

DAFTAR PUSTAKA

- Almeida, D. M., Prestes, R. A., Fonseca, A. F., Woiciechowski, A., & Wosiacki, G. (2013). Minerals consumption by *Acetobacter xylinum* on cultivation medium on coconut water. *Brazilian journal of microbiology* , 44, 197-206.
- Ashari, S. (2006). *Hortikultura : Aspek Budidaya*. Jakarta: Universitas Indonesia Press.
- Atlas, R. M. (2010). *Handbook of microbiological media: Fourth Edition*. Washington: CCRC Press.
- Azevedo, P. V., Sousa, i. F., Silva, B. B., & Silva, V. P. (2006). Water-Use Efficiency of Dwarf-Green Coconut (*Cocos nucifera* L.) orchards in Northeast Brazil. *Agricultural Water Management* , 84, 259-264.
- Bressani, R. (1979). *Coffee pulp : Composition, Technology, and Utilization*. Kanada: Institute of Nutrition of Central America and Panama.
- Chauhan, O., Archana, B., Singh, A., & Raju, P. (2012). A Refreshing beverage from mature coconut water blended with lemon juice. *Food Sci Technol* .
- Chawla, P. R., Bajaj, S. A., Survase, A., & Singhal, R. S. (2009). Microbial Cellulose: Fermentative Production and Application. *Biotechnology* , 47 (2), 107-124.
- Cheng, K. C., Catchmark, J. m., & Demirci, A. (2009). Effect of Different additives on bacterial cellulose production by *Acetobacter xylinus* and analysis of material property. *Cellulose* , 16, 1033-1045.
- EC. (2011, juni). *ExpASY Enzyme nomenclature database*. Dipetik Desember 28, 2014, dari SIB Swiss Institute of Bioinformatics: enzyme.expasy.org/EC/2.4.1.12
- Hidayat, N., Padaga, M. C., & Suhartini, S. (2006). *Mikrobiologi Industri*. Yogyakarta: Penerbit ANDI.
- Kamsiati, E. (2006). Pembuatan Bubuk sari Buah Tomat (*Lycopersicon esculentum* Mill.) dengan metode Foam Mat Drying. *Teknologi Pertanian* , 7 (2), 113-119.
- Keshk, S. (2014). Vitamin C enhances bacterial cellulose production in *Gluconacetobacter xylinus*. *Carbohydrate Polymers* , 99, 98-100.

- Kurosumi, A., Sasaki, C., Yahashita, Y., & Nakamura, Y. (2009). Utilization of various fruit juice as carbon source for production of bacterial Cellulose by *Acetobacter xylinum* NBRC 13693. *Carbohydrates Polymers* , 333-335.
- Lambrides, C., & Godwin, I. (2007). Mungbean. Dalam *Genome Mapping and Molecular Breeding in Plants: Pulses, Sugar and Tuber Crops* (Vol. 3, hal. 69-90). Berlin: Springer-Verlag.
- Layuk, P., Salamba, H., & Djuri, R. (2008). Perbaikan Teknologi Pengolahan Nata De Coco di tingkat petani. *Seminar Regional Inovasi Teknologi Pertanian* (hal. 520-533). Minahasa: BPTP Sulawesi Utara.
- Lestari, P. (2014). *Pengaruh Penambahan Konsentrasi Gula Terhadap Warna dan Tekstur Nata De Coco*. Dipetik Agustus 10, 2014, dari BPPJambi: <http://www.bppjambi.info/?v=news&id=233>
- Nasab, M. M., & Yousefi, A. (2011). BIotechnological production of cellulose by *Gluconacetobacter xylinus*. *Iranian Journal of Biotechnology* , 9 (2), 94-101.
- Nutritiondata. (2014b). Dipetik Agustus 10, 2014, dari Situs nutritiondata: <http://nutritiondata.self.com/facts/vegetables-and-vegetable-products/2682/2>
- Nutritiondata. (2014c). Dipetik Agustus 10, 2014, dari Situs Nutritiondata: <http://nutritiondata.self.com/facts/vegetables-and-vegetable-products/2958/2>
- Nutritiondata. (2014d). Dipetik Agustus 10, 2014, dari situs Nutritiondata: <http://nutritiondata.self.com/facts/vegetables-and-vegetable-products/2333/2>
- Nutritiondata. (2014a). *Situs Nutritiondata*. Dipetik agustus 10, 2014, dari <http://nutritiondata.self.com/facts/vegetables-and-vegetable-products/7691/2>
- Pambayun, R. (2002). *Teknologi Pengolahan Nata De Coco*. Yogyakarta: Kanisius.
- Prades, A., Dornier, M., Diop, N., & Pain, J. P. (2012). Coconut Water uses, Composition and properties: a review. *Fruits* , 67, 87-107.
- Rahardjo, P. (2012). *Kopi : Panduan Budi Daya dan Pengolahan Kopi Arabika dan Robusta*. Jakarta: Penebar Swadaya.

- Rani, M. U., & Appiah, K. A. (2013). Production of Bacterial Cellulose by *Gluconacetobacter hasenii* UAC09 using coffee cherry husk. *Food SciTechnology* , 50 (4), 755-762.
- Ratnawati, D. (2007). Kajian Variasi Kadar Glukosa dan Derajat Keasaman (pH) Pada Pembuatan Nata De Citrus Dari Jeruk Asam. *Jurnal Gradien* , 257-261.
- Ruka, D. R., Simon, G. P., & Dean, K. M. (2012). Altering the growth conditions of *Gluconacetobacter xylinus* to maximize the yield of bacterial cellulose. *Carbohydrate Polymers* , 89, 613-622.
- Schrecker, S., & Gostomski, P. (2005). Determining the water holding capacity of microbial cellulose. *Biotechnology Letters* , 1435-1438.
- Sheykhnazari, S., Tabarsa, T., Ashori, A., Shakeri, A., & Golalipour, M. (2011). Bacterial synthesized cellulose nanofibers; Effects of growth times and culture mediums on the structural characteristics. *Carbohydrate Polymers* , 86, 1187-1191.
- Shi, Z., Zhang, Y., Phillips, G. O., & Yang, G. (2013). Utilization of bacterial cellulose in food. *Food Hydrocolloids* , 1-7.
- Verschuren, P. G., Cardona, T. D., Nout, R., & De Gooijer, K. (2000). Location and Limitation of Cellulose Production by *Acetobacter xylinum* Established from Oxygen profiles. *Journal of Bioscience and Bioengineering* , 89, 414-419.
- Warsino, S., & Dahana, K. (2009). *Inspirasi Usaha Membuat Aneka Nata*. Jakarta: PT Agromedia Pustaka.
- Wu, J. M., & Liu, R. H. (2012). Thin stillage supplementation greatly enhances bacterial cellulose production by *Gluconacetobacter xylinu*. *Carbohydrate Polymers* , 90, 116-121.
- Yong, J. W., Ge, L., Ng, Y. F., & Tan, S. N. (2009). The Chemical Composition and Biological Properties of Coconut (*Cocos nucifera* L) Water. *Molecules* 14 , 5144-5164.