

6. DAFTAR PUSTAKA

Alfaisal. (2017). *Interview of “Pasta History and Pasta Making” on Crowne Plaza Hotel, Jl. Pemuda No. 118, Sekayu, Semarang Tengah, Kota Semarang, Jawa Tenah 50132, Indonesia.* (L. M. Cahya, Interviewer)

Almatsier, S. (2001), Prinsip Dasar Ilmu Gizi, Jakarta : PT.Gramedia Pustaka Utama.

AOAC Association of Official Analytical Chemist. (1995). Official Methods of Analysis of the Association of Official Analysis 16th Edition. Association of Analytical Chemistry. Washington D.C.

Badan Standarisasi Nasional. (2006). SNI 01-2346-2006: Petunjuk Pengujian Organoleptik dan atau Sensori. Badan Standarisasi Nasional. Jakarta.

Link: <https://www.slideshare.net/arbydjactpartii/sni-01-23462006-petunjuk-pengujian-organoleptik-dan-atau-sensori>

Bakhtra D. D. A., Rusdi., dan Aisyah M. (2016). Penetapan Kadar Protein Dalam Telur Unggas Melalui Analisis Nitrogen Menggunakan Metode Kjeldahl. *Jurnal Farmasi Higea*, Vol. 8, No. 2 : 143-150.

Link: <http://www.jurnalfarmasihigea.org/index.php/higea/article/viewFile/146/142>

Balai Penelitian Ternak. Eni Ariyani. (2006). Penetapan Kandungan Kolesterol Dalam Kuning Telur Pada Ayam Petelur. Balai Penelitian Ternak. Bogor.

Link: https://www.google.com/url?sa=t&rct=j&q=&esrc=s&source=web&cd=1&cad=rja&uact=8&ved=0ahUKEwiV_uukj-DVAhULK48KHc9-C2IQFggmMAA&url=http%3A%2F%2Fbalitnak.litbang.pertanian.go.id%2Findex.php%3Foption%3Dcom_phocadownload%26view%3Dcategory%26id%3D70%3A3%26download%3D1193%3A3%26Itemid%3D1&usg=AFQjCNGWk-TPDHGyjQ9Dcfrb68UDGbMEA

Bruneel C., Bram P., Kristof B., Jan A. D. (2010). The impact of protein network on pasting and cooking properties of dry pasta products. *Food Chemistry Journal* 120, 371-378.

Link: <https://lirias.kuleuven.be/bitstream/123456789/256028/1/Bruneel%2Bet%2Bal%2B2010.%2BFood%2Bchem%2B120%2B371-378.pdf>

Chawla H., Parle, M., Sharma, K., Yadav, M. (2016). Beetroot: A Health Promoting Functional Food. *Inventi Journal Rapid: Nutraceuticals* Vol. 2016, Issue 1 [ISSN 0976-3872].

Link: https://www.researchgate.net/profile/Monu_Yadav6/publication/304012098_Beetroot_A_Health_Promoting_Functional_Food/links/5762c3ec08ae0eda643110b3/Beetroot-A-Health-Promoting-Functional-Food.pdf

Dhingra D., Michael, M., and Rajput, H. (2012). Dietary fibre in foods: a review. *J Food Sci Technol* 49 (3) : 255-266.

Link: https://www.researchgate.net/publication/237014153_Dietary_Fibre_in_foods_A_review

Droge, W. (2002). *Free radicals in the physiological control of cell function*. Physiol Rev. 82;47-95.

Link: <http://physrev.physiology.org/content/physrev/82/1/47.full.pdf>

Fitasari E. (2009). Pengaruh Tingkat Penambahan Tepung Terigu Terhadap Kadar Air, Kadar Lemak, Kadar Protein, Mikrostruktur, Dan Mutu Organoleptik Keju Gouda Olahan. *Jurnal Ilmu dan Teknologi Hasil Ternak*, Vol 4, No. 2, Hal 17-29 ISSN : 1978-0303.

Link: <http://download.portalgaruda.org/article.php?article=69226&val=4868&title=The%20Effect%20of%20Wheat%20Starch%20Addition%20Level%20on%20Moisture%20Content,%20Fat%20Content,%20Protein%20Content,%20Microstructure,%20and%20Organoleptic%20Quality%20of%20Processed%20Gouda%20Cheese>

Fitriani, Sugiyono, dan Purnomo E.H. 2013. Pengembangan Produk Makaroni dari Campuran Jewawut (*Setaria italica L.*), Ubi Jalar Ungu (*Ipomoea batatas var. Ayamurasaki*) dan Terigu (*Triticum aestivum L.*). Artikel Pangan, Vol. 22 No. 4 : 349-364

Link: https://www.google.com/url?sa=t&rct=j&q=&esrc=s&source=web&cd=1&cad=rja&uact=8&ved=0ahUKEwj2wJvyruDVAhWBpI8KHZNGC7MQFggmMAA&url=http%3A%2F%2Fjurnalpangan.com%2Findex.php%2Fpangan%2Farticle%2Fview%2F136%2F122&usg=AFQjCNGIcs5N_SL56VaoXjnY6H6jSiRaKw

Meilgaard, M., Civille, G.V., and Carr, B.T. (1999). *Sensory Evaluation Techniques*. 3rd Edition, CRC Press, Boca Raton.

Link: https://books.google.co.id/books?id=F_A-YtWXF3gC&pg=PA139&dq=meilgaard+1993&hl=id&sa=X&redir_esc=y#v=onepage&q=meilgaard%201993&f=false

Neelwarne, B. (2013). *Red Beet Biotechnology: Food and Pharmaceutical Applications*. New York Heidelberg Dordrecht London: Springer.

Link: https://books.google.co.id/books?id=w7nu4fXWmWwC&printsec=frontcover&dq=red+beet+biotechnology&hl=id&sa=X&redir_esc=y#v=onepage&q=red%20beet%20biotechnology&f=false

Novatama, S. M., Kusumo, E., dan Supartono. (2016). IDENTIFIKASI BETASIANIN DAN UJI ANTIOKSIDAN EKSTRAK BUAH BIT MERAH (*Beta vulgaris L.*). *Indonesian Journal of Chemical Science* Vol 5 (3).

Link: <https://journal.unnes.ac.id/sju/index.php/ijcs/article/view/13942>

Perez, E and Liz, P. (2009). Effect of the addition of cassava flour and beetroot juice on quality of fettuccine. *African Journal of Food Science* Vol 3.(11) pp. 352-360.

Link: http://www.academicjournals.org/article/article1380641911_Perez%20and%20Perez.pdf

Petitot, M., Boyer, L., Minier, C., Micard, V. (2010). Fortification of pasta with split pea and faba bean flours: Pasta processing and quality evaluation. *Food Research International* 43, 634-641.

Link: <http://www.sciencedirect.com/science/article/pii/S096399690900221X>

Ravichandran, K., Saw, N. M. M. T., Mohdaly, A. A. A., Gabr, A. M. M., Kastell, A., Riedel, H., Cai, Z., Knorr, D., & Smetanska, I. (2013). Impact of Processing of Red Beet on Betalain Content and Antioxidant Activity. *Journal Of Food Research International* 50:670-675.

Link: https://www.academia.edu/33195864/Impact_of_processing_of_red_beet_on_betalain_content_and_antioxidant_activity

S. Silva., L. Gomes., F. Leitao., A. V. Coelho., L. Vilas Boas. (2006). Phenolic Compounds and Antioxidant Activity of *Olea europaea* L. Fruits and Leaves. *Food Science Technology International Journal* Vol. 12 (5): 385-396.

Link: <http://www.itqb.unl.pt/labs/mass-spectrometry/phenolic-compounds-and-antioxidant-activity-in-olea-europaea-l-fruits-and-leaves.pdf>

Sari, N. M. I., Hudha, A. M., dan Prihanta, W. (2016). UJI KADAR BETASIANIN PADA BUAH BIT (*Beta Vulgaris* L.) DENGAN PELARUT ETANOL DAN PENGEMBANGANNYA SEBAGAI SUMBER BELAJAR BIOLOGI. *Jurnal Pendidikan Biologi Indonesia* Volume 2 Nomor 1 (Halaman 72-77).

Link: https://www.google.com/url?sa=t&rct=j&q=&esrc=s&source=web&cd=1&cad=rja&uact=8&ved=0ahUKEwiBnvfUr-DVAhVMu48KHQ1fCM4QFggoMAA&url=http%3A%2F%2Fejournal.umm.ac.id%2Findex.php%2Fjpbi%2Farticle%2Fdownload%2F3384%2F3981&usg=AFQjCNGyv08hGp7Nc0uAH1okyPETEG7_g

Setiawan, M. A. W., Nogroho, E. K., dan Lestario, L. N. (2015). EKSTRAKSI BETASIANIN DARI KULIT UMBI BIT (*Beta vulgaris*) SEBAGAI PEWARNA ALAMI. *AGRIC Jurnal Ilmu Pertanian* Vol. 27, No. 1 & No. 2, 38-43.

Link: <https://www.google.com/url?sa=t&rct=j&q=&esrc=s&source=web&cd=1&cad=rja&uact=8&ved=0ahUKEwix4dixr-DVAhWHpI8KHZkBAdYQFggrMAA&url=http%3A%2F%2Fejournal.uksw.edu%2Fagric%2Farticle%2Fdownload%2F214%2F198&usg=AFQjCNF3Gf3dc0swR9CIHdVMYzm3zaDlvw>

Stahl, W., and Sies, H. (2003). *Antioxidant Activity of Carotenoids*. Molecular Aspects of Medicine. 24, 345-351.

Link: <https://pdfs.semanticscholar.org/a5ce/4df6c2432eda6e34421dd68999cc772a75b2.pdf>

Sudarmadji S, dkk. (1997). Prosedur Analisis untuk Bahan Makanan dan Pertanian. Liberty. Yogyakarta.

Torres, A., Frias, J., Granito, M., Guerra, M., and Vidal-Valverde, C. (2007). Chemical, biological and sensory evaluation of pasta products supplemented with α -galactoside-free lupin flours. *Journal of the Science of Food and Agriculture* 87:74-81.

Link: https://s3.amazonaws.com/academia.edu.documents/42988302/Chemical_biological_and_sensory_evaluation20160223-25715-lork0c9.pdf?AWSAccessKeyId=AKIAIWOWYYGZ2Y53UL3A&Expires=1503040420&Signature=c2ABjV49nx2LeEM4qRt%2BXOLql6s%3D&response-content-disposition=inline%3B%20filename%3DChemical_biological_and_sensory_evaluati.pdf

USDA. (2016). National Nutrient Database for Standard Reference Release 28. Full Report (All Nutrient): 11080, Beets, raw. The national Agricultural Library.
 Link: <https://ndb.nal.usda.gov/ndb/foods/show/2863?fgcd=&manu=&lfacet=&format=&count=&max=50&offset=&sort=default&order=asc&qlookup=raw+red+beet&ds=&qt=&qp=&qa=&qn=&q=&ing=>

USDA. (2016). National Nutrient Database for Standard Reference Release 28. Basic Report: 01123, Egg, whole, raw, fresh. The National Agricultural Library.
 Link: <https://ndb.nal.usda.gov/ndb/foods/show/112>

USDA. (2016). National Nutrient Database for Standard Reference Release 28. Basic Report: 20094, Pasta, Fresh-refrigerated, plain, cooked. The National Agricultural Library.
 Link: <https://ndb.nal.usda.gov/ndb/foods/show/6556?fgcd=&manu=&lfacet=&format=&count=&max=50&offset=&sort=default&order=asc&qlookup=fresh+pasta&ds=&qt=&qp=&qa=&qn=&q=&ing=>

USDA. (2017). USDA Branded Food Products. Full Report (All Nutrient): 45079757, Extra Virgin Olive Oil, UPC : 685864000931. The National Agricultural Library.
 Link: <https://ndb.nal.usda.gov/ndb/foods/show/59416?fg=&manu=&lfacet=&format=&count=&max=50&offset=200&sort=mans&order=asc&qlookup=&ds=Branded+Food+Products&qt=&qp=&qa=&qn=&q=&ing=>

Vita, O. Z. D., and Fant, M. B. (2009). *Encyclopedia of Pasta*. University of California Press, Ltd. London, England.
 Link: https://books.google.co.id/books?id=D5nXAbSifIgC&printsec=frontcover&dq=pasta.pdf&hl=id&sa=X&redir_esc=y#v=onepage&q&f=false

Wibawanto, N. R., Ananingsih, V. K., & Pratiwi, R. (2014). Produksi Serbuk Pewarna Alami Bit Merah (*Beta vulgaris* L.) dengan Metode Oven Drying. *Prosiding SNST ke-5 Tahun 2014, Fakultas Teknik Universitas Wahid Hasyim Semarang*, 38-43. ISBN 978-602-99334-3-7.
 Link: https://www.google.com/url?sa=t&rct=j&q=&esrc=s&source=web&cd=1&cad=rja&uact=8&ved=0ahUKEwiqs7H0quDVAhXIRo8KHd1XBZUQFggmMAA&url=https%3A%2F%2Fwww.publikasiilmiah.unwahas.ac.id%2Findex.php%2FPROSIDING_SNST_FT%2Farticle%2Fdownload%2F972%2F1085&usg=AFQjCNHAi5gQjVRP8GV35GaAOAioObu73w

Widyaningrum, M. L., dan Suhartningsih. (2014). Pengaruh penambahan puree bit (*Beta vulgaris*) terhadap sifat organoleptic kerupuk. *Jurnal Boga. Vol 3 (1): Hal 233-238.*
 Link: https://www.google.com/url?sa=t&rct=j&q=&esrc=s&source=web&cd=1&cad=rja&uact=8&ved=0ahUKEwjVqIeazt3VAhUIpo8KHZUNDscQFggIAMA&url=http%3A%2F%2Fjurnalmahasiswa.unesa.ac.id%2Farticle%2F9447%2F48%2Farticle.pdf&usg=AFQjCNGLtep4sD_akExaEktGWdOpYYEjw

Winarno, F. G. (2005). *Kimia Pangan dan Gizi*. Jakarta: PT Gramedia Pustaka Utama.

Winarsi, H. (2007). *Antioksidan Alami & Radikal Bebas: Potensi dan Aplikasinya dalam Kesehatan*. Yogyakarta : Penerbit Kanisius.