

6. DAFTAR PUSTAKA

- Afriza, R., & Ismanild. (2019). Analisis Perbedaan Kadar Gula Pereduksi Dengan Metode Lane Eynon dan *Luff Schoorl* Pada Buah Naga Merah (*Hylocereus Polyrhizus*). *Jurnal Teknologi Dan Manajemen Pengelolaan Laboratorium*. Vol 2(2), 90–96. <https://doi.org/10.25077/temapela.2.2.90-96.2019>
- Alam, M. N., Nusrat J.B., Md Rafiquzzaman. (2012). Review on In vivo and In vitro Methods Evaluation of Antioxidant Activity. *Saudi Pharmaceutical Journal*. King Saud University. Vol. 21: 143-152.
- Al-Snafi, A. E. (2016). Pharmacological Importance of *Clitoria ternatea*. *Journal Of Pharmacy*. Vol 6(3), 68–83.
- Anal, A. K., & Singh, H. (2007). Recent Advances in Microencapsulation of Probiotics for Industrial Applications and Targeted Delivery. *Trends in Food Science and Technology*. Vol 18(5), 240–251. <https://doi.org/10.1016/j.tifs.2007.01.004>
- Anova, I.T., & Kamsina, K. (2019). Pengaruh Penambahan Tepung Agar Terhadap Komposisi Kimia Serbuk Agar dari Kolang-Kaling. *Jurnal Litbang Industri*. Vol 9: 119–126.
- Astuti, I.M., Rustanti, N. (2014). Kadar Protein, Gula Total, Total Padatan, Viskositas dan Nilai pH Es Krim yang Disubtitusi Inulin Umbi Gembili (*Dioscorea esculenta*). *Journal of Nutrition College*. Vol. 3, No. 3 (331-336).
- Badan Standardisasi Nasional Indonesia. (1992). SNI 01-2891-1995. *Cara Uji Makanan dan Minuman*. Badan Standardisasi Nasional. Jakarta.
- Badan Standarisasi Nasional Indonesia. (1992). SNI 02-2892-1992. *Cara Uji Gula*. Badan Standarisasi Nasional Indonesia. Jakarta.
- Badan Standardisasi Nasional Indonesia. (1995). SNI 01-3713-1995. *Es Krim*. Badan Standardisasi Nasional. Jakarta.
- Badan Standardisasi Nasional Indonesia. (2006). SNI 01-2346-2006. *Petunjuk Pengujian Organoleptik dan atau Sensori*. Badan Standardisasi Nasional. Jakarta.
- Brand-Williams, W., Cuvelier, M. E., & Berset, C. (1995). Use of a Free Radical Method to Evaluate Antioxidant Activity. *LWT - Food Science and Technology*. Vol 28(1): 25–30. [https://doi.org/10.1016/S0023-6438\(95\)80008-5](https://doi.org/10.1016/S0023-6438(95)80008-5)

- Caracciolo, F., El-Nakhel, C., Raimondo, M., Kyriacou, M.C., Cembalo, L., De Pascale, S., Rouphael, Y. (2020). Sensory Attributes and Consumer Acceptability of 12 Microgreens Species. *Journal of Agronomi*. Vol. 10.
- Clarke, C. (2012). *The Science of Ice Cream*. The Royal Society of Chemistry.
- da Silva, E., & Lannes, S. C. da S. (2011). Effect of different sweetener blends and fat types on ice cream properties. *Ciencia e Tecnologia de Alimentos*. Vol 31(1), 217–220. <https://doi.org/10.1590/S0101-20612011000100033>
- Dameswari, A., Darmawati, E., & Nugroho, L. (2017). Kombinasi Teknologi Kemasan dan Bahan Tambahan Untuk Mempertahankan Mutu Kolang Kaling. *Jurnal Keteknikan Pertanian*. Vol 5(3), 201–208.
- Delgado-Vargas, F., & Paredes-López, O. (2003). *Natural Colorants for Food and Nutraceutical Uses*. CRC Press LLC. <https://doi.org/10.1201/9781420031713>
- Deosarkar, S.S., Kaiyankar, S.D., Pawshe, R.D., Khedkar, C.D. (2016). Ice cream: Composition and Health Effects. *The Encyclopedia of Food and Health*. Vol. 3 (365-390).
- Dewi, A. P., Setyawardani, T., & Sumarmono, J. (2019). Pengaruh Penambahan Bunga Telang (*Clitoria ternatea*) terhadap Sineresis dan Tingkat Kesukaan Yoghurt Susu Kambing. *Journal of Animal Science and Technology*. Vol 1(2): 145–151.
- Goff, H. D., & Hartel, R. W. (2013). *Ice Cream 7th Edition* (Sevent edi). Springer Science Bussiness Media. <https://doi.org/10.1017/CBO9781107415324.004>
- Granato, D., de Araújo Calado, V. Ô. M., & Jarvis, B. (2014). Observations on The Use of Statistical Methods in Food Science and Technology. *Food Research International*. Vol 55: 137–149, <https://doi.org/10.1016/j.foodres.2013.10.024>
- Granato, D., & Masson, M. L. (2010). Instrumental Color and Sensory Acceptance of Soy-based Emulsions: a Response Surface Approach. *Ciência e Tecnologia de Alimentos*. Vol 30(4): 1090–1096. <https://doi.org/10.1590/s0101-20612010000400039>
- Harahap, S., Muhammad N.H.N., Dini P.Y.N. (2018). Kandungan Nilai Gizi Kolang-Kaling dari Aren (*Arenga pinnata*) Sebagai Sumber Pangan Baru di Tapanuli Bagian Selatan. *Jurnal LPPM*. Fakultas Pertanian Universitas Graha Nusantara. Vol. 9, No. 1B.
- Hasanuddin; Dewi, K.H; Fitri, I. (2011). Pengaruh Proses Pembuatan Es Krim Terhadap Mutu Es Krim Berbahan Baku Pisang. *Jurnal Agroindustri*. Vol 1(1). <https://doi.org/10.16194/j.cnki.31-1059/g4.2011.07.016>

- Hussin, A. S. M., Che Wan Sapawi, C. W. N. S., Anzian, A., & Ramli, H. B. (2017). Aqueous extraction, purification and characterization of galactomannans from Aren sugar palm (*Arenga pinnata*) fruits. *International Journal on Advanced Science, Engineering and Information Technology*. Vol 7(4): 1148–1154. <https://doi.org/10.18517/ijaseit.7.4.1760>
- Jadhav, V., Deshmukh, S., & Mahadkar, S. (2013). Evaluation of Antioxidant Potential of *Clitoria ternatea* L . *International Journal of Pharmacy and Pharmaceutical Sciences*, 5.
- Jamshidi, M., Hamdami, N., Dokhani, Sh., Keramat, J. (2012). Single and Multi-Objectve Optimization of Low Fat Ice Cream Formulation, Based on Genetic Algorithms. *Journal of Agricultural Science and Technologi*. Vol. 14: 1285-1296.
- Jayachitra, A. & P.R. Padma. (2010). Radical Scavenging Activity of *Clitoria ternatea* Leaf Extracts. *Biosciences, Biotechnology Research Asia*. Vol. 7(1): 273-280.
- Karaman, S., Toker, Ö. S., Yüksel, F., Çam, M., Kayacier, A., & Dogan, M. (2014). Physicochemical, bioactive, and sensory properties of persimmon-based ice cream: Technique for order preference by similarity to ideal solution to determine optimum concentration. *Journal of Dairy Science*. Vol 97(1): 97–110. <https://doi.org/10.3168/jds.2013-7111>
- Kavaz, A., Yüksel, M., & Dağdemir, E. (2016). Determination of certain quality characteristics, thermal and sensory properties of ice creams produced with dried Besni grape (*Vitis vinifera* L.). *International Journal of Dairy Technology*. Vol 69(3): 418–424. <https://doi.org/10.1111/1471-0307.12277>
- Kazuma, K., Noda, N., & Suzuki, M. (2003). Flavonoid composition related to petal color in different lines of *Clitoria ternatea*. *Phytochemistry*. Vol 64(6): 1133–1139. [https://doi.org/10.1016/S0031-9422\(03\)00504-1](https://doi.org/10.1016/S0031-9422(03)00504-1)
- Kojic, A.B., Planinic, M., Tomas, S., Jokic, S., Mujic, B., Bilic, M., Velic, D. (2011). Effect of Extraction Condition on the Extractability of Phenolic Compound from Lyophilised Fig Fruits (*Ficus carica* L.). Vol. 61(3): 195-199.
- Kurultay, Ş., Öksüz, Ö., & Gökçebağ, Ö. (2010). The influence of different total solid, stabilizer and overrun levels in industrial ice cream production using coconut oil. *Journal of Food Processing and Preservation*. Vol 34(SUPPL. 1): 346–354. <https://doi.org/10.1111/j.1745-4549.2009.00418.x>
- Lawless, H. T., & Heyman, H. (2010). *Sensory Evaluation of Food Second Edition*. (Second Edi). Springer Science Bussiness Media. <https://doi.org/10.1007/978-1-4419-6488-5>

Lee, P. M., & Abdullah, R. (2011). Thermal Degradation of Blue Anthocyanin Extract of *Clitoria ternatea* Flower. *Ipcbee*. Vol 7: 49–53.

Lima, J. G. de, Brito-Oliveira, T. C., & Pinho, S. C. de. (2016). Characterization and evaluation of sensory acceptability of ice creams incorporated with beta-carotene encapsulated in solid lipid microparticles. *Food Science and Technology*. Vol 36(4): 664–671. <https://doi.org/10.1590/1678-457X.13416>

Limsuwan, T., Paekul, N., & Ingsriwan, L. (2014). Effects of butterfly pea extract and flower petals on sensory, physical, chemical and microbiological characteristics of sugar-free ice cream. *Asian Journal of Food and Agro-Industry*. Vol 7(01): 056–067.

Lopes, I., Martin, I., Mesquita, M., de Sousa, V.V., Ferreira-Dias, S. (2017). Designing healthy ice creams with linear programming: An application using traditional Portuguese products. *Journal of Food Process Engineering*. Instituto Superior de Agronomia, Universidade de Lisboa, Lisboa, Portugal

Marpaung, A.M., N. Andarwulan, E. Prangdimurti. The Optimization of Anthocyanin Pigment Extraction from Butterfly Pea (*Clitoria ternatea* L.) Petal Using Response Surface Methodology. *Proc. Second Asia Pacific Symp. on Postharvest Research*.

Miguel, M.G. (2011). Anthocyanins: Antioxidant and/or anti-inflammatory activities. *Journal of Applied Pharmaceutical Science*. Vol. 6 : 07-15.

Mohamad, M.F., Dailin, D.J., Gomaa, S.E., Nurjayadi, M., Enshasy, H.E. (2019). Natural Colorant For Food: A Healthy Alternative. *International Journal of Scientific & Technology*. Vol. 8, Issues 11.

Neda, G.D., Rabeta, M.S., Ong, M.T. (2013). Chemical Composition and Anti-Proliferative Properties of Flowers of *Clitoria ternatea*. International Food Research Journal. Vol. 20(3): 1229-1234.

Nielsen, S. S. (2017a). Food Analysis: Fifth Edition. In *Springer*. <https://doi.org/10.1039/AP9842100064>

Nielsen, S. S. (2017b). Food Analysis Laboratory Manual: Third Edition. In *Springer*. https://doi.org/10.1007/978-3-319-44127-6_14

O'Sullivan, M.G. (2017). *A Handbook for Sensory and Consumer-Driven New Product Development*. Woodhead Publishing.

Oksilia, Syafutri, M.I., Lidiasari, E. (2012). Karakteristik Es Krim Hasil Modifikasi dengan Formulasi Bubur Timun Suri (*Cucumis melo* L.) dan Sari Kedelai. *Jurnal Teknologi dan Industri Pangan*. Vol. 23, No. 1.

- Oyeniyi, A.O., Aworh, O.C., O. (2014). Effect of Flavourings on Quality and Consumer Acceptability of Soy-Yoghurt. *Journal Of Environmental Science, Toxicology And Food Technology*. Vol 8(1): 38–44. <https://doi.org/10.9790/2402-08133844>
- Purwati & Nugrahini, T. (2018). Pemanfaatan Buah Kolang Kaling Dari Hasil Perkebunan Sebagai Pangan Fungsional. *Jurnal Abdimas Mahakam*, 2(1).
- Saha, D., Bhattacharya, S. (2010). Hydrocolloids as thickening and gelling agents in food: A critical review. *JournalFood Science and Technology*. Vol. 47(6): 587-597.
- Santos, G. G., & Silva, M. R. (2012). Mangaba (*Hancornia speciosa* Gomez) ice cream prepared with fat replacers and sugar substitutes. *Food Science and Technology (Campinas)*. Vol 32(3): 621–628. <https://doi.org/10.1590/s0101-20612012005000086>
- Saptarini, N. M., Suryasaputra, D., & Nurmalia, H. (2015). Application of Butterfly Pea (*Clitoria ternatea* Linn) extract as an indicator of acid-base titration. *Journalof Chemical and Pharmaceutical Research*. Vol 7(2): 275–280.
- Sembiring,B. & Shintya S. (2014). Pengaruh Cara Pengeringan dan Teknik Ekstraksi TerhadapKualitas Simplisia dan Ekstrak Meniran. Prosiding Seminar Nasional. Hal 509-513.
- Simanungkalit, H., Indriyani, & Ulyarti. (2016). Kajian Pembuatan Es Krim dengan Penambahan Kacang Merah (*Phaseolus vulgaris* L.). *Jurnal Penelitian*. Vol 18: 20–26. <https://doi.org/10.1017/CBO9781107415324.004>
- Siska, I.A. (2017). Analisis Kualitas Es Krim Kolang-Kaling. *Skripsi*. Program Studi Pendidikan Kesejahteraan Keluarga. Fakultas Pariwisata dan Perhotelan. Universitas Negeri Padang. Sumatera Barat.
- Suebkhampet, A., & Sothibandhu, P. (2012). Effect of using aqueous crude extract from butterfly pea flowers (*Clitoria ternatea* L.) as a dye on animal blood smear staining. *Suranaree Journal Science Technology*. Vol 19(1): 15–19.
- Syed, Q.A., Anwar, S., Shukat, R., Zahoor, T. (2018). Effects of Different Ingredients on Texture of Ice Cream. *Journal of Nutritional Health & Food Engineering*. Vol. 8, Issues 6.
- Tamrin & Prayitno, L. (2008). Pengaruh Lama Perebusan dan Perendaman Terhadap Kadar Air dan Tingkat Kelunakan Kolang-Kaling. *Prosiding Seminar Nasional Sains Dan Teknologi*. Hal 44–49.

- Temiz, H., & Yesilsu, A. F. (2010). Effect of pekmez addition on the physical, chemical, and sensory properties of ice cream. *Czech Journal of Food Sciences*, 28(6), 538–546. <https://doi.org/10.17221/80/2008-cjfs>
- Thanh, V.T., Nhi Y.T.T., N.T.V Linh, Tran A.V., Tran T.T. (2020). Application of anthocyanin natural colors from Butterfly Pea (*Clitoria ternatea* L.) extracts to cupcake. IOP Conf. Series: *Materials Science and Engineering*.
- Torio, M. A. O., Saez, J., & Merca, F. F. (2006). Physicochemical Characterization of Galactomannan from Sugar Palm (*Arenga saccharifera* Labill.) Endosperm at Different Stages of Nut Maturity. *Philippine Journal of Science*. Vol 135(1): 19–30.
- Utami, A.P., Wahyuni, S., Muzuni. (2016). Analisis Penilaian Organoleptik dan Nilai Gizi Cookies Formulasi Tepung Wikau Maombo. *Jurnal Sains dan Teknologi Pangan*. Vol. 1, No. 1 (79-85).
- Yanti, Madriena, & Ali, S. (2017). Cosmeceutical effects of galactomannan fraction from Arenga pinnata fruits in vitro. *Pharmacognosy Research*. Vol 9(1): 39–45. <https://doi.org/10.4103/0974-8490.199773>
- Zingare, M. L., Zingare, P. L., & Dubey, A. K. (2013). *Clitoria ternatea* (Aparajita): A Review Of The Antioxidant, Antidiabetic and Hepatoprotective Potentials. *Review Article Pharmaceutical Sciences*. Vol 3(1): 203–213.
- Zussiva, A., Bertha K.L., C. Sri B. (2012). Ekstraksi dan Analisis Zat Warna Biru (Antosianin) dari Bunga Telang (*Clitoria ternatea*) Sebagai Pewarna Alami. *Jurnal Teknologi Kimia dan Industri*. Vol. 1(1) : 356-365.