

## REFERENCES

Adisarwanto, T. 2005. *Budi Daya Dengan Pemupukan Yang Effective dan Pengoptimalan Peran Bintil Akar Kedelai*. Depok, Indonesia: Penebar Swadaya.

AOAC. 1998. *Official method of analysis*. Washington, DC. U.S.A: Association of Official Analytical Chemists.

AOAC. 2005. *Official Method of Analysis of The Association of Official Analytical Chemist 18<sup>th</sup> Edition*. Gaithersburg, U.S.A: AOAC International.

Babu, P.D., R. Bhakayaraj and R. Vidhyalakshmi. 2009. *A Low Cost Nutritious Food "Tempeh"- A Review*. World Journal of Dairy & Food Sciences 4 (1): 22-27.

Bavia, A.C., C.E. Silva., M.P. Ferreira., R.S. Leite., J.M. . Mandarino., and M.C. Carrão-Panizzi. 2012. *Chemical composition of tempeh from soybean cultivars specially developed for human consumption*. Ciênc. Tecnol. Aliment. 32(3): 613-620.

Burget, D.M. 1985. *Osmotic pressure : The Illustrated Encyclopedia of Bookkeeping*. NY, USA: EP. Dutton.

Carpenter, R.P., D.H. Lyon, and T.A. Hasdell. 2000. *Guideline for sensory analysis in food product development and quality control*. NY, USA: Springer.

Chukwu, O. 2009. *Influences of Drying Methods on Nutritional Properties of Tilapia Fish (Oreochromis niloticus)*. World Journal of Agricultural Sciences 5 (2): 256-258.

Ciurzyńska, A. and A. Lenart. 2011. *Freeze Drying – Application in Food Processing and Biotechnology – A Review*. Pol. J. Food Nutr. Sci. 61(3): 165-171.

---

DeLong, D. 1992. *How To Dry Food*. London, UK: Penguin.

Druzdzal, M. J., and Flynn, R. R. 1999. *A. Kent : Decision Support Systems. Encyclopedia of Library and Information Science*. NY, USA: Marcel Dekker, Inc.

Farnworth, E. 2008. *Handbook of Fermented Functional Foods Second Edition*. FL, USA: CRC Press.

Gao, H., M. Mao, C. Liang, C. Lin, and J. Xiang. 2009. *Detection of the end point temperature of thermal denatured protein in fish and chicken meat through SDS-PAGE electrophoresis*. *Journal of Ocean University of China* 8 (1): 95-99.

GEA Pharma System, 2014. Lyophilizationn. [Online]

<http://www.gea-ps.com/npsportal/cmsdoc.nsf/WebDoc/crll6lmgas>, accessed May 17, 2014.

Gibson, L., and G. Benson. 2005. Origin, History, and Uses of Soybean (Glycine Max). <http://agron-www.agron.iastate.edu>, Accessed on April 25 2014.

Gunawan-Puteri, M. 2006. *Modifikasi Pengasaman Kimiawi Dalam Pembuatan Tempe Yang Didasarkan Pada Aspek Citarasa*. BS Thesis. Fakultas Teknologi Pertanian. Institut Pertanian Bogor, Bogor, Indonesia.

Gunawan-Puteri, M. D. P. T., C. Hanny-Wijaya, and A. N. Mutukumira. 2012. *The utilization of overripe tempe (tempe semangit) as indigenous condiment*. 2<sup>nd</sup> Workshop oh Food Safety Technologies and Innovations Applied to Food Safety.

Handoyo, T and N. Morita. 2006. *Structural and functional properties of fermented soybean (tempeh) by using Rhizopus oligosporus*. *International Journal of Food Properties* 9: 347-355.

Hansen. 2000. *The pYc Plasmids, a Series of Cassette-Based yeast Plasmid Vectors Providing Means of Counter Selection*. *Yeast*. Vo. 16 (11): 1035-1043.

Heinemann. P. H., 2010 – Decision Support Systems for Food and Agriculture.

<http://www.eolss.net/sample-chapters/c10/e5-17-03-01.pdf>, accessed June 15, 2014.

Helleman, U., J.J Powers, H. Salovaara, K. Shinholser, and M. Ellilä. 1988.

*Relation of Sensory Sourness to Chemically Analyzed Acidity in Wholemeal Sour Rye Bread.* Journal of Sensory Studies 3 (2): 95-111.

Leighton, C. S., H.C. Schönfeldt, and R. Kruger. 2010. *Quantitative descriptive sensory analysis of five different cultivars of sweet potato to determine sensory and textural profiles.* Journal of Sensory Studies 25(1): 2-18.

Lin, S.D. 1974. *Evaluation of Methods for Detecting Coliforms and Fecal Streptococci in Chlorinated Sewage Effluents.* Illinois State Water Survey.

Lioe HN, A. Apriyantono, K. Takara, K. Wada, H. Naoki, and M. Yasuda. 2004. *Low molecular weight compounds responsible for savory taste of indonesian soy sauce.* Journal of Agriculture and Food Chemistry 52: 5950-5956.

Lioe HN, K. Wada, T. Aoki, and M. Yasuda. 2007. *Chemical and sensory characteristics of low molecular weight fractions obtained from three types of Japanese soy sauce (shoyu) – Koikuchi, tamari and shiro shoyu.* Food Chemistry 100: 1669–1677.

Lowry O.H., N.J. Rosebrough, A. Farr, and R.J. Randall. 1951. *Protein measurement with the Folin phenol reagent.* J Biol Chem 193(1) :265–75.

Meilgaard, M., G.V. Civille, and B.T. Carr. 1999. *Sensory Evaluation Techniques 3rd Ed.* FL, USA: CRC Press.

Murata, K., H. Ikehata and T. Miyamoto. 1967. *Studies on the Nutritional Value of Tempeh.* Journal of Food Science 32 (5): 580-586.

Murata, K., H. Ikehata, Y. Edani, and K. Koyanagi. 1971. *Studies on the Nutritional Value of Tempeh. Part II. Rat Feeding Test with Tempeh, Unfermented Soybeans, and Tempeh Supplemented with Amino Acids.* Agr. Biol. Chem. 35 (2): 233-241.

Nollet, L.M.L and F. Toldra. 2012. *Food Analysis by HPLC Third Edition.* FL, USA: CRC Press.

Nout, M.J.R. and F.M. Rombouts. 1990. *Recent developments in tempe research.* Journal of Applied Bacteriology 69: 609-633.

Nurkori. 1999. *Identifikasi dan Karakterisasi Flavor Tempeh.* BS Thesis. Fakultas Teknologi Pertanian. Institut Pertanian Bogor, Bogor, Indonesia.

Olesen, K., P.F. Johannesen, L. Hoffmann, S.B. Sorensen, C. Gjermansen, and J. Palmfeldt, J., P. Radstrom, and B. Hahn-Hagerdal. 2003. *Optimisation of initial cell concentration enhances freeze-drying tolerance of Pseudomonas chlororaphis.* Cryobiology 47: 21–29.

Purwadaria K, Mahdar HP and Suroso. 2007. *Laboratory Manual Food Processing Engineering Volume 1.* Bogor.

Rahman, M.S. 2007. *Handbook of Food Processing.* FL, USA: CRC Press.

Shurtleff, W., and A. Aoyagi. 1979. *Book of Tempeh: A Super Soyfood from Indonesia.* NY, USA: HarperCollins.

SNI. 1992. *Cara uji makanan dan minuman.* Jakarta, Indonesia: Badan Standarisasi Nasional.

Soni, S.K. 2007. *Microbes: A Source of Energy for 21st Century.* New Delhi, India: New India Publishing.

Toledo R.T. 2007. *Fundamental of food processing engineering*. NY, USA: Springer.

Valdéz, G.F.D.E., G.S.D.E. Giory, A.A.P.D.E.R. Holgadoand, and G. Oliver. 1983. *Protective Effect of Adonitol on Lactic Acid Bacteria Subjected to Freeze-Drying*. Appl. Environ. Microbiol. 45(1): 302-304.

Voda, A., N. Homan, M. Witek, A. Duijster, G. van Dalen, R. van der Sman, and J. van Duynhove. 2012. *The impact of freeze-drying on microstructure and rehydration properties of carrot*. Food Research International 49 (2): 687-693.

Wang, H., D. Ruttle and C. Hesseltine. 1969. *Antibacterial compound from a soybean product fermented Rhizopus oligosporus*. Proc. Soc. Exp. Biol. Med. 131:579-583.

Waterborg, J.H. 2009. *The Lowry Method for Protein Quantitation*. NY, USA: Springer.

Williams, A.A., and S.P Langron. 1984. *The use of free-choice profiling for the evaluation of commercial ports*. Journal of the Science of Food and Agriculture 35: 558-568.

Yamaguchi, S., T. Yoshikawa, S. Ikeda, and T. Ninomiya. 1971. *Measurement of the relative taste intensity of some  $\alpha$ -amino acid and 5'-nucleotides*. Journal of Food Science 36: 8446-849.