

BIBLIOGRAPHY

- Abadio, F.D.B., Domingues, A.M., Borges, S.V. and Oliveira, V.M. 2004. Physical properties of powdered pineapple (*Ananas comosus*) juice: effect of maltodextrin concentration and atomization speed. *Journal of Food Engineering* 64(3): 285–287.
- Acton, Q. A. 2013. *Vinyl Compounds—Advances in Research and Application*. ScholarlyEditions.
- Affandi, Norhazirah, Wahidu Zzaman, Tajul Yang, and Azhar Easa. 2017. Production of *Nigella sativa* Beverage Powder under Foam Mat Drying Using Egg Albumen as a Foaming Agent. *Beverages*, 3(1).
- Asokapandian, S., Venkatachalam, S., Swamy, G. J., & Kuppusamy, K. 2015. Optimization of Foaming Properties and Foam Mat Drying of Muskmelon Using Soy Protein. *Journal of Food Process Engineering*, 39(6), 692-701. doi:10.1111/jfpe.12261
- Badan Standardisasi Nasional. SNI 7388:2009 Batas Maksimum Cemarkan Mikroba Dalam Pangan (2009). Indonesia. Retrieved from <http://blog.ub.ac.id/cdrhprimasanti90/files/2014/03/SNI-7388-2009-Batas-maksimum-cemarkan-mikroba-dalam-pangan.pdf>
- Bovškova, H., and K. Mikova. 2011. Factors influencing egg white foam quality. *Czech Journal of Food Science*, 29(4), 322-327.
- Chang, I., & Zhao, Y. 2013. *Advances in powder metallurgy: properties, processing and applications*. Oxford: Woodhead Publishing.
- Dagnas, S., & Membré, J. (2013). Predicting and Preventing Mold Spoilage of Food Products. *Journal of Food Protection*, 76(3), 538-551. doi:10.4315/0362-028x.jfp-12-349
- Dawes, H. M., & Keene, J. B. 1999. Phenolic Composition of Kiwifruit Juice. *Journal of Agricultural and Food Chemistry*, 47(6), 2398-2403. doi:10.1021/jf9810261
- Devahastin, Sakamon. 2011. *Physicochemical aspects of food engineering and processing*.
- D. Liang 2017. Antioxidant compounds of kiwifruit during post- ripening process at ambient temperature. *IOP Conference Series: Materials Science and Engineering*, 231.
- Drummond, L. 2013. The Composition and Nutritional Value of Kiwifruit. *Nutritional Benefits of Kiwifruit Advances in Food and Nutrition Research*, 33-57. doi:10.1016/b978-0-12-394294-4.00003-1
- Dudek, S. G. 2013. *Nutrition essentials for nursing practice*. Philadelphia, PA: Wolters Kluwer.

- Ekpong, Phomkong, and Onsaard. 2016. The effects of maltodextrin as a drying aid and drying temperature on production of tamarind powder and consumer acceptance of the powder. 23(1), 300-308.
- Faizal, M., Noprianto, P., & Amelia, R. 2009. No Title. Pengaruh Jenis Pelarut, Massa Biji, Ukuran Partikel Dan Jumlah Siklus Terhadap Yield Ekstrasi Minyak Biji Ketapang, 16, 28–34.
- Ferguson, A.R. 1999. New temperate fruits: *Actinidia chinensis* and *Actinidia deliciosa*, 342–347. Alexandria, VA : ASHS Press.
- Francis, J. A. 1998. Iica Tropical Fruits Newsletter. Bib. Orton IICA/CATIE.
- Grabowski, J.A., Truong, V.D. and Daubert, C.R. 2006. Spray-drying of amylase hydrolysed sweet potato puree and physicochemical properties of powder. *Journal of Food Science* 71(5), 209–217.
- Gomez, Basil, and John Paul Jones. 2010. Research methods in geography: a critical introduction.
- Guimarães, Mary Karlla Araújo, Rossana Maria Feitosa De Figueirêdo, and Alexandre José De Melo Queiroz. 2017. Foam-Mat Drying Kinetics Of Keitt Mango Pulp. *Revista Caatinga*, 30(1), 172-180. doi:10.1590/1983-21252017v30n119rc.
- Hayat, M. 2012. Fixation for Electron Microscopy. Burlington: Elsevier Science.
- Hardy, Z., and V. A. Jideani. 2015. Foam-mat drying technology: A review. *Critical Reviews in Food Science and Nutrition*, 57(12). doi:10.1080/10408398.2015.1020359.
- Holderbaum, D. F., Kon, T., Kudo, T., & Guerr, M.P. 2010. Enzymatic browning Polyphenol Oxidase Activity, and Polyphenols in Four Apple Cultivars: Dynamics during Fruit Development. *Hortscience*, 45 (8), 1150-1154.
- Horiba. 2013. A Guidebook To Particle Size Analysis. Horiba Instruments, Inc. Retrieved from http://www.horiba.com/fileadmin/uploads/Scientific/Documents/PSA/PSA_Guidebook.pdf.
- Huang, H. 2016. Kiwifruit: the genus *actinidia*. London, UK: Academic Press.
- Inggrid, H. M., & Santoso, H. 2014. Ekstraksi Antioiksidan dan Senyawa Aktif dari Buah Kiwi (*Actinidia deliciosa*) (Unpublished master's thesis). Universitas Katolik Parahyangan.
- Ioannou, I., & Ghoul, M. 2013. Prevention of enzymatic browning in fruit and vegetables. *European Scientific Journal*, 9.
- Jagtiani, Jethro. 2012. Tropical fruit processing. Elsevier.
- Jonasz, M., & Fournier, G. 2007. Light scattering by particles in water: theoretical and experimental foundations. Amsterdam: Elsevier/Academic Press.

- Kadam, Dattatreya M., and S. Balasubramanian. 2011. Foam Mat Drying Of Tomato Juice. *Journal of Food Processing and Preservation*, 35(4), 488-495. doi:10.1111/j.1745-4549.2010.00492.x.
- Kandasamy, P., N. Varadharaju, S. Kalemullah, and Ranabi Mortar. 2012. Production of Papaya Powder under Foam-mat Drying Using Methyl Cellulose as Foaming Agent. *Asian Journal of Food and Agro-Industry*, 5, 375-387.
- Kha, T.C., Nguyen, M.H. and Roach, P.D. 2010. Effects of spray drying conditions on the physicochemical and antioxidant properties of the Gac (*Momordica cochinchinensis*) fruit aril powder. *Journal of Food Engineering* 98(3): 385-392
- Leontowicz, H., Leontowicz, M., Latocha, P., Jesion, I., Park, Y., Katrich, E., . . . Gorinstein, S. 2016. Bioactivity and nutritional properties of hardy kiwi fruit *Actinidia arguta* in comparison with *Actinidia deliciosa* 'Hayward' and *Actinidia eriantha* 'Bidan'. *Food Chemistry*, 196, 281-291. doi:10.1016/j.foodchem.2015.08.127
- Liu, H.; Qiu, N.; Ding, H.; Yao, R. Polyphenols contents and antioxidant capacity of 68 Chinese herbals suitable for medical or food uses. *Food Res. Int.* 2008, 41, 363–370.
- Lobo, F. A., Nascimento, M. A., Domingues, J. R., Falcão, D. Q., Hernanz, D., Heredia, F. J., & de Lima Araujo, K. G. 2017. Foam mat drying of Tommy Atkins mango: Effects of air temperature and concentrations of soy lecithin and carboxymethylcellulose on phenolic composition, mangiferin, and antioxidant capacity. *Food Chemistry*, 221, 258–266
- McSweeney, P. L., Fuquay, J. W., & Fox, P. F. (2011). *Encyclopedia of dairy sciences*. Amsterdam: Academic Press.
- Meda, L., & Ratti, C. 2005. Rehydration Of Freeze-Dried Strawberries At Varying Temperatures. *Journal of Food Process Engineering*, 28(3), 233-246. doi:10.1111/j.1745-4530.2005.00404.x
- Mulyadi, A. F., Kumalaningsih, S., & Aswari, A. W. 2012. Process Engineering of Drying Milk Powder with Foam Mat Drying Method. 2(4), 3588-3592.
- National Research Council. 2012. *Nutrient Requirements of Swine: Eleventh Revised Edition*. National Academies Press.
- Nerd, Avinoam, Feiga Gutman, and Yosef Mizrahi. 1999. Ripening and postharvest behaviour of fruits of two *Hylocereus* species (*Cactaceae*). *Postharvest Biology and Technology*, 17(1), 39-45. doi:10.1016/s0925-5214(99)00035-6
- Nollet, Leo M. L. 2004. *Handbook of food analysis*, 1. New York: Marcel Dekker.

- Oh, H., Jeon, S., Kang, H., Yang, Y., Kim, S., & Lim, S. 2011. Chemical Composition and Antioxidative Activity of Kiwifruit in Different Cultivars and Maturity. *Journal of the Korean Society of Food Science and Nutrition*, 40(3), 343-349. doi:10.3746/jkfn.2011.40.3.343
- Raharitsifa, N., Genovese, D. B., & Ratti, C. 2006. Characterization of Apple Juice Foams for Foam-mat Drying Prepared with Egg White Protein and Methylcellulose. *Journal of Food Science*, 71(3). doi:10.1111/j.1365-2621.2006.tb15627.x
- Rahmawati, S., & Bundjali, B. 2012. Kinetics Of The Oxidation Of Vitamin C. *Indonesian Journal of Chemistry*, 12(3), 291. doi:10.22146/ijc.21345
- Rane, R., Hattangadi, D., Jadhav, P., Kundalwal, S., Chotalia, C., & Suthar, A. 2016. Significance of Brix Reading in Determination of Quality of Oral Syrup and Semisolid Formulations, 3(2), 245-251.
- Rajkumar, P., Kailappan, R., Viswanathan, R., Raghavan, G. S., & Ratti, C. 2007. Foam Mat Drying of Alphonso Mango Pulp. *Drying Technology*, 25(2), 357-365. doi:10.1080/07373930601120126
- Rolfes, S. R., Smith, D. C., Crowe, T., Walsh, A., & Whitney, E. 2013. *Understanding Nutrition: Australian and New Zealand Edition*. Cengage Learning Australia.
- S., & Sukasih, E. 2015. Effect of Addition of Filler on the Production of Shallot (*Allium Cepa* Var. *Ascalonicum* L.) Powder with Drum Dryer. *Procedia Food Science*, 3, 396-408. doi:10.1016/j.profoo.2015.01.044
- Sangamithra, A., Sivakumar Venkatachalam, Swamy Gabriela John, and Kannan Kuppaswamy. 2014. Foam Mat Drying of Food Materials: A Review. *Journal of Food Processing and Preservation*, 39(6), 3165-3174.
- Sermakkani, M., & Thangapandian, V. 2012. GC-MS Analysis of Cassia Italica Leaf Methanol Extract, 5(2), 90-94.
- Shaari, N. A., Sulaiman, R., Rahman, R. A., & Bakar, J. 2017. Production of pineapple fruit (*Ananas comosus*) powder using foam mat drying: Effect of whipping time and egg albumen concentration. *Journal of Food Processing and Preservation*. doi:10.1111/jfpp.13467
- Shahidi, Fereidoon, and Cesarettin Alasalvar. 2016. *Handbook of Functional Beverages and Human Health*. Londres: CRC Press.
- Siddiq, Muhammad. 2012. *Tropical and subtropical fruits: postharvest physiology, processing and packaging*. Ames, Iowa: Wiley-Blackwell.
- Sikorski, Zdzisław E. 2001. *Chemical and Functional Properties of Food Proteins*. Lancaster. Pa.: Technomic Publ.
- Simmonds, M. S., & Preedy, V. R. 2016. *Nutritional composition of fruit cultivars*. London, UK: Elsevier/AP, Academic Press is an imprint of Elsevier

- Simopoulos , A. P., & Bhat, R. V. 2000. Street Foods (Vol. 86). Karger Medical and Scientific .
- Skibsted, L. H., Risbo, J., & Andersen, M. L. 2010. Chemical deterioration and physical instability of food and beverages. Oxford: Woodhead Publishing Limited.
- Soderberg, J. 2013. Functional Properties of Legume Proteins Compared to Egg Proteins and Their Potential as Egg Replacers in Vegan Food. Uppsala.
- Strik, B., & Cahn, H. 2000. Growing Kiwifruit (Vol. 507, Publication). Pacific North West.
- V., & Rao, D. B. 2010. Text book of nutrition. Discovery Publishing Pvt.
- Woodroof, J. 2012. Commercial Fruit Processing. Springer Science & Business Media.
- Yoshida, Y., & Niki, E. 2003. Antioxidant Effects of Phytosterol and Its Components. *Journal of Nutritional Science and Vitaminology*, 49(4), 277-280. doi:10.3177/jnsv.49.277

