

DAFTAR PUSTAKA

- Aliana S.S. 2002. Texture is a sensory property. *Food Quality and Preference*, 13: p215-225.
- Brown, R.M., Willison, J.H.M., dan Richardson, C.L., 1976. Cellulosebiosynthesis in *Acetobacter xylinum*: 1. Visualization of the site of synthesis and direct measurement of the in vivo process. *Proc. Nat. Acad. Sci. U.S.A.* 73(12): p4565-4569.
- Cannon R.E., dan Anderson S.M., 1991. Biogenesis of bacterial cellulose. *Crit. Rev. Microbiol.*, 17: 435-447.
- Castro, C., Zuluaga, R., lvarez, C.I., Putaux, J.L., Caro, G., Rojas, O.J., Mondragon, I., dan Ganan, P., 2010. Bacterial cellulose produced by a new acid-resistant strain of *Gluconacetobacter* genus. *Journal of Carbohydrate Polymers*.
- Chawla, P.R., Bajaj, C.I., Survace, S.A., dan Singhal, R.S., 2009. Microbial cellulose: Fermentative production and applications. *Food Technol. Biotechnol*, 47: p107-124
- Chen, P., Cho, S.Y., dan Jin, H.J., 2010. Modification and applications of bacterial celluloses. *Polymer Science Macromolecular Research*, 18: p309-320.
- Civille, G. V. dan Szczesniak, A.S., 1973. Guidelines to training a texture profile panel. *Journal of Texture Studies*, 4: p204–223.
- Clifton, C.E., 1957. *Introduction to Bacterial Physiology*. McGraw-Hill Book Co. Inc. New York. Dalam Irmayanti E., 1982. *Pembuatan Nata dari Beberapa Sari Buah*. Skripsi S-1. Jurusan THP, FTP, UGM. Yogyakarta.
- Coban, E. P., dan Biyik, H., 2011. Evaluation of different pH and temperatures for bacterial cellulose production in HS (Hestrin-Scharmm) medium and beet olasses medium. *African Journal of Microbiology Research* Vol. 5(9), pp. 1037-1045
- Czaja, W., Krystynowicz, A., Bielecki, S., dan Brown, R.M. Jr, 2006. Microbial cellulose- the natural power to heal wounds. *Biomaterials* 27:145–151
- Geyer, U., Heinze, T., Stein, A., Klemm, D., Marsch, S., Schumann, D., dan Schmauder, H.P., 1994. Formation, derivatization, and applications of bacterial cellulose. *Int. J. Biol. Macromol.*, 16: 343-347.
- Hestrin, S., dan Schramm, M., 1954. Synthesis of cellulose by *Acetobacter xylinum*. *Biochem. J.* 58. p345-352.
- Hestrin, S., 1962. Synthesis of Polymeric Homosaccharides. Dalam Gunsalus, I.C. & R.Y. Stainer. Eds, 1972. *The Bacteria, A Treatise on Structure and Function*, vol III. Academic Press, New York.)

- Hirai, A., Tsuji, M., dan Horii, F., 1997. Culture conditions producing structure entities composed of Cellulose I and II in bacterial cellulose . Cellulose, 4: 239- 245.
- Huang, H.C., Chen, L.C., Lin, S.B., Hsu, C.P., dan Chen, H.H., 2010. In situ modification of bacterial cellulose network structure by adding interfering substances during fermentation Bioresource Technology, 101: 6084–6091
- Huang, Y., Zhu, C., Yang, j., Nie, Y., Chen, C., Sun, D., 2013. Recent advances in bacterial cellulose. Cellulose Volume 21, Issue 1, pp 1-30
- Imaduddin Y. H., 2014. Pengaruh jenis dan konsentrasi zat pengental media fermentasi terhadap sifat fisik dan sifat sensoris *bacterial cellulose* yang diproduksi menggunakan *gluconacetobacter xylinus* BTCC B 796. Universitas Gadjah Mada. Yogyakarta
- Jonas, R., dan Farah, L.F., 1998. Production and application of microbial cellulose. Polymer Degradation and Stability. 59. p101-106 dalam Scarel-Caminaga, R.M, Saska, S., Franchi, L.P., Santos, R.A., Gaspar, A.M.M., Capote, T.S.O., Ribeiro, S.J.L., Messaddeq, Y., Marchetto, R., dan Takahashi, C.S., 2014. Nanocomposites based on bacterial cellulose in combination with osteogenic growth peptide for bone regeneration: cytotoxic, genotoxic and mutagenic evaluations. J App Biol Biotech. 2 (01). p001-008.
- Khan, T., Park, J.K., dan Kwon, J.H., 2007. Functional biopolymers produced by biochemicals technology considering applications in food engineering. Korean J. Chem. Eng., 24(5): 816-826.
- Klemm, D., Heublein, B., Fink, H.P, dan Bohn, A, 2001. Cellulose: Fascinating biopolymer and sustainable raw material. Angewandte Chemie International Edition, 44:3358-3393.
- Lau, M.H., Tang, J., Paulson, A.T., 2000. Texture profile and turbidity of gellan/gelatin mixed gels. Food Research International, 33; p665-671
- Lin, S.B., Hsu, C.P., Chen, L.C., dan Chen, H.H., 2009. Adding enzymatically modified gelatin to enhance the rehydration abilities and mechanical properties of bacterial cellulose. Food Hydrocolloids, 23: p2195–2203.
- Masanto, R., 2008. Laporan pengolahan nata de coco. <http://one.indoskripsi.com/judul-skripsi-tugas-makalah/mikrobiologi/laporan-pengolahan-nata-de-coco>
- Matsuoka, M., Tsuchida, T., Matsushita, K., Adachi, O., dan Yoshinaga, F., 1996. A synthetic medium for bacterial cellulose production by *Acetobacter xylinum* subsp. *Sucrofermentans*. Biosci. Biotechnol. Biochem, 60: p575–579.
- Meilgaard, M., Civille, G.V., dan Carr, B.T., 1991. Sensory Evaluation Techniques. CRC press, USA

- Moon, S.H., Park, J.M., Chun, H.W., dan Kim, S.J., 2006. Comparisons of Physical Properties of Bacterial Celluloses Produced in Different Culture Conditions Using Saccharified Food Wastes. *Biotechnology and Bioprocess Engineering*, 11: 26-31.
- Mühlethaler, K., 1949. The structure of bacterial cellulose. *Biochim. Biophys. Acta*, 3: p527–535.
- Ramana, K.V., Tomar, A., dan Singh, L., 2000. Effect of various carbon and nitrogen sources on cellulose synthesis by *Acetobacter xylinum*. *World J. Microbiol. Biotechnol*, 16: p245–248
- Romano, M., Franzosi, G., Seves, A., dan Sora, S., 1989. Study of the production of cellulose gel and cellulose by *Acetobacter xylinum*. *Cellulose Chem. Technol.*, 23: 217-223.
- Schmauder, H.P., Einfeldt, L., Geyer, U., Klemm, D., 1992. Biosynthesis of cellulose by *Acetobacter xylinum* using glucose and modified carbon sources. *Med. Fac. Landbouww Univ. Gent.*, 57/4a: 1797-1799.
- Scott-Blair, G.W., 1958. Rheology in Food Research dalam *Advances in Food Research* 8, 1–61
- Szczesniak, A.S., 2002. Texture is a sensory property. *Food Quality and Preference* 13: p215–225
- Setyaningsih, D., Apriantono, A., dan Sari, M.P., 2010. Analisis Sensori Untuk Industri Pangan dan Agro. IPB Press, Bogor.
- Sheykhnazari, S., Tabarsaa, T., Ashorib, A., Shakeric, A., dan Golalipourd, M., 2011. Bacterial synthesized cellulose nanofibers: Effects of growth times and culture mediums on the structural characteristics. *Carbohydrate Polymers*, 86: 1187-1191.
- Shoda, M., dan Sugano, Y., 2005. Recent advances in bacterial cellulose production. *Biotechnology and Bioprocess Engineering*, 10: p1-8.
- Son, H.J., Heo, M.S., Kim, Y.G., Lee, S.J., 2001. Optimization of fermentation conditions for the production of bacterial cellulose by a newly isolated *Acetobacter* sp. A9 in shaking cultures. *Biotechnol Appl Biochem* 33: 1–5
- Surma-Slusarska, B., Presler, S., dan Danielewics, D., 2008. Characteristics of Bacterial Cellulose Obtained from *Acetobacter xylinum* Culture for Application in Papermaking. *Fibres & Textiles in Eastern Europe* 16(4): 108-11.
- Vanderhart, D.I dan Atalla, R.H. 1984. Studies of microstructure in native celluloses using solid-state ¹³C NMR. *Macromolecules*, 17: 1465-1472..

- Watanabe, K., Tabuchi, M., Morinaga, Y., dan Yoshinaga, F., 1998. Structural features and properties of bacterial cellulose produced in agitated culture. *Cellulose*, 5: 187-200.
- Wilkinson, C., Dijksterhuis, G.B., dan Minekusy, M., 2000. From food Structure to Texture. *Trends in Food Science & Technology* 11 : p442–450
- Yamanaka, S., Ishihara, M., dan Sugiyama, J., 2000. Structural modification of bacterial cellulose. *Cellulose*, 7: p213–225.
- Yoshinaga, F., Tonouchi, N., dan Watanabe, K., 1997. Research progress in production of bacterial cellulose by aeration and agitation culture and its application as a new industrial Material. *Biosci. Biotechnol. Biochem*, 61: p219-224.