

## BIBLIOGRAPHY

- Agrihortico. 2019. *Jackfruit: Growing Practices and Nutritional Information*. New Delhi: Agrihortico.
- Aindongo, W. V., Caleb, O. J., Mahajan, P. V., Manley, M., & Opara, U. L. "Effects of Storage Conditions on Transpiration Rate of Pomegranate Aril-Sacs and Arils." *South African Journal of Plant and Soil*, 31, no.1(2014): 7–11.
- Amani Hamzah Aljahani and Amal Nassir Al-Khuarieef. "Effect of Mixing Wheat Flour with Pumpkin and Dates on the Nutritional and Sensory Characteristics of Cake." *Pakistan Journal of Nutrition* 16 (2017): 273-278.
- Amin, Z. M., Islam, T., Uddin, M. R., Uddin, M. J., Rahman, M. M., Satter, M. A. "Comparative study on nutrient contents in the different parts of indigenous and hybrid varieties of pumpkin (*Cucurbita maxima linn.*)" *Heliyon* 5, (2019):1-5
- Arifin, N., Siti Nur Izyan, M.A., Huda-Faujan, N. "Physical properties and consumer acceptability of basic muffin made from pumpkin puree as butter replacer." *Food Research* 3, no.6 (2019):840-845
- Association of Official Analysis Chemist. (AOAC). 1995. *Official Methods of Analysis of the Association Analytical Chemists*.AOAC International, Washington DC.
- Association of Official Analysis Chemist. (AOAC). 2005. *Official Methods of Analysis of the Association Analytical Chemists*.AOAC International, Washington DC.
- Behera, S. S., Ray, R. C. "Iles ile glucomannan, a promising polysaccharide of *Amorphophallus illes illes* K. Koch in health care." *International Journal of Biological Macromolecules* 92,(2016) 942–956.
- Blum, L. S., Mellisa, A., Kurnia Sari, E., Novitasari Yusadiredja, I., Liere, M. V., Shulman, S., Izwardy, D., Menon, R., Tumilowicz, A. "In-depth Assessment of Snacking Behavior in Unmarried Adolescent Girls Living in Urban Centers of Java, Indonesia." *Maternal & Child Nutrition* (2019)
- Butool, S., Butool, M. "Nutritional Quality on Value Addition to Jack Fruit Seed Flour." *International Journal of Science and Research* 4, no. 4 (2013):2406-2411.
- Chua, M., Baldwin, T. C., Hocking, T. J., & Chan, K. (2010). "Traditional uses and potential health benefits of *Amorphophallus illes illes* K. Koch ex N.E.Br." *Journal of Ethnopharmacology* 128, no.2(2010):268–278.

- Dadkah, A., Elhammi Rad, A. H., Azizinezhad, R. "Effect of Pumpkin Power as a Fat Replacer on Rheological Properties, Specific Volume and Moisture Content of Cake." *Banat's Journal of Biotechnology* 8, no.16 (2017): 116-126
- Devi, N. M., Prasad, R.V., Sagarika, N. "A review on health benefits and nutritional composition of pumpkin seeds." *International Journal of Chemical Studies* 6, no.3 (2018):1154-1157
- Devi, A., Khatkar, B. S. "Physicochemical, Rheological and Functional Properties of Fat and Oils in Relation to Cookie Quality: a Review." *Journal of Food Science Technology* 53, no.10 (2016):3633-3641
- Dhiman, A. K., Bavita, K., Attri, S., Ramachandran, P. "Preparation of pumpkin powder and pumpkin seed kernel powder for supplementation in weaning mix and cookies." *International Journal of Chemical Studies* 6, no.5 (2018):167-175
- Dokić, L., Nikolić, I., Šoronja-Simović, D., Biljana, P., Juul, N. "Sensory Characterization of Cookies with Chestnut Flour." *International Journal of Nutrition and Food Engineering* 8, No.5 (2014): 416-419
- Fatchiyah. 2018. *Kajian Nutrigenomik & Kesehatan*. Malang: UB Press.
- Granato, D., Masson, M. L., & Ribeiro, J. C. B. "Sensory Acceptability and Physical Stability Evaluation of a Prebiotic Soy-Based Dessert Developed With Passion Fruit Juice." *Food Science and Technology* 32, no1(2012): 119-126.
- Gharibzahedi, S. M. T., Jafari, S. M. "The importance of minerals in human nutrition: Bioavailability, food fortification, processing effects and nanoencapsulation." *Trends in Food Science & Technology* 62, (2017):119-132.
- Hettiaratchi, U. P. K., Ekanayake, S., Welihinda, J. "Nutritional Assessment of a Jackfruit (*Artocarpus Heterophyllus*) Meal." *Ceylon Medical Journal* 56, no.2 (2011): 54-58.
- Ho, L.-H., Abdul Latif, N. W. B. "Nutritional composition, physical properties, and sensory evaluation of cookies prepared from wheat flour and pitaya (*Hylocereus undatus*) peel flour blends." *Cogent Food & Agriculture* 2, no.1(2016).
- Istinganah, M., Rauf, R., Widyaningsih, E. N. "Tingkat Kekerasan dan Daya Terima Biskuit Dari Campuran Tepung Jagung dan Tepung Terigu Dengan Volume Air yang Proporsional." *Jurnal Kesehatan* 10, No.2 (2017): 83-93

- Kurniawati, A. D., Widjanarko, S. B. "Effects of Multiple Ethanol Leaching with Difference Concentration on Physical and Chemical Properties of Porang Flour (*Amorphophallus oncophyllus*)" Undegraduate thesis, Brawijaya University (2010).
- Kusmiyati, K., Sulistiyono, A. "Utilization of Iles-Iles and Sorghum Starch for Bioethanol Production." *International Journal of Renewable Energy Development* 3, no.2 (2014): 83-89
- Mamat, H., Hill, S. E. "Structural and functional properties of major ingredients of biscuit." *International Food Research Journal* 25, no.2(2018): 462-471
- Mandruga, M. S., Albuquerque, F. S. M., Silva, I. R. A., Amaral, D. S., Magnani, M., Neto, V. Q. "Chemical, Morphological and Functional Properties of Brazilian Jackfruit (*Artocarpus heterophyllus* L.) Seeds Starch." *Food Chemistry* 143, no.15 (2014): 440-445
- Mawarni, R. T. dan Widjanarko, S. B. "Penggilingan metode ball mill dengan pemurnian kimia terhadap penurunan oksalat tepung porang." *Jurnal Pangan dan Agroindustri* 3, no. (2015): 571-581.
- Maulina, F. D. A., Lestari, I. M., Retnowati, D. S. "Pengurangan Kadar Kalsium Oksalat Pada Umbi Talas Menggunakan NaHCO<sub>3</sub>: Sebagai Bahan Dasar Tepung." *Jurnal Teknologi Kimia dan Industri* 1, no.1 (2012): 277-283
- Mezzomo, N., Ferreira, S. R. S. "Carotenoids Functionality, Sources, and Processing by Supercritical Technology: A Review." *Journal of Chemistry*, (2016): 1–16.
- Milićević, D., Vranić, D., Mašić, Z., Parunović, N., Trbović, D., Nedeljković-Trailović, J., Petrović, Z. "The role of total fats, saturated/unsaturated fatty acids and cholesterol content in chicken meat as cardiovascular risk factors." *Lipids in Health and Disease* 13, no.1(2014): 42
- Mudgil, D., Barak, S., Khatkar, B. S. "Cookie Texture, Spread Ratio and Sensory Acceptability of Cookies As a Function of Soluble Dietary Fiber, Baking Time and Different Water Levels." *LWT- Food Science and Technology* 80 (2017): 537-542
- Njike, V. Y., Smith, T. M., Shuval, O., Shuval, K., Edshteyn, I., Kalantari, V., Yaroch, A. L. "Snack Food, Satiety, and Weight." *Advances in Nutrition* 7 , no.5(2016): 866–878
- Nishinari, K. 2020. *Textural Characteristics of World Foods*. New Jersey: John Wiley & Sons
- Norhayati, M. K., Mohd Fairulnizal, M. N., Zaiton, A., Wan Syuriahti, W. Z.,

- Rusidah, S., Aswir, A. R., Ang, J. L., Mohd Naeem, M. N., Suraiami, M., Mohd Azerulazree, J., Vimala, B. "Nutritional Composition of Selected Commercial Biscuits in Malaysia." *Sains Malaysiana* 44, no.4 (2015): 581-591
- Ogenean, C. F., Darie, N., Ognean, M. "Fat Replacers – Review." *Journal of Agroalimentary Processes and Technologies* 12, no. 2(2006): 433-442.
- Oluoch, M. O., Abang, M., Ojiewo, C., Nono-Womdim, R. "Good Agricultural Practices for African Indigenous Vegetables." *Africa* (2012), Leuven: ISHS
- Onyeike, E. N., & Omubo-Dede, T. T. "Effect of Heat Treatment on The Proximate Composition, Energy Values, and Levels of Some Toxicants in African Yam Bean (*Sphenostylis stenocarpa*) Seed Varieties." *Plant Foods for Human Nutrition* 57, no,3/4(2002): 223–231
- Ostermann-Porcel, M. V., Quiroga-Panelo, N., Rinaldoni, A. N., & Campderrós, M. E. "Incorporation of Okara into Gluten-Free Cookies with High Quality and Nutritional Value." *Journal of Food Quality* (2017): 1–8
- Pathare, P. B., Opara, U. L., & Al-Said, F. A.-J. "Colour Measurement and Analysis in Fresh and Processed Foods: A Review." *Food and Bioprocess Technology* 6, no.1(2012): 36–60
- Purlis, E. "Browning development in bakery products – A review." *Journal of Food Engineering* 99, No.3 (2010): 239-249
- Rahman, M. M., Juahir, H., Islam, M. H., Khandaker, M. M., Ariff, T. M., Nik, W. M. N. W. "Prophetic vegetable pumpkin, its impressive health benefits and total analysis." *Bioscience Research* 16, no.4 (2019): 3987-3999
- Ravindra, P.N. 2016. *The Encyclopedia of Herbs and Spices*. Oxfordshire:CABI
- Ranasinghe, R. A. S. N., Maduwanthi, S. D. T., Marapana, R. A. U. J. "Nutritional and Health Benefits of Jackfruit (*Artocarpus heterophyllus* Lam.): A Review." *International Journal of Food Science* (2019): 1–12.
- Shariful, I., Begum, R., Khatun, M., Dey, K. C. "A Study on Nutritional and Functional Properties Analysis of Jackfruit Seed Flour and Value Addition to Biscuits." *International Journal of Engineering Research & Technology* 4, no.12 (2015): 139-147
- Sumaworto. "Iles-iles (*Amorphallus Muelleri* Blume); Description and Other Characteristics." *Biodiversitas* 6, no.3 (2005):185-190
- Widari, N. S., Rasmito, A. "Penurunan Kadar Kalsium Oksalat Pada Umbi Porang (*amorphopallus oncophillus*) Dengan Proses Pemanasan di Dalam Larutan

NaCl.” *Jurnal Teknik Kimia* 13, No1, (2018):1-4

Zlatanović, S., Kalušević, A., Micić, D., Lalić-Petronijević, J., Tomić, N., Ostojić, S., Gorjanović, S. “Functionality and Storability of Cookies Fortified at the Industrial Scale with up to 75% of Apple Pomace Flour Produced by Dehydration.” *Foods* 8, no.561 (2019): 1-16.

