

6. DAFTAR PUSTAKA

- Andyarini, E.N dan Hidayati I. 2017. Analisis Proksimat Pada Tepung Biji Nangka. KLOOROFIL. Vol. 1 No. 1. <http://jurnal.uinsu.ac.id/index.php/klorofil/article/view/1239>
- AOAC 1995. *Official Method of analysis. USA: Published by The Association of Official Analytical Chemyst Inc.* http://lib3.dss.go.th/fulltext/scan_ebook/aoac_1995_v78_n3.pdf
- Aparicio-Saguilan, A., Sayago-Ayerdi, Sonia G, Vargas-Torres, Apolonio, Tovar Juscelino, Ascencio-Otero, Tania, E. andllo-Perez, Luis, A. 2007. *Slowly digestible cookies prepared from resistant starch-rich lintnerized banana starch.* *Journal of Food Composition and Analysis* 20:175-181. <https://doi.org/10.1016/j.jfca.2006.07.005>
- Barry, K. S., Babinec, A. J. (2017). *Data Analysis with IBM SPSS Statistics.* Birmingham, UK: Packt Publishing. <https://www.packtpub.com/product/data-analysis-with-ibm-spss-statistics/9781787283817>
- Battacharya, Suwendu. 2014. *Conventional and Advance Food Processing Technologist.* UK: John Wiley & Sons Ltd. https://books.google.co.id/books?id=k6yMCwAAQBAJ&pg=PA194&lpg=PA194&dq=Matz,+S.+A.+dan+Matz,+T.+D.+1978.+Cookie+and+Cracker+Technology.+Second+Edition.+The+Avi+Publishing+Compani+Inc.,+USA&source=bl&ots=hn9ZiuLml6&sig=ACfU3U0Qx26iqyJ3rggOczTK8T_ym25dwQ&hl=id&sa=X&ved=2ahUKEwiH1Inlp6f3AhV-7XMBHb_2DhQQ6AF6BAGPEAM#v=onepage&q=Matz%2C%20S.%20A.%20dan%20Matz%2C%20T.%20D.%201978.%20Cookie%20and%20Cracker%20Technology.%20Second%20Edition.%20The%20Avi%20Publishing%20Compani%20Inc.%2C%20USA&f=false
- Claudia, R., Estiasih, T., Ningtyas, D. W., & Widyastuti, E. (2015). Pengembangan Biskuit Dari Tepung Ubi Jalar Oranye (*Ipomoea batatas L.*) Dan Tepung Jagung (*Zea mays*) FERMENTASI: KAJIAN PUSTAKA. *Jurnal Pangan dan Agroindustri Vol. 3 No 4 p. 1589-1595, September 2015, Universitas Brawijaya Malang.* <https://jpa.ub.ac.id/index.php/jpa/article/view/284>
- Dias, C. L. Ala-Nisilla, T. Wong-Ekkabut, J., Vattulainenm I., Grant, M., dan Karttunen, M. 2010. *The Hydrophobic Effect and Its Role in Cold Denaturation.* *Cryobiology.* 60. DOI: [10.1016/j.cryobiol.2009.07.005](https://doi.org/10.1016/j.cryobiol.2009.07.005)
- Dietz, WH. 2000. *Breastfeeding May Help Prevent Childhood Overweight.* *JAMA.* 2000:285:2506-7. DOI: [10.1001/jama.285.19.2506](https://doi.org/10.1001/jama.285.19.2506)

- Fadillah, A. 2008. Pengembangan Produk Turunan Nangka Melalui Pemanfaatan Biji Nangka Sebagai Bahan Baku Varonyil (Variasi Roti Unyil) Yang Sehat, Departemen Agribisnis. Bogor.
<https://repository.ipb.ac.id/bitstream/handle/123456789/19738/PKM-AI%20tepung%20biji%20nangka.pdf;jsessionid=E63A18041C8BBD69A84AD93E4D5A646A?sequence=16>
- Fida,R; G Pramafisi and Y Cahyana. 2019. *Application Of Banana Starch And Banana Flour In Various Food Product: A Review. Jurnal Triton, Vol. 10, No. 2, Desember 2019. ISSN: 2085-3823.*
<https://jurnal.polbangtanmanokwari.ac.id/index.php/jt/article/download/48/48>
- Habibah Nurul Ummu ;Nurjanna Albaar dan Hamidin Rasulu. 2021. *The Effect of Substitution of Seed Flour of Jackfruit (Artocarpus heterophyllus Lam.) on the Physicochemical and Organoleptic Characteristics of Macrons. International Journal on Food, Agriculture, and Natural Resources Volume 02, Issue 01, Page 19-24 ISSN: 2722-4066.*
<https://journal.fanres.org/index.php/IJFANRES/article/download/25/21>
- Hadi, Nurul ; Yusmarini dan Raswen Efendi.2017. Pemanfaatan Tepung Biji Nangka Dan Tepung Jagung Dalam Pembuatan *Flakes* Jom FAPERTA Vol. 4 No. 2 Oktober 2017.
<https://jom.unri.ac.id/index.php/JOMFAPERTA/article/viewFile/17095/16508>
- Hasan, S. M. K., Hossain, M. A., Hossain, M. J., Roy, J., & Sarker, M. S. H. (2010). Preparation of biscuit from jackfruit (*Artocarpus hetephyllus*) seed flour blended with wheat flour. *The Agriculturists*, 8(1), 10–18.
https://www.researchgate.net/profile/S_M_Kamrul_Hasan2/publication/313236786_Preparation_of_Biscuit_from_Jackfruit_Artocarpus_Heterophyllus_seed_flour_Blended_with_Wheat_flour/links/58934adda6fdcc45530c23e5/Preparation-of-Biscuit-from-Jackfruit-Artocarpus-Heterophyllus-seed-flour-Blended-with-Wheat-flour.pdf
- Hee-Joung An. 2005. *Effect of Ozonation and Addition of Amino Acids on Properties of Rice Starches. A Dissertation Submitted to the Graduate Faculty of the Louisiana State University and Agricultural and Mechanical College.*
https://digitalcommons.lsu.edu/cgi/viewcontent.cgi?article=3622&context=gradschool_dissertations
- Imanningsih, N. 2012. Profil Gelatinisasi Beberapa Formula Tepung-tepungan untuk Pendugaan Sifat Pemasakan. Panel Gizi Makan 2012.
<https://media.neliti.com/media/publications/223473-profil-gelatinisasi-beberapa-formulasi-t.pdf>

- Isaacs, J.S., 2002., *Infant Nutrition: Condition and Intervention, Public Health Nutrition/ Edited on behalf of the Nutrition Through The Life Cycle by Judith E Brown [et al]. Wadsworth.9:221–240.*
https://ocw.ui.ac.id/pluginfile.php/12209/mod_resource/content/1/Nutrition%20Through%20the%20Life%20Cycle%20by%20Judith%20E.%20Brown%20%28z-lib.org%29.pdf
- Islam, S., Begum, R., & Khatun, M. (2015). *A study on nutritional and functional properties analysis of jackfruit seed flour and value addition to biscuits. International Journal of Engineering Research & Technology, 4(12), 139-147.*
<https://www.ijert.org/research/a-study-on-nutritional-and-functional-properties-analysis-of-jackfruit-seed-flour-and-value-addition-to-biscuits-IJERTV4IS120205.pdf>
- Jacob, Jissy and K. Leelavathi. 2006. *Effect of Fat –Type On Cookie Dough and Cookie Quality. Flour Milling, Baking and Confectionery Technology, Central Food technological Research Institute, Mysore 570020, India. 23 januari 2006.*
<http://dx.doi.org/10.1016/j.jfoodeng.2006.01.058>
- Kisnawaty, Sudrajah Warajati dan Pramudya Kurnia. Pengaruh Substitusi Tepung Biji Nangka Pada Pembuatan *Cookies* Ditinjau dari Kekerasan dan Daya Terima. Seminar Nasional Gizi 2017 Program Studi Ilmu Gizi UMS
 “Strategi Optimasi Tumbuh kembang Anak. ISSN:2579-9622”
<https://publikasiilmiah.ums.ac.id/handle/11617/11037>
- Kusnandar, F. 2011. *Kimia Pangan: Komponen Makro.* Jakarta: PT. Dian Rakyat.
https://www.google.co.id/books/edition/Kimia_Pangan_Komponen_Makro/JLX5DwAAQBAJ?hl=id&gbpv=1&dq=Kusnandar,+F.+2011.+Kimia+Pangan:+Komponen+Makro.+Jakarta:+PT.+Dian+Rakyat&printsec=frontcover
- Lestari, Awwaliyah Puji. 2019. *Diversifikasi Pembuatan Biskuit Dengan Subtitusi Tepung Kacang Merah.* Skripsi: Universitas Negeri Semarang, Jurusan Pendidikan Kesejahteraan Keluarga, Fakultas Teknik.
http://lib.unnes.ac.id/40569/1/5401414022_Optimized.pdf
- Lindani, A. (2016) *Perbandingan Pengukuran Kadar air Metode Moisture Analyzer dengan Metode Oven pada Biskuit Sanwich Cookies di PT Mondelez Indonesia Manufaktur, Institut Pertanian Bogor.*
<https://adoc.pub/kuran-kadar-air-metode-moisture-analyzer.html>
- Loza, A., Quispe, M., Villanueva, J., & Peláez, P. P. (2017). *Development of functional cookies with wheat flour, banana flour (Musa paradisiaca), sesame seeds (Sesamum indicum) and storage stability. Scientia Agropecuaria, 8(4), 315–325.* <https://doi.org/10.17268/sci.agropecu.2017.04.03>.

- Lumentut, G. 2018 Formulasi Bubur Bayi dari Tepung Pregelatinasi Umbi Uwi Ungu (*Dioscorea alata L.*) dengan Tepung Kedelai (*Glycine max L.Merr*) sebagai Alternatif makanan Pendamping Air Susu Ibu. Fakultas Pertanian Universitas Hassanuddin. Makassar. [skripsi]. http://digilib.unhas.ac.id/uploaded_files/temporary/DigitalCollection/ZmNIMjFlMjRjNjEyMDBjMDA4ZGYyY2VkZjc5MDYwOTMyNDY5MTlmNA==.pdf
- Mabogo, F. A., *Mashau, M. E. and Ramashia, S. E. 2021. *Effect Of Partial Replacement Of Wheat Flour With Unripe Banana Flour On The Functional, Thermal, And Physicochemical Characteristics Of Flour And Biscuits. International Food Research Journal* 28(1): 138 - 147 (February 2021). [http://www.ifrj.upm.edu.my/28%20\(01\)%202021/DONE%20-%2014%20-%20IFRJ20276.R1.pdf](http://www.ifrj.upm.edu.my/28%20(01)%202021/DONE%20-%2014%20-%20IFRJ20276.R1.pdf)
- Marlina, Paramitha Wirdani Ningsih Marlina; Raden Roro Dwi Agustine Maulianti; Maria Meylan Yuliany Fernandez. 2018. Pengembangan Biskuit Mpsi Berbahan Dasar Berbagai Macam Tepung Sebagai Produk Inovasi Mpsi. *MGMI* Vol. 10, No. 1, Desember 2018: 27-38. <https://ejournal2.litbang.kemkes.go.id/index.php/mgmi/article/view/587>
- Marlynda, Happy Nurmalita Sari; Mukhoirotin Mukhoirotin; Stephanie Lexy Louis; Zuraidah Zuraidah; Sri Sartika Sari Dewi; Yulinda Aswan; Wijayanti Wijayanti; Wardati Humaira; Suryani Suryani; Rohani Retnauli Simanjuntak; Niken Bayu Argaheni. 2022. *Gizi Dalam Kebidanan*. Medan: Yayasan Kita Menulis. https://books.google.co.id/books?id=3VxqEAAQBAJ&pg=PA87&lpg=PA87&dq=bayi+memerlukan+energi+sebesar+115-120+kkal/Kg/hari.&source=bl&ots=w7yHmv_Paa&sig=ACfU3U1pT4lqSf5fzAzD8_CG3nKThTGGTA&hl=id&sa=X&ved=2ahUKEwjd9NGJjKf3AhVfH7cAHZ7rAowQ6AF6BAg0EAM#v=onepage&q=bayi%20memerlukan%20energi%20sebesar%20115-120%20kkal%20Kg%20hari%2C&f=false
- Maskey Buntuy ; Sarmila Subedi & Nabindra Kumar Shrestha. 2020. *Effect of Incorporation of Jackfruit (Artocarpus Heterophyllus) Seed Flour on the Quality of Cookies. Article.* <https://doi.org/10.3126/dristikon.v10i1.34541>.
- Menteri Kesehatan RI. (2019). *Angka Kecukupan Gizi Yang Dianjurkan Untuk Masyarakat Indonesia*. Menteri Kesehatan Republik Indonesia. http://hukor.kemkes.go.id/uploads/produk_hukum/PMK_No_28_Th_2019_tg_Angka_Kecukupan_Gizi_Yang_Dianjurkan_Untuk_Masyarakat_Indonesia.pdf
- Mufida, Lailiana; Tri Dewanti Widyaningsih dan Jaya Mahar Maligan. 2015. Prinsip Dasar Makanan Pendamping Air Susu Ibu (MP-ASI) Untuk Bayi 6 – 24 Bulan: Kajian Pustaka. *Jurnal Pangan dan Agroindustri* Vol. 3 No 4 p.1646-1651, September 2015. <https://jpa.ub.ac.id/index.php/jpa/article/view/290/300>

- Narpinder Singh , Shaveta Gupta , Navdeep Singh Sodhi & R. P. Singh. 2002. *Effect Of Additives On Dough And Cookie Making Properties Of Flour*. *International Journal of Food Properties*, 5:3, 547-562, DOI: [10.1081/JFP-120015491](https://doi.org/10.1081/JFP-120015491)
- Nielsen, S. S. 2017. *Food Analysis Laboratory Manual Third Edition*. Springer. New York.
https://www.google.co.id/books/edition/Food_Analysis_Laboratory_Manual/xxgnDwAAQBAJ?hl=id&gbpv=1&dq=Nielsen,+S.+S.+2017.+Food+Analisis+Laboratory+Manual+Third+Edition.+Springer.+New+York.&pg=PA75&printsec=frontcover
- Norhidayah, M., Noorlaila, A. and 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 (2014).
[http://www.ifrj.upm.edu.my/21%20\(06\)%202014/11%20IFRJ%2021%20\(06\)%202014%20Noshidayah%20203%20\(1\).p](http://www.ifrj.upm.edu.my/21%20(06)%202014/11%20IFRJ%2021%20(06)%202014%20Noshidayah%20203%20(1).p)
- Nuraini, D. N. 2011. *Aneka Manfaat Biji-Bijian* . Gaya Media. Yogyakarta.
<https://pdfcoffee.com/qdownload/dini-nuris-nuraini-2011-aneka-manfaat-biji-bijianpdf-pdf-free.html>
- Nurlita., Hermanto., & Nur Asyik. 2017. Pengaruh Penambahan Tepung Kacang Merah (*Phaseolus Vulgaris L*) Dan Teung Labu Kuning (*Cucurbita Moschata*) Terhadap Penilaian Organoleptik Dan Nilai Gizi Biskuit. *Jurnal Sains Dan Teknologi Pangan*. Vol 2 No 3.
<http://ojs.uho.ac.id/index.php/jstp/article/view/2631>
- Tantan Widiantara, Dede Zainal Arief, dan Eska Yuniar. 2018. Kajian Perbandingan Tepung Kacang Koro Pedang (*Canavalia ensiformis*) Dengan Tepung Tapioka Dan Konsentrasi Kuning Telur Terhadap Karakteristik Cookies Koro. *Pasundan Food Technology Journal*, Volume 5, No.2, Tahun 2018.
<https://journal.unpas.ac.id/index.php/foodtechnology/article/download/1045/601/>
- Prabawati, S.; Suyanti., and Setyabudi, D.A., 2008. Teknologi pascapanen dan tehnik pengolahan buah pisang. Badan Penelitian dan Pengembangan Pertanian.
http://pascapanen.litbang.pertanian.go.id/assets/buku_teknologi/juknis_pisang.pdf
- Pratama, Septian Hari dan Fitriyono Ayustaningwarno. 2015. Kandungan Gizi, Kesukaan, Dan Warna Biskuit Substitusi Tepung Pisang Dan Kecambah Kedelai. *Journal of Nutrition College*, Volume 4, Nomor 3, Tahun 2015, Halaman 252-258. <http://ejournals1.undip.ac.id/index.php/jnc>.

- Pritasari; Didit Damayanti dan Nugraheni Tri Lestari. 2017. Gizi Dalam Daur Kehidupan. BPPSDMK.E-BOOK.
<http://bppsdmk.kemkes.go.id/pusdiksdmk/wpcontent/uploads/2017/11/GIZI-DALAM-DAUR-KEHIDUPAN-FINAL-SC.pdf>
- Purnamasari E.W dan Harijono. 2014. Optimasi Kadar Kalori Dalam Makanan Pendamping ASI (MP- ASI). Jurnal Fakultas Pertanian Universitas Brawijaya. Malang. <https://jpa.ub.ac.id/index.php/jpa/article/view/48/5>
- Putri., T.K.,D. Veronika, A. Ismail, A. Karuniawan ,Y. Maxiselly, A. W. Irwan , W. Sutari. 2015. Pemanfaatan jenis-jenis pisang (banana dan plantain) lokal Jawa Barat berbasis produk sale dan tepung. Jurnal Kultivasi Vol. 14(2) Oktober 2015. <http://jurnal.unpad.ac.id/kultivasi/article/view/12074/0>
- Rauf, Rusdin dan Dwi Sarbini. 2015. Daya Serap Air Sebagai Acuan Untuk Menentukan Volume Air Dalam Pembuatan Adonan Roti Dari Campuran Tepung Terigu Dan Tepung Singkong. *AGRITECH*, Vol. 35, No. 3, Agustus 2015. <https://media.neliti.com/media/publications/90979-none-76c79351.pdf>
- Restu N, Damiati, dan Ekayani H. 2015. Pemanfaatan Tepung Biji Nangka Menjadi Kue Pia Kering. Jurusan Pendidikan Kesejahteraan Keluarga. Universitas Pendidikan Ganesha. Bali. [skripsi]. DOI: <https://doi.org/10.23887/jjpkk.v3i1.4853>
- Silfia., 2012, Pengaruh Substitusi Tepung Pisang Pada Pembuatan Brownies Terhadap Sifat Kimia Dan Penerimaan Organoleptik. Jurnal Litbang Industri, Vol.2 No.2, Desember 2012: 71-78 DOI:[10.24960/jli.v2i2.602.71-78](https://doi.org/10.24960/jli.v2i2.602.71-78)
- SNI 01-7111.1-2005. Makanan Pendamping Air Susu Ibu. https://pergizi.org/images/stories/downloads/SNI/sni%20mpasi%20bubuk%20%201971_sni%2001-7111.1-2005.pdf
- Soares, Susana; Elsa Brandão; Carlos Guerreiro; Sónia Soares; Nuno Mateus and Victor de Freitas. 2020. Tannins in Food: Insights into the Molecular Perception of Astringency and Bitter Taste. *Molecules* 2020, 25, 2590; doi:[10.3390/molecules25112590](https://doi.org/10.3390/molecules25112590)
- Sudaryanto, Gatot. 2014. MPASI Super Lengkap. Penebar Plus: Jakarta. <https://books.google.co.id/books?id=OZdlCAAQBAJ&printsec=frontcover&hl=id#v=onepage&q&f=false>
- Suriya, M., Rajput, R., Reddy, C. K., Haripriya, S., & Bashir, M. (2017). *Functional and physicochemical characteristics of cookies prepared from Amorphophallus paeoniifolius flour*. *Journal of Food Science and Technology*, 54(7), 2156–2165. <https://doi.org/10.1007/s13197-017-2656-y>.

- Thamaria, Netty. 2017. Penilaian Status Gizi. BPPSDMK. <http://bppsdmk.kemkes.go.id/pusdiksdmk/wp-content/uploads/2017/11/PENILAIAN-STATUS-GIZI-FINAL-SC.pdf>
- Valdez-Niebla, J. A., Parades-Lopez O., Vargas-Lopez, J. M. Dan Hernandez-Lopez, D., 1993, *Moisture Sorption Isotherms and other physicochemical properties of nixtamalized amaranth flour*, *food chemistry*, 46: 19-23. [https://doi.org/10.1016/0308-8146\(93\)90069-R](https://doi.org/10.1016/0308-8146(93)90069-R)
- Wadlihah, F. 2010. Pengaruh Perbandingan Tepung Terigu dan Tepung Biji Nangka terhadap Komposisi Proksimat dan Sifat Sensorik Kue Bolu Kukus. Skripsi. Universitas Muhammadiyah Surakarta, FIK. <http://eprints.ums.ac.id/10292/1/J310060007.pdf>
- Widodo, Slamet dan Saifuddin Sirajuddin. 2019. *Biscuit Formulation With Substitution Of Brown Rice Flour*. JBHOST, Vol 05 No 02, 2019: 159-168. <https://dx.doi.org/10.22334/jbhost.v5i2>.
- Wulandari, R. T., Widyastuti, N., & Ardiaria, M. (2018). Perbedaan Pemberian Pisang Raja Dan Pisang Ambon Terhadap VO₂max Remaja Di Sekolah Sepak Bola. *Journal Of Nutrition College*, 8-14. <https://ejournal3.undip.ac.id/index.php/jnc/article/view/20773/19478>