

DAFTAR PUSTAKA

- BPOM. (2002). Akrilamida dalam Makanan. Info POM. Vol 3(8): 2.
- Brown, P., dan K. DeAntonis. (1997). High-Performance Liquid Chromatography. Dalam: Settle, F.A., editor. *Handbook of Instrumental Techniques for Analytical Chemistry*. New Jersey: Prentice-Hall, Inc. Halaman 149-154.
- Castle, L. (2006). Analysis for Acrylamide in Foods. Dalam: Skog, K., dan J.Alexander, editors. *Acrylamide and Other Hazardous Compounds in Heat-Treated Foods*. Cambridge: Woodhead Publishing, Ltd.: 121.
- Christian, G. D., (1994). Analytical Chemistry. 5th Edition. John Wiley & Sons. Page 52.
- De Lux Putra, E., (2004). *Kromatografi Cair Kinerja Tinggi dalam Bidang Farmasi*. Medan: USU Digital Library. Hal 5-8.
- Ditjen POM. (1995). *Farmakope Indonesia*. Edisi Keempat. Jakarta: Departemen Kesehatan RI. Hal 1009-1011.
- Dong, M. W. (2006). *Modern HPLC for practicing scientists*. New York: John Wiley and Sons: 26
- FAO dan WHO. (2002). *Health Implications of Acrylamide in Food: Report of a Joint FAO/WHO Consultation; 2002: Jun 25-27; Geneva, Switzerland*. WHO Headquarters: 12-13.
- Friedman, M. (2003). Chemistry, Biochemistry and Safety of Acrylamide: a Review. *Journal of Agricultural and Food Chemistry* 51: 4505, 4507, 4509-4510.
- Gökmen, V., dan H.Z. Senyuva. (2008). Acrylamide in Heated Foods. Dalam: Gilbert, J., dan H.Z. Senyuva, editors. *Bioactive Compounds in Foods*. Chichester: Blackwell Publishing: 254, 257-259, 273.
- Harahap, Y. (2006). Pembentukan Akrilamida dalam Makanan dan Analisisnya. *Majalah Ilmu Kefarmasian* III(3): 107-116.
- Harmita. (2004). *Petunjuk Pelaksanaan Validasi Metode dan Cara Perhitungannya*. Review Artikel. *Majalah Ilmu Kefarmasian*. Vol 1(3): 117-135.
- Johnson, E.L., dan Stevenson, R. (1991). *Basic Liquid Chromatography*. Penerjemah Kosasih Padmawinata. *Dasar Kromatografi Cair*. Penerbit ITB. Bandung: 16, 99, 278-279

- Leung, R.W.M., Pandey, R.N., dan B.S. Das. (1987). Determination of Polyacrylamides in Coal Washery Effluents by Ultrafiltration/Size-Exclusion Chromatography-Ultraviolet Detection Techniques. *Environmental Science Technology* 21(5): 476-481.
- Levita, J., Indriyati, W. dan Muchtaridi. (2006). Study of The Formation of Acrylamide in Fried Cassava with Coconut Oil, Palm Oil and Corn Oil as Cooking Media: 2, 3.
- Liu, P.Y., Zhang, L., dan L. Liu. (2008). Determination of Acrylamide in Potato Chips by High-Performance Liquid Chromatography Coupled to Diode Array Detection. *Chemical Journal on Internet* 10(2): 9. <http://www.chemistrymag.org/cji/2008/102009pe.htm> [9 April 2008]
- Meyer, V.R. (2004). *Practical High-Performance Liquid Chromatography*. Chichester: John Wiley and Sons Inc. Page 4.
- Mottram, D.S., Low, M.Y., dan J.S. Elmore. (2009). The Maillard Reaction and Its Role in The Formation of Acrylamide and Other Potentially Hazardous Compounds in Foods. Dalam: Sahin, S., dan S.G. Sumnu, editors. *Advances in Deep-Fat Frying of Foods*. Boca Raton: CRC Press. Halaman 7-9.
- Ötles et al. (2004). *Acrylamide in Food*. *Electronic Journal of Environmental, Agricultural and Food Chemistry*: 723, 724, 725,726.
- Rohman, A. (2007). *Kimia Farmasi Analisis*. Cetakan Pertama. Yogyakarta. Pustaka Pelajar: 378-384, 386-397, 465-469.
- Rohman, A. (2009). *Kromatografi untuk Analisis Obat*. Edisi I. Yogyakarta. Pustaka Pelajar: 117-120.
- Rothweiler, B., et al. (2004). *Gas Chromatography/Mass Spectrometry Approaches to the Analysis of Acrylamide in Foods*. Germany: Waldbronn.
- Takatsuki, S., et al. (2002). *Determination of Acrylamide in Processed Foods by LC/MS Using Column Switching*. Japan: J. Food Hyg Soc.
- Tanseri, L. (2010). Pengaruh Suhu Terhadap Kadar Akrilamida Dalam Kentang Goreng Simulasi: 34, 35.
- WHO. (2008). *The International Pharmacopoeia*. Fourth Edition. Electronic Version Geneva. World Health Organization.