

BIBLIOGRAPHY

- Abriana, A., A. Fitriyah, S. Laga and Sumiati. 2020. Organoleptic Quality of Corn Flour (*Zea mays* L.) by Oven Method. *Canrea Journal: Food Technology, Nutritions, and Culinary* 3 (1): 26-33.
- Adawiyah, D. and F. Setiawan. 2017. Ambang Deteksi dan Preferensi Rasa Umami Dalam Model Pangan. *Jurnal Teknologi dan Industri Pangan* 28 (1): 55-61.
- Adedeji, A. and M. Ngadi. 2011. Microstructural Properties of Deep-Fat Fried Chicken Nuggets Coated with Different Batter Formulation. *International Journal of Food Properties* 14 (1): 68-83.
- Aderibigbe, O. O. Owolade, K. Egbekunle, F. Popoola and O. Jiboku. 2018. Quality Attributes of Tomato Powder as Affected by Different Pre-Drying Treatments. *International Food Research Journal* 25 (3): 1126-1132.
- Ageng, M., D. Rosyidi and E. Widyastuti. 2013. Pengaruh Penambahan Pati Biji Durian Terhadap Kualitas Kimia dan Organoleptik Nugget Ayam. *Jurnal Ilmu-Ilmu Peternakan* 23 (3): 17-26.
- Agume, A., N. Njintang and C. Mbofung. 2017. Effect of Soaking and Roasting on the Physicochemical and Pasting Properties of Soybean Flour. *Foods* 6 (12): 1-11.
- Akesowan, A. and U. Jariyawanugoon. 2021. Optimization of Salt Reduction and Eggplant Powder for Chicken Nugget Formulation with White Button Mushroom as a Meat Extender. *Food Research* 5 (1): 277-284.
- Ali, S. 2018. *Nutritional Feeding of Fish and Shrimps in India*. MJP Publishers, New Delhi.
- Aminullah, T. Muhandri and Subarna. 2016. Optimasi Pengolahan Mie Jagung Secara Giling Basah Berbahan Baku Jagung Jenis Pioneer-21 Dengan Metode Ekstrusi. *Jurnal Agroindustri Halal* 2 (1): 43-50.
- Anwar, C. Irhami, Irmayanti and Endiyani. 2020. Karakteristik Nugget Ikan Cucut Kacangan (*Hemistriakis indoyono*) dengan Perbedaan Bahan Pengisi. *Jurnal Fishtech* 9 (1): 56-64.
- Asif, M. and M. Acharya. 2013. Phytochemicals And Nutritional Health Benefits Of Soy Plant. *International Journal of Nutrition, Pharmacology, Neurological Diseases* 3 (1): 64-69.

- Augustyn, G., G. Tetelepta and I. Abraham. 2019. Analisis Fisikokimia Beberapa Jenis Tepung Jagung (*Zea mays* L.) Asal Pulau Moa Kabupaten Maluku Barat Daya. *Agritekno, Jurnal Teknologi Pertanian* 8 (2): 58-63.
- Awaliah, R., S. Yanto and A. Sukainah. 2017. Analisis Sifat Fisiko Kimia Nugget Rajungan (*Portunus pelagicus*) dengan Berbagai Jenis Tepung Sebagai Bahan Pengisi. *Jurnal Pendidikan Teknologi Pertanian* 3: 148-155.
- Badan Ketahanan Pangan Kementerian Pertanian. 2019. Direktori Perkembangan Konsumsi Pangan. Badan Ketahanan Pangan, Indonesia.
- BPOM. 2016. Pengawasan Klaim pada Label dan Iklan Pangan Olahan. Jakarta: BPOM RI.
- Badan Standarisasi Nasional (BSN). 2013. *SNI 7758:2013 Nugget Ikan*. BSN, Jakarta.
- Badan Standarisasi Nasional (BSN). 2014. *SNI 6883:2014 Nugget Ayam*. BSN, Jakarta.
- Badan Standarisasi Nasional (BSN). 2018. *SNI 8523:2018 Pati Jagung*. BSN, Jakarta.
- Barros, J., P. Munekata, M. Pires, I. Rodrigues, O. Andaloussi, C. Rodrigues and M. Trindade. 2017. Omega-3 and Fibre-Enriched Chicken Nuggets by Replacement of Chicken Skin with Chia (*Salvia hispanica* L.) Flour. *LWT-Food Science and Technology* 8: 1-28.
- BeMiller, J. 2019. *Carbohydrate Chemistry for Food Scientists*. Elsevier, Cambridge.
- Beswa, D., N. Dlamini, M. Siwela, E. Amonsou, U. Kolanisi. 2016. Effect of Amaranth addition on the nutritional composition and consumer acceptability of extruded provitamin A-biofortified maize snacks. *Food Science and Technology* 36 (1): 30-39.
- Bhosale, S. A. Biswas, J. Sahoo, M. Chatli, D. Sharma and S. Sikka. 2011. Quality Evaluation of Functional Chicken Nuggets Incorporated with Ground Carrot and Mashed Sweet Potato. *Food Science and Technology International* 17 (3): 233-237.
- Bogard, J., S. Thilsted, G. Marks, M. Wahab, M. Hossain, J. Jakobsen and J. Stangoulis. 2015. Nutrient Composition of Important Fish Species in Bangladesh and Potential Contribution to Recommended Nutrient Intakes. *Journal of Food Composition and Analysis* 42: 120-133.

- Cabrejas, M. 2019. *Legumes: Nutritional Quality, Processing and Potential Health Benefits*. Royal Society of Chemistry, London.
- Candra, K., H. Saputra, A. Gunawan, B. Saragih, H. Syahrumsyah and Yuliani. 2020. The Limit of Red Seaweed (*Eucheuma cottonii*) Substitution in Snakehead Fish (*Channa striata*) Nuggets Based on Sensory Evaluation. *Agrointek* 14 (2): 339-346.
- Carballo, J. 2021. *Sausages: Nutrition, Safety, Processing and Quality Improvement*. MDPI, Switzerland.
- Chen, Y., Y. Qiao, Y. Xiao, H. Chen, L. Zhao, M. Huang and G. Zhou. 2016. Differences in Physicochemical and Nutritional Properties of Breast and Thigh Meat from Crossbred Chickens, Commercial Broilers, and Spent Hens. *Asian-Australasian Journal of Animal Science* 29 (6): 855-864.
- Cornelia, M., R. Syarief, H. Effendi and B. Nurtama. 2013. Pemanfaatan Pati Biji Durian (*Durio zibethinus Murr.*) dan Pati Sagu (*Metroxylon sp.*) Dalam Pembuatan Bioplastik. *Jurnal Kimia dan Kemasan* 35 (1): 20-29.
- Dahl, W., L. Foster and R. Tyler. 2012. Review of the Health Benefits of Peas (*Pisum sativum L.*). *British Journal of Nutrition* 108: 1-8.
- Desmelati, M. Ayob, M. Abdullah and A. Babji. 2011. Evaluation of Physico-Chemical Qualities of Commercial Fish Nuggets. *Sains Malaysiana* 40 (8): 871-875.
- Dhingra, D., M. Michael, H. Rajput and R. Patil. 2012. Dietary Fibre in Foods. *Journal of Food Science and Technology* 49 (3): 255-266.
- Dominiguez, M. F. Carpio, R. Galvez, A. Guandix and E. Guandix. 2020. Optimization of the Emulsifying Properties of Food Protein Hydrolysates for the Production of Fish Oil-in-Water Emulsions. *Foods* 9 (636): 1-16.
- Dong, J., M. Yang, R. Shen, Y. Zhai, X. Yu and Z. Wang. 2018. Effects of Thermal Processing on the Structural and Functional Properties of Soluble Dietary Fiber From Whole Grain Oats. *Food Science and Technology International* 25 (4): 282-294.
- Ee, K. M. Eng and M. Lee. 2020. Physicochemical, Thermal and Rheological Properties of Commercial Wheat Flours and Corresponding Starches. *Food Science and Technology* 40 (1): 51-59.
- Ekpa, O., V. Fogliano and A. Linnemann. 2021. Carotenoid Stability and Aroma Retention During the Post-Harvest Storage of Biofortified Maize. *Journal of the Science of Food and Agriculture* 101 (10): 4042-4049.

- Eni, W., L. Karimuna, K. Isamu. 2017. Pengaruh Formulasi Tepung Kedelai dan Tepung Tapioka Terhadap Karakteristik Organoleptik dan Nilai Gizi Nugget Ikan Kakap Putih (*Lates carcarifer*, Bloch). *Jurnal Sains dan Teknologi Pangan* 2 (3): 615-630.
- Florentina, E. Syamsir, D. Hunaefi and S. Budijanto. 2016. Teknik Gelatinisasi Tepung Beras untuk Menurunkan Penyerapan Minyak Selama Penggorengan Minyak Terendam. *Agritech* 36 (4): 387-393.
- Ganjloo, A., M. Bimakr, S. Zarringhalami, M. Safaryan and M. Ghorbani. 2018. Moisture-Dependent Physical Properties of Green Peas (*Pisum sativum* L.). *International Food Research Journal* 25 (3): 1246-1252.
- Gisca, B. and A. Rahayuni. 2013. Penambahan Gembili Pada Flakes Jewawut Ikan Gabus Sebagai Alternatif Makanan Tambahan Anak Gizi Kurang. *Journal of Nutrition College* 2 (4): 505-513.
- Gropper, S. and J. Smith. 2013. *Advanced Nutrition and Human Metabolism*. Cengage Learning, Belmont.
- Gul, H. and H. Sen. 2017. Effects of Pomegranate Seed Flour on Dough Rheology and Bread Quality. *CyTA* 15 (4): 622-628.
- Gumilar, J., O. Rachmawan and W. Nurdyanti. 2011. Kualitas Fisikokimia Naget Ayam yang Menggunakan Filer Tepung Suweg (*Amorphophallus campanulatus* B1). *Jurnal Ilmu Ternak* 1 (11):1-5.
- Gunlu, A. and N. Gunlu. 2014. Taste Activity Value, Free Amino Acid Content and Proximate Composition of Mountain Trout (*Salmo trutta macrostigma* Dumeril, 1858) Muscles. *Iranian Journal of Fisheries Sciences* 13 (1): 58-72.
- Guo, F., H. Xiong, X. Wang, L. Jiang, N. Yu, Z. Hu, Y. Sun and R. Tsao. 2019. Phenolics of Green Pea (*Pisum sativum* L.) Hulls, Their Plasma and Urinary Metabolites, Bioavailability, and in Vivo Antioxidant Activities in a Rat Model. *Journal of Agricultural and Food Chemistry* 67: 11955-11968.
- Hamimi, E., M. Gaffar and B. Daryono. 2018. Selection and Phenotypic Characters Description of Reciprocal Cross Breeding Maize between 'Talenta' and 'Provit A1' Maize. *Proceeding of the 2nd International Conference on Tropical Agriculture*.
- Harahap, A., Hidayati, S. Devi and B. Solfan. 2020. Penambahan Kulit Ari Biji Kedelai Hasil Fermentasi Menggunakan EM-4 dalam Formulasi Ransum Pellet Broiler terhadap Fraksi Serat. *Agrisaintifika: Jurnal Ilmu-Ilmu Pertanian* 4 (2): 97-104.

- Hardoko, B. Sasmito, Y. Puspitasari and N. Lilyani. 2018. Konversi Ikan Asin Menjadi Nugget Berserat Pangan dengan Tambahan Ampas Tahu dan Beberapa Jenis Binder. *Jurnal Pengolahan Hasil Perikanan Indonesia* 21 (1): 54-67.
- Haripriya. A. and N. Aparna. 2018. Effect Of Roasting on Selected Nutrient Profile and Functional Properties of Chia Seeds (*Salvia Hispanica*) and Optimization of Chia Seed Based Instant Soup Mix. *International Journal of Food Science and Nutrition* 3 (2): 200-206.
- Hasbullah, U. and R. Umiyati. 2017. Perbedaan Sifat Fisik, Kimia dan Sensoris Tepung Umbi Suweg (*Amorphophallus campamulatus* BI) pada Fase Dorman dan Vegetatif. *Planta Tropika: Jurnal Agrosains (Journal of Agro Science)* 5 (2): 70-78.
- Hastuti, S. S. Suryawati and I. Maflahah. 2015. Pengujian Sensoris Nugget Ayam Fortifikasi Daun Kelor. *Agrointek* 9(1): 71-75.
- Heriyanti, E., 2017. Analisis Tingkat Penerimaan Konsumen Terhadap Naget ikan Tuna di Sangatta. *Jurnal pertanian Terpadu* 5: 25- 34.
- Himeda, M., N. Yanou, E. Fombang, B. Facho, P. Kitissou, C. Mbofung and J. Scher. 2014. Chemical Composition, Functional and Sensory Characteristics of Wheat-Taro Composite Flours and Biscuits. *Journal of Food Science and Technology* 51 (9): 1893-1901.
- Huang, S., M. Martinez and B. Bohrer. 2019. The Compositional and Functional Attributes of Commercial Flours from Tropical Fruits (Breadfruit and Banana). *Foods* 8 (11): 1-15.
- Ilmi, I. and W. Aulia. 2020. Nutritional Value and Organoleptic of Gembili Yogurt With the Addition of Red Dragon Fruit Juice. *International Conference of Health Development. Covid-19 and the Role of Healthcare Workers in the Industrial Era (ICHHD 2020)*.
- Insel, P., D. Ross, K. McMahon and M. Bernstein. 2019. *Discovering Nutrition*. Jones and Bartlett Learning, Burlington.
- Islam, Z., S. Islam, F. Hossen, K. Islam, M. Hasan and R. Karim. 2021. Moringa oleifera is a Prominent Source of Nutrients with Potential Health Benefits. *International Journal of Food Science*: 1-23.
- Jacob, A., Nurjanah, L. Lingga. 2012. Karakteristik Protein dan Asam Amino Daging Rajungan (*Portunus Pelagicus*) Akibat Pengukusan. *Jurnal Pengolahan Hasil Perikanan Indonesia* 15 (2): 156-163.

- Karim, A. and R. Musta. 2019. Pengaruh Penambahan Tepung Tapioka Pada Pati Ubi Kayu (*Manihot esculenta*) Terhadap Pembuatan Plastik *Biodegradable* Dan Karakterisasinya. *Indonesian Journal of Chemical Analysis* 2 (2): 66-73.
- Kaur, S., S. Kumar and Z. Bhat. 2015. Utilization of Pomegranate Seed Powder and Tomato Powder in the Development of Fiber-Enriched Chicken Nuggets. *Nutrition and Food Science* 45 (5): 793-807.
- Khatimah, N., Kadirman and R. Fadilah. 2018. Studi Pembuatan Nugget Berbahan Dasar Tahu dengan Tambahan Sayuran. *Jurnal Pendidikan Teknologi Pertanian* 4: 209-221.
- Kim, H., K. Kim, J. Lee, G. Kim, J. Choe, H. Kim, Y. Yoon and C. Kim. 2015. Quality Evaluation of Chicken Nugget Formulated with Various Contents of Chicken Skin and Wheat Fiber Mixture. *Korean Journal for Food Science of Animal Resources* 35 (1): 19-26.
- Koczan, G. Z. Karwat and P. Kozakiewicz. 2021. An Attempt to Unify the Brinell, Janka and Monnin Hardness of Wood on the Basis of Meyer Law. *Journal of Wood Science* 67 (7): 1-16.
- Korompot, A., F. Fatimah and A. Wuntu. 2018. Kandungan Serat Kasar dari Bakasang Ikan Tuna (*Thunnus sp.*) pada berbagai Kadar Garam, Suhu dan Waktu Fermentasi. *Jurnal Ilmiah Sains* 18 (1): 31-34.
- Kulczynski, B., J. Cisowska, M. Taczanowski, D. Kmiecik and A. Michalowska. 2019. The Chemical Composition and Nutritional Value of Chia Seeds—Current State of Knowledge. *Nutrients* 11 (6): 1-16.
- Kumar, V., A. Biswas, J. Sahoo, M. Chatli and S. Sivakumar. 2013. Quality and Storability of Chicken Nuggets Formulated With Green Banana and Soybean Hulls Flours. *Journal of Food Science and Technology* 50 (6): 1058-1068.
- Kumoro, A., M. Alhanif and D. Wardhani. 2020. A Critical Review on Tropical Fruits Seeds as Prospective Sources of Nutritional and Bioactive Compounds for Functional Foods Development: A Case of Indonesian Exotic Fruits. *International Journal of Food Science*: 1-15.
- Kurniawan, A., A. Baarri and Kusrahayu. 2012. Kadar Serat Kasar, Daya Ikat Air, dan Rendemen Bakso Ayam dengan Penambahan Karaginan. *Jurnal Aplikasi Teknologi Pangan* 1 (2): 23-27.
- Kyriakopoulou, K., J. Keppler and A.J. Goot. 2021. Functionality of Ingredients and Additives in Plant-Based Meat Analogues. *Foods* 10: 1-29.

- Li, L. Z. Wang, L. Li, X. Zheng, S. Ma and X. Wang. 2018. Effects of Fermented Wheat Bran on Flour, Dough, and Steamed Bread Characteristics. *Journal of Chemistry*: 1-7.
- Liu, Y., L. Wang, F. Liu and S. Pan. 2016. Effect of Grinding Methods on Structural, Physicochemical, and Functional Properties of Insoluble Dietary Fiber from Orange Peel. *International Journal of Polymer Science*: 1-7.
- Lukman, I. N. Huda and N. Ismail. 2009. Physicochemical and sensory properties of commercial chicken nugget. *Asian Journal of Food and Agro-Industry* 2 (2): 171-180.
- Lumbessy, S., D. Setyowati, A. Mukhlis, D. Lestari and F. Azhar. 2020. Komposisi Nutrisi dan Kandungan Pigmen Fotosintesis Tiga Spesies Alga Merah (*Rhodophyta* sp.) Hasil Budidaya. *Journal of Marine Research* 9 (4): 431-438.
- Ma, R. X. Liu, H. Tian, B. Han, Y. Li, C. Tang, K. Zhu, C. Li and Y. Meng. 2020. Odor-Active Volatile Compounds Profile of Triploid Rainbow Trout With Different Marketable Sizes. *Aquaculture Reports* 17: 1-7.
- Madane, P., A. Das, M. Pateiro, P. Nanda, S. Bandyopadhyay, P. Jagtap, F. Barba, A. Shewalkar, B. Maity and J. Lorenzo. 2019^a. Drumstick (*Moringa oleifera*) Flower as an Antioxidant Dietary Fibre in Chicken Meat Nuggets. *Foods* 8 (8): 1-19.
- Madane, P. A. Das, P. Nanda, S. Bandyopadhyay, P. Jagtap, A. Shewalkar and B. Maity. 2019^b. Dragon Fruit (*Hylocereus undatus*) Peel as Antioxidant Dietary Fibre on Quality and Lipid Oxidation of Chicken Nuggets. *Journal of Food Science and Technology*: 1-13.
- Maphosa, Y. and V. Jideani. 2015. Dietary Fiber Extraction for Human Nutrition. *Food Reviews International* 32 (1): 98-115.
- Maruf, W., D. Rosyidi, L. Radiati and P. Purwadi. 2019. Physical and Organoleptic Properties of Chicken Nugget from Domestic Chicken (*Gallus domesticus*) Meat with Different Corn Flours as Filler. *Research Journal of Life Science* 6 (3): 162-171.
- Mashilo, J., H. Shimelis and A. Odindo. 2015. Genetic Diversity of Bottle Gourd (*Lagenaria siceraria* (Molina) Standl.) Landraces of South Africa Assessed by Morphological Traits and Simple Sequence Repeat Markers. *South African Journal of Plant and Soil* 33 (2): 113-124.
- Megawati and A. Ulinuha. 2015. Ekstraksi Pektin Kulit Buah Naga (*Dragon Fruit*) dan Aplikasinya Sebagai Edible Film. *Jurnal Bahan Alam Terbarukan* 4 (1): 16-23.

- Mehta, N., M. Chatli, P. Kumar, O. Malav, A. Verma, Y. Kumar and D. Kumar. 2018. *Development of Dietary Fiber-Rich Meat Products: Technological Advancements and Functional Significance*. Springer International Publishing, India.
- Middlebos, I. and G. Fahet. 2008. Soybean Carbohydrate. *Soybeans*: 269-296.
- Minaula, M., S. Wahyuni and Ansharullah. 2017. Pengaruh Formulasi Tepung Wikau Maombo dan Tepung Tapioka Terhadap Penilaian Organoleptik Nugget Ikan Bandeng (*Chanos chanos*). *Jurnal Sains dan Teknologi Pangan* 2 (5): 821-831.
- Mumpuni, A., N. Ekowati, Purnomowati and E. Purwati. 2017. Growth and Protein Content Establishment of *Pleurotus ostreatus* on Liquid and Solid Medium. *Biosaintifika* 9 (3): 572-578.
- Mustafa, A., 2015. Analisis Proses Pembuatan Pati Ubi Kayu (Tapioka) Berbasis Neraca Massa. *Agrointek* 9 (2): 127-133.
- Muthukumar, M., B. Naveena, S. Vaithyanathan, A. Sen and K. Sureshkumar. 2012. Effect of Incorporation of Moringa Oleifera Leaves Extract on Quality Of Ground Pork Patties. *Journal of Food Science and Technology* 51 (11): 3172-3180.
- Narsaiah, K., S. Jha, S. Devatkal, A. Borah, D. Singh and J. Sahoo. 2011. Tenderizing Effect of Blade Tenderizer and Pomegranate Fruit Products in Goat Meat. *Journal of Food Science and Technology* 48 (1): 61-68.
- Naz, M., S. Sulaiman, B. Ariwahjoedi and K. Shaari. 2014. Characterization of Modified Tapioca Starch Solutions and Their Sprays for High Temperature Coating Application. *The Scientific World Journal*: 1-10.
- Nicomrat, K., S. Chanthachum and P. Adulyatham. 2016. Effect of Texturizing Agents on Quality of Moo Yor in a Model System. *International Food Research Journal* 23 (2): 675-681.
- Nile, S. and S. Park. 2014. Total, Soluble, and Insoluble Dietary Fibre Contents of Wild Growing Edible Mushrooms. *Czech Journal of Food Sciences* 32 (3): 302-307.
- Noviardi, H., F. Nassel and M. Syarif. 2020. Potensi Inhibisi Enzim α -Glukosidase Dari Ekstrak Kulit Buah Labu Air (*Lagenaria siceraria*) Sebagai Antidiabetes. *Jurnal Farmasi Indonesia* 17 (1): 44-51.

- Nurdyansyah, F., E. Retnowati, I. Muflihati and R. Muliani. 2019. Nilai Indeks Glikemik dan Beban Glikemik Produk Olahan Suweg (*Amorphophalus Campanulatus* BI). *Jurnal Teknologi Pangan* 13 (1): 76-85.
- Otles, S. and S. Ozgoz. 2014. Health Effects of Dietary Fiber. *Acta Scientiarum Polonorum, Technologia Alimentaria* 13 (2): 191-202.
- Pandey, O., B. Mishra and A. Misra. 2019. Comparative Study of Green Peas Using with Blanching and Without Blanching Techniques. *Information Processing in Agriculture* 6 (2): 285-296.
- Parvin, R., M. Zahid, J. Seo, J. Park, J. Ko and H. Yang. 2020. Influence of Reheating Methods and Frozen Storage on Physicochemical Characteristics and Warmed-Over Flavor of Nutmeg Extract-Enriched Precooked Beef Meatballs. *Antioxidants* 9: 1-19.
- Pathera, A., C. Riar, S. Yadav and D. Sharma. 2017. Effect of Dietary Fiber Enrichment and Different Cooking Methods on Quality of Chicken Nuggets. *Korean Journal for Food Science of Animal Resources* 37 (3): 410-417.
- Permadi, S., S. Mulyani and A. Hintono. 2012. Kadar Serat, Sifat Organoleptik, dan Rendemen *Nugget* Ayam yang Disubstitusi dengan Jamur Tiram Putih (*Plerotus ostreatus*). *Jurnal Aplikasi Teknologi Pangan* 1 (4): 115-120.
- Pilla, S. 2011. *Handbook of Bioplastics and Biocomposites Engineering Applications*. Wiley Publisher, Hoboken.
- Pighin, D. A. Pazos, V. Chamorro, F. Paschetta, S. Cunzolo, F. Godoy, V. Messina, A. Pordomingo and G. Grigioni. 2016. A Contribution of Beef to Human Health: A Review of the Role of the Animal Production Systems. *The Scientific World Journal*: 1-10.
- Pineda, M., C. Ruiz and A. Vercet. 2020. How Batter Formulation Can Modify Fried Tempura-Battered Zucchini Chemical and Sensory Characteristics. *Foods* 9 (626): 1-12.
- Prabowo, A., T. Estiasih and I. Puwanti. 2014. Umbi Gembili (*Dioscorea esculenta* L.) Sebagai Bahan Pangan Mengandung Senyawa Bioaktif : Kajian Pustaka. *Jurnal Pangan dan Agroindustri* 2 (3): 129-135.
- Pratiwi, T., D. Affandi and G. Manuhara. 2016. Aplikasi Tepung Gembili (*Dioscorea esculenta*) sebagai Substitusi Tepung Terigu pada Filler Nugget Ikan Tongkol (*Euthynnus affinis*). *Jurnal Teknologi Hasil Pertanian* 9 (1): 34-50.
- Qi, J., H. Wang, G. Zhou, X. Xu, X. Li, Y. Bai and X. Yu. 2017. Evaluation of the Taste-Active and Volatile Compounds in Stewed Meat From the Chinese

- Yellow-Feather Chicken Breed. *International Journal of Food Properties* 20: 2579-2595.
- Ramirez, Y., O. Cruz, C. Sanchez, F. Corral, J. Flores and F. Moroyoqui. 2018. The Structural Characteristics of Starches and Their Functional Properties. *CyTA* 16 (1): 1004-1017.
- Retnowati, D., R. Ratnawati and A. Kumoro. 2019. Nutritional Characteristics and Potential Applications of Flour Prepared from Indonesian Wild White Yam (*Dioscorea esculenta* L.). *Jurnal Reaktor* 19 (2): 43-48.
- Rianto, W., Sumarjan and B. Santoso. 2020. Karakter Tanaman Kelor (*Moringa oleifera* Lam.) Akses Kabupaten Lombok Utara. *Jurnal Sains Teknologi dan Lingkungan* 6 (1): 116-131.
- Rodriguez, J., J. Gallegos, M. Garcia, P. Flores, J. Paz, C. Muniz, G. Morales, D. Calderon and C. Velasco. 2019. Physicochemical, Thermal and Rheological Properties of Three Native Corn Starches. *Food Science and Technology* 39 (1): 149-157.
- Rozzamri, A., A. Izyannie, M. Yusoff and M. Fitry. 2020. Effects of Leavening Agents in Batter System on Quality Of Deep-Fried Chicken Breast Meat. *Food Research* 4 (2): 327-334.
- Saeidi, Z., B. Nasehi and H. Jooyandeh. 2018. Optimization of Gluten-Free Cake Formulation Enriched With Pomegranate Seed Powder and Transglutaminase Enzyme. *Journal of Food Science and Technology* 55 (8): 3110-3118.
- Salazar, D., M. Rodas and M. Arancibia. 2020. Production of tortillas from nixtamalized corn flour enriched with Andean crops flours: Faba-bean (*Vicia faba*) and white-bean (*Phaseolus vulgaris*). *Emirates Journal of Food and Agriculture* 32 (10): 731-738.
- Shemy, H. 2011. *Soybean and Nutrition*. InTech, Croatia.
- Shoaib, A., A. Sahar, A. Sameen, A. Saleem and A. Tahir. 2018. Use of Pea and Rice Protein Isolates as Source of Meat Extenders in the Development of Chicken Nuggets. *Journal of Food Processing and Preservation* 42 (1): 1-7.
- Sindhu, R. and B. Khatkar. 2018. Thermal, Structural and Textural Properties of Amaranth and Buckwheat Starches. *Journal of Food Science and Technology* 55 (12): 5153-5160.
- Song, D., J. Choi, Y. Choi, H. Kim, K. Hwang, Y. Kim, Y. Ham and C. Kim. 2014. Effects of Mechanically Deboned Chicken Meat (MDCM) and Collagen on the

- Quality Characteristics of Semi-dried Chicken Jerky. *Korean Journal for Food Science of Animal Resources* 34 (6): 727-735.
- Suryaningsih, A. B. Dwiloka and B. Setiani. 2015. Substitusi Susu Skim dengan Tepung Kedelai sebagai Bahan Pengikat Fungsional Nugget Daging Kerbau. *Jurnal Aplikasi Teknologi Pangan* 4 (1): 32-35.
- Susilawati, B.S., H. Syam and R. Fadhilah. 2018. Pengaruh Modifikasi Tepung Jagung Prigelatinisasi Terhadap Kualitas Cookies. *Jurnal Pendidikan Teknologi Pertanian* 4: 27-28.
- Thalib, A. 2011. Uji Tingkat Kesukaan Nugget Ikan Madidihang (*Thunnus albacares*) dengan Bahan Pengisi yang Berbeda. *Agrikan* 4 (1): 58-64.
- Tolera, K. and S. Abera. 2017. Nutritional Quality of Oyster Mushroom (*Pleurotus ostreatus*) as Affected by Osmotic Pretreatments and Drying Methods. *Food Science and Nutrition* 5 (5): 989-996.
- Utami, E., D. Rosyidi and E. Widyastuti. 2015. Pengaruh Substitusi Daging Ayam Broiler Dengan Jamur Salju (*Tremella fuciformis*) Pada Kualitas Nugget Ayam. *Jurnal Ilmu dan Teknologi Hasil Ternak* 10 (2): 63-75.
- Verma, A., R. Banerjee and B. Sharma. 2015. Quality Characteristics of Low Fat Chicken Nuggets: Effect of Salt Substitute Blend and Pea Hull Flour. *Journal of Food Science and Technology* 52 (4): 2288-2295.
- Verma, A., V. Rajkumar, M. Kumar and S. Jayant. 2019. Antioxidative effect of drumstick (*Moringa oleifera* L.) flower on the quality and stability of goat meat nuggets. *Nutrition & Food Science* 50(1): 84-95.
- Voong, K., A. Norton, T. Mills and I. Norton. 2018. Characterisation of deep-fried batter and breaded coatings. *Food Structure* 16: 43-49.
- Wahyuni, S. Ansharullah, Saefuddin, Marzwan and Holilah. 2016. Analisis Proses Gelatinisasi, Viskositas dan Berat Molekul Tepung Wikau Maombo Dari Ubi Kayu Pahit (*Manihot esculenta* Crantz). *Prosiding Seminar Nasional 2016 PATPI*.
- Wahyuni, S., Ansharullah, Saefuddin, Holilah and Asranudin. 2016. Physicochemical Properties of Wikau Maombo Flour From Cassava (*Manihot esculenta* Crantz). *Journal of Food Measurement and Characterization* 11 (1): 329-336.
- Wahyuni, S., Hermanto and R. Saeri. 2015. Study Application Local Food Flour Wikau Maombo To Substitute Flour on Zebra Cake Products. *Proceeding Celebes international Conference on Diversity of Wallacea's Line*.

- Wahyuningtyas, E. and Damanhuri. 2019. Karakterisasi dan Identifikasi Keragaman Jamur Tiram di Kabupaten Malang, Jawa Timur. *Jurnal Produksi Tanaman* 7 (10): 1835-1843.
- Wirawan, Y., D. Rosyidi and E. Widyastuti. 2017. Pengaruh Penambahan Pati Biji Durian (*Durio Zibethinus* Murr) Terhadap Kualitas Kimia dan Organoleptik Bakso Ayam. *Jurnal Ilmu dan Teknologi Pangan* 11 (1): 52-57.
- Wulandari, E., L. Suryaningsih, A. Pratama, D.S. Putra and N. Runtini. 2016. Karakteristik Fisik, Kimia dan Nilai Kesukaan Nugget Ayam Dengan Penambahan Pasta Tomat. *Jurnal Ilmu Ternak* 2 (16): 95-99.
- Yadav, S., A. Pathera, R. Islam, A. Malik and D. Sharma. 2018. Effect of Wheat Bran and Dried Carrot Pomace Addition on Quality Characteristics of Chicken Sausage. *Asian-Australasian Journal of Animal Sciences* 31 (5): 729-737.
- Yang, J., A. Xiao and C. Wang. 2014. Novel development and characterisation of dietary fibre from yellow soybean hulls. *Food Chemistry* 161: 367-375.
- Yang, L., Y. Sun, Y. Liu, Q. Mao, L. You, J. Hou and M. Ashraf. 2016. Effects of Leached Amylose and Amylopectin in Rice Cooking Liquid on Texture and Structure of Cooked Rice. *Brazilian Archives of Biology and Technology* 59: 1-11.
- Yousif, E., M. Gadallah and A. Sorour. 2012. Physico-Chemical and Rheological Properties of Modified Corn Starches and Its Effect on Noodle Quality. *Annals of Agricultural Sciences* 57 (1): 19-27.
- Zaini, H., S. Mantihal, F. Ng and W. Pindi. 2020. The Incorporation of Green Peas as the Source of Dietary Fiber in Developing Functional Chicken Nuggets. *Journal of Food Processing and Preservation* 45 (4): 1-7.
- Zhang, H., X. Peng, X. Li, J. Wu and X. Guo. 2017. The Application of Clove Extract Protects Chinese-style Sausages against Oxidation and Quality Deterioration. *Food Science of Animal Resources* 37 (1): 114-122.