

BIBLIOGRAPHY

- Anggara, D., S. Tia, and A.S. Ainurrasjid. "The Constraint of Apple Production (*Malus sylvestris* Mill Cv. *Manalagi*) in Poncokusumo Village, Malang". *Jurnal Produksi Tanaman* Vol. 5, no. 2 (2017): 198–207
- AOAC. Official Method of Analysis of the Association of Analytical Chemists. AOAC, Washington DC (1995).
- AOAC. Official Method of Analysis of the Association of Analytical Chemists 18th Edition. AOAC, Washington DC (2005).
- Arianto, M.E., A. Daryanto, B. Arifin, and N. Nuryantono. "Analisis Harga Minyak Sawit, Tinjauan Kointegrasi Harga Minyak Nabati dan Minyak Bumi". *Journal of Management & Agrobusiness* Vol. 7, no. 1 (2010): 1-15
- Astrup, A., F. Magkos, D.M. Bier, J.T. Brenna, M.C.O Otto, J.O. Hill, and J.C. King. "Saturated Fats and Health: A Reassessment and Proposal for Food-Based Recommendations." *Journal of the American College of Cardiology* 76, no. 7 (2020): 844–857.
- Badan Standardisasi Nasional. *SNI 01-2891-1995 Cara Uji Makanan dan Minuman*. Jakarta: Badan Standardisasi Nasional (1995).
- Badan Standardisasi Nasional. *SNI 3751:2009 Tepung Terigu sebagai Bahan Makanan*. Jakarta: Badan Standardisasi Nasional (2009).
- Barak, S., D. Mudgil, and B.S. Khatkar. "Effect of Composition of Gluten Proteins and Dough Rheological Properties on the Cookie-making Quality." *British Food Journal* Vol. 115, no. 4 (2013): 564–74.
- Bhandari, B. *Powders Handbook of Food Powders: Introduction to Food*. Queensland: Elsevier (2013).
- Bressiani, J., T. Oro, G. Santetti, J. D. Almeida, T. Bertolin, M. Gómez, and L. Gutkoski. "Properties of Whole Grain Wheat Flour and Performance in Bakery Products as a Function of Particle Size". *Journal of Cereal Science*. Vol. 75, no. 1 (2017): 269-277.
- Caprita, A., R. Căpriță, V. Simulescu, and R. Drehe. "Dietary Fiber: Chemical and Functional Properties". *Journal of Agroalimentary Processes and Technologies* Vol. 16, no. 1 (2010): 406-416.

- Cempaka, A.R., S. Santoso, and L.K. Tanuwijaya. "Pengaruh Metode Pengolahan (Juicing dan Blending) Terhadap Kandungan Quercetin Berbagai Varietas Apel Lokal dan Impor (*Malus domestica*)". *Indonesian Journal of Human Nutrition* Volume 1, no. 1 (2014): 14–22.
- Chugh, B., G. Singh, and B. K. Kumbhar. "Development of Low-Fat Soft Dough Biscuits Using Carbohydrate-Based Fat Replacers." *International Journal of Food Science* Vol. 1, no. 1 (2013): 1–12.
- Curtis, P. C. Untrained Sensory Panels. "In *the Science of Meat Quality*". Ames: Wiley-Blackwell (2013).
- Diniyah, N., G. Umiyati, N. Yuwana, M. Maryanto, B. Herry, and A. Subagyo. "Karakteristik Fisik, Kimia dan Organoleptik Cone Es Krim Dengan Variasi Penambahan Sera Mocaf (Modified Cassava Flour) dan Karagenan". *Journal of Agro-based Industry* Vol. 36, no.2 (2019): 114-123.
- Eduardo, M., U. Svanberg, J. Oliveira, and L. Ahrné. "Effect of Cassava Flour Characteristics on Properties of Cassava-Wheat-Maize Composite Bread Types." *International Journal of Food Science* (2013): 1–10.
- Espino-Díaz, M., D.R. Sepúlveda, G. González-Aguilar, and G.I. Olivas. "Biochemistry of Apple Aroma: A Review." *Food Technology and Biotechnology* Volume 54, no. 4 (2016): 375–397.
- Estiasih, T., K. Ahmadi, E. Ginting, and A.D Priyanto. "Modification of Soy Crude Lecithin by Partial Enzymatic Hydrolysis using Phospholipase A1". *International Food Research Journal* Vol. 20, no. 1(2013): 843-849.
- Ferretti, G., I. Turco, and T. Bacchetti. "Apple as a Source of Dietary Phytonutrients: Bioavailability and Evidence of Protective Effects Against Human Cardiovascular Disease". *Food and Nutrition Sciences* Vol. 5 (2014): 1234-1246
- Gazali, A., A. Munawwaroh, and I.B. Utomo. "Pemanfaatan Buah Apel (*Malus sylvestris* MILL.) Lewat Matang Sebagai Substrat Nata de Apple". *Jurnal Biota* Vol. 3, No. 2 (2017): 60-65.
- Gorrepati, K., S. Balasubramanian, and P. Chandra. "Plant Based Butters." *Journal of Food Science and Technology* 52, no. 7 (2015): 3965–3976.
- Grasso, S., T. Pintado, J. Pérez-Jiménez, C. Ruiz-Capillas, and AM. Herrero. "Potential of a Sunflower Seed By-Product as Animal Fat Replacer in Healthier Frankfurters." *Foods* Vol. 9, no. 4 (2020): 445-459.

- Guo, S., K.N. Jom, and Y. Ge. "Influence of Roasting Condition on Flavor Profile of Sunflower Seeds: A Flavoromics Approach." *Scientific Reports* Vol. 9, no. 1 (2019): 1-10.
- Hasbullah, U.H.A., and R. Umiyati. "Perbandingan Warna Tepung Suweg Fase Dorman dan Vegetatif Secara Instrumental dan Sensoris". *Jurnal Ilmu-Ilmu Pertanian* Vol.1, no. 1 (2017): 64-69.
- Huber, R., and R. Schoenlechner. "Ice cream Production: Influence of Batter Ingredients on Sticking of Ice creams at Baking Plates-Part II: Effect of Fat, Leavening Agent, and Water." *Food Science & Nutrition* Vol 5, no. 3 (2016): 513–20.
- Ishartati, E., S Sukardi, D. Roeswitawati, A. Zakia, and U. Ulfah. "The Study of Apple Flour Formulation for Functional Cookies." *IOP Conference Series: Earth and Environmental Science* 379 (2019):1-9
- Jukić, M., Lukinac, J. Čuljak, J. Pavlović, M. Šubarić, and D. Koceva Komlenić. "Quality Evaluation of Biscuits Produced from Composite Blends of Pumpkin Seed Oil Press Cake and Wheat Flour". *International Journal of Food Science & Technology* Vol. 1, no. 1 (2018): 1-6.
- Khanizadeh, L.. "Phytochemical Distribution Among Selected Advanced Apple Genotypes Development for fresh Market and Processing". *Agriculture. Food & Environmental Science*. Vol. 1, no. 2 (2007): 211-223.
- Kigozi, J, Y.B. Byaruhanga, A.B. Kaaya, "The development of the production process of Sorghum Based Sorghum Cones ". *Journal of Food Technology* Vol. 9, no. 6 (2011): 143-149.
- Kigozi, J., N. Banadda, Y. Byaruhanga, A. Kaaya, and F. Lule. "Sorghum Waffle cone Texture: Correlations Between Instrumental and Sensory Analysis". *Journal of Advances in Food Science and Technology* 3 (2016):134-145.
- Kohajdová, Z., J. Karovičová, M. Magala, and V. Kuchtová. "Effect of Apple Pomace Powder Addition on Farinographic Properties of Wheat Dough and Biscuits Quality". *Chemical Papers* Vol. 68, no. 8 (2014): 1059–1065.
- Kostik, V., S. Memeti, B. Bauer. "Fatty Acid Composition of Edible Oils and Fats". *Journal of Hygienic Engineering and Design* 1 (2013): 112-116.
- Kruczek, M., D. Gumul, M. Kacaniova, E. Ivanišhová, J. Mareček, and H. Gambuś. "Industrial Apple Pomace By-products as a Potential Source of Pro-health Compounds in Functional Food". *Journal of Microbiology, Biotechnology and Food Sciences* 7 (2017): 22-26
- Li, Y.O., and A.R. Komarek. "Dietary Fibre Basics: Health, Nutrition, Analysis, and Applications." *Food Quality and Safety* Vol. 1,no. 1 (2017): 47–59.

- Lima, I.M., and H.S. Guraya. "Optimization Analysis of Sunflower Butter." *Journal of Food Science* Vol. 70, no. 6 (2006): 365–370.
- Mahloko, L.M., H. Silungwe, M.E. Mashau, and T.E. Kgatla. "Bioactive Compounds, Antioxidant Activity and Physical Characteristics of Wheat-Prickly Pear and Banana Biscuits." *Heliyon* Vol. 5, no. 10 (2019): 1-20.
- Mardjuki, K.I. *Study of Antioxidant Characteristics of African Bitter Leaf (Vernonia amygdalina Del.) Extract Added to Stirred Yoghurt*. Thesis. Universita Pelita Harapan, Tangerang (2017).
- Mezey, J., and I. Mezeyova. "Changes in the Levels of Selected Organic Acids and Sugars in Apple Juice after Cold Storage." *Czech Journal of Food Sciences* Vol. 36, no. 2 (2018): 1-6.
- Mukherjee, S., and A. Mitra. "Health Effects of Palm Oil." *Journal of Human Ecology* Vol. 26, no. 3 (2009):197–203.
- Noriko, N., D. Elfidasari, A.T. Perdana, N. Wulandari, W. Wijayanti. "Analisis Penggunaan dan Syarat Mutu Minyak Goreng pada Penjaja Makanan di Food Court UAI". *Al-Azhar Journal of Science and Technology* Vol. 1, no. 3 (2012):147-154.
- Ooi, D., S. Iqbal, and M. Ismail. "Proximate Composition, Nutritional Attributes and Mineral Composition of Peperomia Pellucida L. (Ketumpangan Air) Grown in Malaysia." *Molecules* 17, no. 9 (2012): 11139–11145.
- Opyd, P., A. Jurgoński, J. Juśkiewicz, J. Milala, Z. Zduńczyk, and B. Król. "Nutritional and Health-Related Effects of a Diet Containing Apple Seed Meal in Rats: The Case of Amygdalin." *Nutrients* 9, no. 10 (2017): 1091.
- Papandreou, D., Z.T. Noor, and M. Rashed. "The Role of Soluble, Insoluble Fibers and Their Bioactive Compounds in Cancer: A Mini Review." *Food and Nutrition Sciences* Vol. 6, no. 1 (2015): 1–11.
- Paula, A. M. "Texture Profile and Correlation between Sensory and Instrumental Analyses on Extruded Snacks". *Journal of Food Engineering* Vol. 121, no. 1 (2014): 9-14.
- Perussello, C.A., Zhang, Z., Marzocchella, A. and Tiwari, B.K. "Valorization of Apple Pomace by Extraction of Valuable Compounds". *Comprehensive Reviews in Food Science and Food Safety* Vol. 16, no. 1 (2017): 776-796.
- Prayoga, R., S. Loekman, and Sumarto. "Study on Consumer Acceptance of Ice Cream Cone with Addition of Flour Shell Crab (*Portunus pelagicus*)". *Journal of Science* (2015): 1-10.

- Pustina-Krasniqi, T., K. Shala, G. Staka, T. Bicaj, E. Ahmed, and L. Dula. "Lightness, Chroma, and Hue Distributions in Natural Teeth Measured by a Spectrophotometer." *European Journal of Dentistry* Volume 11, no. 1 (2017): 36–40.
- Rahmah, L., and D. Kristiastuti. "Pengaruh Substitusi Tepung MOCAF (Modified Cassava Flour) dan Penambahan Puree Daun Ginseng (*Talinum triangulare*) Terhadap Sifat Organoleptik". *e-journal Boga* 5 no. 3 (2016): 91-100.
- Rana, V., R.K. Bachheti, T. Chand, and A. Barman. "Dietary Fibre and Human Health." *International Journal of Food Safety, Nutrition and Public Health* Vol. 4, no. 4 (2011): 101-116.
- Réhault-Godbert, S., N. Guyot, and Y. Nys. "The Golden Egg: Nutritional Value, Bioactivities, and Emerging Benefits for Human Health". *Nutrients* Vol. 11, no. 1 (2019): 684- 700.
- Renzyaeva, Tamara. "On the Role of Fats in Baked Flour Goods". *Food and Raw Materials*. Vol.1, no.1(2013): 19-24.
- Rios, R. Vallerio, M.D.F Pessanha, P.F. Almeida, C.L. Viana¹, and S.C.S. Lannes. "Application of Fats in Some Food Products". *Food Science and Technology Campinas* Volume 34, no. 1(2014): 3-15.
- Rochman, S, E. S. Prihandoko, M. F. Sholihin. "Pengolahan Tepung Tapioka dan Santan Kelapa Menjadi Es Krim Coco Tapioka Aneka Rasa Sebagai Alternatif Wirausaha Baru di Desa Kedungringin Kecamatan Beji Kabupaten Malang." Universitas Negeri Malang (2010).
- Rojo-Poveda, O., L. Barbosa-Pereira, D. Orden, C. Stévigny, G. Zeppa, and M. Bertolino. "Physical Properties and Consumer Evaluation of Cocoa Bean Shell-Functionalized Biscuits Adapted for Diabetic Consumers by the Replacement of Sucrose with Tagatose." *Foods* Vol. 9, no.6 (2020): 1-16.
- Ryman, V.E., N. Packiriswamy, B. Norby, S.E. Schmidt, A.L. Lock, and L.M. Sordillo. "Supplementation of Linoleic Acid (C18:2n-6) or α -Linolenic Acid (C18:3n-3) Changes Microbial Agonist-Induced Oxy-lipid Biosynthesis." *Journal of Dairy Science* 100, no. 3 (2017): 1870–1887.
- Sales-Campos, H., P.R. Souza, B.C. Peghini, J.S. Silva, and C.R. Cardoso. "An Overview of the Modulatory Effects of Oleic Acid in Health and Disease." *Mini-Reviews in Medicinal Chemistry* 13, no. 2 (2013): 201–210.
- Sato, M.F., R.G. Vieira, , D.M. Zardo, L.D. Falcão, A. Nogueira, and G. Wosiacki. "Apple Pomace from Eleven Cultivars: An Approach to Identify Sources

- of Bioactive Compounds”. *Acta Scientiarum Agronomy* Vol. 32, no. 1 (2010): 29-35
- Shah, F.U.H., M. K. Sharif, M. S. Butt, and M. Shahid. “Development of Protein, Dietary Fiber, and Micronutrient Enriched Extruded Corn Snacks”. *Journal of Texture Studies* Vol. 48, no. 3(2016): 221–230.
- Sman, R. G. M., and S. Renzetti. “Understanding Functionality of Sucrose in Biscuits for Reformulation Purposes.” *Critical Reviews in Food Science and Nutrition* 59, no. 14 (2018): 2225–2239.
- Subroto, E., and R.I. Firtian. “Characteristics, Mechanism, and Applications of The Caramelization and Maillard Reaction Product – A Review”. *International Journal of Advanced Science and Technology* Vol. 29, no. 6 (2020): 5078-5086.
- Sudha, M.L., V. Baskaran, and K. Leelavathi. “Apple Pomace as a Source of Dietary Fiber and Polyphenols and Its Effect on the Rheological Characteristics and Cake Making.” *Food Chemistry* Vol. 104, no. 2 (2007): 686–692
- Sudha, M. L., Shylaja M. Dharmesh, H. Pynam, S.V. Bhimangouder, S.W. Eipson, R.Sasundaram, and S.M. Nanjarajurs. “Antioxidant and Cyto/DNA Protective Properties of Apple Pomace Enriched Bakery Products.” *Journal of Food Science and Technology* Vol. 53, no. 4 (2016): 1909–1918
- Tamanna, N., and N. Mahmood. “Food Processing and Maillard Reaction Products: Effect on Human Health and Nutrition”. *International Journal of Food Science* (2015): 1-6
- Thomas, R., and S. Gebhardt. “Sunflower Seed Butter and Almond Butter as Nutrient-Rich Alternatives to Peanut Butter” . Beltsville: United States Department of Agriculture, 2010.
- Tufan, B., S. Sahin, and G. Sumnu. “Utilization of Legume Flours in Wafer Sheets.” *Legume Science* 2, no. 1 (2019): 1-9.
- Whelan, J., and K. Fritsche. “Linoleic Acid.” *Advances in Nutrition* 4, no. 3 (2013): 311–12.
- Wilczyński, K., Z. Kobus, and D. Dżiki. “Effect of Press Construction on Yield and Quality of Apple Juice.” *Sustainability* 11, no. 13 (2019): 3630.
- Žilić, S. 2013. *Wheat Gluten: Composition and Health Effects*. Belgrade: Nova Science Publishers, Inc. (2013).