

DAFTAR PUSTAKA

- Ahmad Shapi'i, R., & Othman, S. H. 2016. Effect of concentration of chitosan on the mechanical, morphological and optical properties of tapioca starch film. *International Food Research Journal*, 23(suppl.), S187-S193.
- Alfian, A., Wahyuningtyas, D., & Sukmawati, P. D. 2020. Pembuatan Edible Film Dari Pati Kulit Singkong Menggunakan Plasticizer Sorbitol Dengan Asam Sitrat Sebagai *Crosslinking Agent* (Variasi Penambahan Karagenan dan Penambahan Asam Sitrat). *Jurnal inovasi proses*, 5(2), 46-56.
- Amaliya, R. R., dan Putri, W. D. R. 2014. Characterization Edible Film of corn starch with the addition of white saffron filtrate as antibacterial. *Jurnal Pangan dan Agroindustri* 2(3), 43-53.
- American Standar Testing and Material D882-12. 2012. Standard Test Method for Tensile Properties of Thin Plastic Sheeting. West Conshohocken, PA: *ASTM Internasional*.
- American Standar Testing and Material E96/E96M-16. 2016. Standard Test Method for Water Vapor Transmission of Materials. West Conshohocken, PA: *ASTM Internasional*.
- Amrinola, W. 2015. Cross-Linking, Teknik Modifikasi Pati dengan Berbagai Aplikasi. *Judul Artikel*. <https://foodtech.binus.ac.id/2015/10/12/cross-linking-teknik-modifikasi-pati-dengan-berbagai-aplikasi/>
- Arifin, H. R., Setiasih, I. S., & Hamdani, J. S. 2015. Pengaruh penambahan gliserol terhadap karakteristik penyalut edibel gel lidah buaya (*Aloe Vera*). *Jurnal Aplikasi Teknologi Pangan*, 5(1).
- Ariska RE, Suyatno. 2015. Pengaruh konsentrasi karagenan terhadap sifat fisik dan mekanik edible film dari pati bonggol pisang dan karagenan dengan plasticizer gliserol. *Prosiding*. Seminar Nasional Kimia Jurusan Kimia FMIPA Universitas Negeri Surabaya. Surabaya, 3-4 Oktober 2015.
- Atmaka, W., & Lestariana, S. 2017. Studi Karakteristik Pati Singkong Utuh Berbasis Edible Film dengan Modifikasi Cross-Linking Asam Sitrat. *Jurnal Teknologi Pertanian*, 18(2), 143-152.
- Ayyubi, S. N., & Admaja, L. 2020. Pengaruh Variasi Konsentrasi Montmorillonit Terhadap Sifat dan Kinerja Membran Kitosan/PVA/MMT Untuk Aplikasi DMFC. *Walisono Journal of Chemistry*, 3(1), 1-9.

- Azeredo, H. M., Kontou-Vrettou, C., Moates, G. K., Wellner, N., Cross, K., Pereira, P. H., & Waldron, K. W. 2015. Wheat straw hemicellulose films as affected by citric acid. *Food Hydrocolloids*, 50, 1-6.
- Azwar, E., Asmara, P., & Darni, Y. 2022. Karakterisasi Edible Film Dari Pati Jagung Dengan Plastisizer Gliserol Dan Filler CMC Sebagai Bahan Pengemas Makanan. *Jurnal Teknologi dan Inovasi Industri (JTII)*, 3(1).
- Bertuzzi, M. A., Vidaurre, E. C., Armada, M., & Gottifredi, J. C. 2007. Water vapor permeability of edible starch based films. *Journal of food engineering*, 80(3), 972-978.
- Dai, L., Zhang, J., & Cheng, F. 2019. Effects of starches from different botanical sources and modification methods on physicochemical properties of starch-based edible films. *International journal of biological macromolecules*, 132, 897-905.
- Fikriyah, Y. U., & Nasution, R. S. 2021. Analisis Kadar Air dan Kadar Abu Pada Teh Hitam yang Dijual Di Pasaran Dengan Menggunakan Metode Gravimetri. *AMINA*, 3(2), 50-54.
- Fitriyanti, F. 2023. Studi Kuat Tarik Bioplastik dan Edible Film dengan Metode Bending ASTM D638-02a. *SAINFIS: Jurnal Sains Fisika*, 3(1), Article 1.
- Garavand, F., Rouhi, M., Razavi, S. H., Cacciotti, I., & Mohammadi, R. 2017. Improving the integrity of natural biopolymer films used in food packaging by crosslinking approach: A review. *International Journal of Biological Macromolecules*, 104, 687-707.
- Garcia, P. S., Grossmann, M. V. E., Yamashita, F., Mali, S., Dall'Antonia, L. H., & Barreto, W. J. 2011. Citric Acid as Multifunctional Agent In Blowing Films of Starch/PBAT. *Química Nova*, 34, 1507-1510.
- Gennadios, A., Hanna, M. A., & Kurth, L. B. 1997. Application of edible coatings on meats, poultry and seafoods: a review. *LWT-Food science and Technology*, 30(4), 337-350.
- Ghanbarzadeh, B., Almasi, H., & Entezami, A. A. 2011. Improving the Barrier and Mechanical Properties of Corn Starch-Based Edible Films: Effect of Citric Acid and Carboxymethyl Cellulose. *Industrial Crops and products*, 33(1), 229-235.

- Gürler, N. 2020. Physical and Mechanical Properties of Citric Acid Modified Corn Starch/Microcrystalline Cellulose Films. *International Journal of Pure and Applied Sciences*, 6(2), 179-185.
- Handayani, P. A., & Wijayanti, H. 2015. Pembuatan Film Plastik Biodegradable dari Limbah Biji Durian (*durio zibethinus murr.*). *Jurnal bahan alam terbarukan*, 4(1), 21-26.
- Hardjono, H., Suharti, P. H., Permatasari, D. A., & Sari, V. A. 2016. Pengaruh Penambahan Asam Sitrat Terhadap Karakteristik Film Plastik Biodegradable dari Pati Kulit Pisang Kepok (*Musa acuminata balbisiana Colla*). *Jurnal Bahan Alam Terbarukan*, 5(1), 22–28. <https://doi.org/10.15294/jbat.v5i1.5965>
- Hasan, R., Sumnu, G., Sahin, S., Oz, E., & Oz, F. 2023. The effects of citric acid crosslinking on fabrication and characterization of gelatin/curcumin-based electrospun antioxidant nanofibers. *Antioxidants*, 12(7), 1387.
- Hawa, L. T., Thohari, I., & Radiati, L. E. 2013. Pengaruh Pemanfaatan Jenis dan Konsentrasi Lipid Terhadap Sifat Fisik Edible Film Komposit Whey-Porang. *Jurnal Ilmu-Ilmu Peternakan (Indonesian Journal of Animal Science)*, 23(1), 35-43.
- Herawan, C. D., & Mahatmanti, F. W. 2015. Sintesis Edible Film dari Pati Kulit Pisang dengan Penambahan Lilin Lebah (*Beeswax*). *Indonesian Journal of Chemical Science*, 4(2).
- Hui, Y. H. (Ed.). 2006. Handbook of food science, technology, and engineering (Vol. 149). *CRC press*.
- Ifmaily, I. 2018. Penetapan Kadar Pati pada Buah Sukun (*Artocarpus altilis L*) Menggunakan Metode Luff Schoorl. *Chempublish Journal*, 3(1), 1–10. <https://doi.org/10.22437/chp.v3i1.5056>
- Ikhsan, K. 2023. Studi Kuat Tarik Bioplastik dan Edible Film dengan Metode Bending ASTM D638-02A.
- Indrianti, N., Pranoto, Y., & Abbas, A. 2018. Preparation and Characterization of Edible Films Made from Modified Sweet Potato Starch Through Heat Moisture Treatment. *Indonesian Journal of Chemistry*, 18(4), 679-687.
- Isotton, F. S., Bernardo, G. L., Baldasso, C., Rosa, L. M., & Zeni, M. 2015. The Plasticizer Effect on Preparation and Properties of Etherified Corn Starches

- Films. *Industrial Crops and Products*, 76, 717–724.
<https://doi.org/10.1016/j.indcrop.2015.04.005>
- Istiani, A., Yusuf, Y., Irfandy, F., & Puspitasari, M. 2022. Physical Property Analysis of Biodegradable Film Made from Garut Starch, Glycerol, and Citric Acid. *Eksergi*, 19(3), 148-152.
- JSA-JIS, Z. 1975. 1707; General Rules of Plastic Films for Food Packaging. *Japanese Standards Association*: Tokyo, Japan.
- Kamsiati, E., Herawati, H., & Purwani, E. Y. 2017. Potensi Pengembangan Plastik Biodegradable Berbasis Pati Sagu dan Ubikayu Di Indonesia / The Development Potential of Sago and Cassava Starch-Based Biodegradable Plastic in Indonesia. *Jurnal Penelitian dan Pengembangan Pertanian*, 36(2), 67. <https://doi.org/10.21082/jp3.v36n2.2017.p67-76>
- Kawijia, K., Atmaka, W., & Lestariana, S. 2017. Study of Characteristics Whole Cassava Starch Based Edible Film With Citric Acid Cross-Linking Modification. *Jurnal Teknologi Pertanian*, 18(2), 143–152.
<https://doi.org/10.21776/ub.jtp.2017.018.02.14>
- Kim, J. y., Lee, Y. K., & Chang, Y. H. 2017. Structure and digestibility properties of resistant rice starch cross-linked with citric acid. *International Journal of Food Properties*.
- Koswara, S. 2009. Teknologi modifikasi pati. *Teknol. Pangan*, 1-32.
- Krochta, M. 1997. Edible and biodegradable polymer films: challenges and opportunities. *Food Technol.*, 51, 61-74.
- Książek, E. 2023. “Citric Acid: Properties, Microbial Production, and Applications in Industries”. *Molecules*, 29(1), 22.
<https://www.ncbi.nlm.nih.gov/pmc/articles/PMC10779990/>
- Kumar, L., Ramakanth, D., Akhila, K., & Gaikwad, K. K. 2022. Edible Films and Coatings for Food Packaging Applications: A Review. *Environmental Chemistry Letters*, 1-26.
- Kumar, N. 2019. Polysaccharide-Based Component and Their Relevance in Edible Film/Coating: A Review. *Nutrition & Food Science*, 49(5), 793-823.

- Kusumawati, D. H., & Putri, W. D. R. 2013. Karakteristik fisik dan kimia edible film pati jagung yang diinkorporasi dengan perasan temu hitam. *Jurnal pangan dan agroindustri*, 1(1), 90-100.
- Larasati, D. A., Yuliasih, I., & Sunarti, T. C. 2017. Desain Proses Pembuatan Coating Film Berbasis Pati Sagu (*Metroxylon sp.*) Ikat Silang Asam Sitrat. *Jurnal Teknologi Industri Pertanian*, 27(3).
- Leny, L., Ginting, I., Sitohang, T. N., Hanum, S. F., Hafiz, I., & Iskandar, B. 2021. "Formulasi dan Uji Efektivitas Sediaan Body scrub Labu Kuning (*Curcubita moschata*)". *Majalah Farmasetika*, 6(4), Hal. 375-385.
- Listiyawati, Oktaviana. 2012. *Pengaruh Penambahan Plasticizer dan Asam Palmitat Terhadap Karakter Edible Film Karaginan*. Program Studi Sains Kimia Skripsi. Fakultas Matematika dan Ilmu Pengetahuan Alam. UNS, Surakarta..
- Maneking, E., Sangian, H. F., & Tongkukut, S. H. J. 2020. Pembuatan dan Karakterisasi Bioplastik Berbahan Dasar Biomassa dengan Plasticizer Gliserol. *Jurnal Mipa*, 9(1), 23-27.
- Menzel, C., Olsson, E., Plivelic, T. S., Andersson, R., Johansson, C., Kuktaite, R., ... & Koch, K. 2013. Molecular structure of citric acid cross-linked starch films. *Carbohydrate polymers*, 96(1), 270-276.
- Muhammad, R. 2020. *Karakteristik Fisik Edible Film Pati Jagung (Zea mays L.) Termodifikasi Kitosan dan Gliserol (Doctoral dissertation, Universitas Teknologi Sumbawa)*.
- Murni, S. W., Pawignyo, H., Widyawati, D., & Sari, N. 2015. Pembuatan edible film dari tepung jagung (*Zea Mays L.*) dan kitosan.
- Mustapa, R., Restuhadi, F., & Efendi, R. 2017. *Pemanfaatan Kitosan Sebagai Bahan Dasar Pembuatan Edible Film dari Pati Ubi Jalar Kuning (Doctoral dissertation, Riau University)*.
- Nadir, M., & Marlinda, M. 2013. Peningkatan Kadar Gliserol Hasil Samping Pembuatan Biodiesel dengan Metode Adsorpsi Asam Lemak Bebas (ALB) Menggunakan Fly Ash. *Konversi*, 2(2), 1-8.
- Ningsih, S. H. 2015. *Pengaruh plasticizer gliserol terhadap karakteristik edible film campuran whey dan agar (Doctoral dissertation)*.

- Nofiandi, D., Rasyadi, Y., Zaunit, M. M., & Pratiwi, M. 2021. Formulasi dan Karakterisasi Edible Film dari Poliblen Pati Umbi Talas Kimpul–Polivinil Alkohol dengan Polietilen Glikol sebagai Plasticizer. *Jurnal Katalisator*, 6(1), 88-98.
- Novitasari, R. 2018. Studi Pembuatan Pikel Cabai Keriting Utuh (*Capsicum annum Var. Glabiusculum*). *J. Teknologi Pertanian*, 7(1), 33-45.
- Olivato, J. B., Grossmann, M. V. E., Bilck, A. P., & Yamashita, F. 2012. Effect of organic acids as additives on the performance of thermoplastic starch/polyester blown films. *Carbohydrate Polymers*, 90(1), 159-164.
- Olsson, E., Menzel, C., Johansson, C., Andersson, R., Koch, K., & Järnström, L. 2013. The effect of pH on hydrolysis, cross-linking and barrier properties of starch barriers containing citric acid. *Carbohydrate polymers*, 98(2), 1505-1513.
- Othman, S. H., Edwal, S. A. M., Risyon, N. P., Basha, R. K., & A TALIB, R. 2017. Water Sorption and Water Permeability Properties of Edible Film Made from Potato Peel Waste. *Food Science and Technology*, 37, 63-70.
- Othmer, K. 1987. Encyclopedia of Chemical Technology Third Edition. New York (US). *J Wiley*. Hal.10.
- Ovelando, R., Nabilla, M. A., & Surest, A. H. 2013. Fermentasi buah markisa (*Passiflora*) menjadi asam sitrat. *Jurnal Ilmu Teknik Sriwijaya*, 1(1), 103409.
- Pagliari, M., & Rossi, M. 2010. *The future of glycerol*. Royal Society of Chemistry.
- Pop, C., Apostu, S., Rotar, A. M., Semeniuc, C. A., Sindic, M., & Mabon, N. 2013. FTIR Spectroscopic Characterization of A New Biofilm Obtained from Kefiran. *Journal of Agroalimentary Processes and Technologies*, 19.
- Putra, A. D., Johan, V. S., & Efendi, R. 2017. Penambahan Sorbitol sebagai Plasticizer dalam Pembuatan Edible Film Pati Sukun (*Doctoral dissertation*, Riau University).
- Putri, R. D. A., Setiawan, A., & Anggraini, P. D. 2017. Effect of carboxymethyl cellulose (CMC) as biopolymers to the edible film sorghum starch hydrophobicity characteristics. *In AIP conference proceedings* (Vol. 1818, No. 1). AIP Publishing.

- Qazanfarzadeh, Z., & Kadivar, M. 2016. Properties of whey protein isolate nanocomposite films reinforced with nanocellulose isolated from oat husk. *International Journal of Biological Macromolecules*, 91, 1134-1140.
- Qin, Y., Wang, W., Zhang, H., Dai, Y., Hou, H., & Dong, H. 2019. Effects of Citric Acid on Structures and Properties of Thermoplastic Hydroxypropyl Amylomaize Starch Films. *Materials*, 12(9), 1565. <https://doi.org/10.3390/ma12091565>
- Rahayu, A. P. 2016. Kajian Karakteristik Edible Film Pati Hanjeli (*Coix lacymajobi L.*) dengan Pengaruh Konsentrasi Pemlastis Sorbitol dan Konsentrasi Penstabil CMC“. (Doctoral dissertation, Fakultas Teknik Unpas).
- Rambitan, J. 1988. Isolasi dan Karakteristik Pati dari Beberapa Varietas Jagung (Doctoral dissertation, Bogor Agricultural University (IPB)).
- Ramdhani, R., Amalia, V., & Junitasari, A. 2022. Pengaruh Konsentrasi Sorbitol terhadap Karakteristik Edible Film Pati Kentang (*Solanum tuberosum L.*) dan Pengaplikasiannya pada Dodol Nanas. In *Gunung Djati Conference Series* (Vol. 15, pp. 103-111).
- Ratnawati, L., & Afifah, N. 2019. *Effect of antimicrobials addition on the characteristic of arrowroot starch-based films*. 020011. <https://doi.org/10.1063/1.5134575>
- Reddy, N., & Yang, Y. 2010. Citric acid cross-linking of starch films. *Food chemistry*, 118(3), 702-711. <https://doi.org/10.1016/j.foodchem.2009.05.050>
- Rhim, J.-W., & Wang, L.-F. 2013. Mechanical and water barrier properties of agar/ κ -carrageenan/konjac glucomannan ternary blend biohydrogel films. *Carbohydrate Polymers*, 96(1), 71–81. <https://doi.org/10.1016/j.carbpol.2013.03.083>
- Ristianingsih, Y., & Natalia, M. 2019. Pembuatan Edible film Pati Jagung dengan Penambahan Kitosan Sisik Ikan Papuyu (*Anabas testudienus*)”. *Jurnal Teknologi Agro-Industri*, 6(1), 72–80. <https://doi.org/10.34128/jtai.v6i1.91>
- Rosida, D. F., Hapsari, N., & Dewati, R. 2018. *Edible Coating dan Film dari Biopolimer Bahan Alami Terbarukan*.
- Rusli, A., Metusalach, M., & Tahir, M. M. 2017. Characterization of Carrageenan Edible Films Plasticized with Glycerol. *Jurnal Pengolahan Hasil Perikanan Indonesia*, 20(2), 219-229.

- Salimah, T., & Ma'ruf, W. F. 2016. Pengaruh Transglutaminase Terhadap Mutu Edible Film Gelatin Kulit Ikan Kakap Putih (*Lates Calcalifer*). *Jurnal Pengolahan dan Bioteknologi Hasil Perikanan*, 5(1), 49-55.
- Santoso, B. 2020. *Edible Film Teknologi dan Aplikasinya*.
- Santoso, B., Herpandi, H., Pitayati, P. A., & Pambayun, R. 2013. Pemanfaatan Karaginan dan Gum Arabic sebagai Edible Film berbasis Hidrokoloid. *Agritech*, 33(2).
- Sanyang, M. L., Sapuan, S. M., Jawaid, M., Ishak, M. R., & Sahari, J. 2016. Effect of Plasticizer Type and Concentration on Physical Properties of Biodegradable Films Based on Sugar Palm (*Arenga pinnata*) Starch for Food Packaging. *Journal of food science and technology*, 53, 326-336.
- Sara, N. E. M. 2015. Karakteristik Edible Film berbahan Dasar Whey Dangke dan Agar dengan Penambahan Konsentrasi Sorbitol. Makasar. *Universitas Hasanuddin*.
- Seligra, P. G., Medina Jaramillo, C., Famá, L., & Goyanes, S. 2016. Biodegradable and Non-Retrogradable Eco-Films Based on Starch–Glycerol with Citric Acid as Crosslinking Agent. *Carbohydrate Polymers*, 138, 66–74. <https://doi.org/10.1016/j.carbpol.2015.11.041>
- Setiani, W., Sudiarti, T., & Rahmidar, L. 2013. Preparasi Dan Karakterisasi Edible Film Dari Poliblend Pati Sukun-Kitosan. *Jurnal Kimia VALENSI*, 3(2). <https://doi.org/10.15408/jkv.v3i2.506>
- Sharmin, N., Sone, I., Walsh, J. L., Sivertsvik, M., & Fernandez, E. N. 2021. Effect of citric acid and plasma activated water on the functional properties of sodium alginate for potential food packaging applications. *Food Packaging and Shelf Life*, 29, 100733.
- Shi, R., Zhang, Z., Liu, Q., Han, Y., Zhang, L., Chen, D., & Tian, W. 2007. Characterization of Citric Acid/Glycerol Co-Plasticized Thermoplastic Starch Prepared by Melt Blending. *Carbohydrate Polymers*, 69(4), 748-755.
- Sholichah, E., Purwono, B., & Nugroho, P. 2017. Improving properties of arrowroot starch (*maranta arundinacea*)/pva blend films by using citric acid as cross-linking agent. In *IOP Conference Series: Earth and Environmental Science* (Vol. 101, No. 1, p. 012018). IOP Publishing.

- Suarni, S., Firmansyah, I. U., & Aqil, M. 2013. *Keragaman mutu pati beberapa varietas jagung*.
- Sundqvist-Andberg, H., & Åkerman, M. 2021. Sustainability Governance and Contested Plastic Food Packaging—an Integrative Review. *Journal of Cleaner Production*, 306, 127111.
- Supeni, G., & Irawan, S. 2014. Pengaruh penggunaan kitosan terhadap sifat barrier edible film tapioka termodifikasi. *Jurnal kimia dan kemasan*, 34(1), 199-206.
- Triwarsita, W. S. A., Atmaka, W., & Muhammad, D. R. A. 2013. Pengaruh penggunaan edible coating pati sukun (*Artocarpus altilis*) dengan variasi konsentrasi gliserol sebagai plasticizer terhadap kualitas jenang dodol selama penyimpanan. *Jurnal Teknosains Pangan*, 2(1).
- Unsa, L. K., & Paramastri, G. A. 2018. Kajian jenis plasticizer campuran gliserol dan sorbitol terhadap sintesis dan karakterisasi edible film pati bonggol pisang sebagai pengemas buah apel. *Jurnal Kompetensi Teknik*, 10(1), 35-47.
- Uranga, J., Puertas, A. I., Etxabide, A., Dueñas, M. T., Guerrero, P., & De La Caba, K. 2019. Citric acid-incorporated fish gelatin/chitosan composite films. *Food Hydrocolloids*, 86, 95-103.
- Utomo, P., Nizardo, N. M., & Saepudin, E. 2020. *Crosslink modification of tapioca starch with citric acid as a functional food*. In AIP Conference Proceedings (Vol. 2242, No. 1). AIP Publishing.
- Wati, G. A. S. W. T., Suriati, L., & Semariyani, A. A. M. 2023. Karakteristik Fisiko Kimia Edible Film Pulp Kopi dengan Penambahan Kitosan. In *Prosiding Seminar Nasional Pertanian* (Vol. 3, No. 2).
- Wijayani, K. D., Darmanto, Y. S., & Susanto, E. 2021. Karakteristik Edible Film Dari Gelatin Kulit Ikan Yang Berbeda. *Jurnal Ilmu dan Teknologi Perikanan*, 3(1), 59-64.
- Wiwit Amrinola, S. M. 2015. *Cross-Linking, Teknik Modifikasi Pati dengan Berbagai Aplikasi*.
- Wu, H., Lei, Y., L, J., Zhu, R., Xiao, Jiao, C., ... Li, M. 2019. “Effect of Citric Acid Induced crosslinking on the structure and properties of potato starch/chitosan composite films”. *Food Hydrocolloids*, 97, Article 105208.

- Wu, W. C., Hsiao, P. Y., & Huang, Y. C. 2019. Effects of amylose content on starch-chitosan composite film and its application as a wound dressing. *Journal of Polymer Research*, 26, 1-13.
- Wulandari, N., Imam, R. H., & Syarifah, U. 2016. Pengaruh Substitusi Pati Jagung, Pati Kentang, dan Tapioka Terhadap Kekerasan dan Sifat Berminyak Pilus. *Jurnal Mutu Pangan: Indonesian Journal of Food Quality*, 3(2), 87-94.
- Wulandari, W. 2019. Karakteristik Fisik Dan Mekanik Edible Film Berbasis Pati Talas (*Xanthosoma sagittifolium*) Dengan Penambahan Filtrat Jeruk Nipis Yang Diaplikasikan Pada Dodol Susu (*Doctoral dissertation*, University of Muhammadiyah Malang).
- Yao, S., Wang, B.-J., & Weng, Y.-M. 2022. Preparation and characterization of mung bean starch edible films using citric acid as cross-linking agent". *Food Packaging and Shelf Life*, 32, 100845. <https://doi.org/10.1016/j.fpsl.2022.100845>
- Yuli, Y. 2020. Formulasi dan Karakterisasi Edible Film dari Pati Bonggol Pisang Kepok (*Musa balbisiana Colla*) dengan Propilen Glikol sebagai Plasticizer (Doctoral dissertation, Universitas perintis Indonesia).
- Yulianti, R., & Ginting, E. 2012. Perbedaan karakteristik fisik edible film dari umbi-umbian yang dibuat dengan penambahan plasticizer. *Jurnal Penelitian Pertanian Tanaman Pangan*. 31(2):131-136.
- Zhang, M., Jia, H., Wang, B., Ma, C., He, F., Fan, Q., & Liu, W. 2023. A Prospective Review on the Research Progress of Citric Acid Modified Starch. *Foods*, 12(3), 458.
- Zheng, K., Xiao, S., Li, W., Wang, W., Chen, H., Yang, F., & Qin, C. 2019. Chitosan-acorn starch-eugenol edible film: Physico-chemical, barrier, antimicrobial, antioxidant and structural properties. *International Journal of Biological Macromolecules*, 135, 344–352. <https://doi.org/10.1016/j.ijbiomac.2019.05.151>
- Zhou, J., Tong, J., Su, X., & Ren, L. 2016. Hydrophobic starch nanocrystals preparations through crosslinking modification using citric acid. *International Journal of Biological Macromolecules*, 91, 1186–1193. <https://doi.org/10.1016/j.ijbiomac.2016.06.082>

Zulvianti, P., Lestari, P., & Nining, N. 2022. "Review Komposit Pati-Kitosan: Perannya dalam Berbagai Sistem Pengantaran Obat". *Majalah Farmasetika*, 7. <https://doi.org/10.24198/mfarmasetika.v7i1.36568>

Zuraida, A., Yusliza, Y., Anuar, H., & Muhaimin, R. M. K. 2012. The effect of water and citric acid on sago starch bio-plastics. *International Food Research Journal*, 19(2), 715.