

6. DAFTAR PUSTAKA

- Abdullah Bin Arief. (2016). Metode Accelerated Shelf Life Test (ASLT) Dengan Pendekatan Arrhenius Dalam Pendugaan Umur Simpan Sari Buah Nanas, Pepaya dan Cempedak. *Informatika Pertanian*, Vol. 25 No.2, Desember 2016 : 189 – 198. <http://repository.pertanian.go.id/bitstream/handle/123456789/7850/8474-24419-1-PB.pdf?sequence=1&isAllowed=y>
- Acevedo, E., Islas-Hernández, J. J., Pacheco-Vargas, G., Osorio-Díaz, P., & Bello-Pérez, L. A. (2012). Starch digestibility and glycemic index of cookies partially substituted with unripe banana flour. *LWT-Food Science and Technology*, 46(1), 177-182. <https://www.sciencedirect.com/science/article/pii/S0023643811003367?via%3Dihub>
- AOAC [Association of Official Analytical Chemists]. 2005. *AOAC Official Methods of 925.10. Solid (total) and Moisture in Flour, Air Oven Method, 18th Edition, 2005, Current through Revision 1.* 2006, Chapter 32.1. 03 http://lib.unika.ac.id/index.php?p=show_detail&id=39410&keywords=aoac
- Aparicio-Sagulán, A., Sayago-Ayerdi, S. G., Vargas-Torres, A., Tovar, J., Ascencio-Otero, T. E., & Bello-Pérez, L. A. (2007). Slowly digestible cookies prepared from resistant starch-rich lintnerized banana starch. *Journal of Food Composition and Analysis*, 20(3-4), 175-181. <https://kundoc.com/queue/pdf-slowly-digestible-cookies-prepared-from-resistant-starch-rich-lintnerized-banana.html>
- Arnelia, Kustiyah, L., Dewi, M., & Puspitasari, D. S. (2013). Penerimaan Konsumen dan Compliance Makanan Siap Makan Cookies Berbasis Bahan Lokal Untuk Anak Batita Wasting. *Gizi Indonesia*, Vol. 36, No. 1, hlm 15-26 https://www.persagi.org/ejournal/index.php/Gizi_Indon/article/download/112/109
- Arpah, M., & Syarif, R. (2000). Evaluasi model-model pendugaan umur simpan pangan dari difusi hukum fick unidireksional evaluation of shelf· life equation models derived. From unidirectional fick's law. *Hasil Penelitian Bul. Teknol. Dan Industri Pangan Th*, 5(3), 45-48.

https://repository.ipb.ac.id/bitstream/handle/123456789/13858/M_Arpah_EvaluasiModelPendugaan.pdf?sequence=1&isAllowed=y

Badan Pengawas Obat & Makanan Republik Indonesia (BPOM). (2010). *Jajanan Anak sekolah*. Sistem Keamanan Pangan Terpadu 2010; 1. <http://www.pom.go.id/> [diakses 18 Januari 2020]

Balibangkes Depkes RI, (2013). Hasil Riset Kesehatan Dasar Tahun 2013. <https://www.kemkes.go.id/resources/download/general/Hasil%20Riskasdas%202013.pdf>

Bodinhm, C. L., Frost, G. S., & Robertson, M. D. (2010). Acute ingestion of resistant starch reduces food intake in healthy adults. *British Journal of Nutrition*, 103(6), 917-922. https://www.cambridge.org/core/services/aop-cambridge-core/content/view/522C623C0F2BAC7B1068F6E447A76486/S000711450992534a.pdf/acute_ingestion_of_resistant_starch_reduces_food_intake_in_healthy_adults.pdf

Bourne, M. (2002). Food Texture and Viscosity . *Concept and Measurement 2nd Edition*. British Academic Press
[https://books.google.com/books?hl=en&lr=&id=S2HNnvSOuf8C&oi=fnd&pg=PP2&dq=Bourne,+M.+\(2002\).+Food+Texture+and+Viscosity+&ots=u_PSpmXPtl&sig=uova31qCV6bH0yUUfUeuXyWKgTg](https://books.google.com/books?hl=en&lr=&id=S2HNnvSOuf8C&oi=fnd&pg=PP2&dq=Bourne,+M.+(2002).+Food+Texture+and+Viscosity+&ots=u_PSpmXPtl&sig=uova31qCV6bH0yUUfUeuXyWKgTg)

Briawan, D. (2016). Perubahan Pengetahuan, Sikap, Dan Praktik Jajanan Anak Sekolah Dasar Peserta Program Edukasi Pangan Jajanan (Changing of snack food behavior among school children participant of snacks education program). *Journal Gizi Pangan* vol. 11(3),halaman 201-210
<https://jurnal.ipb.ac.id/index.php/jgizipangan/article/view/16455/12074>

Choo, C. L., & Aziz, N. A. A. (2010). Effects of banana flour and β -glucan on the nutritional and sensory evaluation of noodles. *Food Chemistry*, 119(1), 34-40. <https://kundoc.com/queue/pdf-effects-of-banana-flour-and-glucan-on-the-nutritional-and-sensory-evaluation-of-.html>

- Diyah, N. W., Ambarwati, A., Warsito, G. M., Niken, G., Heriwiyan, E. T., Windysari, R., ... & Purwanto, P. (2016). Evaluasi Kandungan Glukosa Dan Indeks Glikemik Beberapa Sumber Karbohidrat Dalam Upaya Penggalan Pangan Ber-Indeks Glikemik Rendah. *Jurnal Farmasi Dan Ilmu Kefarmasian Indonesia*, 3(2), 67-73. <https://e-journal.unair.ac.id/JFIKI/article/view/7040/4758>
- Fatkurahman, R., Atmaka, W., & Basito, B. (2012). Karakteristik Sensoris Dan Sifat Fisikokimia Cookies Dengan Substitusi Bekatul Beras Hitam (*Oryza Sativa L.*) Dan Tepung Jagung (*Zea Mays L.*). *Jurnal Teknosains Pangan*. 1 (1): 49-57. <https://jurnal.uns.ac.id/teknosains-pangan/article/view/4186/3606>
- Giles, A. Geoff. (2003). *Food Packaging Tehnology*. London. ISBN 0-8493-9788-X https://www.academia.edu/6779651/Food_Packaging_Technology
- Gustiar, H. (2009). Sifat Fisiko-Kimia dan Indeks Glikemik Produk Cookies Berbahan Baku Pati Garut (*Maranta arundinacea L.*) Termodifikasi. *Undergraduated Thesis, Institut Pertanian Bogor*. <https://repository.ipb.ac.id/bitstream/handle/123456789/11329/F09hgu.pdf?sequence=2&isAllowed=y>
- Harold, McGee (2004). *On Food And Cooking The Science And Lore Of The Kitchen*. New York : Scribner. 884 hlm. http://lib.unika.ac.id/index.php?p=show_detail&id=48124&keywords=On+Food+And+Cooking+The+Science+And+Lore+Of+The+Kitchen
- Hendrayati, S., & Rauf, S. (2010). Pengetahuan gizi, pola makan, dan status gizi siswa SMP Negeri 4 Tompobulu Kabupaten Bantaeng. *Media Gizi Pangan*, 9(1), 33-40. <https://jurnalmediagizipangan.files.wordpress.com/2012/03/6-pengetahuan-gizi-pola-makan-dan-status-gizi-siswa-smp-negeri-4-tompobulu-kabupaten-bantaeng.pdf>
- Herawati, H. (2010). Potensi pengembangan produk pati tahan cerna sebagai pangan fungsional. *Jurnal Penelitian dan Pengembangan Pertanian*, 30(1), 31-39. <http://ejurnal.litbang.pertanian.go.id/index.php/jppp/article/download/3444/2918>

- Histifarina, D., Rachman, A., Rahadian, D., & Sukmaya, S. (2012). Teknologi Pengolahan Tepung dari Berbagai Jenis Pisang Menggunakan Cara Pengeringan Matahari dan Mesin Pengering. *Agrin*, 16(2) <http://www.academia.edu/download/49287266/134-344-1-PB.pdf>
- Iklima, N. (2017). Gambaran pemilihan makanan jajanan pada anak usia sekolah dasar. *Jurnal Keperawatan BSI*. Vol. 5, No. 1 : 8 – 17. <https://ejournal.bsi.ac.id/ejurnal/index.php/jk/article/view/1774/1389>
- Istiany, A., & Rusilanti. (2013). *Gizi terapan*. Bandung: Remaja Rosda Karya. <http://buku-rahma-detail.blogspot.com/2013/03/gizi-terapan.html>
- Julianti, E., & Nurminah, M. (2006). Teknologi Pengemasan. *Buku Ajar. Fakultas Pertanian Universitas Sumatera Utara*. [https://www.academia.edu/download/57810485/Textbook Teknologi Pengemasan.pdf](https://www.academia.edu/download/57810485/Textbook_Teknologi_Pengemasan.pdf)
- Justice, O. L., & L. N. Bass. (1979). *Principles and Practices of Seed Storage*. Castle House Public. Ltd. P. United States. <https://naldc.nal.usda.gov/download/CAT87208646/PDF>
- Kilcast, D., & Subramaniam, P. (Eds.). (2000). The stability and shelf-life of food. *Woodhead Publishing Limited*. England. [https://www.academia.edu/4755269/The stability and shelf life of food](https://www.academia.edu/4755269/The_stability_and_shelf_life_of_food)
- Marsh, K., & Bugusu, B. (2007). Food packaging—roles, materials, and environmental issues. *Journal of food science*, 72(3), R39-R55.. <https://onlinelibrary.wiley.com/doi/epdf/10.1111/j.1750-3841.2007.00301.x>
- Marsh, K., Barclay, A., Colagiuri, S., & Brand-Miller, J. (2011). Glycemic index and glycemic load of carbohydrates in the diabetes diet. *Current diabetes reports*, 11(2), 120-127. [https://www.researchgate.net/publication/49743588 Glycemic Index and Glycemic Load of Carbohydrates in the Diabetes Diet#fullTextFileContent](https://www.researchgate.net/publication/49743588_Glycemic_Index_and_Glycemic_Load_of_Carbohydrates_in_the_Diabetes_Diet#fullTextFileContent)
- Matz, S. A., & Matz, T. D. (1978). *Cookie and cracker technology* (No. Ed. 2). AVI Publishing Company, Inc <https://www.cabdirect.org/cabdirect/abstract/19780444460>

- Meilgaard, M. C., Civille, G. V., & Carr, B. T. (2007). Guidelines for choice of technique. *Meilgaard MC, Civille GV, Carr BT. Sensory evaluation techniques. 4th ed. Boca Raton, Fla.: CRC Press. p, 407-12* https://books.google.co.id/books?id=F_A-YtWXF3gC&printsec=frontcover#v=onepage&q&f=false
- Mir, J. A., Srikaeo, K., & García, J. (2013). Effects of amylose and resistant starch on starch digestibility of rice flours and starches. *International Food Research Journal*, 20(3). [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)
- Mudjajanto, E. S. (2005). Keamanan Makanan Jajanan Tradisional dalam Makan Sehat Hidup Sehat. *Kompas. Jakarta.* <http://www.gizi.net/cgi-bin/berita/fullnews.cgi?newsid1108963004,1393>
- Nurdjanah, S., Musita, N., & Indriani, D. (2011). Karakteristik Biskuit Coklat Dari Campuran Tepung Pisang Batu (*Musa Balbisiana Colla*) Dan Tepung Terigu Padaberbagai Tingkat Substitusi. *Jurnal Teknologi & Industri Hasil Pertanian*, 16(1), 51-62. <https://jurnal.fp.unila.ac.id/index.php/JTHP/article/view/44/51>
- NURJANAH, F. (2018). Pendugaan Umur Simpan Tepung Jamur Tiram Putih (*Pleurotus ostreatus*) Pada Kemasan Aluminium Foil Dengan Metode Akselerasi. <https://jurnal.polinela.ac.id/index.php/JPPT/article/view/1405/967>
- Nuryanto, N., Pramono, A., Puruhita, N., & Muis, S. F. (2014). Pengaruh pendidikan gizi terhadap pengetahuan dan sikap tentang gizi anak Sekolah Dasar. *Jurnal Gizi Indonesia (The Indonesian Journal of Nutrition)*, 3(1), 32-36 <https://ejournal.undip.ac.id/index.php/jgi/article/view/8751/7080>
- Pacheco-Delahaye, E., Maldonado, R., Pérez, E., & Schroeder, M. (2008). Production and characterization of unripe plantain (*Musa paradisiaca L.*) flours. *Interciencia*, 33(4), 290-296. https://www.researchgate.net/publication/230776917_Production_and_characterization_of_unripe_plantain_Musa_paradisica_L_flours

Pakhri, A., Chaerunnimah, C., & Rahmiyati, R. (2018). Edukasi Gizi terhadap Pengetahuan dan Kebiasaan Jajan pada Siswa SMP Negeri 35 Makassar. *Media Gizi Pangan*, 25(1), 77-83.

[https://www.researchgate.net/publication/327506036 Edukasi Gizi terhadap Pengetahuan dan Kebiasaan Jajan pada Siswa SMP Negeri 35 Makassar#fullTextFileContent](https://www.researchgate.net/publication/327506036_Edukasi_Gizi_terhadap_Pengetahuan_dan_Kebiasaan_Jajan_pada_Siswa_SMP_Negeri_35_Makassar#fullTextFileContent)

Priyono, E., Ninsix, R., & Apriyanto, M. (2018). Studi Pencampuran Labu Kuning (*Cucurbita moschata*) dengan Tepung Beras Terhadap karakteristik Biskuit yang Dihasilkan. *JURNAL TEKNOLOGI PERTANIAN*, 7(1), 8-20.

<https://ejournal.unisi.ac.id/index.php/jtp/article/view/109/82>

Rosida, D. F. (2011). Evaluasi Nilai Gizi Tepung Pra-masak Pisang Tanduk dan Pisang Raja Nangka [Nutritional Evaluation of Pre-cooked “Tanduk” and “Raja Nangka” Plantain flour]. *Jurnal Teknologi dan Industri Pangan*, 22(2), 125.

<https://journal.ipb.ac.id/index.php/jtip/article/view/4266/3804>

Rosyad, F., & Lenono, D. (2016). Klasifikasi kemurnian daging sapi berbasis electronic nose dengan metode principal component analysis. *IJEIS (Indonesian Journal of Electronics and Instrumentation Systems)*, 6(1), 47-58.

[https://www.researchgate.net/publication/312527220 Klasifikasi Kemurnian Daging Sapi Berbasis Electronic Nose dengan Metode Principal Component Analysis](https://www.researchgate.net/publication/312527220_Klasifikasi_Kemurnian_Daging_Sapi_Berbasis_Electronic_Nose_dengan_Metode_Principal_Component_Analysis)

Standar Nasional Indonesia, 2011. SNI 2973-2011: *Biskuit*. Jakarta: Badan Standarisasi Nasional. <https://adoc.tips/biskuit-sni-29732011.html>

Statistik, B. P. (2018). Produksi Pisang Indonesia Tahun 2018.

<https://www.bps.go.id/indicator/55/62/2/produksi-tanaman-buah-buahan.html>

Suyanti, A. S. (2010). Pisang Budidaya, Pengolahan dan Prospek Pasar (Edisi Revisi). *Penebar Swadaya*. Jakarta. <http://kikp.pertanian.go.id/pustaka/opac/detail-opac?id=4454>

- Syarief, R., & Sentausa, S. St Isyana. (1989). Teknologi pengemasan pangan. Bogor: Laboratorium Rekayasa Proses Pangan, PAU Pangan dan Gizi, IPB. <http://repository.ut.ac.id/4605/1/PANG4227-M1.pdf>
- Verdiana, L., & Muniroh, L. (2017). Kebiasaan Sarapan Berhubungan Dengan Konsentrasi Belajar Pada Siswa Sdn Sukoharjo I Malang. *Media Gizi Indonesia*, 12(1), 14-20. <http://e-journal.unair.ac.id/MGI/article/download/3501/4669>
- Wasono, M. S. E., & Yuwono, S. S. (2014). Pendugaan Umur Simpan Tepung Pisang Goreng Menggunakan Metode *Accelerated Shelf Life Testing* dengan Pendekatan *Arrhenius* *Jurnal pangan dan agroindustri*, 2(4), 178-187. <http://jpa.ub.ac.id/index.php/jpa/article/viewFile/90/108>
- Widowati, S. (2003). Prospek tepung sukun untuk berbagai produk makanan olahan dalam upaya menunjang diversifikasi pangan. *Program Pasca Sarjana. Institut Pertanian Bogor. Bogor*, hal, 26. https://www.rudycet.com/PPS702-ipb/07134/sri_widowati.htm
- Winarno F. G. (1992). Kimia Pangan dan Gizi. Jakarta: Gramedia Pustaka Utama. http://lib.unika.ac.id/index.php?p=show_detail&id=20591&keywords=winarno
- Winarno F. G. (1993). Makanan Jajanan. *Laporan Akhir Proyek Makanan jajanan. Bogor: Institut pertanian Bogor*. http://lib.unika.ac.id/index.php?p=show_detail&id=20591&keywords=winarno
- Winarno F. G. (2004). Kimia Pangan dan Gizi. Jakarta: Gramedia Pustaka Utama. http://lib.unika.ac.id/index.php?p=show_detail&id=30165&keywords=winarno
- Zhang, P., Whistler, R. L., BeMiller, J. N., & Hamaker, B. R. (2005). Banana starch: production, physicochemical properties, and digestibility—a review. *Carbohydrate polymers*, 59(4), 443-458. <https://kundoc.com/queue/pdf-banana-starch-production-physicochemical-properties-and-digestibility-a-review-.html>