

5. DAFTAR PUSTAKA

- Ã, A. A. A., Ross, K. A., Beta, T., Fulcher, R. G., & Arntfield, S. D. (2008). *Effect of pre-dehulling treatments on some nutritional and physical properties of navy and pinto beans (Phaseolus vulgaris L.)*. 41, 771–778. <https://doi.org/10.1016/j.lwt.2007.05.014>
- Affandi, A., & Ferdiansyah, M. (2017). Karakterisasi Sifat Fisiko-Kimia Dan Organoleptik Produk Cookies Tersubstitusi Tepung Suweg (Amorphophallus Campanulatus Bi). *Jurnal Pangan Dan Gizi*, 7(1), 9–16. <https://doi.org/10.26714/jpg.7.1.2017.9-16>
- Afiifah, N. N., & Srimiati, M. (2020). Analisis Proksimat Snack Bar dengan Substitusi Tepung Pisang Kepok (*Musa paradisiaca* linn). *Jurnal Ilmiah Kesehatan*, 2(1), 36–42. <https://doi.org/10.36590/jika.v2i1.46>
- Agrifood. 2017. Di Bantul, Harga Jagung Pipil Kering Menjanjikan Petani. Informasi Industri Pangan. Diakses pada tanggal 15 November 2021. Pukul 15.27 WIB <https://agrifood.id/di-bantul-harga-jagung-pipil-kering-menjanjikan-petani/>.
- Ajila, C. M., Aalami, M., Leelavathi, K., & Rao, U. J. S. P. (2010). *Mango peel powder: A potential source of antioxidant and dietary fiber in macaroni preparations. Innovative Food Science and Emerging Technologies*, 11(1), 219–224. <https://doi.org/10.1016/j.ifset.2009.10.004>
- Ajila, C. M., Leelavathi, K., & Prasada Rao, U. J. S. (2008). *Improvement of dietary fiber content and antioxidant properties in soft dough biscuits with the incorporation of mango peel powder. Journal of Cereal Science*, 48(2), 319–326. <https://doi.org/10.1016/j.jcs.2007.10.001>
- Alfira, E. (2015). Pengaruh Lama Perendaman Pada Hormon Tiroksin Terhadap Pertumbuhan Dan Kelangsungan Hidup Benih Ikan Nila (*Oreochromis niloticus*). *Skripsi*, 1–42.
- Altindag, G., Certel, M., Erem, F., & Ilknur Konak, Ü. (2015). *Quality Characteristics of Gluten-Free Cookies Made of Buckwheat, Corn, and Rice Flour With/Without Transglutaminase. Food Science and Technology International*, 21(3), 213–220. <https://doi.org/10.1177/1082013214525428>
- Alvarez-Jubete, L., Arendt, E. K., & Gallagher, E. (2010). *Nutritive value of pseudocereals and their increasing use as functional gluten-free ingredients. Trends in Food Science and Technology*, 21(2), 106–113. <https://doi.org/10.1016/j.tifs.2009.10.014>
- Amalia, R., & Fithra, F. (2014). Perbedaan Kepadatan Tulang antara Penderita Autis dan Tidak Autis. *Journal Of Nutrition College*, 3(2), 40–47. <http://ejournal-s1.undip.ac.id/index.php/jnc>
- Arufe, S., Chenlo, F., Sineiro, J., & Moreira, R. (2019). *Effect of brown seaweed addition and starch gelatinization on gluten-free chestnut flour doughs and cookies. Journal of Food Measurement and Characterization*, 13(4), 2571–2580. <https://doi.org/10.1007/s11694-019-00177-6>
- Asare, S. N., Ijong, F. G., & Rieuwpassa, F. J. (2016). Penambahan Hidrolisat Protein

- Ikan Lemuru (*Sardinella lemuru*) Pada Pembuatan Biskuit. *Ilmiah Tindalung*, 10–18.
- Astley, S. B. (2003). *Dietary antioxidants - Past, present and future? Trends in Food Science and Technology*, 14(3), 93–98. [https://doi.org/10.1016/S0924-2244\(02\)00281-9](https://doi.org/10.1016/S0924-2244(02)00281-9)
- Astuti, A. T. (2016a). Hubungan antara Pola Konsumsi Makanan yang Mengandung Gluten Dan Kasein Dengan Perilaku Anak Autis Pada Sekolah Khusus Autis Di Yogyakarta *Association Between Food Consumption Containing Gluten and Casein and Behavior of Autistic Children At Special School. Jurnal Medika Respati*, XI, 41–54.
- Astuti, A. T. (2016b). Mengandung Gluten Dan Kasein Dengan Perilaku Anak Autis Pada Sekolah Khusus Autis Di Yogyakarta *Association Between Food Consumption Containing Gluten And Casein And Behavior Of Autistic Children At Special School For Autistic Children In Yogyakarta. Jurnal Medika Respati*, XI, 41–54.
- Ayaz, F. A., Torun, H., Glew, R. H., Bak, Z. D., Chuang, L. T., Presley, J. M., & Andrews, R. (2009). *Nutrient content of carob pod (Ceratonia siliqua L.) flour prepared commercially and domestically. Plant Foods for Human Nutrition*, 64(4), 286–292. <https://doi.org/10.1007/s11130-009-0130-3>
- Badan Pusat Statistik. 2019. Impor Biji Gandum dan Meslin Menurut Negara Asal Utama 2010-2019. BPS-Statistic Indonesia. <https://www.bps.go.id/statictable/2019/02/14/2016/impor-biji-gandum-dan-meslin-menurut-negara-asal-utama-2010-2019.html>. Diakses pada tanggal 1 Oktober 2020. Pukul 18:07 WIB.
- Balitkabi. 2016. Prospek Aneka Kacang Potensial : Koro Pedang sebagai Pengganti Kedelai. Balai Penelitian Tanaman Aneka Kacang dan Umbi. Diakses pada tanggal 15 November 2021. Pukul 17.05. <https://balitkabi.litbang.pertanian.go.id/infotek/prospek-aneka-kacang-potensial-koro-pedang-sebagai-pengganti-kedelai/>
- Bai, J. C., Fried, M., Corazza, G. R., Schuppan, D., Farthing, M., Catassi, C., Greco, L., Cohen, H., Ciacci, C., Eliakim, R., Fasano, A., González, A., Krabshuis, J. H., & Lemair, A. (2013). *World Gastroenterology Organisation Global Guidelines on Celiac Disease. Journal of Clinical Gastroenterology*, 47(2), 121–126. <https://doi.org/10.1097/MCG.0b013e31827a6f83>
- Becker, F. S., Damiani, C., de Melo, A. A. M., Borges, P. R. S., & de Barros Vilas Boas, E. V. (2014). *Incorporation of Buriti Endocarp Flour in Gluten-free Whole Cookies as Potential Source of Dietary Fiber. Plant Foods for Human Nutrition*, 69(4), 344–350. <https://doi.org/10.1007/s11130-014-0440-y>
- Bent, S., Bertoglio, K., Ashwood, P., Bostrom, A., & Hendren, R. L. (2011). *A pilot randomized controlled trial of omega-3 fatty acids for autism spectrum disorder. Journal of Autism and Developmental Disorders*, 41(5), 545–554. <https://doi.org/10.1007/s10803-010-1078-8>
- Brassesco, M. E., Brandão, T. R. S., Silva, C. L. M., & Pintado, M. (2021). *Carob bean (Ceratonia siliqua L.): A new perspective for functional food. Trends in Food*

- Science and Technology*, 114(May), 310–322.
<https://doi.org/10.1016/j.tifs.2021.05.037>
- Camelia, R., Wijayanti, H. S., & Nissa, C. (2019). Studi kualitatif faktor yang mempengaruhi orang tua dalam pemberian makan anak autis. *Jurnal Gizi Indonesia (The Indonesian Journal of Nutrition)*, 7(2), 99–108.
<https://doi.org/10.14710/jgi.7.2.99-108>
- Castro-Muñoz, R., Fíla, V., & Durán-Páramo, E. (2019). A Review of the Primary By-product (Nejayote) of the Nixtamalization During Maize Processing: Potential Reuses. *Waste and Biomass Valorization*, 10(1), 13–22.
<https://doi.org/10.1007/s12649-017-0029-4>
- Chakraborty, S. K., Kotwaliwale, N., & Navale, S. A. (2018). Rheological characterization of gluten free millet flour dough. *Journal of Food Measurement and Characterization*, 12(2), 1195–1202.
<https://doi.org/10.1007/s11694-018-9733-4>
- Chávez-Santoscoy, R. A., Gutiérrez-Urbe, J. A., Serna-Saldivar, S. O., & Perez-Carrillo, E. (2016). Production of Maize Tortillas and Cookies from Nixtamalized Flour Enriched with Anthocyanins, Flavonoids and Saponins Extracted from Black Bean (*Phaseolus vulgaris*) Seed Coats. *Food Chemistry*, 192, 90–97.
<https://doi.org/10.1016/j.foodchem.2015.06.113>
- Chung, H., Cho, A., & Lim, S. (2014). Utilization of Germinated and Heat-Moisture Treated Brown Rices in Sugar-Snap Cookies. *LWT - Food Science and Technology*, 57(1), 260–266. <https://doi.org/10.1016/j.lwt.2014.01.018>
- Cicarelli, G., Della Rocca, G., Amboni, M., Ciacci, C., Mazzacca, G., Filla, A., & Barone, P. (2003). Clinical and neurological abnormalities in adult celiac disease. *Neurological Sciences*, 24(5), 311–317. <https://doi.org/10.1007/s10072-003-0181-4>
- de Vasconcelos, M. C. B. M., Bennett, R. N., Rosa, E. A. S., & Ferreira-Cardoso, J. V. (2010). Composition of European chestnut (*Castanea sativa* Mill.) and association with health effects: Fresh and processed products. *Journal of the Science of Food and Agriculture*, 90(10), 1578–1589. <https://doi.org/10.1002/jsfa.4016>
- Devisetti, R., Ravi, R., & Bhattacharya, S. (2015). Effect of Hydrocolloids on Quality of Proso Millet Cookie. *Food and Bioprocess Technology*, 8(11), 2298–2308.
<https://doi.org/10.1007/s11947-015-1579-8>
- Diniyah, N., Wahyu, F., & Subagio, A. (2019). Karakteristik Tepung Premiks Berbahan Mocaf (Modified Cassava Flour) Dan Maizena Pada Pembuatan Cookies Green Tea. *Jurnal Pangan Dan Agroindustri*, 7(3), 25–36.
<https://doi.org/10.21776/ub.jpa.2019.007.03.4>
- Emefiene, M. E., Joshua, V. I., Nwadike, C., Yaroson, A. Y., & Zwalnan, N. D. E. (2014). Profitability analysis of Pigeon pea (*Cajanus cajan*) production in Riyom LGA of Plateau State. 13(2), 73–88.
- Falomir, O., & Lopez, P. (1991). Effect of Safflower Protein Isolates on Cookie Characteristics. *International Journal of Food Science & Technology*, 26(1), 39–43.
<https://doi.org/10.1111/j.1365-2621.1991.tb01139.x>
- Filipčev, B., Šimurina, O., Sakač, M., Sedej, I., Jovanov, P., Pestorić, M., &

- Bodroža-Solarov, M. (2011). *Feasibility of Use of Buckwheat Flour as an Ingredient in Ginger Nut Biscuit Formulation*. *Food Chemistry*, 125(1), 164–170. <https://doi.org/10.1016/j.foodchem.2010.08.055>
- Fiskasila, D., Hapsari, P., & Kurniawan, A. (2014). Hubungan Antara Diet Bebas Gluten Dan Kasein Dengan Perilaku Hiperaktif Anak Autis. *Jurnal Artoprdagogia*, 1(2), 101–105.
- Fitriyono, A. (2014). Teknologi Pangan Teori dan Praktis. *EBook Graha Ilmu*, January 2014, 1–3.
- Ganorkar, P. M., & Jain, R. K. (2021). *Effect of flaxseed incorporation on physical, sensorial, textural and chemicaattributes of cookies*. *Revista Mexicana de Ingeniera Quimica*, 20(3), 1515–1521. <https://doi.org/10.24275/rmiq/Alim2406>
- Giri, N. A., & Sajeev, M. S. (2020). *Physico-Mechanical and Nutritional Evaluation of Taro (Colocasia esculenta) Flour-based Gluten-free Cookies*. *Agricultural Research*, 9(1), 125–131. <https://doi.org/10.1007/s40003-019-00411-z>
- Giuberti, G., Rocchetti, G., Sigolo, S., Fortunati, P., Lucini, L., & Gallo, A. (2018). *Exploitation of alfalfa seed (Medicago sativa L.) flour into gluten-free rice cookies: Nutritional, antioxidant and quality characteristics*. *Food Chemistry*, 239, 679–687. <https://doi.org/10.1016/j.foodchem.2017.07.004>
- Gujral, H. S., Mehta, S., Samra, I. S., & Goyal, P. (2003). *Effect of wheat bran, coarse wheat flour, and rice flour on the instrumental texture of cookies*. *International Journal of Food Properties*, 6(2), 329–340. <https://doi.org/10.1081/JFP-120017816>
- Gultom, G., & Martony, O. (2021). Pengaruh Substitusi Tepung Biji Nangka dan Tepung Ikan Lemuru terhadap Mutu Fisik dan Analisis Kandungan Zat Gizi (Protein, Kalsium, Zinc, Fe) Cookies. *Gizi*, 1, 33–41.
- Gusmawan, R. A., Agustini, T. W., & Fahmi, A. S. (2020). Efek Penambahan Bio-Calcium Powder Tulang Ikan Nila (*Oreochromis Niloticus*) Dengan Konsentrasi Berbeda Terhadap Karakteristik Cookies Berbahan Dasar Tepung Mocaf. *Journal Ilmu Dan Teknologi Perikanan*, 2(2), 22–30.
- Hadnadev, D. T. ., Torbica, A. M., & Hadnadev, M. S. (2013). *Influence of Buckwheat Flour and Carboxymethyl Cellulose on Rheological Behaviour and Baking Performance of Gluten-Free Cookie Dough*. *Food and Bioprocess Technology*, 6(7), 1770–1781. <https://doi.org/10.1007/s11947-012-0841-6>
- Halsted, C. H. (1996). *The Many Faces of Celiac Disease*. *Journal of the American Medical Association*, 334(5), 1189–1194. <https://doi.org/10.1001/jama.275.23.1797>
- Hamdani, A. M., Wani, I. A., & Bhat, N. A. (2020). *Gluten Free Cookies from Rice-Chickpea Composite Flour Using Exudate Gums from Acacia, Apricot and Karaya*. *Food Bioscience*, 35(January), 100541. <https://doi.org/10.1016/j.fbio.2020.100541>
- Hassan, Z. H. (2014). Aneka Tepung Berbasis Bahan Baku Lokal Sebagai Sumber Pangan Fungsional Dalam Upaya Meningkatkan Nilai Tambah Produk Pangan Lokal. *Pangan*, 23(1), 93–107.
- Hernawan, E., & Meylani, V. (2016). Analisis Karakteristik Fisikokimia Beras Putih, Beras Merah, Dan Beras Hitam (*Oryza sativa L.*, *Oryza nivara* dan *Oryza sativa L.*

- indica). *Jurnal Kesehatan Bakti Tunas Husada: Jurnal Ilmu-Ilmu Keperawatan, Analis Kesehatan Dan Farmasi*, 15(1), 79. <https://doi.org/10.36465/jkbth.v15i1.154>
- Hidayat, B., Muslihudin, M., & Akmal, S. (2018). Perubahan Karakteristik Fisikokimia Tepung Onggok Selama Proses Fermentasi Semi Padat Menggunakan *Saccharomyces cerevisiae* [Changes in Physicochemical Characteristics of Cassava Bagasse Flour During Semi-Solid Fermentation Process Using *Saccharomyces cerev*]. *Penelitian Pertanian Terapan*, 18(3), 146–152.
- Himeda, M., Njintang Yanou, N., Fombang, E., Facho, B., Kitissou, P., Mbofung, C. M. F., & Scher, J. (2014). *Chemical composition, functional and sensory characteristics of wheat-taro composite flours and biscuits*. *Journal of Food Science and Technology*, 51(9), 1893–1901. <https://doi.org/10.1007/s13197-012-0723-y>
- Hussain, S., Anjum, F. M., Butt, M. S., Khan, M. I., & Asghar, A. (2006). *Physical and Sensoric Attributes of Flaxseed Flour Supplemented Cookies*. *Turkish Journal of Biology*, 30(2), 87–92.
- Hyman, S. L., Stewart, P. A., Foley, J., Peck, R., Morris, D. D., Wang, H., & Smith, T. (2016). *The Gluten-Free / Casein-Free Diet : A Double-Blind Challenge Trial in Children with Autism*. *Journal of Autism and Developmental Disorders*, 46(1), 205–220. <https://doi.org/10.1007/s10803-015-2564-9>
- Ikrawan, Y., Garnida, Y., & Tsani, N. (2020). *The effect of pumpkin with sorghum flour ratio on the characteristic of cookies gluten-free*. *International Conference on Food and Bio-Industry*, 443, 1–7. <https://doi.org/10.1088/1755-1315/443/1/012030>
- IBGE, 2018. *Instituto Brasileiro de Geografia e Estatística (IBGE). Censo Agropecuário (Agricultural Census)* – Available at <https://sidra.ibge.gov.br/tabela/2233#resultado>
- Idnmedis. 2021. Kacang Pinto : Manfaat-Efek Samping dan Tips Konsumsi. idnMedis.com. Diakses pada tanggal 12 Mei 2021. <https://idnmedis.com/kacang-pinto>
- Kementrian Kesehatan Republik Indonesia. (2018). *Tabel Komposisi Pangan Indonesia 2017*. Jakarta.
- Isnaini, C., & Marliyati, S. A. (2015). Pemanfaatan Prebiotik Xyloooligosakarida (Xos) Dalam Pengolahan Cookies Fungsional Untuk Kesehatan Saluran Pencernaan Penyandang Autis. *Jurnal Gizi Dan Pangan*, 10(2), 141–148.
- Jan, U., Gani, A., Ahmad, M., Shah, U., Baba, W. N., Masoodi, F. A., Maqsood, S., Gani, A., Wani, I. A., & Wani, S. M. (2015). *Characterization of cookies made from wheat flour blended with buckwheat flour and effect on antioxidant properties*. *Journal of Food Science and Technology*, 52(10), 6334–6344. <https://doi.org/10.1007/s13197-015-1773-8>
- Kaltari, B. I., Setyowati, & Dewi, D. P. (2016). Pengaruh Variasi Pencampuran Tepung Talas Bogor (*Colocasia esculenta* L . Schott) dan Kacang Merah (*Phaseolus vulgaris* L .) Terhadap Sifat Fisik , Tingkat Kesukaan , Kadar Protein Dan Kadar Serat Pada Cookies Talas Rendah Protein. *Jurnal Nutrisia*, 18(1), 51–57.
- Kaplan, M., Yüksel, F., & Karaman, K. (2020). *In Vitro Glycemic Index, Antioxidant*

Capacity and Some Physicochemical Characteristics of Deep-Fried Sorghum Based Gluten Free Chips. Journal of Food Science and Technology.
<https://doi.org/10.1007/s13197-020-04830-7>

- Knivsberg, A. M., Reichelt, K. L., Høien, T., & Nødland, M. (2003). *Effect of a Dietary Intervention on Autistic Behavior. Focus on Autism and Other Developmental Disabilities*, 18(4), 248–257.
- Koswara, S. (2009). Ubi Jalar dan Hasil Olahannya. *EBoookPangan.Com*, 34.
<http://tekpan.unimus.ac.id/wp-content/uploads/2013/07/UBIJALAR-DAN-HASIL-OLAHANNYA.pdf>
- Krisnawati, A. (2005). *Prospek Serta Pencandraan Sifat Kualitatif Dan Kuantitatif Kacang Gude (Cajanus cajan L . Millsp .).* 10(9), 1–10.
- Kuraishi, C., Yamazaki, K., & Yasuyuki, S. (2001). *Transglutaminase : Its Utilization in the Food. Food Reviews International*, 17(2), 221–246.
<https://doi.org/10.1081/FRI-100001258>
- Kusharto, C. M., & Marliyati, A. (2012). Formulasi Biskuit Dengan Substitusi Tepung Ikan Lele Dumbo (*Clarias gariepinus*) Dan Isolat Protein Kedelai (*Glycine Max*) Sebagai Makanan Potensial Untuk Anak Balita Gizi Kurang [*Biscuit Formulation with Catfish Dumbo (Clarias gariepinus) Flour and Soy*]. *Jurnal Teknologi Dan Industri Pangan*, 23(1), 9–16. <https://doi.org/10.6066/5287>
- Ladamay, N. A., & Yuwono, S. S. (2014). Pemanfaatan Bahan Lokal dalam Pembuatan Foodbars (Kajian Rasio Tapioka : Tepung Kacang Hijau dan Proporsi CMC). *Jurnal Pangan Dan Agroindustri*, 2(1), 67–78.
- Liu, X., Fan, X., Wang, W., Yao, S., & Chen, H. (2021). *Wetting Raw Almonds to Enhance Pulse Light Inactivation of Salmonella and Preserve Quality. Food Control*, 125(February), 107946. <https://doi.org/10.1016/j.foodcont.2021.107946>
- Maflahah, I. (2010). Analisis Proses Pembuatan Pati Jagung (Maizena). *Embryo*, 7(1), 40–45.
- Mahajan, P., Bera, M. B., Panesar, P. S., & Chauhan, A. (2021). *International Journal of Biological Macromolecules Millet starch : A review. International Journal of Biological Macromolecules*, 180, 61–79.
<https://doi.org/10.1016/j.ijbiomac.2021.03.063>
- Mamat, H., Matanjun, P., Ibrahim, S., Siti, S. F., Abdul Hamid, M., & Rameli, A. S. (2014). *The Effect of Seaweed Composite Flour on the Textural Properties of Dough and Bread. Journal of Applied Phycology*, 26(2), 1057–1062.
<https://doi.org/10.1007/s10811-013-0082-8>
- Marí-Bauset, S., Zazpe, I., Mari-Sanchis, A., Llopis-González, A., & Morales-Suárez-Varela, M. (2014). *Food Selectivity in Autism Spectrum Disorders: A Systematic Review. Journal of Child Neurology*, 29(11), 1554–1561.
<https://doi.org/10.1177/0883073813498821>
- Mariath, J. G. R., Lima, M. C. C., & Santos, L. M. P. (1989). *Vitamin A Activity of Buriti (Mauritia vinifera Mart) and Its Effectiveness in the Treatment and Prevention of Xerophthalmia. American Journal of Clinical Nutrition*, 49(5), 849–853.
<https://doi.org/10.1093/ajcn/49.5.849>

- Marsigit, W., Bonodikun, & Sitanggang, L. (2017). Pengaruh Penambahan Baking Powder dan Air Terhadap Karakteristik Sensoris dan Sifat Fisik Biskuit Mocaf (Modified Cassava Flour). *Jurnal Agroindustri*, 7(1), 1–10.
- Martiani, M., Herini, E. S., & Purba, M. (2012). Pengetahuan dan sikap orang tua hubungannya dengan pola konsumsi dan status gizi anak autis. *Jurnal Gizi Klinik Indonesia*, 8(3), 135. <https://doi.org/10.22146/ijcn.18209>
- Massantini, R., Moschetti, R., & Frangipane, M. T. (2021). *Trends in Food Science & Technology Evaluating Progress of Chestnut Quality: A Review of Recent Developments*. *Trends in Food Science & Technology*, 113(April), 245–254. <https://doi.org/10.1016/j.tifs.2021.04.036>
- McCabe, M. S. (2010). *Balancing Consumer Protection and Scientific Integrity in the Face of Uncertainty: The example of Gluten-free Foods*. *Food and Drug Law Journal*, 65(2).
- Meliani, S., Ansharullah, & Rejeki, S. (2018). Pengaruh Penambahan Serbuk Kemiri Dan Tepung Labu Kuning (*Cucurbita moschata*) Terhadap Kandungan B-Karoten, Dan Sensorik "Cookies The Effect Addition of Candlenut Powder and Yellow Pumpkin Flour (*Cucurbita Moschata*) on β -Carotene Content, Physical and Sens". *J. Sains Dan Teknologi Pangan*, 3(6), 1448–1459.
- Miller, R. (2015). *Biscuits, Cookies and Crackers: Nature of the Products*. In *Encyclopedia of Food and Health* (1st ed.). Elsevier Ltd. <https://doi.org/10.1016/B978-0-12-384947-2.00075-1>
- Moiraghi, M., Vanzetti, L., Bainotti, C., Helguera, M., León, A., & Pérez, G. (2011). *Relationship between Soft Wheat Flour Physicochemical Composition and Cookie-Making Performance*. *Cereal Chemistry*, 88(2), 130–136. <https://doi.org/10.1094/CCHEM-09-10-0131>
- Moore, M. M., Heinbockel, M., Dockery, P., Ulmer, H. M., & Arendt, E. K. (2006). *Network Formation in Gluten-Free Bread with Application of Transglutaminase*. *Cereal Chemistry*, 83(1), 28–36. <https://doi.org/10.1094/CC-83-0028>
- Mudgil, D., Barak, S., & Khatkar, B. S. (2017). *Cookie Texture, Spread Ratio and Sensory Acceptability of Cookies as a Function of Soluble Dietary Fiber, Baking Time and Different Water Levels*. *LWT - Food Science and Technology*, 80, 537–542. <https://doi.org/10.1016/j.lwt.2017.03.009>
- Munarko, H., Sitanggang, A. B., Kusnandar, F., & Budijanto, S. (2019). Kecambah Beras Pecah Kulit : Proses Produksi dan Karakteristiknya. *Jurnal Pangan, November*.
- Nastiti, A. N., & Christyaningsih, J. (2019). Pengaruh Substitusi Tepung Ikan Lele Terhadap Pembuatan Cookies Bebas Gluten Dan Kasein Sebagai Alternatif Jajanan Anak Autism Spectrum Disorder. *Media Gizi Indonesia*, 14(1), 35. <https://doi.org/10.20473/mgi.v14i1.35-43>
- Navarro, F., Pearson, D. A., Fatheree, N., Mansour, R., Hashmi, S. S., & Rhoads, J. M. (2015). *Are 'leaky gut' and Behavior Associated with Gluten and Dairy Containing Diet in Children with Autism Spectrum Disorders? Nutritional Neuroscience*, 18(4), 117–185. <https://doi.org/10.1179/1476830514Y.0000000110>
- Nihayatuzzahro, U., Yasinta, A., & Dwiloka, B. (2017). Pengaruh Substitusi Tepung

- Terigu dengan Tepung Pisang terhadap Sifat Fisikokimia dan Organoleptik Cookies. *Jurnal Aplikasi Teknologi Pangan*, 6(3), 119–123.
- Nuraisyah, A., Raharja, S., & Udin, F. (2018). Karakteristik Kimia Roti Tepung Beras dengan Tambahan Enzim Transglutaminase. *Jurnal Teknologi Industri Pertanian*, 28(3), 318–330. <https://doi.org/10.24961/j.tek.ind.pert.2018.28.3.318>
- Nurbaya, S. R., & Estiasih, T. (2013). Pemanfaatan Talas Berdaging Umbi Kuning (*Colocasia esculenta* (L.) Schott) Dalam Pembuatan Cookies. *Jurnal Pangan Dan Agroindustri*, 1(1), 46–55.
- Okafor, D. C., Enwereuzoh, R. O., Ibeabuchi, J. C., Uzoukwu, A. E., Alabaoso, S. O., & Udenkwo, C. (2015). *Production of Flour Types from Black Bean (Phaseolus Vulgaris) and Effect of PH and Temperature on Functional Physio-chemical Properties of the Flours*. *European Journal of Food Science & Technology*, 3(2), 64–84.
- Pareyt, B., Talhaoui, F., Kerckhofs, G., Brijs, K., Goesaert, H., Wevers, M., & Delcour, J. A. (2009). *The Role of Sugar and Fat in Sugar-Snap Cookies : Structural and Textural Properties*. 90, 400–408. <https://doi.org/10.1016/j.jfoodeng.2008.07.010>
- Parmar, A., Sturm, B., & Hensel, O. (2017). *Crops That Feed the World: Production and Improvement of Cassava for Food, Feed, and Industrial Uses*. *Food Security*, 9(5), 907–927. <https://doi.org/10.1007/s12571-017-0717-8>
- Peraturan Komisi Uni Eropa (EC No 41/2009). 2009. *Concerning the Composition and Labeling of Foodstuffs Suitable for People Intolerant to Gluten*. *Official Journal of the European Union*.
- Pertiwi, E. D., Sulchan, M., Pudjonarko, D., & Ediati, A. (2020). *Fatty Acid Levels of Lemuru Fish Flour and Pumpkin Yellow Tryptophan Levels in Autistic Children Cookies Fatty Acid Levels of Lemuru Fish Flour and Pumpkin Yellow Tryptophan Levels in Autistic Children Cookies*. *IOP Conference*. <https://doi.org/10.1088/1755-1315/519/1/012006>
- Pineli, L. de L. de O., de Carvalho, M. V., de Aguiar, L. A., de Oliveira, G. T., Celestino, Sô. M. C., Botelho, R. B. A., & Chiarello, M. D. (2015). *Use of Baru (Brazilian almond) Waste from Physical Extraction of Oil Toproduce Flour and Cookies*. *LWT - Food Science and Technology*, 60(1), 50–55. <https://doi.org/10.1016/j.lwt.2014.09.035>
- Pramadi, I. A., Rejeki, F. S., Rahayuningsih, T., & Wedowati, E. R. (2019). Proporsi Mocaf Dan Tepung Larut Dengan Penambahan Maltodekstrin Pada Pengolahan Cookies. *Jurnal Agroteknologi*, 13(02), 137. <https://doi.org/10.19184/j-agt.v13i02.14105>
- Prasetyo, K., & Atmaka, D. (2021). Formulasi Soft Chewy Cookies Bebas Gluten Dan Kasein Berbasis Kombinasi Mocaf Dan Tepung Millet Putih Untuk Anak Autism Spectrum Disorder. *Media Gizi Indonesia*, 16(2), 167–174. <https://doi.org/doi/10.204736/mgi.v16i2.167-174>
- Pratiwi, A. S., Darawati, M., Gede Narda Widiada, I., Irianto, D., Jurusan Gizi, A., Kemenkes Mataram, P., Jurusan Gizi, D., Jalan Praburangkasari Dasan Cermen, I., & Kota Mataram, S. (2018). Pembuatan Cookies Udela Bebas Gluten Dan Kasein

Berbahan Tepung Kombinasi Ubi Jalar Ungu, Kacang Gude, Labu Kuning Untuk Anak Autis. *Jurnal Gizi Prima*, 3(2), 80–85.

- Puspita, C.R. 2016. Pendugaan Umur Simpan Keripik Pisang Kepok Putih (*Musa acuminata* sp.) dalam Berbagai Jenis Kemasan dengan Model Pendekatan Ahenius. Skripsi. Bandar Lampung : Universitas Lampung
- Quach, M. Le, Melton, L. D., Harris, P. J., Burdon, J. N., & Smith, B. G. (2001). *Cell Wall Compositions of Raw and Cooked Corms of Taro (Colocasia esculenta)*. *Journal of the Science of Food and Agriculture*, 81(3), 311–318. [https://doi.org/10.1002/1097-0010\(200102\)81:3<311::AID-JSFA816>3.0.CO;2-B](https://doi.org/10.1002/1097-0010(200102)81:3<311::AID-JSFA816>3.0.CO;2-B)
- Rahayu, D. R. U. S., Piranti, A. S., & Sihwaningrum, I. (2019). Diversifikasi Hasil Olahan Ikan Lele Di Desa Kaliwangi Kecamatan Purwojati Kabupaten Banyumas. *Dinamika Journal : Pengabdian Masyarakat*, 1(1), 54–61. <https://doi.org/10.20884/1.dj.2019.1.1.602>
- Rai, S., Kaur, A., & Singh, B. (2014). *Quality Characteristics of Gluten Free Cookies Prepared from Different Flour Combinations*. *Journal of Food Science and Technology*, 51(4), 785–789. <https://doi.org/10.1007/s13197-011-0547-1>
- Ranonto, N. R., & Razak, A. R. (2015). Retensi Karoten Dalam Berbagai Produk Olahan Labu Kuning (*Cucurbita moschata* Durch) *The Retention Of Carotene In All Of Yellow Pumpkin (Cucurbita moschata Durch)*. *Jurnal of Natural Science*, 4(1), 104–110.
- Rashmi, D. R., Raghu, N., Gopenath, T. S., Palanisamy, P., Bakthavatchalam, P., Karthikeyan, M., Gnanasekaran, A., & Basalingappa, K. M. (2018). *Taro (Colocasia esculenta): An overview*. *Journal of Medicinal Plants Studies*, 6(4), 156–161.
- Ratnadewi, A., Sulistyarningsih, E., & Santoso, A. (2015). Produksi Prebiotik Xilooligosakarida dari Pemanfaatan Limbah Agroindustri Singkong : Ampas dan Kulit Singkong melalui Proses Hidrolisis Endo- β -1,4-D-Xilanase. *Tugas Akhir Penelitian Strategis Nasional*, 0331, 339029.
- Resende, L. M., Franca, A. S., & Oliveira, L. S. (2019). *Buriti (Mauritia flexuosa L. f.) Fruit By-products Flours: Evaluation as source of dietary fibers and natural antioxidants*. *Food Chemistry*, 270(December 2017), 53–60. <https://doi.org/10.1016/j.foodchem.2018.07.079>
- Román, L., González, A., Espina, T., & Gómez, M. (2017). *Degree of Roasting of Carob Flour Affecting the Properties of Gluten-free Cakes and Cookies*. *Journal of Food Science and Technology*, 54(7), 2094–2103. <https://doi.org/10.1007/s13197-017-2649-x>
- Şahin, H., Topuz, A., Pischetsrieder, M., & Özdemir, F. (2009). *Effect of Roasting Process on Phenolic, Antioxidant and Browning Properties of Carob Powder*. *European Food Research and Technology*, 230(1), 155–161. <https://doi.org/10.1007/s00217-009-1152-7>
- Sakac, M., Torbica, A., Sedej, I., & Hadnadev, M. (2011). *Influence of Breadmaking on Antioxidant Capacity of Gluten Free Breads Based on Rice and Buckwheat Flours*. *Food Research International*, 44(9), 2806–2813.

<https://doi.org/10.1016/j.foodres.2011.06.026>

- Saludung, J., Hamid, S., & Paramezwar, A. (2019). *Technopreneurship and Ecopreneurship on Yellow Pumpkin (Cucurbita maxima) to Produce An Industrial Based Product of Delicious Josua Pizza with A High Economic Value*. *Journal of Physics: Conference Series*, 1244(1), 1–9. <https://doi.org/10.1088/1742-6596/1244/1/012047>
- Santika, N., & Dara, W. (2017). Pengaruh Substitusi Tepung Wijen (*Sesamum Indicum*) Terhadap Kandungan Gizi Dan Mutu Organoleptik Biskuit Labu Kuning (*Cucurbita moschata*). *Jurnal Kesehatan Perintis (Perintis's Health Journal)*, 4(2), 77–83. <https://doi.org/10.33653/jkp.v4i2.234>
- Selmi, R. 2018. Pengaruh Lama Fermentasi terhadap Kadar Alkohol, Warna, Rasa dan Aroma Tuak Ubi Jalar Ungu (*Ipomoea batatas L.*). Skripsi. Yogyakarta : Universitas Sanata Dharma.
- Sharma, S., Saxena, D. C., & Riar, C. S. (2016). *Nutritional, Sensory and In-Vitro Antioxidant Characteristics of Gluten Free Cookies Prepared from Flour Blends of Minor Millets*. *Journal of Cereal Science*, 72, 153–161. <https://doi.org/10.1016/j.jcs.2016.10.012>
- Sharp, W. G., Postorino, V., McCracken, C. E., Berry, R. C., Criado, K. K., Burrell, T. L., & Scabill, L. (2018). *Dietary Intake, Nutrient Status, and Growth Parameters in Children with Autism Spectrum Disorder and Severe Food Selectivity: An Electronic Medical Record Review*. *Journal of the Academy of Nutrition and Dietetics*, 118(10), 1943–1950. <https://doi.org/10.1016/j.jand.2018.05.005>
- Siddiq, M., Kelkar, S., Harte, J. B., Dolan, K. D., & Nyomba, G. (2013). *LWT - Food Science and Technology Functional Properties of Flour from Low-Temperature Extruded Navy and Pinto Beans (Phaseolus vulgaris L.)*. *LWT - Food Science and Technology*, 50(1), 215–219. <https://doi.org/10.1016/j.lwt.2012.05.024>
- Simons, C. W., & Hall, C. (2018). *Consumer Acceptability of Gluten-Free Cookies Containing Raw Cooked and Germinated Pinto Bean Flours*. *Food Science and Nutrition*, 6(1), 77–84. <https://doi.org/10.1002/fsn3.531>
- Siregar, G. R. G., Saing, J. H., Dimiyati, Y., & Destariani, C. P. (2019). Peranan Mikronutrien terhadap Perkembangan Otak. *Cermin Dunia Kedokteran*, 46(3), 180–183. <http://www.cdkjournal.com/index.php/CDK/article/view/504>
- Subagio, A., Witono, Y., dan Wiwik SW. 2002. Protein dan Globulin dari Beberapa Jenis Koro- Koroan. Prosiding Seminar Nasional PATPI Kelompok Gizi dan Keamanan Pangan
- Sudarti dan Arnold, C.T. 2016. Pentingnya Mengetahui Aspek Mutu Beras. Balai Pengkajian Teknologi Pertanian Sulawesi Utara.
- Sukandar, D., Muawanah, A., Rizki, E., & Basalamah, W. (2014). Karakteristik Cookies Berbahan Dasar Tepung Sukun (*Artocarpus communis*) Bagi Anak Penderita Autis. *Jurnal Valensi*, 4(1), 13–20.
- Tanjung, Y. L. R., & Kusnadi, J. (2015). Biskuit Bebas Gluten Dan Bebas Kasein Bagi Penderita Autis *Gluten and Casein Free Biscuits for People with Autism*. *Pangan Dan Agroindustri*, 3(1), 11–22.

- Taylor, J. R. N., Schober, T. J., & Bean, S. R. (2006). Novel food and non-food uses for sorghum and millets. *Journal of Cereal Science*, 44(3), 252–271. <https://doi.org/10.1016/j.jcs.2006.06.009>
- Trilis, B. (2019). Hubungan Asupan Makronutrien(Karbohidrat, Protein,Lemak) dengan Status GiziPenyandang Autis di Kota Medan. *Skripsi Poltekkes Kemenkes Medan*, 1–85.
- USDA. 2019. Food Data Central Search Result : Cookie. U.S. Departement of Agriculture. <https://ndb.nal.usda.gov/fdc-app.html#/food-details/417063/nutrients>. Diakses pada tanggal 1 Oktober 2020 pukul 18:10 WIB.
- Valentine, Sutedja, A. M., & Marsono, Y. (2015). Pengaruh konsentrasi Na-CMC (Natrium-Carboxymethyl Cellulose) terhadap karakteristik cookies tepung pisang kepok putih (*Musa paradisiaca* L.) pregelatinasi. *Jurnal Agroteknologi*, 09(02), 93–101.
- Watchararparpaiboon, W., Laohakunjit, N., & Kerdchoechuen, O. (2010). *An Improved Process for High Quality and Nutrition of Brown Rice Production. Food Science and Technology International*, 16(2), 147–158. <https://doi.org/10.1177/1082013209353220>
- Widaningrum, R dan N. Richana. 2010. Formulasi Tepung Komposit Ubi Jalar, Jagung untuk Substitusi Terigu pada Pembuatan Mi Kering. Prosiding Teknologi Inovatif Pascapanen II. Penerapan Teknologi Inovatif Pascapanen Dalam mewujudkan Agroindustri berbasis Produk Pertanian Nusantara
- Widiantara, T., Arief, D. Z., & Yuniar, E. (2018). Kajian Perbandingan Tepung Kacang Koro Pedang (*Canavalia ensiformis*) Dengan Tepung Tapioka Dan Konsentrasi Kuning Telur Terhadap Karakteristik Cookies Koro. *Pasundan Food Technology Journal*, 5(2), 146. <https://doi.org/10.23969/pftj.v5i2.1045>
- Wulandari, F. K., Setiani, B. E., & Susanti, S. (2016). Analisis Kandungan Gizi , Nilai Energi , dan Uji Organoleptik Cookies Tepung Beras dengan Substitusi Tepung Sukun. *Jurnal Aplikasi Teknologi Pangan*, 5(4), 107–112.
- Xu, J., Zhang, Y., Wang, W., & Li, Y. (2020). *Advanced Properties of Gluten-free Cookies, Cakes, and Crackers: A Review. Trends in Food Science and Technology*, 103(April), 200–213. <https://doi.org/10.1016/j.tifs.2020.07.017>
- Xue, J., & Ngadi, M. (2009). *Effects of Methylcellulose, Xanthan Gum and Carboxymethylcellulose on Thermal Properties of Batter Systems Formulated with Different Flour Combinations. Food Hydrocolloids*, 23(2), 286–295. <https://doi.org/10.1016/j.foodhyd.2008.01.002>
- Yamsaengsung, R., Berghofer, E., & Schoenlechner, R. (2012). *Physical Properties and Sensory Acceptability of Cookies Made from Chickpea Addition to White Wheat or Whole Wheat Flour Compared to Gluten-free Amaranth or Buckwheat Flour. International Journal of Food Science and Technology*, 47(10), 2221–2227. <https://doi.org/10.1111/j.1365-2621.2012.03092.x>
- Yildiz, E., & Gocmen, D. (2021). *Use of Almond Flour and Stevia in Rice-Based Gluten-free Cookie Production. Journal of Food Science and Technology*, 58(3), 940–951. <https://doi.org/10.1007/s13197-020-04608-x>

- Yousif, A., Nhepera, D., & Johnson, S. (2012). *Influence of Sorghum Flour Addition on Flat Bread in Vitro Starch Digestibility, Antioxidant Aapacity and Consumer Acceptability*. *Food Chemistry*, 134(2), 880–887. <https://doi.org/10.1016/j.foodchem.2012.02.199>
- Zhu, F. (2017). *Properties and Food Uses of Chestnut Flour and Starch*. *Food and Bioprocess Technology*, 10(7), 1173–1191. <https://doi.org/10.1007/s11947-017-1909-0>
- Zubair, A. 2016. SORGUM-Tanaman Multi Manfaat. Bandung : Unpad Press.
- Zukryandry, Hidayat, B., & Berliana, D. (2019). Analisis Preferensi Konsumen dan Proksimat Cookies Bebas Gluten Berbahan Baku Tepung Ubi Kayu (*Manihot utilissima*) tinggi protein. *Jurnal Administrasi Bisnis (JAB)Ournal of Food System and Agribusiness*, 3(2), 63–71.

