**DAFTAR PUSTAKA**

Anonim, 2006. Teknologi Modifikasi Pati. <http://ebookpangan.com//teknologi_>modifikasi\_pati [2 Mei 2019]

Anwar, E. (2002). Pemanfaatan Maltodekstrin dari Pati Singkong sebagai Bahan Penyalut Tipis Tablet. Makara Sains. 6 (1): 50-54.

Bello, L.A., Hernandez, L.S., Damian, E.M. dan Vazquez, J.F. (2002). Laboratory Scale Production of Maltodextrins and Glucose Syrup from Banana Starch. Acta Cientifica Venezolana. 53: 44-48.

Belitz, H.D. dan Grosch, W. (1987).Food Chemistry. Heildelberg: SpringerVerlag Berlin

Blancard, P.H. dan Katz, F.R. (1995). Starch Hydrolysates. In: A. M. Stephen (ed). Food Polysaccharides and Their Application. New York: Marcel Dekker, Inc. Halaman 121.

Deman, M John, 1997. Kimia Makanan. Bandung : ITB

Ditjen POM. (1995). Farmakope Indonesia, Edisi Keempat. Jakarta: Departemen Kesehatan Republik Indonesia. Halaman 649.

Ditjen POM. (1979). Farmakope Indonesia, Edisi Ketiga. Jakarta: Departemen Kesehatan Republik Indonesia.

Elida, P.(2009). Hidrolisis Pati Ubi Kayu (Manihot Esculenta) dan Pati Ubi Jalar (Ipomea Bata tas) Menjadi Glucosa Secara Cold Process Dengan enzim Acid Fungal Amilase dan Glukoamilase. *Proceeding of the 6 th Basic Science National Seminar*

Girindra, Aisjah. 1986. Biokimia 1. Jakarta: Gramedia

Griffin, V. K. dan J. R. Brooks. 1989. Productions and Size Distribution of Rice Maltodextrins Hydrolyzed from Milled Rice Flour using Heat-Stable Alpha-Amylase. Journal Food Science, vol 54, pp. 190-191.

Hasan Iqbal, 2005, Pokok-pokok Materi Statistik (Statistik Inferensif), Edisi ke 3, PT. Bumi Aksara, Jakarta.

Hidayat, Arif Meftah. 2013. *Manfaat dan Kegunaan Tanaman Pisang*.<http://www.anakagronomy.com/2013/05/manfaat-dan-kegunaan-tanaman-pisang.html>.Diakses tanggal 28 Oktober 2019.

Iswari, R, S dan Yuniastuti, A. 2006. *Biokimia*. Yogyakarta. Graha Ilmu

Karimi, K., Emtiazi, G., dan Taherzadeh, M. 2006.Ethanol production from dilute-acid pretreated rice straw by simultaneous saccharification and fermentation with Mucor indicus, Rhizopus oryzae, and Saccharomyces cerevisiae.Journal of Enzyme and Microbial Technology, vol 40, pp.138-144.

Kainuma K, Odat T, Cuzuki S (1967).”Study of starch phosphates monoesters”. J. Technol, Soc. Starch 14: 24-28.

Kuntz.A.L. (1997). Making The Most of Maltodextrins. http://www.foodproductdesign.com [2 Mei 2019]

Kuswanto. 2003*. Monograf Limbah Pisang*. Jakarta: PT Gramedia

Lane, J.H. dan Eynon, L. (1923). Determination of Reducing Sugars by Means of Fehling’s Solution with Methylene Blue as Internal Indicator. J. Soc. Chem. Ind. Trans. 17: 32-36.

Leach HW, Mc Cowen LD, Schoch TJ (1959).”Structure of the starch granules. In: Swelling and solubility patterns of various starches”. Cereal Chem. 36: 534-544

Lehninger, A.L. (1982). Dasar-Dasar Biokimia. Jakarta: Warta Medika.

Luthana, Y.K. 2008. Maltodekstrin.http://www.yongkikastanyaluthana.wordpress.

 .com [2 Mei 2019]

Moore, G.R.P., Canto, L.R., Amante, E.A., Soldi, V. (2005). Cassava and Corn Starch In Maltodextrin Production. Quinica Nova. 28(4): 596-600.

Munadjim *.*1983. *Teknologi Pengolahan Pisang* , Jakarta: PT Gramedia, Pustaka Utama.

Ngraho.(2008).BudidayaTanamanPisang. http: // www. ngraho. Com /2008/ 02/21/ budidaya pisang [28 juni 2019].

Poedjiadi, A. 1994. Dasar-Dasar Biokimia. UI-Press, Jakarta.

Ranganna, S. (1987).Quality Control of Fruits and Vegetable Products. New delhi: Tata McGraw-Hill Publications.

Rowe, R.C., Sheskey, P.J. and Quinn M., E. (2009).Handbook of Pharmaceutical Excipients. Lexi-Comp: American Pharmaceutical Association, Inc. Page 418, 685.

Sadeghi, A., Shahidi, F., Mortazavi, S.A. and Mahalati, N. (2008). Evaluation of Different Parameters Effect on Maltodextrin Production by α-amilase Termamyl 2-x. World Applied Sciences Journal. 3 (1): 34-39.

Santoso, Hieronymus B. 1995. *Cuka Pisang*. Yogyakarta. Kanisius

Satuhu, S. dan Supriyadi, A. (1999).Pisang, Budi Daya Pengolahan dan Prospek Pasar. Jakarta: Swadaya

Shi, Y.C., Eden, J.L., Kasica, J.J., and Jeffcoat, R. (2000). High solids, single phase process for preparing enzyme-converted starches. National Starch and Chemical Invesment Holding Corporation. U.S Patent 6,054,302. Halaman 7.

Simmons\_shepperd untuk Menentukan Berbagai Kultivar Pisang Turunan Musa acuminate dan Musa balbisiana. Jurnal. Faperta Undana.

Sudjana.(1996)*. Teknik Analisis Regresi Dan Korelasi*. Tarsito: Bandung.

Sudjana.(2005). *Metode Statistika*. Ban: Tarsito: Bandung.

Sumardjo, Damin, 2008. Pengantar Kimia: Buku Panduan Kuliah Mahasiswa Kedokteran dan Program Strata I Fakultas Bioksakta, EGC. Jakarta.

Sun, J., Zhao, R., Zeng, J., Li, G. dan Li, X. (2010). Characterization of Dextrins with Different Dextrose Equivalents.Molecules. 15: 5162-5173.

Susanti, L. *Perbedaan Penggunaan Jenis Kulit Pisang Terhadap Kualitas Nata*. Skripsi, Universitas Negri Semarang, Semarang, 2006.

Uganda Nastional Council for Science and Technology (UNCST) and Program for Biossafety System (PBS).2007.*The Bananas and Platains*. US Agency for International Development (USAID)., I . W. 2012. Mengenal Morfologi Tanaman dan Sistem Pemberian Skor

Winarno, FG. 2002. Kimia Pangan dan Gizi. Gramedia. Jakarta