

Daftar Pustaka

- Anisum, A.(2020). Analisis Kinetika Kadar Air Pada Pengeringan Kerupuk Kulit Pisang Kepok (*Musa acuminata* x *balbisiana*) Menggunakan Pengering Tipe Rak Dan Tipe Lorong. Prosiding Seminar Hasil Penelitian STIPER Kutai Timur.
- Arsyad, M. (2022). Pengaruh Lama Pengeringan terhadap Karakteristik Fisikokimia Pisang Sale. *Perbal: Jurnal Pertanian Berkelanjutan*, 10(1), 53-62.
- Ashari, S.(2006). Hortikultura Aspek Budidaya, UI Press, Jakarta.
- Badan Pusat Statistik [BPS]. (2021). Data Produksi Pisang kabupaten Jember. <https://jemberkab.bps.go.id/>. Diakses pada tanggal 11 Desember 2023.
- Camelo, R. S. da S., Paes, J. L., Braz, M. R. S., Bruggianesi, G., & Guimarães, C. L. (2019). Kinetics drying of silver banana (*Musa* spp.) in hybrid dryer. *Revista Ciencia Agronomica*, 50(3), 353–360. <https://doi.org/10.5935/1806-6690.20190042>.
- Darvishi, H., Asl, A. R., Asghari, A., Azadbakht, M., Najafi, G., & Khodaei, J. (2014). Study of the drying kinetics of pepper. *Journal of the Saudi Society of Agricultural Sciences*, 13(2), 130–138.
- Demiray, E., & Tulek, Y. (2014). Drying characteristics of garlic (*Allium sativum* L) slices in a convective hot air dryer. *Heat and Mass Transfer/Waerme-Und Stoffuebertragung*, 50(6), 779–786. <https://doi.org/10.1007/s00231-013-1286-9>.
- Fithriani, D., Assadad, L., & Arifin, Z. (2016). Karakteristik dan Model Matematika Kurva Pengeringan Rumput Laut *Eucheuma cottonii*. *Jurnal Pascapanen Dan Bioteknologi Kelautan Dan Perikanan*, 11(2), 159. <https://doi.org/10.15578/jpbkp.v11i2.290>
- Fudholi, A., Ruslan, M., & Haw, L. (2012). Mathematical modeling of brown seaweed drying curves. *In Proceedings of the WSEAS International Conference on Applied Mathematics in Electrical and Computer Engineering*, 207–211.
- Gampur, G., Ordiyasa, I. W., & Hasta Mulyani, S. (2022). Klasifikasi Jenis Pisang Menggunakan Convolutional Neural Network. *Seminar Nasional Teknik Elektro, Informatika Dan Sistem Informasi*, 1(1).<https://doi.org/10.35842/sintaks.v1i1.6>
- Hatta, M., Syuhada, A., & Fuadi, Z. (2019). Sistem pengeringan ikan dengan metode hybrid. *Jurnal Polimesin*, 17(1), 9-18.
- Hawa, L. C., Ubaidillah, U., & Wibisono, Y. (2019). Proper model of thin layer drying curve for taro (*Colocasia esculenta* L. Schott) chips. *International Food Research Journal*, 26(1), 209–216.
- Hirun dan Utama-ang, N., Roach, P.D., (2012). Turmeric (*Curcuma longa* L.) drying: an optimization approach using microwave-vacuum drying. *Association of Food Scientists & Technologists*. India.

- Irfan, A. M., Nunik, L., Arimansyah, A., & A Ramli, R. (2021). Kinetika Pengeringan Cabai dengan Perlakuan Blansing Suhu Rendah-Waktu Lama. *Jurnal Pendidikan Teknologi Pertanian*, 10(1), 24-35.
- Jha, P., Meghwal, M., & Prabhakar, P. K. (2021). Microwave drying of banana blossoms (*Musa acuminata*): Mathematical modeling and drying energetics. *Journal of Food Processing and Preservation*, 45(9), 1–14. <https://doi.org/10.1111/jfpp.15717>
- Kasrina, & Zulaikha, A.Q. (2013). Pisang Buah (*Musa spp.*): Keragaman dan Etnobotaninya pada Masyarakat di Desa Sri Kuncoro Kecamatan Pondok Kelapa Kabupaten Bengkulu Tengah. In *Prosiding Semirata FMIPA Universitas Lampung* (pp. 33-40). Lampung, Indonesia: FMIPA, Universitas Lampung.
- Khaing Hnin, K., Zhang, M., Mujumdar, A. S., & Zhu, Y. (2019). *Emerging food drying technologies with energy-saving characteristics: A review. Drying Technology*, 37(12), 1465–1480. <https://doi.org/10.1080/07373937.2018.1510417>
- Khodifad, B. C., & Dhamsaniya, N. K. (2020). Drying of Food Materials by Microwave Energy - A Review. *International Journal of Current Microbiology and Applied Sciences*, 9(5), 1950–1973. <https://doi.org/10.20546/ijemas.2020.905.223>.
- Khoozani, A. A., Birch, J., & Bekhit, A. E.-D. A. (2019). Production, application and health effects of banana pulp and peel flour in the food industry. *Journal of Food Science and Technology*, 56(2), 548–559. <https://doi.org/10.1007/s13197-018-03562-z>.
- Kumar, C., & Karim, M. A. (2019). Microwave-convective drying of food materials: a critical review. *Critical Reviews in Food Science and Nutrition*, 59(3), 379–394. <https://doi.org/10.1080/10408398.2017.1373269>.
- Lestari, N., & Samsuar, S. (2022). Pemodelan Kinetika Pengeringan Daun Bidara (*Ziziphus spina-christi* (L.)) Dengan Metode Pengeringan Tenaga Surya. *Jurnal Agritechno*, 149-159.
- Macedo, L. L., Vimercati, W. C., da Silva Araújo, C., Saraiva, S. H., & Teixeira, L. J. Q. (2020). Effect of drying air temperature on drying kinetics and physicochemical characteristics of dried banana. *Journal of Food Process Engineering*, 43(9), 1–10. <https://doi.org/10.1111/jfpe.13451>.
- Mazandarani, Z., Aghajani, N., Daraei Garmakhany, A., Bani Ardalan, M. J., & Nouri, M. (2017). Mathematical modeling of thin layer drying of pomegranate (*Punica granatum* L.) Arils: Various drying methods. *Journal of Agricultural Science and Technology*, 19, 1527–1537.
- Mukhtarom, K., Sutrisno, & Hasbullah, R. (2016). Perlakuan air panas diikuti pencelupan dalam larutan CaCl₂ untuk mempertahankan kualitas buah belimbing manis (*Averrhoa carambola* L.). *Jurnal Keteknik Pertanian*, 4(1), 37–44.
- Nagvanshi, S., & Goswami, T. K. (2021). Development of a system to measure color in fresh and microwave dried banana slices. *Journal of Food Science and*

- Technology*, 58(5), 1673–1681. <https://doi.org/10.1007/s13197-020-04677-y>.
- Nelson, S. C., Ploetz, R. C., & Kepler, A. K. (2006). Musa species (banana and plantain). Species profiles for Pacific Island agroforestry, 15(2), 251-259.
- Omolola, A. O., Jideani, A. I. O., & Kapila, P. F. (2014). Modeling microwave drying kinetics and moisture diffusivity of mabonde banana variety. *International Journal of Agricultural and Biological Engineering*, 7(6), 107–113. <https://doi.org/10.3965/j.ijabe.20140706.013>
- Prabawati, S., Suyanti & D.A. Setyabudi. 2008. Teknologi Pasca Panen dan Teknik Pengolahan Buah Pisang. *Balai Besar Penelitian dan Pengembangan Pascapanen Pertanian. Badan Penelitian dan Pengembangan Pertanian*. 54 hal.
- Prasetyo, D. J., Jatmiko, T. H., & Poeloengasih, C. D. (2018). Drying characteristics of Ulva sp. and Sargassum sp. seaweeds. *Jurnal Pascapanen dan Bioteknologi Kelautan Dan Perikanan*, 13(1), 1–12 <https://doi.org/10.15578/jpbkp.v13i1.515>.
- Rahmawan.2001. Prinsip Dasar Pengeringan. *Jurusan Teknologi Industri Pertanian Bogor*. IPB. Bogor.
- Rayhan, A.W., Zulkarnain, & Lizawati. (2020). Identifikasi Keragaman Karakter Morfologi Tanaman Pisang (Musa spp.) Wilayah Daratan di Kabupaten Tanjung Jabung Timur. *Agroscrip*, 2(2), 67-78.
- Riandini, E., Fitria, N., Setiawan, & Reicky, M. (2018). Keanekaragaman dan Hubungan Kekerbatan Pisang (Musaceae) di Kota Bengkulu, Provinsi Bengkulu. *Biota Biologi dan Pendidikan*, 11(2), 123-135.
- Saputra, A. & Dewi K.N.S. (2010). Pengeringan Kunyit Menggunakan Microwave dan Oven. Universitas Diponegoro. Semarang.
- Satuhu, S., Supriyadi, A. (2008). Pisang : Budidaya, Pengolahan, dan Prospek Pasar. Jakarta: Penebar Swadaya.
- Saxena, J., & Dash, K. K. (2015). Drying kinetics and moisture diffusivity study of ripe jackfruit. *International Food Research Journal*, 22(1), 414–420.
- Soleh, A. (2017). *Microwave Technology For Food Application*. In *Angewandte Chemie International Edition. Book*, 6(11), 951–952.
- Suyanti dan Ahmad. 1992. Pisang : Budidaya, Pengolahan, dan Prospek Pasar. Penebar Swadaya. Jakarta.
- Taheri-Garavand, A., & Meda, V. (2018). Drying kinetics and modeling of savory leaves under different drying conditions. *International Food Research Journal*, 25(4), 1357–1364.
- Taskin, O., Polat, A., Etemoglu, A. B., & Izli, N. (2022). Energy and exergy analysis, drying kinetics, modeling, microstructure and thermal properties of convective-dried banana slices. *Journal of Thermal Analysis and Calorimetry*, 147(3), 2343–2351. <https://doi.org/10.1007/s10973-021-10639-z>.
- Toshniwal, U., & Karale, S. R. (2013). A review paper on solar dryer. *International Journal of Engineering*, 3, 896–902.
- Vega-Mercado, H., Gongora-Nieto, M. M., & Barbosa-Canovas, G. V. (2001). Advances in dehydration of foods. *Journal of Food Engineering*, 49, 271–289. [https://doi.org/10.1016/S0260-8774\(00\)00224-7](https://doi.org/10.1016/S0260-8774(00)00224-7)
- Winarno, F.G., & S. Fardias, 1985. Pengantar Teknologi Pangan. Gramedia. Jakarta.