



## DAFTAR PUSTAKA

- Abdel Halim 2008. *Preparation and characterization of water soluble poly(acrylic acid-hydroxypropyl cellulose composite)*. Textile Research Division, National Research Centre, Dokki, Cairo , Egypt.
- Abriana, Andi , 1998. *Prepitasi dan Karakteristik Pektin Kulit Buah Kakao (Theobroma kakao,L)*. Program Studi Teknologi Hasil Perkebunan, Program Pascasarjana Universitas Gadjah Mada, Jogjakarta.
- Aji,K.A.,2007. *Kajian Potensi Teh Daun Tua (Camellia sinensis) sebagai Antioksidan Pada Jeli Pektin Kulit Pisang*. Institut Pertanian Stiper, Jogjakarta.
- Amand, Lars-Erik, Tullin, Claes J. 2000.*The Theory Behind FTIR analysis : Application Examples From Measurement at the 12 MW Ciccrulating Fluidized Bed Boiler at Czhalmers..* Departement pf Energy Conversion Chalmers University of Technology SE-412 96 Göterborg, Sweden.
- Anonim, 2006. *Serat Pangan Tidak Dapat Dicerna Namun Menyehatkan*.Food Review. Jakarta.
- AOAC, 1995. *Official Methods of Analipsis of the Association of Official Analytical Chemist*. Association of Official Analytical Chemist, Washington , D.C.
- Awad Sewed.2004.*Optimasi kondisi penyangraian untuk menghasilkan bubuk kakao dan sifat fisik , kiia dan organoleptik terbaik*. Skripsi.Fakultas Teknologi Pertanian. Institut Pertanian Bogor, Bogor.
- Budiyanto, A.,Yulianingsih, 2008. *Pengaruh Suhu dan Waktu Ekstraksi terhadap karakter pektin dari amps jeruk siam (Citrus nobilis L)*. Jurnal Pascapanen S(2) 37-44
- Buckle, K.A., R.A Edward.,G.H. Fleet and Wooton.1987. *Ilmu Pangan*. Universitas Indonesia Press. Jakarta.
- Chen Jun.,2011. *Degradation of high-methoxyl pectin by dynamic high pressure microfluidization and it mechanism*. Latin American Applied Research 33;91-96
- Constenla, D., Lozano, J.E.2003.*Kinectic Model of Pectin Demethylation*. Laboratory of Food Science and Tecnology , Nanchang University, China



- Daniel Yonan Cahyanto.,2014..*Pengaruh Penambahan Pektin dan Gula Terhadap Sifat Sensoris , Fisik dan Kimia Jelly Duwet* ..Skripsi.Jurusan TPHP.Fakultas Teknologi Pertanian. Universtias Gadjah Mada., Yogyakarta.
- Day, R.A.,Underwood, A.L.1999..*Analisis Kimia Kuantitatif*.. Penerjemah : Pujaatmaka, A.H. Edisi ke V. Jakarta : Erlangga : hal.393,396-403.
- De Mann, John M.1976. *Principles of Food Chemistry*. The Avi Publisher Company Inc., United States of America.
- Direktorat Jendral Perkebunan, 2012..*Produksi kakao menurut provinsi di Indonesia tahun 2008-2012*. Jakarta.
- Djohan, M.1990. *.Pektin dan Pemanfaatannya dalam Industri Pangan*.Jurnal Penelitian dan Pengabdian Masyarakat No.4/Mei/Tahun II-1990. Andalas, Padang.
- Endha, C.N.,1990. *.Optimasi Ekstraksi Pektin Kulit Buah Kakao*.Skripsi. Fakultas Teknologi Pertanian. Universitas Gadjah Mada, Yogyakarta.
- Fennema, O.R.,1976..*Principles of Food Science*. Marcel Dekker, Inc. New York.
- Fraeye, Illse 2007..*Influence of pectin properties and processing conditions on thermal pectin degradation*. Laboratoty or Food Technology, Centre for Food and Microbial Technology, University Leuven, Leuven ,Belgium.
- Gancz, Keren, 2005. *In situ study of flocculation of whey protein –stabilized emulison caused byaddition of high methoxyl pectin* . Departement of Food Science, University of Guelph, Ontario, Canada
- Glicksman,M. 1976. *Gum Technology in The Food Industry*. Food Science and Technology Academic Press, Inc, London.
- Gomez, K.A. and A.A. Gomez. 1995. *Prosedur Statistik untuk Penelitian Pertanian*. Penerjemah Syamsyudin Bharsjah, J.S., Penerbit UI-Press, Jakarta.680 hal.
- Goycoolea, F.M. dan Andriana Cardenas, 2003..*Pectin from Opuntia Spp., A Short Review*. Journal of The Profesional Association for Cactus development, (J.PACD).17-29).
- Griffiths,P.R., de Haseth. J.A. *Fourier Transform Infrared Spectroscopy, Vol.83* aus de Reihe : Chemical Analysis—A Series of Monod=graphs of Analytical Chemistry and Its Applications, Jhon Wiley & Sons. 90 (12) : 1240-1241.



- Guillotin, S.E 2006. *Determination of the degree of substitution, degree of amidation and degree of blociness of comecial pectins by using capillary electrophoresis*. Wageningen University, Netherlands.
- Hariyati, N.M. 2006. *Ekstraksi dan Karakteristik Pektin dari Limbah Proses Pengolahan Jeruk Pontianak (Citrus nobilis var microcarpa)*. Institut Pertanian Bogor. Indonesia.
- Haryati, T dan B.Harjosuwito. 1984. *Pemanfaatan Limbah Coklat sebagai Bahan Dasar Pembuatan Pektin..* Menara Perkebunan Jember.
- Heinze T dan K.P. Freiffer 1999. *Study on the synthesys and charaterization of carboxy methyl cellulose*. Die Angenwandce macromoleculare chemic, 266 : 37-45
- Hudson, J.M and R.W. Buescher. 1986. *Realationship Between Degree of Methylation and Tissue Firmness of Cucumber Pickles*. J.Food Sci. 51 :138-140.
- Ida Bagus Banyuro Partha, 1992. *Perilaku Pektin Salak Pada Berbagai Parameter Pengolahan*. Program Studi Pasca Sarjana. Program Studi Ilmu dan Teknologi Pangan. Jurusan Ilmu-ilmu Pertanian. Universitas Gadjah Mada, Jogjakarta.
- Kalapathy, U., Proctor, A. 2001. *Effect of Acid Extractuion and Alcohol Precipitation Conditions on The Yield and Purity of Soy Hull Pectin..* Food Chem., 73:393-396.
- Kertesz, Z. I., 1951. *The pectic substance*. Interscience publishing, Inc. New York.
- Kulkarni, S.G 2009. *Effect of extraction condition on the quality characteristics of pectin from passion fruit peel*. Fruit and Vegetable Tecnology, Central Food Technological Research Institute, Mysore, India.
- Laga Suriana., 2000. *Ekstraksi dan Isolasi serta karakterisasi pektin dari Kulit Buah Markisa (Passiflora eduis)*. Tesis. Teknologi Hasil Perkebunan. Universitas Gadjah Mada, Yogyakarta.
- Li Y.M.G.Y. Xu.X.Xin.X.R.Cao dan D.Wu. 2008. *Dilational Surface viscoelasticaty of hidroxypropyl methyl cellulose and on tab at air and water surface*. Carbohydrate polymers. 72: 211-221.
- Maria Ulfah. 2006. *Penelitian Perbaikan Struktur Gel Jeli Salak Pondoh dengan Optimasi pH dan Gula Sari Buah*. Fakultas Teknologi Pertanian, Institut Pertanian STIPER, Jogjakarta.



- Meilina, H. Dan Illah S..2002. *Produksi Pektin dari Jeruk Lemon (Citrus medica)*.Tesis. Program Pascasarjana IPB, Bogor.
- Meyer,L.M.1973. *Food Chemistry Van Nostrand*. Reinhold Company, New Delhi.
- Miyamoto, A. And Chang, K.C.1992. *Extraction and Physicochemical Characterization of Pectin From Sunflowe Head Residues..* J.Food Sci.50:1499-1502
- Mohamed ,S dan Z.hasan.1995.*Extraction and Characterization of Pectin from Various Tropical Agrowastes*.J.Food ASEAN10 (2) :43-50
- Mulyohardjo,M. 1991. *Kimia dan Teknologi Pektin* .Pusat Antar Universitas Pangan dan Gizi, UGM, Jogjakarta..
- Nurul Chasanah.2014.*Pemanfaatan Kulit Buah carica Untuk Pektin di UD. Yuassa Food Berkah Makmur..* Tugas akhir D3. Agroindustri. Universitas Gadjah Mada
- Parwoto AA.T.Wahyudi.TR Panggabean dan Priyanto.2008.*Botani dan Fisiologi ,Panduan Lengkap Kakao Manajemen Agribisnis dari Hulu hingga Hilir*. Penebar Swadaya., Jakarta.
- Perez C.D 2012.*High-Metoxhyl pectin-mecthyl cellulose films with antioksidant activity at a fuctional food interface*. University of Buenos Aires (UBA). Argentina
- Probowati. V.C 2010.*Penelitian Pengaruh penambahan ekstrak teh daun tua (Camellia sinensis) dan lama penyimpanan terhadap sifat jeli dari pektin kulit kakao (Theobroma cacao L)*. Institut Pertanian Stiper Yogyakarta, Yogyakarta.
- Purwadesty Wayahningtyas.2013.*Produksi Pektin dari Tepung Kulit Buah Kakao dengan Variasi Pngukusan dan Jenis Pelarut Asam*.Skripsi.Jurusan TPHP, Fakultas Teknologi Hasil Pertanian, Universitas Gadjah Mada., Yogyakarta.
- Rashidova, S.S.,Milusheva, R.Y.,Semenova, L.N.,Mukhamedjanova, M.Y.,Voropaeva, N.L., Vasilyeva, S., Faizieva, R.,Ruban, I.N.*Charactheristics of interaction in the pectin-chitosan system*.Chromatographia 59, 799-782.
- Ria Adhiyanie.2014.*Karakteristik Jeli Tomat dengan Penambahan Pektin Albedo Jeruk Bali, Ampas Apel dan Pepaya*.Skripsi. Jurusan TPHP. Fakultas Teknologi Pertanian., Universitas Gadjah Mada., Yogyakarta.
- Rizka Habiba.2014. *Karakteristik edible film komposit dari pektin limbah kulit kakao (Theobroma cacao.L) dan protein zein*.Skripsi.Jurusan TPHP,



Fakultas Teknologi Hasil Pertanian, Universitas Gadjah Mada,  
Yogyakarta.

- Rofikah, Pratjojo, W., Sumarni, W. 2014., *Pemanfaatan Pektin Kulit Pisang Kepok (Musa Paradisiaca Linn) untuk Pembuatan Edible Film*. Indo.J.Chem.Sci.3 (1)
- Sastrohamidjojo. Hardjono,. 1985..*Spektroskopi*. Skripsi. Direktur Laboratorium Analisa Kimia / Fisika Pusat. Universitas Gadjah Mada. Yogyakarta
- Sholihah Hayinnatus,. 2000..*Ekstraksi dan karakterisasi pektin dari kulit buah kakao interface*. Skripsi. Fakultas Teknologi Pertanian. Universitas Gadjah Mada., Yogyakarta.
- Skoog, D.A., F.J. Holler, and T.A. Nieman. 1998..*Principles of Instrumental Analysis*, 5<sup>th</sup> ed. Brooks Cole..
- Sobamiwaand,O. Dan O.G.Longe, 1994..*Utilization of Cocoa pod pericarp ractions in broiler chick d iets.*. Feed Science and Tecnology.47 :237-244.
- Sudarmadji, S.,B. Dkk,. 1984. *Prodsedur Analisa Bahan Makanan dan Pertanian*. Lyberty . Jogjakarta.
- Suhardi.1993. *Pengolahan dan Analisa Karbohidrat*.PAU-Pangan dan Gizi. Universitas Gadjah Mada, Yogyakarta.
- Sulistyowati, Djumarti dan Unus,1992. *Optimasi Kondisi Ekstraksi Pektin dari Kulit Buah Kakao*. Jurnal Pelita Perkebunan 8(2):45-49
- Synytsta.,A., Copikova.,J.,Matejka.,P.,Machovic.,V.,2003..*Fourier transform raman and infrared spectroscopy of prctins*. Departmrnt of Carbohydrate Chemistry and Tecnology , Faculty of Engineering, Prague.
- Viera,R.G.P.,G.R Filho.,R.M.N. Assungcao,C.Da S Meireles,J.G.Vieira dan G.S. de Oliveira.2007..*Synthesis and characterization of methylcellulose from sugar cane bagase cellulose*. Carbohydrate Polimers..67 : 182-189
- Voragen, A.,G.J.,W.Pilnik., J-F.Thibault, M.A.V. Axelox and C.M.G.C Renard. 1995. *Pectins. In Food Polisaccharides and Their Applications*.Ed.A.m.Stephen. Marcel Dekker, Inc. New York.. Lyberty . Jogjakarta.
- Vriesmann,C.L.. 2011.,*Cacao Pod husks (Theoroma cacao L): Composition and hot-water soluble pectins*. Universidade Federal de Parana, Brazil.
- Vriesmann,C.L. 2012.,*Extraction and characterization of pectin from cocoa pod husks (Theobroma cacao L) with citric acid*. Universidade Federal de Parana, Brazil.



- Vriesmann,C.L.. 2013.,*Highly acetylated pectin from cacao pod husks (Theobroma cacao L) forms gel*. Universidade Federal de Parana, Brazil.
- Warnecke,H.1985.*Pectins. In Texture Modifying Agents*, Eds. K. Harper and A. Hepworth Queensland Agricultural College,. Lyberty .Lawes, QLd,52-65..
- Wicker. L. 2003.*Modification of pectin by pectinmethylesterase and role in stability of juice beverages*. Universitas of Georgia, USA
- Willats,G.T William. 2005. *Pectin : New Insight into an old polymer are strating to gel*. The University of Copenhagen, Denmark.
- Winarno, F,G.1980. *Pengantar Teknologi Pangan*. PT. Gramedia, Jakarta.
- Winarno, F,G.1984. *Kimia Pangan dan Gizi*. PT. Gramedia, Jakarta.
- Yien Chan-Siew 2013.*Effect of extraction condition on the yield and chemical properties of pectin from coca husks*. Monash University , Selangor Malaysia.
- Zulfia Choirun Nisa.2014..*Karakteristik Jeli Tomat Varietas Tomat Apel Dengan Penambahan Pektin dari Buah Pisang Raja Uuh, Kulit dan Dagingnya*.Skripsi.Jurusan TPHP. Fakultas Teknologi Pertanian., Universitas Gadjah Mada, Yogyakarta.