

6. DAFTAR PUSTAKA

- Almatsier, S. (2001). Prinsip Dasar Ilmu Gizi: PT.Gramedia Pustaka Utama. Jakarta.
- Alvarenga, N. Bartolomeu., F.C. Lidon, E. Belga, P. Motrena, S. Guerreiro, M.J. Carvalho, J. Canada. (2011). Characterization of Gluten Free Bread Prepared From Maize, Rice and Tapioca Flours Using The Hydrocolloid Seaweed Agar-Agar. *Recent Research in Science and Technology*. 3 (8) : 64-68. <http://citeseerx.ist.psu.edu/viewdoc/download?doi=10.1.1.831.9968&rep=rep1&type=pdf> Diakses pada 16 Desember 2016
- AOAC Association of Official Analytical Chemist. (1995). Official Methods of Analysis of the Assosiation of Official Analysis 16th Edition. Assosiation of Analytical Chemistry. Washington D.C.
- Araki, Etsuko.; K. Ashida; N. Aoki; M. Takahashi; S. Hamada. (2016). Review Characteristic of Rice Flour Suitable for The Production of Rice Flour Bread Containing Gluten and Methods of Reducing the Cost of Producing Rice Flour. *Japanese Ministry Agriculture, Forestry, and Fisheries*. 50 (1) : 23-31. <https://www.jircas.go.jp/en/file/8907/download?token=bnNprfrK> Diakses 26 Juli 2017
- Baardseth, P.; P. Kvaak.; M.R.E. Lea and E.M. Faergestad. (2000). The Effect of Bread Making Process and Wheat Quality on French Baguettes. *Journal of Cereal Science* 32 : 73-87. http://www.academia.edu/17172355/The_Effects_of_Bread_Making_Process_and_Wheat_Quality_on_French_Baguettes Diakses pada 26 Juli 2017
- Badan Litbang Pertanian. (2016). *Inovasi Teknologi Membangun Ketahanan Pangan dan Kesejahteraan Petani*. Inovasi Teknologi Agro Industri. Badan Penelitian dan Pengembangan Pertanian. Jakarta. <http://www.litbang.pertanian.go.id/buku/InoTek-Ketahanan-Pangan/Bab-VI/bab-6.7.pdf> Diakses pada 29 Juli 2017
- Basuki, E. K.; R. Yulistiani; R. Hidayat. (2011). Kajian Substitusi Tepung Tapioka Dan Penambahan Gliserol Monostearat Pada Pembuatan Roti Tawar. *Rekapangan* 5 (2) : 125-137. <http://ejournal.upnjatim.ac.id/index.php/rekapangan/article/viewFile/412/313> Diakses pada 29 Juli 2017
- Bourne, M.C. (2002). *Food Texture and Viscosity Concept and Measurement 2nd edition*. Academic Press. New York.
- Clerici, M.T.P.S.; C. Airoidi; A.A. El-Dash. (2009). Production of Acidic Extruded Rice Flour and Its Influence on The Qualities of Gluten Free Bread. *Food Science and Technology* 42 : 618-623. <https://www.deepdyve.com/lp/elsevier/production-of-acidic-extruded-rice-flour-and-its-influence-on-the-ZdOmQEIJra?articleList=%2Fsearch%3Fquery%3DProduction%2Bof%2BAcidic>

[%2BExtruded%2BRice%2BFlour%2Band%2BIts%2BInfluence%2Bon%2BThe%2BQualities%2Bof%2BGluten%2BFree%2BBread](#) Diakses pada 18 Juli 2017

Crockett, R.; P. Le; Y. Vodovotz. (2011). Effects of Soy Protein Isolate and Egg White Solids on The Physicochemical Properties of Gluten Free Bread. *Food Chemistry* 129 : 84-91. <https://www.deepdyve.com/lp/elsevier/effects-of-soy-protein-isolate-and-egg-white-solids-on-the-nAN7I65Vh5> Diakses pada 18 Juli 2017

Curic, D.; D. Novotini; D. Tusak; I. Bauman; D. Gabric. (2007). Gluten Free Bread Production by the Corn Meal and Soybean Flour Extruded Blend Usage. *Agriculturae Conspectus Scientificus* 72 (3) : 227-232. <https://www.academia.edu/29227437/Gluten-Free-Bread-Production-by-the-Corn-Meal-and-Soybean-Flour-Extruded-Blend-Usage> Diakses pada 18 Januari 2017

Czwenohorsky, J.H.; and R. Hooker. (2012). The Chemistry of Baking. *VI Food-D-Baking 1 : 1-8*. <https://nzic.org.nz/ChemProcesses/food/6D.pdf> Diakses pada 18 Januari 2017

Dvorakova, P.; I.Buresova; S.Kracmar. (2012). Textural Properties of Bread Formulation Based on Buckwheat and Rye Flour. *Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis* LX (5) : 61-68. https://acta.mendelu.cz/media/pdf/actaun_2012060050061.pdf Diakses pada 16 Desember 2016

Gambus, H.; M. Sikora; R. Ziobro. (2007). The Effect of Composition of Hidrocolloids on Properties of Gluten Free Bread. *Acta Sci.Pol., Technol. Aliment* 6 (3) : 61-74. http://www.food.actapol.net/pub/6_3_2007.pdf Diakses pada 12 Juli 2017

Gowen, A.A. (2012). Water and Food Quality. *Original Scientific Papers III* (1) : 31-37. http://savremenimaterijali.info/sajt/doc/file/casopisi/3_1/5_Aoife.pdf Diakses pada 26 Juli 2017

Hamidah, N.; A.M. Legowo; S.Anwar. (2015). Tepung Ubi Kayu (*Manihot esculenta*) dan Tepung Tempe Kedelai Mempengaruhi Pengembangan Volume dan Mutu Gizi Protein Roti Tawar. *Jurnal Gizi Indonesia* 4 (1) : 55-62. <http://ejournal.undip.ac.id/index.php/jgi/article/view/12328> Diakses pada 16 Juli 2017

Hera, E.de la.; C.M. Rosell; M. Gomez. (2014). Effect of Water Content and Flour Particle Size on Gluten Free Bread Quality and Digestibility. *Food Chemistry* 151 : 526-531. <https://www.ncbi.nlm.nih.gov/pubmed/24423566> Diakses pada 18 Juli 2017

Jakubczyk, E.; A. Marzec.; P.P. Lewicki. (2008). Relationship Between Water Activity of Crisp Bread and Its Mechanical Properties and Structure. *Polish Journal of Food and Nutrition Science* 58 (1) : 45-51. http://journal.pan.olsztyn.pl/pdfy/2008/1/58_1_7.pdf Diakses pada 29 Juli 2017

- Kuswardani, I.; C.Y.Trisnawati.; Faustine. (2008). Kajian Penggunaan Xanthan Gum Pada Roti Tawar Non Gluten yang Terbuat dari Maizena, Tepung Beras, dan Tapioka. *Jurnal Teknologi Pangan dan Gizi* 7 (1) : 55-65. <https://www.google.co.id/url?sa=t&rct=j&q=&esrc=s&source=web&cd=2&cad=rja&uact=8&ved=0ahUKEwiq6Mvi9fvWAhWBMpQKHU-LAKsQFggyMAE&url=http%3A%2F%2Fjournal.wima.ac.id%2Findex.php%2FJTPG%2Farticle%2Fdownload%2F150%2F149&usg=AOvVaw3mNrWEH-5p41dU1JFuYvBa> Diakses pada 12 Juli 2017
- Lopez, A.C.B.; A.J.G.Pereira; R.G. Junqueira. (2004). Flour Mixture of Rice Flour, Corn, and Cassava Starch in the Production of Gluten Free White Bread. *Brazilian Archives of Biology and Technology* 47 (1) : 63-70. http://www.scielo.br/scielo.php?script=sci_arttext&pid=S1516-89132004000100009 Diakses pada 16 Desember 2016
- Mac Dougall. (2002). *Colour in Food*. Boca Raton : CRC Press
- Maghaydah, S.; S.A. Hussain; R. Ajo; Y. Tawalbeh; O. Alsaydali. (2013). Utilization of Different Hydrocolloid Combinations in Gluten-Free Bread Making. *Food and Nutrition Sciences* 4 : (496-502). http://file.scirp.org/pdf/FNS_2013050814040225.pdf Diakses pada 16 Desember 2016
- Man, S.; A. Paucean; S. Muste; A. Pop. (2014). Studies on the Formulation and Quality Characteristics of Gluten Free Muffins. *Journal of Agroalimentary Processes and Technologies* 20 (2) : 122-127. [https://www.journal-of-agroalimentary.ro/admin/articole/11995L18_Vol_20\(2\)_2014_122_127.pdf](https://www.journal-of-agroalimentary.ro/admin/articole/11995L18_Vol_20(2)_2014_122_127.pdf) Diakses pada 16 Desember 2016
- Martinez, M.M.; M. Gomez. (2017). Rheological and Microstructural Evolution of The Most Common Gluten Free Flours and Starches During Bread Fermentation and Baking. *Journal of Food Engineering* 197 : 78-86. <https://uvadoc.uva.es/bitstream/10324/22715/1/Microestructura%20GF.%20DOI.pdf> Diakses pada 18 Juli 2017
- Meybodi, N.M.; M.A. Mohammadifar; E.Feizollahi. (2015). Gluten Free Bread Quality : A Review of the Improving Factors. *Journal of Food Quality and Hazard Control* 2 : (81-85). <http://jfqhc.ssu.ac.ir/article-1-180-en.pdf> Diakses pada 16 Desember 2016
- Mir, J.A.; Srikaeo K.; Garcia, J. (2013). Effects of Amilose and Resistant Starch Digestibility of Rice Flour and Starches. *International Food Research Journal* 20 (3) : 1329-1335. [http://www.ifrj.upm.edu.my/20%20\(03\)%202013/43%20IFRJ%2020%20\(03\)%202013%20Srikaeo%20\(434\).pdf](http://www.ifrj.upm.edu.my/20%20(03)%202013/43%20IFRJ%2020%20(03)%202013%20Srikaeo%20(434).pdf) Diakses pada 26 Juli 2017
- Mohammadi, M.; N. Sadeghnia; M.H. Azizi; T.R. Neyestani; A.M. Mortazavian. (2014). Development of Gluten-Free Flat Bread Using Hydrocolloids: Xanthan

- and CMC. *Journal of Industrial and Engineering Chemistry* 20 : 1812-1818.
https://www.academia.edu/7859738/Development_of_gluten-free_flat_bread_using_hydrocolloids_Xanthan_and_CMC Diakses pada 12 Juli 2017
- Mugah, E.M.; L.M. Duizer.; M.B. McSweeney. (2016). A Comparison of Sensory Properties of Artisanal Style and Industrially Processed Gluten Free Breads. *International Journal of Gastronomy and Food Science* (3) : 38-46.
<http://www.sciencedirect.com/science/article/pii/S1878450X16000020> Diakses pada 18 Juli 2017
- Nutrient Data Laboratory, ARS, USDA National Food and Nutrient Analysis Program Wave 19b , 2014. Basic Report: 28337, Bread, gluten-free, white, made with rice flour, corn starch, and/or tapioca, Basic Report: 28336, Bread, gluten-free, white, made with potato extract, rice starch, and rice flour. National Nutrient Database for Standard Reference Release 28.
https://ndb.nal.usda.gov/ndb/search/list?qlookup=gluten+free+bread&qt=&manu=&fgcd=&SYNCHRONIZER_URI=%2Fndb%2Fsearch%2Flist&SYNCHRONIZER_TOKEN=68bf93fc-0463-4c52-bd9d-bee0b915d88b&ds=Standard+Reference
 Diakses pada 19 Januari 2017
- Pasqualone, A.; F. Caponio; C.Summo; V.M. Paradiso; G. Bottega; M.A. Pagani. (2010). Gluten-Free Bread Making Trials From Cassava (*Manihot esculenta* Crantz) Flour and Sensory Evaluation of The Final Product. *International Journal of Food Properties* 13 : 562-573.
https://www.researchgate.net/publication/232946910_Gluten-Free_Bread_Making_Trials_from_Cassava_Manihot_Esculenta_Crantz_Flour_and_Sensory_Evaluation_of_the_Final_Product Diakses pada 16 Desember 2016
- Pujimulyani, D.; S. Andiwarsana; Suprpti. (2001). Pengaruh Waktu Fermentasi Terhadap Sifat Fungsional Dan Warna Tepung Albumin Telur Itik. *Agriculture Technology* 21 (3) : 108-112.
<https://jurnal.ugm.ac.id/agritech/article/view/13594/9752> Diakses pada 29 Juli 2017
- Rachman, M.A.; F.C. Nisa.; T. Estiasih. (2015). Mie Dari Ubi Kelapa (*Dioscorea alata* L.) : Kajian Pustaka. *Jurnal Pangan dan Agroindustri* 3 (2) : 631-637.
<http://jpa.ub.ac.id/index.php/jpa/article/viewFile/184/190> Diakses pada 29 Juli 2017
- Rios, R.V.; M. Durigan.; F. Pessanha.; P.F. Almeida.; C.L. Viana.; S.C.S. Lannes. (2014). Application of Fats in Some Food Products. *Food Science and Technology* 34 (1) : 3-15.
http://www.scielo.br/scielo.php?script=sci_arttext&pid=S0101-20612014000100001 Diakses pada 26 Juli 2017
- Saturni, L.; G. Ferretti; T. Bacchetti. (2010). The Gluten Free Diet : Safety and Nutritional Quality. *Nutrients Journal* 2 : 16-34.

<https://www.ncbi.nlm.nih.gov/pmc/articles/PMC3257612/> Diakses pada 16 Desember 2016

Schober, T.J.; M. Messerschmidt; S.R. Bean; S.H. Park; E.K. Arendt. (2005). Gluten Free Bread From Sorghum : Quality Differences Among Hybrids. *Cereal Chemistry* 82 (4) : 394-404. <http://aaccipublications.aaccnet.org/doi/abs/10.1094/CC-82-0394> Diakses pada 16 Desember 2016

Selmo, M.S.; S. Mellado; M.M. (2014). Thechnological Quality of Bread From Rice Flour with *Spirulina*. *International Food Researh Journal* 21 (4) : 1523-1528. [http://www.ifrj.upm.edu.my/21%20\(04\)%202014/36%20IFRJ%2021%20\(04\)%202014%20Selmo%20718.pdf](http://www.ifrj.upm.edu.my/21%20(04)%202014/36%20IFRJ%2021%20(04)%202014%20Selmo%20718.pdf) Diakses pada 16 Desember 2016

Sudarmadji, S.; Haryono B.; Suhardi. (1989). Analisa Bahan Makanan dan Pertanian. Liberty-PAU Pangandan Gizi UGM. Yogyakarta.

Surono, D.I.; E.J.N. Nurali; J.S.C. Moningga MS. (2017). Kualitas Fisik dan Sensoris Roti Tawar Bebas Gluten Bebas Kasein Berbahan Dasar Tepung Komposit Pisang Goroho (*Musa acuminata* L). *Jurnal Teknologi Pertanian* 1 (1) : 1-12. <https://ejournal.unsrat.ac.id/index.php/cocos/article/view/14852/14418> Diakses pada 12 Juni 2017

Thumrongchote, D.; T. Suzuki; K. Laohasongkram; S. Chaiwanichsiri. (2012). Properties of Non-Glutinous Thai Rice Flour : Effect of Rice Variety. *Research Journal of Pharmaceutical, Biological, and Chemical Sciences* 3 (1) : 150-164. [http://www.rjpbcs.com/pdf/2012_3\(1\)/19.pdf](http://www.rjpbcs.com/pdf/2012_3(1)/19.pdf) Diakses pada 12 Juli 2017