

BIBLIOGRAPHY

- Ackar, D, Jurislav B, Antun J, Borislav M, Stela J, Radoslav M, Marija R and Drago S. 2015. Starch Modification by Organic Acids and Their Derivatives: A Review. *Molecules*, 20: 19554-19570.
- Alcazar-Alay, S. C and Maria A. A. M. 2015. Physicochemical Properties, Modifications and Applications of Starches from Different Botanical Sources. *Food Science and Technology*, 35(2):215-236.
- AOAC. 1984. *Official Methods of Analysis of AOAC International*. Maryland: The Association of Official Analytical Chemists.
- AOAC. 1995. *Official Methods of Analysis of AOAC International*. Maryland: The Association of Official Analytical Chemists.
- AOAC. 2005. *Official Methods of Analysis of AOAC International*. Maryland: AOAC International.
- Ariyanti, D, Catarina S. B and Andri C. K. 2014. Modifikasi Tepung Umbi Talas Bogor (*Colocasia Esculentum* (L) Schott) dengan Teknik Oksidasi Sebagai Bahan Pangan Pengganti Tepung Terigu. *Reaktor*, 15(1).
- Aryanti, N, Yovita A. K. and Wida R. 2017. Pati Talas (*Colocasia Esculenta* (L.) Schott) Sebagai Alternatif Sumber Pati Industri. *Momentum*, 13 (1): 46-52.
- Asbar, R. 2014. *Peningkatan Pati Resisten Tipe III Pada Tepung Singkong Modifikasi (MOCAF) dengan Perlakuan Pemanasan-Pendinginan Berulang dan Aplikasinya pada Pembuatan Mi Kering*. Bogor: Institut Pertanian Bogor.
- Ayucitra, A. 2012. Preparation and Characterisation of Acetylated Corn Starches. *International Journal of Chemical Engineering and Applications*, 3(3): 156-159.
- Benesi, I. R, Maryke T. L, Alfred G. D and Nzola M. M. 2004. Stability of Native Starch Quality Parameters, Starch Extraction and Root Dry Matter of Cassave Genotypes in Different Environments. *Journal of The Science of Food and Agriculture*, 84 (11): 1381-1388.
- Biduski, B, Francine T. S, Wyller M. S, Shanise L. M. E. H, Vania Z. P, Alvaro, R. G. D, Elessandra R. Z. 2017. Impact of Acid and Oxidative Modifications, Single or Dual, of Sorghum Starch on Biodegradable Films. *Food Chemistry*, 214: 53-60.

- Birt, D. F, Terri D. B, Suzanne H, Jay-Lin J, James H, Li L, John M, Samuel M, Gregory P, Rowling J, Schalinske M, Scott, Paul M and Elizabet W. M. 2013. Resistant Starch: Promise for Improving Human Health. *Advance in Nutrition*, 4(6): 587-601.
- Bolade, M. K and Ojo J. O. 2015. Influence of Acetylation on The Physicochemical Properties of Compositated Starches from Sweet Potato (*Ipomoea batatas* L.) and Water Yam (*Dioscorea alata* L.). *African Journal of Biotechnology*, 14(51): 3340-3349.
- Buchi. 2016. Nitrogen and Protein Determination in Starch and Gluten. *Application Note 201/2015*.
- Carolina, A and Ilmi F. N. 2016. Production of Indonesian *Canna edulis* Type IV Resistant Starch through Acetylation Modification. *International Food Research Journal*, 23(2): 491-497.
- Chi, H. Kun X, Xiuli W, Qiang C, Donghua X, Chunlei S, Wende Z, and Pixin W. 2008. Effect of Acetylation on The Properties of Corn Starch. *Food Chemistry*, 106: 923-928.
- Colussi, R. Shanise L. M. E. H, Vania Z. P, Josiane B, Luiz C. G, Elessandra D. R. Z and Alvaro R. G. D. 2015. Acetylation of Rice Starch in an Aqueous Medium for Use in Food. *Food Science and Technology*, 62: 1076-1082.
- Dana, Elias D. Juan G, Filip V, David G, Vanesa G, Juan A and Jose M. O. *Colocasia esculenta* (L.) Schott (Araceae) An Expanding Invasive Species of Aquatic Ecosystems in The Iberian Peninsula: New Records and Risk Assessment. *Limnetica*, 36(1): 15-27.
- Din, Z. U, Hanguo X and Peng F. 2015. Physical and Chemical Modification of Starches – A Review. *Critical Reviews in Food Science and Nutrition*, 57(12): 2691-2705.
- Ermayuli. 2011. *Analisis Teknis dan Finansial Agroindustri Skala Kecil Pada Berbagai Proses Pembuatan Keripik Talas di Kabupaten Lampung Barat*. Bandar Lampung: Universitas Lampung.
- Gonzalez, Z and Elevina P. 2002. Effect of Acetylation on Some Properties of Rice Starch. *Starch/Starke*, 54: 148-154.
- Granato, D and Maria, L M. 2010. Instrumental Color and Sensory Acceptance of Soy-based Emulsions: A Response Surface Approach. *Ciencia e Tecnologia de Alimentos*. 30(4): 1090-1096.

- Gunaratne, A and Ratnajothi H. 2001. Heat-Moisture Treatment on The structure and Physicochemical Properties of Tuber and Root Starches. *Carbohydrate Polymers*, 49:425-437.
- Hakiim, A, and Faresti S. 2011. *Modifikasi Fisik-Kimia Tepung Sorgum Berdasarkan Karakteristik Sifat Fisikokimia Sebagai Substituen Tepung Gandum*. Diponegoro: Diponegoro University.
- Hull, P. 2010. *Glucose Syrups: Technology and Applications*. United Kingdom: Blackwell Publishing.
- Jane, J, L. Shen, J. Chen, S. Lim, T. Kasemsuwan and W. K. Nip. 1992. Physical and Chemical Studies of Taro Starches and Flours. *American Association of Cereal Chemistry* 69(5):528-535.
- Karmakar, R, Ban, D. K. and Ghosh U. 2014. Comparative Study of Native and Modified Starches Isolated from Conventional and Nonconventional Sources. *International Food Research Journal*, 21(2): 597-602.
- Maehre, H. K, Lars D, Guro K. E, Edel O. E, and Ida J. J. 2017. Protein Determination – Method Matters. *Foods* 7(5): 1-11.
- Martinez, J. M. H, Peter J. S and Wim T. K. 2004. Determination of The Amylose –Amylopectin Ratio of Starches by Iodine-Affinity Capillary Electrophoresis. *Journal of Chromatography A*, 1053: 227-234.
- Mbougueng, P. D, Dzudie T, Joel S and Clerge T. 2012. Influence of Acetylation on Physicochemical, Functional and Thermal Properties of Potato and Cassava Starches. *Journal of Food Engineering*, 108: 320-326.
- Mendoza, J. S, Jorge H. R and Alfredo F. Q. 2016. Effect of The Acetylation Process on Native Starches of Yam (*Dioscorea* spp.). *Revista Facultad Nacional Agronomia*, 69(2): 7997-8006.
- Moorthy, S. N, Moothandassery S. S and Rajamohanam J. A. 2018. *Starch in Food: Structure, Function and Applications*, 2nd edition. Cambridge: Woodhead Publishing Series.
- Nand, A. V, Randhir P. C, David R and Jagjit R. K. 2008. Isolation and Properties of Starch from Some Local Cultivars of Caasava and Taro in Fiji. *The South Pacific Journal of Natural Science*, 26: 45-48.
- Nichenametla, S. N, Lee A. W, Howard E. W, Tianna M. B, Bonny L. S and Moul Dey. 2014. Resistant Starch Type 4-Enriched Diet Lowered Blood Cholestrols and Improved Body Composition in a Double-Blind Controlled Crossover Intervention. *Mol Nutr Food Res*, 58(6): 1365-1369.

- Phillips, D. L, Huijun L, Duohai P and Harold C. 1999. General Application of Raman Spectroscopy for The Determination of Level of Acetylation in Modified Starches. *Cereal Chemistry*, 76(3):439-443.
- Purwono, M S and Heni, P. 2007. *Budidaya 8 Jenis Tanaman Pangan Unggul*. Depok: Swadaya.
- Raina, C. S, Sukhcharn S, Amarinder S. B and Dharmesh C. S. 2006. Some Characteristics of Acetylated, Cross-linked and Dual Modified Indian Rice Starches. *Eur Food Res Technol* 223:561-570.
- Reddy, D. K and Bhotmange, M. G. 2014. Viscosity of Starch: A Comparative Study of Indian Rice (*Oryza Sativa L.*) Varieties. *International Review of Applied Engineering Research*, 4(5), 397-402.
- Robertson, M. D, Alex. S B, A Louise D, Hubert V and Keith N. F. 2005. Insulin: Sensitizing Effects of Dietary Resistant Starch and Effects on Skeletal Muscle and Adipose Tissue Metabolism. *The American Journal of Clinical Nutrition*. 82 (3): 559-567.
- Sajilata, M. G, Rekha S. S and Pushpa R. K. 2006. Resistant Starch – A review. *Comprehensive Reviews in Food Science and Food Safety*, 5(1): 1-17.
- Saputro, M. A, Arizal K and Diah S. R. 2012. Modifikasi Pati Talas dengan Asetilasi Menggunakan Asam Asetat. *Jurnal Teknologi Kimia dan Industri*, 1(1): 258-263.
- Setiarto, R. H. B. Nunuk W and Arumasyah S. 2018. Peningkatan Kadar Pati Resisten Tipe III Tepung Singkong Termodifikasi Melalui Fermentasi dan Pemanasan Bertekanan-Pendinginan. *Biopropal Industri*, 9(1): 9-23.
- Shon K. J and Yoo B. 2006. Effect of Acetylation on Rheological Properties of Rice Starch. *Starch-Starke*, 8 (3-4), 177-185.
- Simsek, S and Sedef N. E. 2012. Production of Resistant Starch from Taro (*Colocasia esculenta L. Schott*) Corm and Determination of Its Effects on Health by in Vitro Methods. *Carbohydrate Polymers*, 90: 1204-1209.
- Singh, J, Lovedeep K and M. A. Rao. 2016. Textural Characteristics of Raw and Cooked Potatoes. *Advances in Potato Chemistry and Technology*, 2: 475-501.
- Souza, P. M and Perola, D. O. M. 2010. Application of Microbial α -amylase in Industry - A review. *Brazilian journal of microbiology*, 41(4), 850-61.d

- Tattiyakul, J, Sukruedee A, and Pasawadee P. 2006. Chemical and Physical Properties of Flour Extracted from Taro *Colocasia esculenta* (L.) Schott Grown in Different Regions of Thailand. *Science Asia* 32: 279-284.
- Tijani, A. O, Omohimi, C. I, Sanni, L. O, Oke, E. K. 2016. Physicochemical Properties of Food Grade Acetylated Cocoyam (*Xanthosoma sagittifolium*) Starches. *Croatian Journal of Food Science and Technology*, 8(2): 53-59.
- Tsakama, M, Agnes M. M, Tinna A. M and Mahungu N. M. 2010. Physicochemical and Pasting Properties of Starch Extracted from Eleven Sweetpotato Varieties. *African Journal of Food Science and Technology*, 1(4): 090-098.
- Wadhwa, G, Piramanayagam S, Atul K. S and Jayesh R. B. 2018. Current Trends in Bioinformatics: An Insight. Singapore: Springer Nature Singapore.
- Widiawan, I. M. E, Komang. A. N and Nengah K. P. 2013. Characterization of Physico-Chemical Properties of Modified Cocoyam Starch (*Xanthosoma sagittifolium*) by Acetylating Method. *Jurnal Ilmu dan Teknologi Pangan (ITEPA)*, 2(1):1-10.
- World Health Organization. 2016. *Global Report on Diabetes*. Switzerland: Publication of World Health Organization.
- Wronkoswa, M, Jerzy J, Zenon Z, Maria S and Urzula K. 2011. Influence of Chemically-Modified Potato Starch (RS Type 4) on The Nutritional and Physiological Indices of Rats. *Polish Journal of Food and Nutrition Sciences*, 61(2): 143-151.
- Wurzburg, O. B. 1964. Acetylation. Boca Raton: Academic Press.
- Xu, Y, Vesselin M and Milford A. H. 2004. Synthesis and Characterization of Starch Acetates with High Substitution. *Cereal Chemistry* 81(6): 735-740.
- Zaman, S. A, Awang Z. R. A. S and Shahrul R. S. 2015. Effect of Acetylation on Physicochemical Properties and Resistant Starch Content of Metroxylon Sagu Starch. *Int'l Conference on Food Nutrition, Chemical and Environmental Engg*, 5-8.
- Zieba, T, Malgorzata K, Artur G and Monika B. 2010. Physical and Chemical Modification of Potato Starch to Obtain Resistant Starch Preparations. *Polish Journal of Food and Nutrition Sciences*, 60(2): 153-157.