

## DAFTAR PUSTAKA

- Anonim. 1995. *Standar Nasional Indonesia SNI 01-3712-1995 Syarat Mutu Emping Melinjo*. Badan Standarisasi Nasional Indonesia
- Anonim. 2010. *National nutrient database for standard reference*. United States Department of Agriculture
- Anonim. 2015. *Emping Jagung*. diakses dari <http://cassavacrip.blogspot.com> pada tanggal 19 Desember 2014
- Antarlina, SS dan Amik Krismawati. 2010. *Pengkajian pembuatan emping jagung dari tiga varietas dengan dua teknik pembuatan*. Balai Pengkajian Teknologi Pertanian Jawa Timur
- Boyer, C.D dan J.C. Shannon. 2003. *Carbohydrates of the kernel*. In: White PJ., Johnson LA., editor. *Corn: Chemistry and Technology*. 2nd Ed. Minnesota: American Association Of Cereal Chemists Inc. St. Paul, Minnesota, USA. 289-312. Lawton dan Wilson, 2003).
- Bressani, R., Turcios, J.C., Colmenarez de Ruiz, A.S dan Palacios de Palomo, P., 2004. *Effect of processing conditions on phytic acid, calcium, iron, and zinc contents of lime-cooked maize*. J. Agric. Food Chem. 52, 1157-1162
- Bryant, C. M., dan Hamaker, B. R. 1997. *Effect of lime on gelatinization of corn flour and starch*. *Cereal Chemistry*, 74, 171–175
- Buckle.1988. *Ilmu Pangan*. Terjemahan oleh Hari Purnomo dan Adiono. UI Press, Jakarta

- Chang, R. dan Wayne T. 1998. *The Top Fifty Industrial Chemicals*. Random House, New York, USA
- Choe, E dan Min B. K. 2006. *Mechanisms and factors for edible oil oxidation*. Comp Rev Food Sci Food Saf 5:169–186
- De Man, M. J. 1976. *Principles of food chemistry*. Wadsworth, Inc. New York
- Dickerson, G. W. 2003. *Specialty Corns Guide H-232*. College of Agriculture and home economics University New Mexico City
- Fatmah, W. 1995. *Pengembangan proses pembuatan emping dari jagung*. Balai Industri Ujung Pandang. Departemen Perindustrian
- Fernández, J., San Martín, E., Díaz, J., Calderón, A., Alvarado, A., Ortiz, H dan Leal, M., 2006. *Steeping time and cooking temperature dependence of calcium ion diffusion during microwave nixtamalization of corn*. Journal of Food Engineering 7, 568–572.
- Fernández-Muñoz, J.L., Acosta-Osorio, A.A., Gruintal-Santos, M.A dan Zelaya-Angel, O., 2011. *Kinetics of water diffusion in corn grain during the alkaline cooking at different temperatures and calcium hydroxide concentration*. Journal of Food Engineering 106, 60–64.
- Fernández-Muñoz, J.L., Rodriguez, M.E., Pless, R.C., Martínez-Flores, H.E., Leal dan M., Martínez, J.L., 2002. *Changes in nixtamalized corn flour dependent postcooking steeping time*. Cereal Chemistry 79 (1), 162–166.
- Fernández-Muñoz, J.L., Rojas-Molina, I., González Dávalos, M.L., Leal, M., Valtierra, M.E., San Martín-Martínez dan E., Rodríguez, M.E., 2004. *Study of calcium ion diffusion in components of maize kernels during traditional nixtamalization process*. Cereal Chemistry 81 (1), 65–69.

- Gomez, M. H., Lee, J. K., McDonough, C. M., Waniska, R. D., dan Rooney, L. W. 1992. *Corn starch changes during tortilla and tortilla chip processing*. Cereal Chemistry, 69, 275–279.
- Gomez, M. H., McDonough, C. M., Rooney, L. W., dan Waniska, R. D. 1989. *Changes in corn and sorghum during nixtamalization and tortilla baking*. J. Food Sci., 54(2).
- González, R., Reguera, E., Figueroa, J.M. dan Sánchez, F., 2005. *On the nature of the Ca binding to the hull of nixtamalized corn grains*. Lebensm.-Wiss. u.-Technology 38, 119–124.
- Gutiérrez, E., Rojas-Molina, I., Pons-Hernández, J.L., Guzmán, H., Aguas-Ángel, B., Arenas, J., Fernández, P., Palacios-Fonseca, A., Herrera, G. dan Rodríguez, M.E., 2007. *Study of calcium ion diffusion in nixtamalized quality protein maize as a function of cooking temperature*. Cereal Chemistry 84 (2), 186–194.
- Guzman, A. Quintanar, Maria Eugenia J. F, R. M. Escobedo, L. C. Guerrero, dan J. S. Feria. 2009. *Change on the tructure, consistency, physicochemical and viscoelastic properties of corn (Zea mays sp.) under different nixtamalization conditions*. Carbohydrat polymers. Science direct. 78 : 908-916
- Laria, J., Meza, E., Mondragón, M., Silva, R., dan Pena, J.L., 2005. *Comparison of overall water uptake by corn kernel with and without dissolution calcium hydroxide at room temperature*. Journal of Food Engineering 67 (4), 451–456.
- Lewis, M.J.1987., *Phisical Properties of Foods and Food Processing system*. Ellis Horwood Ltd.,Chichester, England

- Mailhot WC, Patton JC. 1988. *Criteria of flour quality*. In: Pomeranz Y, ed. *Wheat Chemistry and Technology*, 3rd ed. St Paul, Minnesota: American Association of Cereal Chemists, p 69-90
- Martinez-Bustos, F. Martinez-Flores, H. E San Martin-Martinez, E. Sanchez-Sinencio, F. Chang Y.K., Barrera-Arellano, D dan Rios E. 2001. *Effect of the components of maize on the quality of masa and tortillas during the traditional nixtamalisation process*. J. Sci. Food Agr. 81, 1455–1462.
- Martínez-Flores HE, Garnica-Romo MG, Romero VJU dan Yahuaca JB .2006. *Evaluating the quality of lipids during alkaline cooking of corn*. J Food Lipids 13:177–185
- Martínez-Flores, H. E., Martíánez-Bustos, F., Figueroa, J. D. C., dan González-Hernández, J. 2002. *Studies and biological assays in corn tortillas made from fresh dough prepared by extrusion and nixtamalization processes*. Journal of Food Science, 67, 1196-1199.
- Meyer, C.N .1960. *Food Chemistry*. Affiliated East, West Press Ltd., New York
- Moros J, Roth M, Garrigues S dan De la Guardia M.2009. *Preliminary studies about thermal degradation of edible oils through attenuated total reflectance mid-infrared spectrometry*. Food Chem 114:1529–1536
- Nusantoro, B. P, Haryadi, Nursigit Bintoro dan Purnama Darmadji.2003. *Pembuatan Tepung Jagung Kuning Pramasak dengan Proses Nixtamalisasi Serta Karakterisasi Produknya*. Agritech, 25 : 148-153
- Nuss, E. T., dan Tanumihardjo, S. A. .2010. *Maize: A Paramount Staple Crop in*. Madison, USA: Institute of Food Technologists.

- R. Salazar, G. Arámbula-Villa , G. Luna-Bárcenas , J.D. Figueroa-Cárdenas, E. Azuara, dan P.A. Vázquez-Landaverde. 2014. *Effect of added calcium hydroxide during corn nixtamalization on acrylamide content in tortilla chips*. Food Science and Technology 56: 87-92
- Rahayu, A.S., 2005. *Pembuatan Emping Biji Nangka dengan Kombinasi Konsentrasi Air kapur dan Lama Pengukusan*. FTP UGM Yogyakarta
- Reguera, E., Yee-Madeira, H., Fernandez, J., dan Sanchez-Sinencio, F. 2000. *On the state of Ca in nixtamalized corn grains*. In H. Heras, & R. V. Jimenez (Eds.), Topics in contemporary physics (pp. 221–238). Mexico City: Monash Litho.
- Robles, R.R., Murray, E.D., dan Paredes-López, O., 1988. *Physicochemical changes in maize starch during the lime-heat treatment for tortilla making*. Int. J. Food Sci. Technol. 23, 91-98.
- Rodríguez, M.E., Yañez-Limón, J.M., Alvarado-Gil, J.J., Sánchez-Sinencio, F., Figueroa, F., Martínez, B.F., González-Hernández, J., Silva, M.D., dan Miranda, L.C.M., 1996. *Influence of the structural during alkaline cooking on the terminal, rheological, and dielectric properties of maize tortillas*. Cereal Chemistry 73 (5), 593–600.
- Rooney, L.W dan Serna-Saldivar, S.O., 1987. *Food uses of whole corn and dry milled fractions*. In: Watson, S.A., Ramstad, P.E. (Eds.), *Corn (Zea mays L.) Chemistry and Technology*. American Association of Cereal Chemists, St. Paul, pp. 339–429.
- Sefa-Dedeh, S., Cornelius, B., Sakyi-Dawson, E., dan Afoakwa, E. O. (2004). *Effect of nixtamalization on the chemical and functional properties of maize*. Food Chemistry, 86, 317–324.

Stephen, A.M., 1995. *Food Polysaccharides and Their Applications*. Marcel Dekker, Inc., New York.

Sudarmadji, Suhardi dan Bambang Haryono 1996. *Analisa Bahan Makanan dan Pertanian*. Liberty, Yogyakarta.

Snyder, T.2014. *Variation in corn grain starch availability*. Renaissance nutrition, Inc. Roaring Spring, PA

Trejo-González, A., Feria-Morales, dan A., Wild-Altamirano, C., 1982. *The role of lime the alkaline treatment of corn for tortilla preparation*. American Chemical Society 245, 263.

Wahyuni, R.2013. *Pengaruh Presentase dan lama Perendaman dalam kapur sirih ( $\text{Ca}(\text{OH})_2$ ) terhadap kualitas keripik talas ketan (*Colocasia esculanta*)* . Universitas Yudharta Pasuruan

Watson, S.A. 2003. *Description, development, structure, and composition of the corn kernel*. Di dalam: White PJ., Johnson LA., editor. *Corn: Chemistry and Technology. 2nd Ed*. Minnesota: American Association Of Cereal Chemists Inc. St. Paul, Minnesota, USA. 69-101

White, P.J. 2001. *Properties Of corn starch*. Di dalam: Hallquer A.R., editor. *Specialty Corns*. Ed ke-2. Florida: CRC Press. 33-62.

Wilson CM. 1987. *Proteins of the kernel*. In: Watson SA, Ramstad PE, editors. *Corn: chemistry and technology*. St. Paul, Minn.: Am Assoc Cereal Chem. p 273–310.

Winarno, F. G. 1992. *Kimia Pangan Dan Gizi*. Gramedia Pustaka Umum. Jakarta

- Yahuaca-Juarez. B., H. E. Martinez-Flores., J. A. Huerta-Ruelas. R. C. Pless. P. A.  
Vazquez-Landaverde dan R. Tello Santillan. 2013. *Oil Oxidation in Corn  
Flour from Grains Processed with Alkaline Cooking by Use of Peroxide  
Value, UV and FTIR*. Springer science 68:65-71
- Yilmaz, E. 2004. *An oil dilution technique used in small-scale frying to reduce oil  
expenditure*. Int. J. Food Sci. Tech. 39, 245–251.