

DAFTAR PUSTAKA

- Adetunde, I.A., Onilude, A.A., dan Adetunde, L.A. 2010. Effect of Particulate Materials on Lactic Fermentation of new Local White Variety Cassava (“Bianbasse”) using Both Spontaneous and Starter Culture. *African Journal of Microbiology Research*, 4(1):40-50.
- Agustin, S. 2011. Efek Polisakarida Non-pati Terhadap Karakteristik Gelatinisasi Tepung Sukun. *Jurnal Teknologi Pertanian* 7(1);28-35.
- Akdeniz, N. 2004. Effects of Different Batter Formulations on Quality of Deep-Fat Fried Carrot Slices.
- Amanu, F.N. dan Susanto, W.H. 2014. Pembuatan Tepung MOCAF di Madura (kajian Varietas dan Lokasi Penanaman) Terhadap Mutu dan Rendemen. *Jurnal Pangan dan Agroindustri*, 2(3):161-169.
- Amri, E. dan Pratiwi, P. 2014. Pembuatan MOCAF (Modified Cassava Flour) dengan Proses Fermentasi Menggunakan Beberapa Jenis Ragi. *Jurnal Pelangi*, 6(2):182-191.
- Anugrahati, N.A., Natania, dan Andrew. 2017. Karakteristik Sensori dan Fisik Kulit Pangsit Goreng dengan Substitusi Tepung yang Berbeda Pada Penyimpanan Dingin dan Beku. *Jurnal Agroteknologi*, 11(2):156-163.
- Arsyad, M. 2016. Pengaruh Penambahan Tepung MOCAF Terhadap Kualitas Produk Biskuit. *Jurnal Agropolitan*, 3(3):52-61.
- AOAC. 2005. “Official Methods of Analysis. Association of Official Analytical Chemists”. Washington: Benjamin Franklin Station.
- Badan Standarisasi Nasional. 2009. Tepung Terigu sebagai Bahan Makanan. SNI 3751:2009. Jakarta.
- Badan Standarisasi Nasional. 2013. Siomay Ikan. SNI 7756:2013 Jakarta.
- Badan Standarisasi Nasional. 2011. Tepung Mokaf. SNI 7622:2011. Jakarta.
- Barak, S., Mudgil, D., dan Khatkar, B.S. 2014. Influence of Gliadin and Glutenin Fractions on Rheological, Pasting, and Textural Properties of Dough. *International Journal of Food Properties*, 17:1428-1438.
- BeMiller, J.N. 2019. Cellulose and Cellulose-Based Hydrocolloids. *Carbohydrate Chemistry for Food Scientists 3rd Edition*, 223-240. Elsevier.

- Biesiekierski, J.R. 2017. What Is Gluten? *Journal of Gastroenterology and Hepatology*, 32(1):78-81.
- Biller, E. dan Ekielski, A. 2007. Application of Instrumental Colour Measurement as An Indicator of Changes Occuring in Wheat Bakery Products during Production Process. *Polish Journal of Food and Nutrition Sciences*, 57(2A):29-34.
- Chillo, S., Laverse, J., Falcone, P.M., dan Del Nobile, M.A. 2007. Effect of Carboxymethylcellulose and Pregelatinized Corn Starch on The Quality of *Amaranthus Spaghetti*. *Journal of Food Engineering*, 83:492-500.
- Diniyah, N., Subagio, A., Sari, R.N.L., dan Yuwana, N. 2018. Sifat Fisikokimia dan Fungsional Pati dari MOCAF (Modified Cassava Flour) Varietas Kaspro dan Cimanggu. *Jurnal Penelitian Pascapanen Pertanian*, 15(2):80-90.
- Diniyah, N., Subagio, A., Sari, R.N.L., Vindy, P.G., dan Rofiah, A.A. 2018. Effect of Fermentation Time and Cassava Varieties on Water Content and the Yield of Starch from Modified Cassava Flour (MOCAF). *Indonesian Journal of Pharmaceutical Science and Technology*, 5(2):71-75.
- Dixit, Y. dan Bhattacharya, S. 2015. Rheological and sensory Behavior of Rice Flour Dough: Effect of Selected Additives Relation to Dough Flattening. *Journal Food Science Technology*, 52(8):4852-4862.
- Encina-Zelada, C.R., Cadavez, V., Monteiro, F., Teixeira, J.A. dan Gonzales-Barron, U. 2018. Combined Effect of Xanthan Gum and Water Content on Physicochemical and Textural Properties of Gluten-Free Batter and Bread. *Food Research International* 111:544-555.
- Fagundes, K.R.S., Luz, R.C., Fagundes, F.P., dan Balaban, R. 2018. Effect of Carboxymethylcellulose on Colloidal Properties of Calcite Suspensions in Drilling Fluids. *Polimeros*, 28(4):373-379.
- Fauziyah dan Afifah, C.A.N. 2014. Pengaruh Substitusi MOCAF (Modified Cassava Flour) dan Penambahan Puree Bayam (*Amaranthus spp.*) pada Hasil Jadi Kulit Pangsit. *E-Journal Boga* 3(2):16-25.
- Feja, M., Cortines, J., dan Kessler, A. 2018. Facts: Xanthan Gum in Gluten-Free Bread. *Jungbunzlauer*.
- Fitria, T.N., Martono, Y., dan Riyanto, C.A. 2017. Pengaruh Asetilasi dan Oksidasi Tepung MOCAF Terhadap Kadar Amilosa dan Amilopektin. *Prosiding SNST Ke-8*.

- Gadallah, M.G.E., Mahmoud, R.M., Ypusif, E.I., dan Alawneh, A.R. 2016. Effect of Adding Xanthan and Guar Gums on Quality Characteristics of Rice Gluten-Free Pan Bread. *Journal of Agricultural and Veterinary Sciences*, 9(2):235-246.
- Gambus, H., Sikora, M., dan Ziobro, R. 2007. The Effect of Composition of Hydrocolloids on Properties of Gluten Free Bread. *Acta Sci. Pol., Technonology Aliment.*, 6(3):61-74.
- Gangale, R. dan Jadhao, V. 2016. Effect of Hydrocolloid on Indian Traditional Food Puri Bended with Pearl Millet and Soybean Flour. *Journal of Innovaion in Engineering and Technology*, 7(4):270-275.
- Gavilighi, H.A., Azizi, M.H., Barzegar, M., dan Ameri, M.A. 2006. Effect of Selected Hydrocolloids on Bread Stalling as Evaluated by DSC and XRD. *Journal of Food Technology*, 4(3):185-188.
- Ghebremedhin, M., Schreiber, C., Zielbauer, B., Dietz, N., dan Vilgis, T. 2020. Interaction of Xanthan Gums with Galacto- and Glucomannans. Part II: Heat Induced Synergistic Gelation Mechanism and Their Interaction with Salt. *Journal Phys. Materials*.
- Gujral, H.S., Haros, M., dan Rosell, C.M. 2004. Improving the texture and delaying staling in rice flour chapati with hydrocolloids and α -amylase. *Journal of Food Engineering*, 65(1):89-94.
- Handojo, L.A., Zefanya, S., dan Christanto, Y. 2017. Drying Performance of Fermented Cassava (Fercaf) Using A Convective Multiple Flash Dryer. *International Seminar on Fundamental and Application of Chemical Engineering*, AIP Conference Proceedings 1840.
- Herawati, H. 2018. Potensi Hidrokoloid Sebagai Bahan Tambahan Pada Produk Pangan dan Non-Pangan Bermutu. *Jurnal Litbang Pertanian*, 37(1):17-25.
- Herawati, H. 2019. Hydrocolloids to The Effects of Gluten Free Bakery Products. *Journal of Physics* 1295.
- Hou, G.G. 2010. *Asian Noodles*. Hoboken: John Wiley & Sons, Inc.
- Hu, Y., Wei, Z., dan Chen, Y.. 2017. Quality Changes of Fresh Dumpling Wrappers at Room Temperature. *Acta Universitatis Cibiniensis Series E:Food Technology*, 21(2):63-72.
- Huang, S. 2005. *Chinese Dumplings*. Cereals.

- Indriati, N., Kumalasari, R., Ekafitri, R., dan Darmajana, D.A. 2013. Pengaruh Penggunaan Pati Ganyong, Tapioka, dan MOCAF sebagai Bahan Substitusi Terhadap Sifat Fisik Mie Jagung Instan. *AGRITECH*, 33(4):391-398.
- Jiang, Y., Zhao, Y. Wang, D., dan Deng, Y. 2018. Influence of The Addition of Potato, Okara, and Konjac Flours on Antioxidant Activity, Digestibility, and Quality of Dumpling Wrappers. *Journal of Food Quality*.
- Kamsiati, E., Herawati, H., dan Sunarmani. 2019. Influence of Glycerol Mono Stearate and Guar Gum on Quality Characteristics of Gluten Free Macaroni from Cassava. 2019. *IOP Conf. Series: Earth and Environmental Science* 309.
- Kaur, A., Shevkani, K., Singh, N., Sharma, P., dan Kaur, S. 2015. Effect on Guar Gum and Xanthan Gum on Pasting and Noodle-Making Properties of Potato, Corn and Mung Bean Starches. *Journal Food Science Technology*, 52(12):8113-8121.
- Kayader, A. dan Singh, R.K. 1999. Rheological Properties of Deep-Fried Tortillas Prepared with hydrocolloids. *International Journal of Food properties* 2(2):185-193.
- Kohajdova, Z. dan Karovicova, J. 2008. Influence of Hydrocolloids Quality of Baked Goods. *Acta Sci. Pol., Technology Aliment.*, 7(2):43-49.
- Kraithong, S., Lee, S., dan Rawdkuen, S. 2019. The Influence of Hydrocolloids on The Properties Organic Red Jasmine Rice Noodles, Namely on Antioxidant Activity, Cooking, Texture, and Sensory Properties. *Starch*, 71.
- Kurek, M.A., Wyrwisz, J., Piwinska, M., dan Wierzbicka, A. 2015. Influence of The Wheat Flour Extractiio degree in The Quality of Bread Made with High Proportions of β -Glucan. *Food Science Technology, Campinas*, 35(2):273-278.
- Kurniati, L.I., Aida, N., Gunawan, S., dan Widjaja, T. 2012. Pembuatan MOCAF (Modified Cassave Flour) dengan Proses Fermentasi Menggunakan *Lactobacillus plantarum*, *Saccharomyces cerevisiae*, dan *Rhizopus oryzae*. *Jurnal Teknik POMITS*, 1(1):1-6.
- Lazaridou, A., Duta, D., Papageorgiou, M., Belc, N., dan Biliaderis, C.G. 2007. Effects on Hydrocolloids on Dough Rheology and Bread Quality Parameters in Gluten-Free Formulations. *Journal of Food Engineering*, 79(3):1033-1047.

- Lestari, D., Kresnowati, M.T., Rahmani, A., Lienda, A., dan Bindar, Y. 2019. Effect of Hydrocolloid on Characteristics of Gluten Free Bread from Rice Flour and Fermented Cassava Flour (Fercaf). *Reaktor* 19(3):89-95.
- Li, X., Lv, Y., Chen, Y., dan Chen, J. 2016. A Study on the Relationship Between Rheological Properties of Wheat Flour, Gluten Structure, and Dumpling Wrapper Quality. *International Journal of Food Properties*, 19:1566-1582.
- Linardi, G. F., I. Kuswardani dan E. Setijawati. 2013. Karakteristik Fisikokimia dan Organoleptik Kerupuk pada berbagai Proporsi Tapioka dan Tepung Kacang Hijau. *Jurnal Teknologi Pangan dan Gizi*, 12(2):101-106
- Liu, X., Mu, T., Yamul., K.D., Sun, H., dkk. 2017. Evaluation of Different Hydrocolloids to Improve Dough Rheological Properties and Bread Quality of Potato-Wheat Flour. *Journal of Good Science and Technology*, 54(1):1597-1607.
- Long, L., Li, F., Shu, M., Zhang, C., dan Weng, Z. 2019. Fabrication and Application of Carboxymethyl Cellulose-Carbon Nanotube Aerogels. *Materials*, 12:1867.
- Maity, T., Bawa, A.S., dan Raji, P.S. 2015. Use of Hydrocolloids to Improve The Quality of Vacuum Fried Jackfruit Chips. *International Food Research Journal* 22(4):1571-1577.
- Maleki, G. dan Milani, J.M. 2013 Effet of Guar Gum, Xanthan Gum, CMC and HPMC on Dough Rheology and Physical Properties of Barbari Bread. *Food Science and Technology Research* 19(3):353-358.
- Martin, K., Jana, D., Bohuslava, T., Vaclav, T., dan Tomas, V. 2019. Texture Analyses on Snack-Type Products Made From Coloured Wheat. Conference: HYGIENA ALIMENTORUM XL.
- Mohammadi, M., sadeghnia, N., Azizi, M., Neyestani, T., dan Mortazavian, A. 2013. Development of Gluten-Free Flat Bread Using Hydrocolloids: Xanthan and CMC. *Journal of Industrial and Engineering Chemistry*.
- Moin, A., Ali, T.M., dan Hasnain, A. 2019. Effects of Basmati dan Irri Acetylated Rice Starches on Textural and Sensorial Characteristics of Dumpling Wrappers. *Journal of Food Measurement and Characterization* 7(3).
- Mortensen, A., Aguilar, F., Crebelli, R., Di Domenico, A., Frutos, M. J., Galtier, P., et al. (2017). Scientific opinion on the re-evaluation of guar gum (E 412) as a food additive. *EFSA Journal*, 15(2), 4669.

- Mousavi, M., Heshmati, A., Garmakhany, A.D., Vahidinia, A., dan Taheri, M. 2019. Texture and Sensory Characterization of Functional Yogurt Supplemented with Flaxseed During Cold Storage. *Food Science Nutrition*, 7(3):907-917.
- Mudgil, D., Barak, S., dan Khatkar, B.S. 2011. Guar Gum: Processing, Properties, and Food Applications-A Review. *Journal of Food Science and Technology*. Springer.
- Nammakuna, N., Barringer, S.A., dan Ratanatriwong, P. 2015. The effects of protein isolates and hydrocolloids complexes on dough rheology, physicochemical properties and qualities of gluten-free crackers. *Food Science & Nutrition* 2016; 4(2): 143–155.
- Nilusha, R.A.T., Jayasinghe, J.M.J.K., Perera, O.D.A.N., dan Perera, P.I.P. 2019. Review Article: Development of Pasta Products with Nonconventional Ingredients and Their Effect on Selected Quality Characteristics: A Brief Overview. *International Journal of Food Science* 1:1-10.
- Nusa, M., Suarti, B., dan Alfiah. 2012. Pembuatan Tepung MOCAF Melalui Penambahan Starter dan Lama Fermentasi (Modified Cassava Flavor). *Agrium*, 17(3):210-217.
- Odey, G.N. dan Lee, W.Y. 2019. Evaluation of The Quality Characteristics of Flour and Pasta from Fermented Cassava Roots. *International Journal of Food Science and Technology*.
- Padalino, L., Conte, A., dan Nobile, M.A. 2016. Overview on The General Approaches to Improve Gluten-Free Pasta and Bread. *Foods*, 5(4):87.
- Paula, A.M. dan Conti-Silva, A.C. 2014. Texture Profile and Correlation Between Sensory and Instrumental Analyses on Extruded Snacks. *Journal of Food Engineering* 121:9-14.
- Permatasari, K.B.D., Ina, P.T., dan Yusa, N.M. 2018. Pengaruh Penggunaan Tepung Labu Kuning (*Cucurbita Moschata* Durh) Terhadap Karakteristik Chiffon Cake Berbahan Dasar Modified Cassava Flour (MOCAF).
- Petri, D.F.S. 2015. Xanthan Gum: A Versatile Biopolymer for Biomedical and Technological Applications. *Journal of Applied Polymer Science*, 132(23).
- Philp, K. 2018. *Polysaccharide Ingredients*. Elsevier. Ireland.
- Pongpichaiudom, A. dan Songsermpong, S. 2018. Improvenent of Microwave-dried, Protein-enriched, Instant Noodle by Using Hydrocolloids. *Journal Food Science Technology*, 55(7):2610-2620.

- Pramesti, H.A., Siadi, K., dan Cahyono, E. 2015. Analisis Rasio Kadar Amilosa/Amilopektin dalam Amilum dari Beberapa Jenis Umbi. *Indonesian Journal of Chemical Science*, 4(1):27-30.
- Purlis, E. 2010. Browning Development in Bakery Products – A Review. *Journal of Food Engineering*, 99(3):239-249.
- Purnomo, E.K., Purwani, E.Y., dan Sulistyawati, T.W. 2015. Optimasi Penggunaan Hidrokoloid Terhadap Pasta Makaroni Berbasis Beras Beramilosa Tinggi. *Jurnal Teknologi dan Industri Pangan*, 26(2):241-251.
- Puspaningtyas, A.R. 2009. Efek Hidrokoloid pada Sifat Rheologi Adonan dan Fisikokimia Roti pada Roti Non Gluten dengan Formulasi Tepung Singkong (*Manihot esculenta* Crantz). Skripsi.
- Putri, N.A., Herlina, dan Subagio, A. 2018. Karakteristik MOCAF (Modified Cassava Flour) Berdasarkan Metode Penggilingan dan Lama Fermentasi. *Jurnal Agroteknologi*, 12(1):79-89.
- Raharja, S., Udin, F., Suparno, O., Febrianti, F.H., dan Nuraisyah, A. 2017. MOCAF Cross-Linking with Gluten to Improve The Quality of MOCAF Dough. *AIP Conference Proceedings* 1823, 020050.
- Rasulu, H., Yuwono, S.S., dan Kusnadi, J. 2012. Karakteristik Tepung Ubi Kayu Terfermentasi Sebagai Bahan Pembuatan Sagukasbi. *Jurnal Teknologi Pertanian*, 13(1):1-7.
- Razak, R.A., Karim, R., Sulaiman, R., dan Hussain, N. 2018. Effects of Different Types and Concentration of Hydrocolloid on Mango Filling. *International Food Research Journal* 25(3):1109-1119.
- Razavi, S.M.A. 2019. *Emerging natural Hydrocolloids: Rheology and Functions*. John Wiley & Sons Ltd.
- Rodge, A.B., Sonkamble, S.M., Salve, R.V., dan Hashmi, S.I. 2012. Effect of Hydrocolloid (Guar Gum) Incorporation on the Quality Characteristics of Bread. *Journal of Food Processing Technology*, 3(2).
- Roopa B.S., Mazumder, P., Bhattacharya, S. 2009. Fracture behavior and mechanism of puffed cereal during compression. *J Texture Stud.* 2009;40:157–171.
- Sabanis, D. dan Tzia, C. 2011. Effect of Hydrocolloids on Selected Properties of Gluten-Free Dough and Bread. *Food Science and Technology International*, 17(4):279-291.

- Saeleaw, M. dan Schleining, G. 2011. *Journal of Food Engineering* 103:229-236.
- Saha, D. dan Bhattacharya, S. 2010. Hydrocolloids as Thickening and Gelling Agents in Food: A Critical Review. *Journal Food Science Technology*, 47(6):587-597.
- Sanguinetti, A.M., Secchi, N., Del Caro, A., Fadda, C., Fenu, P.A.M., Catzeddu, P., Piga, A. 2015. Gluten-free fresh filled pasta: the effects of xanthan and guar gum on changes in quality parameters after pasteurisation and during storage, *LWT - Food Science and Technology*.
- Sato, M.T., Adachhi, N.T., Yoshida, Y.I., Kanatani, H.T., dan Hattori, M.T. 2017. Use of A Water-Soluble Pea Polysaccharide.
- Shanthilal, J. dan Bhattacharya, S. 2017. Frying of Rice Flour Dough Strands Containing Gum Arabic: Texture, Sensory Attributes and Microstructure Products. *Journal of Food Science and Technology*, 54(5):1293-1303.
- Shittu, T.A., Aminu, R.A., dan Abulude, E.O. 2009. Functional effects of xanthan gum on composite cassava-wheat dough and bread. *Food Hydrocolloids* 23:2254-2269.
- Sidhu, J.P.S. dan Bawa, A.S. 2000. Incorporation of Carboxymethyl Cellulose in Wheat Flour: Rheological, Alveographic, Dough Development, Gas Formation/Retention, Baking and Bread Firmness Studies. *International Journal of Food Properties*, 3(3):407-419.
- Sihotang, S.N.J., Lubis, Z., dan Ridwansyah. 2015. Karakteristik Fisikokimia dan Fungsional Tepung Gandum yang Ditanam di Sumatera Utara. *Jurnal Rekrayasa Pangan dan Pertanian*, 3(3):330-337.
- Subagio, A. 2008. Modified Cassava Flour (MOCAL): Sebuah Masa Depan Ketahanan Pangan Nasional Berbasis Potensi Lokal. *Rubrik Teknologi*.
- Sumnu, G., Koksel, F., Sahin, S., Basman, A., dan Meda, V. 2009. The Effects of Xanthan and Guar Gums on Staling of Gluten-Free Rice Cakes Baked in Different Ovens. *International Journal of Food Science and Technology*, 45:87-93.
- Sukamto. 2010. Perbaikan Tekstur dan Sifat Organoleptik Roti yang dibuat dari Bahan Baku Tepung Jagung Dimodifikasi oleh Gum Xanthan. *Agrika* 4 (1): 54-59.
- Sulistyo, J. dan Nakahara, K. 2013. Cassava Flour Modification by Microorganism. *The 1st International Symposium on Microbial Technology for Food and Energy*.

- Sumbodo, J., Amalia, U., dan Purnamayati, L. 2019. Peningkatan Gizi dan Karakteristik Kerupuk Pangsit dengan Penambahan Tepung Tulang Ikan Nila. *Jurnal Ilmu dan Teknologi Perikanan*, 1(1):30-36.
- Tandrianto, J., Mintoko, D.K., dan Gunawan, S. 2014. Pengaruh Fermentasi pada Pembuatan MOCAF (Modified Cassava Flour) dengan Menggunakan *Lactobacillus plantarum* Terhadap Kandungan Protein. *Jurnal Teknik POMITS*, 3(2):143-145.
- Toongdeesoontorn, W., Mauer, L.J., Wongruong, S., Sriburi, P., dan Rachtanapun, P. 2011. Effect of Carboxymethyl Cellulose Concentration on Physical Properties of Biodegradable Cassava Starch-Based Films. *Chemistry Central Journal*, 5(6).
- Tripathy, S. dan Das, M.K. 2013. Guar Gum: Present Status and Applications. *Journal of Pharmaceutical and Scientific Innovation*, 2(4):24-28.
- Tunick, M.H., Onwulata, C.I., Thomas, A.E., Philips, J.G., Mukhopadhyay, S., Sheen, S., Liu, C.K., Latona, N., Pimentel, M.R., dan Cooke, P.H. 2013. Critical Evaluation of Crispy and Crunchy Textures: A Review. *International Journal of Food Properties*, 16:949-963.
- Udachan, I. dan Sahoo, A.K. 2017. Effect of Hydrocolloids in the Development of Gluten Free Brown Rice Pasta. *International Journal of ChemTech Research*, 10(6):407-415.
- Umri, A.W., Nurrahman, dan H. Wikanastri. 2017. Kadar Protein, Tensile Strength, dan Sifat Organoleptik Mie Basah dengan Substitusi Tepung Mocaf. *Jurnal Pangan dan Gizi*, 7(1):38-47.
- Varela, P. dan Fiszman, S. 2011. Hydrocolloids in Fried Foods: A Review. *Food Hydrocolloids* 25(8):1801-1812.
- Weber, F.H., Clerici, M.T.P.S., Collares-Queiroz, F.P., dan Chang, Y.K. 2009. Interaction of Guar and Xanthan Gums with Starch in Gels Obtained from Normal, Waxy and High-Amylose Corn Starches. *Starch* 61:28-34.
- Yuwono, S.S., Febrianto, K., dan Dewi, N.S. 2013. Pembuatan Beras Tiruan Berbasis Modified Cassava Flour (MOCAF): Kajian Proporsi MOCAF: Tepung Beras dan Penambahan Tepung Porang. *Jurnal Teknologi Pertanian*, 14(3):175-182.