

DAFTAR PUSTAKA

Agustin, Nela. 2011. "*Pati Singkong Termodifikasi*".

<http://kreasiumbiku.blogspot.co.id/2011/08/pati-singkong-termodifikasi.html>

akses: 8 April 2017.

Anonim. 2012. "*Oven UN110*". [https://www.memmert.com/products/heating-drying-](https://www.memmert.com/products/heating-drying-ovens/universal-oven/UN110/pdf/)

[ovens/universal-oven/UN110/pdf/](https://www.memmert.com/products/heating-drying-ovens/universal-oven/UN110/pdf/) akses: 4 Maret 2017.

Atichokudomchai, N., S. Varavinit, and P. China-choti. 2002. "*Gelatinization transitions of acid-modified tapioca starches by differential scanning calorimetry (DSC)*".

Starch/Starke 54: 296-302.

Atichokudomchai, N. and S. Varavinit. 2003. "*Characterization and utilization of acidmodified cross-linked tapioca starch in pharmaceutical tablets*".

Banks, W dan C.T. Greenwood. 1975. "*Starch Its Components*". Halsted Press, John Wiley and Sons, N.Y. *Carbohydrate Polymers* 53: 262–270.

Buckle, *et al.* 1987. "*Ilmu Pangan*" (Terjemahan Jakarta : Penerbit Universitas Indonesia (Ui-Press)).

Fleche, G. 1985. "*Chemical modifikation and degradation of starch*". Di dalam G.M.A. Van Beynum dan J.A. Roels, ed. *Starch conversion technology*. Applied Science Publ., London.

Hustiany, R. 2006. "*Modifikasi Asilasi dan Suksinilasi Pati Tapioka sebagai Bahan Enkapsulasi Komponen Flavor*". Disertasi, Institut Pertanian Bogor.

- Jane, J. 1995. "*Starch Properties Modifications and Application*". *Jurnal of Macromolecular Science. Part A.* 32: 4, 751-757.
- Khamidinal. 2009. "*Teknik Laboratorium Kimia*". Yogyakarta : Pustaka Pelajar
- Khatijah, I. 2000. "*Effect of reaction pH and concentration of phosphorus oxychloride on cross-linking of tapioca starch (abstract)*". *J. Trop. Agric. Food Sci.* 28: 95-100.
- Mc.Cabe, Warren L. 2002. "*Unit Operation of Chemical Engineering*". Edition 4th. Mc. Grow Hill International Book Co : Singapore
- National Starch. 2005. "*Esterified Starch Specification*". www.universal_starch.com
akses: 4 Maret 2017.
- Pudjihastuti, Isti dan Siswo Sumardiono. 2011. "*Pengembangan Proses Inovatif Kombinasi Reaksi Hidrolisis Asam dan Reaksi Fotokimia UV untuk Produksi Pati Termodifikasi dari Tapioka*". *Prosiding Seminar Nasional Teknik Kimia "Kejuangan" Pengembangan Teknologi Kimia untuk Pengolahan Sumber Daya Alam Indonesia*: 133-136.
- Santayonan, R. and J. Wootthikanokkhan. 2003. "*Modification of cassava starch by using propionic anhydride and properties of the starch blended polyester polyurethane*". *Carbohydrate Polymer* 51(1): 17-24.
- Santoso, B., D. Saputra, dan Pambayun, R. 2004. "*Kajian Teknologi Edible Coating dari Pati dan Aplikasinya Untuk Pengemas Primer Lempok Durian*". *Jurnal Teknol dan Industri Pangan XV* (3).

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

Varavinit, S., N. Chaokkasem, and S. Shobsngob. 2001. "*Studies of flavor encapsulation by agents produced from modified sago and tapioca starches*".
Starch/Starke 53: 281–287.

Wurzburg, O.B. 1989. "*Modified Starches: Properties and Uses*". CRC Press, Boca Raton, Florida.