

DAFTAR PUSTAKA

- Afif AK. 2011. **Pemanfaatan limbah padat proses pengolahan agar PT Agarindo Bogatama sebagai media tanam holtikultura**. Bogor : Fakultas Perikanan dan Ilmu Kelautan, Institut Pertanian Bogor.
- Anonim. 1996. **Daftar Komposisi Bahan Makanan**. Direktorat Gizi Departemen Kesehatan RI, Jakarta.
- Arbuckle, W.S. 1977. **Ice Cream Third Edition**. Avi Publishing Company, Inc West Port, Connecticut.
- Barraquia, V. 1978. **Milk Product Manufacture**. University of The Philippines at Los Banos College. Laguna. Phillipine.
- Cahyono B. 2009. **Buku Terlengkap Sukses Bertanam Buah Naga**. Jakarta : Pustaka Mina.
- Chambell, J.R and R.T Marshall. 1975. **The Science of Providing Milk for Men**. Mc Graw-Hill Book Company. New York.
- Destrosier, N.W. and Tessler, D.K. 1977. **Fundamental of Food Freezing**. The AVI Publishing Co. Inc. New York.
- Eckles, C. H., W.B. Combs. And H. Macy. 1980. **Milk and Milk Products**. Mc Graw Hill Company. New York.
- Friberg, S.E and Larsson, Kare. 1977. **Food Emulsion 3rd edition**. Marcell Dekker, Inc. New York.
- Furia, E. 1968. **CRC Handbook of Food Science, 2nd edition Vol. 1**. CRC Press. New York.
- Goff, H.D. 2000. **Controlling Ice Cream Structure by Examining Fat Protein Interactions**. J. Dairy Technology. Australia.
- Hadiwiyoto, S. 1983. **Hasil-hasil Olahan Susu, Ikan, Daging dan Telur**. Penerbit Liberty. Yogyakarta.
- Harper, W.J. and C.W. Hall. 1976. **Dairy Technology and Engineering**. The AVI Publishing Co. Inc. Westport. Connecticut.
- Idris, S. 1992. **Pengantar Teknologi Pengolahan Susu**. Fakultas Perternakan Universitas Brawijaya. Malang.
- Jufri, Mahdi. 2006. **Studi Kemampuan Pati Biji Durian Sebagai Bahan Pengikat dalam Tablet Ketoprofen Secara Granulasi Basah**. Majalah

- Ilmu Kefarmasian, Vol. III, No.2 Hal. 78 – 86. Departemen Farmasi FMIPA-Universitas Indonesia, Depok.
- Kartika, B., P. Hastuti dan W. Supartono. 1988. **Pedoman Uji Indrawi Bahan Pangan**. PAU Pangan dan Gizi UGM. Yogyakarta.
- Khudori, **Neoliberalisme Menumpas Petani, Menyingkap Kejahatan Industri Pangan**, Resist Book, Yogyakarta, Agustus 2004.
- Lampert, N.L. 1965. **Modern Dairy Product**. Chemical Publishing Co. Inc. New York.
- Loncin, M. and R.L. Merson. 1997. **Food Engineering: Principles and Selected Applications**. New York: Academic Press.
- Marshall, R.T. and W.S. Arbuckle. 1996. **Ice Cream, 5th edition**. International Thomson Publishing. New York.
- McClements DJ. 2004. **Food Emulsion Principles, Practices, and Techniques**. New York: CRC Press.
- Nelson, J.A and Trout, G.M.1965. **Judging Dairy Product**. The Alsen Publishing Co. Mil Wankee. Michigan.
- Pantastico, Er. B., 1986. **Fisiologi Pasca Panen**. Gadjah Mada University Press, Yogyakarta.
- Potter, N.N. 1986. **Food Science**.The AVI Publishing Co. Inc. Westport. Connecticut.
- Tangsuphoom, N dan Coupland, JN. 2005. **Effect of heating and homogenization on the stability of coconut milk emulsion**. J Food Science. 70 (8) : 466-470.
- Walstra, P. And R. James. 1984. **Dairy Chemistry and Physics**. John Willey and Sons Inc. New York.
- Webb, B.H., A.H. Johnson, and J.A. Alford. 1980. **Fundamental of Dairy Chemistry, 2nd edition**. The AVI Publishing Co. Inc. Westport. Connecticut.
- Widodo. 2003. **Teknologi Proses Susu Bubuk**. Yogyakarta. Lacticia Press.
- Winarno, F.G. 1997. **Kimia Pangan dan Gizi**. Penerbit PT Gramedia Pustaka Utama. Jakarta.
- Wirakartakusumah MA, Subarna, Arpah M, Syah D, dan Budiwati SI. 1992. **Peralatan dan Unit Proses Industri Pangan**. PAU IPB. Bogor.