

DAFTAR PUSTAKA

- Anonymous, 2010. Buahku : Tanaman Buah dan Manfaatnya
<http://www.ecology.org/Images-7073.jpg>.
- Agoes, H.A. 2010. Tanaman Obat Indonesia Buku 2. Penerbit Salemba Medica, Jakarta.
- Badan POM. 2009. Kode Jems Plastik yang Lazim Digunakan untuk Kemasan Makanan. http://www.pom.go.id/public/press_release/data/lampiran_kode.pdf. [Diakses 8 Agustus 2017].
- Bourtoom, T., Chinnan, M.S. (2008) Preparation and properties of rice starch-chitosan blend biodegradable film, Food Science and Technology, 41(9), 1633 – 1641.
- [BSN] Badan Standarisasi Nasional. 2008. SNI 7323-2008. Syarat Mutu Styrofoam, Jakarta.
- Calcium Hypochlorite. https://pubchem.ncbi.nlm.nih.gov/compound/calium_hypochlorite Distribution-and-Excretion. [Diakses 21 Februari 2017]
- Glenn GM, Orts WJ. 2001. Properties of starch-based foam formed by compression/explosion processing. Ind Crop Prod. 13:135-143.
- Habibah N. 2017. Pengaruh Ekstrak Daging Buah Pala dan Minyak Atsiri Biji Pala Terhadap Pertumbuhan Mikroba Patogen Pangan. Skripsi. Teknologi Hasil Pertanian. Fakultas Pertanian. Universitas Khairun, Ternate.
- Hasanah, Y. 2011. Budidaya Tanaman Obat dan Rempah. USU Press, Medan. <http://ghierfarmasi.blogspot.com.2011/06/reaksi-hidrolisis.html>. [Diakses 7 Agustus 2017].
- Hendrawati, N. Yulia, I.L. Putri, A.W. 2017. Pengaruh Penambahan Kitosan Terhadap Sifat Biodegradable Foam Berbahan Baku Pati. Jurnal Rekayasa Kimia dan Lingkungan. Vol 12(1).
- Hendritomo, H.I. (2010) Pengaruh Pertumbuhan Mikroba terhadap Mutu Kecap Selama Penyimpanan, Pusat Pengkajian dan Penerapan Teknologi Bioindustri, Thamrin, Jakarta.

- Hoseney RC, Zeleznak K, Abdelrahman A. 1983. Mechanism of popping popcorn. *JCereal Sci.* 1 : 43–52
- InfoPOM, 2008. Kemasan Polistirena Foam (Styrofoam). Info POM Badan Pengawas Obat dan Makanan Republik Indonesia Vol. 9, No. 5, September 2008: 1-3. <http://perpustakaan.pom.go.id/KoleksiLainnya/InfoPOM/0508.pdf>. Diakses pada 18 Agustus 2017.
- Iriani ES, Sunarti TC, Hadiyoso A, Mangungwidjaja D. 2011. Utilization of corn hominy as new sources material for thermoplastic production. Bali : IPST Conference.
- Iriani, E. S. 2013. Pengembangan Produk Biodegradable Foam Berbahan Baku Campuran Tapioka dan Ampok. Disertasi. Teknologi Industri Pertanian. Institut Pertanian Bogor, Bogor.
- Kaisangsri N, Kerdchoechuan O, Laohakunjit N. 2012. Biodegradable foam tray from cassava starch blended with natural fiber and chitosan. *Ind Crops Prod.* 37(1):542-546.
- Kaletunc G, Breslauer KJ. 2003. Characterization of Cereals and Flours : Food Science and Technology. Marcell Dekker, Inc, New York.
- Khomsan, A. 2003. Pangan Dan Gizi Untuk Kesehatan. Jakarta: PT.Rajagrafindo.
- Lacourse NL, Altieri PA. 1989. Biodegradable packaging material and the method of preparation thereof. US Patent No. 4.863.655.
- Lawton JW, Shogren RL, Tiefenbacher KF. 2004. Aspen fiber addition improves the mechanical properties of baked cornstarch foams. *Ind Crop Prod.* 19, 41–48.
- Lickly TD, Lehr KM, Welsh GC. 1995. Migration of styrene from polystyrene foam food-contact articles. *Food Chem Toxic.* 33(6):475-481.
- Manurung B. 2008. Penggunaan Styrofoam sebagai kemasan pangan. www.harian-analisa.com. akses 18 Agustus 2017.
- Neumann PE, Seib PA. 1993. Starch based biodegradable packaging filler and method of preparing same. US Patent Number 5.165.383.
- Nurfitasari Irma. 2018. Pengaruh Penambahan Kitosan Dan Gelatin Terhadap Kualitas *Biodegradable foam* Berbahan Bahan Baku Pati Biji Nangka (*Artocarpus heterophyllus*). Universitas Islam Negeri Alaudin, Makassar.

- Purba, B. F. A. 2009. Pengaruh Penambahan Hidrogen Peroksida Terhadap Derajat Keputihan Pada Tahap D2 Di Unit Bleaching PT. Toba Pulp Lestari, Tbk-Porsea. Departemen Kimia. Universitas Sumatera Utara, Medan.
- Pratomo H, Rohaeti E. 2011. Bioplastik nata de cassava sebagai edible film ramah lingkungan. *Jurnal Penelitian Saintek*. 16(2): 172-190.
- Ralahalu T. 2012 Potensi Ampas Sagu dan Limbah Udang Sebagai Sumber Serat Dalam Ransum dan Pengaruhnya Terhadap Kadar Kolesterol Serta Kualitas Karkas Babi. Sekolah Pasca Sarjana IPB, Bogor
- Rumalatu. F.J. 1981. Distribusi dan potensi pati beberapa sagu (*Metroxylon sp*) di daerah Seram Barat . Karya Ilmiah. Fakultas Pertanian/Kehutanan yang berafiliasi dengan Fateta IPB, Bogor.
- Saleh, E.R.M, K.A.Rahman, dan S. samad, 2018. Judul laporan akhir penelitian terapan unggulan perguruan tinggi. Universitas khairun ternate.
- Salgado PR, Schmidt VC, Ortiz SEM, Mauri AN, Laurindo JB. 2008 Biodegradable Foams based on cassava starch, sunflower proteins and cellulose fibers obtained by baking process. *J Food Eng*. 85: 435-443.
- Schmidt VC, Laurindo JB. 2010. Characterization of foam obtained from cassava starch, cellulose fibres and dolomitic limestone by a thermopressing process. *Braz Arch BiolTechnol*. 53(1):185-192.
- Seibel W, Hu R. 1994. Gelatinization Characteristics of a Cassava/Corn Starch Based Blend during Extrusion Cooking Employing Response Surface Methodology. *Starch/Starke*. 46(6):217-224
- Setiawan J.,2007. Pengaruh waktu pemutihan dengan kaporit terhadap kekuatan kertas seni berbahan limbah serat abaca.
- Shogren RL, Lawton JW, Doane WM, Tiefenbacher KF. 1998. Structure and morphology of baked starch foams. *Polym*. 39(25):6649-6655.
- Sulchan M, Endang NW. 2007. Keamanan pangan kemasan plastic dan styrofoam. *MajalahKedokteran Indonesia* 57(2):54-59.
- Sullivan JF, Craig JC. 1984. The development of explosion puffing, *Food Technol*.38(2): 52–55.

Sawyer,C.N., McCarty,P.L.,Parkin,G.F.1994.Chemistry for EnviromentalEngineering and Science. McGrawHill.NewYork.

Tan Z, Yongjian Y, Hongying W, Wanlai Z, Yuanru Y, Chaoyun W. 2016.Physical and degradable properties of mulching films prepared from natural fibers and biodegradable polymers. *Journal of Applied Sciences*. 6(147):1-11.

Tchobanoglous, G., Burton, F.L. 1991.Wastewater Engineering Treatment Disposal Reuse.McGraw-Hill. NewYork

ToxicSubstancesPortal-Calcium

Hypochlorite.<https://www.atsdr.cdc.gov/mmg/mmg.asp?id=927&tid=192>. [Diakses 21 Februari 2017]

https://id.m.wikipedia.org/wiki/Massa_jenis(18 november 2020).