DAFTAR PUSTAKA

[1] A. W. PRATAMA, “Preparasi Dan Karakterisasi Nanoselulosa Secara Hidrolisis Dengan Variasi Konsentrasi Asam,” 2016, [Online]. Available: https://repository.unej.ac.id/handle/123456789/78875.

[2] M. Ioelovich, “Optimal Conditions for Isolation of Nanocrystalline Cellulose Particles,” *Nanosci. Nanotechnol.*, vol. 2, no. 2, pp. 9–13, 2012, doi: 10.5923/j.nn.20120202.03.

[3] W. NUGROHO, “Pembuatan Cellulose Powder dari Ampas Tebu dengan Variasi Konsentrasi dan Volume Larutan H2SO4,” 2014.

[4] D. A. Nugroho and P. Aji, “Characterization of Nata de Coco Produced by Fermentation of Immobilized Acetobacter xylinum,” *Agric. Agric. Sci. Procedia*, vol. 3, pp. 278–282, 2015, doi: 10.1016/j.aaspro.2015.01.053.

[5] B. W. HAPSARI, “Sintesis Nanosfer Berbasis Ferrofluid dan Poly Lactic Acid (PLA) dengan Metode Sonikasi,” 2009.

[6] L. Mao, P. Ma, K. Law, C. Daneault, and F. Brouillette, “Studies on kinetics and reuse of spent liquor in the TEMPO-mediated selective oxidation of mechanical pulp,” *Ind. Eng. Chem. Res.*, vol. 49, no. 1, pp. 113–116, 2010, doi: 10.1021/ie901039r.

[7] A. Isogai, T. Saito, and H. Fukuzumi, “TEMPO-oxidized cellulose nanofibers,” *Nanoscale*, vol. 3, no. 1, pp. 71–85, 2011, doi: 10.1039/c0nr00583e.

[8] M. Irfan, “Pengaruh perebusan pada suspensi nata de coco terhadap kekuatan tarik dan diskolorasi film selulosa bakteri nata de coco,” 2020.

[9] P. WIDYANINGSIH, Senny; PURWATI, “PEMANFAATAN MEMBRAN NATA DE COCO SEBAGAI MEDIA FILTRASI UNTUK REKOVERIMINYAK JELANTAH,” 2013.

[10] H. Abral, V. Lawrensius, D. Handayani, and E. Sugiarti, “Preparation of nano-sized particles from bacterial cellulose using ultrasonication and their

characterization," *Carbohydr. Polym.*, vol. 191, no. February, pp. 161–167, 2018, doi: 10.1016/j.carbpol.2018.03.026.

[11] F. Esa, S. M. Tasirin, and N. A. Rahman, "Overview of Bacterial Cellulose Production and Application," *Agric. Agric. Sci. Procedia*, vol. 2, pp. 113–119, 2014, doi: 10.1016/j.aaspro.2014.11.017.

[12] H. Abral, N. Fajri, M. Mahardika, D. Handayani, E. Sugiarti, and H. J. Kimd, "A simple strategy in enhancing moisture and thermal resistance and tensile properties of disintegrated bacterial cellulose nanopaper," *J. Mater. Res. Technol.*, vol. 9, no. 4, pp. 8754–8765, 2020, doi: 10.1016/j.jmrt.2020.06.023.

[13] H. P. Zhao, X. Q. Feng, and H. Gao, "Ultrasonic technique for extracting nanofibers from nature materials," *Appl. Phys. Lett.*, vol. 90, no. 7, pp. 97–99, 2007, doi: 10.1063/1.2450666.

[14] P. Paximada, E. A. Dimitrakopoulou, E. Tsouko, A. A. Koutinas, C. Fasseas, and I. G. Mandala, "Structural modification of bacterial cellulose fibrils under ultrasonic irradiation," *Carbohydr. Polym.*, vol. 150, pp. 5–12, 2016, doi: 10.1016/j.carbpol.2016.04.125.

[15] A. L. R. Costa, A. Gomes, H. Tibolla, F. C. Menegalli, and R. L. Cunha, "Cellulose nanofibers from banana peels as a Pickering emulsifier: High-energy emulsification processes," *Carbohydr. Polym.*, vol. 194, pp. 122–131, 2018, doi: 10.1016/j.carbpol.2018.04.001.

[16] S. Bel Haaj, A. Magnin, C. Pétrier, and S. Boufi, "Starch nanoparticles formation via high power ultrasonication," *Carbohydr. Polym.*, vol. 92, no. 2, pp. 1625–1632, 2013, doi: 10.1016/j.carbpol.2012.11.022.

[17] Y. Ni, J. Li, and L. Fan, "Effects of ultrasonic conditions on the interfacial property and emulsifying property of cellulose nanoparticles from ginkgo seed shells," *Ultrason. Sonochem.*, vol. 70, no. September 2020, p. 105335, 2021, doi: 10.1016/j.ultsonch.2020.105335.

[18] B. Soni, E. B. Hassan, and B. Mahmoud, "Chemical isolation and

characterization of different cellulose nanofibers from cotton stalks," *Carbohydr. Polym.*, vol. 134, pp. 581–589, 2015, doi: 10.1016/j.carbpol.2015.08.031.

[19] P. Liu *et al.*, "Effects of ultrasonication on the properties of maize starch/stearic acid/ sodium carboxymethyl cellulose composite film," *Ultrason. Sonochem.*, vol. 72, 2021, doi: 10.1016/j.ultsonch.2020.105447.