

6. DAFTAR PUSTAKA

- Ain, N., Marina, O., & Sakinah, H. (2016). "The Effect of Avocado Puree as Fat Replacer on the Physical Quality of Muffin. *Malaysia Applied Biology Journal*. Vol.45 No.2 Desember 2016, Hal. 11-16." Diakses dari https://www.researchgate.net/publication/312016837_The_Effect_of_Avocado_Puree_as_Fat_Replacer_on_the_Physical_Quality_of_Muffin
- Aini, F. Y., Affandi, D. R., & Basito. (2016). "Kajian Penggunaan Pemanis Sorbitol sebagai Pengganti Sukrosa terhadap Karakteristik Fisik dan Kimia Biskuit Berbasis Tepung Jagung (*Zea mays*) dan Tepung Kacang Merah (*Phaseolus vulgaris L.*). *Jurnal Teknologi Hasil Pertanian*. Vol. 9 No. 2 Agustus 2016, Hal. 22-32. Diakses dari <https://jurnal.uns.ac.id/ilmupangan/article/view/17460/13946>
- America's Test Kitchen. (2016). *What Good Cooks Know: 20 Years of Test Kitchen Expertise in One Essential Handbook*. Canada: America's Test Kitchen. Diakses dari https://www.google.co.id/books/edition/What_Good_Cooks_Know/-oPFCwAAQBAJ?hl=en&gbpv=1&dq=What+Good+Cooks+Know:+20+Years+of+Test+Kitchen+Expertise+in+One+Essential+Handbook&printsec=frontcover
- Apriadji, W. H. (2013). *Healthy Brownies: Brownies Sehat Alami, Kukus dan Panggang*. Jakarta: Gramedia Pustaka Utama. Diakses dari https://www.google.co.id/books/edition/Healthy_Brownies/n1ZjDwAAQBAJ?hl=en&gbpv=1&dq=Healthy+Brownies:+Brownies+Sehat+Alami,+Kukus+dan+Panggang&pg=PA105&printsec=frontcover
- Audet, M. (2009). *The Everything Cookies and Brownies Cookbook*. New York: FW Media. Diakses dari https://www.google.co.id/books/edition/The_Everything_Cookies_and_Brownies

[Cook/UZLrDQAAQBAJ?hl=en&gbpv=1&dq=The+Everything+Cookies+and+Brownies+Cookbook&pg=PT2&printsec=frontcover](https://www.google.co.id/books/edition/Cook/UZLrDQAAQBAJ?hl=en&gbpv=1&dq=The+Everything+Cookies+and+Brownies+Cookbook&pg=PT2&printsec=frontcover)

Beam, J., DePinto, S., & Feltimo, E. (2018). “Avocado as a Butter Replacement in Brownies to Lower Saturated Fats and Increase Monounsaturated Fats. *Journal of the Academy of Nutrition and Dietetics*. Vol.118 No.10 Oktober 2018, Hal. A-140.” Diakses dari [https://www.jandonline.org/article/S2212-2672\(18\)31730-1/pdf#relatedArticles](https://www.jandonline.org/article/S2212-2672(18)31730-1/pdf#relatedArticles)

Belitz, H. D., Grosch, W., & Schieberle, P. (2009). *Food Chemistry*. Heidelberg: Springer. Diakses dari https://www.google.co.id/books/edition/Food_Chemistry/xteiARU46SQC?hl=en&gbpv=1&dq=hlb+value+egg+yolk&pg=PA180&printsec=frontcover

Beranbaum, R. L. (2021). *The Cookie Bible*. New York: Mifflin Harcourt Publishing. Diakses dari https://www.google.co.id/books/edition/The_Cookie_Bible/KjQKEAAAQBAJ?hl=en&gbpv=1&dq=The+Cookie+Bible&printsec=frontcover

Bilderback, L. (2008). *The Complete Idiot’s Guide to Snack Cakes*. Toronto: Penguin Group. Diakses dari https://www.google.co.id/books/edition/The_Complete_Idiot_s_Guide_to_Snack_Cake/gMHZGILtJHIC?hl=en&gbpv=1&dq=The+Complete+Idiot%E2%80%99s+Guide+to+Snack+Cakes&pg=PR13&printsec=frontcover

Bittman, M. (2016). *How to Bake Everything: Simple Recipes for the Best Baking*. New York: Houghton Mifflin Harcourt. Diakses dari [google.co.id/books/edition/How_To_Bake_Everything/rsalDAAAQBAJ?hl=en&gbpv=1&dq=How+to+Bake+Everything:+Simple+Recipes+for+the+Best+Baking&printsec=frontcover](https://www.google.co.id/books/edition/How_To_Bake_Everything/rsalDAAAQBAJ?hl=en&gbpv=1&dq=How+to+Bake+Everything:+Simple+Recipes+for+the+Best+Baking&printsec=frontcover)

Caballero, B., Finglas, P. M., & Toldra, F. (2016). *Encyclopedia of Food and Health*. Oxford: Elsevier. Diakses dari

[https://www.google.co.id/books/edition/Encyclopedia_of_Food_and_Health/O-t9BAAAQBAJ?hl=en&gbpv=1&dq=HLB+values+of+3%E2%80%936+are+lipophilic+and+best+suited+for+w/o+emulsions.+Emulsifiers+in+this+range+include+MDGs+and+propylene+glycol+monostearate+\(PGMS\).+Hydrophilic+emulsifiers+with+HLB+values+of+10%E2%80%9318+are+best+suited+for+o/w&pg=RA1-PA499&printsec=frontcover](https://www.google.co.id/books/edition/Encyclopedia_of_Food_and_Health/O-t9BAAAQBAJ?hl=en&gbpv=1&dq=HLB+values+of+3%E2%80%936+are+lipophilic+and+best+suited+for+w/o+emulsions.+Emulsifiers+in+this+range+include+MDGs+and+propylene+glycol+monostearate+(PGMS).+Hydrophilic+emulsifiers+with+HLB+values+of+10%E2%80%9318+are+best+suited+for+o/w&pg=RA1-PA499&printsec=frontcover)

Caligiani, A., Marseglia, A., & Palla, G. (2016). "Cocoa: Production, Chemistry, and Use. *Encyclopedia of Food and Health*. Desember 2016, Hal. 185-190." Diakses dari https://www.researchgate.net/publication/301702552_Cocoa_Production_Chemistry_and_Use

Christensen, J. S. (2013). *Better Homes and Gardens: Baking*. New York: Houghton Mifflin Harcourt. Diakses dari https://www.google.co.id/books/edition/Better_Homes_and_Gardens_Baking/QYYIAAAAQBAJ?hl=en&gbpv=1&dq=Better+Homes+and+Gardens:+Baking+christensen&pg=PA4&printsec=frontcover

Holmberg, M. (2009). *Absolutely Chocolate: Irresistible Excuses to Indulge*. Newtown: The Taunton Press. Diakses dari https://www.google.co.id/books/edition/Absolutely_Chocolate/fNJJLZPUKAC?hl=en&gbpv=1&dq=Absolutely+Chocolate:+Irresistible+Excuses+to+Indulge&pg=PA298&printsec=frontcover

Hyslop, L. (2022). *The Brownies Diaries*. London: Bloomsbury Publishing Inc. Diakses dari https://www.google.co.id/books/edition/The_Brownie_Diaries/t5BTEAAAQBAJ?hl=en&gbpv=1&dq=The+Brownies+Diaries&pg=PA136&printsec=frontcover

Jiamjariyatam, R. & Roshkrua, P. (2019). "Use of Basil Seed Mucilage Powder for Fat Replacer in Brownie Product. *Srinakharinwirot Science Journal*. Vol.35 No.1, Hal. 45-57." Diakses dari

https://scholar.google.com/scholar?hl=en&as_sdt=0%2C5&q=Use+of+Basil+Seed+Mucilage+Powder+for+Fat+Replacer+in+Brownie+Product+Srinakharinwirot+Science+Journal&btnG=

Jonekos, S. & Jenkins, M. (2014). *Eat Like a Woman and Never Diet Again*. Ontario: Harlequin Enterprises. Diakses dari

https://www.google.co.id/books/edition/Eat_Like_a_Woman/PQzYAwAAQBAJ?hl=en&gbpv=1&dq=Eat+Like+a+Woman+and+Never+Diet+Again&pg=PR2&printsec=frontcover

Lean, M. E. J. (2006). *Fox and Cameron's Food Science, Nutrition, and Health 7th Edition*. Boca Raton: CRC Press. Diakses dari

https://www.google.co.id/books/edition/Fox_and_Cameron_s_Food_Science_Nutrition/wMX8769CSTAC?hl=en&gbpv=1&dq=Fox+and+Cameron%E2%80%99s+Food+Science,+Nutrition,+and+Health+7th+Edition&pg=PR7&printsec=frontcover

Marks, D. B., Marks, A. D., & Smith, C. M. (2000). *Biokimia Kedokteran Dasar: Sebuah Pendekatan Klinis*. Jakarta: Penerbit ECG. Diakses dari

https://www.google.co.id/books/edition/Biokimia_Kedokteran_Dasar/gxhap2ZN9HQC?hl=en&gbpv=1&dq=Biokimia+Kedokteran+Dasar:+Sebuah+Pendekatan+Klinis&pg=PT6&printsec=frontcover

Meredith Corporation. (2015). *Baking Step by Step: Everything You Need to Know to Start Baking Now!*. New York: Houghton Mifflin Harcourt. Diakses dari

https://www.google.co.id/books/edition/Baking_Step_by_Step/hbSiBgAAQBAJ?hl=en&gbpv=1&dq=Baking+Step+by+Step:+Everything+You+Need+to+Know+to+Start+Baking+Now!&pg=PA9&printsec=frontcover

Meryandini, A. (2016). *Pangan untuk Kesejahteraan Masyarakat*. Bogor: IPB Press. Diakses dari

https://www.google.co.id/books/edition/Pangan_untuk_Kesejahteraan_Masyarakat/Nqv5DwAAQBAJ?hl=en&gbpv=1&dq=Pangan+untuk+Kesejahteraan+Masyarakat+meryandini&pg=PR11&printsec=frontcover

Morley, A. (2013). *The Icing on the Cake*. New South Wales: Jane Curry Publishing. Diakses dari

https://www.google.co.id/books/edition/The_Icing_on_the_Cake/cUFXAQAAQBAJ?hl=en&gbpv=1&dq=The+Icing+on+the+Cake+morley&pg=PT2&printsec=frontcover

Muhandri, T. & Kadarisman, D. (2012). *Sistem Jaminan Mutu Industri Pangan*. Bogor: IPB Press. Diakses dari

https://www.google.co.id/books/edition/Sistem_Jaminan_Mutu_Industri_Pangan/n838DwAAQBAJ?hl=en&gbpv=1&dq=Sistem+Jaminan+Mutu+Industri+Pangan+muhandri&pg=PP1&printsec=frontcover

Nix, S. (2013). *William's Basic Nutrition and Diet Therapy*. Missouri: Elsevier. Diakses dari

https://www.google.co.id/books/edition/_/y4YS3KwhSpC?hl=en&gl=id&gbpv=1

Othman, N. A., Manaf, M. A., Harith, S., & Ishak, W. R. (2018). "Influence of Avocado Purée as a Fat Replacer on Nutritional, Fatty Acid, and Organoleptic Properties of Low-Fat Muffins. *Journal of the American College of Nutrition*. Vol.37 No.7 April 2018, Hal. 1-6." Diakses dari

<https://www.tandfonline.com/doi/full/10.1080/07315724.2018.1451408?scroll=top&needAccess=true>

Perka BPOM RI No. 13 tahun 2016. (2016). *Pengawasan Klaim Pada Label dan Iklan Pangan Olahan*. Jakarta: Badan Pengawas Obat dan Makanan. Diakses dari https://standarpangan.pom.go.id/dokumen/peraturan/2016/PerKa_BPOM_No_13_Tahun_2016_tentang_Klaim_pada_Label_dan_Iklan_Pangan_Olahan.pdf

Permenkes RI No. 28 tahun 2019. (2019). *Angka Kecukupan Gizi yang Dianjurkan untuk Masyarakat Indonesia*. Jakarta: Kementerian Kesehatan RI. Diakses dari http://hukor.kemkes.go.id/uploads/produk_hukum/PMK_No_28_Th_2019_ttg_Angka_Kecukupan_Gizi_Yang_Dianjurkan_Untuk_Masyarakat_Indonesia.pdf

Pokatong, W. D. R. & Nathalie, T. (2021). "Partial Substitution of Margarine with Avocado Fruit Puree for Healthy Pound Cake Preparation using Various Flour Types and Baking Methods. REAKTOR. Vol.21 No. 1 Maret 2021, Hal. 15-26." Diakses dari <https://ejournal.undip.ac.id/index.php/reaktor/article/download/33028/19426>

Richardson, A. M., Tyuftin, A. A., Sullivan, M. G. O., Kilcawley, K. N., Gallagher, E., & Kerry, J. P. (2021). "The Impact of Sugar Particles Size and Natural Substitutes for the Replacement of Sucrose and Fat in Chocolate Brownies: Sensory and Physicochemical Analysis. European Journal of Engineering and Technology Research. Vol.6 No.1 Januari 2021, Hal. 104-113." Diakses dari https://www.researchgate.net/publication/348951108_The_Impact_of_Sugar_Particles_Size_and_Natural_Substitutes_for_the_Replacement_of_Sucrose_and_Fat_in_Chocolate_Brownies_Sensory_and_Physicochemical_Analysis

Sari, N, H. (2018). *Material Teknik*. Yogyakarta: Deepublish. Diakses dari https://www.google.co.id/books/edition/Material_Teknik/AoxLDwAAQBAJ?hl=en&gbpv=1&dq=Material+Teknik&pg=PA3&printsec=frontcover

Selvakumaran, L., Shukri, R., Ramli, N. S., Dek, M. S. P., & Ibadullah, W. Z. W. (2019). "Orange sweet potato (*Ipomoea batatas*) puree improved physicochemical properties

and sensory acceptance of brownies. *Journal of the Saudi of Agricultural Sciences*. Vol.18, Hal. 332-336.” Diakses dari <https://www.sciencedirect.com/science/article/pii/S1658077X17302072>

Sun, D. W. (2006). *Handbook of Frozen Food Processing and Packaging*. Boca Raton: CRC Press. Diakses dari https://www.google.co.id/books/edition/Handbook_of_Frozen_Food_Processing_and_P/BUvMBQAAQBAJ?hl=en&gbpv=1&dq=Handbook+of+Frozen+Food+Processing+and+Packaging+2006&printsec=frontcover

Turback, M. (2018). *Hot Cocoa Comfort: 50 Recipes for Comforting Cups of Chocolate*. New York: Skyhorse Publishing. Diakses dari https://www.google.co.id/books/edition/Hot_Cocoa_Comfort/JmmCDwAAQBAJ?hl=en&gbpv=0

Yudiasuti, S. O. N., Wahyono, A., & Subaktilah, Y. (2021). *Brownies Kukus Labu Kuning*. Pekalongan: Penerbit NEM. Diakses dari https://www.google.co.id/books/edition/Brownies_Kukus_Labu_Kuning_Cucurbita_mos/s-M_EAAAQBAJ?hl=en&gbpv=1&dq=Brownies+Kukus+Labu+Kuning+yudiasuti&pg=PA19&printsec=frontcover