

BIBLIOGRAPHY

- Abidin, A.Z., C. Devi, and Adeline. 2013. Development of wet noodles based on cassava flour. *J. Eng. Technol. Sci* 45(1): 97-111.
- Afifah, N and L. Ratnawati. 2017. Quality assessment of dry noodles made from blend of mocaflour, rice flour and corn flour. *IOP Conf. Ser.: Earth Environ. Sci.* 101 012021.
- Aguilar, C. N and E. Carvajal-Millan. 2019. "Applied Food Science and Engineering with Industrial Applications". Boca Raton: CRC Press.
- Anggraeni, R. and D. Saputra. 2018. Physicochemical characteristics and sensorial properties of dry noodle supplemented with unripe banana flour. *Food Research* 2(3): 270 – 278.
- Arancibia, C., R. Navarro-Lisboa, R. N. Zúñiga, and S. Matiacevich. 2016. Application of CMC as thickener on nanoemulsions based on olive oil: physical properties and stability, *International Journal of Polymer Science*: 1-10.
- Asharuddin, S. M., N. Othman, N. S. M. Zin, H. A. Tajarudin, M. F. Md. Din, and V. Kumar. 2018. Performance assessment of cassava peel starch and alum as dual coagulant for turbidity removal in dam water. *International Journal of Integrated Engineering* 10(4):185-192.
- Association of Official Analytical Chemist (AOAC). 2005. "Official Methods of Analysis of AOAC International". 18th ed. Association of Official Analytical Chemist, Washington D.C.
- Badan Standardisasi Nasional (BSN). 1996. Tepung Singkong. Standar Nasional Indonesia SNI 01-2997-1996. Jakarta: Badan Standardisasi Nasional.
- Badan Standardisasi Nasional (BSN). 2009. Tepung Beras. Standar Nasional Indonesia SNI 3549:2009. Jakarta: Badan Standardisasi Nasional.
- Badan Standardisasi Nasional (BSN). 2015. Mi Kering. Standar Nasional Indonesia SNI 8217:2015. Jakarta: Badan Standardisasi Nasional.
- Balagopalan, C. 2018. "Cassava in Food, Feed and Industry". Boca Raton: CRC Press.
- Barak, S., D. Mudgil, and B.S. Khatkar. 2014. Effect of compositional variation of gluten proteins and rheological characteristics of wheat flour on the textural

- quality of white salted noodles. *International Journal of Food Properties*, 17(4): 731-740.
- Brown, A. 2018. Understanding Food: Principles and Preparation, *Sixth Edition*. United States of America: Cengage Learning.
- Cahyadi, W. 2012. Bahan Tambahan Pangan: Edisi Kedua. Jakarta: Bumi Aksara.
- Callo-Concha, D., C. B. Schmitt, and M. Denich. 2020. "Advances in Food and Non-Food Biomass Production, Processing and Use in Sub-Saharan Africa". *Basel: Mdpi AG*.
- Chandrasekaran, B., K. Annadurai, and R. Kavimani. 2013. "Rice Science". Jodhpur: Scientific Publishers.
- Devi, I. A. K. C. 2021. Effect of carboxymethyl cellulose (CMC) and egg concentration on noodle analogue characteristics. Thesis. Universitas Pelita Harapan.
- Dhingra, D., M. Michael, H. Rajput, and R. T. Patil. 2012. Dietary fibre in foods: a review. *J Food Sci Technol*. 49(3): 255–266.
- Direktorat Gizi Departemen Kesehatan RI. 2017. Daftar Komposisi Bahan Makanan. Jakarta: Departemen Kesehatan RI.
- Dwiwangsa, N. P. 2014. Pemanfaatan Tepung Beras (*Oryza sativa L.*) dan Gum Xanthan sebagai Bahan Baku Roti Tawar Non Gluten. Thesis. Universitas Pasundan.
- Ebewore, S. O. and R. O. Isiorhovoja. 2019. Knowledge status and disease control practices of cassava farmers in Delta state, Nigeria: implications for extension delivery. *Open Agriculture* 4(1):173-186.
- Ek, P., J. M. Baner, and G. M. Ganjyal. 2020. Extrusion Processing of Cereal Grains, Tubers, and Seeds. *Extrusion Cooking*, 225–263.
- Elisha, A., G. Abong, and M. Okoth. 2016. Cassava chips quality as influenced by cultivar, blanching time and slice thickness. *African Journal of Food, Agriculture, Nutrition and Development* 16(4): 11457-11476.
- Foo, W. T., H. S. Yew, M. T. Lioung, and M. E. Azhar. 2010. Influence of formulations on textural, mechanical and structural breakdown properties of 29 cooked yellow alkaline noodles. *International Food Research Journal* 18 (4): 1295-1301.

- Fu, B. X. 2008. Asian noodles: history, classification, raw materials and processing. *Food Research International* 41(9): 888-902.
- Fukuzawa, S., T. Ogawa, K. Nakagawa, and S. Adachi. 2016. Water sorption kinetics of gluten-added wheat noodle. *Food Science and Technology Research*, 22 (4): 491- 495.
- Gill, B. S., N. Singh, and S. K. Saxena. 2004. The impact of starch properties on noodle making properties of Indian wheat flours. *International journal of food properties* 7(1): 59–74.
- Gulia, N., Dhaka, V., and Khatkar, B. 2014. Instant noodles: processing, quality, and nutritional aspects. *Critical Reviews in Food Science and Nutrition* 54(10): 1386-1399.
- Heo, H., B.-K., Baik, C.-S. Kang, B.-K. Choo, and C. S. Park. 2012. Influence of amylose content on cooking time and textural properties of white salted noodles. *Food Science and Biotechnology* 21(2): 345–353.
- Herawati, E. R. N., D. Ariani, Miftakhussolikhah, E. Yosieto, M. Angwar, Y. Pranoto. 2017. Sensory and textural characteristics of noodle made of ganyong flour (*canna edulis kerr.*) and arenga starch (*Arenga pinnata Merr.*). *IOP Conf. Ser.: Earth Environ. Sci.* 101 012020.
- Heymann, H., and Susan E. 2016 “Sensory and Instrumental Evaluation of Alcoholic Beverages”. Cambridge: Academic Press.
- Hou, G. G. 2010. “Asian Noodles: Science, Technology, and Processing”. Hoboken: John Wiley & Sons.
- Hui, Y. H. 2006. “Handbook of Food Science, Technology, and Engineering, Volume 4”. Boca Raton: CRC Press.
- Husna, N.E.L., Lubis, Y.M., dan Ismi, S. 2017. Sifat fisik dan sensori mie basah dari pati sagu dengan penambahan ekstrak daun kelor (moringaoleifera). *Jurnal Teknologi Industri dan Hasil Pertanian* 22(2): 99-106.
- Imanningsih, N. 2012. Profil gelatinisasi beberapa formulasi tepung-tepungan untuk pendugaan sifat pemasakan. *Penel Gizi Makan* 35(1): 13-22.
- Jarnsuwan, S. and M. Thongngam. 2012. Effect of hydrocolloids on microstructure and textural characteristics of instant noodles. *As. J. Food Ag-Ind.* 5(6): 485-492.

- Joy, E., and N. Ledogo. 2016. The effect of variety and processing methods on the functional and chemical properties of rice flour. *International Journal of Nutrition and Food Sciences* 5(1): 80-84.
- Kang, J., J. Lee, M. Choi, Y. Jin, D. Chang, Y. H. Chang, M. Kim, Y. Jeong, and Y Lee. 2017. Physicochemical and textural properties of noodles prepared from different potato varieties. *Prev Nutr Food Sci.* 22(3): 246–250.
- Karim, R., and M. T. Sultan. 2015. “Yellow Alkaline Noodles: Processing Technology and Quality Improvement”. Berlin: Springer Science & Business Media.
- Khush, G. S., D. S. Brar, and B. Hardy. 2003. “Advances in Rice Genetics, Volume 1”. Los Baños: Int. Rice Res. Inst.
- Kraithong, S., Lee, S., & Rawdkuen, S. 2018. The influence of hydrocolloids on the properties organic red jasmine rice noodles, namely on antioxidant activity, cooking, texture, and sensory properties. *Starch – Stärke* 71(1): 1800145.
- Larasati, S. 2015. Eksperimen pembuatan mie kering tepung terigu substitusi tepung ubi jalar kuning dengan penambahan tepung temulawak. Thesis. Universitas Negeri Semarang.
- Lawless, H. T. and H. Heymann. 2010. “Sensory Evaluation of Food: Principles and Practices”. New York: Springer.
- Lu, H., L. Guo, L. Zhang, C. Xie, W. Li, B. Gu, and K. Lai. 2019. Study on quality characteristics of cassava flour and cassava flour short biscuits. *Food Sci Nutr.* 8(1):521–533.
- Maryani, N. 2013. Studi pembuatan mie kering berbahan baku tepung singkong dan mocaf (modified cassava flour). *Jurnal sains terapan* 1(1): 29-41.
- Miftakhussolikhah, D. Ariani, E. R. N. Herawati, M. Angwar, Wardah, L. L. Karlina, Y. Pranoto. 2016. Cooking characterization of arrowroot (*Maranta arundinaceae*) noodle in various arenga starch substitution. *Berita Biologi* 15(2): 107-206.
- Mulyadi, A. F., Wijaya, S., Dewi, I. A., and W.A Putri. 2014. Karakteristik organoleptik produk mie kering ubi jalar kuning (*Ipomoea batatas*) (kajian penambahan telur dan CMC). *Jurnal Teknologi Pertanian* 15(1): 25-36.
- Murdianti, A., Anggrahini, S., Supriyanto., dan Alim, A. 2015. Peningkatan kandungan protein mie basah dari tapioka dengan substitusi tepung koro pedang putih (*canavaia ensiformis* l.). *Jurnal Agritech* 35(3): 251-260.

- Murray, J. C. F. 2009. "Cellulosics. Handbook of Hydrocolloids". Edited by G. O. Phillips and P. A. Williams. Boca Raton: CRC Press.
- Nagai, T., A. Takagi, Y. Tanoue, N. Kai, and N. Suzuki. 2018. Characteristics of noodles made from rice flours of major non-glutinous rice cultivars of Japan. *Asian Food Science Journal*, 4(4):1-13
- Nielsen, S. 2010. "Food Analysis". New York:Springer.
- Nouri, L., A. M. Nafchi, and A.A. Karim, 2015. Mechanical and sensory evaluation of noodles incorporated with betel leaf extract. *International Journal of Food Engineering* 11(2): 221-227.
- Nwachukwu, C. N., E. J. Onyemechara, and C. U. Ukwujiagu. 2020. Proximate composition and sensory properties of noodles fortified with soybean flour and carrot powder. *International Journal of Innovative Food, Nutrition & Sustainable Agriculture* 8(3): 62-75.
- Owoicho, M. C. 2020. Textural properties and cooking quality characteristics of noodles prepared from blends of broken rice (*oryza sativa*), african yam bean (*sphenostylis stenocarpa*) and rice flour blends. *Journal of Food Science & Technology* 5(5): 252-256.
- Padalino, L., M. Mastromatteo, P. D. Vita, D. B. M. Ficco, and M. A. D. Nobile. 2012. Effects of hydrocolloids on chemical properties and cooking quality of gluten-free spaghetti. *International Journal of Food Science & Technology*, 48(5): 972–983.
- Parassih, E. K., E. Y. Purwani, and W. E. Kiyat. 2020. Optimisation of cassava dried noodle using hydrocolloid and protein isolates: a tropical noodle. *Future of Food: Journal on Food, Agriculture and Society* 8(4): 11-29.
- Phillips, G. O and P. A. Williams. 2009. "Handbook of Hydrocolloids". Amsterdam: Elsevier Science
- Purwandari, U., Khairi, A., Muchlis, M., Noriandita B., Zeni, N.D., Lisdayana, N., and Fauziyah, E. 2014. Textural, cooking quality and sensory evaluation of gluten-free noodle made from breadfruit, konjac, or pumpkin flour. *International Food Research Journal* 21(4): 1623-1627.
- Putra, S. N. 2008. Optimalisasi formula dan proses pembuatan mi jagung dengan metode kalendering. Thesis. Institut Pertanian Bogor.
- Ram, S. and B. Mishra. 2010. "Cereals: Processing and Nutritional Quality". New Delhi: New India Publishing Agency.

- Rani, M. S. A., S. Rudzhiah, A. Ahmad and N. S. Mohamed. 2014. Biopolymer electrolyte based on derivatives of cellulose from kenaf bast fiber. *Polymers* 6(9):2371-2385
- Ratnawati, L. and N. Afifah. 2018. Pengaruh penggunaan guar gum, carboxymethylcellulose (CMC) dan karagenan terhadap kualitas mi yang terbuat dari campuran mocaf, tepung beras, dan tepung jagung. *Jurnal Pangan* 27(1): 43-54.
- 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.
- Rogers, L. 2017. "Discrimination Testing in Sensory Science: A Practical Handbook". Sawston: Woodhead Publishing.
- Shere, P. D., P. Sahni, A. N. Devkatte, and V. N. Pawar. 2020. Influence of hydrocolloids on quality characteristics, functionality and microstructure of spinach puree-enriched instant noodles. *Nutrition & Food Science* 50(6): 1267-1277.
- Shiau, S. and Y. Chang. 2013. Instrumental textural and rheological properties of raw, dried, and cooked noodles with transglutaminase, *International Journal of Food Properties* 16(7): 1429-1441.
- Smith, C. W. and R. H. Dilday. 2002. "Rice: Origin, History, Technology, and Production". Hoboken: John Wiley & Sons.
- Sun K. N., A. M. Liao, F. Zhang, K. Thakus, J. G. Zhang, J. H. Huang, and Z. J. Wei. 2019. Microstructural, textural, sensory properties and quality of wheat-yam composite flour noodles. *Foods* 8 (10): 519.
- Sutheevees S., P. Chai-uea, and D. Thirathumthavorn. 2020. Impact of hydrocolloids on the 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.
- Suwannaporn P. and K. Wiwattanawanich. 2011. "Effects of water requirement and substitution level on wheat-rice noodles with hydrocolloids". *Starch -Stärke* 63(8): 493-502.
- Tasia, C. 2020. Karakterisasi fisik dan sensori mi singkong kering dengan variasi jenis protein serta rasio tepung singkong dan tapioka. Thesis. Universitas Pelita Harapan.

- Tinambunan, N., H. Rusmarilin, and M. Nurminah. 2014. Pengaruh rasio tepung talas, pati talas, dan tepung terigu dengan penambahan CMC terhadap sifat kimia dan organoleptik mi instan. *J.Rekayasa Pangan dan Pert.* 2(3): 30-39.
- Tongdeesoontorn, W., L. J. Mauer, S. Wongruong, P. Sriburi, and P. Rachtanapun. 2011. Effect of carboxymethyl cellulose concentration on physical properties of biodegradable cassava starch-based films. *Chemistry Central Journal* 5(6).
- Udachan, I. and A. K. Sahoo. 2017. Effect of hydrocolloids in the development of gluten free brown rice pasta. *International Journal of ChemTech Research* 10(6): 407-415.
- United States Department of Agriculture (USDA). 2019. "Indonesia Grain and Feed Annual Report". USDA.
- Valdez, B. 2012. "Food Industrial Processes: Methods and Equipment". Norderstedt: BoD – Books on Demand.
- Weng, Z., B. Wang, and Y. Weng. 2020. Preparation of white salted noodles using rice flour as the principal ingredient and the effects of transglutaminase on noodle qualities. *Food Bioscience* 33: 100501.
- Widyaningtyas, M. and Susanto, W.H. 2015. Pengaruh jenis dan konsentrasi hidrokoloid (carboxy methyl cellulose, xanthan gum, dan karagenan) terhadap karakteristik mie kering berbasis pasta ubi jalar varietas ase kuning. *Jurnal Pangan dan Agroindustri* 3(2): 417-423.
- World Instant Noodles Association (WINA). 2020. Global Demand for Instant Noodles. <https://instantnoodles.org/en/noodles/market.html>. Accessed on November 3, 2020.
- Wrigley, C., I. Batey, and D. Miskelly. 2016. "Cereal Grains: Assessing and Managing Quality". Sawston: Woodhead Publishing.
- Wuestenberg, T. 2014. "Cellulose and Cellulose Derivatives in the Food Industry: Fundamentals and Applications". Hoboken: John Wiley & Sons.
- Yu, K., H. M. Zhou, K. X. Zhu, X. N. Guo, and W. Peng. 2020. Water cooking stability of dried noodles enriched with different particle size and concentration green tea powders. *Foods* 9(3):298.