



## DAFTAR PUSTAKA

- Abdul, Ahmad. 2016. *Penerapan Metode Topsis untuk Menentukan Prioritas Kondisi Rumah*. Jurnal Simetris. Vol 7(2) hal 537-544.
- Ajala. 2014. *Evaluation Drying Temperature on Proximate, Thermal, and Physical Properties of Cocoyam Flour*. Global Journal of Engineering, Design, and Technology. Vol 3(4) hal 15
- Anindita, Anisa. 2017. Konsumsi beras dimasyarakat Indonesia. <https://economy.okezone.com/read/2017/12/04/320/1824667/kementan-60-masyarakat-masih-konsumsi-beras-idealnya-maksimal-50> . Diakses pada 18 Januari 2020 pukul 19.20 WIB
- Ayamdo, J. A. Demuyakor, B.; Dogbe, W.; Owusu,R. 2013. *Parboiling of Paddy Rice*. The Science and Perceptions of It as Practiced in Northern Ghana. Int. J. Sci Technol Res. Vol2(4). ISSN 2277-8616
- Bappenas. 2013. Data Penduduk Indonesia pada Tahun 2018. <https://www.bappenas.go.id/id>. Diakses pada 11 November 2019 pada pukul 19.22 WIB
- Britannica. 2015. The outer layers and internal structures of rice grain. <http://www.britannica.com/topic/cereal-processing/images-videos/The-outer-layers-and-internal-structures-of-a-rice-grain/164> diakses pada 9 Juli 2020 pukul 14.30 WIB
- Brooker, D.B. 1992. *Drying and Storage of Grains and Oilseeds*. An avi Book Van Nostrand Reinhold. New York
- [BSN] Badan Standarisasi Nasional. 2008. *Persyaratan Mutu Beras Giling*. SNI 01-6128-2008. Jakarta: Badan Standarisasi Nasional
- Buggenhout, J., K. Brijs, I. Celus, J.A. Delcour. 2013. *The breakage susceptibility of raw and parboiled rice: a review*. Journal of Food Engineering Vol.117: 304-315.
- Burhanudin, A. 1981. *Mempelajari Pengaruh Proses Pratanak (Parboiling) Padi Terhadap Rendemen dan Sifat-Sifat Fisik Beras yang Dihasilkan dari Dua Varietas Padi*. Bogor: Fakultas Mekanisasi dan Teknologi Hasil Pertanian IPB
- Chakravarty, S. R. 1981. *On Measurement of Income Inequality and Powerty*. Calcutta: Indian Statistical Institute



Ejebe, F., N. Danbaba, M. Ngadi. 2015. *Effect of steaming on physical and thermal properties of parboiled rice*. European International Journal of Science and Technolog. Vol.4(4): 71-80.

Fathimah, Lim. 2019. *Produksi Beras Indonesia sampai september 2019*.  
<https://ekonomi.bisnis.com/read/20190812/99/1135604/produksi-beras-hingga-september-diperkirakan-capai-2691-juta-ton>. Diakses pada tanggal 11 Juni 2020 pukul 08.15 WIB

Fyhr, C dan Rasmuson A. 1997. *Some Aspects of the Modelling of Wood Chips Drying in Superheated Steam*. International Journal Heat Mass Transfer vol.40 No. 12 hal 2825-2842

Garibaldi. 1974. *Parboiled Rice*. Houston. D.F. (ed). Rice Chemistry and Technology. St. Paul. Minnesota. American Assoc. Cereal Chemist. Inc.

Haryadi. 2008. *Teknologi Pengolahan Beras*. Yogyakarta: Gadjah Mada University Press.

Henderson, S. M., and R. L. Perry. 1976. *Agricultural Process Engineering*. 3rd ed. The AVI Publ. Co., Inc, Wesport, Connecticut. USA.

Hien, P.H., 1998. *Mechanical Dryer dan Grain Quality in the Mekong Delta of Vietnam: History and Perspective of Development*. Ca-Mau Vietnam: Paper presented at the Conference on Science, Technology and Environment

Klapa, P. 2009. *Kinetics for Bioscientist*. Peter Klappa and Ventus Publishing. New York

Miah, M.A.K., A. Haque, M.P. Douglass, B. Clarke. 2002a. *Parboiling of rice part I: effect of hot soaking time on quality of milled rice*. International Journal of Food Science and Technology Vol.37: 527-537

Mujumdar, A.S. 1997. *Drying Fundamental in Industrial Drying of Foods*. Blackie Academic and Professional. New York

Patiwiri, A.W., 2006. *Teknologi Penggilingan Padi*. Jakarta (ID): PT Gramedia Pustaka Utama.

Pelegrina, A.H. dan Crapiste. 2001. *Modelling The Pneumatic Drying of Food Particles*. *Journal of Food Engineering* (48): 301-310

Rimbawan, Siagian A. 2004. *Indeks Glikemik Pangan, Cara Mudah Memilih Pangan yang Menyehatkan*. Jakarta (ID): Penebar Swadaya.



Roberts, J.S, David R.K, Olga P.Z. 2008. *Drying kinetics of grape seeds. Journal of Food Engineering.* Vol 89, hal 460-465

Sodhi, N.S., N. Singh. 2003. Morphological, thermal and rheological properties of starches separated from rice cultivars grown in India. *Food Chemistry* Vol.80: 99-108.

Strumilo, C. dan Kudra, T. 1986. *Drying: Principles, Applications and Design.* Gardon and Breach Science Publisher. New York

Sulaiman, Achmad. 2017. <https://nusantaranews.co/mengenal-varietas-padi-ir64/>  
diambil pada tanggal 26 September 2019 pukul 08.15 WIB.

Wasono, M.S.E dan S. S. Yuwono. 2014. *Pendugaan Umur Simpan Tepung Pisang Goreng menggunakan Metode Accelerated Shelf Life Testing dengan Pendekatan Arhenius*

Widowati, S., B.A.S. Santosa dan M. Astawan. 2008. *Karakterisasi Mutu dan Pengaruh Proses Pratanak terhadap Indeks Glikemik Berbagai Varietas Beras Indonesia untuk Meningkatkan Kesehatan Masyarakat dan Ketahanan Pangan.* Laporan Hasil Penelitian Riset Insentif. BB Litbang Pascapanen.