

**DAFTAR PUSTAKA**

- Ajila, C. M., Leelavathi, K. U. J. S., & Rao, U. P. (2008). Improvement of dietary fiber content and antioxidant properties in soft dough biscuits with the incorporation of mango peel powder. *Journal of cereal science*, 48(2), 319-326.
- Amin, M. N. G., Pralebda, S. A., Hasan, M. N., Subekti, S., Saputra, E., Andriyono, S., Pramono, H., & Alamsjah, M. A. (2018). Physicochemical properties of Bruguiera gymnorrhiza flour (BGF). *International Food Research Journal*, 25(5).
- Anuradha, K., Naidu, M. M., Manohar, R. S., & Indiramma, A. R. (2010). Effect of vanilla extract on radical scavenging activity in biscuits. *Flavour and Fragrance Journal*, 25(6), 488–492. <https://doi.org/10.1002/ffj.2009>.
- Asmaraningtyas, D. (2014). *Kekerasan, warna dan daya terima biskuit yang disubstitusi tepung labu kuning*.
- Barak, S., Mudgil, D., Khatkar, B. S., Barak, S., Mudgil, D., & Khatkar, B. S. (2014). *Effect of Compositional Variation of Gluten Proteins and Rheological Characteristics of Wheat Flour on the Textural Quality of White Salted Noodles* *PROTEINS AND RHEOLOGICAL CHARACTERISTICS OF. 2912*. <https://doi.org/10.1080/10942912.2012.675611>.
- Blanco Canalis, M. S., Valentinuzzi, M. C., Acosta, R. H., León, A. E., & Ribotta, P. D. (2018). Effects of Fat and Sugar on Dough and Biscuit Behaviours and their Relationship to Proton Mobility Characterized by TD-NMR. *Food and Bioprocess Technology*, 11(5), 953–965.
- Brennan, C. S., Tudorica, C. M., & Kuri, V. (2002). Nutritional and Physicochemical Characteristics of Dietary Fiber. *Journal of Agricultural and Food Chemistry*, 50(2), 347–456.
- Caredda, M., Addis, M., Pes, M., Fois, N., Sanna, G., Piredda, G., & Sanna, G. (2018). Physico-chemical, colorimetric, rheological parameters and chemometric discrimination of the origin of Mugil cephalus' roes during the manufacturing process of Bottarga. *Food Research International*, 108(March), 128–135. <https://doi.org/10.1016/j.foodres.2018.03.039>.

- Chávez-Santoscoy, R. A., Gutiérrez-Urbe, J. A., Serna-Saldivar, S. O., & Perez-Carrillo, E. (2016). Production of maize tortillas and cookies from nixtamalized flour enriched with anthocyanins, flavonoids and saponins extracted from black bean (*Phaseolus vulgaris*) seed coats. *Food Chemistry*, 192, 90–97. <https://doi.org/10.1016/j.foodchem.2015.06.113>.
- Chew, Y.L., Y.Y. Lim, M. Omar and K.S. Khoo. 2008. Antioxidant activity of three edible seaweeds from two areas in South East Asia. *Food Science and Technology*. 41 : 1067-1072.
- Dabas, D. (2016). Polyphenols as colorants. *Advances in Food Technology and Nutritional Sciences*, 1–6. <https://doi.org/10.17140/AFTNSOJ-SE-2-101>.
- Gilbert, L., Picard, C., Savary, G., & Grisel, M. (2012). IMPACT OF POLYMERS ON TEXTURE PROPERTIES OF COSMETIC EMULSIONS: A METHODOLOGICAL APPROACH. *Journal of Sensory Studies*, 27(5), 392–402. <https://doi.org/10.1111/joss.12001>.
- Handayani, G. N., Ida, N., & R, A. R. (2014). *Pemanfaatan Susu Skim Sebagai Bahan Dasar Dalam Dangke Dengan Bantuan Bakteri Asam Laktat*. 2(2).
- Jiamjariyatam, R., Kongpensook, V., & Pradipasena, P. (2015). Effects of

amylose content, cooling rate and aging time on properties and characteristics of rice starch gels and puffed products. *Journal of Cereal Science*, 61, 16–25. <https://doi.org/10.1016/j.jcs.2014.10.001>.

Komaryati dan Adi,S. 2012. Analisis FaktorFaktor yang Mempengaruhi Tingkat Adopsi Teknologi Budidaya Pisang Kepok (*Musa paradisiaca*) di Desa Sungai Kunyit Laut Kecamatan Sungai Kunyit Kabupaten Pontianak. *J. Iprekas* : 53-61.

Kumar, A., Krishnamoorthy, E., Devi, H. M., Uchoi, D., Tejpal, C. S., Ninan, G., & Zynudheen, A. A. (2018). Influence of sea grapes (*Caulerpa racemosa*) supplementation on physical, functional, and anti-oxidant properties of semi-sweet biscuits. *Journal of Applied Phycology*, 30(2), 1393–1403. <https://doi.org/10.1007/s10811-017-1310-4>.

Kumar, R., Sharma, P. K., & Mishra, P. S. (2012). A review on the vanillin derivatives showing various biological activities. *International Journal of PharmTech Research*, 4(1), 266–279.

Marsigit, W., Bonodikun, & Sitanggang, L. (2017). *PENGARUH PENAMBAHAN BAKING POWDER DAN AIR TERHADAP KARAKTERISTIK SENSORIS DAN SIFAT FISIK BISKUIT MOCAF (Modified Cassava Flour)*. 7(1), 1–10.

Mervina. (2009). *FORMULASI BISKUIT DENGAN SUBSTITUSI TEPUNG IKAN LELE DUMBO ( Clarias gariepinus ) DAN ISOLAT PROTEIN KEDELAI ( Glycine max ) SEBAGAI MAKANAN POTENSIAL*.

Norhidayah, M., Noorlaila, A., & Nur Fatin Izzati, A. (2014). Textural and sensorial properties of cookies prepared by partial substitution of wheat flour with unripe banana (*Musa x paradisiaca* var. Tanduk and *Musa acuminata* var. Emas) flour. *International Food Research Journal*, 21(6), 2133–2139.

Nurhayati, C., & Andayani, O. (2014). Teknologi mutu tepung pisang dengan sistem spray drying untuk biskuit. *Jurnal Dinamika Penelitian Industri*, 25(1), 31–41.

Pathare, P. B., & Opara, U. L. (2013). Colour Measurement and Analysis in Fresh and Processed Foods: A Review Colour Measurement and Analysis in Fresh

- and Processed Foods: A Review. *Food and Bioprocess Technology*, 6(May), 36–60. <https://doi.org/10.1007/s11947-012-0867-9>.
- Pereira, D., Correia, P. M. R., & Guiné, R. P. F. (2013). Analysis of the physical-chemical and sensorial properties of Maria type cookies. *Acta Chimica Slovaca*, 6(2), 269–280. <https://doi.org/10.2478/acs-2013-0040>.
- Raniello, R., Lorenti, M., Brunet, C., and Buia, M. C. 2004. Photosynthetic plasticity of an invasive variety of *Caulerpa racemosa* in a coastal Mediterranean area: light harvesting capacity and seasonal acclimation. *Marine Ecology Progress Series*, 271 : 113-120.
- Salehifar, M., Ardebili, M. S., & Azizi, M. H. (2010). Effect of wheat flour protein variations on sensory attributes, texture and staling of Taftoon bread. *Ciência e Tecnologia de Alimentos*, 30(3), 833–837. <https://doi.org/10.1590/S0101-20612010000300041>.
- Sato, A., Truong, V. Den, Johanningsmeier, S. D., Reynolds, R., Pecota, K. V., & Yencho, G. C. (2018). Chemical Constituents of Sweetpotato Genotypes in Relation to Textural Characteristics of Processed French Fries. *Journal of Food Science*, 83(1), 60–73. <https://doi.org/10.1111/1750-3841.13978>.
- Sudha, M.L., Vetricmani, R. and Leelavathi, K., 2007. Influence of fibre from different cereals on the rheological characteristics of wheat flour dough and on biscuit quality. *Food chemistry*, 100(4) : 1365-1370.
- Villemejeane, C., Roussel, P., Berland, S., Aymard, P., & Michon, C. (2013). Technological and sensory tools to characterize the consistency and performance of fibre-enriched biscuit doughs. *Journal of Cereal Science*, 57(3), 551–559. <https://doi.org/https://doi.org/10.1016/j.jcs.2013.03.005>.
- Whiteley, PR. 1971. *Biscuit Manufactory*. London: Applied Science Publishing. pp 65-67.
- Yusuf, M., Shabbir, M., & Mohammad, F. (2017). Natural Colorants: Historical, Processing and Sustainable Prospects. *Natural Products and Bioprospecting*, 7(1), 123–145. <https://doi.org/10.1007/s13659-017-0119-9>.
- Yilmaz, E., and Karaman, E. 2017. Functional crackers: incorporation of the dietary fibers extracted from citrus seeds. *Journal of Food Science and Technology*. 54(10) : 3208-3217.

- Yani, A., Arief, R.W. and Mulyanti, N., 2013. Processing of banana flour using a local banana as raw materials in Lampung. *International Journal on Advanced Science, Engineering and Information Technology*, 3(4) : 289-293.
- Yusuf, M., Shabbir, M., and Mohammad, F. 2017. Natural Colorants: Historical, Processing and Sustainable Prospects. *Natural Products and Bioprospecting*. 7(1) : 123–145.