

DAFTAR PUSTAKA

- Agustini, S., Priyanto, G., Hamzah, B., Santoso, B., & Pambayun, R. (2015). Pengaruh Modifikasi Proses Terhadap Kualitas Sensoris Kue Delapan Jam. *Jurnal Dinamika Penelitian Industri*, 26(2), 107–115.
- Akpınar, E. K. (2006). Determination of suitable thin layer drying curve model for some vegetables and fruits. *Journal of Food Engineering*, 73(1), 75–84. <https://doi.org/10.1016/j.jfoodeng.2005.01.007>
- Anita-Sari, I., Wahyu Susilo, A., Yusianto, & Suryo, W. (2012). Characterization and determination of bean color of some fine-cocoa (*Theobroma cacao L.*) genotypes for criteria of selection. *Pelita Perkebunan*, 28(3), 136–144.
- Anwar, C., Irmayanti, I., & Ambartiasari, G. (2021). Pengaruh Lama Pengeringan terhadap Rendemen, Kadar Air, dan Organoleptik Dendeng Sayat Daging Ayam. *Jurnal Peternakan Sriwijaya*, 10(2), 29–38.
- Arachchi, L. A. C. N. L., Gunathilake, K. D. P. P., & Prasadi, V. P. N. (2016). Shelf Life and Quality Evaluation of Deep Frozen Coconut Cream, Coconut Scrapings and Coconut Slices. *Cord*, 32(1), 34–40.
- Arifani, E. N. (2015). *Analisis Pengeringan Kelapa Menggunakan Cabinet Dryer Dengan Variasi Suhu, Ukuran Bahan, Dan Penambahan Natrium Bisulfit*. Universitas Gadjah Mada.
- Assawarachan, R. (2021). Effects of Moisture Content and Drying Method on Shelf Life and Quality of Coconut Residue. *Journal of Southwest Jiaotong University*, 56(2), 443–450. <https://doi.org/10.35741/issn.0258-2724.56.2.36>
- Bahtiar, A., Insan Noor, T., & Budi Setia, H. (2020). KERAGAAN Agroindustri Kelapa Parut Kering (Desiccated Coconut) (Studi Kasus Pada Agroindustri Kelapa Parut Kering di Desa Cidadali Kecamatan Cikalang Kabupaten Tasikmalaya). *Jurnal Ilmiah Mahasiswa AGROINFO GALUH*, 7(1), 182–190.
- Bai, J. W., Xiao, H. W., Ma, H. Le, & Zhou, C. S. (2018). Artificial Neural Network Modeling of Drying Kinetics and Color Changes of Ginkgo Biloba Seeds during Microwave Drying Process. *Journal of Food Quality*, 2018. <https://doi.org/10.1155/2018/3278595>
- Bau, F. C., Une, S., & Antuli, Z. (2021). Pengaruh Lama Pengeringan Terhadap Kualitas Kimia Dan Biologis Ikan Teri Asin Kering (*Stolephorus sp.*). *Jambura Journal of Food Technology (JJFT)*, 3(2), 94–101.
- Bhagya Raj, G. V. S., & Dash, K. K. (2020). Microwave vacuum drying of dragon fruit slice: Artificial neural network modelling, genetic algorithm optimization, and kinetics study. *Computers and Electronics in Agriculture*, 178. <https://doi.org/10.1016/j.compag.2020.105814>
- Bonazzi, C., & Dumoulin, E. (2011). Quality Changes in Food Materials as Influenced by Drying Processes. In *Modern Drying Technology* (Vol. 3, pp. 1–20).
- Budiarti, G. I., Sya'bani, I., & Alfarid, M. A. (2021). Pengaruh Pengeringan Terhadap Kadar Air Dan Kualitas Bolu Dari Tepung Sorgum (*Sorghum bicolor L.*). *Jurnal Fluida*, 14(2), 73–79.

- Chicco, D., Warrens, M. J., & Jurman, G. (2021). The coefficient of determination R-squared is more informative than SMAPE, MAE, MAPE, MSE and RMSE in regression analysis evaluation. *PeerJ Computer Science*, 7, 1–24. <https://doi.org/10.7717/PEERJ-CS.623>
- Chinenye, N. M. (2009). Effect of Drying Temperature and Drying Air Velocity on the Drying Rate and Drying Constant of Cocoa Bean. *Agricultural Engineering International: CIGR Journal*, 11.
- Damodaran, S., & Parkin, K. L. (2017). *Food Chemistry* (Fifth). CRC Press.
- Daud, A., Suriyati, & Nuzulyanti. (2019). Kajian Penerapan Faktor yang Mempengaruhi Akurasi Penentuan Kadar Air Metode Thermogravimetri. *Lutjanus*, 24(2), 11–16. https://ppnp.e-journal.id/lutjanus_PPNP
- Doran, P. M. (2013). *Bioprocess Engineering Principles* (Second). Academic Press.
- Efendi, Z., Electrika, F., Surawan, D., Jurusan, W., Pertanian, T., Pertanian, F., & Bengkulu, U. (2015). Efek Blanching Dan Metode Pengeringan Terhadap Sifat Fisikokimia Tepung Ubi Jalar Orange (Ipomoea Batatas L.). *Jurnal Agroindustri* 5 (2), 109–117.
- Effendy, R. (2011). Kombinasi pemberian natrium bisulfit (NAHSO₃) dan pengurangan santan dalam pembuatan kelapa parut kering. *Jurnal Sagu*, 10(1), 35–41.
- Erbay, Z., & Icier, F. (2010). A review of thin layer drying of foods: theory, modeling, and experimental results. *Critical Reviews in Food Science and Nutrition*, 50(5), 441–464.
- Fellows, P. J. (2009). *Food Processing Technology* (Third). Woodhead Publishing.
- Fellows, P. J. (2017). Blanching. In P. J. Fellows (Ed.), *Food Processing Technology (Fourth Edition)* (pp. 525–538). Woodhead Publishing. <https://doi.org/https://doi.org/10.1016/B978-0-08-100522-4.00009-2>
- Hirschler, R. (2012). Chapter 10: Whiteness, Yellowness, and Browning in Food Colorimetry. In J. L. Caivano & M. del P. Buera (Eds.), *Color in Food: Technological and Psychophysical Aspects* (1st ed., pp. 93–104). CRC Press.
- Ignacio, I. F., & Miguel, T. S. (2021). Research opportunities on the coconut (Cocos nucifera L.) using new technologies. *South African Journal of Botany*, 141, 414–420. <https://doi.org/10.1016/j.sajb.2021.05.030>
- Jankovic, A., Chaudhary, G., & Goia, F. (2021). Designing the design of experiments (DOE) – An investigation on the influence of different factorial designs on the characterization of complex systems. *Energy and Buildings*, 250. <https://doi.org/10.1016/j.enbuild.2021.111298>
- Jebitta, S. R., Allwin, S. J., Banu, A. H., Rifqa, R. F., & Swetha, R. (2020). Design and fabrication of portable food dehydrator. *International Journal of Food Science and Nutrition*, 5(4), 49–52. www.foodsciencejournal.com
- Kalathingal, M. S. H., Basak, S., & Mitra, J. (2020). Artificial neural network modeling and genetic algorithm optimization of process parameters in fluidized bed drying of green tea leaves. *Journal of Food Process Engineering*, 43(1). <https://doi.org/10.1111/jfpe.13128>

- Karim, H., Niakan, S. R., & Safdari, R. (2018). Comparison of neural network training algorithms for classification of heart diseases. *IAES International Journal of Artificial Intelligence*, 7(4), 185–189. <https://doi.org/10.11591/ijai.v7.i4.pp185-189>
- Karimi, F., Rafiee, S., Taheri-Garavand, A., & Karimi, M. (2012). Optimization of an air drying process for Artemisia absinthium leaves using response surface and artificial neural network models. *Journal of the Taiwan Institute of Chemical Engineers*, 43(1), 29–39. <https://doi.org/10.1016/j.jtice.2011.04.005>
- Khan, M. I. H., & Karim, M. A. (2017). Cellular water distribution, transport, and its investigation methods for plant-based food material. In *Food Research International* (Vol. 99, pp. 1–14). Elsevier Ltd. <https://doi.org/10.1016/j.foodres.2017.06.037>
- Khan, M. I. H., Kumar, C., Joardder, M. U. H., & Karim, M. A. (2017). Determination of appropriate effective diffusivity for different food materials. *Drying Technology*, 35(3), 335–346. <https://doi.org/10.1080/07373937.2016.1170700>
- Khazaei, J., & Daneshmandi, S. (2007). Modeling of thin-layer drying kinetics of sesame seeds: mathematical and neural networks modeling. *International Agrophysics*, 21(4), 335–348.
- Kurniawan, H., Muiz, A., Mbele, M. I. F., Dini, R. O., & Baskara, Z. W. (2020). Karakteristik Pengeringan Kelapa Parut Menggunakan Alat Pengering Silinder Tipe Rak. *AGROINTEK*, 14(2), 286–294. <https://doi.org/10.21107/agrointek.v14i2.6268>
- Kusumaningrum, D., Larasati, D., & Pratiwi, E. (2019). *Pengaruh Lama Waktu Pengeringan Pada Pembuatan Kelapa Parut Kering Terhadap Sifat Fisikokimia Dan Mikrobiologi Selama Penyimpanan*. Universitas Semarang.
- Lapiga Ginting, W., Adlin Harahap, L., & Rohanah, A. (2015). Uji Variasi Suhu Terhadap Mutu Kelapa Parut Kering Pada Alat Pengering Kelapa Parut (Desiccated Coconut). In *Keteknikan Pertanian J.Rekayasa Pangan dan Pert* (Vol. 3).
- Ligaj, M., Tichoniuk, M., Cierpiszewski, R., & Foltynowicz, Z. (2020). Efficiency of novel antimicrobial coating based on iron nanoparticles for dairy products' packaging. *Coatings*, 10(2). <https://doi.org/10.3390/coatings10020156>
- Lubis, Y. M., Satriana, Fahrizal, & Darlia, E. (2014). Formulasi Biskuit Kelapa Parut Kering Dengan Perlakuan Penyangraian Dan Tanpa Penyangraian. *Jurnal Teknologi dan Industri Pertanian Indonesia*, 6 (2), 39-43. <https://doi.org/10.17969/jtipi.v6i2.2065>
- Madhiyanon, T., Phila, A., & Soponronnarit, S. (2009). Models of fluidized bed drying for thin-layer chopped coconut. *Applied Thermal Engineering*, 29(14–15), 2849–2854. <https://doi.org/10.1016/j.applthermaleng.2009.02.003>
- Mahmud, Z., & Ferry, Y. (2005). Prospek Pengolahan Hasil Samping Buah Kelapa Prospek Pengolahan Hasil Samping Buah Kelapa. *Perspektif*, 4(2), 55–63.

- Mardiatmoko, G., & Ariyanti, M. (2011). *Produksi Tanaman Kelapa (Cocos nucifera L.)* (R. Loppies, Ed.). Badan Penerbit Fakultas Pertanian. Universitas Pattimura.
- Menlik, T., Kirmaci, V., & Usta, H. (2009). Modeling Of Freeze Drying Behaviors Of Strawberries By Using Artificial Neural Network. *J. of Thermal Science and Technology*, 29, 11–21.
- Muhammad, S., Syah, I. T., & Xyzquolyna, D. (2021). Increasing flour whiteness index on Amorphophallus paeoniifolius (Dennst.) Nicolson flour production by sodium metabisulfite. *Anjoro: International Journal of Agriculture and Business*, 2(1), 9–18. <https://doi.org/10.31605/anjoro.v2i1.929>
- Mühlbauer, W., & Müller, J. (2020). *Drying Atlas*. Woodhead Publishing.
- Nanda, M. A., Seminar, K. B., Solahudin, M., Maddu, A., & Nandika, D. (2018). Implementation of Genetic Algorithm (GA) for Hyperparameter Optimization in a Termite Detection System. *Proceedings of the 2nd International Conference on Graphics and Signal Processing*, 100–104. <https://doi.org/10.1145/3282286.3282289>
- Niamnuy, C., & Devahastin, S. (2005). Drying kinetics and quality of coconut dried in a fluidized bed dryer. *Journal of Food Engineering*, 66(2), 267–271. <https://doi.org/10.1016/j.jfoodeng.2004.03.017>
- Onwude, D. I., Hashim, N., Janius, R. B., Nawi, N. M., & Abdan, K. (2016). Modeling the Thin-Layer Drying of Fruits and Vegetables: A Review. *Comprehensive Reviews in Food Science and Food Safety*, 15(3), 599–618. <https://doi.org/10.1111/1541-4337.12196>
- Ozcelik, B., Oktem, H., & Kurtaran, H. (2005). Optimum surface roughness in end milling Inconel 718 by coupling neural network model and genetic algorithm. *International Journal of Advanced Manufacturing Technology*, 27(3–4), 234–241. <https://doi.org/10.1007/s00170-004-2175-7>
- Pargiyanti. (2019). Optimasi Waktu Ekstraksi Lemak Dengan Metode Soxhlet Menggunakan Perangkat Alat Mikro Soxhlet. *Indonesian Journal of Laboratory*, 1(2), 29–35.
- Phanphet, S., & Bangphan, S. (2021). Application Of Full Factorial Design For Optimization Of Production Process By Turning Machine. *Journal of Tianjin University Science and Technology*, 54(08), 35–55. <https://doi.org/10.17605/OSF.IO/3TESD>
- Prades, A., Salum, U. N., & Pioch, D. (2016). New era for the coconut sector. What prospects for research? *OCL - Oilseeds and Fats, Crops and Lipids*, 23(6). <https://doi.org/10.1051/ocl/2016048>
- Pratiwi, E., Putri, A. S., & Gunantar, D. A. (2020). Pengaruh Suhu Pengeringan pada Pembuatan Kelapa Parut Kering (Desiccated Coconut) Terhadap Sifat Kimia dan Organoleptik. *Jurnal Teknologi Pangan Dan Hasil Pertanian*, 15(2), 10–14. <https://doi.org/10.26623/jtphp.v13i1.1845>
- Rahmi, S., Safrizal, Yusmanizar, & Susanti, D. (2021). Pembuatan Kelapa Parut Kering (Desiccated Coconut) di PT. Rejeki Bersamah, Kabupaten Simeulue. *Jurnal Teknologi Pengolahan Pertanian*, 3(2), 27–34.

- Raljić, J. V., & Petronijević, J. G. (2009). Sensory properties and color measurements of dietary chocolates with different compositions during storage for up to 360 days. *Sensors*, 9(3), 1996–2016. <https://doi.org/10.3390/s90301996>
- Risdiyanti, D., Murad, & Putra, G. M. D. (2016). Kajian Pengeringan Jahe (Zingiber Officinale Rosc) Berdasarkan Perubahan Geometrik Dan Warna Menggunakan Metode Image Analysis. *Jurnal Ilmiah Rekayasa Pertanian Dan Biosistem*, 4(2), 275–284.
- Risianti, D., Murad, & Putra, G. M. D. (2016). Kajian Pengeringan Jahe (Zingiber Officinale Rosc) Berdasarkan Perubahan Geometrik Dan Warna Menggunakan Metode Image Analysis. *Jurnal Ilmiah Rekayasa Pertanian Dan Biosistem*, 4(2), 275–284.
- Shaik, N. B., Pedapati, S. R., Ammar Taqvi, S. A., Othman, A. R., & Abd Dzubir, F. A. (2020). A feed-forward back propagation neural network approach to predict the life condition of crude oil pipeline. *Processes*, 8(6). <https://doi.org/10.3390/PR8060661>
- Sidabutar, I. J., Widyasanti, A., Nurjanah, S., Nurhadi, B., Rialita, T., & Lembong, E. (2020). Kajian Rasio Refluks Pada Isolasi Beberapa Senyawa Minyak Nilam (Pogostemon Cablin Benth) Dengan Metode Distilasi Fraksinasi. *Jurnal Ilmiah Rekayasa Pertanian Dan Biosistem*, 8(1), 71–78. <https://doi.org/10.29303/jrpb.v8i1.160>
- Singh, R. P., & Heldman, D. R. (2009). *Introduction to Food Engineering* (Fourth). Academic Press.
- Smith, D. J. M. (2012). *Modelling and Simulation of Integrated Systems in Engineering*. Woodhead Publishing.
- Subagio, A. (2011). Potensi Daging Buah Kelapa sebagai Bahan Baku Pangan Bernilai. *Pangan*, 20(1), 15–26.
- Swastawati, F., & Rianingsih, L. (2014). Tingkat Oksidasi Lemak Dan Kualitas Protein Ikan Manyung (Arius Thalassinus) Asap Dengan Metode Pengasapan Berbeda Selama Penyimpanan. *Jurnal Pengolahan Dan Bioteknologi Hasil Perikanan*, 3(1), 60–69. <http://www.ejournal-s1.undip.ac.id/index.php/jpbhp>
- Taheri-Garavand, A., Rafiee, S., Keyhani, A., & Javadikia, P. (2013). Modeling of basil leaves drying by GA-ANN. *International Journal of Food Engineering*, 9(4), 393–401. <https://doi.org/10.1515/ijfe-2012-0224>
- Tarafdar, A., Jothi, N., & Kaur, B. P. (2021). Mathematical and artificial neural network modeling for vacuum drying kinetics of Moringa olifera leaves followed by determination of energy consumption and mass transfer parameters. *Journal of Applied Research on Medicinal and Aromatic Plants*, 24. <https://doi.org/10.1016/j.jarmap.2021.100306>
- Thant, P., Robi, P., & Mahanta, P. (2018). ANN Modelling for Prediction of Moisture Content and Drying Characteristics of Paddy in Fluidized Bed. *International Journal of Engineering and Applied Sciences*, 5(3), 118–123. www.ijeas.org

- Towaha, J., Indriati, G., & Rusli. (2008). Komponen Buah Dan Fitokimia Daging Buah Kelapa Genjah. *Agrin*, 12(1), 1410–1439.
- Ummah, N., Purwanto, Y. A., & Suryani, A. (2016). Penentuan Konstanta Laju Pengeringan Bawang Merah (*Allium ascalonicum* L.) Iris Menggunakan Tunnel Dehydrator. *Journal of Agro-Based Industry*, 33(2), 49–56.
- Vaclavik, V. A., & Christian, E. W. (2008). *Essentials of Food Science* (Third). Springer Science+Business Media.
- Wahyuningtias, D. (2010). Uji Organoleptik Hasil Jadi Kue Menggunakan Bahan Non Instant Dan Instant. *BINUS BUSINESS REVIEW*, 1(1), 116–125.
- Wahyu Saputra, T., Waluyo, S., Septiawan, A., & Ristiyana, S. (2020). Pengembangan Model Prediksi Laju Pengeringan Pada Irisan Wortel (*Daucus Carota*) Berbasis Regresi Linier Berganda (RLB) Dan Jaringan Syaraf Tiruan (JST). *Jurnal Ilmiah Rekayasa Pertanian Dan Biosistem*, 8(2), 209–218. <https://doi.org/10.29303/jrpb.v8i2.191>
- Welsh, Z. G., Khan, M. I. H., & Karim, M. A. (2021). Multiscale modeling for food drying: A homogenized diffusion approach. *Journal of Food Engineering*, 292. <https://doi.org/10.1016/j.jfoodeng.2020.110252>
- Xiao, Y., Xu, P., Fan, H., Baudouin, L., Xia, W., Bocs, S., Xu, J., Li, Q., Guo, A., Zhou, L., Li, J., Wu, Y., Ma, Z., Armero, A., Issali, A. E., Liu, N., Peng, M., & Yang, Y. (2017). The genome draft of coconut (*Cocos nucifera*). *GigaScience*, 6(11). <https://doi.org/10.1093/gigascience/gix095>
- Xiong, J., Chen, W., Smith, J. F., Zhang, Y., & Zhang, J. (2009). An improved extraction method to determine the initial emittable concentration and the partition coefficient of VOCs in dry building materials. *Atmospheric Environment*, 43(26), 4102–4107. <https://doi.org/10.1016/j.atmosenv.2009.05.042>
- Yahya, S., Mohd Shahrir, A., Amir Syariffuddien, M. A., Shafie, A., Mohammad Shukri, J., Mohd Zaimi, Z. A., & Amir Redzuan, S. (2020). A study of drying parameters on drying time and colour quality of grated coconut using tumbling mechanism in convective dryer. *Food Research*, 4, 64–69. [https://doi.org/10.26656/fr.2017.4\(S6\).023](https://doi.org/10.26656/fr.2017.4(S6).023)
- Yusuf, Y., Kindangen, J. G., & Yusron, M. (2021). Revitalization of Economic Development of Coconut Area in North Sulawesi. *Jurnal Penelitian Dan Pengembangan Pertanian*, 40(1), 44. <https://doi.org/10.21082/jp3.v40n1.2021.p44-57>
- Zambrano, M., Dutta, B., Mercer, D. G., MacLean, H. L., & Touchie, M. F. (2019). Assessment of moisture content measurement methods of dried food products in small-scale operations in developing countries: A review. In *Trends in Food Science and Technology* (Vol. 88, pp. 484–496). Elsevier Ltd. <https://doi.org/10.1016/j.tifs.2019.04.006>