

## DAFTAR PUSTAKA

- Ashari, S. 1995. *Hortikultura Aspek Budaya*. Jakarta: Universitas Indonesia Press.
- Babitha, S., C. R. Soccol, and A. Pandey. 2006. Jackfruit Seed - A Novel Substrate for the Production of *Monascus* Pigments through Solid-State Fermentation, *Food Technol. Biotechnol.*, 44 (4), 465-471.
- Babitha, S., C. R. Soccol, and A. Pandey. 2007. Solid-State Fermentation for the Production of *Monascus* Pigments from Jackfruit Seed, *Bioresour. Technol.*, 98, 1554-1560.
- Badan Pusat Statistik Indonesia. 2010. *Produksi Buah-buahan Menurut Provinsi tahun 2010*. [www.bps.go.id/tab\\_sub/view.php?tabel=1&daftar=1&id\\_subyek=55&notab=2](http://www.bps.go.id/tab_sub/view.php?tabel=1&daftar=1&id_subyek=55&notab=2) (15 September 2011).
- Badan Standardisasi Nasional, *SNI 01-4482-1998: Durian*. [http://agribisnis.deptan.go.id/xplore/files/MUTU-STANDARISASI/STANDAR-MUTU/Standar\\_nasional/SNI\\_Horti/Produk%20segar/S-18%20\(Horti\).pdf](http://agribisnis.deptan.go.id/xplore/files/MUTU-STANDARISASI/STANDAR-MUTU/Standar_nasional/SNI_Horti/Produk%20segar/S-18%20(Horti).pdf) (16 September 2011).
- Behr, W. 2002. *Dietetic and Pharmaceutical Raw Materials: Monascus purpureus*. <http://www.bhrbonn.com/literat/monasub.htm> (10 Oktober 2011).
- Carvalho, J. C., B. O. Oishi, A. Pandey, and C. R. Soccol. 2005. Biopigments from *Monascus*: Strains Selection, Citrinin Production and Color Stability, *Braz. Arch. Biol. Technol.*, 48 (6), 885-894.
- Carvalho, J. C., B. O. Oishi, A. L. Woiciechowski, A. Pandey, S. Babitha, and C. R. Soccol. 2007. Effects of Substrates on the Production of *Monascus* Biopigments by Solid-State Fermentation and Pigment Extraction Using Different Solvents, *Indian J. Biotechnol.*, 6, 194-199.
- Carvalho, J. C. D., A. Pandey, S. Babitha, and C. R. Soccol. 2003. Production of *Monascus* Biopigments: An Overview, *Agro. Food Ind. Hi-Tech*, 14, 37-42.
- Chen, M. H. and M. R. Johns. 1993. Effects of pH and Nitrogen Source on Pigment Production by *Monascus purpureus*, *Appl. Microb. Biotechnol.*, 40, 132-138.

- Couto, S. R. and M. A. Sanroman. 2006. Application of Solid-State Fermentation to Food Industry: A Review, *J. Food Eng.*, 76, 291-302.
- Dufossé, L. 2006. Microbial Production of Food Grade Pigments, *Food Technol. Biotechnol.*, 44 (3), 313-321.
- Dufossé, L., P. Galaup, A. Yaron, S. M. Arad, P. J. Blanc, K. N. C. Murthy, and G. A. Ravishankar. 2005. Microorganisms and microalgae as sources of pigments for food use: a scientific oddity or an industrial reality?, *Trends Food Sci. Technol.*, 16, 389-406.
- Durand, A., D. de la Broise, and H. Blachere. 1988. Laboratory Scale Bioreactor for Solid State Process, *J. Biotechnol.*, 8, 59-66.
- Ganrong, X., W. Yanping, C. Yun, and T. Jiyang. 1998. Production of Healthcare Red Rice with High Colour Value and Monacolin K, *Symposium on Monascus Culture and Applications*, Toulouse, July 8-10.
- Hajjaj, H., A. Klaebe, G. Goma, P. J. Blanc, E. Barbier, and J. Francois. 2000. Medium-Chain Fatty Acids Affect Citrinin Production in the Filamentous Fungus *Monascus ruber*, *Appl. Environmental Microbiol.*, 66 (3), 1120-1125.
- Hajjaj, H., A. Klaebe, M. O. Loret, T. Tzedakis, G. Goma, and P. J. Blanc. 1997. Production and Identification of N-Glucosylrubropunctamine and N-Glucosylmonascorubramine from *Monascus ruber* and Occurrence of Electron Donor-Acceptor Complexes in These Red Pigments, *Appl. Environmental Microbiol.*, 63 (7), 2671-2678.
- Han, O. and R. E. Mudgett. 1992. Effects of Oxygen and Carbon Dioxide Partial Pressures on *Monascus* Growth and Pigment Production in Solid-State Fermentations, *Biotechnol. Prog.*, 8, 5-10.
- Hartanto, E. A. 2011. Pengaruh Penambahan Jenis Sumber Nitrogen dalam Media Biji Durian Varietas Manalagi terhadap Produksi Pigmen *Monascus* oleh *Monascus sp.* KJR2. *Skripsi S-1*, Fakultas Teknologi Pertanian UKWMS, Surabaya.
- Hutapea, P. 2010. Pembuatan Tepung Biji Durian (*Durio zibethinus* Murr) Dengan Variasi Perendaman Dalam Air Kapur Dan Uji Mutunya, *Skripsi S-1*, Fakultas Kesehatan Masyarakat USU, Medan.

- INPR (The Institute for Natural Products Research). 2006. [http://www.jenshvass.com/pharmanex/pdf/inpr\\_monascus.pdf](http://www.jenshvass.com/pharmanex/pdf/inpr_monascus.pdf) (10 Oktober 2011).
- Johns, M. R. and D. M. Stuart. 1991. Production of Pigments by *Monascus purpureus* in Solid Culture, *J. Ind. Microbiol.*, 8, 23-38.
- Jongrungruangchok, S., P. Kittakoop, B. Yongsmith, R. Bavovada, S. Tanasupawat, N. Lartpommattulee, and Y. Thebtaranonth. 2004. Azaphilone Pigments from a Yellow Mutant of the Fungus *Monascus kaoliang*, *Phytochemistry*, 65, 2569-2575.
- Juszlová, P., L. Martínková, and V. Kren. 1996. Secondary Metabolites of the Fungus *Monascus*: A Review, *J. Ind. Microbiol.*, 16, 163-170.
- Koswara, S. 1992. *Teknologi Pengolahan Kedelai*. Jakarta : Pustaka Sinar Harapan.
- Kumalaningsih, S. dan N. Hidayat. 1995. *Mikrobiologi Hasil Pertanian*. Malang: IKIP.
- Lee, Y. K. and D. C. Chen. 1995. Production of *Monascus* Pigments by A Solid-Liquid State Culture Method, *J. Ferment. Bioeng.*, 79, 516-518.
- Lee, Y. K. and Khng, H. P. 2001. Natural Color Additives, (dalam *Food Additives*, A. L. Branen, P. M. Davidson, S. Salminen, and J. H. Thorngate, Eds.), Marcel Dekker, New York, 2<sup>nd</sup> ed, 501-522.
- Lin, Y. L., T. H. Wang, M. H. Lee, and N. W. Su. 2008. Biologically Active Components and Nutraceuticals in the *Monascus*-Fermented Rice: A Review, *Appl. Microb. Biotechnol.*, 77, 965-973.
- Mak, N. K., W. F. Fong, and Y. L. Wong-Leung. 1990. Improved Fermentative Production of *Monascus* Pigments in Roller Bottle Culture, *Enzyme Microb. Technol.*, 12, 965-968.
- Martinkova, L. and P. Patakova. 1999. *Monascus*, (dalam *Encyclopedia of Food Microbiology*, R. K. Robinson, C. Batt, and P. Patel, Eds.), Academic Press, London, 1481-1487.
- Merck. 2006. *Merck Safety Data Sheet: Sabouraud-2% Dextrose Broth for Microbiology*.
- Merck. 2010. *Merck Safety Data Sheet: Sabouraud-4% Dextrose Agar for Microbiology*.

- Mitchell, D. A., Z. Targonski, J. Rogalski, and A. Leonowicz. 1992. Substrates for Processes, (dalam *Solid Substrate Cultivation*, H. W. Doelle, D. A. Mitchell, and C. E. Rolz, Eds.), Elsevier, England, 29-52.
- Nimnoi, P. and S. Lumyong. 2009. Improving Solid-State Fermentation of *Monascus purpureus* on Agricultural Products for Pigment Production, *Food Bioprocess Technol.*,
- Pandey, A. 2003. Solid-State Fermentation, *Biochem. Eng. J.*, 13, 81-84.
- Pattanagul, P., R. Pinthong, A. Phianmongkhol, N. Leksawasdi. 2007. Review of Angkak Production (*Monascus purpureus*), *Chiang Mai J. Sci.*, 34 (3), 319-328.
- Permana, D., Marzuki dan Tisnadjaja. 2003. Analisis kualitas produk fermentasi beras (Red Fermented Rice) dengan *Monascus purpureus* 3090. *Biodiversitas* 5 (1) pp 7-12.
- Pirt, S. J. 1985. *Principles of Microbe and Cell Cultivation*. London: Blackwell Scientific Publications.
- Pitt, J. I. and A. D. Hocking. 1997. *Fungi and Food Spoilage*, 2<sup>nd</sup> ed. London: Chapman and Hall.
- Raimbault, M. 1998. General and Microbiological Aspects of Solid State Fermentation, *Elec. J. Biotechnol.*, 1, 174-188.
- Ristiarini, S., N. Kusumawati, I. Srianta. 2010. Isolasi *Monascus* sp. dari Angkak yang Beredar di Surabaya dan Studi Potensinya untuk Produksi Pigmen *Monascus*, *Laporan*, Pusat Penelitian Pangan dan Gizi UKWMS, Surabaya.
- Robinson, J. A. 1991. Polyketide Synthase Complexes: Their Structure and Function in Antibiotic Biosynthesis, *Biol. Sci.*, 332, 107-114.
- Rukmana, R. 1996. *Durian Budidaya dan Pasca Panen*. Yogyakarta: Kanisius.
- Silveira, S. T., D. J. Daroita, and A. Brandelli. 2008. Pigment Production by *Monascus purpureus* in Grape Waste Using Factorial Design, *Food Sci. Technol.*, 41, 170-174.
- Smith, A. and S. Circle. 1972. *Soy Beans: Chemistry and Technology*. Connecticut: AVI Publishing.
- Sobir dan Rodame M. N. 2010. *Bertanam Durian Unggul*. Jakarta: Penebar Swadaya.

- Sukarno. 1998. *Pembuatan Kerupuk dari Biji Durian (SP)*. Surabaya: Fakultas Teknologi Pertanian Universitas Katolik Widya Mandala Surabaya.
- Thorngate, J. H. 2001. Synthetic Food Colorants, (dalam *Food Additives*, A. L. Branen, P. M. Davidson, S. Salminen, and J. H. Thorngate, Eds.), Marcel Dekker, New York, 2<sup>nd</sup> ed, 477-500.
- Timotius, K. H. 2004. Produksi Pigmen Angkak oleh *Monascus*, *Jurnal Teknologi dan Industri Pangan*, 15 (1), 79-86.
- Turner, W. B. 1971. *Fungal Metabolites*. London: Academic Press.
- Untung, O. 2002. *Durian Untuk Kebun Komersial dan Nabati*. Jakarta: Penebar Swadaya.
- Viniegra-Gonzales, G. 1996. Solid State Fermentation: Definition, Characteristics, Limitations and Monitoring, (dalam *Advances in Solid State Fermentation*, S. Roussos, B. K. Lonsane, M. Raimbault, and G. Viniegraz Gonzalez, Eds.), Kluwer Academic Publishers, Dordrecht, 5-22.
- Wong, H. C., Y. C. Lin, and P. E. Koehler. 1981. Regulation of Growth and Pigmentation of *Monascus purpureus* by Carbon and Nitrogen Concentrations, *Mycologia*, 73, 649-654.
- Yongsmith, B., W. Tabloka, W. Yongmanitchai, and R. Bavavoda. 1993. Culture Conditions for Yellow Pigment Formation by *Monascus* sp. KB 10 Grown on Cassava Medium, *World J. Microbiol. Biotechnol.*, 9, 85-90.
- Yoshimura, M., S. Yamanaka, K. Mitsugi, and Y. Hirose. 1975. Production of *Monascus* Pigment in a Submerged Culture, *Agric. Biol. Chem.*, 39, 1789-1795.
- Young, M. M., A. R. Moreira, and R. E. Tengerdy. 1983. Principle of Solid-Substrate Fermentation, (dalam *The Filamentous Fungi*, J. E. Smith, D. R. Berry, and B. Kristiansen, Eds.), Edward Arnold, London, 117-144.