DAFTAR PUSTAKA

Afoakwa, E. O. (2010). *Chocolate Science and Technology*. A John Wiley & Sons, Ltd., Publication, York UK.

Afoakwa, E.O. (2016). *Chocolate Science and Technology*: Second Edition. United Kingdom: John Wiley & Sons Ltd.

Afoakwa, E.O., Paterson, A., Fowler, M., Viera, J., (2008). Characterization of melting properties in dark chocolates from varying particle size distribution and composition using differential scanning calorimetry . *Food Research International* 41: 751–57.

Afoakwa, E.O., Perterson, Alistair., Fowler, Mark., Vieira, Joselio. 2008. Particle size distribution and compositional effects on textural properties and appearance of dark chocolate. *Journal of Food Engineering* 87 181-190

Ahmed, Enas M. (2015). Hydrogel: Preparation, characterization, and applications: A review. *Journal of Advances Research* 6, 105-121.

Aidoo, R., Depypere, F., Afoakwa, E., & Dewettinck, K. (2013). Industrial manufacture of sugar free chocolate-Applicability of alternative sweeteners and carbohydrate polymers as raw materials in product development. *Trends in Food Science and Technology* 84-96.

Ali, Akbar dan Ahmed, Shakeel (2018) *Development of Hydrogels from Edible Polymers.* Gutierrez, Tommy J. *Polymers for Food Applications.*Springer International Publishing, New York

Amanto, B.S., Siswanti, S., Atmaja, A. 2015. Kinetika pengeringan temu giring (Curcuma heyneana valeton & van zijp) menggunakan cabinet dryer dengan perlakuan pendahuluan blanching. Jurnal Teknologi Hasil Pertanian 8(2):107-114.

Badan Pusat Statistik. 2020. *Statistik Kakao Indonesia.*

Badan Standardisasi Nasional. SNI 3747:2009. *Kakao Bubuk.* Badan Standardisasi Nasional Indonesia. Jakarta

Badan Standardisasi Nasional. SNI 3747:2009. *Kakao Massa.* Badan Standardisasi Nasional Indonesia. Jakarta

Beckett, S.T. (2008). *The Science of Chocolate*. RSC Publishing, Cambridge, UK Vol 26

Beckett, Stephen T., Fowler, Mark S., Ziegler, Gregory R. 2017. *Beckett's Industrial Chocolate Manufacture and Use*. Wiley Blackwell, West Sussex United Kingdom

Devos N., Reyman D., Sanchez-Cortes S. (2021). Chocolate composition and its crystallization process: A multidisciplinary analysis. *Food Chemistry* 342 128301.

Espert M., Hernandez M.J., Sans T., Salvador A. (2021). Reduction of saturated fat in chocolate by using sunflower oil-hydroxypropyl methylcellulose based oleogels. *Food Hydrocolloids* 120 106917

European Patent Specification. 2014. Heat Resistant Chocolate

Francis, Florentina Priyangini dan Chidambaram, Ramalingan. (2019). Hybrid hydrogel dispersed low fat and heat resistant chocolate. *Journal of Food Engineering* 256 9-17

International Food Information Service. (2009) *Dictionary of Food Science Technology*. Wiley-Blackwell, West Sussex United Kingdom.

Irmandharu, Faris. (2020). *Analisis Teknis Penggunaan Mesin Tempering Sederhana Pada Pembuatan Dark Chocolate.* Yogyakarta. Universitas Gadjah Mada

Karupaiah, T., and K. Sundram. 2007. Effects of stereospecific positioning of fatty acids in triacylglycerol structures in native and randomized fats: A review of their nutritional implications. *Nutrition & Metabolism* 4:16. doi: 10.1186/1743-7075-4-16.

Katz D.L., Doughty K., Ali A. (2011). Cocoa and chocolate in human health and disease. *Antioxidants and Redox Signaling* 2779-2811

Koch, Angelika., Basar, Simla., Richter, Rita. 2011. *HPLC of Carbohydrates.* Waksmundzka-Hanos, Monika., Sherma, Joseph. *High Performance Liquid Chromatography in Phytochemical Analysis*. CRC Press, Florida.

Kohyama, Kaoru. 2020. *Food texture- Sensory evaluation and instrumental measurement*. Nishinari, Katsuyoshi. *Textural Characteristics of World Foods*, First Edition. John Wiley & Sons Ltd, New York.

Ligeza, Ewa Ostrowska., Marzec, Agata., Gorska, Agata., Wirkowska-Wojdyla, Magdalena., Brys, Joana., Rejch, Ada., Czarkowska, Kinga. 2019. A comparative study of thermal and textural properties of milk, white and dark chocolates. *Thermochimica Acta* 671 60-69.

Lillah., Asghar, Ali., Pasha, Imran., Murtaza, Ghulam. (2016). Improving heat stability along with quality of compound dark chocolate by adding optimized cocoa butter substitute (hydrogenated palm kernel stearin) emulsion. *LWT- Food Science and Technology* 80 531-536

Lohman, M. H., & Hartel, R. W. (1994). Effect of milk fat fractions on fat bloom in dark chocolate. *Journal of the American Oil Chemists' Society*, 71(3), 267-276

Mattia, Carla D.Di., Saccheti, Giampiero, Sacchetti., Mastrocola., Dino., Serafani, Mauro. (2017) From cocoa to chocolate: The impact of processing on In Vitro Antioxidant Activity and the Effect of Chocolate on Antioxidant Markers In Vivo. *Front Immunol* 8: 1207.

McShea A., Leissle K., Smith MA. (2009). The essence of chocolate: a rich, dark, and well-kept secret. *Nutrition 2 25* 1104-1105

Melo, Calionara Waleska Barbosa de., Bandeira, Matheus de Jesus, Maciel, Leonardo Fonseca, Bispo, Eliete da Silva., Souza, Carolina Oliveira de., Soares, Sergio Eduardo. 2018. Chemical composition and fatty acids profile of chocolates produces with different cocoa (*Theobroma cacao* L.) cultivars. *Food Sci. Technol. Campinas*, 40 (2): 326-333

Merkus, Henk G. (2009). *Particle Size Measurements.* Springer, New York

Minifie, Bernard W. 1999. Chocolate, Cocoa, and Confectionary. Maryland: Aspen Publishers, Inc.

Misaki, Akira. (1992). *Structural Aspect of some Functional Polysaccharides.* Nishinari, K & Doi, E. (1994). *Food hydrocolloids: Structures, Properties, and Functions*. Plenum Press, New York

Norton, J.E., & Fryer, P.J. (2012) Investigation of changes in formulation and processing parameters on the physical properties of cocoa butter emulsions. *Journal of Foof Engineering* 329-336

Pascua, Yvette., Koc., Hicran., Foegeding, E. Allen. (2013) Food structure: Roles of mechanical properties and oral processing in determining sensory texture of soft materials. *Current Opinion in Colloid & Interface ScienceI* 324-333

Pathare, Pankaj B., Opara, Umezuruike Linus., Al-Said, Fahad Al-Julanda. (2013) Colour measurement and analysis in Fresh and Processed Foods: A Review. *Food Bioprocess Technol* 6:36-60).

Pomeranz, Yeshajahu., Meloan, Clifton E. (2013). *Food Analysis Theoory and Practice* Third Edition. Chapman & Hall, New York.

Prawiraa, R.M. dan Barringer, S.A. (2009) Effect of conching time and ingredients on preference of milk chocolate. *Journal of Food Processing and Preservation.* 571-589

Raghunadhan, Arunima., Johnson, Athira., Ajitha, A.R. (2021). *Elasticity, Strength and Biocompatibility of Hydrogels.* Sabu, Thomas., Jose, Jiya., Thakur, Vijay Kumar. *Nano Hydrogels: Physico-Chemical Properties and Recent Advances in Structural Designing.* Springer, Singapore.

Rhodes, Martin. (2008). *Introduction to Particle Technology.* John Wiley & Sons, Ltd, West Sussex England.

Saluena, Begona Hernandez dan Gamasa, Carlos Saenz. (2012) *Optical Properties of Foods.* Sun, Da-wen. *Physical Properties of Foods*. New York: CRC Press Taylor & Francis Group.

Santoso, Umar., Setyaningsih Widiastuti., Ningrum, Andriati., Ardhi Aulia. (2020). *Analisis Pangan.* UGM Press, Yogyakarta

Saputro, A. D., Walle, D. V., Kadivar, S., Sintang, M. D., Meeren, P. V., & Dewettinck, K. (2017). Investigating the rheological, microstructural and textural properties of chocolates sweetened with palm sap-based sugar by partial replacement. *Eur Food Res Technol:* 1729–1738.

Saputro, A.D., Van de Walle D., Aidoo, R.P., Mensah, M.A., Delbaere, C., De Clercq, N., Van Durme, J. and Dewettinck, K. (2016) Quality attributes of dark chocolates formulated with palm sap-based sugar as nutritious and natural alternative sweetener. *Eur. Food Res. Technol.* 243 177–91

Selvasekaran, Pavidharsini & Chidambaram, Ramalingan. 2021. Advances in formulation for the production of low-fat, fat-free, low-sugar, and sugar-free chocolates: An overview of the past decade. *Trends in Food Science & Technology* 113 315-334

Sereno, Nuno M., Hill, Sandra E., Mitchell, John R. (2008). *Physically Modified Xanthan Gum Prepared by Extrusion Processing*. William, Peter A., Phillips, Glyn O. *Gums and Stabilisers for the Food Industry*. Royal Society of Chemistry, United Kingdom.

S-GE (Switzerland Global Export). 2019. Demand for Chocolate Products on The Rise in Indonesia. Dalam https://www.s-ge.com/en/article/global-opportunities/20191-c7-food-indonesia-chocolate-products#:~:text=As%20of%202017%2C%20Indonesia's%20annual,and%20a%20changing%20consumer%20behavior pada 5 Mei 2021.

Silverman, Leslie., Billings, Charles E., First, Melvin W. (1971). *Particle Size Analysis in Industrial Hygiene.* Academic Press, New York

Stortz, T.A., dam Marangoni A.G. (2013). Ethylcellulose solvent substitution method of preparing heat resistant chocolate. *Food Research International 51* 797-803.

Sudibyo, Agus. (2012). Peran cokelat sebagai produk pangan derivat kakao yang menyehatkan. *Jurnal Riset Industri* Vol. VI No. 1 Hal 23-40

Suri, Twikle dan Basu, Santanu. (2021). Heat resistance chocolate development for subtropical and tropical climates: a review. *Critical Reviews in Food Science and Nutrition*, DOI: 10.1080/10408398.2021.1888690

Tan, J., & Balasubramanian, B. M. (2017). Particle size measurements and scanning electron microscopy (SEM) of cocoa particles re fi ned/conched by conical and cylindrical roller stone melangers. Journal of Food Engine ering, 145- 153.

Tang, Shuxian., Zhao, Shin., Yuan, Jingjing., Chen, Yu., Leng Yin. *Physical hydrogels based on natural polymers.* (2020). Chen,Yu. *Hydrogels Based on Natural Polymers*. 2020. Nedtherlands, Elsevier

Tran P.D, Van de Walle D, Hinneh, M, Delbaere, C, De Clercq N, Tran, DN, Dewettinck K. (2015). Controlling the stability of chocolates through the incorporation of soft and hard StOSt-rich fats. *European Journal of Lipid Science Technology*, 117(11), 1700–1713 24.

Verstringe, Stefanie., Ciercq, Nathalie De., Nguyen, Tuyet Mai., Kadivar, Sheida., Dewettinck, Koen. (2012). *Enzymatic nd Other Modification Techniques to Produce Cocoa Butter Alternatives.* Garti, Nissim., Widlak, Neil R. *Cocoa Butter and Related Compounds*. Illinois: AOCS Press

Wood, G.A.R. dan Lass, R.A.(1985). *Cocoa:* Fourth Edition. Blackwell Science, Iowa