

## DAFTAR PUSTAKA

- Alvarenga, N.B., Lindon, F.C., Belga, E., Motrena, P., Guerreiro, S., Carvalho, M.J., dan Canada, J. 2011. Characterization of gluten-free bread prepared from maize, rice and tapioca flours using hydrocolloid seaweed agar-agar. *Recent Research in Science and Technology* 3 (8): 64-68.
- AOAC. 1995. "Official Methods of Analysis" 16<sup>th</sup> ed. Associated of Official Analytical International, Washington.
- AOAC. 2005. "Official Method of Analysis" 18<sup>th</sup> ed. Associated of Official Analytical International, Washington.
- Ariyantoro, A.R., Rachmawanti, D., dan Ikarini, I. 2016. Karakteristik Fisikokimia Tepung Koro Pedang (*Canavalia ensiformis*) Termodifikasi dengan Variasi Konsentrasi Asam Laktat dan Lama Perendaman. *Agritech* 36 (1): 1-6.
- Ashaye, O.A., Olanipekun, O.T., dan Ojo, S.O. 2015. Chemical and Nutritional Evaluation of Biscuit Processed from Cassava and Pigeon Pea Flour. *Journal of Food Processing & Technology* 6 (12): 1-4.
- Badan Standarisasi Nasional. 1996. SNI 01-2997-1996: Tepung Singkong. BSN, Jakarta.
- Badan Standarisasi Nasional. 2011. SNI 2793:2011: Biskuit. BSN, Jakarta.
- Baking Industry Research Trust (BIRT). 2010. Defining Biscuit (& Cookies): Information Sheet. Diambil dari [http://www.bakeinfo.co.nz/files/file/92/birt\\_biscuits\\_.pdf](http://www.bakeinfo.co.nz/files/file/92/birt_biscuits_.pdf). Diakses 25 Oktober 2017.
- Benito, I.R., Omar, G.O., dan Carlos, R. 2013. Characterization of Dietary Fiber and Pectin of Cassava Bread Obtained from Different Regions of Venezuela. *Revista Chinela de Nutricion* 40 (2): 169-173.
- Biesiekierski, J.R. 2017. What is Gluten?. *Journal of Gastroenterology and Hepatology* 32 (1): 78-81.
- Brown, A. 2015. "Understanding Food: Principles and Preparation" 5<sup>th</sup> ed. Cengage Learning, Stamford.
- Clifford, J., Niebaum, K., dan Bellows, L. 2015. Dietary fiber. Diambil dari <http://extension.colostate.edu/docs/pubs/foodnut/09333.pdf>. Diakses 24 Oktober 2017.
- DeMan, J.M., Finley, J.W., Hurst, W.J., dan Lee, C.Y. 2018. "Principles of Food Chemistry" 4<sup>th</sup> ed. Springer International Publishing AG, Switzerland.
- Direktorat Gizi Departemen Kesehatan RI. 2008. Kegemukan Akibat Kurang Serat. Depkes RI, Jakarta.

- Direktorat Gizi Departemen Kesehatan RI. 2013. Peraturan Menteri Kesehatan Republik Indonesia tentang Angka Kecukupan Gizi yang Dianjurkan bagi Bangsa Indonesia. Menkes, Jakarta.
- Fennema, O.R., Damodaran, S., dan Parkin, K.L. 2008. "Fennema's Food Chemistry" 4<sup>th</sup> ed. CRC Press, Boca Raton.
- Food and Agriculture Organization (FAO). 2013. Save and Grow: Cassava. Diambil dari [http://www.fao.org/ag/save-and-grow/cassava/index\\_en.html](http://www.fao.org/ag/save-and-grow/cassava/index_en.html). Diakses 24 Oktober 2017.
- Haliza, W. 2008. Tanpa Kedelai Tetap Bisa Makan Tempe. Warta Penelitian dan Pengembangan Pertanian 30 (1): 10-12.
- Han, W., Ma, S., Li, L., Wang, X., dan Zheng, X. 2017. Application and Development Prospects of Dietary Fibers in Flour Products. Journal of Chemistry. Diambil dari <https://doi.org/10.1155/2017/2163218>. Diakses 17 Mei 2018.
- Heuberger, C. 2005. Cyanide Content of Cassava and Fermented Products with Focus on Attieke and Attieke Garba. Doctoral Thesis, Swiss Federal Institute of Technology Zurich, Switzerland.
- Huerta, K. da M., Alves, J. dos S., Silva, A.F.C. da, Kubota, E.H., dan Rosa, C.S. 2016. Sensory Response and Physical Characteristics of Gluten-Free and Gum-Free Bread with Chia Flour. Food Sci. Technol (Campinas) 36 (1): 15-18.
- Hui, Y.H., Chandan, R.C., Clark, S., Cross, N., Dobbs, J., Hurst, W.J., Nollet, L.M.L., Shimoni, E., Sinha, N., Smith, E.B., Surapat, S., Tichenal, A., dan Toldra, F. 2007. "Handbook of Food Products Manufacturing." Wiley & Sons, Inc, Canada.
- IndexMundi. 2018. Indonesia Wheat Imports by Year. Diambil dari <https://www.indexmundi.com/agriculture/?country=id&commodity=wheat&graph=imports>. Diakses 16 Mei 2018.
- Institute of Medicine. 2005. "Dietary Reference Intakes for Energy, Carbohydrate, Fiber, Fat, Fatty Acids, Cholesterol, Protein and Amino Acids." National Academy Press, Washington, D. C.
- Johansson, M. 2012. Dietary Fibre Composition and Sensory Analysis of Heat Treated Wheat and Rye Bran. Master's Thesis. Swedish University of Agricultural Sciences, Uppsala.
- Jongaroontaprangsee, S., Tritrong, W., Chokanaporn, W., Methacanon, P., Devahastin, S., dan Chiewchan, N. 2007. Effect of Drying Temperature and Particle Size on Hydration Properties of Dietary Fiber Powder from Lime and Cabbage By-Products. International Journal of Food Properties 10: 887-897.

- Kementerian Pertanian RI. 2016. "Outlook Komoditas Pertanian Tanaman Pangan: Ubi Kayu." Pusat Data dan Sistem Informasi Pertanian, Kementerian Pertanian, Jakarta.
- Lattimer, J.M. dan Haub, M.D. 2010. Effects of Dietary Fiber and Its Components on Metabolic Health. *Nutrients* 2 (12): 1266-1289.
- Lawless, H.T. dan Heymann, H. 2010. "Sensory Evaluation of Food: Principles and Practices" 2<sup>nd</sup> ed. Springer, New York.
- Lisa, M., Lutfi, M., dan Susilo, B. 2015. Pengaruh Suhu dan Lama Pengeringan terhadap Mutu Tepung Jamur Tiram Putih (*Plaerotus ostreatus*). *Jurnal Keteknikan Pertanian Tropis dan Biosistem* 3 (3): 270-279.
- Macrae, R., Robinson, R. K., dan Sadler M. J. 2003. "Encyclopedia of Food Sciences and Nutrition" 2<sup>nd</sup> ed. Academic Press, Amsterdam.
- Maisnam, D., Rasane, P., Dey, A., Kaur, S., dan Sarma, C. 2016. Recent Advances in Conventional Drying of Foods. *Journal of Food Technology and Preservation* 1 (1): 25-34.
- Masniah dan Yusuf. 2013. Potensi Ubi Kayu Sebagai Pangan Fungsional. Prosiding Seminar Hasil Penelitian Tanaman Aneka Kacang dan Umbi. Malang, 22 Mei 2013.
- Meybodi, N.M., Mohammadifar, M.A., dan Feizollahi, E. 2015. Gluten-Free Bread Quality: A Review of the Improving Factors. *Journal of Food Quality and Hazards Control* 2: 81-85.
- Montagnac, J.A., Davis, C.R., dan Tanumihardjo, S.A. 2009. Processing Techniques to Reduce Toxicity and Antinutrients of Cassava for Use as a Staple Food. *Comprehensive Reviews in Food Sciene and Food Safety* 8 (1): 17-27.
- Mujumdar, A.S. 2015. "Handbook of Industrial Drying" 4<sup>th</sup> ed. CRC Press, Boca Raton.
- Murugkar, D.A., Gulati, P., Kotwaliwale, N., dan Gupta, C. 2015. Evaluation of Nutritional, Textural and Particle Size Characteristics of Dough and Biscuits Made from Composite Flours Containing Sprouted and Malted Ingredients. *Journal of Food Science and Technology* 52 (8): 5129-5137.
- Nielsen, S.S. 2010. "Food Analysis" 4<sup>th</sup> ed. Springer Science+Business Media, LLC, New York.
- Nilugin, S.E., Mahendran, T., dan Inthujaa, Y. 2015. Studies on the formulation and quality characteristic of value added cassava-mango composite flour biscuits. *Tropical Agricultural Reasearch & Extension* 18 (2): 58-67.
- Omran, A.A., Ibrahim, O.S., dan Mohamed, E.O. 2016. Quality Characteristics of Biscuit Prepared from Wheat and Flaxseed Flour. *Advances in Food Sciences* 38 (4): 129-138.

- Paramudita, S. 2017. Perencanaan Bisnis dan Pemanfaatan Tepung Okara (*Glycine max* L. Merr) dan Kacang Tolo (*Vigna unguiculata* L. Walp) dalam Pembuatan Cereal Bar. Skripsi, Universitas Pelita Harapan, Tangerang.
- Pasqualone, A., Caponio, F., Summo, C., Paradiso, V.M., Bottega, G., dan Pagani, M.A. 2010. Gluten-Free Bread Making Trials from Cassava (*Manihot esculenta* Crantz) Flour and Sensory Evaluation of the Final Product. International Journal of Food Properties 13: 562-573.
- Paula, A.M. dan Conti-Silva, A.C. 2014. Texture Profile and Correlation Between Sensory and Instrumental Analyses on Extruded Snacks. Journal of Food Engineering 121: 9-14.
- Perry, J.R. dan Ying, W. 2016. A Review of Physiological Effects of Soluble and Insoluble Dietary Fibers. Journal of Nutrition & Food Sciences 6 (2): 1-6.
- Prakash, O. dan Kumar, A. 2017. "Solar Drying Technology: Concept, Design, Testing, Modeling, Economics, and Environment." Springer Nature Singapore Pte Ltd., Singapore.
- Pranata, F.A. 2015. Optimization of Wheat (*Triticum spp.*), Sorghum (*Sorghum bicolor*), and Mungbean (*Vigna radiata*) Flour Composition on Biscuit Quality. Skripsi, Universitas Pelita Harapan, Tangerang.
- Persatuan Ahli Gizi Indonesia (PERSAGI). 2010. "Tabel Komposisi Pangan Indonesia." PT Elex Media Komputindo, Jakarta.
- Safitri, F.M., Ningsih, D.R., Ismail, E., dan Waluyo. 2016. Pengembangan Getuk Kacang Tolo sebagai Makanan Selungan Alternatif Kaya Serat. Jurnal Gizi dan Dietetik Indonesia 4 (2): 71-80.
- Simarmata, R. 2017. Kajian Suhu dan Lama Pengeringan Jamur Tiram Putih (*Pleurotus ostreatus*) terhadap Sifat Kimia dan Fisik Tepung Jamur Tiram Putih. Skripsi. Universitas Lampung, Bandar Lampung.
- Sobhan, M.M., Ahmmmed, R., Mazumder, Md.N.I., dan Alim, Md.A. 2014. Evaluation of Quality of Biscuit Prepared from Wheat Flour and Cassava Flour. International Journal of Natural and Social Sciences 1 (2): 12-20.
- Sudarmadji, S. 1989. "Analisa Bahan Makanan dan Pertanian." Liberty Yogyakarta, Yogyakarta.
- Tharise, N., Julianti, E. dan Nurminah, M. 2014. Evaluation of Physico-chemical and Functional Properties of Composite Flour from Cassava, Rice, Potato, Soybean and Xanthan Gum as Alternative of Wheat Flour. International Food Research Journal 21 (4): 1641-1649.
- Thomas Jefferson Agricultural Institute (TJAI). 2010. Cowpea: a Versatile Legume for Hot, Dry Conditions. Diambil dari <http://www.jeffersoninstitute.org/pubs/cowpea.shtml>. Diakses 26 Oktober 2017.

- Trisnawati, W., Suter, K., Suastika, K., dan Putra, N.K. 2014. Pengaruh Metode Pengeringan Terhadap Kandungan Antioksidan, Serat Pangan dan Komposisi Gizi Tepung Labu Kuning. *Jurnal Aplikasi Teknologi Pangan* 3 (4): 135-140.
- United States Department of Agriculture. 2016. National nutrient database: cowpeas, common (blackeyes, crowder, southern), mature seeds, raw. Diambil dari <https://ndb.nal.usda.gov/ndb/foods/show/4801?manu=&fgcd=&ds=Standard%20Reference>. Diakses 18 Oktober 2017.
- United States Department of Agriculture. 2016. Plants Database: Classification for Kingdom Plantae Down to Species *Manihot esculenta* Crantz. Diambil dari <https://plants.usda.gov/java/ClassificationServlet?source=display&classid=MAES>. Diakses 24 Oktober 2017.
- United States Department of Agriculture. 2016. Plants Database: Classification for Kingdom Plantae Down to Species *Vigna unguiculata* (L.) Walp. Diambil dari <https://plants.usda.gov/java/ClassificationServlet?source=display&classid=VIUN>. Diakses 18 Oktober 2017.
- Victor, N., Bekele, M.S., Nteliseng, M., Makotoko, M., Peter, C., dan Asita, A.O. 2013. Microbial and Physicochemical Characterization of Maize and Wheat Flour from a Milling Company, Lesotho. *Internet Journal of Food Safety* 15: 11-19.