

## DAFTAR PUSTAKA

- Afoakwa, E.O., Paterson, A., Fowler, M., 2008. Effects of particle size distribution and composition on rheological properties of dark chocolate. *Eur. Food Research Technology* 226, 1259–1268.
- Afoakwa, E. O. 2010. *Chocolate Science and Technology*. Wiley-Blackwell Publishers, UK Publishers. UK
- AOAC. 1997. *Association of official analytical chemist international official methods of analysis*. 16<sup>th</sup> edition, AOAC, Arlington.
- Bhandari B. R., Datta, N., dan Howes, T. 1997. Problems associated with spray drying of sugar-rich foods. *Drying Technology*, 15, 671-684.
- Barbosa-Canovas, G. a. 2005. Physical and chemical properties of food powders. *Encapsulated and Powdered Foods*, 40-71.
- Beckett, S. T. 2008. *The Science of Chocolate*. RSC Publisher. New York.
- Beckett, S. T. 2009. *Industrial chocolate manufacture and use*, 4<sup>th</sup> edition. Blackwell Publishing Oxford. UK.
- Carr, R. L. 1965. Evaluating flow properties of solids. *Chemical Engineering*, 72, 163-186.
- Clayton, P., dan H. Conn. 2005. *Carbohydrate Substitutes*. International Patent Cooperation Treaty, Number WO 2005/006891 A1.
- Coucougias, L. 1993. Agglomeration. In R. Macrae, R. K. Robinson, & M. J. Sadler, *Encyclopedia of food science, food technology and nutrition*, vol. 1. London: Academic Press.
- Darwin, P. 2013. *Menikmati Gula Tanpa Rasa Takut*. Sinar Ilmu, Yogyakarta.
- Dhanalaksmi, K., S. Ghosal, dan S. Bhattacharya. 2011. Agglomeration of food powder and applications. *Critical reviews in Food Science and Nutrition*, 51:5, 432-441.
- Dias, J.M., M. Almeida, D. Adikevicius, P. Andzevicius, dan N. B. Alvarenga. 2016. Impact of olive oil on physical properties of chocolate fillings. *Gracas Aceites*, 67 (3):e145.
- Ennis, B.J., Tardos G.I., dan Pfeffer, R. 1991. A microlevel based characterization of granulation phenomena. *Powder Technol.* 65: 257–272.
- Fitzpatrick, J. J., T. Iqbal, C. Delaney, T. Twomey, & M. K. Keogh. 2004. Effect of powder properties and storage conditions on the flowability of milk powders with different fat contents. *Journal of Food Engineering* 64 : 435-444.s
- Hartomo, A. D. 1993. *Emulsi dan Pangan Instan Ber-Letisin*. Yogyakarta: Cetakan I. Andi Offset.
- Hla, P. K., dan S. Hoge Kamp. 1999. Wetting Behaviour of Instantized Cocoa Beverage Powders. *International Journal of Food Science and Technology* 34 : 335-342.
- Hoge Kamp, S., H. Schubert, S. Wolf. 1996. Steam Jet Agglomeration of water soluble material. *Powder Technology* 86 (1), 49-57.

- Hogekamp, S.. 1999a. Steam Jet Agglomeration – part 1 : production of redispersible agglomerates by steam jet agglomeration. *Chemical engineering & technology* 22 (5), 421-424.
- Hogekamp, S.. 1999b. Steam jet agglomeration – part 2 : modelling agglomerate growth in a modified steam jet agglomerator. *Chemical engineering & technology* 22 (6), 485-490.
- Hutchings JB. 2011. *Food colour and appearance*. Springer, Berlin.
- Jain, R. K., dan Bal, S. 1997. Properties of pearl millet. *Journal of Agricultural Engineering Research*, 66, 85-91.
- Jamieson, P. 2008. The sugarfree toolbox – bulk ingredients and intense sweeteners. *The Manufacturing Confectioner*, 88(11), 33-46.
- Jinapong, N., M. Suphantharika, dan P. Jamnong. 2008. Production of instant soymilk powders by ultrafiltration, spray drying and fluidized bed agglomeration. *Journal of Food Engineering* 84, 194-205.
- Joubert, E. 1988. Effect of agglomeration on the properties of spraydried rooibos tea. *International Journal of Food Science and Technology*, 23, 203±207.
- Kementerian Pertanian. 2017. *Outlook Kakao*. Pusat Data dan Sistem Informasi Pertanian. Indonesia.
- Knight, P.C., 2001. Structuring agglomerated products for improved performance. *Powder Technology* 119 (1), 14-25.
- Kowalska, J., dan A. Lenard. 2005. The influence of ingredients distribution on properties of agglomerated cocoa products. *Journal of Food Engineering* 68 (2), 155-161.
- Minifie, B. W. 1989. *Chocolate cocoa and confectionery: science and technology*. New York: Chapman & Hall.
- Mulato, S. dan S. Widyotomo, 2003. *Teknik Budidaya dan Pengolahan Hasil Tanaman Kakao*. Pusat Penelitian Kopi dan Kakao Indonesia. Jember.
- Novaes, S. S. C., F. B. H. Dantas, I. D. Alvim, A. M. R. Miguel, F. Z. Vissotto, & R. M. V. Alvesa. 2019. Experimental method to obtain a uniform food powder mixture of omega-3 microcapsules and whole milk powder. *LWT-Food Science and Technology* 102, 372-378.
- Ohashi, T., Masuda, K., Imal, M., & Morishima, T. 1969. US Patent No. 3,459,557 assigned to Morinaga Confectionery, Japan.
- Ombuwajo, T. O., O. T. Busari, & A. A. Osemwegie. 2000. Thermal agglomeration of chocolate drink powder. *Journal of Food Engineering* 46 : 73-81
- Palzer, S. 2005. The effect of glass transition on the desired and undesired agglomeration of amorphous food powders. *Chemical Engineering Science* 60, 3959-3968.
- Peleg, M. 1978. Flowability of food powders and methods for its evaluation: A review. *J Food Process Eng.* 1: 303–328.
- Perry, R. H., dan Green, D. W. 1984. *Chemical engineers handbook*. New York: McGraw-Hill.

- Pietsch, W. 2002. Agglomeration technologies In : Agglomeration Processes : Phenomenon, Technologies, Equipment, pp. 133–408. Wiley-Vch Verlag GmbH, Weinheim.
- Prescott, J. K., dan R. A. Barnum. 2000. On Powder Flowability. *Pharmaceutical Technology* 24 (10): 60-84.
- Romalawati, M. 2012. Pabrik pengolahan biji kakao menjadi cokelat bubuk (cocoa powder) dan lemak cokelat (cocoa butter). In S. S1. Jawa Timur: Teknik Kimia. Universitas Pembangunan Nasional.
- Romaniello, R., A. Leone and P. Giorgio. 2015. *Journal of Agriculture Engineering* : 46.
- Saputro, A. D., D. Van de Walle, S. Khadivar, M. A. Mensah, J. Van Durme, & K. Dewettinck. 2017. Feasibility of a small-scale production system approach for palm sugar sweetened dark chocolate. *Eur Food Res Technol* 243:955–967
- Saputro, A. D., D. Van de Walle, J. Van Durme, K. Dewettinck. 2018. Aroma Profile and appearance of dark chocolate formulated with palm sugar-sucrose blends. *European Food Research and Technology* 244: 1281-1292.
- Schubert, H. 1979. Grundlagen des Agglomerierens. *Chemie Ingenieur Technik*, 51, 266–277.
- Schubert, H. 1987. Food particle technology. Part 1 : properties of particles and particles food system. *Journal of Food Engineering*, 6, 1-32.
- Schubert, H. 1993. Instantization of powdered foods. *International Chemical Engineering*, 30, 28–45.
- Schuchmann, H., Hoge Kamp, S., dan Schubert, H. 1993. Jet agglomeration processes for instant foods. *Trends Food Sci Technol*. 4: 179–183.
- Snow, R.H., Allen, T., Ennis, B.G., dan Litster, J.D. 1999. Size reduction and size enlargement. In: Perry's Chemical Engineering Handbook, pp. 20–89. Perry, R.H. and Green, D.W., Eds., McGraw-Hill, New York.
- Sorensen, I. H., J. Krag, J. Pisecky, dan V. Westergaard. 1978. Determination of dispersibility ; analytical methods for dry milk product. A/S Niro Atomizer 4<sup>th</sup> edition, 32-33.
- Turchiuli, C., M. Fuchs, M. Bohin, M. E. Cuvelier, C. Ordonnaud, M. N. Peyrat-Maillart. 2005. Oil encapsulation by spray drying and fluidized bed agglomeration. *Innovative food science & emerging Techbologies*, 6 29-33.
- Vaizoglu, O. 1999. Assessment of the degree of mix of powder mixtures. *Turkey Journal of Physics*, 23, 97 –104.
- Visotto, F. Z., L. C. Jorger, G. T. Makia, M. I. Rodrigues, dan F. C. Menegalli. 2010. Influence of the process parameters and sugar granulometry on cocoa beverage powder steam agglomeration. *Journal of food engineering* 97, 283-291.

Vogt, S., W. Krempel, dan J. Suchard. 1994. Process for producing a soluble cocoa product. Food Chemistry. United States Patent, 1-6.

Wieland, H. 1972. Cocoa and chocolate processing. Park Ridge, NJ: Noyes Data Corporation.