

## DAFTAR PUSTAKA

- Broto, W., Setyabudy, D. A., Sunarmani, Qanytah, & Jamal, I. B. (2017). Teknologi Penyimpanan Umbi Kentang (*Solanum Tuberosum L.*) Var. Gm-05 dengan Rekayasa Pencahayaan Untuk Mempertahankan Kesegarannya. *Jurnal Penelitian Pascapanen Pertanian*, 14(2), 116–124.
- Budak, N. H., Aykin, E., Seydim, A. C., Greene, A. K., & Guzel-seydim, Z. B. (2014). Functional Properties of Vinegar. *Journal of Food Science*, 79(5), R757–R764. <https://doi.org/10.1111/1750-3841.12434>
- Carvalho, R. H. R., Galvão, E. L., Barros, J. Â. C., Conceição, M. M., & Sousa, E. M. B. D. (2012). Extraction , Fatty Acid Profile and Antioxidant Activity of Sesame Extract (*Sesamum Indicum L.*). *Brazilian Journal of Chemical Engineering*, 29(02), 409–420.
- Chaplin, K., & Smith, A. P. (2011). Definitions and perceptions of snacking. *Current Topics in Nutraceutical Research*, 9, 53–59. <https://doi.org/10.1016/j.appet.2006.07.014>
- Chowdhury, R. (2018). Flour - The Integral Part of Balance Diet-Exploratory Study on Cereals Products. *International Journal of Engineering and Management Research*, 8(3), 208–214.
- CNNindonesia. (2020). Cooking Burnout, Saat Pandemi Membuat Anda Malas Masak. Retrieved October 12, 2020, from <https://www.cnnindonesia.com/gaya-hidup/20200921143430-284-548966/cooking-burnout-saat-pandemi-membuat-anda-malas-memasak>
- CNNindonesia. (2021). Survei: Selama Pandemi, Orang Indonesia Makin Doyan Ngemil. Retrieved February 19, 2021, from

- <https://www.cnnindonesia.com/gaya-hidup/20210112174105-262-592787/survei-selama-pandemi-orang-indonesia-makin-doyan-ngemil>
- detikFood. (2019). Tren Jajanan Korea di Indonesia Kini Jadi Buruan Foodies Millenial. Retrieved February 19, 2021, from <https://food.detik.com/info-kuliner/d-4780426/tren-jajanan-korea-di-indonesia-kini-jadi-buruan-foodies-millenial>
- DetikFood. (2019). Mau Masak Makanan Korea di Rumah? Belanja Bahan Dulu di Supermarket Ini. Retrieved February 19, 2021, from <https://food.detik.com/info-kuliner/d-4786221/mau-masak-makanan-korea-di-rumah-belanja-bahan-dulu-di-supermarket-ini>
- Diez-simon, C., Eichelsheim, C., Mumm, R., & Hall, R. D. (2020). Chemical and Sensory Characteristics of Soy Sauce: A Review. *Journal of Agricultural and Food Chemistry*. <https://doi.org/10.1021/acs.jafc.0c04274>
- Egsaugm. (2020). Fenomena Korean Wave di Indonesia. Retrieved February 19, 2021, from <https://egsa.geo.ugm.ac.id/2020/09/30/fenomena-korean-wave-di-indonesia/>
- Elmira, P. (2019). Mengetahui Perbedaan Saus Tomat dan Pasta Tomat. Retrieved October 17, 2020, from <https://www.liputan6.com/lifestyle/read/3893450/mengetahui-perbedaan-saus-tomat-dan-pasta-tomat>
- Farrimond, S. (2017). *The Science of Cooking* (1st ed.). New York: DK Publishing.
- Fikram, M. (2019). Analisis Kesalahan Ejaan Yang Disempurnakan Pada Karangan Deskripsi Siswa Kelas XI IPS 1 SMA Negeri 9 Palu. *Bahasa Dan*

- Sastra*, 4(2).
- Filippone, P. T. (2020). What is Bacon? Retrieved October 19, 2020, from  
<https://www.thespruceeats.com/what-is-bacon-p2-1806994>
- Gemiharto, I., Abdullah, A., & Puspitasari, L. (2017). Kajian Kritis Tayangan Televisi Favorit Kelas Menengah Perkotaan. *ProTVF*, 1(1), 13–29.
- Gisslen, W. (2012). *Professional Cooking* (7th ed.). Canada: John Wiley & Sons, Inc.
- Gisslen, W. (2016). *Professional Baking* (7th ed.). Canada: John Wiley & Sons, Inc.
- Hairunnisa, O., Sulistyowati, E., & Suherman, D. (2016). Pemberian Kecambah Kacang Hijau (Tauge) terhadap Kualitas Fisik dan Uji Organoleptik Bakso Ayam. *Jurnal Sain Peternakan Indonesia*, 11(1), 39–47.
- Halter, J. M. (2012). *Nutrient Composition of Selected Pork Loin Cuts*. Texas Tech University. Retrieved from <https://ttu-ir.tdl.org/bitstream/handle/2346/45328/HEILMAN-THESIS.pdf?sequence=2>
- Herman, L. (2015). *Herbs & Spice Companion: The Complete Guide to Over 100 Herbs & Spices*. New York: Quarto.
- Hikmawanti, N. P. E., Hariyanti, Aulia, C., & Viransa, V. P. (2016). Kandungan Piperin dalam Ekstrak Buah Lada Diekstraksi dengan Variasi Konsentrasi Etanol Menggunakan Metode KLT-Densitometri. *Media Farmasi*, 13(2), 173–185.
- Hou, D., Yousaf, L., Xue, Y., Hu, J., Wu, J., Hu, X., ... Shen, Q. (2019). Mung Bean (Vigna radiata L.): Bioactive Polyphenols, Polysaccharides, Peptides, and Health Benefits. *Nutrients*, 11, 1–28.

- Hwang, C. (2018). *Korean Food Made Easy*. Sydney: Murdoch Book.
- Imatome-Yun, N. (2015). *Seoul Food : Korean Cook Book*. California: Rockridge Press.
- Indeks Mobilitas Google. (2020). *Indeks Perubahan Mobilitas 06 Oktober 2020*. Retrieved from <https://www.google.com/covid19/mobility/>
- Kasaai, M. R. (2014). Use of Water Properties in Food Technology : A Global View. *International Journal of Food Property*, 7(5), 1034–2912.  
<https://doi.org/10.1080/10942912.2011.650339>
- Kompas.com. (2020a). Apa Bedanya Brown Sugar dan Palm Sugar? Retrieved October 17, 2020, from  
<https://www.kompas.com/food/read/2020/07/14/090900275/apa-bedanya-brown-sugar-dan-palm-sugar-?page=all>
- Kompas.com. (2020b). Bedanya Tepung Jagung dan Tepung Maizena, dari Tekstur sampai Fungsi. Retrieved November 19, 2020, from  
<https://www.kompas.com/food/read/2020/06/29/121200375/bedanya-tepung-jagung-dan-tepung-maizena-dari-tekstur-sampai-fungsi>
- Kompas. (2020). Jokowi Instruksikan Bekerja dari Rumah, Ini Arti Work From Home. Retrieved February 19, 2021, from  
<https://www.kompas.com/tren/read/2020/03/16/195035165/jokowi-instruksikan-bekerja-dari-rumah-ini-arti-work-from-home?page=all>
- Kontan.co.id. (2020). Selama pandemi, pengeluaran untuk bahan makanan melonjak 51%. Retrieved October 12, 2020, from  
<https://nasional.kontan.co.id/news/selama-pandemi-pengeluaran-untuk-bahan-makanan-melonjak-51>

- Korean Culture and Information Service. (2011). *The Korean Wave: A New Pop Culture Phenomenon*. Retrieved from  
[https://issuu.com/kocis9/docs/the\\_korean\\_wave\\_2011](https://issuu.com/kocis9/docs/the_korean_wave_2011)
- Kuang, H., Yang, F., Zhang, Y., Wang, T., & Chen, G. (2018). The Impact of Egg Nutrient Composition and Its Consumption on Cholesterol Homeostasis. *Cholesterol*, 2018, 1–22. <https://doi.org/10.1155/2018/6303810>
- KumparanFood. (2018). Memanfaatkan Sayap Ayam. Retrieved October 17, 2020, from <https://kumparan.com/kumparanfood/infografik-mengenal-bagian-daging-ayam-dan-pengolahannya-1544782082554762273/full>
- KumparanFood. (2020a). Brown Sugar Berwarna Gelap vs Terang, Apa Bedanya? Retrieved October 17, 2020, from  
<https://kumparan.com/kumparanfood/brown-sugar-berwarna-gelap-vs-terang-apa-bedanya-1tVHTi2fL9m/full>
- KumparanFood. (2020b). Kayu Manis Berbentuk Bubuk dan Batang, Apa Bedanya? Retrieved October 17, 2020, from  
<https://kumparan.com/kumparanfood/kayu-manis-berbentuk-bubuk-dan-batang-apa-bedanya-1ta29OjsA5B/full>
- Lee, S. J. (2011). The Korean Wave : The Seoul of Asia. *The Elon Journal of Undergraduate Research in Communication*, 2(1), 85–93.
- Lidwina, A. (2020). Strategi Perusahaan Indonesia Beradaptasi Dalam Pandemi COVID-19. Retrieved February 21, 2021, from  
<https://databoks.katadata.co.id/datapublish/2020/10/22/strategi-perusahaan-indonesia-beradaptasi-dalam-pandemi-covid-19#>
- Lokadata.id. (2019). Fesyen, Makanan dan Musik K-Pop Teropuler di Indonesia.

- Retrieved from <https://lokadata.id/artikel/fesyen-makanan-dan-musik-k-pop-terpopuler-di-indonesia>
- Luzar, L. C. (2011). Efek Warna Dalam Dunia Desain dan Periklanan. *Humaniora*, 2(9), 1084–1096.
- Malgieri, N. (2018). *How to Bake*. New York: Dover Publication.
- Miller, B., Rama, M., & Adamson, E. (2011). *Cooking Basics for Dummies* (4th ed.). Canada: Wiley Publishing, Inc.
- Mukaromah, V. F. (2020). Cara Penularan dan Perlindungan Diri dari Infeksi Virus Orang Tanpa Gejala. Retrieved June 16, 2020, from <https://www.kompas.com/tren/read/2020/06/13/181300365/cara-penularan-dan-perlindungan-diri-dari-infeksi-virus-corona-orang-tanpa?page=2>
- Niardo, R. (2020). Indonesia Masuk Daftar Negara Dengan Jumlah Fans K-Pop Terbanyak di Twitter. Retrieved February 19, 2020, from <https://kpopchart.net/2020/09/indonesia-masuk-daftar-negara-dengan-jumlah-fans-k-pop-terbanyak-di-twitter.html>
- Ningsih, R. (2014). Penyuluhan Hygiene Sanitasi Makanan dan Minuman, Serta Kualitas Makanan yang Dijajakan Pedagang di Lingkungan SDN Kota Samarinda. *Jurnal Kesehatan Makanan*, 10(1), 64–72.
- Noriko, N., Elfidasari, D., Perdana, A. T., Wulandari, N., & Wijayanti, W. (2012). Analisis Penggunaan dan Syarat Mutu Minyak Goreng pada Penjaja Makanan di Food Court UAI. *Jurnal Al-Azhar Indonesia Seri Sains Dan Teknologi*, 1(3), 147–154.
- Pardosi, S. K., & Suryati, D. (2016). Keragaan Pertumbuhan dan Hasil Enam Belas Genotipe Tomat (*Solanum lycopersicum* L.) di Dataran Rendah. *Akta*

- Agrosia*, 19(2), 118–128.
- Pitacily. (2016). Kenalan Yuk Dengan 7 Korean Food yang Rasanya Yahuuud! Retrieved October 17, 2020, from <https://www.qraved.com/journal/food-for-fun/kenalan-yuk-dengan-7-korean-street-food-yang-rasanya-yahuuud/>
- Putri, I. P., Liany, S. D. P., & Nuraeni, R. (2019). K-Drama dan Penyebaran Korean Wave di Indonesia. *ProTVF*, 3(1), 68–80.
- Qibtiah, M., & Astuti, P. (2016). PERTUMBUHAN DAN HASIL TANAMAN BAWANG DAUN ( Allium fistulosum L .) PADA PEMOTONGAN BIBIT ANAKAN DAN PEMBERIAN PUPUK KANDANG SAPI DENGAN SISTEM VERTIKULTUR spesifik sehingga masakan yang diberi Di daerah Kalimantan Timur tanaman bawang daun belum banyak me. *Jurnal AGRIFOR*, 15(2), 249–258.
- Rahayu, S. T., Asgar, A., Hidayat, I. M., & Djuariah, D. (2013). EVALUASI KUALITAS BEBERAPA GENOTIPE BAYAM ( Amaranthus sp ) PADA PENANAMAN DI JAWA BARAT. *Berita Biologi*, 12(2), 153–160.
- Ruiz-Capillas, C., Herrero, A. M., Tahmouzi, S., Razavi, S. H., Triki, M., Rodriguez-Salas, L., ... Jimenez-Colmenero, F. (2014). Properties of Reformulated Hot Dog Sausage Without Added Nitrites During Chilled Storage. *Food Science and Technology International*, 22(1), 1–10.  
<https://doi.org/10.1177/1082013214562919>
- Sari, N. M. (2019). Ini Beda Sirup Jagung, Sirup Glukosa, dan Sirup Fruktosa pada Makanan. Retrieved October 17, 2020, from <https://hot.liputan6.com/read/4111545/ini-beda-sirup-jagung-sirup-glukosa-dan-sirup-fruktosa-pada-makanan>

- Sharma, K. D., Karki, S., Thakur, N. S., & Attri, S. (2012). Chemical composition, functional properties and processing of carrot — a review. *J Food Sci Technol*, 49(1), 22–32. <https://doi.org/10.1007/s13197-011-0310-7>
- Simbar, F. K. (2016). FENOMENA KONSUMSI BUDAYA KOREA PADA ANAK MUDA DI KOTA MANADO. *Jurnal Holistik*, 10(18), 1–20.
- So, W. (2020). Korean Food Popularity in Indonesia 2019. Retrieved February 19, 2020, from <https://www.statista.com/statistics/1002094/south-korea-korean-food-popularity-in-indonesia/>
- Sugiarto, E. (2016). Analisis Emosional, Kebijaksanaan Pembelian dan Perhatian Setelah Transaksi Terhadap Pembentukan Disonansi Kognitif Konsumen Pemilik Sepeda Motor Honda Pada UD. Dika Jaya Motor Lamongan. *Jurnal Penelitian Ilmu Manajemen*, I(01), 34–47.
- Suhardi, R. (2019). *100 Resep Hidangan Rumahan Easy & Quick*. Jakarta: PT Gramedia Pustaka Utama.
- Suwarno, Ratnani, R. D., & Hartati, I. (2015). Proses Pembuatan Gula Invert dari Sukrosa dengan Katalis Asam Sitrat, Asam Tartrat, dan Asam Klorida. *Momentum*, 11(2), 99–103.
- Takahashi, A., Yamada, T., Uchiyama, Y., Hayashi, S., Takahashi, H., Kimura, N., & Matsuoka, H. (2015). Generation of the antioxidant yellow pigment derived from 4-methylthio-3-butenyl isothiocyanate in salted radish roots (takuan-zuke). *Bioscience, Biotechnology, and Biochemistry*, 79(9), 1512–1517. <https://doi.org/10.1080/09168451.2015.1032881>
- Tan, W. L., Azlan, A., & Noh, M. F. M. (2016). Sodium and Potassium Contents in Selected Salts and Sauces. *International Food Research Journal*, 23(5),

2181–2186.

- Trimirasti, A. (2016). Tak Perlu ke Supermarket, Toko Online Ini Sedikan Bumbu dan Paket Resep Masakan Korea Asli. Retrieved October 19, 2021, from <https://food.detik.com/berita-boga/d-3319545/tak-perlu-ke-supermarket-toko-online-ini-sediakan-bumbu-dan-paket-resep-masakan-korea-asli>
- Trolan, J. (2017). A look into Korean popular culture and its tourism benefits. *International Journal of Educational Policy Research and Review*, 4(9), 203–209.
- Ung, J. (2018). Five Ways To Use Kinako (Roasted Soy Bean Flour). Retrieved October 17, 2020, from <https://www.thespruceeats.com/ways-to-use-kinako-roasted-soy-bean-flour-2030938>
- Vafina, A., Proskurina, V., Vorobiev, V., Evtugin, V. G., Egkova, G., & Nikitina, E. (2018). Physicochemical and Morphological Characterization of Potato Starch Modified by Bacterial Amylases for Food Industry Applications. *Hindawi Journal of Chemistry*, 2018.
- West, D. H., & West, G. (2016). *K-Food : Korean Home Cooking and Street Food*. London: Mitchell Beazley.
- Widnyana, M. S., & Suprapto, H. (2019). Proses Pengalengan Ikan Tuna (Canned Tuna) dengan Suhu Tinggi di PT. Aneka Tuna Indonesia, Pasuruan. *Journal of Marine and Coastal Science*, 8(2), 66–72.