

BIBLIOGRAPHY

- Ang, C.Y.W., Liu, K., and Wen, Y. 2009. *Asian Foods: Science and Technology*. Boca Raton: CRC Press.
- Ahmed, I., I. M. Qazi, Z. Li, and Ullah, J. 2016. Rice noodles: materials, processing and quality evaluation. *Proceedings of the Pakistan Academy of Sciences: B. Life and Environmental Science* 53 (3): 215-238.
- AOAC. 2005. *Official Method of Analysis of The Association of Analytical Chemist 18th Edition*. AOAC: Washington DC.
- Abidin, A.X., Devi, C., and Adeline. 2013. Development of wet noodles based on cassava flour. *Journal Engineering Technology Science* 45(1): 97-111.
- Alcázar-alay, S. C., and Meireles, M. A. A. 2015. Physicochemical properties, modifications and applications of starches from different botanical sources. *Food Science and Technology* 35 (2): 215-236.
- Alamprese, C., Casiraghi, E., and Rossi, M. 2009. Modeling of fresh egg pasta characteristics for egg content and albumen to yolk ratio. *Journal of Food Engineering* 93(3): 302-307.
- Badan Standardisasi Nasional. 2015. *SNI 6128:2015 Beras*. Jakarta: Badan Standardisasi Nasional.
- Badan Standardisasi Nasional. 2009. *SNI 3549:2009 Tepung Beras*. Jakarta: Badan Standardisasi Nasional.
- Badan Standardisasi Nasional. 2009. *SNI 8217:2015 Mie Kering*. Jakarta: Badan Standardisasi Nasional.
- Biyumna, U. L., Windrati, W. S., and Diniyah, N. 2017. Characteristics of dry noodles made from breadfruit flour (*Artocarpus altilis*) and egg. *Journal Agroteknologi* 11 (1): 23-34.

- Barak, S., Mudgil, D., and Khatkar, B.S. 2012. Effect of compositional variation of gluten proteins and rheological characteristics of wheat flour on the textural quality of white salted noodles. *International Journal of Food Properties* 17 (4): 731-740.
- Cai, J., Chiang, J.H., Tan, M.Y.P., Saw, L. K., Xu, Y., and Ngan-Loog, M. N. 2016. Physicochemical properties of hydrothermally treated glutinous rice flour and xanthan gum mixture and its application in gluten-free noodles. *Journal of Food Engineering* 186: 1-9.
- Chen, Z., Sagis, L., Legger, A., Linssen, J.P.H., Schols, H.A., and Voragen, A.G. J. 2002. Evaluation of starch noodles made from three typical chinese sweet-potato starches. *Journal of Food Science* 67 (9) 3342-3347.
- Choi, N., and Han, J.H. 2014. *How Flavor Works: The Science of Taste and Aroma*. New Jersey: John Wiley & Sons.
- Ding, S., and Yang, J. 2013. The influence of emulsifiers on the rheological properties of wheat flour dough and quality of fried instant noodles. *LWT – Food Science and Technology* : 1-9.
- Fari, M.J.M., Rajapaksa, D., and Ranaweera, K. 2011. Quality characteristics of noodles made from selected varieties of Sri Lankan rice with different physicochemical characteristics. *Journal of The National Science Foundation of Sri Lanka* 39 (1): 53-60.
- Ghosh, S., Datta, K., and Datta. S. K. 2019. *Rice: Chemistry and Technology 4th Edition*. Duxford: Elsevier Inc.
- Goff, H.D., and Guo, Q. 2019. *Handbook of Food Structure Development*. Croydon: Royal Society of Chemistry.
- Guinee, T.P. 2003. *Cheese Rheology: Encyclopedia of Dairy Sciences*. London: Elsevier.
- Hui, Y.H., and Sherkat. 2005. *Handbook of Food Science, Technology and Engineering - 4 Volume Set*. Boca Raton: CRC Press.

- Hegazy, A. I., and El-Hamamsy, S. M. A. 2017. Physico-chemical properties and quality of balady bread made of wheat flour and rice bran blends. *Journal Bio. Chem. Environ. Sci.* 12 (4): 307-319.
- Kraithong, S., Lee, S., and Rawdkuen, S. 2019. The influence of hydrocolloids on the properties organic red jasmine rice noodles, namely on antioxidant activity, cooking, texture, and sensory properties. *Starch Journal* 71: 2-9.
- Khouryieh, H., Herald, T., and Aramouni, F. 2006. Quality and sensory properties of fresh egg noodles formulated with either total or partial replacement of egg substitutes. *Journal of Food Science* 71 (6): S433-S437.
- Kim, M.H. 2013. Review on rice flour manufacturing and utilization. *Journal of Biosystems Engineering* 38 (2): 103-112.
- Koswara, S. 2009. *Teknologi Pengolahan Singkong (Teori dan Praktek)*. Bogor: Departemen Ilmu dan Teknologi Pangan.
- Kaur, A., Shevkani, K., Singh, N., Sharma, P., and Kaur, S. 2015. Effect of guar gum and xanthan gum on pasting and noodle making properties of potato, corn and mung bean starches. *Journal of Food Science Technology* 52(12): 8113-8121.
- Kasapis, S., and Bannikova, A. 2017. *Advances in Food Rheology and Its Application*. Duxford: Woodhead Publishing.
- Kamsiati, E., Herawati, H., and Sunarmani. 2019. Influence of glycerol mono stearate and guar gum on quality characteristics of gluten free macaroni from cassava. *International Conference of Agriculture Postharvest Handling and Processing* 309: 2-9.
- Lubis, Y.M., Sulaiman, M.I., and Hayati, M. 2018. Characteristics of noodle made from corn flour with addition of various concentration of hydrocolloid (guar gum and xanthan gum). *Jurnal Teknologi dan Industri Pertanian Indonesia* 10 (2): 1-5.

- Larasati, S. 2015. Eksperimen Pembuatan Mie Kering Tepung Terigu Substitusi Tepung Ubi Jalar Kuning dengan Penambahan Tepung Temulawak.”diss., Fakultas Teknik Universitas Negeri Semarang.
- Lambrecht, M.A., Rombouts, I., Nivelle, M.A., and Delcour, J.A. 2016. 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.
- Lee, D., Kim, Y., Song, Y., Lee, J., Lee, S., and Yoo, S. 2015. Development of a gluten-free rice noodle by utilizing protein-polyphenol interaction between soy protein isolate and extract of *Acanthopphanac sessiliflorus*. *Journal of the science of food and agriculture* 96 (3): 1037-1043.
- Lubris, Y.M., Sulaiman, M.I., and Hayati, M. 2018. Characteristics of noodles made from corn flour with addition of various concentration of hydrocolloid (guar gum and xanthan gum). *Journal Teknologi dan Industri Pertanian Indonesia* 10 (2): 1-5.
- Liu, Y., Cao, M., and Liu, G. 2019. Texture analyzers for food quality evaluation. *Evaluation Technologies for Food Quality*. Cambridge: Woodhead Publishing.
- Len, T.W., Clive, N., and Kwok, P. 2001. Food taste preferences and cultural influences on consumption. *British Food Journal* 103 (5): 348-357.
- Masakumi, T., Teruya, T., and Tamaki, Y. 2014. The principle of starch gelatinization and retrogradation. *Food and Nutrition Sciences* 5 (3): 280-291.
- Mapiemfu, D.L., Nindeng, S. A., Ambang, Z., Tang, E.N., Ngome, F., Johnson, J.M., Tanaka, A., and Saito, K. 2017. Physical rice grain quality as affected by biophysical factors and pre-harvest practices. *International journal of plant production* 11 (4): 561-576.
- Muhandri, T. 2012. Mekanisme Proses Pembuatan Mi Berbahan Baku Jagung. *Buletin Teknologi* 8 (2) : 71-79.

- Marti, A., Fongaro, L., Marengo, M., and Pagani, M.A. 2013. Structuring and texturing gluten-free pasta: egg albumen or whey protein? *European Food Research and Technology* 238 (2014): 217-224.
- Mine, Y. 2002. Recent advances in egg protein functionality in the food system. *World's Poultry Science Journal* 58: 32-39.
- Mudgil, D., S. Barak and Khatkar, B.S. 2014. Guar gum: processing, properties and food applications – a review. *Journal Food Science Technology* 51 (3): 409-418.
- Mulyadi, A.F., Wijaya, S., Dewi, I.A., and Putri, W.A. 2014. Karakteristik organoleptik produk mie kering ubi jalar kuning (*Ipomoea batatas*) (kajian penambahan telur dan CMC). *Jurnal Teknologi Pertanian* 15 (1): 25 – 36.
- Nouri, L., Karim, A.A., and Nafchi, A.M. 2015. Mechanical and sensory evaluation of noodles incorporated with betel leaf extract. *International Journal of Food Engineering* 11 (2): 221-227.
- Philips, G.O., and Williams, P.A. 2009. *Handbook of Hydrocolloids*. Cambridge: Woodhead Publishing Limited.
- Putra and Nurdyanssyah, S. 2008. “Optimalisasi Formula dan Proses Pembuatan Mi Jagung dengan Metode Kalendering.” diss., Institut Pertanian Bogor.
- Purwandari, U., Khoiri, A., Muchlis, M., Noriandita B., Zeni, N.D., Lisdayana, N., and Fauziyah, E. 2014. Textural, cooking quality and sensory evaluation of gluten-free noodle made from breadfruit, konjac, or pumpkin flour. *International Food Research Journal* 21(4): 1623-1627.
- Pongpichaiudom, A. and Songsermpong, S. 2018. Improvement of microwave-dried, protein enriched, instant noodles by using hydrocolloids. *Journal of Food Science and Technology* 55(7): 2610-2620.
- Padalino, L., Mastromatteo, M., De Vita, P., Maria Ficco, D. B., and Del Nobile., M.A. 2012. Effect of hydrocolloids on chemical properties and cooking quality of gluten-free spaghetti. *International Journal of Food Science & Technology* 48(5): 972-983.

- Palvecino, P.M., Bustos M.C., Alabí M.B.H., Nicolazzi M.S., Penci M.C., and Ribotta, P.D. 2017. Effect of ingredients on the quality of gluten-free sorghum pasta. *Journal of Food Science*: 1-9.
- Park, C.S., and Baik, B. 2002. Flour characteristics related to optimum water absorption of noodle dough for making white salted noodles. *Cereal Chemistry* 79 (6): 867-873.
- Rafiq, S.I., Rafiq, S.M., and Saxena, D.C. 2016. Effect of hydrocolloids on the quality evaluation of flour based noodles from horse chestnut. *MATEC Web of Conferences* 57: 1-5.
- Ross, A. 2006. Instrumental measurement of physical properties of cooked Asian wheat flour noodle. *Cereal Chemistry* 83 (1): 42-51.
- Ratnawati, L., and Afifah, N. 2018. Pengaruh penggunaan guar gum, carboxymethylcellulose (CMC) dan karagenan terhadap kualitas mi yang terbuat dari campuran mocaf, tepung beras dan tepung jagung. *Pangan* 27(1): 43-54.
- Saleh, A.S.M., Wang, P., Wang, N., Yang, L., and Xiao, Z. 2019. Brown rice versus white rice: nutritional quality, potential health benefits, development of food products, and preservation technologies. *Comprehensive Reviews in Food Science and Food Safety* 18: 1071-1096.
- Sabbatini, S.B., Sánchez, H.D., de la Torre, M.A., and Osella, C. A. 2015. Influence of raw materials rich in proteins on the quality of gluten-free noodles. *International Journal of Nutrition and Food Science* 4 (2): 169-172.
- Susiwi, S. 2009. *Handout Penilaian Organoleptic*. Depok: FPMIPA Universitas Pendidikan Indonesia.
- Sun, K., Liao, A., Zhang, F., Thakur, K., Zhang, J. G., and Wei, Z. 2019. Microstructural, textural, sensory properties and quality of wheat-yam composite flour noodles. *Foods* 519 (8): 1-13.

- Sutheeves, S., Chai-Uea, P., and Thirathumthavorn, D. 2020. Impact of hydrocolloids on the physico-chemical and sensory properties of gluten-free instant noodles from rice flour and mung bean starch. *Italian Journal of Food Science* 32 (2): 438-449.
- Smewing, J. 2016. Navigating noodle texture: taking the rheological route. *Cereal Foods World* 61 (3): 92-95.
- Shiau, S., and Chang, Y. 2010. Instrumental textural and rheological properties of raw, dried and cooked noodles with transglutaminase. *International Journal of Food Properties* 16 (7): 1429-1441.
- Wu, F., Meng, Y., Yang, N., Tao H., , and Xu, X. 2015. Effect of mung bean starch on quality of rice noodles made by direct dry flour extrusion. *LWT – Food Science and Technology* 63 (2): 1199-1205.
- Wijaya, S. 2013. Pengaruh Penambahan Ubi Jalar Ungu Terhadap Aktivitas Antioksidan Karakteristik Mi Ubi Kayu. Bachelor thesis, Universitas Pelita Harapan.
- Winarno, F.G., and S. Koswara. 2002. Telur: Komposisi, Penanganan, dan Pengolahannya. M-Brio Press. Bogor.
- Wang, C., Fowler, D.B., Kovacs, M.I.P., and. Holley, R.A. Effect of protein content and composition on white noodle making quality: color. *Cereal Chemistry* 81 (6): 77-784.