

## DAFTAR PUSTAKA

- Abdel-Rahman, M. dkk. 2011. *Lactic acid production from lignocellulose-derived sugars using lactic acid bacteria: Overview and limits*. Elsevier. Amsterdam.
- Abdel-Rahman, M. dkk. 2013. *Recent advances in lactic acid production by microbial fermentation processes*. Elsevier. Amsterdam
- Anonim, 2013, <http://www.bps.go.id>, Data produksi jagung di Provinsi Jawa Timur.
- Anonim, 2014, <http://www.grandviewresearch.com/industry-analysis/lactic-acid-and-poly-lactic-acid-market>, “*Global Lactic Acid And Poly Lactic Acid (PLA) Market By Application (Packaging, Agriculture, Transport, Electronics, Textiles) Expected to Reach USD 4,312.2 Million And USD 2,169.6 Million Respectively by 2020: Grand View Research, Inc*”,
- Anonim, 2014, <http://www.marketsandmarkets.com/Market-Reports/polylacticacid-387.html>.
- Anonim, 2014, <http://www.marketsandmarkets.com/Market-Reports/polylacticacid-387.html>.
- Brown, G.G., “*Unit Operations*”, Mc. Graw Hill Book Co, New York, 1978.
- Brownell, L.E., and Young, E.H., “*Process Equipment Design*”, John Willey and Sons Inc., New York, 1959.
- Chervaux, C. dkk. 2000. *Physiological Study of Lactobacillus delbrueckii subsp. Bulgaricus Strains in a Novel Chemically Defined Medium*. Applied and Environmental Microbiology. London.
- Coulson and Richardson’s, “*Chemical Engineering Design*”, 4<sup>th</sup> ed., Vol. 6, Elsevier Butterworth-Heinemann, Linacre House, Jordan Hill, Oxford, 2005.
- Dominguez, J.M. dkk, 2003, “*Lactic acid production from corn cobs by simultaneous saccharification and fermentation: a mathematical interpretation*”, *Jurnal Enzyme and Microbial Technology* 34 (2004). Hal 627–634.
- Edreder, E. dkk. 2010. *Optimization of Batch Reactive Distillation Process: Production of Lactic Acid*. Elsevier. Amsterdam.
- Fitriya, M. 2013.** “PABRIK ASAM LAKTAT DARI DEDAK PADI DENGAN PROSES FERMENTASI”. ITS Library. Institut Teknologi Sepuluh November. Surabaya.
- Foust, A.S., “*Principles of Unit Operation*”, 2<sup>nd</sup> ed., John Willey and Sons Inc., New York, 1980.



Froment, G.F., and Bischoff, K.B., “*Chemical Reactor Analysis and Design*”, 2<sup>nd</sup> ed., John Willey and Sons Inc., New York, 1990.

Hebert, E. dkk. 2004. *Nutritional Requirements of Lactobacillus delbrueckii subsp. lactis in a Chemically Defined Medium*. Current Microbiology. London.

Hill, C.G. 1977. “*An Introduction to Chemical Engineering Kinetic and Reactor Design*”. John Willey and Sons Inc., New York.

Hubacz, R. Monika, B. 2011. *Starch Gelatinisation in Couette-Taylor Flow Apparatus*. Warsaw University of Technology, Faculty of Chemical and Process Engineering. Warszawa.

Jin Bo, Kelly, J.M., dan Zhang, Z.Y. 2005, “*Production of lactic acid from renewable materials by Rhizopus fungi*”, Jurnal *Biochemical Engineering*, Edisi 35 (2007), Hal 251–263.

Jhon, R. P. dkk, 2009, “*Direct lactic acid fermentation: Focus on simultaneous saccharification and lactic acid production*”, Jurnal *Biotechnology Advances* 27 (2009), Hal. 145–152.

Kern, D.Q., “*Process Heat Transfer*”, International Student edition, Mc. Graw Hill International Book Co., Tokyo, 1965.

Kirk, K.E., and Othmer, D.F., “*Encyclopedia of Chemical Technology*”, 3<sup>rd</sup> ed., Vol.9, John Willey and Sons Inc., New York, 1978.

King, R.P., “*Grinding*”, Publishier Elsevier Sains & Technology Books, Armsterdam, Netherland, 2000.

Mc. Ketta, J.J., “*Encyclopedia of Chemical Processing and Design*”, Marcell Dekker, New York, 1988.

Miura, S. dkk, 2004, “*Production of L-Lactic Acid from Corncob*”, Jurnal *Bioscience dan Bioengineering*, Vol. 97, Edisi 3, Hal. 153–157.

Monteagudo, dkk. “Kinetics of Lactic Acid Fermentation by *Lactobacillus Casei* Grown on Beet Molasses” J. Chem. T ech. Biotechnol. 1997, 68, 271È276.

Morales-delaRosa, S. dkk. 2014. *Optimization of the process of chemical hydrolysis of cellulose to glucose*. Sustainable Energy and Chemistry Group (EQS). Madrid.



- Ojamo, H. dkk, 2013, “*Lactic Acid Bacteria – R & D for Food, Health and Livestock Purposes*”  
Chapter 26. Hal 615-632.
- Ozen, S.A., “*Kinetics Of Methyl Lactate Formation Over The Ion Exchange Resin Catalysts*”,  
The Graduate School Of Natural And Applied Sciences Of Middle East Technical  
University, 2004.
- Perry, R.H., “*Perry’s Chemical Engineering Handbook*”, 6<sup>th</sup> ed., Mc. Graw Hill Book Co., New  
York, 1984.
- Ruengruglikit, C. dkk, 2002, “*l(+)-Lactic acid production from corncobs by Rhizopus oryzae*”  
Lebensm.-Wiss. u.-Technol. 36 (2003), Hal. 573–575.
- Rase, H.F., “*Chemical Reactor Design for Process Plant*”, Vol.II, John Willey and Sons Inc.,  
Canada, 1977.
- Sanchez, C. dkk, 2011, “*Lactic acid production by alkaline hydrothermal treatment of corn cobs*”  
*Chemical Engineering Journal* 181– 182 (2012), Hal. 655– 660.
- Shreve, R.N., “*Chemical Process Industries*”, Mc. Graw Hill Book Co., New York, 1977.
- Smith, J.M., and H.C. Van Ness, “*Introduction to Chemical Engineering Thermodynamics*”, 5<sup>th</sup>  
ed., Mc. Graw Hill Book Co., New York, 1996.
- Treyball, R.E., “*Mass Transfer Operation*”, Mc. Graw Hill Book Co., New York, 1980.
- Ulrich, G.D., “*A Guide of Chemical Process Design and Economics*”, John Willey and Sons Inc.,  
New York, 1984.
- Walas, S.M., “*Reaction Kinetics for Chemical Engineers*”, International Student edition, Mc.  
Graw Hill Book Co., Kogakusha Ltd., Tokyo, 1959.
- Wills, B.A., “*Wills Mineral Processing Technology*”, 7<sup>th</sup> ed., Publishier Elsevier Sains &  
Technology Books, Armsterdam, Netherland, 2006.
- Yang, B. dkk. 2011. *Enzymatic hydrolysis of cellulosic biomass. Future Science*. Washington.
- Yaws, C.L., “*Chemical Properties Handbook*”, Mc. Graw Hill Book Co., Tokyo,. 1988.