

DAFTAR PUSTAKA

- Alaerts, G dan Santika, S. 1987. *Metoda Penelitian Air*. Usaha Nasional: Surabaya. p.30-35
- Al Awwaly, K.U., A. Puspitadewi dan L.E. Radianti. 2011. Pengaruh penggunaan persentase starter dan lama inkubasi berbeda terhadap tekstur, kadar lemak dan organoleptik *Nata de Milko*. *Jurnal Ilmu dan teknologi Hasil Ternak* 6(2): 26-35.
- Al Awwaly, K.U. dan M.E. Sawitri, 2004. Pemanfaatan whey susu untuk pembuatan *Nata de Milko*. *J. Ilmu-ilmu hayati (Life sciences)* 16(2): 130-143
- Alaban, C. 1962. The Studies of The Optimum Condition of Nata. *The Phillipine Agricultural*. 45.
- Berk, Z and S. Braveman. 1980. *Introduction to The Biochemistry of food*. Elsevier Scientific Publishing Company. Oxford. New York.
- Budhiono, A., Rosidi, B., Taher, H. Dan Iguchi, M. 1999. Kinetic Aspect of Bacterial Cellulose Formation in Nata de Coco culture system. *Carbohydrate Polymers*. 40-137-143
- Budiyanto, A.K. 2002. *Mikrobiologi Terapan*. Penerbitan Universitas Muhamadiyah. Malang.
- Chawla, P.R., I.B. Bajaj, A.S. Shrikant & R.S. Singhal. 2009. Fermentative production of microbial cellulose. *Food Technology and Biotechnology*. 47:107-124.
- Coban, E.P. dan Biyik, H. 2011. Evaluation of Different pH and Temperature for Bacterial Cellulose Production in HS (Hestin-Schramm) Medium and Beet Molasses Medium. *African Journal of Microbiology Research*. 5(9):1037-1045.
- De Man, J. M. 1997. *Kimia Makanan*. Penerjemah: Kosasih Padmawinata. Edisi kedua. Penerbit Institut Teknologi Bandung. Bandung.
- Edria, D., M. Wibowo & K. Elvita. 2008. *Pengaruh Penambahan Kadar Gula dan Kadar Nitrogen terhadap Ketebalan, Tekstur dan Warna Nata de Coco*. Institut Pertanian Bogor. Bogor. p. 30.
- Fornig, E.T., S.M. Anderson and R.E. Cannon. 1989. Synthetic Medium for *A. xylinum* That Can Be Used for Isolation of Auxotrophic Mutants and study of Cellulose Biosynthesis. *Appl. Environ. Microbiol.* 55(5):1317.
- Gustiar, H. 2009. *Sifat Fisiko-Kimia dan Indeks Glikemik Produk Cookies Berbahan Baku Pati Garut (*Maranta arundinacea* L.) Termodifikasi*. Skripsi. Institut Pertanian Bogor. Bogor.
- Halib, N., M.C. Iqbal, M. Amin and I. Ahmad. 2012. Physicochemical properties and characterization of *Nata de Coco* from local food industries as a source of cellulose. *Sains Malaysiana* 41(2):205-211
- Harmayani, E., I.D. Kumalasari, dan Y. Marsono. 2011. Effect of arrowroot (*Maranta arundinacea* L.) diet on the selected bacterial population and chemical properties of caecal digesta of Sprague Dawley rats. *International Research Journal of Microbiology (IRJM)* (ISSN: 2141-5463) Vol. 2(8).
- Hesse, S. and Tetsuo Kondo. 2005. Behavior of cellulose production of *A. xylinum* in ¹³C-enriched cultivation media including movement on nematic ordered cellulose templates. *Elsevier Carbohydrate Polymer* 60:457-465.

- Holt, G.J., N.R. Krieg, P.H.A. Sneath, J.T. Staley, dan S.T. Williams. 2000. *Bergey's Manual of Determinative Bacteriology*. Ninth Edition. Lippincott Williams & Wilkins. New York.
- Hou J.W., R.C. Yu, Chou C.C. 2000. Changes in some components of soymilk during fermentation with bifidobacteria. *Food Res. Int.* 33: 393-397.
- Jagannath, A., Kalaiselvan, A., Manjunatha, S.S., Raju, P.S. dan Bawa, A.S. 2008. The Effect of pH, Sucrose, and Ammonium Sulphate concentration on the Production of Bacterial Cellulose (Nata de Coco) by *A. xylinum*. *World J. Microbiol.Biotechnol.*24:2593-2599
- Klemm, D., Schumann, D. Udhardt, U., & Marsch, S. 2001. Bacterial synthesized cellulose artificial blood vessels for microsurgery. *Journal of Elsevier*. 26: 1561–1603.
- Kongruang,S. 2008. Bacterial Cellulose Production by *A. xylinum* strains from Agricultural Wastes Product.*Appl. Biochem. Biotechnol.*148:245-256.
- Krisnayudha, K. 2007. *Mempelajari potensi garut (Maranta arundinacea L.) dan ganyong (Canna edulis, Kerr) untuk mendukung pertumbuhan bakteri asam laktat*. Skripsi. Institut Pertanian Bogor. Bogor.
- Lestari, P. N.Elfrida, A. Suryani, Y.Suryadi. 2014. Study on production of bacterial cellulose from *A. xylinum* using agro-waste.*Jordan Journal Biological Sciences (JJBS)* 7:75-80
- Marsono Y, Wiyono P dan Utomo Z. 2005. *Indeks glikemik produk olahan garut (Maranta arundinacea L.) dan uji sifat fungsionalnya pada model hewan coba*. Laporan Akhir Penelitian Rusnas Diversifikasi Pangan Pokok. Kementrian Ristek. Jakarta.
- Masaoka, S., Ohe,T., dan Sakota, N. 1993. Production of Cellulose from Glucose by *A. xylinum*. *Journal of Fermentation and Bioengineering*.75:18-22.
- Moat, A.G. and J.W. Foster. 1995. *Microbial Physiology*. Third ed. John Wiley dan Sons, Inc Publication. USA.
- Mulyati, Sri., Iskandar, M. Zaki, Umi F., Indah S. dan Juchairawati. 2010. Pembuatan Film Selulosa dari Nata de Pina. *Jurnal Rekayasa Kimia dan Lingkungan* 7(3):105-111.
- Natalia, R.D. dan Parjuningtyas, S. 2009. Pemanfaatan Buah Tomat sebagai Bahan Baku Pembuatan Nata de Tomato. *Seminar Tugas Akhir.Universitas Diponegoro*.Semarang.
- Ndoye B., Cleenwerck I, Engelbeen K., Dubois-DR., Guiro AT, Van TS, Willems A., Thonart P. 2007. *Acetobacter senegalensis* sp., nov., a thermotolerant acetic acid bacterium isolated in Senegal (sub-Saharan Africa) from mango fruit (*Mangifera indica* L.). *Int. J Syst Evol. Microbiol.*,57:1576-1581
- Ross, P., Mayer, R., and Benziman, M. 1991. Cellulose Biosynthesis and Function in Bacteria, *Microbiological Reviews*, v. 55, n. 1, p. 35 – 58.
- Pambayun, R. 2002. *Teknologi Pengolahan Nata de Coco*. Kanisius. Yogyakarta. pp. 50, 54, 61.
- Peraturan Menteri Lingkungan Hidup.2014.*Baku Mutu Air Limbah*.No.1815
- Prescott, S.C. and C.G. Dunn. 1959. *Industrial Microbiology*. 4th ed. Mc. Graw Hill Book Company, New York, Toronto, London.
- Sanchez, P.C.2008. *Philippine fermented Foods*. The University of the Phillippines Press. Quezon City.

- Shurtleff, W., dan Aoyagi A., 1979. *The Book of Tempeh*. Profesional Edition. Harper and Row, publishing, New York Hagerstown, San Francisco, London, A. New Age Foods Study Center Book.
- Sluraska, S.B., Danielewicz,D. 2008. Characteristic of bacterial cellulose obtained from *Acetobacter xylinum* culture for application in papermaking. *Fibres and textiles* 16(4):108-111
- Son, H.J., Kim, H.G., Kim, K.K., Kim, H.S., Kim, Y.G. dan Lee, S.J. 2003. Increased production of bacterial cellulose by *Acetobacter* sp. V6 in synthetic media under shaking culture conditions. *Bioresource Technology*. 86: 215-219
- Sumiyati. 2009. *Kualitas Nata de Cassava Limbah Cair Tapioka dengan Penambahan Gula Pasir dan Lama Fermentasi yang Berbeda*. Skripsi. Fakultas Keguruan dan Ilmu Pendidikan. Universitas Muhammadiyah Surakarta. p. 25.
- Suryani, A., Hambali, E dan Prayaga. 2005. *Membuat Aneka Nata*. Penebar Swadaya. Jakarta.
- Susanti, L. 2006. *Perbedaan Penggunaan Jenis Kulit Pisang Terhadap Kualitas Nata*. Skripsi. Fakultas Teknik. Universitas Negeri Semarang. p.7.
- Widya, I.W. 1984. *Mempelajari Pengaruh Penambahan Skim Milk Kelapa, Jenis Gula dan Mineral dengan berbagai Konsentrasi pada Pembuatan Nata de Coco*. Skripsi. Fakultas Teknologi Pertanian. IPB.Bogor.