

DAFTAR PUSTAKA

- Abdalla, Wael. 2007. *Fundamentals of Wettability*. Bahrain. UAE
- Anonim. 2013. *Data Pertanian Produksi Tanaman Buah-buahan*.
<http://www.bps.go.id>. Diakses tanggal 20 April 2015.
- Anonim. 2014. *Fruit Ripening Gas-Ethylene*.
http://www.frontlineservices.com.au/Frontline_Services/Fruit_ripening_gas_ethylene.html/ Diakses tanggal 27 Maret 2015.
- Aranaz, Inmaculada., Mengibar, Marian., Harris Ruth., Panos, Ines., Miralles, Beatriz., Acosta, Niuris., Galed, Gemma., Heras, Angeles. 2009. *Functional Characterization of Chitin and Chitosan*. Institute of Biofunctional Studies, Complutense University, Madrid. Spain
- Azeredo, Henriette M.C., Britto Douglas. 2010. *Chitosan Edible Films and Coatings- A Riview*. EMBRAPA Tropical Agroindustry, Fortaleza. Brazil
- Beers, Melissa. 2010. *Enzyme Kinetics (The Michaelis-Menten Model)*.: http://openwetware.org/wiki/BISC220/S10:_The_Michaelis-Menten_Model. Diakses tanggal 28 Mei 2015.
- Bonn, Daniel., Eggers, Jens., Indekeu, Joseph. 2009. *Wetting and spreading. Riviews of Modern Physics Volume 81*
- Bourdon, J., Lallu, N., Haynes, G., Francis, K., Pidakla, P., Billing D. 2005. *Mode of Action of Water Loss On Fruit Quality of 'Hass' Avocados*. Horticulture and Food Research Institute. Auckland
- Cagri, Arzu., Ustunoi, Zeynep., Ryser, Elliot. 2004. *Antimicrobial Edible Films and Coatings. Journal of Food Protection*. Michigan State University. Michigan
- Chakraverty, Amalendu., Mujumdar, Arun., Raghvan, Vijaya., Ramaswamy, Hosahalli. 2003. *Handbook of Postharvest Technology: Cereals, Fruit, Vegetables, Tea and Spices*. Marcel Dekker. New York
- Choi et all. 2002. Dalam Casariego. 2008. *Chitosan Coating Surface Properties as Affected by Plasticizer, Surfactant and Polymer Concentrations in Relation to the Surface Properties of Tomato and Carrot*. Institute for Biotechnology and Bioengineering. Cuba
- Dwidjoseputro. 2007. *Pengantar Fisiologi Tumbuhan*. Gramedia Pustaka Utama. Jakarta

- Embuscado, Milda E., Huber, Kerry C. *Edible Films and Coatings for Food Applications*. Springer. New York
- Fonseca, Susana C., Oliveira, Fernanda A.R., Brecht, Jeffrey K. 2002. *Modelling respiration rate of fresh fruits and vegetables for modified atmosphere packages: a review*. USA
- Ghaout, A.E., Aul, J., Ponampalan, R. 1991. *Chitosan Coating Effect on Storability and Quality of Fresh Strawberries*. Journal of Food Science. vol 56, no 6.
- Gontard et al , 1993; . Sorbal et al ., 2001; Baldwin dan Banker , 2002 . Dalam Bourtom, Thawien. 2008. *Plasticizer effect on the properties of biodegradable blend film from rice starch-chitosan*. Prince of Songkla University, Hat Yai, Songkhla, Thailand.
- Gunstone, Frank and Padley, Fred. 1997. *Lipid Technologies and Applications*. Marcel Dekker. USA
- Irwanto. 2013. *Proses Respirasi*. <http://www.fisiologi-pohon.com/respirasi/>
 Diakses tanggal 29 April 2015.
- Kader AA. 2004. *Postharvest Biology and Technology of Horticultural Crops*. <https://sites.google.com/site/wearefoodtechnologist/fisiologi-pasca-panen/respirasi-buah-buahan>. Diakses tanggal 30 April 2015.
- Krochta, J. M., E. A. Baldwin, dan M. O. Nisperos-Carriedo. 1994. *Edible Coating and Film to Improve Food Quality*. Technomic Publ. Pennsylvania, USA.
- Lee et all .1991. Dalam Goswani, TK., Ravindra, Rekha Menon. 2008. *Modelling the respiration rate of green mature mango under aerobic conditions*. Department of Agricultural and Food Engineering. Indian Institute of Technology. India
- Lee DS, Yam KL, Piergiovanni L. 2010. *Active and Intelligent Packaging*. Dalam: Sen., Mishra., and Srivastav. *Modified Atmosphere Packaging and Active Packaging of Banana (*Musa spp.*)*. Journal of Stored Products and Postharvest Research Vol. 3. India
- Nelson, S.C., R.C. Ploetz, and A.K. Kepler. 2006. *Musa species (bananas and plantains)*. <http://www.traditionaltree.org>. Diakses tanggal 31 Mei 2015.
- Nurlaela.1996. *Pemuliaan Komoditas*. blog.ub.ac.id/aiyorizza/files/2012/09/tugas-pbai.docx. Diakses tanggal 31 Mei 2015.

- Porta, Raffaele., Marquez, Giovanna Rossi., Mariniello, Loredana., Sorrentino, Angela., Giosafatto, Valeria., Esposito, Marilena and Pierro, Prospero. 2013. *Edible Coatings as Packaging Strategy to Extend the Shelf-Life of Fresh-Cut Fruits and Vegetables*. Italy
- Salager, Jean Louis. 2002. *Surfactant Types and Uses. Laboratory of Formulation, Interfaces Rheology and Processes*. Universidad de Los Andes. Venezuela.
- Saltveit, Mikal E. Tanpa Tahun. *Respiratory Metabolism*. University of California, Davis, CA.
- Santoso, Umar dan Gardjito, Murdijati. 1991. *Respirasi dan Teknik-teknik Pengukurannya*. Fakultas Teknologi Pertanian. Universitas Gadjah Mada. Yogyakarta
- Satuhu, Suyanti dan Supriyadi, Ahmad. 2008. *Budidaya Pisang, Pengolahan dan prospek Pasar*. Penebar swadaya. Jakarta.
- Sigiro, Jhoni. 2014. *Perilaku Reologi dan Koefisien Pembasahan Larutan Pelapis Berbasis Kitosan Pada Permukaan Kulit Buah Pisang (*Musa acuminata colla*)*. Fakultas Teknologi Pertanian. Universitas Gadjah Mada Yogyakarta
- Utama, Made. 2001. *Penanganan Pascapanen Buah dan Sayuran Segar*. <http://www.academia.edu/5594966/Penanganan-pascapanen-buah-dan-sayuran-segar>. Diakses tanggal 20 April 2015.
- Winarno FG, Aman M. 2004. *Fisiologi Lepas Panen*. <https://sites.google.com/site/wearefoodtechnologist/fisiologi-pasca-panen/respirasi-buah-buahan/>. Diakses tanggal 31 Mei 2015.