

DAFTAR PUSTAKA

- Alizar, G. U. A. 2020. Daya Guna Buah Bit (*Beta vulgaris* L) Sebagai Terapi Antihipertensi. *Jurnal Ilmiah Kesehatan Sandi Husada*, 12(2): 817–823. <https://doi.org/10.35816/jiskh.v12i2.420>
- Alsuhaibani, A. 2013. Nutritional, Sensory and Biological Study of Biscuits Fortified With Red Beet Roots. *Life Science Journal* 2013, 4(2) <https://doi.org/10.15406/jnmr.2016.04.00081>
- Amanto, B. S., Manuhara, G. J., Dan Putri, R. R. 2015. Kinetika Pengeringan Chips Sukun (*Artocarpus communis*) Dalam Pembuatan Tepung Sukun Termodifikasi Dengan Asam Laktat Menggunakan Cabinet Dryer. *Jurnal Teknologi Hasil Pertanian*, 8(1). <https://doi.org/10.20961/jthp.v0i0.12796>
- Astuti, D., Kawiji, K., Dan Nurhartadi, E. 2018. Kajian Sifat Fisik, Kimia dan Sensoris Crackers Substitusi Tepung Sukun (*Artocarpus communis*) Termodifikasi Asam Asetat dengan Penambahan Sari Daun Pandan Wangi (*Pandanus amaryllifolius*). *Jurnal Teknologi Hasil Pertanian*, 11(1): 1. <https://doi.org/10.20961/jthp.v11i1.29086>
- Cahyana, Y Dan Restiani, R. 2017. Wheat Flour Substitution with Retrograded Banana Flour to Produce Cookies Possessing Good Physical Characteristics and Low Glycemic Index. *KnE Life Sciences*, 2(6): 556. <https://doi.org/10.18502/kls.v2i6.1075>
- Dewi, D. P. 2019. Pembuatan Talam Buah Bit (*Beta Vulgaris* L) Makanan Berbasis Pangan Lokal Sebagai Upaya Penurunan Hipertensi. *JPPM (Jurnal Pengabdian Dan Pemberdayaan Masyarakat)*, 3(1): 105. <https://doi.org/10.30595/jppm.v3i1.2642>
- Dewi, N. S., Parnanto, N. H. R., dan Ariyantoro, A. R. 2014. Karakteristik Sifat Fisikokimia Tepung Bengkuang (*Pachyrhizus erosus*) Dimodifikasi Secara Asetilasi dengan Variasi Kosentrasi Asam Asetat Selama Perendaman. *Jurnal Teknologi Hasil Pertanian*, 7(2). <https://doi.org/10.20961/jthp.v0i0.13014>
- Hidayat, F., Farida, A., Ermaya, D., dan Sholihati, S. 2019. Kajian Penambahan Pasta Umbi Bit Merah (*Beta vulgaris* L) dan Tepung Kacang Hijau (*Phaseolus radiatus* L) dalam Pembuatan Roll Cookies. *Rona Teknik Pertanian*, 12(1): 1–11. <https://doi.org/10.17969/rtp.v12i1.13216>
- Igbabul, B. D., Iorliam, B. M., dan Umana, E. N. 2015. Physicochemical and Sensory Properties of Cookies Produced From Composite Flours of Wheat, Cocoyam and African Yam Beans. *Journal of Food Research*, 4(2): 150. <https://doi.org/10.5539/jfr.v4n2p150>
- Ishera, L. R., Mahendran, T., dan Roshana, M. R. 2021. Incorporating Breadfruit Flour to Prepare High-Quality Cookies with Health Benefits. *Tropical Agricultural Research*, 32(1): 114. <https://doi.org/10.4038/tar.v32i1.8447>

- Izza, N. K., Hamidah, N., dan Setyaningrum, Y. I. 2019. Kadar Lemak dan Air Pada Cookies dengan Substitusi Tepung Ubi Ungu dan Kacang Tanah. *Jurnal Gizi*, 8(2): 106. <https://doi.org/10.26714/jg.8.2.2019.106-114>
- KS, G., DM, S., and Surendar, J. 2017. Studies on exploration and characterization of dietary fiber extracted from sugar beet (*Beta vulgaris* L.) and it's incorporation in cookies. *Journal of Pharmacognosy and Phytochemistry*, 956–961.
- Lembong, E., and Utama, G. L. 2020. Anti-microbial activity of the red beet extract (*Beta vulgaris* L.) with solvent ethanol and acid addition variation. *IOP Conference Series: Earth and Environmental Science*, 443, 012031. <https://doi.org/10.1088/1755-1315/443/1/012031>
- Luo, X., Arcot, J., Gill, T., Louie, J. C., and Rangan, A. 2019. A review of food reformulation of baked products to reduce added sugar intake. *Trends in Food Science and Technology*, 86, 412–425. <https://doi.org/10.1016/j.tifs.2019.02.051>
- Marta, H., Cahyana, Y., Artifin, H. R., dan Khairani, L. (2019). Comparing the effect of four different thermal modifications on physicochemical and pasting properties of breadfruit (*Artocarpus altilis*) starch. *International Food Research Journal*, 11(4): 1623.
- M.P. Ingle, M. I., C.A. Nimbalkar, S. T., and Nawkar, R. (2017). Nutritional Evaluation of Cookies Enriched with Beetroot (*Beta vulgaris* L.) Powder. *International Journal of Current Microbiology and Applied Sciences*, 6(3): 1888–1896. <https://doi.org/10.20546/ijemas.2017.603.214>
- Masita, S., Wijaya, M., dan Fadilah, R. (2018). KARAKTERISTIK SIFAT FISIKO-KIMIA TEPUNG SUKUN (*Artocarpus altilis*) DENGAN VARIETAS TODDO'PULI. *Jurnal Pendidikan Teknologi Pertanian*, 3: 234. <https://doi.org/10.26858/jptp.v3i0.5722>
- Pareyt, B., Talhaoui, F., Kerckhofs, G., Brijs, K., Goesaert, H., Wevers, M., and Delcour, J. A. (2009). The role of sugar and fat in sugar-snap cookies: Structural and textural properties. *Journal of Food Engineering*, 90(3): 400–408. <https://doi.org/10.1016/j.jfoodeng.2008.07.010>
- Pratiwi, D. P., Sulaeman, A., dan Amalia, L. 2012. Pemanfaatan Tepung Sukun (*Artocarpus altilis* sp.) Pada Pembuatan Aneka Kudapan sebagai Alternatif Makanan Bergizi untuk PMT-AS. *Jurnal Gizi Dan Pangan*, 7(3): 175. <https://doi.org/10.25182/jgp.2012.7.3.175-180>
- Sahni, P., and Shere, D. 2016. Physico-chemical and sensory characteristics of beet root pomace powder incorporated fibre rich cookies. *International Journal of Food and Fermentation Technology*, 6(2), 309. <https://doi.org/10.5958/2277-9396.2016.00055.6>
- Sapto Hartanto, E. 2012. *Jurnal Standardisasi. Kajian Penerapan SNI Produk Tepung Terigu sebagai Bahan Makanan*, 14(2).
- Soni, N., Kulkarni, A. S., and Patel, L. 2018. Studies on development of high protein cookies. *International Journal of Chemical Studies*, 439–444.

- Tamanna, N., and Mahmood, N. 2015. Food Processing and Maillard Reaction Products: Effect on Human Health and Nutrition. *International Journal of Food Science*, 2015, 1–6. <https://doi.org/10.1155/2015/526762>
- Uthumporn, U., Woo, W., Tajul, A., and Fazilah, A. 2014. Physico-chemical and nutritional evaluation of cookies with different levels of eggplant flour substitution. *CyTA - Journal of Food*, 13(2): 220–226. <https://doi.org/10.1080/19476337.2014.942700>
- V.F, A., S.J, O., and G, E. 2018. Quality Attributes of Cookies Produced from Composite Flours of Wheat, Germinated Finger Millet Flour and African Yam Bean. *International Journal of Research -GRANTHAALAYAH*, 6(11): 172–183. <https://doi.org/10.29121/granthaalayah.v6.i11.2018.1116>
- Violalita, F., Fahmy, K., Syahrul, S., dan Trimedona, N. 2019. Pengaruh Substitusi Tepung Bengkuang (*Pachyrhizus erosus*) Terhadap Karakteristik Cookies Yang Dihasilkan.. *Journal of Applied Agricultural Science and Technology*, 3(1): 73–81. <https://doi.org/10.32530/jaast.v3i1.58>
- Widiantara, T. 2018. Kajian Perbandingan Tepung Kacang Koro Pedang (*Canavalia ensiformis*) Dengan Tepung Tapioka dan Konsentrasi Kuning Telur Terhadap Karakteristik Cookies Koro. *Pasundan Food Technology Journal*, 5(2): 146. <https://doi.org/10.23969/pftj.v5i2.1045>
- Wulandari, F. 2016. Analisis Kandungan Gizi, Nilai Energim dan Uji Organoleptik Cookies Tepung Beras Dengan Substitusi Tepung Sukun. *Jurnal Aplikasi Teknologi Pangan*, 5(3). <https://doi.org/10.17728/jatp.183>
- Yasinta, U. 2017. Pengaruh Substitusi Tepung Tepung dengan Tepung Terigu Terhadap Sifat Fisikokimia dan Organoleptik. *Jurnal Aplikasi Teknologi Pangan*, 6(3). <https://doi.org/10.17728/jatp.200>

