

DAFTAR PUSTAKA

- Affandi, M.S., Y Miskandar M.S., Nor A. dan Norlida Habi M.D. 2003. *Palm-Based Non Hydrogenated Creamer*. Dalam *Jurnal MPOB Nomor 196 : 1-2*.
- Adawiyah, D.R, T.S. Soekarto dan P. Haryadi. 2012. *Fat Hydrolysis in a Food Model System : effect of Water Activity and Glass Transition*. Dalam *International Food Research Journal Volume 19 No. 2 : 737-741*.
- Ahn, J.Y, D.Y Kil, C. Kong, dan Kim B.G. 2014. *Comparison of Oven Drying Method for Determination of Moisture Content in Feed Ingredients*. Dalam *Asian-Australas Journal of Animal Sci. Volume 27, No.11 : 1615-1622*.
- Anonim 1. 2009. *Krimer Nabati Bubuk*. Standar Nasional Indonesia Nomor 4444:2009. Jakarta : Badan Standarisasi Nasional.
- Anonim 2. 2014. *Crude Fat Methods-Considerations*. Dalam AAFCO Lab Methods and Services Committee. Diakses pada 28 Maret 2017 pukul 7.44 WIB.
- Anonim 3. 2006. *Petunjuk Pengujian Organoleptik dan atau Sensori*. Standar Nasional Indonesia Nomor 01-2346-2006. Jakarta : Badan Standarisasi Nasional.
- Anonim 4. 2017. *Ethanol*. Dalam <https://pubchem.ncbi.nlm.nih.gov/compound/ethanol>. Diakses pada 26 Mei 2017 Pukul 6.36 WIB.
- AOAC. 1999. *Moisture in Animal Feed (Official Method 934.01)*. Dalam *Official Method of Analysis of AOAC International*. 16th ed. AOAC International. Gaithersburg .
- Aramouni, F. dan Kathryn D. 2015. *Methods for Developing New Food Products : An Instructional Guide*. Destech Publications. Pennsylvania.
- Aguilera, J.M., Guy Levi dan Markus Karel. 1993. *Effect of Water Content on the Glass Transition and Caking of Fish Protein Hydrolyzates*. Dalam *Journal of Biotechnology Prog. Volume 9 : 651-654*.

- Assauri. 1978. *Management Produksi*. Jakarta : Lembaga Penerbit Fakultas Ekonomi Universitas Indonesia.
- Bagus P.R. Iwan S. dan Budi S. 2012. *Pemodelan dan Pengujian Sensor TGS2600 Untuk Aplikasi Sistem Monitoring Kandungan Gas Karbon Monoksida (CO) di Udara*. Dalam *Jurnal Teknik Elektro*, Fakultas Teknik, Universitas Diponegoro.
- Bettelheim, F.A., William H.B., Mary K.C dan Shawn O.F. 2009. *Introduction to Organic and Biochemistry. Eight Edition*. Cengage Learning. California.
- Bhadra, R., Kurt A.R dan K. Muthukumarappan. 2013. *Measurement of Sticky Point Temperature of Coffee Powder with A Rheometer*. Dalam *International Journal of Food Properties* Volume 16 : 1071-1079.
- Bicho, N.C., Antonio E.L, Jose C.R. dan Fernando C.L. N. 2012. *Use of Colour Parameters for Roasted Coffee Assessment*. Dalam *Jurnal Clenc. Tecnol., Campinas*, Volume 32 : 436-442.
- Brown, W.H., Christopher S.F., Brent L.I dan Eric A. 2009. *Organic Chemistry*. Cengage Learning. California
- Burdock, G.A. 2010. *Fenaroli's Handbook of Flavor Ingredients. Sixth Edition*. CRC Press. Florida.
- Caballero, B., Paul M.F. dan Fidel T. 2016. *Encyclopedia of Food and Health*. Elsevier. Oxford.
- Campbell, N., Jane B.R., Lisa A.U., Michael L.C., Steven A.W., Beth W. dan Robert B.J. 2008. *Biology. Eight Edition*. Pearson. San Francisco.
- Chandan, RC. dan Arun K.. 2010. *Dairy Ingredients for Food Processing*. Wiley and Sons. New Jersey.
- Chang, R.Y. dan Matthew E. 1999. *Alat dan Peningkatan Mutu*. Jilid 2. Jakarta : PT Gramedia Pustaka Utama.
- Chin,S.T., S.A.H. Nazimah, S.Y Quek, Y.B. Che Man. Abdul R. dan D. Mat H.. 2007. *Analysis of Volatile Compounds from Malaysian Durian (Durio zibenthinus) using headspace SPME coupled to fast GC-MS*. Dalam *Journal of Food Composition Analysis* : 31-44.

- Clarke, R.J. dan O.G Vitzthum. 2001. *Coffee : Recent Development*. Blackwell Science. London.
- Coles R., Derek M. dan Mark J.K. 2003. *Food Packaging Technology*. CRC Press. London.
- Dollemore D. dan Mark G. 2001. *Rahasia Awet Muda bagi Pria*. Jakarta : PT Gramedia Pustaka Utama.
- Ellis, M.J. 1994. *The Methodology of Shelf Life Estimation*. Dalam *Shelf Life Evaluation of Foods* C.M.D Man dan A.D.D. Jones P. Blackie Academic and Professional. Glasgow.
- Ergun, R., Lietha R. dan Hartel R.W. 2014. *Moisture and Shelf Life in Sugar Confections*. Dalam *Journal of Food Science and Nutrition* No 50 : 162-192.
- Fardiaz, S. 1993. *Mikrobiologi Pangan, Penuntun Praktek-Praktek Laboratorium*, Bogor : IPB.
- Fazio, S.C. 1994. *Powdered Dairy Creamer*. Dalam *United States Patent* Nomor 5,284,674.
- Figaro, Inc. 2014. *TGS 2620 for the Detection of Solvent Vapors*. Dalam <http://www.figarosensor.com/products/docs/TGS%202620C%280814%29%20pdf.pdf>. Diakses pada 1 Juni 2017 Pukul 13.30 WIB.
- Floros, J.D. dan V. Gnanasekharan. 1993. *Shelf life prediction of packaged foods: chemichal, biological, physical, and nutritional aspects*. Elsevier. London.
- Frankel, E.N. 2012. *Lipid Oxidation. Second Edition*. Woodhead Publishing Limited. Cambridge.
- Gardner, J.W. dan Bartlett, P.N. *a Brief History of Electronic Noses*. Dalam *Sens. Actuat. B : Chem No 18 : 211-220*.
- Gaspersz, V. 2003. *Metode Analisis untuk Peningkatan Mutu*. Jakarta : PT Gramedia Pustaka Utama.
- German, B.J. 1999. *Impact of Processing on Food Safety*. Plenum Publisher. New York.
- Herawati, H. 2008. *Penentuan Umur Simpan pada Produk Pangan*. Dalam *Jurnal Litbang Pertanian Vol 27. Nomor 4 : 124-130*.

- Hendro, G.M., T.B Adji dan N.A Setiawan. 2012. *Penggunaan Metodologi Komponen Utama (PCA) untuk Mereduksi Faktor yang Mempengaruhi Penyakit Jantung*. Dalam *Jurnal Seminar Nasional Science Engineering and Technology*.
- Hidayat, SN. 2015. *Aplikasi Sistem Larik Sensor Gas untuk Identifikasi Profil Aroma Tempe Selama Proses Fermentasi*. Yogyakarta: Universitas Gadjah Mada.
- International Coffee Organization. 2017. *World Coffee Consumption*. Dalam <http://www.ico.org/prices/new-consumption-table.pdf>. Diakses pada 24 Mei 2017 pukul 07.43 WIB.
- Jiang, J., S.Y Choo., N. Omar dan N. Ahamad. 1998. GC-MS Analysis of Volatile Compounds in Durian (*Durio zibethinus* Murr.). Dalam *Journal of Food Flavor Formation, Analysis and Packaging Influence*.
- Jolliffe, I.T. 2002. *Principal Component Analysis*. Second Edition. Springer. Aberdeen.
- Kartika, B. 1998. *Petunjuk Evaluasi Produk Industri Hasil Pertanian*. Yogyakarta : UGM Press.
- Kementrian Perindustrian. 2016. *Outlook Kopi Komoditas Pertanian Subsektor Perkebunan*. Jakarta : Pusat Data dan Sistem Informasi Pertanian.
- Kusnandar, F. 2010. *Pendugaan Umur Simpan Produk Pangan dengan Metode Accelerated Shelf Life Testing (ASLT)*. Dalam Food Review Online. www.foodreview.biz.
- Kusuma, T. 2014. *Pengembangan Produk dan Kelayakan Produksi Dehydrated Jambu Biji Getas Merah (*Psidium guajava*, linn)*. Skripsi. Universitas Gadjah Mada.
- Kusumawati, Y.S.H. 2011. *Kajian Proses Produksi dan Tingkat Kesukaan Konsumen terhadap Mie Sagu Tradisional, Riau*. Dalam Jurnal SAGU Volume 10, Nomor 1: 42-48.
- Labuza, T.P. 1982. *Shelf Life Dating of Foods*. Food and Nutrition Press Inc. Westport, Connecticut.

- Labuza T.P. dan D. Riboh. 1982. *Theory and Application of Arrhenius Kinetics to The Prediction of Nutrien Losses in Food*. Dalam *Food Technology Journal* Vol 36 : 66-74
- Lawless H.T. dan Heymann H. 1999. *Sensory Evaluation of Food : Principles and Practices*. Aspen Publisher. Maryland.
- Lund, B. dan Tony C.B. 2000. *Microbiological Safety and Quality of Food*. Aspen Publisher. Maryland.
- Man, C.M.D. 1994. *Shelf Life Evaluation Foods*. Blackie Academic and Professional. London.
- Marriot. G.N. 1997. *Essential of Food Sanitazion*. Springer. Dodrecht.
- Marsh, K. dan Betty B.. 2007. *Food Packaging : Roles, Materials, and Environmental Issues*. Dalam *Journal of Food Science* Volume 72, Nomor 3 : 39-55.
- Mckenzie, L. 2004. *Biology : a Search for Order in Complexity. Second Edition*. Christian Liberty Press. Illinois.
- Mentz, G.,Vriesekoop F., Zarei M., Zhu B. dan Aldred P. 2010. *The Growth and Survival of Food-Borne Pathogens in Sweet and Fermenting Brewers Wort*. Dalam *International Journal of Food Micobiology* Volume 54 : 92-95.
- Morganelli, A. 1979. *The Biography of Coffee*. Crabtree Publishing Company. New York. Noyes Data Corporation. New Jersey.
- Molnar, Pal. J. 1992. *Food Quality Indices. Volume 2*. Encyclopedia of Life Support Systems.
- NSTA. 2005. *Testing the PH of Soft Drinks*. Dalam <http://www.nsta.org/publication/news/story.aspx?id=5076>. Diakses pada 19 Mei 2017 pukul 5.51 pm
- Nuhu, A.A. 2014. *Bioactive Micronutrients in Coffee : Recent Analytical Approaches for Characterization and Quantification*. Dalam *ISRN Nutr. Journal* No. 384230.
- Penfield, M. P. dan Campbell. A.M. 1990. *Experimental Food Science. 3rd Edition*. Academic Press. California.

- Pererra, P.R.D., S. Ekanayake dan K. Ranaweera. 2013. *Antiglycation and Antioxidant Activities of a Ready to Serve Herbal Drink of Syzygium Cumini Bark Extract*. Dalam *Jurnal Medical Aromatic Plants* Nomor 3 : 148.
- Prasetyo, A., Muhammad T.S. dan Shidiq N.H. 2013. *Buku Panduan Gajah Mada Electronic Nose (Gama E-Nose)*. Yogyakarta : Universitas Gadjah Mada.
- Pranoto, Y., Djagal W.M. dan Haryadi. 2012. *Perkiraan Umur Simpan Kacang Rendah Lemak Dilapisi Dengan Carboxymethyl Cellulose Menggunakan metode Accelerated Shelf-Life Testing (ASLT)*. Dalam *Jurnal Agritech Volume 32 Nomor 3 : 301-307*.
- Rahardjo, P., Setyowati P., Wibowo., T. 1997. *Model Perubahan Kadar Air Emping Selama dalam Kemasan Plastik Propilen*. Dalam *Jurnal Agritech Vol 17 Nomor 3 : 11-16*.
- Ridelio, V.M. 2012. *Fast Determination of Cations in Honey by Capillary Electrophoresis a Possible Method for Geographic Origin Discrimination*. Dalam *Journal Talanta Volume 99 : 450-456*.
- Ridwansyah. 2002. Medan : *Pengolahan Kopi*. Skripsi. Fakultas Pertanian Universitas Sumatera Utara.
- Robertson, G.L. 2012. *Food Packaging : Principles and Practices*. CRC Press. Florida.
- Roday, 1999. *Food Hygiene and Sanitation*. Mc-Graw Hill. New Delhi.
- Safitri, F., Yunianta Y dan Indria P. 2013. *Pengaruh Penambahan Pati Termofiksasi pada Non Dairy Creamer terhadap Stabilitas Emulsifikasi dan Efisiensi Sodium Caseinate*. Dalam *Jurnal Pangan dan Agroindustri Vol. 1, No. 1 : 1-14*.
- Sahin, S. dan Servet G.S. 2006. *Physical Properties of Food*. Springer. New York.
- Siswoputranto, P.S. 1992. *Kopi Internasional dan Indonesia*. Yogyakarta : Penerbit Kanisius.
- Soni, S.K. 2007. *Microbes : A Sources of Energy for 21st Century*. New India Publishing Agency. New Delhi.
- Srilaksmi, B. 2003. *Food Science*. New Age International Publisher. New Delhi.

- Steele, R. 2000. *Understanding and Measuring the Shelf-life of Food*. CRC Press. New York.
- Stone, H. dan J.L Sidel. 2004. *Sensory evaluation Practices*. 3rd Edition. Elsevier Academic Press. San Diego.
- Subramaniam, P. 2016. *The Stability and Shelf Life of Food*. Second Edition. Elsevier. UK.
- Sudarmadji. 1989. *Analisis Bahan Makanan dan Pertanian*. Jakarta : PT Mediatama Sarana Perkasa.
- Suyanto, F. 2014. *Uji Kinerja Taguchi Gas Sensor (TGS) Untuk Monitoring Gas Methane Pada Portable Biodigester*. Dalam *Jurnal Teknik Fisika FTI ITS* Surabaya.
- Todar Kenneth. 2005. *Overview of Bacteriology*. University of Winconsin. Madison.
- Tunbald, I.J dan Adler. 1987. *Effect of Sodium Chloride Concentration on Phospholipid Fatty Acid Composition of Yeast Differing in Osmotolerance*. Dalam *Journal FEMS Microbiology Letter* Vol. 3 No. 3 :275-278.
- Underiner, E.W dan I.R. Hume. 1994. *Handbook of Industrial Seasoning*. CRC Press. Texas.
- Vanos, V dan O. Bindschedler. 1985. *The Microbiology of Instan Coffee*. *Journal of Food Microbiology* Volume 2 : 187-197.
- Vasconcellos, A.J. 2003. *Quality Assurance for the Food Industry : A Practical Approach*. CRC Press. Florida.
- Vaclavik, V.A dan E.W Christian. 2014. *Essentials of Food Science*. 4th Edition. Springer. New York.
- Whitman, W.B., Coleman D.C. dan William J Wiebe. 2006. *The Prokaryotes*. 3rd Edition. Springer. New York.
- Wijaya. C.H. 2007. *Pendugaan Umur Simpan Produk Kopi Instan Formula Merk-Z dengan Metode Arrhenius*. Skripsi Fakultas Teknologi Pertanian, Institut Pertanian Bogor.
- Winarno, F.G. 1992. *Kimia Pangan dan Gizi*. Jakarta : PT Gramedia Pustaka Utama.

Winarno, F.G. 2004. *Kimia Pangan dan Gizi*. Jakarta : PT Gramedia Pustaka Utama.

Yan, J., Guo X., Duan S., Jia P., Wang L., Peng C. dan Zhang S. 2015. *Electronic Nose Feature Extraction Methods : A Review*. Dalam *Sensors Journal MDPI*.

Yuniarti, W. 2015. *Analisis Perubahan Karakteristik Mutu dan Pendugaan Umur Simpan serta Perhitungan Nilai Tambah Produk Jambu Biji (Psidium guajava Linn Dalam Sirup Di Kelompok Tani Makmur I, Kec Pageruyung, Kab Kendal*. Skripsi Jurusan Teknologi Industri Pertanian, Fakultas Teknologi Pertanian, Universitas Gadjah Mada

