

DAFTAR PUSTAKA

- Afoakwa, E.O., Kongor, J.E., Takramadan J. Dan Badudu, A.S. 2013. “*Changes in nib acidification and biochemical somposition during fermentation of pulp pre-conditioned cocoa (Theobroma cacao) beans*”. *Internasional Food Research Journal* 20(4): 1843-1853.
- Anwar, D. 2019. “*Perbandingan Hidrolisis Gula Aren Dan Gula Pasir Dengan Katalis Matriks Polistirena Terikat Silang (Crosslink)*”. *Jurnal Ilmiah Kohesi*, 3(3).
- Apriyanto, M. 2016. “*Changes in chemical properties of dreid cocoa (Theobroma cacao) beans during fermentation*”. *International Journal of Fermented Foods*, 5(1), 11-16.
- Badan Penelitian Dan Pengembangan Pertanian. 2013. *Teknologi Pengolahan Primer dan Sukunder Biji Kakao*. Edisi 20-26 Maret 2013 No. 3499 Tahun XLIII. Jakarta: Sinar Tani.
- Catrien, Yusi S., Tomi E. 2008. *Reaksi Mailard Pada Produk Pangan. Program Kreativitas Mahasiswa*. Institut Pertanian Bogor. Bogor
- Hansen, C. E., del Olmo, M., & Burri, C. 1998. “*Enzyme activities in cocoa beans during fermentation*”. *Journal of the Science of Food and Agriculture*, 77(2), 273-281.
- I Ketut A.Wijaya. 2017. *Kajian Tentang Pengaruh Tempratur Terhadap Hasil Fermentasi Biji Kakao (Theobroma Cacao L.) Petani Di Kabupaten Tabanan*. Skripsi. Universitas Udayana. Bali
- Jhon D. H., Tommy P. 2011. *Pengaruh Fermentasi Biji Kakao Terhadap Olahan Coklat Di Kalimantan Barat*. Balai Pengkajian dan Teknologi Pertanian Kalimantan Barat, 2(1), 2089-0877.
- Marques, W. L., Raghavendran, V., Stambuk, B. U., & Gombert, A. K. 2016. *Sucrose and Saccharomyces cerevisiae: a relationship most sweet*. *FEMS Yeast research*, 16(1).
- Misnawi, Jinap, S., Jamilah, B., & Nazamid, S. 2003. “*Effects of incubation and polyphenol oxidase enrichment on colour, fermentation index, procyanidins and astringency of unfermented and partly fermented cocoa beans*”. *International journal of food science & technology*, 38(3), 285-295.

- Misnawi, S. Jinap, S. Nazamid, B. Jamilah. 2002. "Activation Of Remaining Ket Enzymes In Dried Under-Fermented Cocoa Beans And Its Effect On Aroma Precursor Formation". *Food Chemistry* 78 (2002), 407-417.
- Misnawi. 2008. "Physico chemical changes during cocoa fermentation and key enzim involved". *Review Penelitian kopi dan kakao*. 24(1). 54-71.
- Mulono, A., S. Sutardi, S. Supriyanto, Eni H. 2017. "Fermentasi Biji Kakao Kering Menggunakan *Saccharomyces cerevisiae*, *Lactobacillus lactis*, dan *Acetobacter aceti*". *Agritech* 37(3): 302-311.
- Mulyawanti, I., & Hidayat, T. 2019. "Pengaruh Jenis Fermentor Terhadap Mutu Biji Kakao Kering Non Fermentasi". *Jurnal Penelitian Pascapanen Pertanian*, 15(2), 91-98.
- Paembong A. 2012. *Mempelajari Perubahan Kandungan Polifenol Biji Kakao (Theobroma cacao L) Dari Hasil Fermentasi Yang Diberi Perlakuan Larutan Kapur*. Skripsi. Universitas Hasanuddin Makassar
- Porbowaseso, T.R.B. 2005. *Ekstraksi Polifenol Biji Kakao Secara Kimiawi sebagai Antioksidan dan Pewarna Alami*. Skripsi. Jember: Universitas Jember.
- Putra, G. G., Wartini, N. M., & Anggreni, A. D. 2010. "Karakterisasi enzim polifenol oksidase biji kakao (*Theobroma cacao* Linn.)". *Agritech*, 30(3).
- Ramirez-Sanchez, I., Maya, L., Ceballos, G., & Villarreal, F. 2010. "Fluorescent detection of (-)-epicatechin in microsamples from cacao seeds and cocoa products: Comparison with Folin-Ciocalteu method". *Journal of food composition and analysis*, 23(8), 790-793.
- Sánchez-Rangel, J. C., Benavides, J., Heredia, J. B., Cisneros-Zevallos, L., & Jacobo-Velázquez, D. A. 2013. "The Folin-Ciocalteu assay revisited: improvement of its specificity for total phenolic content determination". *Analytical Methods*, 5(21), 5990-5999.
- Setiadevi, S. 2010. *Karakterisasi Ekstrak Polifenol Biji Kakao Nonfermented dari Berbagai Macam Metode Ekstraksi*. Skripsi. Universitas Jember
- Singleton, V. L., & Rossi, J. A. 1965. "Colorimetry of total phenolics with phosphomolybdic-phosphotungstic acid reagents". *American journal of Enology and Viticulture*, 16(3), 144-158.
- SNI 2323-2008. 2008. *Standar Nasional Indonesia Biji Kakao*. Jakarta: Dewan Standarisasi Nasional.

- Sri Mulato. 2020. “*Ionic Nano Copper*” *Antimikroba Sabun Cuci Tangan Cair Berbasis Senyawa Kalium Kulit Buah Kakao* [serial online]. <https://www.cctcid.com/>. [2 April 2021].
- Steel, Robert G. D. dan James H. Torrie. 1991. *Prinsip dan Prosedur Statistika, Suatu Pendekatan Biometrik*. Jakarta: P.T. Gramedia.
- Susanto, F. X. 1994. *Budidaya dan Pengolahan Hasil Tanaman Kakao*. Yogyakarta : Penerbit Kanisius,.
- Teixeira, R. S. S., da Silva, A. S. A., Ferreira-Leitão, V. S., & da Silva Bon, E. P. 2012. “*Amino acids interference on the quantification of reducing sugars by the 3, 5 dinitrosalicylic acid assay mislead carbohydrase activity measurements*”. *Carbohydrate research*, 363, 33-37.
- Troy, A. A. H., & Terra, G. A. 2014. “*A simplified method for measuring secreted invertase activity in Saccharomyces cerevisiae*”. *Biochem Pharmacol* (Los Angel), 3(151), 2167-0501.
- Utami, R. R. 2018. “*Antioksidan Biji Kakao: Pengaruh Fermentasi Dan Penyangraian Terhadap Perubahannya (Ulasan)*”. *Jurnal Industri Hasil Perkebunan*, 13(2), 75-85.
- Vázquez, C. V., Rojas, M. G. V., Ramírez, C. A., Chávez-Servín, J. L., García-Gasca, T., Martínez, R. A. F., ... & de la Torre Carbot, K. 2015. “*Total phenolic compounds in milk from different species. Design of an extraction technique for quantification using the Folin–Ciocalteu method*”. *Food Chemistry*, 176, 480-486.
- Widianto, Donny, Ajeng Dara Pramita, and Sri Wedhastri. 2013. “*Perbaikan proses fermentasi biji kakao kering dengan penambahan tetes tebu, khamir, dan bakteri asam asetat*”. *Jurnal Teknosains*.