

DAFTAR PUSTAKA

- Abidin, A.Z., Devi, C., dan Adeline. 2013. Development of Wet Noodles Based on Cassava Flour. *Journal of Engineering and Technological Sciences*, 45(1): 97-111.
- Aminullah, Muhandri, T., dan Subarna. 2019. Kajian Penambahan Guar Gum, Tawas, dan Air terhadap Karakteristik Mutu Fisik Mi Jagung Basah Metode Konstruksi. *Jurnal Pertanian*, 10(1): 36-42.
- Aristizábal, J., Garcia, J.A., dan Ospina, B. 2017. Refined Cassava Flour in Bread Making: A Review. *Ingenieria e Investigacion*.
- Astawan, M. 2006. Membuat Mie dan Bihun. Penebar Swadaya: Bogor.
- Badan Standarisasi Nasional (BSN). 2011. SNI 3451:2011 Tepung Tapioka. Bandung: Badan Standarisasi Nasional.
- Badan Standarisasi Nasional (BSN). 2015. SNI 8217:2015 Mi Kering. Bandung : Badan Standarisasi Nasional.
- Bradbury, J.H. 2006. Simple Wetting Method to Reduce Cyanogen Content of Cassava Flour. *Journal of Food Composition and Analysis*, 19(4): 388-393.
- Chandra, M.V. dan Shamasundar, B.A. 2013. Texture Profile Analysis and Functional Properties of Gelatin from the Skin of Three Species of Water Fish. *International Journal of Food Properties*, 18(3): 572-584.
- Dini, C., Doporto, M.C., dan Vina, S.Z. 2014. *Cassava Flour and Starch as Differentiated Ingredients for Gluten Free Products*. Nova Science Publishers.
- Egharevba, H.O. 2019. *Chemical Properties of Starch and Its Application in the Food Industry*. IntechOpen.
- Food and Agriculture Organization. 2013. *Save and Grow : Cassava*. Rome: Food and Agriculture Organization.
- Food and Agriculture Organization. 2008. *Guar gum*.

Food and Agriculture Organization. 2018. *Food Outlook: Biannual Report on Global Food Markets*.

Food and Fertilizer Technology Center. 2003. *Processing Cassava into Flour for Human Food*.

Gasparre, N. dan Rossell, C.M. 2019. Role of Hydrocolloids in Gluten-Free Noodles made from Tiger Nut Flour as Non-Conventional Powder. *Food Hydrocolloids*, 97.

Hardoko, Fransisca, P. dan Siratantri, T.M. Substitusi Tepung Singkong terhadap Tepung Terigu dan Penambahan Protein dalam Pembuatan Mi Kering. *Jurnal Sains dan Teknologi FaST*, 4(1): 46-62.

Hou, G.G. 2010. *Asian Noodles*. New Jersey : John Wiley & Sons, Inc.

Indriyani, F., Nurhidajah, dan Suyanto, A. 2013. Karakteristik Fisik, Kimia, dan Sifat Organoleptik Tepung Beras Merah Berdasarkan Variasi Lama Pengeringan. *Jurnal Pangan dan Gizi*, 4(8): 27-34.

International Organization for Standardization. 2005. ISO 5495:2005 *Sensory Analysis – Methodology – Paired Comparison Test*.

Jeong, S., Kim, H.W., dan Lee, S. 2017. Rheological and Secondary Structural Characterization of Rice Flour-Zein Composites for Noodles Slit from Gluten-Free Sheeted Dough. *Food Chemistry* 221: 1539-1545.

Kang, J., Lee, J., Choi, M., Jin, Y., Chang, D., Chang, Y.H., Kim, M., Jeong, Y. dan Lee, Y. Physicochemical and Textural Properties of Noodles Prepared from Different Potato Varieties. *Preventive Nutrition and Food Science*, 22(3): 246-250.

Kaur, K., Ahluwalia, P., dan Singh, H. 2016. *Cassava: Extraction of Starch and Utilization of Flour in Bakery Products*. *International Journal of Food Fermentation Technology*, 6(2): 351-355.

Lambrecht, M.A., Rombouts, I., Nivelle, M.A., dan Delcour, J.A. 2016. The Role of Wheat and Egg Constituents in the Formation of a Covalent and Non-Covalent Protein Network in Fresh and Cooked Egg Noodles. *Journal of Food Science*, 82(1): 24-35.

Lim, J. 2011. Hedonic Scaling : a Review of Methods and Theory. *Food Quality and Preference*, 22(8): 733-747.

- Lu, H., Guo, L., Zhang, L., Xie, C., Li, W., Gu, B., dan Li, K. 2019. Study on quality characteristics of cassava flour and cassava flour short biscuits. *Food Science & Nutrition*.
- Marti, A., Barbiroli, A., Marengo, M., Fongaro, L., Iametti, S., dan Pagani, M. A. 2014. Structuring and Texturing Gluten-Free Pasta: Egg Albumen or Whey Proteins?. *European Food Research and Technology*, 238(2): 217-224.
- Morgan, N.K. dan Choct, M. Cassava: Nutrient Composition and Nutritive Value in Poultry Diets. *Animal Nutrition*, 2(4): 253-261.
- Mudgil, D., Barak, S., dan Khatkar, B.S. 2011. *Guar gum: Processing, Properties, and Food Applications – a Review*. *Journal of Food Science and Technology*, 51(3): 409-418.
- Muhandri, T., Subarna, dan Palipi, N.S. 2013. Karakteristik Mi Basah Jagung akibat Pengaruh Laju Pengumpaman dan Penambahan Guar Gum. *Jurnal Teknologi dan Industri Pangan*, 24(1): 110-114.
- Nys, Y. dan Guyot, N. 2011. *Egg Formation and Chemistry*. Dalam buku *Improving the Safety and Quality of Eggs and Egg Products*, 83-132. Woodhead Publishing.
- O'Sullivan, J.J. dan O'Mahony, J.A. 2016. *Food Ingredients*. Dalam *Elsevier Reference Collection in Food Science*.
- Pongpichaiudom, A., dan Songsermpong, S. 2018. Improvement of Microwave-Dried, Protein Enriched, Instant Noodles by Using Hydrocolloids. *Journal of Food Science and Technology*, 55(7): 2610-2620.
- Putra, D.W.T. dan Punggara, A.A. 2018. Comparison Analysis of Simple Additive Weighting (SAW) and Weighted Product (WP) in Decision Support Systems. *MATEC Web of Conferences*.
- Rafiq, S.I., Rafiq, S.M., dan Saxena, D.C. 2016. Effect of Hydrocolloids on the Quality Evaluation of Flour Based Noodles from Horse Chestnut. *MATEC Web of Conferences*, 57: 1-5.
- Rauf, R. dan Muna, Z. 2018. Elongation, Cooking Loss and Acceptance of Wet Noodles Substituted with Fennel Leaves Flour. *The 2nd International Conference on Technology, Education, and Social Science*, 39-45.

- Sabbatini, S.B., Sanchez, H.D. de la Torre, M.A., Osella, C.A. 2014. Design of a Premix for Making Gluten Free Noodles. *International Journal of Nutrition and Food*, 3(5): 488-492.
- Saha, D. dan Bhattacharya, S. 2010. Hydrocolloids as Thickening and Gelling Agents in Food: a Critical Review. *Journal of Food Science and Technology*, 47(6): 587-597.
- Salvador, E.M., Steenkamp, V., dan McCrindle, C.M.E. 2014. Production, Consumption, and Nutritional Value of Cassava (*Manihot esculenta*, Crantz) in Mozambique: an Overview. *Journal of Agricultural Biotechnology and Sustainable Development*, 6(3): 29-38.
- Tasia, C. 2020. "Karakterisasi Fisik dan Sensori Mi analog Kering dengan Variasi Jenis Protein serta Rasio Tepung Singkong dan Tapioka". Skripsi Jurusan Teknologi Pangan, Fakultas Sains dan Teknologi, Universitas Pelita Harapan.
- Trinh, K.T. dan Glasgow, S. 2012. *On the Texture Profile Analysis Test*. Conference: Chemeca.
- Ugarčić-Hardi, Ž., Jukić, M., Komlenić, D. K., Sabo, M., dan Hardi, J. 2007. Quality parameters of noodles made with various supplements. *Czech Journal of Food Science*, 25: 151–157.
- United States Department of Agriculture. 2020. *Grain : World Markets and Trade*.
- Wang, D., Fan, D., Ding, M., Ge, P., dan Zhou, C. 2015. Characteristics of Different Types of Starch in Starch Noodles and Their Effect on Eating Quality. *International Journal of Food Properties*, 18(11): 2472-2486.
- Yu, K., Zhou, H.M., Zhu, K.X., Guo, X.N., dan Peng, W. 2020. Water Cooking Stability of Dried Noodles Enriched with Different Particle Size and Concentration Green Tea Powders. *Foods* 2020(9): 1-14.