

## DAFTAR PUSTAKA

- Abrams, S.A dan Atkinson, S.a, (2003), Calcium, magnesium, phosporus and vitamin D fortification of comlementary foods, *The Journal of Nutrition* **133** (9): S2994-S2999.
- Achmadi, S., (1983). *Kimia Organik*, Penerbit Erlangga, Jakarta.
- Achmadi, S., (1992), *Pengantar Kimia Organik dan Hayati*, Penerbit ITB, Bandung.
- Albert, K.J.; Lewis, N.S.; Schauer, C.L.; Sotzing, G.a.; Stitzel, S.E.; Vaid, T.P. and Walt. D.R., (2000), Cross-reactive chemical sensor arrays, *Chemical Reviews* **100**: 2595-2626.
- Bevilacqua, A., Corbo, M.R., dan Sinigaglia, M., (2010), In Vitro Evaluation of the Antimicrobial Activity of Eugenol, Limonene, and Citrus Extract against Bacteria and Yeasts, Representative of the Spoiling Microflora of Fruit Juices, *Journal of Food Protection*, **73**(5): 888-894.
- Bardana E. J., Jr. and A. Montaro., (1991), *Formaldehyde: an analysis of its respiratory, cotaneous, and immunological effect*, Marcel Dekkers, Inc., New York.
- Branen, A. L. and P. M. Davidson., (1983), *Antimicrobials in food*, Marcel Dekkers, Inc., New York.
- Broto, L., (2006), Formalin Bukan Formalitas, *Harian Kompas*, 5 Januari 2006.
- Cahyadi, W., (2006), *Kajian dan Analilis Bahan Tambahan Pangan*. Edisi Pertama. Bumi Aksara, Jakarta.
- Cosnier, S., (1999), Biomolecule immobilization on electrode surfaces by entrapment or attachment to electrochemically polymerized films. A review, *Biosensors & Bioelectronics* **14**: 443-456.
- Damalas, C.A., (2011), Potential uses of turmeric (*Curcuma longa*) products as alternative means of pest management in crop production, *Plant Osmich Journal* **4**(3): 136-141.
- Davletshina, T.A., Shul'gina, L.V., Lazhentseva, L.Y., Blinov, Y.G. dan Pivneko, T.N., (2003), Inhibitory Effect of an Antimicobial Preparation from Lipids of Marine Fishes onn Tissue and Microbial Enzyms, *Applied Biohemistry and Microbiology*, **39**(6): 595-598.
- Day, R. A dan A. L. Underwood., (1981), *Analisa Kuantitatif Edisi Keempat*, Erlangga, Jakarta..
- Eigenmann, P.A., dan Haenggeli, C.A., (2007), Food colourings, preservatives, and hyperactivity, *The Lancet* **370**: 1524-1525.

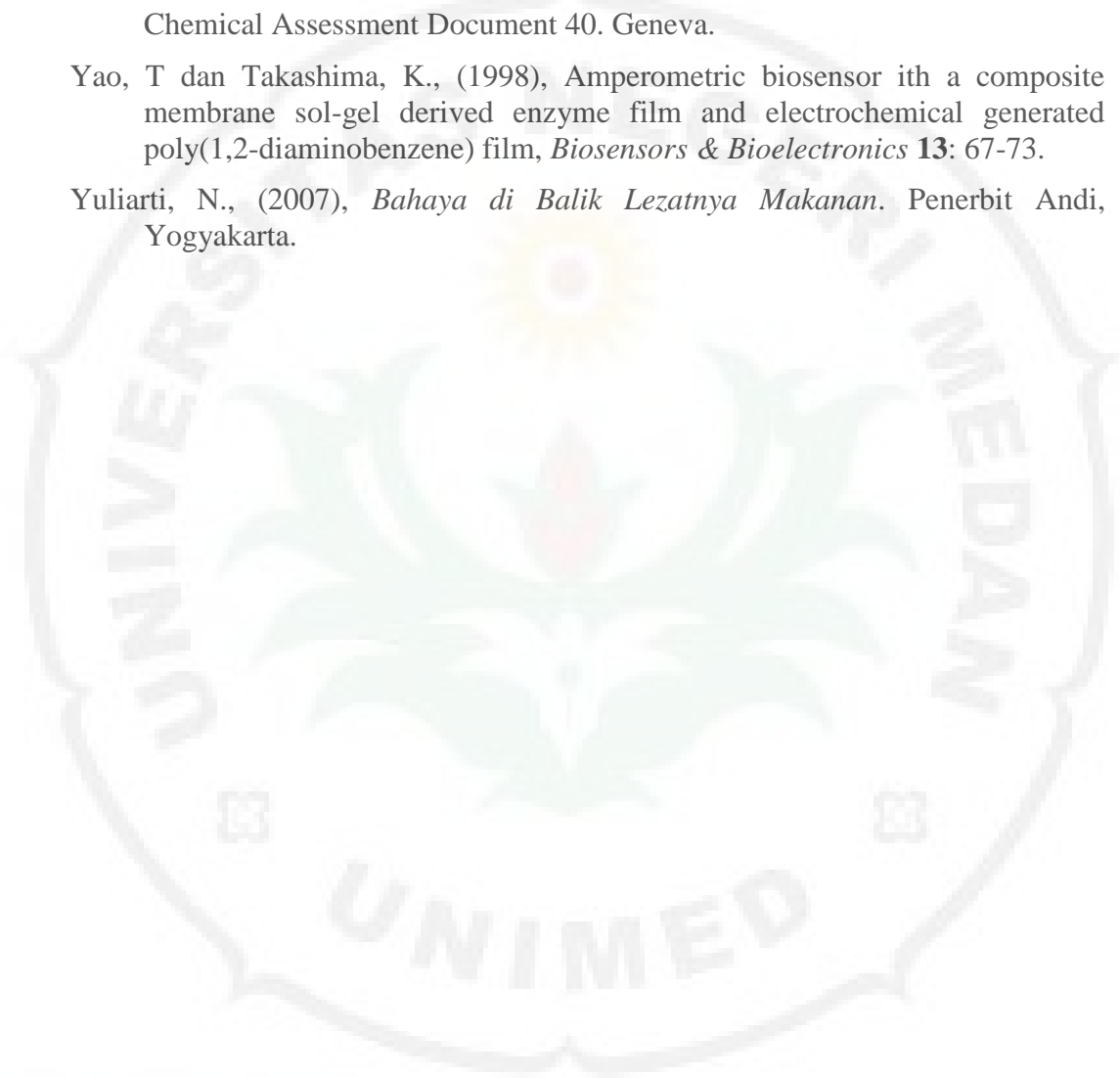
- Emr, SA. And Yacynyh, A.M., (1995), Use of polymer film in amperometric biosensors, *Electroanalysis* **7**: 913-923.
- Endrikat, S., Gallagher, G., Pouillot, R.G., Quesenberry, H.H., Labarre, D., Schroeder, C.M., Dan Kause, J., (2010), A Comparative Risk Assessment for *Listeria monocytogenes* in Prepackaged versus Retail-Sliced Deli Meat, *Journal of Food Protection*, **73(4)**: 612-619.
- Frazier, W. C. dan D. C. Westhoff., (1988), *Food Microbiology 4th Edition*, Mc Graw Hill, Inc., USA.
- Giatrakou, V., Ntzmani, A., dan Savvaiddis, I.N., (2010), Combined Chitosan-Thyme Treatments with Modified Atmosphere Packaging on a Ready-to-cook Poultry Product, *Journal of Food Protection*, **73(4)**: 663-669.
- Giesova, M., Chumchalova, J., dan Plockova, M., (2004), Effect of food preservatives on the inhibitory activity of acidocin CH5 and bacteriocin D10, *Eur Food Res Technol* **218**: 194-197.
- Hall, E.A.H., (1991), *Biosensor*, Prentice Hall. Englewood Cliffs, New Jersey.
- Heck, Casanova S., P. B. Dodd, E. N. Schachter, T. J. Witek and T. Tosun., (1985), Formaldehyde concentration in the blood of human and fischer-344 rats exposed to CH<sub>2</sub>O under controlled conditions. *J. Am. Ind. Hyg. Assoc* **46**: 1-3.
- International Agency for Research on Cancer (IARC), (1982), *Some Industrials Chemicals and Drystuffs*. IARC Monograph.
- Khopkar, S. M., (1990), *Konsep Dasar Kimia Analitik*, Universitas Indonesia Press, Jakarta.
- Mahajan, B.V.C., Singh, K. Dan Dhillon, W.S., (2010), Effect of 1-methylcyclopropene (1-MPC) on Storage life and quality of pear fruits, *J Food Sci Technol* **47(3)**: 351-354.
- Marquie, C., A. M. Tessier, C. Aymard, and S. Guilbert., (1997), HPLC Determination of The Reactive Lysine Content of Rotton Seed Protein Films to Monitor The Extent of Cross-Linking by Formaldehyde, Glutaraldehyde, and Glyoxal. *J. Agric. Food Chem.* **45**: 922-926.
- Owen, B. A., C. S. Dudney, E. L. Tan, and C. E. Easterly., (1990), Formaldehyde In Drinking Water. *Regul. Toxicol. Pharmacol. J. Am. Ind. Hyg. Assoc* **11**: 220-236.
- Rachmawati, E, (2006), Waspada! Jajanan Anak di Sekolah, Makan Sehat Hidup Sehat. *Harian Kompas*. 19 Juli 2005.
- Rodríguez-Martin, A., Acosta, R., Liddell, S., Nú ez, F., Benito, M.J., dan Asensio, M.A., (2010), Characterization of the novel antifungal chitosanase pgChP and the encoding gene from *Penicillium chrysogenum*, *Appl Microbiol Biotechnol* **88**: 519-528.

- Saparinto, C. & Hidayati, D., (2006), *Bahan Tambahan Pangan*, Penerbit Kansisnus, Yogyakarta.
- Saraswati T.R., Indraswari. E., Nurani., (2009), Pengaruh Formalin, Diazepam dan Minuman Beralkohol terhadap Konsumsi Pakan, Minum dan Bobot Tubuh. *Jurnal Sains dan Mat.* **17(3)**. 141-144.
- Situmorang, M.; Gooding, J.J. dan Hibbert, D.B., (1999), Immobilisation of enzyme throughout a polytyramine matrix: a versatile procedure for fabricating biosensors, *Analytica Chimica Acta* **394**: 211-223.
- Situmorang, M.; Hibbert, D.B. dan Gooding, J.J., (2000), An experimental design study of interferences of clinical relevance of a polytyramine immobilized-enzyme biosensor, *Electroanalysis* **12**: 111-119.
- Situmorang, M.; Hibbert, D.B.; Gooding, J.J. dan Barnett, D., (1999), A sulfite biosensor fabricated using electrodeposited polytyramine: application to wine analysis, *Analyst* **124**: 1775-1779.
- Situmorang, M.; Lee, M.T.B.; Witzeman, K.,; dan Heinemen, W.R., (1998), Liquid chromatography with electrochemical detection (LC-EC): An experiment using 4-Aminophenol, *Journal of Chemical Education* **75**: 1035-1038.
- Situmorang, M.; Purba, J.; Nurwahyuni, I., dan Sinaga, M., (2003), Pembuatan Membran Elektroda Ion Selektif Melalui Sintesa Ionofor Azacrown, *Jurnal Penelitian Sainika* **3(2)**: 100-108.
- Skoog, D. A. And Leary, J. J., (1992), *Principles of Instrumental Analysis*, 4th ed., Saunders College Publishers, New York.
- Sørensen, H.P., Madsen, L.S., Petersen, J., Andersen, T.P., Hansen, A.M., dan Beck, H.C., (2010), Oat (*Avena Sativa*) Seed Extract as an Antifungal Food Preservative Through the Catalytic Activity of a High Abundant Class I Chitinase, *Appl Biochem Biotechnol* **160**: 1573-1584.
- Suharta., (2005), *Kimia Instrumentasi*, Jurusan Kimia FMIPA Unimed, Medan.
- Vadas, P., (2003), Food allergens and anaphylaxis, *Canadian Journal of Dietetic Practice and Research* **64(2)**: 1-5.
- Voravuthikunchai, S.P., Dolah, S., dan Charernjiratraku, W., (2010), Control of *Bacillus cereus* in Foods by *Rhodomyrtus tomentosa* (Ait.) Hassk. Leaf Extract and Its Purified Compound, *Journal of Foods Protection*, **73(10)**: 907-1912.
- Vo-Dingh, T. Dan Cullum, B., (2000), Biosensor and biochips: advances in biological and medical diagnostics, *Fresenius Journal of Analytical Chemistry* **366**: 540-551.
- Winarno, F. G. dan T. S. Rahayu., (1994), *Bahan Tambahan Untuk Makanan dan Kontaminan*. Penerbit Pustaka Sinar Harapan, Jakarta.

World Health Organization (WHO), (2002), *Formaldehyde*. Concise International Chemical Assessment Document 40. Geneva.

Yao, T dan Takashima, K., (1998), Amperometric biosensor ith a composite membrane sol-gel derived enzyme film and electrochemical generated poly(1,2-diaminobenzene) film, *Biosensors & Bioelectronics* **13**: 67-73.

Yuliarti, N., (2007), *Bahaya di Balik Lezatnya Makanan*. Penerbit Andi, Yogyakarta.



THE  
*Character Building*  
UNIVERSITY