

DAFTAR PUSTAKA

- Hetty Karunia Tunjungsari, *béchamel*. D. (2019). Pengaruh Kesadaran Kesehatan Dan Produk Makanan Terhadap Minat Beli Restoran Vegetarian Dengan Variabel Moderasi Religiusitas Di Indonesia. *Jurnal Manajemen Bisnis Dan Kewirausahaan*, 2(6). <https://doi.org/10.24912/jmbk.v2i6.4909>
- How To Make Bechamel Sauce - Escoffier Online*. Escoffier Online. (2021). Retrieved 25 June 2021, from <https://béchamel.escoffieronline.com/how-to-make-bechamel-sauce/>.
- Joyce, S. A., Kamil, A., Fleige, L., & Gahan, C. G. M. (2019). The Cholesterol-Lowering Effect of Oats and Oat Beta Glucan: Modes of Action and Potential Role of Bile Acids and the Microbiome. In *Frontiers in Nutrition* (Vol. 6). <https://doi.org/10.3389/fnut.2019.00171>
- Juliana, J., Kanggeyan, M. P., & Sherly, S. (2020). Pembuatan Kreasi Produk Camilan Dodol Asam Jawa Menggunakan Pengujian Organoleptik. *Jurnal Abdimas Berdaya : Jurnal Pembelajaran, Pemberdayaan Dan Pengabdian Masyarakat*, 3(01). <https://doi.org/10.30736/jab.v3i01.46>
- Juliana, Virginia, E., Yurisca, V., & Winnie. (2020). Kreativitas Produk Kembang Kol. *Jurnal Hospitality Dan Pariwisata*, 6(1).
- Lestari, N. S., & Levina, L. (2018). UJI KESUKAAN SAUS ARRABBIATA MENGGUNAKAN BUMBU TRADISIONAL ANDALIMAN. *National Conference of Creative Industry*. <https://doi.org/10.30813/ncci.v0i0.1204>
- McClements, D. J., Newman, E., & McClements, I. F. (2019). Plant-based Milks: A Review of the Science Underpinning Their Design, Fabrication, and Performance. In *Comprehensive Reviews in Food Science and Food Safety* (Vol. 18, Issue 6). <https://doi.org/10.1111/1541-4337.12505>
- Oktaviani, Tjaronno, Jevitasari, Sari, Elza, Ismail, Noor, & Tifauzah. (2018). Flakes Dengan Bahan Dasar Tepung Terigu, Tepung Oatmeal Dan Tepung Kacang Hijau Sebagai Alternatif Sarapan Pagi. *Journal of Chemical Information and Modeling*, 53.
- Sethi, S., Tyagi, S. K., & Anurag, R. K. (2016). Plant-based milk alternatives an emerging segment of functional beverages: a review. In *Journal of Food*

- Science and Technology* (Vol. 53, Issue 9). <https://doi.org/10.1007/s13197-016-2328-3>
- Siahaan, G., Nainggolan, E., & Lestrina, D. (2015). Hubungan Asupan Zat Gizi dengan Trigliserida dan Kadar Glukosa Darah pada Vegetarian. *Indonesian Journal of Human Nutrition*, 2(1). <https://doi.org/10.21776/ub.ijhn.2015.002.01.5>
- Silva, A. R. A., Silva, M. M. N., & Ribeiro, B. D. (2020). Health issues and technological aspects of plant-based alternative milk. In *Food Research International* (Vol. 131). <https://doi.org/10.1016/j.foodres.2019.108972>
- Soekarto ST. 1981. *Penilaian Organoleptik*. Bogor: Pusbangtepa, Institut Pertanian Bogor.
- Sugiyono (2015). *Metode Penelitian Kombinasi (Mix Methods)*. Bandung: Alfabeta.
- Sugiyono. (2015). *Metode Penelitian dan Pengembangan Pendekatan Kualitatif, Kuantitatif, dan R&D. Metode Penelitian Dan Pengembangan Pendekatan Kualitatif, Kuantitatif, Dan R&D.*
- Sugiyono. (2017). *Metode Penelitian Kuantitatif, Kualitatif, R & D*. Bandung: CV Alfabeta.
- Sugiyono. (2018). *Metode Penelitian Kombinasi (Mixed Methods)*. Bandung: CV Alfabeta.
- Syarbini, M. 2013. *Referensi Komplet A-Z Bakery Fungsi Bahan, Proses*
- Syed, S., Gadhe, K., & Shaikh, R. (2019). Studies on quality evaluation of OAT milk. *Journal Of Pharmacognosy And Phytochemistry*.