

## DAFTAR PUSTAKA

- Abdelaziz, I.B., Sahli, A., Bornaz, S., Scher, J., dan Gaiani, C. 2014. Dynamic Method to Characterize Rehydration of Powdered Cocoa Beverage: Influence of Sugar Nature, Quantity and Size. *Powder Technology* 264, 184-189.
- Acumedia. 2011. "Dichloran Glycerol (DG-18) Agar Base (7592)" *Biokar diagnostics*. 2010. "Dichloran Glycerol (DG18) Agar" Gandjar, I., Sjamsuridzal, W., Oetari, A. 2006. *Mikologi Dasar dan Terapan*. Yayasan Obor Indonesia, Jakarta.
- Adnan, M. 1980. *Lipid Properties and Stability of Partially Defatted Peanuts*. PhD Thesis. University of Illinois at Urbana, Champaign.
- Afoakwa, E.O., Paterson, A., dan Fowler, M. 2007. Factors Influencing Rheological and Textural Qualities in Chocolate. *Trend in Food Science and Technology* 18 Issue 6, 290-298.
- Aguilera J.M., del Valle J.M., dan Karel M. 1995. Caking Phenomena in Amorphous Food Powders. *Trends in Food Science and Technology* 6: 149-155.
- Ang, J. F., Pond, J. F., Wang, M., dan McKee, L. A. 2004. *Carbonate-based Anti-caking Agent with Reduced Gas Release Properties*. United States Patent Application Publication. US 2004/0109927 A1.
- Ayu, S.P. 2016. *Pendugaan Umur Simpan Dodol Nanas (Ananas comosus L.) dengan Pengemas Edible Film Tapioka*. Program Studi Teknologi Pangan Universitas Pasundan, Bandung.
- Badan Litbang Pertanian. 2013. Teknologi Pengolahan Primer dan Sekunder Biji Kakao. *Agroinovasi Edisi 20-26 Maret 2013 No. 3499 Tahun XLIII*.
- BSN (Badan Standardisasi Nasional). 2013. *SNI 3747:2009. Kakao Bubuk*. BSN, Jakarta.
- Barbosa-Cánovas, G.V., Ortega-Rivas, E., Juliano, P., dan Yan, H.. 2005. *Food Powders: Physical Properties, Processing, and Functionality*. Kluwer Academic/Plenum Publishers, New York.
- Beckett, S.T. 2008. *The Science of Chocolate*. 2nd Edition. The Royal Society of Chemistry, Thomas Graham House, Science Park, Cambridge, United Kingdom.
- BPOM (Badan Pengawas Obat dan Makanan). 2013. *Peraturan Kepala Badan Pengawas Obat dan Makanan Republik Indonesia Nomor 10 Tahun 2013 tentang Batas Maksimum Penggunaan Bahan Tambahan Pangan Antikempal*.

- Chung, M.S., Ruan, R.R., Chen, P., Chung, S.H., Ahn, T.H., dan Lee, K.H. 2000. Study of Caking in Powdered Foods Using Nuclear Magnetic Resonance Spectroscopy. *Journal of Food Science* 65(1), 134-138.
- Chuy, L.E. dan Labuza, T.P. 1994. Caking and Stickiness of Dairy-Based Food Powders as Related to Glass Transition. *Journal of Food Science Volume* 59(1).
- Codex. 2013. *Codex Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars*. Codex Stan 105-1981.
- Coles, R. dan Kirwan, M. 2011. *Food and Beverage Packaging Technology, 2<sup>nd</sup> Edition*. Blackwell Publishing Ltd.
- Commission Directive 2008/128/EC of 22 December 2008 *Laying Down Specific Purity Criteria Concerning Colours for Use in Foodstuffs*. OJ L 6, 10.1.2009, p. 20-63.
- Copetti, M.V., Pereira, J.L., Iamanaka, B.T., Pitt, J.I., & Taniwaki, M.H. 2010. Ochratoxigenic fungi and ochratoxin A in cocoa during farm processing. *International Journal of Food Microbiology* 143, 67-70.
- Copetti, M.V., Iamanaka, B.T., Pereira, J.L., Fungaro, M.H., dan Taniwaki, M.H. 2011a. Aflatoxigenic Fungi and Aflatoxin in Cocoa. *International Journal of Food Microbiology* 148, 141-144.
- Copetti, M.V., Iamanaka, B.T., Pereira, J.L., Frisvad, J.C., dan Taniwaki, M.H. 2011b. Mycobiota of Cocoa: From Farm to Chocolate. *Journal of Food Microbiology* 28, 1499-1504.
- Copetti, M.V., Iamanaka, B.T., Nester, M. A., Efraim, P., dan Taniwaki, M.H. 2013. Occurrence of Ochratoxin A in Cocoa By-products and Determination of Its Reduction During Chocolate Manufacture. *Food Chemistry* 136 Issue 1, 100-104.
- Copetti, M.V., Iamanaka, B.T., Pitt, J.I., dan Taniwaki M.H. 2014. Fungi and Mycotoxins in Cocoa: From Farm to Chocolate. *Food Microbiology* 178, 13-20.
- Domingo C., García-Carmona J., Loste E., Fanovich A., Fraile J. dan Gómez-Morales, J. 2004. Control of Calcium Carbonate Morphology by Precipitation in Compressed and Supercritical Carbon Dioxide Media. *Journal of Crystal Growth* 271, 268-273.
- Dwiari, S.R. 2008. *Teknologi Pangan Jilid 2*. Jakarta: Direktorat Pembinaan Sekolah.
- EFSA (European Food Safety Authority). 2011. Scientific Opinion on Re-evaluation of Calcium Carbonate (E 170) as a Food Additive. *EFSA Journal* 9(7):2318. Italy.

- Esteve, E.P. Lerma-Garcia, M.J., Fuentes, A., Palomares, C., dan Barat, J.M. 2016. Control of Undeclared Flavoring of Cocoa Powders by the Determination of Vanillin and Ethyl Vanillin by HPLC. *Food Control* 67, 171-176.
- FCC (Food Chemical Codex) 7. 2010. *Food Chemical Codex 2010-2011, 7<sup>th</sup> Edition*. The United States Pharmacopeial Convention. 12601 Twinbrook Parkway, Rockville, MD 20852.
- Foster, K.D. 2002. *The Prediction of Sticking in Dairy Powders*. Massey University.
- Griffith, E.J. 1991. *Cake Formation in Particulate Systems*. New York: VCH Publishers.
- Haryadi dan Supriyanto. 2012. *Teknologi Cokelat*. Gadjah Mada University Press, Yogyakarta.
- Hollenbach, A.M., Peleg, M., dan Rufner, R. 1982. Effect of Four Anticaking Agents on the Bulk Characteristics of Ground Sugar. *Journal of Food Science* 47.
- ICMSF (International Commission on Microbiological Specification for Foods). 2005. *Microbial Ecology of Food Commodities 2<sup>nd</sup> Edition*. Chapman & Hall. Dalam Munarso, S.J. 2016. Penanganan Pascapanen untuk Peningkatan dan Daya Saing Komoditas Kakao. *Jurnal Libtang Pertanian* 35(3).
- Julianti, E. dan Nurminah, M. 2006. *Buku Ajar Teknologi Pengemasan*. Universitas Sumatera Utara, Medan.
- Kirwan, M.J., Plant, S., dan Strawbridge, J.W. 2011. *Plastics in Food Packaging. Food and Beverage Packaging Technology, 2<sup>nd</sup> Edition*. Blackwell Publishing.
- Kotler, P. 2002. *Marketing Management. Millennium Edition*. Prentice-Hall, Inc., New York.
- Lamberti, M. dan Escher, F. 2007. Aluminium Foil as a Food Packaging Material in Comparison with Other Materials. *Food Reviews International* 23(4) 407-433.
- Lima, L.J.R., van der Velpen, V., Wolkers-Rooijackers, J., Kamphuis, H.J., Zwietering, M.H., dan Nout, M.J.R. 2012. Microbiota Dynamics and Diversity at Different Stages of Industrial Processing of Cocoa Beans into Cocoa Powder. *Journal of Applied and Environmental Microbiology*, 78(8):2904.
- Marsh K. dan Bugusu B. 2007. Food Packaging: Roles, Materials, and Environmental Issues. *Journal of Food Science* 72(3). Institute of Food Technologists.

- Marwati T., Lesmaningsih A., dan Djaafar T.F. 2019. Kajian Teknologi Pengemasan Bubuk dan Permen Cokelat di TTP Nglanggeran Yogyakarta. *Research Fair Unisri 3 No. 1, Januari 2019*. Yogyakarta.
- Meiron O.E., Bar-David E., Aflalo E.D., Shechter A., Stepensky D., Berman A. dan Sagi A. 2011. Solubility and Bioavailability of Stabilized Amorphous Calcium Carbonate. *Journal of Bone and Mineral Research*, 26,364–372.
- Msagati, T.A. 2013. *Chemistry of Food Additives and Preservatives*. Wiley-Blackwell, West Sussex.
- Mulato, S., Widyotomo, S., Misnawi, dan Suharyanto, E. 2005. *Pengolahan Produk Primer dan Sekunder Kakao*. Pusat Penelitian Kopi dan Kakao Indonesia, Jember.
- Mustafidah, C. dan Widjanarko, S.B. 2015. Umur Simpan Minuman Serbuk Berserat dari Tepung Porang (*Amorphophallus oncophyllus*) dan Karagenan Melalui Pendekatan Kadar Air Kritis. *Jurnal Pangan dan Agroindustri*, 2(2): 650-660.
- Nugroho, R.A. 2013. Teknologi Pengemasan Pangan. Laboratorium Pertanian. Universitas Lampung: PAU Pangan dan Gizi.
- Odian, G. 2004. *Principles of Polymerization, 4<sup>th</sup> Edition*. John Wiley & Sons.
- Dalam Allahvaissi, S. 2012. *Polypropylene in the Industry of Food Packaging*.
- Omobuwajo, T.O., Busari, O.T., dan Osemwegie, A.A. 2000. Thermal Agglomeration of Chocolate Drink Powder. *Journal of Food Engineering* 46, 73-81.
- Peleg, M., Hollenbach, A.M. 1984. Flow Conditioners and Anticaking Agents. *Food Technology* 38(3): 147-176. Dalam Wijaya, C.H., Kusnandar, F., Purwati, A., dan Damardjati, D.S. 1994. Pengaruh Jenis Pengemas dan Penambahan Anticaking terhadap Mutu Bubuk Bawang Putih (*Allium sativum* L.) Selama Penyimpanan. *Buletin Teknologi dan Industri Pangan* 5(3): 20-25.
- Petit, J., Michaux, F., Jacquot, C., Chávez Montes, E., Dupas, J., Girard, V., Gianfrancesco, A., Scher, J., dan Gaiani, C. 2017. Storage-Induced Caking of Cocoa Powder. *Journal of Food Engineering* 199, 42-53.
- Rahmadi, A. dan Fleet, G.H. 2008. The Occurrence of Mycotoxigenic Fungi in Cocoa Beans from Indonesia and Queensland, Australia. *Proceeding of International Seminar on Food Science*. Universitas Soegiyapranata, Semarang. Dalam Munarso, S.J. 2016. Penanganan Pascapanen untuk Peningkatan Mutu dan Daya Saing Komoditas Kakao. *Jurnal Litbang Pertanian* 35(3).

- Robertson, G. L. 2010. *Food Packaging and Shelf Life: A Practical Guide*. CRC Press.
- Rokilah, Prarudiyanto, A., dan Werdiningsih, W. 2018. Pengaruh Kombinasi Kemasan dan Masa Simpan terhadap Beberapa Komponen Mutu Bumbu Plecingan Instan. *Jurnal Ilmiah Rekayasa Pertanian dan Biosistem*, 6(1).
- Sabarisman, I., Anoraga, S.B., dan Revulaningtyas, I.R. 2017. Analisis Umur Simpan Bubuk Kakao dalam Kemasan Plastik Standing Pouch Menggunakan Pendekatan Model Arrhenius. *Jurnal Nasional Teknologi Terapan*, 1(1), November 2017: 43 - 49. Universitas Gadjah Mada, Yogyakarta.
- Schnabel, W. 1995. Stimmige Atmosphäre. Schutzbegasung verlängert die Haltbarkeit von verpackten Lebensmitteln. *PackReport*, 9, 21–25. Dalam Lamberti, M. dan Escher, F. 2007. Aluminium Foil as a Food Packaging Material in Comparison with Other Materials. *Food Reviews International* 23(4) 407-433.
- Sembiring, B.S. dan Hidayat, T. 2012. Perubahan Mutu Lada Hijau Kering Selama Penyimpanan Pada Tiga Macam Kemasan dan Tingkatan Suhu. *Jurnal Litri*, 18(3): 115-124.
- Sianipar, D., Sugiono, dan Syarief, R. 2015. Kajian Formulasi Bumbu Instan Binthe Biluhuta, Karakteristik Hidratasi dan Pendugaan Umur Simpannya dengan Menggunakan Metode Pendekatan Kadar Air Kritis. *Jurnal Teknologi dan Industri Pangan*, 19(1): 32-39.
- Sudarmadji, S., Bambang, H., dan Suhardi. 1996. *Analisa Bahan Makanan dan Pertanian*. Liberty, Yogyakarta.
- Sudirman, A.K.K, Darwinto, T., Iramani, D., Teguh Yulius, S.P.P., dan Handayani, A. 2001. Pengaruh Coupling Agent terhadap Sifat Mekanik dan Struktur Mikro Komposit PP-Tepung Maizena. *Mikroskopi dan Mikroanalisis* 4, 2-14.
- Turcotte, A.M., Scott, P.M., dan Tague, B. 2013. Analysis of Cocoa Products for Ochratoxin A and Aflatoxins. *Mycotoxin Research* 29, 193–201. Dalam Copetti, M.V., Iamanaka, B.T., Pitt, J.I., dan Taniwaki M.H. 2014. Fungi and Mycotoxins in Cocoa: From Farm to Chocolate. *Food Microbiology* 178, 13-20.
- Widyotmo, S. dan Mulato, S. 2004. Rekayasa Proses dan Alat-Mesin Pengolahan Produk Hilir Kakao untuk Skala Usaha Kecil Menengah. *Prosiding Simposium Kakao 2004*.
- Wijaya, C.H., Kusnandar, F., Purwati, A., dan Damardjati, D.S. 1994. Pengaruh Jenis Pengemas dan Penambahan Anticaking terhadap Mutu Bubuk Bawang Putih (*Allium sativum* L.) Selama Penyimpanan. *Buletin Teknologi dan Industri Pangan* 5(3): 20-25.

- Wille, R. dan Lutton, E. 1966. Polymorphism of cocoa butter. *Journal of American Oil Chemists Society* 43(8), 491-496.
- Wirtz, A. 1992. Aluminiumverpackungen - Ihre Bedeutung und Perspektiven. *Metall* 1992, 46 (9), 960–962. Dalam Lamberti, M. dan Escher, F. 2007. Aluminium Foil as a Food Packaging Material in Comparison with Other Materials. *Food Reviews International* 23(4), 407-433.
- Yulianti. 2011. *Pengaruh Adsorben Magnesium Karbonat Terhadap Sifat Fisik Granul Efferesen Ekstrak Etanol Daun Murbei*. Program Studi Farmasi Universitas Pancasila. Jakarta. Dalam Miranti, M. dan Herlina, E. 2016. Pengaruh Penambahan Antikempal Magnesium Karbonat ( $MgCO_3$ ) terhadap Stabilitas Nutrasetikal Granul Instan Terong Belanda (*Cyphomandra betacea* Sendtn.). *Laporan Hasil Penelitian Puslitbang Sumber Daya, Iptek dan Energi Terbarukan*. Universitas Pakuan, Bogor.