

## DAFTAR PUSTAKA

- Agustina, N., Thohari, I, Rosyidi, D. 2013. Evaluasi sifat putih telur ayam pasteurisasi ditinjau dari ph, kadar air, sifat emulsi dan daya kembang angel cake. *Jurnal Ilmu Peternakan*, 23(2): 6-13.
- Ajibola, C. F., Oyerinde, V.O., dan Adeniyani, O. S. 2015. Physicochemical and antioxidant properties of whole-wheat biscuit incorporated with *Moringa oleifera* leaves and coca powder. *Journal of Scientific Research & Reports*, 7(3): 195-206.
- Ajila, C. M., Leelavathi, K., Rao, U. J. S. P. 2008. Improvement of dietary fiber content and antioxidant properties in soft dough biscuits with the incorporation of mango peel powder. *Journal of Cereal Science*, 48: 319-326.
- Association of Official Analytical Chemists (AOAC). 2001. *Official Methods of Analysis of the Association of Official Analytical Chemists*. New York: Chemist Inc.
- Association of Official Analytical Chemists (AOAC). 2005. *Official Methods of Analysis of the Association of Official Analytical Chemists*. New York: Chemist Inc.
- Association of Official Analytical Chemists (AOAC). 1995. *Official Methods of Analysis of the Association of Official Analytical Chemists*. New York: Chemist Inc.
- Babu, A. K., Kumaresa, G., Raj V. A. A., dan Velraj, J. 2018. Review of leaf drying: mechanism and influencing parameters, drying methods, nutrient preservation, and mathematical models. *Renewable and Sustainable Energy Reviews* 90: 536-556.
- Badan Pusat Statistik (BPS). 2015. Produksi Ubi Kayu Menurut Provinsi (ton) 1993-2015. Available from: <https://www.bps.go.id/linkTableDinamis/view/id/880>. Diakses 2020 Februari 2.
- Badan Pustaka Statistik (BPS). 2018. Rata-Rata Konsumsi per Kapita Makanan dan Minuman Jadi 2014-2018. Available from: [http://epublikasi.setjen.pertanian.go.id/epublikasi/StatistikPertanian/2018/Konsumsi/Statistik\\_Konsumsi\\_Pangan\\_Tahun\\_2018/files/assets/basichtml/page124.html](http://epublikasi.setjen.pertanian.go.id/epublikasi/StatistikPertanian/2018/Konsumsi/Statistik_Konsumsi_Pangan_Tahun_2018/files/assets/basichtml/page124.html). Accessed 2020 Juni 27.
- Badan Pustaka Statistik (BPS). 2018. Rata-rata konsumsi per kapita tepung terigu, 2014 - 2018. Available from:

[http://epublikasi.setjen.pertanian.go.id/epublikasi/StatistikPertanian/2018/Konsumsi/Statistik\\_Konsumsi\\_Pangan\\_Tahun\\_2018/files/assets/basic-html/page30.html](http://epublikasi.setjen.pertanian.go.id/epublikasi/StatistikPertanian/2018/Konsumsi/Statistik_Konsumsi_Pangan_Tahun_2018/files/assets/basic-html/page30.html). Accessed 2020 Juni 27.

Balai Penelitian Tanaman Aneka Kacang dan Umbi (BALITKABI). 2016. *Pedoman Budi Daya Ubi Kayu di Indonesia*. Jakarta: IAARD Press

Badan Standarisasi Nasional (BSN). 2011. SNI 2973:2011. Syarat Mutu Biskuit. Jakarta: Badan Standarisasi Nasional.

Badan Standarisasi Nasional (BSN). 2009. SNI 3751:2009. Syarat Mutu Tepung Terigu. Jakarta: Badan Standarisasi Nasional.

Bakare, A. H., Osundahunsi, O. F., dan Olusanya, J. O. 2015. Rheological, baking, and sensory properties of composite bread dough with breadfruit (*Artocarpus communis* forst) and wheat flours. *Food Science and Nutrition*, 4(4): 573-587.

Baljeet, S. Y., Ritika, B.Y., dan Roshan, L.Y. 2010. Studies of functional properties and incorporation of buckwheat flour for biscuit making. *International Food Research Journal*, 17: 1067-1076.

Barak, S., Mudgil, D., dan Khatkar, B. S. 2013. Effect of composition of gluten proteins and dough rheological properties on the cookie making quality. *British Food Journal*, 115(4): 564-574.

Bisiekierski, J. R. 2016. What is Gluten?. *Journal of Gastroenterology and Hepatology*, 32(1).

Boz, H. 2019. Effect of flour and sugar particle size on the properties of cookie dough and cookie. *Czech Journal of Food Sciences*, 37(2):120-127.

Brown, A. 2015. *Understanding Food Principles and Preparation*. United States of America: Cengage Learning.

Brites, L. T. G., Ortolan, F., Silva, D. W., Bueno, F. R., Rocha, T. S., Chang, Y.K., dan Steel, C. J. 2018. Gluten-free cookies elaborated with buckwheat flour, millet flour and chia seeds. *Food Science and Technology*, 39(2).

Cauvain, S. P. 2017. *Baking Problems Solved*. Cambridge :WoodHead Publishing.

Chauhan, A., Saxena, D. C., dan Singh, S. 2016. Physical, textural, and sensory characteristics of wheat and amaranth flour blend cookies. *Congent Food and Agriculture*, 6(1).

Dai, F. J. dan Chau, C. F. 2017. Classification and regulatory perspectives of dietary fiber. *Journal of Food and Drug Analysis*, 25(1):37-42.

- Dachana, K. B., Rajiv, J., Indrani, D., dan Prakash, J. 2010. Effect of dried Moringa leaves on rheological, microstructural, nutritional, textural, and organoleptic characteristics of cookies. *Journal of Food Quality*, 33: 660-677.
- Dewi, D. P. 2018. Kelor leaf flour substitution of cookies on physical and organoleptic characteristic, proximate content, and iron level. *Ilmu Gizi Indonesia*, 1(2): 104-112.
- Dhingra, D., Michael, M., Rajput, H., dan Patil, R.T. 2012. Dietary fibre in foods. *Journal of Food Science and Technology*, 49(3):255-266.
- Ghozali, T., Efendi, S., dan Buchori, H. A. 2013. Senyawa fitokimia pada kukis jengkol (*Pithecolobium jiringa*). *Jurnal Agroteknologi*, 7(2):120-128.
- Handa, C., Goomer, S., dan Siddhu, A. 2012. Physicochemical properties and sensory evaluation of fructoligosaccharide enriched cookies. *Journal of Food Science and Technology*, 49(2): 192-199.
- Harmayani, E., Murdiati, A. dan Griyaningsih, G. 2011. Karakterisasi pati ganyong (*Canna edulis*) dan pemanfaatannya sebagai bahan pembuatan *cookies* dan cendol. *Jurnal Agritech*, 31(4):297-304.
- Hernaman, I., Budiman, A., Nurachma, S., dan Hidayat, K. 2014. Kajian in vitro penggunaan limbah perkebunan singkong sebagai pakan domba. *Pastura*, 4(1).
- Hill, V. 2014. *Approach to Food Safety Quality Management in the Value Chain from Wheat to Bread*. New York: Springer.
- Ho, L. H. dan Latif, N. B. A. 2016. Nutritional composition, physical properties, and sensory evaluation of cookies prepared from wheat flour and pitaya (*Hylocereus undatus*) peel flour blends. *Congent Food & Agriculture*, 2(1).
- Jannah, M., dan Saragih, B. 2019. Pengaruh tepung daun singkong (*Manihot utilissima*) terhadap sensori dan aktivitas antioksidan beras analog. *Jurnal Pertanian Terpadu*, 6(2): 96-108.
- Junior, E. N. M., Chiste, R. C., dan Pena, R. D. S. 2019. Oven drying and hot water cooking processes decrease hcn contents of cassava leaves. *Food Research International*, 119(2019): 517-523.
- Karri, V. R. dan Nalluri, N. 2016. Cassava: Meeting the Global Protein Need. *Plant Science Today*, 3(3): 304-311.
- Kaur, M., Singh, V., dan Kaur, R. 2017. Effect of partial replacement of wheat flour with varying levels of flaxseed flour on physicochemical, antioxidant, and

- sensory characteristics of cookies. *Bioactive Carbohydrates and Dietary Fibre*, 9:14-20.
- Khatkar, B. S. 2014. Structure and Functionality of Wheat Gluten Proteins. *Proceedings of the 2014 International Conference of Food Properties (ICFP 2014)*. Kuala Lumpur, 24-26 Januari 2014.
- Kuvhtova, V., Kohadjova, Z., Karovicova, J., dan Laukova, M. 2018. Physical, textural, sensory properties of cookies incorporated with grape skin and seed preparations. *Polish Journal of Food and Nutrition Sciences*, 68(4): 309-317.
- Latif, S. dan Müller, J. 2015. Potential of cassava leaves in human nutrition: A review. *Trends in Food Science*, 44(2).
- Laguna, L, Varela, P., Salvador, A., dan Fiszman, S. 2013. A new sensory tool to analyse the oral trajectory of biscuits with different fat and fibre contents. *Food Research International*, 51: 544 – 553.
- Lawless, H. T. dan Heymann, H. 2010. *Sensory Evaluation of Food Principles and Practice*. New York: Springer.
- Lubis, Y. M., Efriza, N. M., Ismaturahmi dan Fahrizal. 2013. Pengaruh konsentrasi rumput laut (*Euchema cottonii*) dan jenis tepung pada pembuatan mie basah. *Rona Teknik Pertanian*, 6(1): 413- 420.
- Maehre, H. K., Dalheim, L., Edvinsen, G.K., Ellevoll, E.O., dan Jensen, I. J. 2018. *Protein determination. Foods*, 7(1).
- Mamat, H. dan Hill, S. E. 2014. Effect of fat types on the structural and textural properties of dough and semisweet biscuit. *Journal of Food Science and Technology*, 51(9): 1998-2005.
- Marcus, J. B. 2013. *Culinary Nutrition the Science and Practice of Healthy Cooking*. New York: Academic Press.
- Mercer, D.G. 2008. Using Food Science and Technology to Improve Nutrition and Promote National Development. Rome: IUFosT.
- Montagnac, A. J., Davis, C. R., dan Tanumihardjo, S. A. 2009. Nutritional Value of Cassava for Use as Staple Food and Recent Advancements for Improvement. *Comprehensive Reviews in Food Science and Food Safety*, 8(3): 181-194.
- Morgan, N. K. dan Choct, M. 2016. Cassava: nutrient composition and nutritive value in poultry diets. *Animal Nutrition*, 2(4): 253-261.

- Muchtadi, T.R dan Sugiyono. 2010. *Ilmu Pengetahuan Bahan Pangan*. Bandung: Alfabeta.
- Mutmainna, N. 2013. Aneka Kue Kering Paling Top. Jakarta: Dunia Kreasi
- Nguyen, D. Q. T. dan Preston, T. R. 2004. Effect of method of processing cassava leaves on intake, digestibility and n retention by ba xuyen piglets. *Livestock Research for Rural Development*, 16(10).
- Nguyen, T. H. L., Ngoan, L.D., Bosch, G., Verstegen, M.W.A. dan Hendricks, W.H. 2012. Ileal and total tract apparent crude protein and amino acid digestibility of ensiled and dried cassava leaves and sweet potato vines in growing pig. *Animal Feed Science Technology*, 172(3): 171–179.
- Novidahlia, N., Amalia, L. dan Hidayat, A. W. 2015. Rasio tepung terigu dan tepung sukun terhadap sifat kimia dan organoleptik mi basah. *Jurnal Agroindustri Halal*, 1(1): 39-46.
- Nurani, F., Dhalika, T., dan Budiman, A. 2016. Mekanisme produksi protein asal daun singkong (*Manihot utilisima*) sebagai bahan pakan dengan menggunakan metode pelarutan pada suhu yang berbeda. *Students e-Journal*, 5(1).
- Poonsri, T., Jafarzadeh, S., Ariffin, F., Abidin, S. Z., Barati, Z., Latif, S., dan Muller, J. 2019. Improving nutrition, physicochemical and antioxidant properties of rice noodles with fiber and protein-rich fractions derived from cassava leaves. *Journal of Food and Nutrition Research*, 7(4): 325-332.
- Romeo, F. V., Luca, S. D., Piscopo, A., Santisi, V., dan Poiana, M. 2010. Shelf life of almond pastry cookies with different types of packaging and levels of temperature. *Food Science and Technology International*, 16(3): 233-240.
- Rojo-Poveda, O., Barbosa-Pereira, L., Orden, D., Stevigny, C., Zeppa, G., dan Bertolino, M. 2020. Physical properties and consumer evaluation of cocoa bean shell-functionalized biscuits adapted for diabetic consumers by the replacement of sucrose with tagatose. *Foods*, 9(814): 1- 16.
- Ruchdiansyah, D., Novidahlia, N., dan Amalia, L. 2016. Formulasi kerupuk dengan penambahan daun kelor (*Moringa oleifera*). *Jurnal Pertanian*, 7(2): 51-66.
- Salata, C. C., Leonel, M., Trombini, F. R. M., dan Mischan, M. M. 2014. Extrusion of blends of cassava leaves and cassava flour: physical characteristics of extrudates. *Food Science and Technology*, 34(3): 501-506.
- Santoso, U. 2018. Penggunaan daun katuk (*Sauvages androgynus*) sebagai suplemen pakan pada unggas. 1. Pengaruhnya terhadap Performa Ayam. *Jurnal Sains Peternakan Indonesian*, 13(2): 151-156.

- Saputra, G. A. R., Tutik, T., dan Peratasari, A. I. 2019. Penetapan kadar protein pada daun kelor muda dan daun kelor tua (*Moringa oleifera L*) dengan menggunakan metode kjeldahl. *Jurnal Analisis Farmasi*, 4(2).
- Sarifudin, A., Ekafitri, R., Surahman, D. N., Putri, S. K. D. F. A. 2015. Pengaruh penambahan telur pada kandungan proksimat, karakteristik aktivitas air bebas (aw) dan tekstural snack bar berbasis pisang (*Musa Paradisiaca*). *Agritech*, 35(1).
- Sert, D., Demir, M. K., dan Ertas, N. 2016. Rheological, physical and sensorial evaluation of cookies supplemented with dairy powders. *Food Science and Technology International*, 22(3): 1-7.
- Subagio, A. 2006. Ubi kayu substitusi berbagai tepung-tepungan. *Food Review*, 1(3): 16-22.
- Urade, R., Sato, N., dan Sugiyama, M. 2018. Gliadins from wheat grain: an overview, from primary structure to nanostructures of aggregates. *Biophysical Reviews*, 10 (2): 435-443.
- United States Department of Agriculture. 2019. Egg, Whole, Raw, Fresh. Food Data Central. Available from: <https://fdc.nal.usda.gov/fdc-app.html#/food-details/171287/nutrients>. Accessed 2020 Juni 30.
- United States Department of Agriculture. 2019. Wheat Flour, Whole Grain. Food Data Central. Available from: <https://fdc.nal.usda.gov/fdc-app.html#/food-details/168893/nutrients>. Accessed 2020 Juni 30.
- Vaclavik, V. A. dan Christian, E. W. 2013. Essential of Food Science Fourth Edition. New York: Springer.
- Verawati, B. dan Yanto, N. 2018. Daya terima biskuit tinggi protein dengan penambahan tepung biji durian. *Jurnal Kesehatan Masyarakat*, 2(2).
- Widiantara, T., Arief, D. Z., dan Yuniar, E. 2018. Kajian perbandingan tepung kacang koro pedang (*Canavalia ensiformis*) dengan tepung tapioka dan konsentrasi kuning telur terhadap karakteristik cookies koro. *Pasundan Food Technology Journal*, 5(2):146-153.
- Widyasanti, A., Subyekti, M., Sudaryanto, dan Asgar, A. 2019. Pengaruh suhu pengeringan dan proses blansing terhadap mutu tepung daun singkong (*Manihot esculenta C.*) dengan metode oven konveksi. *Jurnal Ilmi-Ilmu Pertanian Agrisaintifika*, 8(1): 9 -17.
- Zainal, Laga, A., dan Rahmatiah. 2018. Studi pembuatan brownies kukus dengan substitusi tepung daun singkong (*Mannihot utilissima*). *Jurnal Teknologi Pangan, Nutrisi, dan Kuliner*, 1(1): 11-22.