

DAFTAR PUSTAKA

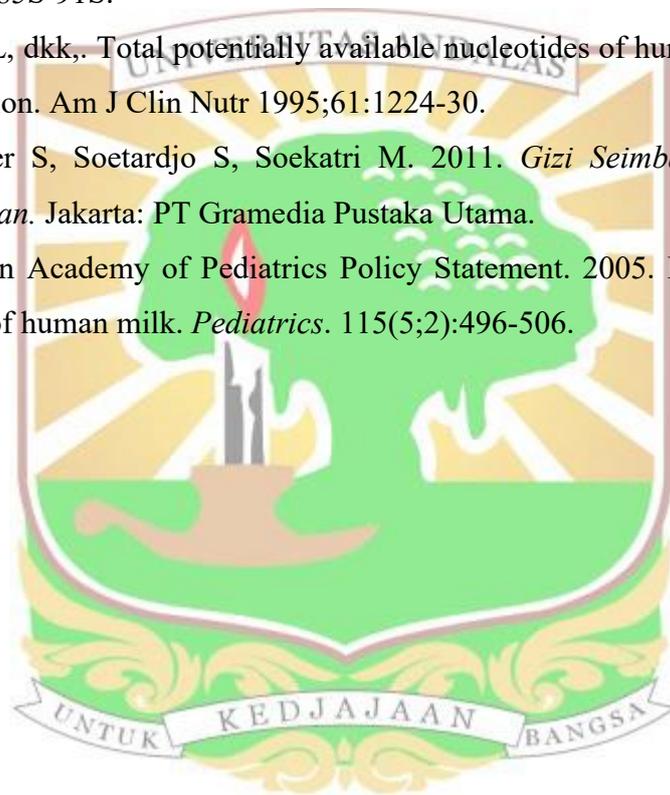
1. Prapun R, Cheetangdee N and Udomrati S. Faktor yang mempengaruhi niat ibu memberikan ASI eksklusif di Kelurahan Magersari, Sidoarjo. *Jurnal Promkes*. 2016; 4(1): 11–21.
2. Gunasekaran R et al. Maternal intake of dietary virgin coconut oil modifies essential fatty acids and causes low body weight and spiky fur in mice. *BMC Complementary and Alternative Medicine*. 2017; 17:79.
3. Bravi F, Wiens E, Decarli A, Pont AD, Agostoni C and Ferraroni M. Impact of maternal nutrition on breast-milk composition: a systematic review. *Am J Clin Nutr*. 2016;104:646–62.
4. Astuti R, Sinaga SM and Putra EDL. Effect of taking virgin coconut oil to the breast milk secretion and inspection of medium chain fatty acids contain. *Int.J. PharmTech Res*. 2015;7(3): 481-487.
5. Walyani E. 2015. Perawatan kehamilan dan menyusui anak pertama agar bayi lahir dan tumbuh sehat. Yogyakarta : Pustaka Baru Press.
6. Ballard O, Morrow AL. Human milk composition: nutrients and bioactive factors. *Pediatr Clin North Am*. 2013; 60(1): 49–74.
7. Institute of Medicine (US) Committee on Nutritional Status During Pregnancy and Lactation. 1991. *Nutrition During Lactation*. Washington DC: National Academies Press (US)
8. Pillay J, Davis TJ (2019). *Physiology, lactation*. <https://www.ncbi.nlm.nih.gov/books/NBK499981/>. Diakses pada 29 Februari 2020.
9. Martin CR, Ling P dan Blackburn GL. Review of infant feeding: key features of breast milk and infant formula. 2016; 8(5): 279.
10. German JB, Dillard CJ. Saturated fats: a perspective from lactation and milk composition. *Lipids*. 2010 ; 45(10): 915–923.

11. Iranpour R, Kelishadi R, Babaie S, Khosravi-Darani K dan Farajian S. Comparison of long chain polyunsaturated fatty acid content in human milk in preterm and term deliveries and its correlation with mothers' diet. *Journal of Research in Medical Sciences*. 2013;18:1-5
12. Yao Y, Zhao G, Yan Y, Mu H, Jin Q, Zou X, et al. Milk fat globules by confocal Raman microscopy: Differences in human, bovine and caprine milk. *Food Research International*. 2016;80:61-69
13. Koletzko B. Human milk lipids. *Annals of Nutrition and Metabolism*. 2016;69:28-40
14. Gardner A, Rahman I, Lai C, Hepworth A, Trengove N, Hartmann P, et al. Changes in fatty acid composition of human milk in response to cold-like symptoms in the lactating mother and infant. *Nutrients*. 2017;9:1034
15. Palmeira P, Sampaio MC. Immunology of breastmilk. *Rev Assoc Med Bras* 2016; 62(6):584-593.
16. Pubchem (2020) . Lauric acid. <https://pubchem.ncbi.nlm.nih.gov/compound/Lauric-acid>. Diakses tanggal 6 Maret 2020.
17. Akoh C.C. and Min D.B. "Food lipids: chemistry, nutrition, and biotechnology" 3th ed. 2008
18. Chow Ching K. "Fatty acids in foods and their health implication" 3th ed. 2008.
19. Dayrit FM. The properties of lauric acid and their significance in coconut oil. *Journal of the American Oil Chemists' Society*. 2015; 92:1–15.
20. McCarty MF, DiNicolantonio JJ. Lauric acid-rich medium-chain triglycerides can substitute for other oils in cooking applications and may have limited pathogenicity. *Open Heart*. 2016; 3(2): e000467.

21. Widianingrum DC, Noviandi CT and Salasia SIO. Antibacterial and immunomodulator activities of virgin coconut oil (VCO) against *Staphylococcus aureus*. *Heliyon* 5. 2019; e02612.

22. Srivastava Y, Semwal AD and Sharma GK. Therapeutic, probiotic and unconventional food. Elsevier. 2018: 291-301.
23. Francois CA, Connor SL, Wander RC and Connor WE. Acute effects of dietary fatty acids on the fatty acids of human milk. American Journal of Clinical Nutrition 1998;67:301-308
24. Srivastava, J.N. and Ouyang, Z. (1992). Studies on the general estimator in sampling theory, based on the sample weight function. JSPI, 31, 199-218.
25. Gartner LM, Morton J, Lawrence RA, et al. Breastfeeding and the use of human milk. Pediatrics 2005;115:496e506.
26. World Health Organization. WHO statement 2011;1. Available at: http://www.who.int/mediacentre/news/statements/2011/breastfeeding_20110115/en/index.html [Date accessed: October 9,2011].
27. Emil, V.C. 2004. Coconut oil: uses and issues on its health and nutraceuticals benefits. Philippines Coconut Research and Development Foundation, Inc. [http://www.coconut-info.com/coconut oil uses and issues. Htm](http://www.coconut-info.com/coconut%20oil%20uses%20and%20issues.htm) (8 agustus 2004).
28. Underwood, Analisis Kimia Kuantitatif, Erlangga Jakarta. 2004 <http://dedepurnama.blogspot.com/2012/06/makalah-chromatography-gas-gc.html>.
29. Anonim.2010. Kromatografi Gas. <http://bondiebluesy.wordpress.com/2010/03/08/kromatografi-gas>
30. Soebagio, Drs Dkk, Kimia Analitik II, Jica Common Textbook, Malang 2002
31. Adnan, Mochamad. 1997. Teknik Kromatografi untuk Analisis Bahan Makanan. Yogyakarta: Andi Offset
32. Badriul, dkk. 2008. Bedah ASI. Jakarta: Balai Penerbit FKUI
33. Wilczynska-Kwiatk A, Singh RB and Meester FD. Nutrition and behavior: The role of ω 3 fatty acids. The Open Nutraceuticals Journal. 2009;2:1-10.

34. Williams CL, Deckelbaum R. Macronutrient requirements for growth: fat and fatty acids. In: Walker WA, Watkins JB, editors. Nutrition in pediatrics basic science and clinical applications. 3rd ed. London: BC Decker; 2003. p. 52-66.
35. Butte NF, Smitheo and Garza C. Energy utilization of breastfed and formula-fed infants. *Am J Clin Nutr* 1990;51:350-8.
36. Hammosh M. Human Milk. Dalam: Colon AR, Mohsen Z, penyunting. *Pediatric Physiology*. Boston: Little, Brown, 1985:69-85.
37. Al MD, van Houwelingen AC and Hornstra G. Long-chain polyunsaturated fatty acids, pregnancy and pregnancy outcome. *Am J Clin Nutr* 2000 01,71: 1 Suppl, 285S-91S.
38. Leach JL, dkk.,. Total potentially available nucleotides of human milk by stage of lactation. *Am J Clin Nutr* 1995;61:1224-30.
39. Almsier S, Soetardjo S, Soekatri M. 2011. *Gizi Seimbang Dalam Daur Kehidupan*. Jakarta: PT Gramedia Pustaka Utama.
40. American Academy of Pediatrics Policy Statement. 2005. Breastfeeding and the use of human milk. *Pediatrics*. 115(5;2):496-506.



41. Castle, Paula. 2010. *Omega – 3 and Omega – 6 Fatty Acid*. United States: University of Nebraska – Lincoln.
42. Dewey *et al.* 1986. *Human Lactation 2 Maternal and Environmental Factors: Relationship of Maternal Age to Breast Milk Volume and Composition*. New York and London: Plenum Press.

43. Lauritzen L, Carlson SE. 2011. Maternal fatty acid status during pregnancy and lactation and relation to newborn and infant status. *Matern Child Nutr.* 7:41–58.
44. Mulyani RI. 2014. Studi kandungan dan persentase *daily value* asam lemak esensial makanan Indonesia. [Skripsi]. Departemen Gizi Masyarakat. Fakultas Ekologi Manusia. Institut Pertanian Bogor. Bogor.
45. Riordan J. 2005. *Breastfeeding and Human Lactation* 3rd Ed. Canada: Jones and Barlett Publisher Inc.
46. Roesli U. 2000. *Mengenal ASI Eksklusif*. Jakarta: Trubus Agriwidya.
47. Fabian M. The properties of lauric acid and their significance in coconut oil. *J Am Oil Chem Soc* 2014; DOI 10.1007/211746-014-2562-7
48. Marten, B., Pfeuffer, M. dan Schrezenmeir, J. Medium-chain triglycerides : Review. *International Dairy Journal*, 2006. 16: 1374-1382.
49. Wood, J.D, R.I. Richardson, G.R.Nutc. A.V.Fisher, M.M. Campo, E.Kasapidou, P.R. Sherd, M. Enser. 2003. Effects of fatty acids on meat quality : a review. *Meat Science* 66 :21-23.
50. Yamashita M, Kadona Y. 1982. Digestion, absorption and metabolism of medium-chain trigliserides. *New food Ind.* 24: 28-33
51. Pontoh J, Buyung NTN. Analisa asam lemak dalam minyak kelapa murni (VCO) dengan dua peralatan kromatografi gas. *Jurnal Ilmiah Sains.* 2011;11(2):274-81.

