

DAFTAR PUSTAKA

- Abidin, A. Z., Devi, C., dan Adeline. 2013. Development of Wet Noodles Based on Cassava Flour. *Journal of Engineering Technology and Science*, 45(1): 97-111.
- Afifah, N. dan Ratnawati, L. 2017. Quality Assessment of Dry Noodles Made from Blend of Mocaf Flour, Rice Flour and Corn Flour. *IOP Conference Series: Earth and Environmental Science*, 101: 1-9.
- Akbar, F., Anita, Z., dan Harahap, H. 2013. Pengaruh Waktu Simpan Film Plastik Biodegradasi dari Pati Kulit Singkong terhadap Sifat Mekanikalnya. *Jurnal Teknik Kimia USU*, 2(2): 11-15.
- American Association of Cereal Chemists. 2000. *American Association of Cereal Chemists Approved Methods* 10th ed. Minnesota: American Association of Cereal Chemists.
- Anggraini, V., Sudarmonowati, E., Hartati, N.S., Suurs, L., dan Visser, R.G.F. 2009. Characterization of Cassava Starch Attributes of Different Genotypes. *Starch*, 61(8): 472-481.
- Asenstorfer, R. E., Wang, Y., dan Mares, D. J. 2006. Chemical Structure of Flavonoid Compounds in Wheat (*Triticum aestivum* L.) Flour that Contribute to the Yellow Colour of Asian Alkaline Noodles. *Journal of Cereal Science*, 43: 108-119.
- Association of Official Analytical Chemist. 2005. *Official Methods of Analysis of AOAC International* 18th ed. Washington: Association of Official Analytical Chemist.
- Astawan, M. 2003. *Membuat Mie dan Bihun*. Jakarta: Penebar Swadaya.
- Ayetigbo, O., Latif, S., Abass, A., dan Müller, J. 2018. Comparing Characteristics of Root, Flour and Starch of Biofortified Yellow-Flesh and White-Flesh Cassava Variants, and Sustainability Considerations: A Review. *Sustainability*, 10(3089): 1-32.
- Ayetigbo, O., Latif, S., Abass, A., dan Müller, J. 2019. Preparation, Optimization and Characterization of Foam from White-Flesh and Yellow-Flesh Cassava (*Manihot esculenta*) for Powder Production. *Food Hydrocolloids*, 97(105205).
- Badan Pengkajian dan Pengembangan Perdagangan. 2019. Analisis Perkembangan Harga Bahan Pangan Pokok di Pasar Domestik dan Internasional. Jakarta: BPPP.

- Badan Standarisasi Nasional. 2015. Mi Kering. SNI 8217:2015. Jakarta: BSN.
- Badan Standarisasi Nasional. 2011. Tapioka. SNI 3451:2011. Jakarta: BSN.
- Badan Standarisasi Nasional. 1996. Tepung Singkong. SNI 01-2997-1996. Jakarta: BSN.
- Balagopalan, C., Padmaja, G., Nanda, S. K., Moorthy, S. N. 2018. *Cassava in Food, Feed and Industry*. Boca Raton: CRC Press.
- Belitz, H. D., Grosch, W., dan Schieberle, P. 2009. *Food Chemistry* 4th revised and extended ed. Berlin: Springer.
- BeMiller, J. N. 2019. *Carbohydrate Chemistry for Food Scientists* 3rd ed. London: AACC International Press.
- Bilgicli, N., Demir, M. K., Ertas, N., dan Herken, E. N. 2011. Effects of Gluten and Emulsifier on Some Properties of Eriste Prepared with Legume Flours. *International Journal of Food Sciences and Nutrition*, 62(1): 63-70.
- Bourne, M.C. 2002. *Food Texture and Viscosity* 2nd ed. London: Academic Press.
- Brown, A. C. 2019. *Understanding Food: Principles and Preparation* 6th ed. Boston: Cengage.
- Cham, S. dan Suwannaporn, P. 2010. Effect of Hydrothermal Treatment of Rice on Various Rice Noodles Quality. *Journal of Cereal Science*, 51: 284-291.
- Chen, Z., Sagis, L., Legger, A., Linssen, J. P. H., Schols, H. A., dan Voragen, A. G. J. 2002. Evaluation of Starch Noodles Made from Three Typical Chinese Sweet-Potato Starches. *Journal of Food Science*, 67: 3342-3347.
- Chin, C. K., Huda, N., dan Yang, T. A. 2012. Incorporation of Surimi Powder in Wet Yellow Noodles and its Effects on the Physicochemical and Sensory Properties. *International Food Research Journal*, 19(2): 701-707.
- Chukwu, O. dan Abdullahi, H. 2015. Effects of Moisture Content and Storage Period on Proximate Composition, Microbial Counts and Total Carotenoids of Cassava Flour. *International Journal of Innovative Science, Engineering & Technology*, 2(11): 753-763.
- Clifton, P. dan Keogh, J. 2016. *Encyclopedia of Food and Health*. Adelaide: Elsevier.
- Codex Alimentarius Commission. 1995. Codex Standard for Edible Cassava Flour. Codex Stan 176-1989. Tersedia pada:

www.codexalimentarius.org/standards/list-of_standards/en/?no_cache=1.
Diakses pada 6 Juni 2020.

Correa, M. J., Añón, M. C., Pérez, G. T., dan Ferrero, C. 2010. Effect of Modified Celluloses on Dough Rheology and Microstructure. *Food Research International*, 43(3): 780-787.

Departemen Kesehatan RI. 1981. Daftar Komposisi Bahan Makanan. Jakarta: Direktorat Gizi.

Departemen Kesehatan RI. 1989. Daftar Komposisi Bahan Makanan. Jakarta: Direktorat Gizi.

Desai, D., Rinaldi, F., Kothari, S., Paruchuri, S., Li, M., Lai, D., Fung, S., dan Both, D. 2006. Effect of Hydroxypropylcellulose (HPC) on Dissolution Rate of Hydrochlorothiazide Tablets. *International Journal of Pharmaceutics*, 308: 40-45.

Deshmukh, K., Basheer, A. M., Deshmukh, R. R., Pasha, S. K. K., Bhagat, P. R., dan Chidambaram, K. 2017. *Biopolymer Composites with High Dielectric Performance: Interface Engineering*. Cambridge: Elsevier.

Ding, S. dan Yang, J. 2013. The Influence of Emulsifiers on the Rheological Properties of Wheat Flour Dough and Quality of Fried Instant Noodles. *LWT - Food Science and Technology*, 53(1): 61-69.

Diniyah, N., Setiawati, D., Windrati, W. S., dan Subagio, A. 2017. Karakterisasi Mi Mojang (Mocaf-Jagung) dengan Perbedaan Jenis dan Konsentrasi Pengikat. *Jurnal Penelitian Pascapanen Pertanian*, 14(2): 98-107.

Edelstein, S. 2019. *Food Science* 2nd ed. Burlington: Jones & Bartlett Learning.

Fernando, A.O., Paulina, M., Silvia, M., Javier, E., dan Olivier, S. 2011. Characteristics of Hydroxypropyl Methylcellulose (HPMC) Based Edible Film Developed for Blueberry Coatings. *Procedia Food Science*, 1: 287-293.

Food and Agriculture Organization of the United Nations. 2020. FAOSTAT: Online Statistical Database for Food and Agricultural Commodities Production. Tersedia pada: www.fao.org/faostat/en/#data/QC/visualize. Diakses pada 6 Juni 2020.

Ghosh, I., Snyder, J., Vippagunta, R., Alvine, A., Vakil, R., Tong, W.Q., dan Vippagunta, S. 2011. Comparison of HPMC Based Polymers Performance as Carriers for Manufacture of Solid Dispersions Using The Melt Extruder. *International Journal of Pharmaceutics*, 419: 12-19.

- Gu, B., Yao, Q.Q., Li, K.M., dan Chen, S.B., 2013. Change in Physicochemical Traits of Cassava Roots and Starches Associated with Genotypes and Environmental Factors. *Starch*, 65: 253-263.
- Hardoko, Fransisca, P., dan Siratantri, T. M. 2020. Substitusi Tepung Singkong terhadap Tepung Terigu dan Penambahan Protein dalam Pembuatan Mi Kering. *FaST- Jurnal Sains dan Teknologi*, 4(1): 46-62.
- Harmayani, E., Aprilia, V., dan Marsono, Y. 2014. Characterization of Glucomannan from *Amorphophallus oncophyllus* and its Prebiotic Activity In Vivo. *Carbohydrate Polymers*, 4(112): 475-479.
- Hou, G. G. 2010. *Asian Noodles: Science, Technology and Processing*. New Jersey: John Wiley and Sons, Inc.
- Huh, H. J., Shin, W. K., dan Kim, Y. 2019. Textural and Cooking Qualities of Noodles Made with Soy Flour and Hydroxypropyl Methylcellulose. *International Food Research Journal*, 26(2): 421-428.
- Indrianti, N., Kumalasari, R., Ekafitri, R., dan Darmajana, D. A. 2013. Pengaruh Penggayaan Pati Ganyong, Tapioka, dan Mocaf sebagai Bahan Substitusi terhadap Sifat Fisik Mie Jagung Instan. *AGRITECH*, 33(4): 391-398.
- Jang, H. L., Bae, I. Y., dan Lee, H. G. 2015. In Vitro Starch Digestibility of Noodles with Various Cereal Flours and Hydrocolloids. *LWT - Food Science and Technology*, 63: 122-128.
- Kai, N. S., Ai, M. L., Zhang, F., Thakur, K., Jian, G. Z., Ji, H. H., dan Zhao, J. W. 2019. Microstructural, Textural, Sensory Properties and Quality of Wheat-Yam Composite Flour Noodles. *Foods*, 8(519): 1-13.
- Karim, R. dan Sultan, M. T. 2015. *Yellow Alkaline Noodles Processing Technology and Quality Improvement*. Selangor: Springer.
- Kartini, A. Z. dan Putri, W. D.R. 2018. Pengaruh Konsentrasi Telur dan Carboxymethyl Cellulose terhadap Karakteristik Fisik, Kimia dan Organoleptik Mi Kering Tepung Jali (*Coix lacrymal jobi-L*) Terfermentasi. *Jurnal Pangan dan Agroindustri*, 6(2): 52-62.
- Kementrian Pertanian Republik Indonesia. 2018. Statistik Konsumsi Pangan Tahun 2018. Tersedia pada: <http://epublikasi.setjen.pertanian.go.id/arsip-perstatistikan/163-statistik/statistik-konsumsi/599-statistik-konsumsi-pangan-tahun-2018>. Diakses pada 29 November 2020.

- Khasanah, S. dan Hartati, I. 2016. Analisa Proksimat Mie Basah dengan Tepung Cangkang Rajungan (*Portunus pelagicus*). *Inovasi Teknik Kimia*, 1(1): 39-44.
- Ko, J. A., Kim, H. S., Baek, H. H., dan Park, H. J. 2015. Effects of Hydroxypropyl Methylcellulose and Temperature of Dough Water on the Rice Noodle Quality. *Food Science and Technology Research*, 21(1): 129-135.
- Koswara, S. 2013. *Teknik Pengolahan Umbi-Umbian: Modul Pengolahan Umbi Talas*. Bogor: Departemen Ilmu dan Teknologi Pangan.
- Koswara, S. 2009. *Teknologi Pengolahan Mie (Teori dan Praktek)*. Bogor: Departemen Ilmu dan Teknologi Pangan.
- Kurniati, Y. A. E., Wijanarka, dan Kusdiyantini, E. 2015. Optimasi Linamarase pada Umbi Singkong (*Manihot esculenta* Crantz) dan Umbi Gadung (*Dioscorea hipsida* Dennst) dengan Variasi Suhu dan pH yang Berbeda. *Jurnal Biologi*, 4(4): 14-19.
- Kusdiarjo, S. 2002. *Membuat Kerupuk Singkong dan Keripik Kedelai*. Yogyakarta: Kanisius.
- Lawless, H. dan Heymann, H. 2010. *Sensory Evaluation of Food Principles and Practices* 2nd ed. New York: Springer.
- Lazaridou, A., Duta, D., Papageorgiou, M., Belc, N., dan Biliaderis, C. G. 2007. Effects of Hydrocolloids on Dough Rheology and Bread Quality Parameters in Gluten-Free Formulations. *Journal of Food Engineering*, 79: 1033-1047.
- Lee, H., Jang, E. H., Lee, J. S., Hong, W. S., Kim, Y. S., dan Han, J. A. 2012. Textural and Sensory Properties of Rice Noodle Blended with of Hydrocolloids. *The Korean Journal of Food and Cookery Science*, 28: 703-709.
- Li, M., Zhu, K. X., Guo, X. N., Brijs, K., dan Zhou, H. M. 2014. Natural Additives in Wheat-Based Pasta and Noodle Products: Opportunities for Enhanced Nutritional and Functional Properties. *Comprehensive Reviews in Food Science and Food Safety*, 13: 347-357.
- Li, Z. dan Tan, H. 2009. *Traditional Chinese Foods: Production and Research Progress*. New York: Nova Science Publishers, Inc.
- Luna, P., Herawati, H., Widowati, S., dan Prianto, A. B. 2015. Pengaruh Kandungan Amilosa Terhadap Karakteristik Fisik dan Organoleptik Nasi Instan. *Jurnal Penelitian Pascapanen Pertanian*, 12(1): 1-10.

- Mariyani, N. 2011. Studi Pembuatan Mie Kering Berbahan Baku Tepung Singkong Dan Mocal (Modified Cassava Flour). *Jurnal Sains Terapan Edisi I*, 1(1): 30-41.
- Mares, D.J. dan Campbell, A.W. 2001. Mapping Components of Flour and Noodle Colour in Australian Wheat. *Australian Journal of Agricultural Research*, 52: 1297-1309.
- Maziya, D. B., Adebowale, A.A., Onabanjo, O.O., Dixon, A.G.O. 2005. Effect of Variety and Drying Methods on Physico-Chemical Properties of High Quality Cassava Flour from Yellow Cassava Roots. *African Crop Science Conference Proceedings*, 7: 635-641.
- Menteri Kesehatan Republik Indonesia. 2010. Peraturan Menteri Kesehatan Republik Indonesia Nomor 492/MENKES/PER/IV/2010 tentang Persyaratan Kualitas Air Minum. Jakarta: Menteri Kesehatan Republik Indonesia.
- Miftakhussolikah, Ariani, D., Ervika, R. N. H., Angwar, M., Wardah, Karlina, L. L., dan Pranoto, Y. 2016. Karakteristik Pemasakan Mie Garut (*Maranta arundinaceae*) pada Variasi Substitusi Pati Aren. *Berita Biologi*, 15(2): 141-148.
- Muhandri, Subarna, dan Palupi, N. S. 2013. Karakteristik Mi Basah Jagung akibat Pengaruh Laju Pengumpanan dan Penambahan Guar Gum. *Jurnal Teknologi dan Industri Pangan* 24: 110-114.
- Mulyadi, A. F., Wijana, S., Dewi, I. A., dan Putri, W. I. 2014. Karakteristik Organoleptik Produk Mie Kering Ubi Jalar Kuning (*Ipomoea batatas*) (Kajian Penambahan Telur dan CMC). *Jurnal Teknologi Pertanian*, 15(1): 25-26.
- Murdiati, A., Anggrahini, S., Supriyanto, dan Alim, A. 2015. Peningkatan Kandungan Protein Mie Basah dari Tapioka dengan Substitusi Tepung Koro Pedang Putih (*Canavalia ensiformis* L.). *AGRITECH*, 35(3): 251-260.
- Mustafa, A. 2015. Analisis Proses Pembuatan Pati Ubi Kayu (Tapioka) Berbasis Neraca Massa. *AGROINTEK*, 9(2): 127-133.
- Palupi, H. T., Zainul A. A., dan Nugroho, M. 2011. Pengaruh Pre Gelatinisasi terhadap Karakteristik Tepung Singkong. *Media Informasi Dan Komunikasi Ilmiah Teknologi Pertanian*, 1(1): 1-15.
- Phillips, G. O. dan Williams, P. A. 2009. *Handbook of Hydrocolloids* 2nd ed. New York: CRC Press.

- Phongthai, S., D'Amico, S., Schoenlechner, R., Homthawornchoo, W., dan Rawdkuen, S. 2017. Effects of Protein Enrichment on the Properties of Rice Flour Based Gluten-Free Pasta. *LWT - Food Science and Technology*, 80: 378-385.
- Porwal, V. B., Kumar, S. B., Madhumathi, R., dan Prabhasankar, P. 2014. Influence of Health Based Ingredient and its Hydrocolloid Blends on Noodle Processing. *Food Measure*, 8(4): 283-295.
- Purnawijayanti, H. A. 2009. *Mi Sehat*. Yogyakarta: Penerbit Kanisius.
- Purnima, C., Ramasarma, P. R., dan Prabhasankar, P. 2012. Studies on Effect of Additives on Protein Profile, Microstructure and Quality Characteristics of Pasta. *Journal of Food Science and Technology*, 49(1): 50-57.
- Qosim, N., Qiram, I., dan Rubiono, G. 2018. Pengaruh Modifikasi Pisau Pemotong Dan Kecepatan Putaran Terhadap Unjuk Kerja Mesin Pemipih Dan Pemotong Adonan Mie. *Jurnal Virtual of Mechanical Engineering Article*, 3(2): 24-27.
- Rahman, M. dan Mardesci, H. 2015. Pengaruh Perbandingan Tepung Beras dan Tepung Tapioka terhadap Penerimaan Konsumen pada Cendol. *Jurnal Teknologi Pertanian*, 4(1): 18-28.
- Ratnawati, L. dan Afifah, N. 2018. Pengaruh Penggunaan Guar Gum, Carboxymethylcellulose (CMC) dan Karagenan terhadap Kualitas Mi yang Terbuat dari Campuran Mocaf, Tepung Beras dan Tepung Jagung. *Pangan*, 27(1): 43-54.
- Rosalina, L. 2018. Kadar Protein, Elastisitas, dan Mutu Hedonik Mie Basah dengan Substitusi Tepung Ganyong. *Jurnal Pangan dan Gizi*, 8(1):1-10.
- Sadjad, S. 2000. *Bahan Pangan Sumber Karbohidrat*. Jakarta: Penebar Swadaya.
- Sandhu K. S., Kaur, M., dan Mukesh. 2010. Studies on Noodles Quality of Potato and Rice Starches and their Blends in Relation to their Physicochemical, Pasting and Gel Textural Properties. *LWT - Food Science and Technology*, 43(8): 1289-1293.
- Sari, A. R. 2020. Modifikasi Tepung Beras dan Kacang Hijau dengan Microwaving-Cooling dan Penambahan HPMC dalam Pembuatan Mi Laksa. Tesis, Universitas Pelita Harapan.
- Singh, B. P. 2010. *Industrial Crops and Uses*. Georgia: CAB International.
- Shiau, S. Y. 2004. Effects of Emulsifiers on Dough Rheological Properties and the Texture of Extruded Noodles. *Journal of Texture Studies*, 35: 93-110.

- Sjoo, M. dan Nilsson, L. 2017. *Starch in Food Structure, Function and Applications* 2nd ed. Cambridge: Elsevier.
- Suprpti, M. L. 2005. *Tepung Tapioka, Pembuatan & Pemanfaatannya*. Yogyakarta: Kanisius.
- Susanna, S. dan Prabhasankar, R. 2012. Quality, Microstructure, Biochemical and Immunochemical Characteristics of Hypoallergenic Pasta. *Food Science and Technology International*, 18(4): 403-411.
- Susilawati, Nurdjanah, S., dan Putri, S. 2008. Karakteristik Sifat Fisik dan Kimia Ubi Kayu (*Manihot esculenta*) berdasarkan Lokasi Penanaman dan Umur Panen Berbeda. *Jurnal Teknologi Industri dan Hasil Pertanian*, 13(2): 59-72.
- Sutheeves, S., Chai-uea, P., dan Thirathumthavorn, D. 2020. Impact of Hydrocolloids on Physico-Chemical and Sensory Properties of Gluten-Free Instant Noodles From Rice Flour and Mung Bean Starch. *Italian Journal of Food Science*, 32(2):438-449.
- Tam, L. M., Corke, H., Tan, W. T., Li, J., dan Collado, L. S. 2004. Production of Bihon-Type Noodles from Maize Starch Differing in Amylose Content. *Cereal Chemistry*, 81(4): 475-480.
- Tan, H. L., Tan, T. C., dan Easa, A. M. 2020. The Use of Selected Hydrocolloids and Salt Substitutes on Structural Integrity, Texture, Sensory Properties, and Shelf Life of Fresh No Salt Wheat Noodles. *Food Hydrocolloids*, 108(105996): 1-43.
- Tasia, C. 2020. Karakterisasi Fisik dan Sensori Mi Singkong Kering dengan Variasi Jenis Protein serta Rasio Tepung Singkong dan Tapioka. Tesis, Universitas Pelita Harapan.
- Udachan, I. S. dan Sahoo, A. K. Effect of Hydrocolloids in the Development of Gluten Free Brown Rice Pasta. *International Journal of ChemTech Research*, 10(6): 407-415.
- Um, I. C. dan Yoo, Y. J. 2013. Mechanical Properties of Rice Noodles When Adding Cellulose Ethers. *Current Research on Agriculture and Life Sciences*, 31(3): 177-181.
- Visakh, P. M. dan Yu, L. 2015. *Starch-based Blends, Composites and Nanocomposites*. Cambridge: RSC Green Chemistry.
- Waisundara, V. 2018. *Cassava*. Rijeka: InTech Open. doi: 10.5772/intechopen.69424.

Wüstenberg, T. 2015. *Cellulose and Cellulose Derivatives in The Food Industry: Fundamentals and Applications*. Weinheim: Wiley-VCH.

Yadav, B. S., Yadav, R. B., dan Kumar, M. 2011. Suitability of Pigeon Pea and Rice Starches and their Blends for Noodle Making. *LWT - Food Science and Technology*, 44: 1415-1421.

Zarkasie, I. M., Prihandini, W. W., Gunawan, S., dan Aparamarta, H. W. 2017. Pembuatan Tepung Singkong Termodifikasi Dengan Kapasitas 300.000 Ton/Tahun. *Jurnal Teknik ITS*, 6(2).

Zhong, J. dan Wang, X. 2019. *Evaluation Technologies for Food Quality*. Cambridge: Elsevier.

