BIBLIOGRAPHY

Afifah, N. Ratnawati, L. 2017. Quality assessment of dry noodles made from blend of mocaf flour, rice flour and corn flour. *IOP Conf. Ser.: Earth Environment Science:* 101.

Ahmed, I. Qazi, I.M. Jamal, S. 2015. Quality evaluation of noodles prepared from blending of broken rice and wheat flour. *Starch/Starke* 67 (11): 905-912.

Ahmed, I. Qazi, I.M. Li, Zhenxing. Ullah, J. 2016. Rice noodles : materials, processing and quality evaluation. *Proceedings of the Pakistan Academy of Sciences: B. Life and Environmental Sciences* 53 (3): 215-238.

Akajiaku, L.O., Nwosu, J.N., Kabuo N.O., Odimegwu E.N., Umelo M.C., Unegbu, V.C. 2017. Using sorghum flour as part substitute of wheat flour in noodles making. *MOJ Food Processing and Technology* 5 (2): 250-257.

Anggreini, R.A. Sarofa, U. Rosida. 2018. Characteristics of dried noodles from modified sorghum flour (MOSOF) (*Sorghum bicolor*). *Antlantis Highlights in Engineering (AHE)* 1: 138-142.

Association of Official Analytical Chemist (AOAC). 2005. Official methods of analysis. Association of Official Analytical Chemist Inc. Maryland.

Badan Standarisasi Nasional. 2015. *SNI 8217:2015 Mie kering*. Jakarta: Badan Standardisasi Nasional.

Barak, S. Mudgil, D. 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.

Behera, S.S., Ray, R.C. 2016. Konjac glucomannan, a promising polysaccharide of *Amorphophallus konjac* K. Koch in health care. *International Journal of Biological Macromolecules* 92: 942-956.

Beta, T., Corke, H. 2001. Noodle quality as related to sorghum starch properties. *Cereal Chemistry* 78 (4): 417-420.

Billina, A. Waluyo, Sri. Suhandy, D. 2014. Kajian sifat fisik mie basah dengan penambahan rumput laut. *Jurnal Teknik Pertanian Lampung* 4 (2): 109-116.

Chiu, Y.T. Stewart, M.L. 2011. Comparison of konjac glucomannan digestibility and fermentability with other dietary fibers in vitro. *Journal of Medicinal Food* 15 (2) : 120-125.

Dewi, E.S., Yusuf, M. 2017. Potensi pengembangan sorgum sebagai pangan alternatif, pakan ternak dan bioenergi di Aceh. *Jurnal Agroteknologi,* 7(2): 27-32.

Dhingra, D. Michael, M. Rajput, H. Patil, R.T. 2012. Dietary fibre in foods: a review. *Journal of Food Science Technology* 49 (3) : 255-266.

Ding, S. 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.

Foo, W.T., Yew, H.S., Liong, M.T., Azhar, M.E. 2010. Influence of formulations on textural, mechanical and structural breakdown properties of cooked yellow alkaline noodles. *International Food Research Journal* 18 (4): 1295-1301.

Herawati, ERN. Ariani, D. Miftakhussolikhah. Yosieto, E. Angwar, M. Pranoto, Y. 2017. Sensory and textural characteristics of noodle made of ganyoung flour (*Canna edulis Kerr.*) and arenga starch (*Arenga pinnata Merr.*). *IOP Conference Series: Earth and Environmental Science* 101: 012020.

Hou, G.G. 2020. *Asian Noodle Manufacturing: Ingredients, Technology, and Quality*. Woodhead Publishing.

Hou, G.G., Otsubo, S., Okusu, H., Shen, L. 2010. Noodle processing technology. In *Asian Noodles: Science, Technology and Processing*. John Wiley and Sons.

Hui, Y.H. 2006. *Handbook of Food Science, Technology, and Engineering.* Volume 4. Boca Raton: CRC Press.

Hui, Y.H. 2007. *Handbook of Food Products Manufacturing*. New Jersey: John Wiley and Sons.

Impaprasert, R. Piyarat, S. Sophontanakij, N. Sakulnate, N. Paengkanya, S. Borompichaichartkul, C. Srzednicki, G. 2017. Rehydration and textural properties of dried konjac noodles: effect of alkaline and some gelling agents. *Horticulturae* 3 (20).

Jumanah, J., Maryanto, M., Windrati, W.S. 2017. Karakteristik sifat fisik, kimia dan sensoris bihun berbahan tepung komposit ganyong (*Canna edulis*) dan kacang hijau (*Vigna radiata*). *Jurnal Agroteknologi* 11 (2): 128-138.

Kraithong, Supaluck. Lee, Suyong. Rawdkuen, Saroat. 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.

Kulamarva, A.G., Sosle, V.R., Raghavan, G.S.V. 2009. Nutritional and rheological properties of sorghum. *International Journal of Food Properties* 12 (1): 55-69.

Kulkarni, S.S. Desai, A.D. Ranveer, R.C. Sahoo, A.K. 2012. Development of nutrient rich noodles by supplementation with malted ragi flour. *International Food Research Journal* 19 (1) : 309-313.

Laaman, T. R. 2011. *Hydrocolloids in Food Processing.* Iowa: Blackwell Publishing.

Lai, H.M. 2002. Effects of rice properties and emulsifiers on the quality of rice pasta. *Journal of Science of Food and Agriculture* 82 (2): 203-216.

Liu, Y. Chen, Q. Fang, F. Liu, J. Wang, Z. Chen, H. Zhang, F. 2021. The influence of konjac glucomannan on the physicochemical and rheological properties and microstructure of canna starch. *Foods* 10 (422) : 1-12.

Levent, H. 2017. Effect of partial substitution of gluten-free flour mixtures with chia (Salvia hispanica L.) flour on quality of gluten-free noodles. *Journal of Food Science and Technology* 54 (2).

Low, Y.K. Effarizah, M.E. Cheng, L.H. 2019. Factors influencing rice noodles qualities. *Food Reviews International* : 1-14.

Matsuda, T. 2019. Rice flour: a promising food material for nutrition and global health. *Journal of Nutritional Science and Vitaminology* 65: 813-817.

Mohammed, N.A. Ahmed, I.A.M. Babiker, E.E. 2011. Nutritional evaluation of sorghum flour (*Sorghum bicolor L. Moench)* during processing of injera. *World Academy of Science, Engineering and Technology* 51 : 58-62.

Mojiono B.N. Budijanto, S. 2016. Development of gluten-free noodles using extrusion technology. *Pangan* 25 (2) : 125-136

Monaco, R.D. Cavella, S. Masi, P. 2008. Predicting sensory cohesiveness, hardness and springiness of solid foods from instrumental measurements. *Journal of Texture Studies* 39 (2): 129-149.

Mortensen, A., Aguilar, F., Crebelli, R., Domenico, A.D., Frutos, M.J., Galteir, P., Gott, D., Gundert-Remy, U., Lambr, C., Leblanc, J.C., Lindtner, O., Moldeus, P., Mosesso, P., Oskarsson, A., Parent-Massin, D., Stankovic, I., Waalkenes-Berendsen, I., Woutersen, R.A., Wright, M., Younes, M., Brimer, L., Christodoulidou, A., Lodi, F., Tard, A., Dusemund, B. 2017. Re-evaluation of konjac gum (E 425 i) and konjac glucomannan (E425 ii) as food additives. *EFSA Journal* 15 (6): 4864.

Nielsen, S. 2017. *Food Analysis: Fifth Edition.* Springer.

Palavecino, P.M. Curti, M.I. Bustos, M.C. Penci, M.C. Rilbotta, P.D. 2020. Sorghum pasta and noodles: technological and nutritional aspects. *Plant Foods for Human Nutrition* 75: 326-336.

Phillips, G.O., Williams, P.A. 2009. *Handbook of Hydrocolloids: Second Edition.* New Delhi: Woodhead Publishing.

Prasadi, N.V.P. Joye, I.J. 2020. Dietary fibre from whole grains and their benefits on metabolic health. *Nutrients* 12 (10): 2045.

Preedy, V.R. Watson, R.R. 2019. *Flour and Breads and their Fortification in Health and Disease Prevention. Elsevier*: London.

Puncha-aronon, S. Uttapap, D. 2013. Rice starch vs. rice flour: differences in their properties when modified by heat moisture treatment. *Carbohydrate Polymers* 91 (1): 85-91.

Putra, S. 2008.Optimalisasi formula dan proses pembuatan mi jagung dengan metode kalendering. diss., Institut Pertanian Bogor.

Ramatoulaye, F. Mady, C. Fallou, S. Amadou, K. Cyril, D. Massamba, D. 2016. Production and use sorghum: a literature review. *Journal of Nutritional Health and Science* 4 (1): 1-4.

Ramirez, Y.I.C. Martinez-Cruz, O. Roto-Sanchez, C.L.D. Wong-Corral, F.J. Borboa-Flores, J. Cinco-Moroyoqui, F.J. 2018. The structural characteristics and their functional properties. *CyTA- Journal of Food* 16 : 1003-1007.

Ratnavathi, C.V. Patil, J.V. Chavan, U.D. 2016. *Sorghum Biochemistry*. Elsevier: London.

Reddy, P.S., Patil, J.V. 2015. *Genetic Enhancement of Rabi Sorghum Adapting the Indian Durras.* London: Elsevier.

Rohman, A., Helmiyati, S., Hapsari, M., Setyaningrum, D.L. 2014. Rice in health and nutrition. *International Food Research Journal* 21(1): 13-24.

Saha, D. Bhattacharya, S. 2010. Hydrocolloids as thickening and gelling agents in food: a critical review. *Journal of Food sciences Technology* 47 (6): 587-597.

Sang, Y. Bean, S. Seib, P.A. Pedersen, J. Shi, Y.C. 2008. Structure and functional properties of sorghum starches differing in amylose content. *Journal of Agricultural and Food Chemistry* 56 (15): 6880-6885.

Setyani, S., Astuti, S., Florentina. 2017. Substitusi tepung tempe jagung pada pembuatan mie basah. *Jurnal Teknologi Industri & Hasil Pertanian* 22 (1): 1-10

Sharif, M.K., Butt, M.S., Sharif, H.R., Nasir, M.N. 2017. Sensory evaluation and consumer acceptability. In *Handbook of Food Science and Technology*.

Sirichokworrakit, S. Phetkhutt, J. Khommoon, A. 2015. Effect of partial subsitution of wheat flour with riceberry flour on quality of noodles. *Procedia – Social and Behavioral Sciences* 197 : 1006-1012.

Srednicki, G., Borompichaichartkul, C. 2020. *Konjac Glucomannan: Production, Processing, and Functional Applications.* Boca Raton: CRC Press.

Tuoc, T. Glasgow, S. 2012. On the texture profile analysis test. *Institute of Food Nutrition and Human Health*. Published by Massey University.

Xiong, Y., Zhang, P., Warner, R.D., Fang, Z. 2019. Sorghum grain: from genotype, nutrition, and phenolic profile to its health benefits and food applications. *Comprehensive Reviews in Food Science and Food Safety* 18 (6): 2025-2046.

Yu, A.H.M., Phoon, P.Y., Ng, G.C.F., Henry, C.J., 2020. Physicochemical characteristics of green banana flour and its use in development of konjac-green banana noodles. *Journal of Food Science* 85 (10): 3026-3033.

Zhang, N., Ma, G. 2016. Noodles, traditionally and today. *Journal of Ethnic Foods* 3 (3): 209-212.

Zhang, W., Sun, C., He, F., Tian, J. 2010. Textural characteristics and sensory Evaluation of Cooked Dry Chinese Noodles Based on Wheat-Sweet Potato Composite Flour. *International Journal of Food Properties* 13 (2): 294-307.

Zhou, Y., Cao, H., Hou, M., Nirasawa, S., Tatsumi, E., Foster, T.J., Cheng, Y. 2013. Effect of konjac glucomannan on physical and sensory properties of noodles made from low-protein wheat flour. *Food Research International* 51 (2): 879-885.