

## DAFTAR PUSTAKA

- Aadil, R.M, Roobab U., Maan A.A., Madni .M., 2018. Effect of Heat on Food Properties Reference Module in Food Science: 70-75. *Elsevier, Inc.*
- Akoh, C.C., dan David B.M. 2008. Food Lipids, Chemistry, Nutrition, and Biotechnology Third Edition. New York: *CRC Press Taylorr & Francis Group.*
- Ando Y.Y, Maeda Y, Mizatani K, Wakatsuki N, Hagiwara S, dan Nabetani H. 2016. Impact of Blanching and Freeze-thaw Pretreatment on Drying Rate of Carrot Roots in Relation to Changes in Cell Membrane Function an Cell Wall Structure. *J. L.W.T. Food Science and Technology* 71: 40-46.
- AOAC Association of Official Analytical of Chemist. 2000. Official Method of Analysis of The Association of Official Analytical of Chemist. *Arlington, Virginia, USA: Published by The Association of Official Analytical of Chemist, Inc.*
- Arbi, Ir. Armein S. 2009. Pengenalan Evaluasi Sensori. Bogor: *PAU Pangan dan Gizi IPB.*
- Aziz, A., Mohamad R.S, R.A. Aziz, Lee S.C. 2012. Coconut Oil and Fermentation of Coconut Milk. Handbook of Plant-Based Fermented Food and Beverage Technology: 665-676. New York: *CRC Press Taylor & Francis Group.*
- Barlina, R. 2007. Potensi Kelapa Sebagai Sumber Gizi Alternatif untuk Mengatasi Rawan Pangan. Balai Penelitian Tanaman Kelapa dan Palma Lain. Diakses dari <https://www.ejurnal.litbang.pertanian.go.id>
- Belitz, HD, W.Grosch, P.Schieberle. 2009. Food Chemistry 4<sup>th</sup> revised and extended edition. Berlin Heidelberg: *Springer.*

- Budijanto, S., Azizi B.S, Sukarno, Bram K. 2010. Inactivation of Lypase Enzyme to Produce Stablized Rice Bran as Functional Food Ingredient. *Conference. Seminar Hasil Penelitian IPB.*
- Chen, P., M.A Rogers. 2018. Encyclopedia of Food Chemistry: Water. Reference Module in Food Science. *Elseiver, Inc.*
- Chantaro, P., Sribuathong S., Charoen R., Chalermchaiwat P., 2016. Pre-treatment Condition Affect Quality and Sensory Acceptability of Dried Osmotic Dehydrated Coconut. *International Food Research J. 23(4): 1453-1458.*
- Champagne, E.T., Hron R.J., Abraham G. 1992. Utilizing Ethanol to Produce Stabilized Brown Rice Product. *JAOCs 69 (3) : 205 – 208.*
- Fennema, O.R, Srinivasan D., Kirk L.P. 2008. Food Chemistry Fourth Edition. New York: *CRC Press Taylor & Francis Group.*
- Hiranvarachat B, Sakamon D, dan Naphaporn C. 2011. Effect of Acid Pretreatment on some physicochemical Properties of Carrot Undergoing Hot Air Drying. *J. of Food and Bioproducts Processing 8(9): 116-127.*
- Ketaren, S. 2008. Minyak dan Lemak Pangan (Cetakan Pertama). Jakarta: *Universitas Indonesia Press.*
- Keying,Q., Ren C., Li Zaigui. 2009. An Investigation on Pretreatments for Inactivation of Lipase in Naked Oat Kernels Using Microwave Heating. *J. of Food Engieering 95 (2009) 280 – 284.*
- Kong, F., R.P. Singh. 2016. Chemical Deterioration and Physical Instability of Foods and Beverages. The Stability and Shelf Life of Food, *Elsevier, Ltd.*
- Mardiatmoko, Gun dan Mira A.. 2018. Produksi Tanaman Kelapa (*Cocos nucifera* L). Ambon: *Badan Penerbit Fakultas Pertanian Universitas Pattimura.*
- Mokrzycki, W., M. Tatol. 2011. Color Diference Delta E – A Survey. Article in *Machine Graphics and Vision 20(4):383-411 April 2011.*

- Prabhakar, J.V., dan B.L. Amla. 1978. Influence of Water Activity on the Formation of Monocarbonyl Compounds in Oxidizing Walnut Oil. *J of Food Science Vol 43: 1839 – 1843.*
- Pahoja, V.M, Mumtaz A.S. 2002. A Review of Enzymatic Properties of Lipase in Plants, Animals and Microorganisms. *Pakistan J. of Applied Science 2(4): 474-484.*
- Qin L, Ding X. 2007. Formation of Taste and Odor Compound in Douchiba, a Chinese Traditional Soy-Fermented Appetizer. *J. Food Biochem 31: 230-251.*
- Rachel A. R., Louis K.J., Alexia P., Jean N., dan Ernest K. 2010. Physicochemical Characteristic of Kernel During Fruit Maturation of Four Coconut Cultivars (*Cocos nucifera* L.). *African J. of Biotechnology 9(14): 136 – 2144.*
- Ramezanzadeh, F.M., Rao R.M, Windhauser M., Prinyawiwatkul W., Marshall W.E. 1999. Preventive of Hydrolytic Rancidity Rice Bran During Storage. *J. Agric. Food Chem. 47:3050 – 3052.*
- Seth, S., Sanjukta P., Debamitra C. 2013. An Insight Into Plant Lipase Research – Challenges Encountered. *Protein Expression and Purification 95 (2014) 13 – 21.*
- Setianugraha, A. 2018. Kelayakan Usaha Industri Rumah Tangga Tiwul Ayu Di Desa Mangunan Kecamatan Dlingo Kabupaten Bantul Yogyakarta. *Skripsi.* Program Studi Agribisnis, Fakultas Pertanian, Universitas Muhammadiyah Yogyakarta.
- Solomons, T.W.Graham, Craig B. 2011. Organic Chemistry. USA: *John Willey & Sons Inc.*
- Sudarmadji, S., B. Haryono, dan Suhardi. 1989. Analisa Bahan Makanan dan Pertanian. Yogyakarta: *Penerbit Liberty.*

- Su'I, M., Harijono, Yunianta, Aulani'am. 2011. Perubahan Aktivitas Enzim Lipase dari Buah Kelapa Selama Pertunasan. *Berkala Penelitian Hayati* 16: 155-150.
- Tarmizi, A.H.A, Ainie K., Razali I. 2016. Effect of Frying on the Palm Oil Quantity Attributes – A Riview. *J of Oil Palm Research* 28 (2) :143 – 153.
- Tipper, C.F.H. 1953. The Decomposition of Decalin Hydroperoxide: a Kinetic Study. San Diego: *University of California*.
- Tjiptoputri, Olivia Mellyana. 2017. Evaluasi Profil Sensori Sediaan Pemanis Dengan Metode All Rate That Apply (RATA). *Skripsi*. Departemen Ilmu dan Teknologi Pangan, Fakultas Teknologi Pertanian, Institut Pertanian Bogor.
- Viduranga Y. Waisundara, Conrad O. Perera. 2006. Effect of Different Pre Treatments of Fresh Coconut Kernels on Some of The Quality Attributes of the Coconut Milk Extracted. *J. Food Chemistry. Elsevier, Inc.*
- Watts, B.M., G.L. Ylimaki, L.E. Jeffery, L.G. Elias. 1989. Basic Sensory Methods for Food Evaluation. Ontario: *International Development Research Centre*.
- Winarno, F.G. 1992. Kimia Pangan dan Gizi. Jakarta: *Gramedia*.