



DAFTAR PUSTAKA

- Achouri, A., J. I. Boye dan Y. Zamani. 2006. *Identification of Volatil Compounds in Soymilk Using Solid-Phase Microextraction-Gas Chromatograph*. J. Food Chemistry, 99:759–766.
- AOAC. 2005. *Official Methods of Analysis of The Association of Official Analytical Chemist*. AOAC Inc., Washington.
- Badan Standardisasi Nasional. 2008. *Beras*. SNI Beras6128:2008.Jakarta
- Beauchat, L. R. 1987. *Traditional Fermented Food Product. Di dalam Beauchat, L. R. (ed)*. Food and Beverage Mycology. The avi Publ. Co., Inc., Wesport, Connecticut.
- Brechbill, Glen O. 2007. *Classifying Aroma Chemicals*. Fragrance Book Inc. New Jersey-USA
- Buckle, K.A., Edwards, R.A., Fleet, G.H., and Wootton, M. 2007. Ilmu Pangan. Penerjemah: Hari Purnomo dan Adiono, Universitas Indonesia, Jakarta
- Chaverri , Carlos and Cicció, José F. 2014. *Leaf and fruit essential oil compositions of Pimenta guatemalensis (Myrtaceae) from Costa Rica* . Rev. Biol.Trop. 63 (1): 303-311.
- Chinma CE, Ilowefah M, Shammugasamy B, Ramakrishnan Y, Muhammad K . 2014. *Chemical, antioxidant, functional and thermal properties of rice bran proteins after yeast and natural fermentations*. Int J Food Sci Technol 49:2204–2213
- Cronk, T.C., L.R. Mattick, K.H. Steinkraus., and L.R. Hackler. 1977. *Indonesian Tape Ketan Fermentation*. Applied and Environmental Microbiology Vol. 33 (5):1067- 1073.
- Damardjati, D. S. 1979. *Struktur dan Komposisi Beras*. Sekolah Pasca Sarjana. IPB, Bogor.
- Fardiaz, S. 1992. *Mikrobiologi Pangan I*. Jakarta: PT Gramedia
- Fidrianny, I., Sefiany, E., Ruslan, K. 2015. *In-vitro Antioxidant Activities from Three Organs of White Ambon Banana (Musa AAA Group) and Flavonoid, Phenolic, Carotenoid Content*.International Journal of Pharmacognosy and Phytochemical Research ; 7(3); 590-596
- Fukuda, K., Watanabe, M., Asano, K., Ueda, H., dan Ohta, S. 2014. *Breeding of Brewing Yeast Producing a Large Amount of β-Phenylethyl Alcohol and β-Phenylethyl Acetate*. Agricultural and Biological Chemistry 54 (1), 269-271
- Gandjar, I., 2003. Tape from cassava and cereals. The First International Symposium and Workshop on Sight into the World of Indigenous



- Grist, D. H. 1959. *Rice*. Longmans and Co., London.
- Hasanah, A.m. 2007. *Pengaruh Total Mikroba pada Merk Ragi dan Lama Fermentasi terhadap Kadar Alkohol Tape Ketan Putih (Oryza sativa L.Var.Forma Glutinosa)*. Skripsi Universitas Islam Negeri,Malang
- Haryadi, H. 2013. *Analisa Kadar Alkohol Hasil Fermentasi Ketan dengan Metode conway*
- Hesseltine. 1979. *Mycroorganism Involved in Food Fermentation Asia. Proceedings International Symposium on Mycrobiological Aspect of Food Storage, Processing and Fermentation in Tropical Asia, Bogor, 10 – 13 Desember 1979*. FTDC- IPB, Bogor
- Holonec, L., Ranga, F., Crainic, D., Truta, A., dan Socaciu, C. 2012 . *Evaluation of Betulin and Betulinic Acid Content in Birch Bark from Different Forestry Areas of Western Carpathians*. Not Bot Horti Agrobo, 2012, 40(2): 99-105
- Hubshmann, H. J. 2009. *Handbook of GC/MS Fundamentals and Applications. 2nd Edition*. Wiley-VHC GmbH and Co. KGaA. Weinheim.
- Juliano, B. O. 1967. *Chemistry of The Rice Grain Cereal Chemistry*. Saturday Seminar, UPLB, Philippines.
- Juliano, B. O. 1972. *The Rice Grain Caryopsis and its Composition*. Di dalam D. F. Houston (ed). Rice chemistry and Technology. American Association of Cereal Chemist, Inc. Minnesota.
- Juzlova, P. Patakova., Rezanka, T., and Viden. I. 1998. *Identification of Volatile Metabolites from Rice Fermented by the Fungus Monascus purpureus(Ang-kak)*. Folia Microbiol. 43 (4), 407-410 (1998)
- Kataoka, H., H. L. Lord dan J. Pawliszyn. 2000. *Applications of Solid-Phase Microextraction in Food Analysis*. Review: J. Chromatography A, 880:35–62.
- Keatkrai, Jeesuda and Jirapakkul,Wannee. 2010. *Volatile profile of khanom jeen, Thai fermented rice noodles, and the changes during the fermentation process*. ScienceAsia 36 (2010): 46–51
- Khandaker, M., Sarwar, Jahan., Mat, Nashriyah., and A.N, Boyce. 2015. *Bioactive constituents, antioxidant and antimicrobial activities of three cultivars of wax apple (*Syzygium samarangense L.*) fruits*. Research Journal of Biotechnology . Vol. 10 (1) January (2015)
- Kim., J. K., J. H. Noh, S. Lee, J. S. Choi, H. Suh, H. Y. Chung, Y.O. Song and C. Lee, 2002. *The First Total Synthesis of 2,3,6-Tribromo-4,5-dihydroxybenzyl*



Methyl Ether (TDB) and Its Antioxidant Activity. Bull. Korean Chem. Soc., 23 (5): 661-662.

Legowo, B. 1984. *Pengaruh Penyosohan Beras Ketan Putih (Oryza sativa glutinosa), Lama Fermentasi dan Suhu Pemasakan Terhadap Mutu Brem Padat.* Skripsi. Fateta. Bogor.

Lin Ye, C., Wen Liu, J., Zhi Wei, D., Hua Lu, Y., dan Qian, F. 2004. *In vitro anti-tumor activity of 2,4-dihydroxy-6-methoxy-3,5-dimethylchalcone against six established human cancer cell lines.* Pharmacological Research 50 (2004) 505–510

Long Ma, En., Chun li, Y., Tsuneki, H., Fang xiao, J., Xia, M., Wang, M.W., and Kimura, I. 2007 . *b-Eudesmol suppresses tumour growth through inhibition of tumour neovascularisation and tumour cell proliferation.* Journal of Asian Natural Products Research, Vol. 10, No. 2, February 2008, 159–167

Luo,T., Fan, W., and Xu, Y. 2008. *Characterization of Volatile and Semi-Volatile Compounds in Chinese Rice Wines by Headspace Solid Phase Microextraction Followed by Gas Chromatography–Mass Spectrometry.* J. Inst. Brew. 114(2), 172–179

Mahattanatawee, K., Goodner, K.L., and Baldwin, E.A. 2005. *Volatile Constituents and Character Impact Compounds Of Selected Florida's Tropical Fruit.* Proc. Fla. State Hort. Soc. 118:414-418

Mastuti, T.S. dan Handayani, R., (2014), *Senyawa Penyusun Ekstrak N-Heksana Dari Daun Pisang Batu, Kepok dan Ambon Hasil Distilasi Air,* Prosiding Seminar Nasional Bioteknologi, Universitas Surabaya.

Merkle, S., Kleeberg, K .K., and Fritzsche, J. 2015. *Recent Developments and Applications of Solid Phase Microextraction (SPME) in Food and Environmental Analysis—A Review .* Chromatography ISSN 2227-9075

Mohapatra, D., Sabyasachi M. and Namrata S.2010. *Banana and its by-product utilization: an overview.* Journal of Science and Industrial Res.69 : 323-329.

Moon, S. Y., M. A. Cliff dan E. C.Y. L. Chan. 2006. *Odour-Active Components of Simulated Beef Xavour Analysed by Solid Phase Microextraction and Gas Chromatography Mass Spectrometry and Olfactometry.* Food Research International, 39: 294–308.

Nicoli, M. C., Anese, M., & Parpinel, M. (1999). *Influence of processing on the antioxidant properties of fruit and vegetables.* Trends in Food Science and Technology, 10, 94-100

Nout, M.J.R., 2009. *Rich nutrition from the poorest-cereal fermentations in Africa and Asia.* Food Microbiol. 26, 685–692.



OECD SIDS. 1996. *Vanillin*. UNEP Publication- CAS N: 121-33-5

Oliviera, M. dos S., Feddern, V., Kupski, L., Cipolatti, E. P., Furlong, E. Badiale., Soares, L. A. de Souza. 2010. *Physico-chemical characterization of fermented rice bran biomass Caracterización fisico-química de la biomasa del salvado de arroz fermentado*. ISSN: 1947-6337 (Print) 1947-6345 (Online) Journal

Owens .2014. *Indigenous Fermented Foods of Southeast Asia*. Boca Raton : CRC press.

Oyugi, Daniel A., Ayorinde, Folahan O., Gugssa, Ayele., Allen, Adrian., Izevbogie, Ernest B., Eribo, Broderick., and Anderson, Winston A. 2011. Biological Activityand Mass SpectrometricAnalisy Of *Vernonia amygdalina* Fractinations. Journal Bioscience and Technology. Vol 2 (3),2011,287-304

Panseri, S., I. Giani, T. Mentasti, F. Bellagamba, F. Caprino dan V.M. Moretti. 2008. *Determination of Flavour Compounds in A Mountain Cheese by HeadspaceSorptive Extraction-Thermal Desorption-Capillary Gas Chromatography-Mass Spectrometry*.LWT, 186 (41): 185–192.

Park, Jae-Seung., Song, Sang Hoon., Choi, Jun Bong., Kim, Young-Suk., Kwon, Soon-Hee., and Park, Young-Seo. 2014. *Physicochemical Properties of Korean Rice Wine (Makgeolli) Fermented Using Yeasts Isolated from Korean Traditional Nuruk, a Starter Culture* . Food Sci. Biotechnol. 23(5): 1577-1585

Peter, T., D. Padmavathi1., R.S.Sajini., Sarala, A. 2011. *Syzygium Samarangense: A Review On Morphology, Phytochemistry & Pharmacological Aspects* . Asian Journal of Biochemical and Pharmaceutical Research Issue 4 (Vol. 1) 2011

Pin-Der Duha and Gow-Chin Yen. 1997. *Antioxidant Efficacy of Methanolics Extracts of Peanut Hulls in Soybean and Peanut Oils*. JAOCs, Vol. 74, No. 6:745-748.

Prakash, Alok., dan V, Suneetha. 2014. *Punica granatum (Pomegranate) Rind Extract as a Potent Substitute for Lascorbic Acid With respect To the Antioxidant Activity*. Research Journal of Pharmaceutical, Biological and ChemicalSciences. RJPBCS 5(2) Page No. 597s

Purwoko, B. 2007. *Fisiologi mikrobia*. Jakarta

Que, F., L. Mao, C. Zhu & G. Xie. 2006. *Antioxidant properties of Chinese yellow wine, its concentrate and volatiles*. LWT-Food Science and Technology 39:111-117.

Rahayu, W. P. dan Suliantari. 1990. *Teknologi Fermentasi Biji-bijian dan Umbi-umbian*. Pusat Antar Universitas. IPB, Bogor

Rachman, A. 1989. *Tehnologi Fermentasi*. Arcan. Bandung



Ravikumar, VR., Gopal, V., dan Sudha, T. 2012. Analysis of Phytochemical Constituents of Stem Bark Extracts of *Zanthoxylum Tetraspermum* Wight & Arn. Research Journal of Pharmaceutical, Biological and Chemical Sciences. Volume 3 Issue 4 Page No. 391

Reebe, S., Gonzalez, V.N. and Rengifo, J. 2000. *Food and Nutrition Bulletin*, 2: 387-391

Ruiz, J., A. Alonso, S. G. Martinez, M. Valero, P. Blasco dan F. R. Bevia. 2005. *Quantitative Analysis of Flavour Volatils Detects Differences Among Closely Related Traditional Cultivars of Tomato*. J. Science of Food and Agriculture, 85: 54-60.

Sabdo, Akbar A.W. 2016. *Pengaruh Perbedaan Pengemasan dengan Kemasan Daun Jambu Air (Syzygium samarangense) dan Daun Pisang (Musa sapientum var. Sylvesteris) Terhadap Sifat Kimia dan Fisik Pada Tape Ketan*. Skripsi Universitas Gadjah Mada, Yogyakarta. Tidak diterbitkan.

Saeidnia, S., Manayi, A., Gohari, Ahmad R., dan Abdollahi, M. 2014. *The Story of Beta-sitosterol- A Review*. European Journal of Medicinal Plants4(5): 590-609

Sahaa, R.K., Srijan A., Syed Sohidul H.S., Priyanka R. 2013. *Medicinal activities of the leaves of Musa sapientum var. sylvesteris in vitro*. Asian Pacific Journal of Tropical Biomedicine, 3 (6), 476-482.

Santoso, U. 2016. *Antioksidan Pangan*. UGM Press. Yogyakarta

Santoso, U., Amalina, Afniita N., Supriyadi. 2015. *Preparasi dan Karakterisasi Ekstrak Methanol Daun Jambu Air Sebagai Bahan Tambahan Pembuatan Pengemas Aktif*. Pusat Studi Pangan dan Gizi -UGM

Saono, J. K. D. 1981. *Microflora of Ragi : its composition and as a source of industrial yeasts*. Di dalam Proceeding of ASCA Technical Seminar. Medan.

Saratha, V., Pillai, S. Iyyam., Subramanian,S. 2011. *Isolationand Characterization Of Lupeol, A Triterpenoid From Calotropis Gigantea Latex*. International Journal of Pharmaceutical Sciences Review and Research. Volume 10, Issue 2, September – October 2011; Article-010

Sari, Denni K., Wardhani, D.H., Prasetyaningrum, A. 2013. *Kajian Isolasi Senyawa Fenolik Rumput Laut Euceuma Cottonii Berbantu Gelombang Mikro Dengan Variasi Suhu dan Waktu*. Jurnal Teknik Kimia No. 3, Vol. 19

Schlegel Hans G,. 1994. Mikrobiologi Umum. Penterjemah Tedjo Baskoro. Edisi keenam. Gajah Mada University Press. Yogyakarta

Septiana, Dhea R.2016. *Profil Mikroflora dan Mikroflora Amilolitik pada Tape Ketan yang Dikemas dengan Pengemas Primer Daun Pisang dan Jambu Air Selama Fermentasi*. Skripsi Universitas Gadjah Mada,Yogyakarta. Tidak diterbitkan.



- Soerdarmo, K. 1973. *Ilmu Gizi*. PT Dian Rakyat, Jakarta.
- Steinkraus, K. H. 1983. *Handbook of Indigenous Fermented Foods*. Marcel Dekker.
New York.
- Sulastri, E. 2013. *Organoleptik Tape Singkong (Manihot utilissima) dengan Penambahan Ekstrak Daun Katuk (Sauropus androgynus)*. Skripsi Universitas Muhammadiyah Surakarta. Naskah Publikasi
- Suwandi, U. 1991. *Manfaat Beta-Karoten Bagi Kesehatan Cermin Dunia Kedokteran Nomor 73*. hlm 36 - 40
- Tucker, A., Maciarello, Michael J., Salywon, Andrew M., and Landrum, Leslie R. 2001 . *Volatile Leaf Oil of Calyptranthes sinensis Kiaersk.(Myrtaceae) of Puerto Rico*. J. Essent. Oil lies., 13,427-428
- Vas,G., dan Vekey, K., 2004. *Solid-Phase Microextraction: A Powerful Sample Preparation Tool Prior to Mass Spectrometric Analysis*.Antwerp University, Universiteitsplein 1, B-2610 Wilrijk, Belgium. 39 (3): 233:54
- Winarno, F. G., dan B. S. Laksmi. 1974. *Dasar Pengawetan, Sanitasi, dan Keracunan. Departemen Teknologi Hasil Pertanian*. FATEMETA. IPB, Bogor.
- Winarno, F. G. 1980. *Enzim Pangan*.Jakarta : Gramedia.
- Wulandari, Sri. 2012 .*Efektivitas Penambahan Ekstrak Ubi Jalar Ungu (Ipomoea Batatas Var. Ayamurasaki) dan Susu Skim Terhadap Kadar Asam Laktat dan pH Yoghurt Jagung Manis (Zea mays L. Saccharata) dengan Menggunakan Inokulum Lactobacillus acidophilus dan Bifidobacterium sp.* Skripsi S-1 Prodi Biologi.Universitas Riau.
- Yogeswari,S.,Ramalakshmi,S.,Neelavathy,R.,andMuthumary,J. 2012. *Identification and Comparative Studies of Different Volatile Fractions from Monochaetia kansensis by GCMS*. Global Journal of Pharmacology 6 (2): 65-71