

DAFTAR PUSTAKA

- Alghifari, V., & Azizah, D. N. (2021). PERBANDINGAN TEPUNG KENTANG DAN TEPUNG TERIGU TERHADAP KARAKTERISTIK NUGGET. *EDUFORTECH*, 6(1). <https://doi.org/10.17509/edufortech.v6i1.33287>
- Ang, K., Bourgy, C., Fenton, H., Regina, A., Newberry, M., Diepeveen, D., Lafiandra, D., Grafenauer, S., Hunt, W., & Solah, V. (2020). Noodles Made from High Amylose Wheat Flour Attenuate Postprandial Glycaemia in Healthy Adults. *Nutrients*, 12(8), 2171. <https://doi.org/10.3390/nu12082171>
- Anna Harrison. (2022, October 27). *What is a Stockpot?* Delightedcooking.Com.
- Atifa Adlina. (2021, June 15). *Fungsi Mineral untuk Tubuh dan Ragam Sumbernya*. Hellosehat.Com.
- Bhardwaj, P. (2019). Types of sampling in research. *Journal of the Practice of Cardiovascular Sciences*, 5(3), 157. https://doi.org/10.4103/jpcs.jpcs_62_19
- Cassie L. Damewood. (2022, November 5). *What Is A Spatula?* Delightedcooking.Com.
- Danilo Alfaro. (2021, December 21). *What Are Egg Noodles?* Thespruceeats.Com.
- Diana Rattray. (2022, September 19). *What Is Wheat Flour?* . Thespruceeats.Com.
- Dirayani, A. M. D., & Mandala, K. (2022). PERAN BRAND LOVE MEMEDIASI PENGARUH BRAND TRUST TERHADAP BRAND LOYALTY PADA KONSUMEN KOBER MIE SETAN. *E-Jurnal Manajemen Universitas Udayana*, 11(9), 1594. <https://doi.org/10.24843/EJMUNUD.2022.v11.i09.p01>
- Direktorat Jenderal Kesehatan Masyarakat, & Direktorat Gizi Masyarakat. (2017). *Tabel Komposisi Pangan Indonesia 2017*. Kementerian Kesehatan Republik Indonesia.
- Dr. Sigit Hermawan, SE. , M. S., & Amirullah, SE. , M. M. (2021). *METODE PENELITIAN BISNIS: Pendekatan Kuantitatif & Kualitatif*. Media Nusa Creative (MNC Publishing).
- Gratia, & Kresensia Amanda. (2021). *PREFERENSI KONSUMEN TERHADAP PRODUK MIE BASAH, MIE KERING, DAN MIE INSTAN BERBAHAN DASAR TEPUNG TERIGU DAN NON-TERIGU*.
- Hastuti, D. P., Supriyono, S., & Hartati, S. (2018). Pertumbuhan dan Hasil Kacang Hijau (*Vigna radiata*, L.) pada Beberapa Dosis Pupuk Organik dan Kerapatan Tanam. *Caraka Tani: Journal of Sustainable Agriculture*, 33(2), 89. <https://doi.org/10.20961/carakatani.v33i2.20412>
- Icha Irawan. (2022). *Another Cooking With Love*. Gramedia Pustaka Utama.
- Jessica Harlan. (2022, September 28). *What Is a Bench Scraper?* Thespruceeats.Com.
- John Dudovskiy. (2022). *The Ultimate Guide to Writing a Dissertation in Business Studies: a step by step assistance* (6th ed.).
- Kristin Stangl, & Colleen Graham. (2022, February 4). *Noodles Around The World*. Thespruceeats.Com.

- Lambrecht, M. A., Rombouts, I., Nivelles, M. A., & Delcour, J. A. (2017). 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. <https://doi.org/10.1111/1750-3841.13558>
- Lestari, S. (2015, July 1). *Uji organoleptik mie basah berbahan dasar tepung talas beneng (Xantoshoma undipes) untuk meningkatkan nilai tambah bahan pangan lokal Banten*. <https://doi.org/10.13057/psnmbi/m010451>
- Liu, Y., Xu, M., Wu, H., Jing, L., Gong, B., Gou, M., Zhao, K., & Li, W. (2018). The compositional, physicochemical and functional properties of germinated mung bean flour and its addition on quality of wheat flour noodle. *Journal of Food Science and Technology*, 55(12), 5142–5152. <https://doi.org/10.1007/s13197-018-3460-z>
- Mustafa, P. S., & Angga, P. D. (2022a). Strategi Pengembangan Produk dalam Penelitian dan Pengembangan pada Pendidikan Jasmani. *Jurnal Pendidikan : Riset Dan Konseptual*, 6(3), 413. https://doi.org/10.28926/riset_konseptual.v6i3.522
- Mustafa, P. S., & Angga, P. D. (2022b). Strategi Pengembangan Produk dalam Penelitian dan Pengembangan pada Pendidikan Jasmani. *Jurnal Pendidikan : Riset Dan Konseptual*, 6(3), 413. https://doi.org/10.28926/riset_konseptual.v6i3.522
- Patti Kate. (2022, October 22). *What is a Saucepan?* Delightedcooking.Com.
- Priyaja Bakshi. (2022, March 24). *5 Mixing Bowl Option For Your Daily Cooking*. Food.Ndtv.Com.
- Priyono. (n.d.). *METODE PENELITIAN KUANTITATIF*.
- Puligundla, P., & Lim, S. (2021a). Buckwheat noodles: processing and quality enhancement. *Food Science and Biotechnology*, 30(12), 1471–1480. <https://doi.org/10.1007/s10068-021-00960-6>
- Puligundla, P., & Lim, S. (2021b). Buckwheat noodles: processing and quality enhancement. *Food Science and Biotechnology*, 30(12), 1471–1480. <https://doi.org/10.1007/s10068-021-00960-6>
- Ratnasari, D., Dewi Rahmawati, Y., Fajarini, H., & Nafisyah, D. (2021). Potensi Kacang Hijau Sebagai Makanan Alternatif Penyakit Degenaratif. *JAMU: Jurnal Abdi Masyarakat UMUS*, 1(02). <https://doi.org/10.46772/jamu.v1i02.365>
- Ruli Wahyuni. (2020, December 9). *Tips Memilih Pengayak Tepung Terbaik Sesuai Kebutuhan*. Cakefever.Com.
- S. Mithra. (2022, October 22). *What is a Kitchen Scale?* Delightedcooking.Com.
- Salim, H. S., Goh, T. S., & Margery, E. (2022). PENGARUH KOMUNIKASI PEMASARAN DAN PRODUK TERHADAP KEPUTUSAN PEMBELIAN DI PT. FURNILUX INDONESIA. *JURNAL BISNIS KOLEGA*, 8(1). <https://doi.org/10.57249/jbk.v8i1.75>
- Sari, D. P. (2017). BERPIKIR MATEMATIS DENGAN METODE INDUKTIF, DEDUKTIF, ANALOGI, INTEGRATIF DAN ABSTRAK. *Delta-Pi: Jurnal Matematika Dan Pendidikan Matematika*, 5(1). <https://doi.org/10.33387/dpi.v5i1.235>

- Sari Putri, R. M., & Mardesci, H. (2018). UJI HEDONIK BISKUIT CANGKANG KERANG SIMPING (*Placuna placenta*) DARI PERAIRAN INDRAGIRI HILIR. *JURNAL TEKNOLOGI PERTANIAN*, 7(2), 19–29. <https://doi.org/10.32520/jtp.v7i2.279>
- Sofyani, S., Kandou, J. E. A., & Sumual, M. F. (2020). PENGARUH PENAMBAHAN TEPUNG TAPIOKA DALAM PEMBUATAN BISKUIT BERBAHAN BAKU TEPUNG UBI BANGGAI (*Dioscorea alata* L.). *Jurnal Teknologi Pertanian (Agricultural Technology Journal)*, 10(2). <https://doi.org/10.35791/jteta.10.2.2019.29117>
- Sriyanto, S. T., & Mulono Apriyanto, S. TP., M. (n.d.). *SUBSTITUSI TEPUNG TERIGU DENGAN TEPUNG KACANG HIJAU DALAM PENGOLAHAN MIE KERING*.
- Stratton, S. J. (2019). Data Sampling Strategies for Disaster and Emergency Health Research. *Prehospital and Disaster Medicine*, 34(03), 227–229. <https://doi.org/10.1017/S1049023X19004412>
- Susi Heryani, & Rhoito Frista Silitonga. (2017). *Penggunaan Tepung Sagu (*Metroxylon sp.*) sebagai Bahan Baku Kukis Cokelat*. 34.
- Sutheeves, S., Chai-Uea, P., & Thirathumthavorn, D. (n.d.). IMPACT OF HYDROCOLLOIDS ON THE PHYSICO-CHEMICAL AND SENSORY PROPERTIES OF GLUTEN-FREE INSTANT NOODLES FROM RICE FLOUR AND MUNG BEAN STARCH. In *Ital. J. Food Sci* (Vol. 32).
- Tiffani, A., Ningsih, C., & Kusuma, M. (n.d.). *Inovasi Mie Basah Dengan Penambahan Tepung Kacang Hijau Terhadap Daya Terima Konsumen*.
- Vika Azkiya Dihni. (2021, November 11). *Kacang Hijau, Tanaman Pangan dengan Nilai Ekspor Terbesar pada 2020*. Databoks.Katadata.Co.Id.
- Vinsensia Iva Rosmeri, & Bella Nina Monica. (2013). Pemanfaatan Tepung Umbi Gadung (*Dioscorea hispida* dennst) dan Tepung MOCAF (Modified Cassava Flour) Sebagai Bahan Substitusi Dalam Pembuatan Mie Basah, Mie Kering, dan Mie Instan. *Jurnal Teknologi Kimia Dan Industri*, 2, 246–256.
- Wahyuningtias, D., Putranto, T. S., & Kusdiana, R. N. (2014). Uji Kesukaan Hasil Jadi Kue Brownies Menggunakan Tepung Terigu dan Tepung Gandum Utuh. *Binus Business Review*, 5(1), 57. <https://doi.org/10.21512/bbr.v5i1.1196>
- YAYER, E., & BİLGİÇLİ, N. (2020a). TRANSGLUTAMİNAZİN ÇİMLENDİRİLMİŞ MAŞ FASULYESİ UNU İLE ZENGİNLEŞTİRİLMİŞ ERİŞTENİN KALİTE ÖZELLİKLERİ ÜZERİNE ETKİSİ. *GIDA / THE JOURNAL OF FOOD*, 1097–1108. <https://doi.org/10.15237/gida.GD20069>
- YAYER, E., & BİLGİÇLİ, N. (2020b). TRANSGLUTAMİNAZİN ÇİMLENDİRİLMİŞ MAŞ FASULYESİ UNU İLE ZENGİNLEŞTİRİLMİŞ ERİŞTENİN KALİTE ÖZELLİKLERİ ÜZERİNE ETKİSİ. *GIDA / THE JOURNAL OF FOOD*, 1097–1108. <https://doi.org/10.15237/gida.GD20069>
- Yuharrani Aisyah. (2022, August 16). *Tepung Tapioka Terbuat dari Apa?* . Kompas.Com.
- Yuliani, H., Yuliana, N. D., & Budijanto, S. (2015). FORMULASI MI KERING SAGU DENGAN SUBSTITUSI TEPUNG KACANG HIJAU (Formulation of Dry Sago Noodles

with Mung Bean Flour Substitution). *Jurnal Agritech*, 35(04), 387.
<https://doi.org/10.22146/agritech.9322>

Zhang, N., & Ma, G. (2016). Noodles, traditionally and today. *Journal of Ethnic Foods*, 3(3), 209–212. <https://doi.org/10.1016/j.jef.2016.08.003>

