

DAFTAR PUSTAKA

- A.O.A.C. (2005). Official method of analysis (AOAC Official Method 981.10, 920.153, 948.15). Arlington of Official Analytical Chemists
- Akesowan, A. 1997. Production of low fat pork sausage substituted with konjac flour. Food 27:36-43
- Akesowan, A., 1995. Viscosity and Gel Formation of Konjac Flour from *Amorphophallus oncophyllus*. Faculty of Science, University of the Thai Chamber of Commerce. Bangkok, Thailand.
- Akesowan, Adisak. 2008. *Effect of Combined Stabilizers Containing Konjac Flour and Carrageenan on Ice Cream*. Faculty of Science, University of the Thai Chamber of Commerce. Bangkok, Thailand.
- Amanah, S. 1992. *Kajian Pembentukan Gel Glukomanan dan Umbi Iles-Iles (Amorphophallus oncophyllus Pr.) Hasil Pengendapan Glukomanan dengan Menggunakan Alkohol*. Skripsi Fakultas Teknologi Pertanian UGM : Yogyakarta
- Anonim. 2014. Iles-Iles Dan Hasil Olahannya. Diakses 31 Mei 2016. Tersedia dalam: <http://www.eBookPangan.com>.
- Aprilia, Veriani, 2012. Karakterisasi dan Potensi Prebiotik Glukomanan dari Umbi Porang (*Amorphophallus muelleri* Blume syn *Amorphophallus oncophyllus* Pram). Tesis. Program Studi Ilmu dan Teknologi Pangan, Jurusan Ilmu-Ilmu Pertanian, Sekolah Pasca-Sarjana UGM. Yogyakarta.
- Arbuckle, W. S. (1966). Ice Cream. Connecticut: The AVI Publishing Company, Inc.
- Arbuckle, W. S. and R. T. Marshall. 1972. *Ice Cream : 2nd Edition*. Chapman and Hall New York.
- Arbuckle, W. S. and R. T. Marshall. 2000. *Ice Cream*. Chapman and Hall New York.
- Arifin, M. A. 2001. *Pengeringan Kripik Umbi Iles-Iles Secara Mekanik Untuk Meningkatkan Mutu Kripik Iles-Iles*. Tesis. Teknologi Pasca Panen. Pps. IPBB Miller, J. N dan R. L. Whistler. 1996. Carbohydrates di dalam Food Chemistry. O. R. Fennema (ed.). Marcel Dekker Inc., New York
- Boelhasrin, S. T. Budiman. 1970. *Iles-Iles dan Penggunaan dalam Teknologi*. Acta Pharmaceutical (1) : 1-5
- Bubnis, W. A. 2000. *Carrageenan : Functionally and Rheology*. New York Corp.
- Campbell, J. R. dan Marshall R. T. 1975. *The Science of Providing Milk For Men*. Mc. Graw-Hill Book Co., INC., New York
- Chan, S. W. Mirhosseini, H, Taip, F. S. Lung, T. C., Tan, C. P. 2012. Comparative study on the physicochemical properties of kappa-carrageenan

- extracted from *Kappaphycus alvarezii* (doty) dot yes Silva in Tawau, Sabah, Malaysia and commercial k-carrageenans. *Food Hydrocolloids*, 30 : 581-588
- Chua, M., Baldwin, T. C., Hocking, T. J. & Chan, K. (2010). Traditional uses and potential health benefits of *Amorphophallus konjac* K. Koch ex N.E. Br. *Journal of Ethnopharmacology*, 128, 268-278
- Clarke, C. (2004). *The Science of Ice Cream*. Cambridge: The Royal Society of Chemistry.
- Cody, T. L., Olabi, A., Pettingell, A. G., Tong, P.S. & Walker, J. H. 2007). Evaluation of Rice Flour for Use in Vanilla Ice Cream, *Journal of Dairy Science*, 90 (10), 4575-4585
- Crizel, T. M., Jablonski, A., Rios., A. O., Rech, R., & Flores, S. H. (2013). Dietary fiber from orange byproducts as a potential for fat replacer. *LWT-Food Science and Technology*, 53,9-14
- Dave, v., McCarthy, S. P., 1997. *Review of Konjac Glucomannan Journal of Environmental Polymer Degradation*, 5 (4), 237-241
- Dea, I. C. M., Morris, E. R., Rees D. A., Welsh, E. J., Barnes, H. A. & Price, J. 1977. Associations of like and unlike polysaccharides: Mechanism and specificity in galactomannans, interacting bacterial polysaccharides, and related systems. *Carbohydrate Research*, 57 249-272
- Fardia D, 1989. *Hidrokoloid*. Bogor : Laboraturium Kimia dan Biokimia Pangan, Pusat Antar Universitas Pangan dan Gizi. Institut Pertanian Bogor
- Glicksman m. 1969. *Gum Technology in the Food Industry*. New York : Academic Press
- Glicksman M. 1983. *Food Hydrocolloids*. Volume I. Florida : CRC Press Boca Raton. 207 p.
- Hall, C. W. & Trout, G. M. (1968). *Milk Pasteuzation*. Connecticut: The AVI Publishing Company, Inc.
- Harmayani E, Aprilia V. Marsono Y. 2014. Characterization of Glucomannan from *Amorphophallus oncophyllus* and its Prebiotic Activity in vivo. *Carbohydrate Polymers* 112 :475-479.
- Hartoyo, 2012. *Budidaya tanaman porang*. Modul Training for Farmer. Fakultas Kehutanan UGM.
- Huang L, Takahashi R, Kobayashi S, Kawase T, Nishinari K. 2002. Gelation behavior of ative and acetylated konjac glucomannan. *Biomacromolecules* 3 :1296-303
- Judkins, H. F. & Keener, H. A. (1996). *Milk Production and Processing*. New York: John Wiley & Sons, Inc.

- Katsuraya, K, K. Okuyama, K. Hatanaka, R. Oshima, T. Sato and K. Matsuzaki. 2003. Constitution of Konjac Glucomannan : Chemical Analysis and ¹³C NMR Spectroscopy. *Carbohydrate Polymers*.53 : 183-189
- Lomakina, K & Mikova.K (2006).A study of the factors.Affecting the Foaming Properties of Egg White-a Review. *Czech Journal of Food Science*, 24, 110-118
- Maeda, M., H. Shimahara and N. Sugiyama. 1980. Detailed examination of the branched structure of konjac glucomannan. *Agricultural and Biological Chemistry*. 44:245-252
- Malaka, R. 2007. *Ilmu dan Teknologi Pengolahan Susu*. Yayasan Citra Emulsi Makassar.
- Marshall, R. T. and W. S. Arbuckle 2002. *Ice Cream*. Fifth Edition Aspen. Gaithersburg. Maryland.
- Marshall, R. T., Goff, H. D. & Hartel, R. W. (2003). *Ice Cream*. New York : Plenum Publishers.
- McWatters, K. H. dan Cherry, J. P. 1981. *Emulsification : Vegetables Protein*. Dalam Cherry, J. P. (Ed.). *Protein Functionally in Foods*. American Chemical Society, Washington, D.C.
- Meilgaard, Morten C. 2006. *Sensory Evaluation Techniques : Fourth Edition*. CRC Press : Taylor and Francis Group. New York
- Morr, C. W. 1981. *Emulsifiers : Milk Protein*. Di dalam Cherry J. P. (Ed.). *Protein Functionally in Foods*. American Chemical Society, Washington D.C.
- Nelson, J. A. dan Trout, G. M. 1951. *Judging Dairy Products*. The Olsen Publishing Company, Wisconsin
- Penroj, P., J. R. Mitchell., S. E. Hill., dan W. Ganjanagunchorn. 2005. Effect of Konjac Glucomannan Deacetylation on The Properties of Gel Formed from Mixtures of Kappa Carrageenan and Konjac Glucomannan. *Carbohydrates Polymers*, 59, 367-376.
- Roeder, J. (2013). *Ice Cream Labelling*. <http://www.idfa.org>. Diakses pada 2 Juni 2016
- Sadar, L. N., 2004. *Rheological and Textural Characteristic of Copolymerized Hydrocolloidal Solutions Containing Cordlan Gum*. Thesis. Faculty of the Graduate School, University of Maryland : College Park
- Smith, F., Srivastava, H. C., 1956. *Acetolysis of Glucomannan of Iles-Iles Mannan*. *JACS*. Vol 78 : 1404-1408
- SNI No. 01 – 3713 – 1995. Tentang Standar Nasional Es Krim dan Tepung Es.

- Soeparno. 1998. Ilmu dan Teknologi Susu. Fakultas Peternakan Universitas Gadjah Mada. Yogyakarta
- Soukoulis, C., Chandrinos, I., & Tzia, C. (2008). Study of the functionality of selected hydrocolloids and their blend with κ -carrageenan on storage quality of vanilla ice cream. *LWT-Food Science and Technology*, 41,1816-1827
- Soukoulis, C., Lebesi, D. & Tzia, C. (2009). Enrichment of ice cream with dietary fibre : Effects on rheological properties, ice crystallization and glass transition phenomena. *Food Chemistry*, 115,665-671
- Sudarmadji, S., Haryono, B. Dan Suhardi. 1984. *Prosedur Analisa untuk Bahan Makanan danPertanian*. Liberty, Yogyakarta
- Sugiyama, N., Shimara, H., Andon T., 1972. Studies on Mannan and Rlated Compound I : *The Purification of Konjac Mannan*. *Bull Chem. Soc. Of Japan* 45 (2) : 561-563
- Sulaeman, R. A. 2006. Porang. Sejahterakan Warga Sekaligus Lestarikan Hutan Klangon.http://www.unisosdem.org/article_detail.php?aid=3614&coid=2&coid=40&gid=5. Diakses 30 Mei 2016
- Sumarwoto. 2004. Beberapa Aspek Agronomi Iles-Iles (*Amorphophallus muelleri* Blume).Disertasi. Sekolah Pascasarjana Institut Pertanian Bogor.
- Sumarwoto, 2007. Review : Kandungan Mannan pada Tanaman Iles-Iles (*Amorphophallusmuelleri* Blume). Review : Constituen of mannan of iles-iles (*Amorphophallus muelleri*Blume). *Bioteknologi*, 4(1) : 28-32
- Susilorini, T. E. dan M. E. Sawitri 2006.Produk Olahan Susu. Penebar Swadaya. Jakarta
- Sweming J. 1999. Hidrocolloids.Di dalam Rosenthal, A.J. *Food Texture Measurementand Perception*.Aspen Publication. Maryland.
- Syaefullah, M. 1990. Sudi Karakterisasi Glukomanan dari Sumber “Indogenous” Iles-iles*Amorphophallus oncophyllus* dengan Variasi Proses Pengeringan dan Dosis Perendaman. Thesis. Fakultas Pascasarjana. IPB. Bogor
- Tohawa, J. 2010. *Multifungsi Glukomanan dari Umbi Iles-Iles*.Pusat Penelitian danPengembangan Perkebunan Tersedia dalam www.perkebunan.litbang.deptan.go.id.Diakses tanggal 13 Januari 2016
- Tornberg, E. dan Hermanson, A. M. 1979.*Functional Characterization of Protein Stabilized Emulsion : Effect of Processing*, *J. Food Sci.* 42 : 468-472
- Towle GA. 1973. Carrageenan. Di dalam : Whistler RL (editor). *Industrial Gums*.Second Edition. New York : Academic Press. hlm: 83-114
- Verawaty, 2008.*Pemetaan tekstur dan Karakteristik Gel Hail Kombinasi Karaginan dan Konjak*Skripsi.Ilmu dan Teknologi Pangan. Fakultas Teknologi Pertanian. IPB : Bogor

- Widiantoko, R. K. 2010. *Umbi dan Tepung Porang*. Pangan dan Hasil Perkebunan. Tersedia dalam www.lordbroken.wordpress.com. Diakses pada tanggal 13 Januari 2016
- Widjanarko, S. B. 2008. Bahan Pembentuk Gel. <http://simonbwidjanarko.files.wordpress.com>. Diakses pada 31 Mei 2016.
- Widjanarko, S. B. 2008. Efek Metode Hembusan (Air Classifier) Tepung Porang Terhadap Rendemen, Kadar Kalsium Oksalat, dan Kristal Kalsium Oksalat. Diakses tanggal 1 Juni 2016. Tersedia dalam <http://simonbwidjanarko.files.wordpress.com/2008/08/kristalcaoksalat.pdf>
- Winarno FG. 1996. Teknologi Pengolahan Rumput Laut. Jakarta: Pusat Sinar Harapan. 112 hlm
- Zhang, Y., Xie, B., & Gan, X., 2005. Advance in the Application of Konjak Glucomannan and Its Derivatives. *Carbohydrate Polymers*, 60, 27-31