

DAFTAR PUSTAKA

- Badan Standarisasi Nasional, 2000. *Syarat Mutu Tepung Menurut SNI 01-375-2000*. Jakarta.
- Biro Pusat Statistik, 2006. *Statistik Holtikultura*. Jakarta
- Cahyadi, W. 2006. *Analisis dan Aspek Kesehatan Bahan Pangan*. Edisi pertama. PT Bumi Aksara. Jakarta.
- Coma, A, Martial Gros, dan Garreau, S. 2002. *Edible Antimicrobial Film Based on Chitosan Matrix*. J. Food Science. 67:1162-1169.
- Fardiaz, S. 1992. *Mikrobiologi Pangan I*. PT. Gramedia Pustaka Utama. Jakarta.
- Fennema, O. R. 1985. *Food Chemistry*. Marcel-Dekker. New York.
- Helander, I. M. 2001. *Chitosan Distrupts The Barrier Properties of The Outer Membran of Gram-Negative Bacteria*. J Food Microbial. Rev 57:823-873.
- Krochta, J. M, Baldwin, E. A, dan Nispero, C. 1994. *Edible Coatings and Films to Improve Food Quality*. 1st ed Technomic Publishing CO. Lancaster.
- Kumar, M. N. 2000. *A Review of Chitin and Chitosan Applications, Reactive and Functional Polymers*. Vol 46, Hal. 1-27.
- Labuza, T. P. 1982. *Shelf Life Dating of Foods*. Food and Nutrition Press. Inc. Westport, Connecticut.
- Moehyi, S. 2000. *Pengaturan Makanan dan Diit untuk Penyembuhan Penyakit*. PT. Gramedia Pustaka Utama. Jakarta.
- Muzzarelli, R. A. A, dan Rocheti, R. 1985. *Determination of Degree of Acetylation of Chitosan by First Derivative Ultraviolet Spectrophotometry*. Carbohydr Polym 5:461-72.
- No, H. K, Park, N. Y, dan Meyer, S. P. 2002. *Antibacterial Activity of Chitosan and Chitosan Oligomer With Molecular Weight*. Int J Food Microbial 74:64-72.
- Outtara, B, Simard, R. E, Piette, G, Begin, A, dan Holley, R. A. 2000. *Inhibition of Surface Bacteria in Processed Meats by Application of Antimicrobial Films Prepared With Chitosan*. International Journal of Food Microbiology. 62:139-48.

- Robert, G. A. F. 1992. *Chitin Chemistry*. The Macmillan Press LTD. London.
- Sanford, P. A. 1989. *Chitosan Comercial Uses and Potential Applications*. In Skjak-Braek G, Anthonsen T, Sanford P. Editors. *Chitin and Chitosansources, Chemistry, Biochemistry, Physical Properties and Appliccations*. London: Elsevier. 51-70.
- Seto, S. 2001. *Pangan dan Gizi*. Bogor: Institut Pertanian Bogor.
- Shahidi, J, Arachchi, K. V, dan Jeon, Y. J. 1999. *Food Aplication of Chitin and Chitosan*. *Trend in Food Sci. Technol.* 10:37-51.
- Simpson, B. K. 1997. *Utilization of Chitosan for Preservation of Raw Shrimp*. *Food Biotechnology II*. 25-44.
- Suhardi. 1993. *Kitin dan Kitosan*. Buku Monograf. Pusat Antar Universitas Pangan dan Gizi UGM. Yogyakarta.
- Syah. 2005. *Manfaat dan Bahaya Bahan Tambahan Pangan*. Himpunan Alumni Fakultas Teknologi Pertanian IPB. Bogor.
- Syarief, R, dan Halid, H. 1993. *Teknologi Penyimpanan Pangan*. PAU Rekayasa Proses Pangan. IPB. Bogor.
- Tyo. 2009. *Teknik Menghasilkan Tepung Kentang Bermutu*. [Online]. Tersedia : <http://www.sinartani.com/agriprosesing/teknik-menghasilkan-tepung-kentang-bermutu-1277715397.html> [9 Februari 2013].
- Winarno, F. G. 2004. *Kimia Pangan*. PT Gramedia Pustaka Utama. Jakarta.
- Winarno, F. G, dan Jennie, B. S. L. 1983. *Kerusakan Bahan Pangan*. PT Gramedia Pustaka Utama. Jakarta.