

BIBLIOGRAPHY

- Arbuckle, W. S., and Robert T. Marshall. 2000. *Ice Cream* (Vol. 5), Springer, New York.
- Arnoldi, A. 2004. *Functional Foods, Cardiovascular Disease and Diabetes*, Boca Raton: CRC Press.
- Association of Official Analytical Chemists (AOAC), 2005. Official Methods of Analysis of the Association of Official Analytical Chemists International, 18th ed., AOAC, Inc., Arlington, VA
- Azari-Anpar M, Khomeiri, M., Ghafouri-Oskuei H., and Aghajani N. 2017. *Response surface optimization of low-fat ice cream production by using resistant starch and maltodextrin as a fat replacing agent*. Journal of Food Science and Technology, 54(5): 1175–1183.
- Badan Standarisasi Nasional (BSN). 1995. SNI 01-3713-1995: Es Krim. Jakarta: Badan Standarisasi Nasional
- Bahramparvar, M., and Tehrani M. M. 2011. *Application and Functions of Stabilizers in Ice Cream*. Food Reviews International, 27(4): 389–407.
- Barazandegan, Yasmin., Ali, Y.A.S., and Eslami, M.R. 2013. *Studying on Effect of Inulin and Maltodextrin Usage as Fat Replacers on Color and Sensory Properties of Prebiotic Cocoa Ice cream*. World Science and Technology. 1(6):172-183.
- Bisar, G., El-Saadany, K., Khattab, A., and El-Kholy, W. 2015. *Implementing maltodextrin, Polydextrose and inulin in making a synbiotic fermented dairy product*. British Microbiology Research Journal, 8(5): 585–603.
- Bodyfelt, Floyd, MaryAnne D., Michael C., and Stephanie C. 2009. *The Sensory Evaluation of Dairy Products*, Springer. New York.
- Clarke, C. 2004. *The Science of Ice Cream*. Royal Society of Chemistry, UK.
- Glicksman, M. 2019. *Food hydrocolloids*. CRC Press, New York.
- Goff, H. D., and Hartel, R.W. 2003. *Ice cream* (Vol. 6). Springer, Boston.
- Lawless, H.T., and Hildegard, H. 2010. *Sensory Evaluation of Food: Principles and Practices*. (2nd edition). Springer, New York.

Locust Bean Gum Alternatives: LBG + Guar Gum systems and LBG + Tara Gum systems. Unipektin Ingredients AG. 2020. Retrieved November 10, 2021, from <https://unipektin.ch/wp-content/uploads/2020/10/Alternatives-to-LBG-LBG-Guar-LBG-tara-systems-web-version-OCT2020v1-RK.pdf>.

Mudgil, D., Barak, S., and Khatkar, B. S. 2011. *Guar gum: Processing, properties and Food Applications—a review.* Journal of Food Science and Technology, 51(3). 409–418.

Muse, M. R., and Hartel, R. W. 2004. *Ice Cream Structural Elements that Affect Melting Rate and Hardness.* Journal of Dairy Science, 87(1): 1–10.

Rolon, M. L., Bakke, A.J., Coupland, J.N., Hayes, J.E., and Roberts, F. R. 2017. *Effect of fat content on the physical properties and consumer acceptability of vanilla ice cream.* Journal of Dairy Science, 100(7): 5217–5227.

Singh, A., and Arif, A. B. 2008. *A Study on Manufacture of Low Fat Ice Cream.*

Sinurat, E., Rosmawati P, and Wibowo, S. 2007. *Pengaruh Konsentrasi Kappa Karaginan Pada es Krim Terhadap tingkat kesukaan panelis.* Jurnal Pascapanen Dan Bioteknologi Kelautan Dan Perikanan, 2(2): 81.

Sonwane, R. S., and Hembade, A. S. 2014. *Sensorial Quality of Dietetic Soft Serve Ice-Cream Prepared by Using Different Proportions of Maltodextrin.*

Timotius, A. 2020. *Effect of combined hydrocolloids addition in frying batter formulation towards oil absorption.* Thesis, Universitas Pelita Harapan, Jakarta.

Varnam, A., and Sutherland, J. M. 2012. *Beverages: Technology, Chemistry, and Microbiology* (Vol. 2). Springer. New York.

Williams, P.A., and Phillips, G.O. 2003. *Encyclopedia of Food Sciences and Nutrition.* (2nd Edition). Academic Press. UK.