

DAFTAR PUSTAKA

- Akesowan, Adisak. 2008. *Effect of Combined Stabilizers Containing Konjac Flour and Kappa Carrageenan on Ice Cream*. A U J. T. 12(2):81-85
- Alpers, Ann. 2006. Buku Ajar Pediatri Rudolph, Edisi 20. Jakarta : EGC.
- Andarwulan, N., F. Kusnandar, dan D. Herawati. 2011. *Analisis Pangan*. PT Dian Rakyat, Jakarta.
- Ardiansyah. 2004. Sehat dengan Mengonsumsi Bekatul. Online. Tersedia: <http://www.gizi.net/cgi-bin/berita/fullnews.cgi?newsid1093501280,53247>. Diakses pada tanggal 1 Oktober 2015.
- Astawan, M. 2006. Jangan Takut Mengonsumsi Mayonaise, Mentega Dan Margarin. Gramedia, Jakarta.
- Bachir, M. dan Zeinou, R. 2006. *Effect of gamma irradiation on some characteristics of shell eggs and mayonnaise prepared from irradiation eggs*. Journal of Food Safety; 26: 348-360.
- Becher, P. 1965. *Emulsions, Theory and Practice 2nd Ed*. Reinold, New York.
- Bernasconi. 1995. Teknologi Pangan. Gramedia, Jakarta.
- Chapman, V.J., dan D.J. Chapman. 1980. Seaweed and Their Uses. Third edition Chapman and Hall. Metheun Co. Ltd. London. P. 194-271.
- Codex Standard. 2009. Codex Standard For Named Vegetable Oils (Rice Bran Oil) : Codex Stan 17-2009. FAO Rome, Italy.
- Depre, J. A., dan Savage, G. P. 2001. *Physical and Flavour Stability of Mayonnaise*. Trends in Food Science & Technology, 12, 157–163.
- Doty, MS., Santos, GA. 1987. The Production and Uses of Eucheuma Dalam : Studies of Seven Commercial Seaweeds Resources. Ed. By : M.S. Doty, J.F. Caddy and B. Santelices. FAO Fish. Tech. Paper No. 281 Rome.
- Dybowska, B.E. 2008. *Properties of milk protein concentrate stabilized oil-in-water emulsions*. Journal of Food Engineering 88: 507-513.
- Firestone, D. Ed. 1999. Physical and Chemical Characteristic of Oils, Fats, and Waxes, AOCS Press, Champaign, IL.

- Fukuda, Y., Namiki, M. 1988. *Recent Studies on Sesame Seed and Oil*. Journal Japan Soc. Food Science Technology 35:552 - 62.
- Gamman, P. M. 1992. Ilmu Pangan Nutrisi Dan Mikrobiologi. UGM-Press, Yogyakarta.
- Gaonkar,G.R. Koka, K. Chen and B. Campbell. 2010. *Emulsifying functionality of enzyme-modified milkproteins in O/W and mayonnaise-like emulsions*. African Journal of Food Science; 4 (1) :016-025.
- Garti, N. 1999. *Emulsions and Microemulsions*, in Benita, S., (Ed.). Microencapsulation : Method and Industrial Applications, Marcel Dekker Inc., New York, 502-519
- Glicksman, 1983. Seaweed extracts. Di dalam Glicksman M (ed). Food Hydrocolloids Vol II. CRC Press, Boca Raton, Florida.
- Gopala Krishna, A.G. 2000. Nutritional Componentsof Unsaponifiable Matter in Rice Bran Oil in Relation to Processing. Paper presented at National Seminar on Rice Bran Oil, organised by the Solvent Extractors Association of India, 3rd June, Goa, India, pp. 29-33.
- Guiseley, KB., Stanley NF, Whitchose PA. 1980. Carrageenan. Di dalam Whistler RL (ed). Handbook of Water Soluble Gums and Resins. New york : McGraw Hill Book Co.
- Gunstone, F. D. 2002. *Vegetable Oils in Food Technology: Composition, Properties and Uses*. USA : CRC Press.
- Gunstone, F. D. 2004. *The Chemistry of Oils and Fats: Sources, Properties and Uses*. USA : CRC Press.
- Hanan, M.A., Al-Sayed, Nagwa M.H. Rasmy, Ibrahim.R.S. Rizk and Eman E.I. Yousef. 2012. *Functional Properties of Some Fat-Replacers and Their Uses in Preparation of Reduced-Fat Mayonnaise*. World Journal of Diry& Food Sciences 7 (1); 109-119.
- Hilditch, T. P. 1947. *The Chemical Constituen of Naturan Fat 2nd Edition*. John Wiley and Son Inc. New York: 389-399.
- Hwang, Cheng-An., Mark L. Tamplin. 2004. *The Influence of Mayonnaise pH and Storage Temperature on The Growth of Listeria monocytogenes in Seafood Salad*. International Journal of Food Microbiology 102: 277-285.

- IAFMM. 1981. *Recommended Method of Analysis for Determination of Anisidine Value of Fish Oil*. Fish Bulletin, International Association of Fish Meal Manufacturers. No. 8. Potters Bars, England.
- Imeson, A. P., 2000. Carrageenan di dalam Handbook of Hydrocolloids. G. O. Badan riset Kelautan dan Perikanan. 2003. *Proyek riset Kelautan dan Perikanan*. Departemen Kelautan dan Perikanan : Jakarta.
- Iorio, E.L. 2007. The Measurement of Oxidative Stress. International Observatory of Oxidative Stress, Free Radicals and Antioxidant Systems. Special supplement to Bulletin.
- Jofee, M.H. 1942. *Mayonnaise and Salad Dressing Production*. Emulsol Corp: Chicago.
- Ketaren, S. 1986. *Pengantar Teknologi Minyak dan Lemak Pangan*, Jakarta: UI Press.
- Ketaren, S. 2008. *Pengantar Teknologi Minyak dan Lemak Pangan*. Jakarta: UI Press.
- Kovacs, P. and Kang, K.S. 1977. Food Colloids. Avi Publishing Co., Westport, Connecticut, pp. 500-522.
- L. Ma, & G.V. Barbosa-Canovas. 1995. *Rheological characterization of mayonnaise, Part II: Flow and viscoelastic properties at different oil and xanthan gum concentrations*, *Journal of Food Engineering*, 25,409-425.
- Marinescu, Gina,. Antoneta Stoicescu, Livia Patrascu. 2011. *The Preparation of Mayonnaise Containing Spent Brewer's Yeast β -Glucan as a Fat Replacer*. Romanian Biotechnological Letters Vol. 16. No,2.
- Marsetyo. 1991. Ilmu Gizi (Korelasi Gizi, Kesehatan Dan Produktivitas Kerja). Rineka Cipta, Jakarta.
- McClements, D.J., Decker, E.A. 2009. *Controlling Lipid Bioavailability Using Emulsion Delivery Systems*. CRC Press : Boca Raton, FL.
- McNeely, W.H. and Kang, K.S. 1973. *Industrial Gums*. Academic Press: New York.
- McNulty, Maria. 2007. *Quality Control of Mayonnaise*. Institut Pertanian Bogor.

- Mehlenbacher.1960. dalam Sudarmadji, Slamet. 1976. *Prosedur Analisa Untuk Bahan Makanan Pertanian. Badan Penerbitan Bagian Pengolahan Hasil Pertanian.*Fakultas Teknologi Pertanian, Universitas Gadjah Mada. Yogyakarta.
- Meilgaard, M. dan Carr, B. 1991. *Sensory Evaluation Techniques.* CRC Press Inc. London.
- Moorhouse, R., Walkinshaw, M.D. and Arnott, S. 1977. Extracellular Microbial Polysaccharide. ACS Symposium Series, 45. American Chemical Society, Washington, DC, pp. 90-102.
- Muchtadi, D., N.S. Palupi dan M. Astawan. 1993. *Metabolisme Zat Gizi.* Pustaka Sinar Harapan, Jakarta.
- Mutiah. 2002. *Perbandingan Mutu Mayones Telur Ayam dan Mayones Telur Itik.* Institut Pertanian Bogor.
- Nancy, I. H. 1997. Replacing Fat with Food Technology. *Journal of the American Dietetic Associations*, 97.
- Nielsen, S. 2010. *Food Analysis: High-Performance Liquid Chromatography.* Springer. New York.USA.
- Ognean, C. F., Darie, N. &Ognean, M.(2006). Fat Replacers. *Journal of Agroalimentary Processes and Technologies*, 7(2), 433-442.
- Owusu-apenten, R. 2005. *Introduction to Food Chemistry.* CRC Press: Wasingthon, D.C.
- Palma A., Aziz, M.G., Chawdhury, M.M., Uddin, M.B., Alam, M. 2004. *Effector Edible Oils On Quality and Shelf Life of Low-fat Mayonnaise.*Pakistan Journal of Nutrition 3 (6): 340-343.
- Perrin, J.L. 1996. Determination of alteration. In: Karleskind A, Wolff JP. (Eds.) *Oils and fats, Manual vol. 2.* Lavoisier Publishing, Paris (France).
- Peter, K. V. 2004. *Handbook of Herb and Spice Vol.2.* CRC Press. New York.

- Pramono, Wilianto Arief. 2014. Karakteristik *Reduced Cholesterol Mayonnaise* Minyak Wijen yang dibuat Melalui Substitusi Kuning Telur dengan Lesitin Kedelai. Skripsi Program Strata 1, Jurusan Teknologi Pangan dan Hasil Pertanian, Fakultas Teknologi Pertanian, Universitas Gadjah Mada :Yogyakarta
- Purnamayati. 2011. *Penyangraian Wijen: Tinjauan Terhadap Yield Minyak Wijen, Komponen Bioaktif dan Aplikasinya Untuk Sintesis Lemak Margarin*. Skripsi. Fakultas Teknologi Pertanian. Universitas Gadjah Mada. Yogyakarta
- Rahbari, Mahsid., Mehran Aalami, Mahdi Kashaninejad, Yahya Maghsoudlou dan Seid Soheil Amiri Aghdaei. 2014. *A Mixtur Design Approach to Optimizing Low Cholesterol Mayonnaise Formulation Prepared with Wheat Germ Protein Isolate*. *Journal Food Science Technology*
- Riyanto, Bambang. 2000. Mempelajari Perubahan Kestabilan Aaam Lemak Omega-3 Dalam *Mayonnaise* Sari Minyak Ikan Hasil Samping Pengalengan Lemuru selama Penyimpanan. Jurusan Pengolahan Hasil Perikanan, Fakultas Perikanan dan Ilmu Kelautan, IPB. Bogor.
- Rohman, A. dan Riyanto, S. 2005. *Daya Antioksidan Ekstrak Etanol Daun Kemuning (Murraya paniculata (L) Jack) Secara In Vitro*. *Majalah Farmasi Indonesia* 16: 134-140.
- Schuler P. 1990. *Natural Antioxidant Exploited Commercially*. dalam "Food Antioxidant". Husdnt BJB, editor. New York: Elsevier Applied Science.
- Sciarini, L.S, F. Maldonado, P.D. Ribotta, G.T. Perez, A.E. Leon. 2009. *Chemical composition and functional properties of Gleditsia triacanthos gum*. *Artikel Food Hydrocolloids* 23(2) 306.
- Shen, R., Luo, S., Dong, J. 2011. *Application of Oat Dextrine for Fat Substitute in Mayonnaise*. *Food Chemistry*, 126, 65-71.
- Singleton, dan Rossi. 1999. dalam Ratnayani, K., Laksmiwati, M., Septin, N.P.I. 2012. *Kadar Total Senyawa Fenolat Pada Madu Randu dan Madu Kelengkeng Serta Uji Aktifitas Antiradikal Bebas Dengan Metode DPPH (Difenilpikril Hidrazil)*. Jurusan Kimia FMIPA Universitas Udayana, Bukit Jimbaran.
- Siswanti. 2011. *Ekstraksi Antioksidan Dari Kulit Buah Manggis (Garcinia Mangostana, L.)*, Lembaga Penelitian dan Pengabdian Masyarakat. Unika Parahyangan : Bandung.

- Smith, D.F., AnHiel and AS Fenin. 1995. Studies on Heterogeneity of Carrageenan. *Can. J. Chem.* 30. 1260-1352.
- Snell, J.L, dan Kemeny, J.G. 1972. dalam Sudarmadji, Slamet. 1976. *Prosedur Analisa Untuk Bahan Makanan Pertanian. Badan Penerbitan Bagian Pengolahan Hasil Pertanian*, Fakultas Teknologi Pertanian, Universitas Gadjah Mada. Yogyakarta.
- Sobisch,T. dan Leche D. 2002. *Rapid Characterization of emulsion for emulsifier selection, quality control and evaluation of stability using multisample analytical centrifugation*. Rudower Chauzece : Berlin.
- Standar Nasional Indonesia, 1955. Minyak Pangan. SNI 01-3741-1995 Badan Standarisasi Nasional, Jakarta.
- Stauffer, Clyde. E. 1996 . *Fats & Oils*. American Association of Cereal Chemists, Inc : Minnesota, USA.
- Su, Haou Pin., Chuang-Ping Lien, Tan-Ang Lee and Ruo-Syuan Ho.2009. *Development of Low Fat Mayonnaise Containing Poliaccharide Gums as Functional Ingredients. Journal of Science Food Agriculture*.
- Suryani, A., Sailah, I. dan Hambali, E. 2002. *Teknologi Emulsi*. Institut Pertanian Bogor, Bogor.
- Sudarmadji, S.1984. *Prosedur Analisa Untuk Bahan Makanan dan Pertanian. Edisi Ketiga*. Yogyakarta: Liberty.
- Sudarmadji, S. 1989. *Analisa Bahan Makanan dan Pertanian*. Pusat Antar Universitas Pangan dan Gizi UGM.Liberty.Yogyakarta.
- Swern, D. 1982. *Bailey's Industrial Oil and Fat Product 4th Ed*. John Wiley and Sons, New York. 315-324.
- Tahira, R.A. and M.A. Mutt. 2007. Characterization of rice bran oil. *Journal Agric. Research* 45(3).
- Taufik, Fadiyah Chaerani. 2014. *Karakteristik Reduced Fat Mayonnaise Minyak Wijen Dengan Stabilizer Konjac Glukomannan*. Yogyakarta : Skripsi Program Strata 1, Jurusan Teknologi Pangan dan Hasil Pertanian, Fakultas Teknologi Pertanian, Universitas Gadjah Mada.

- Tecante, Alberto.,and Maria del Carmen Nunez Santiago.2012. *Solution Properties of Kappa-Carrageenan and Its Interaction with Other Polysaccharides in Aqueous Media. Department of Food and Biotechnology, Faculty of Chemistry, National Autonomous University of Mexico : Mexico, DF*
- Towle, A.G. 1973. *Carrageenan. In : R.L Whistler (Ed). Industrial Gum : Polysaccharides and Their Derivates. Academic Press. London.*
- Tojo, E., Prado, J. 2003. *Chemical composition of carrageenan blends determined by IR spectroscopy combined with a PLS multivariate calibration method. Carbohydrate Research.*
- Ukun, M.S. 2002. Bekatul Padi Turunkan Kadar Kolesterol Darah. Online. Tersedia: <http://www.sinarharapan.co.id/berita/0210/23/ipt03.html>. Diakses pada tanggal 1 Oktober 2015.
- Wenfuu. 2011. Bahan Tambahan Makanan Antioksidan dan Sekuestran.Universitas Hassanudin Makassar.
- Whistler, Roy L. and James N. BeMiller.1997.*Carbohydrate Chemistry for Food Scientists. Eagan Press:USA.*
- Wijayanti, F., E. 2008. *Pemanfaatan Minyak Jelantah Sebagai Sumber Bahan Baku Produksi Metil Ester. FMIPA UI: Jakarta.*
- Winarno, F.G.1994. Bahan Tambahan Makanan. Gramedia Pustaka Utama, Jakarta.
- Winarno, F. G.1992. Kimia Pangan dan Gizi. PT Gramedia Pustaka Utama, Jakarta.
- Winarno, FG. 1996. Teknologi Pengolahan Rumput Laut. PT Gramedia Pustaka Utama. Jakarta.
- Winarno, F.G. 1997. Kimia Pangan dan Gizi. Gramedia. Jakarta.
- Woodman, A.G. 1941. *Food Analysis 4th Edition, McGraw Hill Book Company, Inc. New York.*
- Worrasinchai, S., Suphantharika, M., Pinjai, S., & Jamnong, P. 2006. *b-Glucan Prepared From Spent Brewer's Yeast as a Fat Replacer in Mayonnaise. Food Hydrocolloids, 20: 68-78.*

Zhu, J.,Lee, J. dan Kyoung,J. 2012. Survival of Salmonella in Home- Style Mayonnaise and Acid Solutions as Affected by Acidulant Type. *Journal of Food Protection* . 75: 147-151.