

INDEKS SUBJEK VOLUME 36 TAHUN 2016

- ACEI activity 170  
*Acetobacter aceti* 411  
 Acid 404  
 Activation energy (Ea) 176  
 Adsorbed carrier solid-state fermentation 254  
 Agroindustry 206  
 Allergy 450  
 Amino-acid 56  
 Amylograph 302  
 Anaerobic digestion 80  
 Analytical evaluation 308  
 Anthocyanin 261  
 Antibacterial 379  
 Antioxidant 30, 137  
 Antioxidant activity 261  
 ARIMA model 475  
 Ascorbic acid 270  
  
 Banana peels and bunches 328  
*Bekasam* 170  
 Biogas 80  
 Bruise index 219  
  
*Canna edulis* starch 335  
 Canna starch 189  
 Canned gudeg 71  
 Canning 71  
 Capsaicin 404  
 Carotene 118  
 Cassava 460  
 Cassava flour 111, 233, 363  
 Characteristic 370  
 Characterization 460  
 Chemical and physical properties 145  
 Chlorophyll 118  
 Cholesterol reduction 197  
 Clamshell 182  
 Cocoa beans 411  
 Coconut 154  
  
 Cocoyam 302  
 Computational Fluid Dynamics (CFD) 64  
 Corn flour 160  
 Corn stover 80  
 Cropping system 345  
 Crude extract WSP from seeds fruit of durian 286  
 Cuko pempek 404  
 Culled layer hens 279  
 Curcuma slices 96  
  
 Deep fat frying 387  
 Demand 206  
 Dimensional analysis 111, 233, 363  
 Discharged prediction 475  
 DPPH 317  
 Dried pulp rendement 48  
 Dried-cassava 56  
 Drying 96  
 Durian lay 425  
  
 Edible film 247  
 Edible film 379  
 Eel 379  
 Effectiveness test 286  
 Emergency food 23  
 Employment opportunity 345  
 Emulsification 128  
 Energy 96  
 Evaporative cooler 64  
 Exergy efficiency 96  
 Extraction 30, 328  
 Extrusion 394  
 Farmer's income 345  
 Farming 345  
 Fast Fourier Transform (FFT) 89  
 Fatty acid analysis 308  
 Fatty acid derivatization 308  
 Fermentation 411  
 Fermentation 56, 441

- Fermentation media 160  
 Fermentation time 160  
 Fermented fish 170  
 Filtration performance 416  
 Fish refrigerated container 485  
 Flavonoid 317  
 Flour 460  
 Food bars 23  
 Food diversification 394  
 Formulation optimization 15  
 Fortification 56  
 Free radicals 7  
 Functional groups 328  
 Functional properties 160  
 Fungi 441  
*Fuzzy* 226  
  
 “Gedong Gincu” mango 295  
 Gas chromatography-flame ionization detection 308  
 Gelatinization 387  
 Genotype 460  
 Gluten free food 15  
 Glycation 450  
 Glycerol 247  
 GMO 450  
 Greenhouse effect solar dryer 353  
 Gum xanthan 335  
  
 Heat transfer coefficient 363  
 HMT 302  
 HMT 335  
 HOMA  $\beta$  433  
 HOMA-IR 433  
 Hydrological model SWAT 468  
 Hypoglycemic 433  
  
 Input-output process 468  
 Insulin 433  
  
 Jack bean 1  
 Jaruk tigarun 317  
  
 Kinetics 176  
  
*L. Plantarum* 317  
 Lactic acid 1, 189  
 Lactic acid bacteria 425  
 Lactic beverage 425  
 Lactid acid bacteria (LAB) 197, 441  
*Lactobacillus latis* 411  
 Lauric acid 154  
 Leftover fruits 219  
 L-lactic acid 254  
 Local food 206  
 Lombok Island 206  
  
 Margarine 279  
 Mathematical modelling Vertical rotating rack 353  
 Mean Square Error (MSE) 89  
 MES 38  
 Microencapsulation 128  
 Milk candy 226  
 Modification 335  
 Modified atmosphere storage (MAS) 370  
 Modified flour 1  
 Moisture content 111  
 Mrica reservoirs 468  
 Mushroom house 64  
  
 NaHSO<sub>3</sub> 38  
 Native sago starch 247  
 NIR spectroscopy 295  
 Non destructive 295  
 Nutrients 48  
 Nutrition 441  
  
 Oil blends 145  
 Oil Pal FFB 219  
 Oil uptake 387  
 Oligosaccharides 197  
 Optimization 182  
 Optimization 226  
 Output capacity 233  
 Oyster 64  
 Oyster mushrooms 370

- Palm kernel oil 145  
 Palm oil 308  
 Palm oil transportation 219  
 Partial least square 295  
 Pasta 15  
 Pectin 328  
 Pepper oleoresin 128  
 Peptides 170  
 Performance test 353  
 pH *Uncaria gambir* Roxb 379  
 Phlorotannin 137  
 Photo-oxidation 118  
 Physical properties 335  
 Physicochemical 1  
 Physico-chemical properties 279  
 Physicochemical properties 460  
 Planting pattern 475  
 Pneumatic drying 111, 233, 363  
 Polyethersulfone membrane 416  
 Polyphenol 137  
 Prebiotics 197  
 Pregelatinized rice flour 387  
 Pre-processing 295  
 Pretreatment 254  
 Probiotic bacteria 7  
 Protein 56  
 Pulp proportion 48  
 Purple sweet potato extract yogurt 7  
 Purple sweet potatoes 15
- Quartz sand 182
- Rainfall 89  
 Red bean flour 23  
 Red pal oil 145  
 Red palm oil 118  
 Red rice germ 433  
 Reducing of diarrhea 7  
 Released fruitlets 219  
 Resistant starch 189  
 Response surface methodology 182  
 Response surface methodology 226
- Restructuration 261  
*Rhizopus oryzae* AT3 254  
 Rice analogue 394  
 Rice straw 254  
 RSM 128
- Saccharomyces cerevisiae* 411  
 Sago starch phosphate 247  
 Sappan wood extract 182  
*Sargassum polycystum* 137  
 Sausages 279  
 SCFA 189  
 Seed 30  
 Sensory properties 279  
 Shallot powder 270  
 Soaking 270  
 Soaking time 1  
 Sodium bisulphite 270  
 Solution permeability 416  
 Sorghum 394  
 Sorghum flour 441  
 Soy milk 154  
 Soybean 450  
 Spaghetini 189  
 Spices 394  
 Starch 302  
 Sterilization 71  
 Storage 154  
 Subang distric 89  
 Sulfonation 38  
 Supply 206  
 Synbiotics 197  
*Syzygium cumini* 261  
*Syzygium cumini* Linn 30
- Temperature 328  
 Temperature 485  
 The physical cans condition 71  
 Thermal pre-treatment 80  
 Thermoelectric 485  
 Tobacco 345  
 Tocopherol 118

Tocopherol solution 416  
Tomato sauce 286  
Total phenolic content 317  
Total phenolics content 48  
Tourism 206  
Tuna fish oil (*Thunnus sp*) 176

Vacuum evaporator 226

Validation 468

Viscosity 286

Voltages 485

White millet flour 23

Yeast 441

Zero order and first-order reaction 176