

DAFTAR PUSTAKA

- Anonim¹. 2002. *Konjac Flour*. Professional Standard of the People's Republic China for Konjac Flour. Ministry of the People's Republic China, China
- Anonim². 1996. *Konjac Flour*. <http://www.fao.org>. Diakses tanggal 28 juni 2015.
- Anonim³. 2001. *Specific Purity Criteria on Food Additives other than Colours and Sweeteners*. Official Journal of the European Communities I : 23.
- AOAC, 1970. *Official Methods of Analysis 11th Edition*. Assicoation of official analytical chemist Inc., Washington, D.C.
- Backer, C., Brink, R. C. B. V. D. (1968). *Flora of Java (Spermatophytes only) Vol III*. Netherland: Wolters-Noordhoof N. V. –Groningen.
- [BPS] Badan Pusat Statistik. 2003. *Statistik Luar Negeri Indonesia Ekspor 1996-2003*. Badan Pusat Statistik, Jakarta.
- Chukwuneke, J.L., C.H. Achebe., P.C. Okolie., E.A. Okafor. 2013. *The Effect of Variety and Drying On the Engineering Properties of Fermented ground Cassava*. Journal of Scientific Konwoledge : 1-15.
- Dave, V., M. Sheth., S.P. McCarthy., J.A. Ratto. and D.L. Kaplan. 1997. *Liquid Crystalline, Rheological, and Thermal Properties of Konjac Glucomannan*. Polymers, 39 (5) : 1139-1148.
- Desmorieux, H., Diallo, C., Coulibaly, Y. 2008. *Operation Simulation of a Convective and Semi-Industrial Mango Dryer*. Journal of Food Engineering : 199-127
- Gusa, R.F. 2014. *Penerapan Model Runge Kutta Orde 4 Dalam Analisis Rangkaian RLC*. Journal ECOTIPE : Volume 1.
- Hall, C.W. 1975. *Drying Farm Corps*. Agricultural Consulting Associate Inc, Michigan.
- Hatcher, D.W., Symons, S.J., Anderson, M.J. 2000. *Assessment of Oriental Noodle Appearance As A Function of Flour Refinement and Noodle Type by Image Analysis*. Cereal Chemistry, 77 : 181-186.
- Hawa, L.C., H.S. Sumardi., Sari, E.P. 2009. *Determination of Thin Layer Drying Characteristic of Globefish (*Rastreligger sp.*)*. Jurnal Teknologi Pertanian : Vol. 10 No. 8 : 153-161.

- Henderson, B.M. and R.L. Perry. (1976). *Agricultural Process Engineering*. AVI Pub. Co. Inc., Westport, Connecticut.
- Hunter, R.S. 1975. *Uniform Color Scales, In : The Measurement of Appearance*. John Willey and Sons, New York.
- Impapasert, R., Borompichaichartkul, C., Srzednicki G. 2014. *A New Drying Approach to Enhance Quality of Konjac Glucomannan Extracted from *Amorphophallus muelleri**. *Drying Technology*, 32 : 851-860.
- Irawan, Anton. 2011. *Modul Pengeringan*. Teknik Kimia Universitas Ageng Tirtayasa, Banten.
- Jansen, P.C.M., C. Van der Wilk, and W.L.A. Hetterscheid. (1996). *Amorphophallus Blume ex Decaisne*. In Flach, M. And F. Rumawas (eds). PROSEA: *Plant Resources of South-East Asia No 9. Plant Yielding Non-Seed Carbohydrates*. Leiden : Backhyus Publisher.
- Kato, K and K.Matsuda. 1969. *Studies on Chemical Structure of Konjac Glucomannan*. Part I. Isolation and Characterization of Oligosaccharides from The Partial Acid Hydrolyzated of The Mannan. *Agr. Biol. Chem.* Vol 33. (10): 1446-1453.
- Katuraya, K., Okuyama, K., Hanataka, K., Oshima, K., Sato, T., dan Matsuzaki, K. 2003. *Contitution of Konjac Glukomannan: Chemical Analysis and ¹³C NMR Spretroscopy*. *Carbohydrate Polymers*, 53, 183-189.
- Kay, D. E. 1973. *Roots Crops*. The Tropical Products Institute Foreign and Common Wealth, London.
- Koeswara, S. 2009. *Ebook Pangan: iles-Iles dan Hasil Olahannya*. <http://ebookpangan.com>. Diakses Jumat, 23 Januari 2015.
- L. Honeycutt. *Communication and Design Course*. 1998. <http://dcr.rpi.edu/commdesign/class1.html>. Diakses Senin, 8 Juni 2015.
- Mulyono, E. 2010. *Peningkatan Mutu Tepung Iles-Iles (*Amorphophallus oncophyllus*) (Foodgrade : Glukomanan 80%) Sebagai Bahan Pengelastis Mie (4% = Meningkatkan Elastisitas Mie 50%) Dan Pengental (1% = 16.000 cps) Melalui Teknologi Pencucian Bertingkat dan Enzimatis Pada Kapasitas Produksi 250 Kg Umbi/Hari*. Balai Besar Penelitian dan Pengembangan Pascapanen Pertanian, Bogor.
- Nurjanah, Z. 2010. *Kajian Proses Pemurnian Tepung Glukomanan dari Umbi Iles-Iles (*Amorphophallus oncophyllus*) dengan Menggunakan Enzim α -Amilase*. Fakultas Teknologi Pertanian Institut Pertanian Bogor, Bogor.

- Ohtsuki T. 1968. *Studies on Reverse Carbohydrate of Flour Amorphophallus species, with Special Reference to Mannan*. Botanical Magazine Tokyo 81 : 119-126.
- Parry, J. 2010. Konjac Glucomannan. In A Imeson (Ed), *Food stabilisers, thickeners and gelling agents*. Blackwell Publishing Ltd., Singapore.
- Santosa, E. 2014. *Pengembangan Tanaman Iles-Iles Tumpangsari Untuk Kesejahteraan Petani dan Kemandirian Industri Pangan Nasional*. Risalah Kebijakan Pertanian dan Lingkungan, Vol. 1 No. 2 : 73-79.
- Sarko, A and R.M. Marchessault. 1967. *Advanced in Carbohydrates Vol 22*. Academic Press Inc, New York.
- Sugiyama, N.; and Shimahara, H. 1974. *Method of Reducing Serum Cholesterol Level with Extract of Konjac Mannan*. US Patent, 3, 856, 945.
- Syaefullah, S. 1990. *Studi Karakteristik Glukomannan dan Sumber Indigenous Iles-Iles (*A.oncophyllus*) dengan Variasi Proses Pengeringan dan Basis Perendaman*. Fakultas Pascasarjana IPB, Bogor.
- Taib, G., Said, E.G., Wiraatmaja, S. 1988. *Operasi Pengeringan Pada Pengolahan Hasil Pertanian*. Mediyatama Sarana Perkasa, Jakarta.
- Tatirat, O and Charoenrein, S. 2011. *Physicochemical Properties of Konjac Glucomannan Extracted From Konjac Flour by a Simple Centrifugation Process*. LWT-Food Science and Technology, 44 : 2059-2063.
- Zhang, Y., Xie B., dan Gan X. 2005. *Advance in Application of Konjac Glucomannan and its Derivatives*. Carbohydrate polymers, 60, 27-31.
- Zogzas, N.P. and Z.B. Maroulis. 1996. *Effective Moisture Diffusivity Estimation from Drying Data. A Comparison Between Various Methods of Analysis*. Drying Technology, 14 : 1543-1573.