



DAFTAR PUSTAKA

- AOAC. 1990. Official methods of analysis (17th edition). Gaithersburg, MD.USA. Asociation of official analytical chemists.
- Alam, M.M., M.N. Islam, dan M.N. Islam. 2013. Effect of process parameters on the effectiveness of osmotic dehydration of summer onion. *International Food Research Journal* 20(1): 391-396.
- Alline, C.C., Rosiane, R., Cunha, L. dan Hubinger, M. (2003). Rheological properties and colour evaluation of papaya during osmotic dehydration processing. *Journal of Food Engineering* 59: 129-135
- Alothman, M., R. Bath, B. Kaur, A. Fazillah, and A.A. Karim. 2010. Ozone-induced changes of antioxidant capacity of freshcut tropical fruits. *J. Innovative Food Sci. Emerging Technol.* 11: 666-671.
- Andres, Ana, Kephas Nowakunda, Fito Pedro. 2004. *Osmotic Dehydration of Banana Slices as A Pretreatment for Drying Processes*. Proceedings of the 14th International Drying Symposium (IDS 2004) São Paulo, Brazil, 22-25 August 2004, vol. C, pp. 2077-2083.
- Antonio, G.C., Azoubel, P.M., Alves, D.G., El-Aouar, A.A. dan Mur, F.E.X., 2004. *Osmotic Dehydration Of Papaya (Carica Papaya L.): Influence Of Process Variables*. Proceedings of the 14th International Drying Symposium (IDS 2004). C:1998-2004.
- Arlita, M.A. 2013. Pengaruh Suhu dan Konsentrasi terhadap Penyerapan Larutan Gula pada Bengkuang (*Pachyrrhizus erosus*). (Skripsi). Fakultas Pertanian. Universitas Lampung. Bandar Lampung.
- Atkins PW. 1999. *Kimia Fisika*. "Ed ke-2 Kartahadiprodjo Irma I, penerjemah;Indarto Purnomo Wahyu, editor. Jakarta : Erlangga. Terjemahan dari : *Physical Chemistry*.
- Baskara, K., Basito, Tri Handayani, Hatmiyarni. 2010. *Kinetika Penurunan Kadar Vanilin Selama Penyimpanan Polong Panili Kering pada Berbagai Kemasan Plastik*. Jurnal Agrointek. (4): 146-150
- Bourne, M.C. 1999. *Food and Viscosity : Concept and Measurement*. Academic Press : New York.
- Brooker, D. B. F., F. W. Bakker – Arkema and C. W. Hall. 1972. *Drying and Storage of Grains and Oilseeds*. New York: Van Nostrand Reinhold.



- Buckle KA, Edward GH dan Wootor. 1985. *Ilmu Pangan*. Diterjemahkan oleh H. Purnomo dan Adiono. UI press: Jakarta. Dalam : Lutfi M. 2010. Mempelajari teknologi pengolahan manisan semi basah buah tropis [skripsi]. Bogor : Fakultas Teknologi Pertanian. IPB.
- Cham, SE. 1963. *The Fundamental of Food Engineering*. The AVI Publishing, Co, Inc : Westport-Connecticut.
- Chsistie J. Geankoplis"Transport Processes And Unit Oprations"3th edition, 1997.
- Collins, J. L. 1960. The Pineapple: Biology, Cultivation, and Utilization. Di alam: Hulme, A. C. 1971. The Biochemistry of Fruits and their Products. Academic Press, London dan New York.
- Corzo, O. dan Gomez, E.R., 2004. *Optimization of Osmotic Dehydration of Cantaloupe Using Desired Function Methodology*. Journal of Food Engineering, 64:213-219.
- De Carvalho, L.M.J., I.M. de Castro, and A.B. da Silva. 2008. A study of retention of sugars in the process of clarification of pineapple juice (*Ananas comosus*, L. Merril) by micro- and ultra-filtration. J. Food Engin. 87: 447–454
- Deman, John M. 1989. *Principle of Food Engineering*. Vn Nostrand Reinhold : Kanada
- Dwinata, A.D. 2013. Dehidrasi Osmotik pada Irisan Buah Pepaya (*Carica papaya* L.) dengan Pelapisan Sodium Alginal pada Suhu Ruang. (Skripsi). Departemen Teknik Mesin dan Biosistem. Fakultas Teknologi Pertanian. Institut Pertanian Bogor. Bogor.
- El-Aouar, A.A., Azoubel, P.M. dan Mur, F.E.X., 2006. *Influence Of The Osmotic Agent On The Osmotic Dehydration Of Papaya (Carica Papaya L.)*. Journal of Food Engineering, 75:267-274.
- Elss, S., C. Preston, C. Hertzig, F. Heckel, E. Richling, and P. Schreier. 2005. Aroma profiles of pineapple fruit (*Ananas comosus* [L.]Merr.) and pineapple products. J. LWT. 38: 263–274.74 J. Litbang Pert. Vol. 32 No. 2 Juni 2013: 67-75
- Falade, Kolawole O., Joseph C. Igbeka b, Funke A. Ayanwuyi. 2006. *Kinetics of Mass Transfer, and Colour Changes During Osmotic Dehydration of Watermelon*. Journal of Food Engineering. 80 (2007) : 979-985



- González-Aguilar, G.A., S. Ruiz-Cruz, R. Cruz-Valenzuela, A. Rodriguez-Félix, and C.Y. Wang. 2004. Physiological and quality changes of fresh-cut pineapple treated with antibrowning agents. *LWT-Food Sci. Technol.* 37: 369–376.
- Hajare, S., V. Dolane, R. Shasidar, S.S. Saroj, A. Sharma, and Bandekar. 2006. Radiation processing of minimally processed pineapple *Ananas comosus*: Effect on nutritional and sensory quality. *J.Food Sci.* (71): 501–505.
- Harnanik, Sri. 2013. *Perbaikan Mutu Pengolahan Nenas dengan Teknologi Olah Minimal dan Peluang Aplikasinya di Indonesia*. *J.Litbang Pert.* 32 :67-75
- Haryanto,E dan Hendarto,B. 1996. *Nanas*. Penerbit Swadaya : Jakarta
- Heldman, D.R. and P.R. Singh. 1981. *Food Proses Engineering*. 2nd ed. The AVI Publ. Comp., Inc. Westport , CT , USA .
- Henderson, S. M. and R. L. Perry. 1976. *Agricultural Process Engineering*. 3rd ed. The AVI Publ. Co., Inc, Wesport, Connecticut, USA.
- Histifarina, D., dan D. P. Agriawati. 2009. Pengkajian Penerapan Teknologi Pengolahan Manisan Mangga Kering di Kabupaten Indramayu. *Jurnal Pengkajian dan Pengembangan Teknologi Pertanian*. Vol. 12. No. 2. Juli 2009, hal. 91-98
- Hongvaleerat, C., L.C.M. Chabral, M. Dornier, M. Reynes, and S.Ningsanond. 2008. Concentration of pineapple juice by osmotic evaporation. *J. Food Engin.* (88): 548–552.
- Hossain, M.A and M.M.A. Rahman. 2011. Total phenolics, flavonoids and antioxidant activity of tropical fruit pineapple. *Food Res. Int.* 44: 672–676
- Incropera, Frank P. dan David P. Dewitt. 1996. *Fundamentals of Heat and Mass Transfer*. 4th edition. New York : John Wiley & Sons.
- Jannah, Miftahul. 2011. *Pengeringan Osmotik pada Irisan Buah Mangga Arumanis (*Mangifera indica* L.) dengan Pelapisan Kitosan*. Skripsi. Fakultas Teknologi Pertanian. Institut Pertanian Bogor. Bogor.
- Jaya, D., F. Hadi, D. Kusumasari A., dan E.Riswardani. 2012. Pengeringan Wortel (*Daucus carota*) secara Dehidrasi Osmosis. Seminar Nasional Teknik Kimia. Soebardjo Brotohardjono IX. Program Studi Teknik Kimia. UPN “Veteran” Jawa Timur.



Jayaraman, K.S. dan Das Gupta, D.K. (1992). Dehydration of fruits and vegetables: recent developments in principles and techniques. *Drying Technology* **10**(1): 1-50.

Kahlon, T.S. and G.E. Smith. 2007. *In vitro* binding of bileacids by bananas, peaches, pineapple, grapes, pears, apricot and nectarines. *J. Food Chem.* **101**: 1046-1050.

Karathanos, V.T., Kostaropoulos, A.E. dan Saravacos, G.D. (1995). Air-drying of osmotically dehydrated fruits. *Drying Technology* **13**(5-7): 1503-1521

Khan MAM, Ahre'L, Oliveira JC, dan Oliveira FAR. 2008. *Prediction of water and soluble solids concentration during osmotic dehydration of mango*. *Food and Bioproducts Processing* **86**:7-1.

Khamidah, aniswatul dan Eliartati. 2006. *Pengaruh Cara Pengolahan Manisan Nanas Terhadap Tingkat Kesukaan Konsumen*. Jurnal Balai Pengkajian Teknologi Pertanian Jawa Timur dan Riau. Hal 381-386.

Kormendy. 2006. Fruit processing: Principles of heat treatment. p. 45. In Hui (Ed). *Handbook of Fruit and Fruit Processing*. Blackwell Publishing.

Labuza, T.P. 1982. *Theory and Application of Arrhenius Kinetics of Nutrient Loss in Foods*. Journal of Food Technology, Oktober : 66-74

Lazano J.E. 2006. Fruit Manufacturing: Scientific Basis, Engineering Properties, and Deteriorative Reaction of Technolical Important. SpringerScience.

Lazarides, H.N., 1994. Osmotic Preconcentration: Developments and Prospects dalam Singh, R.P.; Oliveira, Fernanda A.R. 1994. Minimal Processing of Foods And Proces Optimization. CRC Pres. New York.

Limbong, Hendra 2008. *Perubahan Sifat Mekanis Kacang Mete (*Anacardium accidentale*) Selama Pemasakan Bertekanan*. Skripsi Sarjana Jurusan Teknik Pertanian, Fakultas Teknologi Pertanian, Universitas Gadjah Mada : Yogyakarta

Lewicki, P.P. dan Lenarat, A (1995). *Handbook of Industrial Drying*. 2nded., Marcel Dekker Inc., New York.

Lombart, G.E., J.C. Oliveira, A. Andre's, and P. Fito. 2008. Osmotic dehydration of pineapple as a pre-treatment for further drying. *J. Food Engin.* **(85)**: 277-284.

Lund, D.B. 1995. *Heat Processing Part II : Physical Principle of Food Preservation*. Ed Owen R Fennema. Merce Dekker Inc : New York



Majesty, Jannur, Bambang Dwi Argo, dan Wahyunanto Agung Nugroho. 2015.

Pengaruh Penambahan Sukrosa dan Lama Fermentasi Terhadap Kadar Serat Nata Dari Sari Nanas (Nata de Pina). Jurnal Keteknikan Pertanian Tropis dan Biosistem. Vol. 3 No. 1, hal. 80-85

Mamahit, J.M.E. 2008. Biologi kutu putih *Dysmicoccus brevipes cockerel* (Hemiptera:Pseudococcidae) pada tanaman nenas dan kencur. Buletin Penelitian Tanaman Rempah dan Obat 19(2): 164-173.

Manarisip, J., A.M. Salmon, M. Lumingkewas, J. Mandey, M. Tandililing, Sutirtayasa, J. Mambo, dan N.N. Sulawerti. 1995. Pembuatan manisan dari buah nenas. Majalah Ilmiah BIMN 8 (6): 108-114.

Marrero, A. and A.A. Kader. 2006. Optimal temperature and modified atmosphere for keeping quality of fresh cut pineapple. J.Postharvest Biol. Technol. 39: 163-168.

Martínez-Ferrer, B., C. Harper, F. Pérez-Muñoz, and M. Chaparro. 2002. Modified atmosphere packaging of minimally processed mango and pineapple fruits. J. Food Sci. 67: 3365–3371.

Moreira, R., Chenlo, F., Fernandez, H.C. dan Varquez, G., 2002. *Mass Transfer During Osmotic Dehydration of Chesnut Using Sodium Chloride Solutions.* Journal of Food Engineering, 75:127-133.

Muljohardjo. 1984. Nanas dan teknologi Pengolahannya. Penerbit Dian Rakyat, Jakarta.

Nurba, Diswandi. 2010. *Analisis Distribusi Suhu, Aliran Udara, RH dan Kadar Air dalam In-Store Dryer (ISD) untuk Biji Jagung.* Institut Pertanian Bogor.

Nursiwan dan F. Harahaf. 2011. *Induksi Pertumbuhan Nanas (*Ananas comosus* L) In Vitro Asal Pangaribuan dengan Pemberian Zat Pengatur Tumbuh.* Online : <http://digilib.unimed.ac.id/induksi-pertumbuhan-nanas-ananas-comosus-l-in-vitro-asal-pangaribuan-dengan-pemberian-zat-pengatur-tumbuh-kinetin-22447.html> [4 Maret 2015]

Ohlsson, T., Gothenburg, and Bengtsson. 2002. Minimally Processing Technologies in the Food Industry. CRC Press, Boca Ratton, Florida. 34 pp.

Piggot, J.R. 1084. *Sensory Analysis of Food.* Elsevier Alplplied Science Publishers: London. Via Reny America Putri. *Perubahan Sifat Mekanis Kedela (Glycine max (L) Merril) selama Penggorengan dengan Perlakuan*



- Puffing. 2006. Skripsi Sarjana Jurusan Teknik Pertanian, Fakultas Teknologi Pertanian, Universitas Gadjah Mada : Yogyakarta
- Ponting, J.D., Watters, G.G., Forrey, R.R. dan Stanley, W.L. (1966). Osmotic dehydration of fruits. *Food Technology* **20**: 125-128.
- Pokharkar, S.M., Prasad, S. dan Das, H. (1997). A model for osmotic concentration of banana slices. *Journal of Food Science Technology* **34**(3): 230-232.
- Pusat Data dan Sistem Informasi Pertanian, (2013), Nenas, *Jurnal Informasi Komoditas Hortikultura*, 1(4): 1-4, Jakarta Selatan
- Rafiee, S. , E. Meisami-asl, A. Keyhani, dan A. Tabatabaeefar. 2010. *Drying of Apple Slices (var. Golab) and Effect on Moisture Diffusivity and Activation Energy*. Jurnal. POJ 3(3):97-102. ISSN:1836-3644. Plant Omics Journal
- Ramalo, L.A. dan Mascheroni, R.H., 2005. Rate of Water Loss and Sugar Uptake During the Osmotic Dehydration of Pineapple. Brazilian Archives Of Biology And Technology An International Journal, 48:761-770.
- Rastogi, N. K. dan Raghavarao, K.S.M.S., 2004. *Mass Transfer during Osmotic Dehydration of Pineapple: Considering Fickian Difusion in Cubical Configuration*. Journal of Food Engineering, 37:43-47.
- Rattanathanalerk, M., N. Chiewchan, and W. Srichumpoung. 2005. Effect of thermal processing on the quality loss of pineapple juice. J. Food Engin. 66: 259-265.
- Rocculi, P., E. Coci, S. Romani, Sacchetti, and M.D. Rosa. 2009. Effect of MCP treatment and N₂O MAP on physiological and quality changes of fresh cut pineapple. J. Postharvest Biol. Technol. 51: 371-377.
- Sablani, S.S., Rahman, M.S. dan Al-Sadeiri, D.S., 2002. *Equilibrium Distribution Data For Osmotic Drying Of Apple Cubes In Sugar-Water Solution*. Journal of Food Engineering, 52:193-199.
- Satuhu S. 2004. *Penanganan dan Pengolahan Buah*. Jakarta : Panebar Swadaya.
- Sanchez-Moreno, S. de Pascual-Teresa, B. de Ancos, and M.P. Cano. 2006. Nutritional values of fruit. In Y.H. Hui (Ed). *Handbook of Fruit and Fruit Processing*. Blackwell Publishing. pp. 30-34.



- Saxena, S., B.B. Mishra, R. Chander, and A. Sharma. 2009. Shelf stabil intermediate moisture pineapple (*Ananas comosus*) slices using hurdle technology. *J. Food Sci. Technol.* 42: 1681-1687.
- Sereno, A.M., Moreira, D. dan Martinez, E., 2001. *Mas Transfer Coeficients during Osmotic Dehydration of Apple Single and Combined Aqueous Solution of Sugar and Salts*. *Journal of Food Engineering*, 47:43-49.
- Sharma, S.K., Mulvaney, S.J. dan Rizvi, S.S.H. (2000). *Foods Process Engineering, Theory, and Laboratory Experiments*. John Wiley and Sons, Toronto.
- Shi, J. and J. Xue. 2009. Application and development of osmotic dehydration technology in food processing. In C. Ratti (Ed.) *Advances in Food Dehydration*. p. 20. CRC Press. New York.
- Singh, C., H. Sharma, and B. Sarkar. 2010. Influence of process conditions on the mass transfer during osmotic dehydration of coated pineapple samples. *J. Food Process. Pres.* (34): 700–714.
- Sucahyo, L., L.O. Nelwan, D. Wulandani, dan H.Nabetani. 2013. Rekonsentrasi Larutan Gula pada Proses Dehidrasi Osmotik Irisan Mangga (*Mangifera Indica* L.) dengan Teknik Distilasi Membran DCMD. *Jurnal Teknologi Industri Pertanian* 23 (3):174-183
- Sutarto, Y. 1989. Pengamatan keragaman kualitas buah di antara klon tanaman nenas. *Penelitian Hortikultura* 3(4): 95-99.
- Szczesniak, A.S. 1963. *Classification of Textural Characyeristic*. Journal Food Science. Vol 28 : 385-389
- Tahir, I., S. Sumarsih dan S.D. Astuti. 2008. Kajian Penggunaan Limbah Buah Nenas Lokal (*Ananas comosus*, L) sebagai Bahan Baku Pembuatan Nata. Makalah Seminar Nasional Kimia XVIII, Jurusan Kimia FMIPA UGM, Yogyakarta
- Thomson, A.K. 2003. *Fruit and Vegetables: Harvesting, Handling and Storage*. Second ed. Blackwell Publishing. Ltd. 308 pp.
- Torri, L., N. Shinelli, and S. Limbo. 2010. Shelf life evaluation of fresh-cut pineapple by using electronic nose. *Life J. Postharvest Biol. Technol.* (56): 239-245.
- Torreggiani, D. 1993. Osmotic dehydration in fruits and vegetable processing. *Food Res. Int.* 26: 59–68.



Treybal, E.R. (1981). *Mass Transfer Operation*. McGraw-Hill International Book Company, Japan.

Verheij EWM, Coronel RM, editor. *Sumber Daya Nabati Asia Tenggara II: Buah-Buahan yang Dapat Dimakan*. Danimihardjo Sarkat, Sutarno Hadi, Utami Wikan, Hoesen Hazar, penerjemah. Jakarta: Gramedia Pustaka Utama. Terjemahan *Plant Resources of South East Asia 2: Edible Fruits and Nuts*.

Vogel. 1994. *Kimia Analisis Kuantitatif Anorganik*. Jakarta : Penerbit Buku Kedokteran (EGC).

Wahono, C.T. 2005. Teknologi Pengolahan Nanas Menjadi Manisan. Laporan Akhir BPTP Riau. Pekanbaru.

Wardhani, D.H. (2001). *Pengeringan Daging Buah Nangka Secara Osmosis*. Program Pasca Sarjana, Universitas Gadjah Mada, Yogyakarta.

Winarno, F. G. 1997. *Kimia Pangan dan Gizi*. Jakarta : PT Gramedia Pustaka Utama.

Wirawan, S.K dan N. Anasta. 2013. *Analisis Permeasi Air pada Dehidrasi Osmosis Pepaya*. Jurnal Teknologi Pertanian Agritech, 33 :303-310.

Witono, H.R.B., Y.I.P.A. Miryanti, dan L. Yuniarti. 2013. Studi Kinetika Dehidrasi Osmotik pada Ikan Teri dalam Larutan Biner dan Terner. Laporan Penelitian. Lembaga Penelitian dan Pengabdian Kepada Masyarakat. Universitas Katolik Parahyangan. Bandung.

Yuliana dan L.O. Nelwan. 2012. *Karakteristik Dehidrasi Osmotik Irisan Mangga Cengkir (*Mangifera indica* L.) pada Berbagai Ketebalan dan Konsentrasi Larutan Gula*. Skripsi Fakultas Teknologi Pertanian. Institut Pertanian Bogor : Bogor.

Zaki Mubarok, Ahmad. 2014. *Kinetika Reaksi Kimia Fisik Pangan*. Online : <http://ahmadzaki.lecture.ub.ac.id/files/2014/04/Kinetika-reaksi-KFP-20141.pdf> [11 Maret 2015]

Zou, Kejian, Jianwen Teng, Li Huang, Xinwei Dai, Baoyao Wei. 2012. *Effect of Osmotic Pretreatment on Quality of Mango Chips by Explosion Puffing drying*. Journal Food Science and Technology. 2013. (51) : 253-259.