

DAFTAR PUSTAKA

- Adawiyah. 2006. Hubungan sorpsi air, suhu transisi gelas, dan mobilitas air serta pengaruhnya terhadap stabilitas produk pada model pangan [disertasi]. Bogor: Program Pascasarjana, Institut Pertanian Bogor.
- AOAC. 1995. *Official Methods of Analysis*. Washington: Association of Official Analytical Chemists.
- Arpah. 2001. *Penentuan Kedaluwarsa Produk Pangan*. Bogor: Program Studi Ilmu Pangan, Institut Pertanian Bogor
- Arpah, M. dan R. Syarief. 2000. Evaluasi Model-Model Pendugaan Umur Simpan Pangan Dari Difusi Hukum Fick Undireksional. *Buletin Teknologi dan Industri Pangan* 11 (1): 11-15.
- Ballesteros, D. 2007. Water properties in fern spores: sorption characteristics relating to water affinity, glassy states, and storage stability. *Journal of Experimental Botany* 58 (5): 1185–1196.
- Bell, L.N. and T.P. Labuza. 2000. *Moisture Sorption Practical Aspects of Isotherm Measurement and Use. 2nd ed.* The American Association of Cereal Chemist, Inc.
- Bell, L.N. and T.P. Labuza 2000. *Practical Aspects of Moisture Sorption Isotherm Measurement and Use 2nd Edition*. Egan Press. AACC MN.
- Brooker, D.B., F.W. Bakker-Arkem dan C.W. Hall. 1982. *Sorption Equilibrium Moisture Contents of Wheat Kernel and Chatt*. Trans Of The ASAE. 25 (4) : 1086
- Buckle, K.A.,1987. *Ilmu Pangan*. Universitas Indonesia Press.Jakarta.
- Demam, J. 1979. *Principles of Food Chemistry*. Wadsworth, Inc, Belmont.
- Departemen Perindustrian RI. 1985. SII Gula Kelapa (SII 0268-85), Jakarta.
- Dyanti, 2002. *Studi Kompratif Gula Merah Kelapa dan Gula Merah Aren*. Skripsi. Jurusan Teknologi Pangan dan Gizi, Fakultas Teknologi

- Pertanian, Institut Pertanian Bogor, Bogor. Tidak Dipublikasikan
- Fellows, R. 1990. *Construction management*. London. B.T Batsfer, Ltd.
- Fennema, O.R. 1996. *Food Chemistry, 3 ed.* Marcel Dekker. New York.
- Feri K, R Adawiyah, F Mona. 2010. *Pendugaan Umur Simpan Produk Biskuit dengan Metode Akselerasi Berdasarkan Pendekatan Air Kritis*. Departemen Ilmu dan Teknologi Pangan, Fakultas Pertanian, Institut Pertanian Bogor.
- Floros, J.D. dan V. Gnanasekharan. 1993. Shelf Life Prediction Of Packaged Foods. Chemical, Biological, Physical And Nutrisional Aspects, (G.Charalambous, ed.).Elsevier Publ. London.
- Goula AM, TD Karapantsios, DS Achilias, KG Adamopoulos. 2008. Water sorption isotherms and glass transition temperature of spray dried tomato pulp. *Journal of Food Engineering* 85: 73–83.
- Hine, D. J. 1987. *Modern Processing, Packaging, and Distribution System for Food*. Backie, London.
- Issoesetiyo dan T, Sudarto. 2001. *Gula Kelapa Produk Hilir Sepanjang Masa*. Arkola. Surabaya
- Kusnandar, F. 2006. *Modifikasi Pati dan Aplikasinya dalam Industri Pangan*. *Food Review indonesia*
- Labuza, T.P. 1982. *Shelf Life Dating of Foods*. Food and Nutrition Press. Westport, Connecticut.
- Labuza, T.P. and Bilge A. 2007. Water activity prediction and moisture sorptionisotherms. Di dalam: Barbosa GV – Cánovas, Junior FJA, Schmidt SJ,Labuza TP, editor. *Water Activity in Foods: Fundamental and Applications*.
- Mustaufik. 2005. *Pengembangan Teknologi Produksi Gula Semut BerstandaR Mutu SNI*. LPM Unsoed.Purwokerto.
- Purnomo dan Adiono. 1987. *Ilmu Pangan*. Terjemahan. IU Press, Jakarta.
- Robertson, G.L., 1993, *Food Packaging Principles and Practice*, Marcel Dekker Inc, New York, USA.

Robertson. G.L. 2010. *Food Packaging and shelf life: A Pratical Guide*. Boca Raton, Florida: CRC Press.

Solihin, Muhtarudin, dan R. Sutrisna. 2015. Pengaruh Lama Penyimpanan Terhadap Kadar Air Kualitas Fisik Dan Sebaran Jamur Wafer Limbah Sayuran Dan Umbi-Umbian. *Jurnal Ilmiah Terpadu*. Vol. 3(2) : 48-54.

Syarief, R. dan H. Halid. 1993. *Teknologi Penyimpanan Pangan*. Arcan, Jakarta.

Tarigan E, G Prateepchaikul, R Yamasaengsung, A Sirichote, P Tekasakul. 2006. Sorpstion isothermis of shelled and unshelled kernels of candle nuts. *Journal of Food Engineering* 75;447-452.

Walpole, RE. 1990. *Pengantar Statistika*. PT. Gramedia Pustaka Utama. Jakarta.

Winarno, F.G. 2004. *Kimia Pangan dan Gizi*. PT Gramedia. Jakarta.