

## DAFTAR PUSTAKA

- Aranaz, I., R. Harris & A. Heras. 2010. Chitosan Amphiphilic Derivatives Chemistry and Applications. *Current Organic Chemistry*. Vol. 14: 308-330.
- Arpah. 2001. *Penerapan Kadaluarsa Pangan*. Departemen Ilmu dan Teknologi Pangan, Institut Pertanian Bogor. Bogor.
- Ayustaningwarno F. 2014. *Teknologi Pangan Teori Praktis dan Aplikasi*. Graha Ilmu. Yogyakarta.
- Bautista-Banos, A. N., M. G. Hernandez-Lauzardo & V. Velazquez-del. 2006. *Chitosan as a Potential Natural Compound to Control Pre and Postharvest Diseases of Horticultural Commodities*, Crop Protection, Elsevier Ltd: 108-118.
- Bawinto, A. S., E. Mongi & B. E. Kaseger. 2015. Analisis Kadar Air, pH, Organoleptik dan Kapang pada Produk Ikan Tuna (*Thunnus sp*) Asap, di Keluhan Girian Bawah, Kota Bitung, Sulawesi Utara. *Jurnal Teknologi Pangan*. Vol. 3 No. 2: 60-61
- Bobu, E., R. Nicu., M. Lupei., F. L. Ciolacu & J. Desbrieres. 2011. Synthesis and Characterization of n-alkyl Chitosan for Papermaking Applications. *Cellulose Chemistry and Technology*. Vol. 45 No. 9-10: 619-625.
- Byun, B. Y., X. Bai., J. H. Mah., B. Xuezhi & M. Jae-Hyun. 2013. Occurrence of Biogenic Amines in Doubanjiang and Tofu. *Journal Foods Science Biotechnology*. Vol. 22 No. 2: 55-62.
- Chang, K. L. B., Y. S. Lin & R. H. Chan. 2002. The Effect of Chitosan on the Gel Properties of Tofu (*soybean curd*). *Journal of Food Engineering*. Vol. 57: 315-319.
- Chatwal, G. 1985. *Spectroscopy Atomic and Molecule*. Himalaya Publishing House. Bombay.
- Davidson, P. M & A. L. Branen. 2005. *Antimicrobial's in Food*. CRC Press. Prancis.
- Julianto, T. S & R. A. Mumpuni. 2016. Chitosan and N-Alkyl Chitosan As A Heterogeneous Based Catalyst In The Transesterification Reaction of Used Cooking Oil. *IOP Conf. Series: Materials Science and Engineering*.
- Khan, T. A., K. K. Peh & H. S. Ch'ng. 2002. Reporting Degree of Deacetylation, Values of Chitosan: The Influence of Analitical Methods. *Journal of Pharmacy & Pharmaceutical Science*. Vol. 5 No. 3: 201-212.
- Kristinsson, H. G., N. Danyali & S. Ua-Angkoon. 2007. Effect of Filtered Wood Smoke Changes During Deep Fat Frying. *Journal Food Enginerring*. Vol. 48: 219-225.

- Kurniasih, M., Purwati., D. Hermawan & M. Zaki. 2014. Optimum Conditions for The Synthesis of High Solubility Carboxymethyl. *Malaysian Journal of Fundamental and Applied Sciences*. Vol. 10 No. 4: 190-193.
- Kurniasih, M., R. S. Dewi., Purwati, D. Hermawan & Y. Hassan. 2017. Synthesis, Characterization and Antifungal Activity of N-Methyl Chitosan and Its Application On The Gauze. *Bentham ScienceI*. Vol. 13 No. 4: 1-10.
- Kurniasih, M., Purwati., R. S. Dewi & S. Fatimah. 2018. Uji Aktivitas Antioksidan N-metil Kitosan Berkelarutan Tinggi. *Alchemi Jurnal Penelitian Kimia*. Vol. 12 No. 2: 107-118.
- Lukman, D. W & T. Purnawarman. 2009. *Perhitungan Jumlah Mikroorganisme dengan Metode Hitungan Cawan Metode Most Probable Number (MPN)*. Fakultas Kedokteran Hewan Institut Pertanian Bogor. Bogor.
- Ma, G., Yang, D., Zhou, Y., Xiao, M., Kennedy, J. F & Nie, J. 2008. Preparation and Characterization of Water-soluble N-alkylated Chitosan. *Carbohydrate Polymers*. No, 74: 121-126.
- Manurung, J., E. Raswen & Rahmayuni. 2014. Perbedaan Konsentrasi Kitosan Terhadap Tingkat Kesukaan dan Daya Simpan Tahu. *Journal Online Mahasiswa (Jom) Bidang Pertanian*. Vol. 1 No. 1: 1-9.
- Mead, G. C. 1984. *Processing of poultry*. Elsevier Applied Science. London.
- Meilgaard. 2000. *Sensory Evaluation Techniques*. CRC. Boston.
- Muchtadi, T. R. 2008. *Teknologi Proses Pengolahan Bahan Pangan*. Fakultas Teknologi Pertanian. Institut Pertanian Bogor. Bogor.
- Nasiru, A., B. F. Muhammad & Z. Abdullahi. 2011. Effect of Cooking Time and Potash Concentration on Organoleptic Properties of Red and White Meat. *Journal of Food Technology*. Vol. 9 No.4: 199-223.
- Nikmahda, H. T., P. Sugita & B. Arifin. 2015. Synthesis and Characterization of N-alkylchitosan as Well as its Potency as a Paper Coating Material. *Advances in Applied Sciences Research*. Vol. 6 No. 2: 141-149.
- Nirmala, D., D. E. Mashitah & A. D. Purwanto. 2016. Kitosan sebagai Alternatif Bahan Pengawet Kamboko Ikan Kurisi (*Nemipterus nematophorus*) pada Penyimpanan Suhu Dingin. *Jurnal Ilmiah Perikanan dan Kelautan*. Vol. 8 No. 2: 114-121.
- No, H. K., K. S. Lee & S. P. Mayers. 2000. Correlation Between Physicochemical Characteristic and Binding Capacities on Chitosan Product. *Journal of Food Science*. Vol. 65 No. 7: 1134-1137.
- Oktem, T. 2003. Surface Treatment of Cotton Fabrics with Chitosan. *Coloration Technology*. Vol. 119: 241-246.
- Pontecarvo, A. J & M. J. Bourne. 1978. Simple Methods for Extending the Self Life of Soy Curd (tofu) in Tropical Areas. *Journal Food Sci*, Vol. 43: 969.

- Prasetyaningrum, A., N. Rokhati., S. Purwintasari. 2007. Optimasi Derajat Deasetilasi pada Proses Pembuatan Kitosan dan Pengaruhnya Sebagai Pengawet Pangan. *Jurnal Ilmu Pengetahuan dan Teknologi*. Vol. 1 No. 1: 39-46.
- Prastawa, S. P. C., Riyatiningsih & Darmawanti. 1980. *Penelitian dan Pengembangan tentang Pengawetan Tahu*. Balai Penelitian Kimia. Jakarta.
- Purba, R., H. S. Sugeng., F. I. Ayu & M. Syahrizal. 2014. Application of Liquid Smoke and Chitosan as Natural Preservatives for Tofu and Meatballs. *International Journal of Applied Science and Technology*, Vol. 4 No. 2: 212-217.
- Purnawan, C., Wibowo & Samiyatun. 2018. Kajian Ikatan Hidrogen dan Kristalinitas Kitosan dalam Proses Adsorpsi Ion Logam Perak (Ag). *Molekul*. Vol 7 No. 2: 121-129
- Rahmat., Tamrin & M. N. Ibrahim. 2017. Pengaruh Penambahan Kitosan dan Lama Penyimpanan Tahu Ikan Tongkol (*Euthynnus affinis c.*) Terhadap Nilai Organoleptik, Kadar Air dan Jumlah Bakteri. *Journal Sains dan Teknologi Pangan*. Vol. 2 No. 2: 444-457
- Rose, K. N., K. Marina & A. Firmin. 2007. Chemical and Organoleptic Properties of Attoukpou Made from Two Cassava (*Manihot esculenta Crantz*) Varieties, Nonoua and IAC. *Journal of Food Technology*. Vol. 5 No.4: 300-304.
- Sandjaja. 2009. *Kamus Gizi*. PT. Kompas Media Nusantara. Jakarta.
- Sarwono, B & P. S. Yan. 2005. *Membuat Aneka Tahu*. Penebar Swadaya. Jakarta.
- Sashikala, S & S. S. Shafi. 2014. Synthesis and Characterization of Chitosan Schiff Base Derivatives. *Der Pharmacia Lettre*. Vol. 6 No.2: 90-97.
- Shechter, G. 1997. Analysis of The Orientational Effects on Infrared Absorption Spectra In P-Type Semiconductor Quantum Wells. *Superlattices and Microstructures*. Vol. 19 No.4: 383-392.
- Shurtleff, W & A. Aoyoghi. 1979. *Tofu and Soymilk Production*. New-age food study center. Lafayette.
- Simpson, B. K., N. Gagne., I. N. A. Ashie & E. Noroozi. 1997. Utilization of Chitosan for Preservation of Raw Shrimp (*pandalus borealis*). *Food Biotechol*, Vol. 11: 25-44.
- Singh, A., K. S. Pramod & G. Garima. 2010. Natural Products As Preservatives. *International Journal of Pharmacy and Bio Science*. Vol. 1 No.4: 601-612.
- Soegiarto, R. A., E. L. M. Purwijantiningih & P. Sinung 2012. Aplikasi Kitosan Sebagai Pengawet Alami dari Kulit Udang Dogol pada Sosis Daging Sapi. *Journal Teknobiologi*, 1-15.
- Soekarto, S. 2002. *Penilaian Organoleptik untuk Industri Pangan dan Hasil Pertanian*. Bharata Karya Aksara. Jakarta.

- Solomons, T. G & C. B. Fryhle. 2011. *Organic Chemistry 10th Edition*. J Wiley. New Jersey (US).
- Standar Nasional Indonesia. 1998. *Tahu*. Badan Standarisasi Nasional SNI 01-3142-1998.
- Sugita, P., T. Wukirsari., A. Sjahriza & D. Wahyono. 2009. *Kitosan Sumber Biomaterial Masa Depan*. IPB Press. Bogor.
- Suprpti, M. 2005. *Kedelai Tradisional*. Kanisius. Jogjakarta.
- Synowiecki, J & N. A. Al-kahateb. 2003. Production, Properties and Some New Application of Chitin and its Derivates. *Crit Rev. Journal Food Science Nutrition*. Vol. 43 No. 2: 145-171.
- Tan, H., R. Ma., C. Lin., Z. Liu & T. Tang. 2013. Quaternized Chitosan as an Antimicrobial Agent, Antimicrobial Activity, Mechanism of Action and Biomedical Applications in Orthopedics. *International Journal Molecule Science*. Vol. 14 No.1.
- Vargas, M., A. Albors., A. Chiralt & M. C. Gonzales. 2006. Quality of Cold-stored Strawberries as Affected by Chitosan-oleic Acid Adible Coating. *Postharvest Biol and Technol*. Vol. 41: 167-171.
- Wardaniati, R. A & S. Setyaningsih. 2009. Pembuatan Kitosan dari Kulit Udang dan Aplikasinya untuk Pengawet Tahu. *Makalah Ilmiah*. Universitas Diponegoro. Semarang.
- Wibowo, D. S. 2009. *Anatomi Tubuh Manusia*. Wisland house. Singapore.
- Widyaningsih, T. D & E. S. Murtini. 2006. *Alternatif Pengganti Formalin Produk Pangan*. Trubus Agrisarana. Surabaya.
- Winarno, F. G. 2002. *Kimia Pangan dan Gizi*. Gramedia pustaka Utama. Jakarta.