

DAFTAR PUSTAKA

- Ahn JH, Kim YP, Lee YM, Seo EM, Lee KW, Kim HS. 2007. *Optimization of microencapsulation of seed oil by response surface methodology*. Food Chem 107 : 98-105. DOI:10.1016/j.foodchem.2007.07.067.
- Anief, M. 2000. *Ilmu meracik obat*. Yogyakarta: Gajah Mada University Press.
- Assagaf, M. 2013. *Stabilitas Mikrokapsul Oleoresin Pala (Myristica fragrans Houtt) terhadap Suhu dan Kelembaban Ruang Penyimpanan*. [Disertasi]. Program Studi Teknologi Hasil Perkebunan, UGM : Yogyakarta.
- Aspinall, G. O. 1970. Pectins, plant gums, and other plant polysaccharides. In *The carbohydrates*, ed. W. Pigman et. al. New York: Academic Press. 515-536.
- Azima, F. 2005. *Kayu Manis Cegah Aterosklerosis dan Kanker*. <http://www.jamitra.com/Kayumanis.htm>. Diakses 20 Desember 2014.
- Cai, Y.Z., and Corke H. (2000). *Production and properties of spray dried Amaranthus betacyanins pigments*. J. of Food Science, 65, 1248-1252.
- Carareto, N.D.D., Filho, ESM., Pessôa Filho, K.A., dan Meirelles, A.J.A., 2009. Water Activity of Aqueous Solutions of Ethylene Oxide-Propylene Oxide Block Copolymers and Maltodekstrins. *Brazilian Journal of Chemical Engineering*. 24(1) : 173-181.
- Clark, G.S. 1991. *An Aroma Chemical Profile, Cinnamic Aldehyde*. Commodity Services International Inc. Maryland. pp. 25-30.
- Desrosier, N.W. 1988. *Teknologi Pengawetan Pangan*. Universitas Indonesia. Jakarta.
- Diop CIK, Li HL, Xie BJ, and Shi J. 2012. *Effect of acetic acid/acetic anhydride ratios on the properties of corn starch acetates*. Food Chemistry 126 : 1662-1669.
- Dziezak, J. D. 1998. Microencapsulation and Encapsulated Ingredients. *Food Technology*. Symposium on the Controlled Release of Bioactive Materials. Deerfield, IL : Controlled Release Society, Inc. New York.
- Dror Y, Kuhn J, Avrahami R, Zussman E. 2008. *Encapsulation of enzymes in biodegradable tubular structures*. Macromolecules 41(12):4187-4192.

- Efendi, E. 2000. *Mikroenkapsulasi Minyak Atsiri Jahe dengan Campuran Gum Arab-Maltodekstrin dan Variasi Suhu Inlet Spray Dryer*. [Tesis]. Program Studi Teknologi Hasil Perkebunan. UGM : Yogyakarta.
- Garg, S. And Jana, A.K. 2011. *Characterization and evaluation of acylated starch with different acyl groups and degrees of substitution*. Carbohydrate Polymers 83. p. 1623-1630.
- Gasperz, V., 1989. *Metode Perancangan Percobaan*. Armico. Bandung.
- Gilbertson, G. 1971. *Oleoresin as Flavor Ingredients*. Fd Inds. S. Afr.
- Haryono, A. 2009. *Pengembangan nanoemulsi dengan stabilizer dari turunan chitosan*, Diakses 24 Juni 2015 dari <http://nano.or.id>.
- Hogan, S. A., McNamee, B. F., Riordan, E. D., & Sullivan, M., 2001. *Microencapsulating properties of sodium caseinate*. Journal of Agricultural and Food Chemistry, 49(4): 1934–1938.
- Hough, G., Garitta, L., and Gomez, G. 2006. *Sensory Shelf-life Predictions Analysis Accelerated Storage Models*. Food Quality and Preference. Volume 17, Issue 6, Pages 468-473.
- Hui, Y. H. 1992. Dextrin. *Encyclopedia of Food Science and Technology* Vol. I. John Wiley and Sons, Inc. New York.
- Jacson, L., dan K. Lee. 1991. Microencapsulation and Food Industry. *Lebenson-Wiss-U-Technology*. 24:289-297.
- Kasahara, S. dan Hemmi, S., 1986. *Medicinal Herb Index in Indonesia*. PT. Esiai Indonesia. Jakarta.
- Khaushik, Vikas, Yrjo H. Roos., 2007. *Limonen Encapsulation in Freeze-Drying of Gum Arabic-Sucrose-Gelatin Systems*. LWT 40: 1381-1391.
- Kim, Y. D. dan Morr, C. V. 1996. Microencapsulating Properties of Gum Arabic and Several Food Protein Spray Dried Orange Oil Emulsion Particles. *Journal Agriculture and Food Chemistry*. Vol.60 : 475-479.
- Kim, J.H., Jung A.K, Jun T.K., Dong S.C., Jin H.C., Hyun J.P., dan Gye H.S. 2014. *Preparation of a Capsaicin-Loaded Nanoemulsion for Improving Skin Penetration*. J. Agric. Food Chem. 2014, 62, 725–732
- Khrisnan, S., Rajesh B., dan Rekha, S.S. 2005. *Microencapsulation of cardamom minyak atsiri: Evaluation of blends of gum arabic, maltodextrin and a*

- modified starch as wall materials*. Carbohydrate Polymers 61 (2005) 95–102.
- Lee, SY., and Krochta, JM. 2002. *Accelerated shelf life testing of whey-protein-coated peanuts analyzed by static headspace gas chromatography*. J.Agric. Food Chem. 50 : 2022-2028.
- Luo, F., Huang, Q., Fu, X., Zhang,L., and Yu, S. 2009. *Preparation and Characterisation of cross-linked waxy potato starch*. Food Chemistry 115 : 563-568.
- Masters, K. 1979. *Spray-Air Contact (Mixing and Flow)*. Spray Drying Handbook (pp. 286-290)., third ed New York : Halsted Press.
- Moore, G.R.P., Canto, L.R., Amante, E.A., Soldi, V., 2005. *Cassava and Corn Starch In Maltodextrin Production*, Quinica Nova 28(4).
- Noveni, A. 2007. *Cinnamomum burmanii*. http://toiusd.multiply.com/journal/item/155/Cinnamomum_burmannii. Diakses 9 Desember 2014.
- Nurlaili, FA.2011.*Karakterisasi Mikrokapsul Minyak Atsiri Jahe dan Oleoresin Ampas Jahe (Zingiber officinale var. Rubrum) dengan Penyalut Maltodekstrin*. [Tesis]. Program Studi Teknologi Hasil Perkebunan. UGM : Yogyakarta.
- Onwulata, C.I., P.W. Smith, J.C. Craig, dan V.H. Holsinger,1994. *Physical Properties of Encapsulated Spray Dried Milk Fat*. J of Food Science.59(2): 316-320.
- Patel, R. P. , M. P. Patel, and A. M. Suthar,2009.*Spray Drying Technology : an Overview*. Indian Journal of Science and Technology 22(10) : 44-47.
- Pe'rez-Mateos, M., Montero, P., and Kinsella, J.E. 1994. *Structure Function Properties of Food Proteins*. San Diego : Academic Press.
- Reineccius, 2004. *The Spray Drying of Food Flavours*.Drying Technology 22 (6) : 1289-1324.
- Risch, S.J. 1995. Encapsulation : Overview of User and Techniques. In Encapsulated and Controlled Release of Food Ingredients, G. A. Reineccius. ACC Symposium Series 590 American Chemical Society. Washington D.C.
- Rismunandar dan Paimin, F.B., 2001. *Kayu Manis Budidaya dan Pengolahan*. Penebar Swadaya. Jakarta.

- Sari, A.A.I.P.,2010. *Pengembangan Proses Destilasi Minyak Jahe dengan Variasi Kadar Air Bahan*. UNDIP, Semarang.
- Shahidi, F. and Han, X. Q. 1993. *Encapsulation of food ingredients. Critical Reviews in Food Science and Nutrition*. 33 (6): 501-547
- Shaikh, J. , R. Bhosale and R. S. Singhal. 2006.*Microencapsulation of black pepper oleoresin*. Food Chemistry 94: 105-110.
- Soottitantawat A., Yoshii, H., Furuta, T., Ohgawara, M., & Linko, P., 2003.*Microencapsulation by Spray Drying: influence of emulsion size on the retention of volatile component*. J., Food Science, 68: 2256-2262.
- Sulaswaty, A. 2002. *Proses Ekstraksi dan Pemurnian Bahan Pewangi dari Tanaman Indonesia*. Ristek-Data Riset, Pusat Penelitian Kimia-LIPI.
- Suyitno, Haryadi, Supriyanto, B. Suksmadji, G. Haryanto, A. D Guritno, W. Supartono, 1989. *Petunjuk Laboratorium Rekayasa Pangan*. PAU Pangan– Gizi, UGM, Yogyakarta.
- Toledo, R.T., 1991. *Fundamentals of Food Engineering*. 2nd. Ed. Chapman and Hall, New York.
- Uddin, MS., Hawlader, MNA., Ding, L., and Mujumdar, AS. 2002. *Degradation of Ascorbic Acid in Dried Guava During Storage*. J.of Food Engineering. 51:21-26.
- Villota, R. And Hawkes, J.G. 1992. *Reaction kinetics in food systems*. In Heldman, D.R. and D.B. Lund (Eds.) *Handbook of Food Engineering*. Marcel Dekker,Inc., New York.
- Wagner L.A. dan Wathesen J.J. 1995. *Stability of Spray-Dried Encapsulated Carrot Carotenes*. *Journal of Food Science*. 60: 1048-1053.
- Wijayakusuma, H.H.M., dan Dalimartha, S., 2005. *Ramuan Tradisional untuk Pengobatan Darah Tinggi*. Penebar Swadaya. Jakarta.
- Wirakartakusumah, A., Subarna, M. Arpah, D. Syah, S.I. Budiwati. 1992. *PetunjukLaboratorium: Peralatan dan Unit Proses –Industri Pangan*. Institut Pertanian Bogor. Bogor.
- Whorton, C. and G.A. Reineccius 1995. *Evaluation of The Mechanism Associated with the Release of Encapsulated Flavour Materials from Maltodextrin Matrices*. *Encapsulation and Controlled Release of Food Ingredients*. S.J.Risch and G.A. Reineccius. ACS Symposium Series 590: 134-142.

- Zeller, BL., Saleeb, FZ., and Ludescher, RD. 1999. *Trends in development of porous carbohydrate food ingredients for use in flavor encapsulation*. Trends in Food Sc. and Tech. 9:389-394.
- Zhang, SD., Zhang, YR., Zhu, J., Wang, XL., Yang, KK., and Wang, YZ. 2007. *Modified Corn Starches with Improved Comprehensive Properties for Preparing Thermoplastic Starch*. Starke 59:258-268.
- Zobel H.F.1992. Starch: Sources, Production and Properties. Dalam: Schenck FW, Hebeda RE, eds. *Starch Hydrolysis Products*. New York: VCH Publisher, Inc., 36-37.