

6. DAFTAR PUSTAKA

- A Dudi Krisnadi. (2015). Edisi revisi maret 2015. *Kelor Super Nutrisi*.
- Abaee, A., Mohammadian, M., & Jafari, S. M. (2017). Whey and soy protein-based hydrogels and nano-hydrogels as bioactive delivery systems. *Trends in Food Science and Technology*, 70(June), 69–81. <https://doi.org/10.1016/j.tifs.2017.10.011>
- Abidah, N., Pangesthi, L., Suhartiningsih, & Gita M. (2020). Pengaruh Jumlah Ekstrak Daun Kelor (*Moringa oleifera*) dan Karagenan Terhadap Sifat Organoleptik *Jelly Drink* Nira Siwalan (*Borassus flabellifer* L)'. *Jurnal Tata Boga*, 9(2), p. 723.
- Aminah, S., Ramdhan, T., & Yanis, M. (2015). Syarifah Aminah et. al. : Kandungan Nutrisi dan Sifat Fungsional Tanaman Kelor (*Moringa oleifera*). *Buletin Pertanian Perkotaan*, 5(30), 35–44.
- Banerjee, S., & Bhattacharya, S. (2012). Food Gels: Gelling Process and New Applications. *Critical Reviews in Food Science and Nutrition*, 52(4), 334–346. <https://doi.org/10.1080/10408398.2010.500234>
- Brito-Oliveira, T. C., Bispo, M., Moraes, I. C. F., Campanella, O. H., & Pinho, S. C. (2017). Stability of curcumin encapsulated in solid lipid microparticles incorporated in cold-set emulsion filled gels of soy protein isolate and xanthan gum. *Food Research International*, 102(July), 759–767. <https://doi.org/10.1016/j.foodres.2017.09.071>
- Camacho, D. H., Uy, S. J. Y., Cabrera, M. J. F., Lobregas, M. O. S., & Fajardo, T. J. M. C. (2019). Encapsulation of folic acid in copper-alginate hydrogels and its slow in vitro release in physiological pH condition. *Food Research International*, 119(June 2018), 15–22. <https://doi.org/10.1016/j.foodres.2019.01.053>
- Cao, Y., & Mezzenga, R. (2020). Design principles of food gels. *Nature Food*, 1(2), 106–118. <https://doi.org/10.1038/s43016-019-0009-x>
- Chen, L., Remondetto, G. E., & Subirade, M. (2006). Food protein-based materials as nutraceutical delivery systems. *Trends in Food Science and Technology*, 17(5), 272–283. <https://doi.org/10.1016/j.tifs.2005.12.011>
- Conidi, C. (2015) 'Encyclopedia of Membranes', *Encyclopedia of Membranes*, pp. 1–3. doi: 10.1007/978-3-642-40872-4.
- Cui, M., Mao, L., Lu, Y., Yuan, F., & Gao, Y. (2019). Effect of monoglyceride content on the solubility and chemical stability of β -carotene in organogels. *Lwt*, 106(17), 83–91. <https://doi.org/10.1016/j.lwt.2019.02.042>
- Darna, A. R. P. et al. (2019) 'PERI DALOR (Permen Jeli Daun Kelor) : Inovasi Permen Kaya Antioksidan Sebagai Solusi Kesehatan', *SEMAR (Jurnal Ilmu Pengetahuan, Teknologi, dan Seni bagi Masyarakat)*, 8(1), pp. 35–39. doi: 10.20961/semar.v8i1.22062.

- Diantoro, A., Rohman, M., Budiarti, R., Palupi, H. T., Pertanian, F., & Yudharta, U. (2015). PENGARUH PENAMBAHAN EKSTRAK DAUN KELOR (*Moringa Oleifera* L.) TERHADAP KUALITAS YOGHURT. *Teknologi Pangan : Media Informasi Dan Komunikasi Ilmiah Teknologi Pertanian*, 6(2). <https://doi.org/10.35891/tp.v6i2.469>
- Dickinson, E. (2012). Food Hydrocolloids Emulsion gels : The structuring of soft solids with protein-stabilized oil droplets. *Food Hydrocolloids*, 28(1), 224–241. <https://doi.org/10.1016/j.foodhyd.2011.12.017>
- Fan, Y., Gao, L., Yi, J., Zhang, Y., & Yokoyama, W. (2017). Development of β -Carotene-Loaded Organogel-Based Nanoemulsion with Improved in Vitro and in Vivo Bioaccessibility. *Journal of Agricultural and Food Chemistry*, 65(30), 6188–6194. <https://doi.org/10.1021/acs.jafc.7b02125>
- Feng, W., Yue, C., Wusigale, Ni, Y., & Liang, L. (2018). Preparation and characterization of emulsion-filled gel beads for the encapsulation and protection of resveratrol and α -tocopherol. *Food Research International*, 108, 161–171. <https://doi.org/10.1016/j.foodres.2018.03.035>
- Foegeding, E. A., Davis, J. P., Doucet, D., & McGuffey, M. K. (2002). Advances in modifying and understanding whey protein functionality. *Trends in Food Science and Technology*, 13(5), 151–159. [https://doi.org/10.1016/S0924-2244\(02\)00111-5](https://doi.org/10.1016/S0924-2244(02)00111-5)
- Gotwals, J. K. (1983). Processing power on the IBM personal computer. *Proceedings of the 1983 ACM SIGSMALL Symposium on Personal and Small Computers, SIGSMALL 1983*, 132–142. <https://doi.org/10.1145/800219.806660>
- Greve, C., & Jorgensen, L. (2016). Therapeutic Delivery. *Ther. Deliv*, 7(2), 117–138.
- Gunasekaran, S., Ko, S., & Xiao, L. (2007). Use of whey proteins for encapsulation and controlled delivery applications. *Journal of Food Engineering*, 83(1), 31–40. <https://doi.org/10.1016/j.jfoodeng.2006.11.001>
- Guo, Q., Ye, A., Bellissimo, N., Singh, H., & Rousseau, D. (2017). Modulating fat digestion through food structure design. *Progress in Lipid Research*, 68, 109–118. <https://doi.org/10.1016/j.plipres.2017.10.001>
- Harrison, M., & Hills, B. P. (1996). A mathematical model to describe flavour release from gelatine gels. *International Journal of Food Science and Technology*, 31(2), 167–176. <https://doi.org/10.1111/j.1365-2621.1996.327-31.x>
- Hawker, S., Payne, S., Kerr, C., Hardey, M., & Powell, J. (2002). Appraising the evidence: Reviewing disparate data systematically. *Qualitative Health Research*, 12(9), 1284–1299. <https://doi.org/10.1177/1049732302238251>
- Hu, H., Zhu, X., Hu, T., Cheung, I. W. Y., Pan, S., & Li-Chan, E. C. Y. (2015). Effect of ultrasound pre-treatment on formation of transglutaminase-catalysed soy protein

- hydrogel as a riboflavin vehicle for functional foods. *Journal of Functional Foods*, 19, 182–193. <https://doi.org/10.1016/j.jff.2015.09.023>
- Kong, C. S. (2005). Effects of lubrication and sample dimensions on compression property of fish–meat gels. *Food Res. Int.* 38: 673–679. <https://doi.org/10.1016/j.foodres.2005.01.005>
- Larsen, B. E., Bjørnstad, J., Pettersen, E. O., Tønnesen, H. H., & Melvik, J. E. (2015). Rheological characterization of an injectable alginate gel system. *BMC Biotechnology*, 15(1), 1–12. <https://doi.org/10.1186/s12896-015-0147-7>
- Liang, L., Leung Sok Line, V., Remondetto, G. E., & Subirade, M. (2010). In vitro release of α -tocopherol from emulsion-loaded β -lactoglobulin gels. *International Dairy Journal*, 20(3), 176–181. <https://doi.org/10.1016/j.idairyj.2009.09.008>
- Lu, Y., Mao, L., Hou, Z., Miao, S., & Gao, Y. (2019). Development of Emulsion Gels for the Delivery of Functional Food Ingredients: from Structure to Functionality. *Food Engineering Reviews*, 11(4), 245–258. <https://doi.org/10.1007/s12393-019-09194-z>
- Luluk Sutji Marhaeni (2021) ‘Daun Kelor (*Moringa oleifera*) Sebagai Sumber Pangan Fungsional Dan Antioksidan’, *Agrisia*, 13(2), pp. 40–53.
- Mao, L., Lu, Y., Cui, M., Miao, S., & Gao, Y. (2020). Design of gel structures in water and oil phases for improved delivery of bioactive food ingredients. *Critical Reviews in Food Science and Nutrition*, 60(10), 1651–1666. <https://doi.org/10.1080/10408398.2019.1587737>
- Mao, L., Miao, S., Yuan, F., & Gao, Y. (2018). Study on the textural and volatile characteristics of emulsion filled protein gels as influenced by different fat substitutes. *Food Research International*, 103(17), 1–8. <https://doi.org/10.1016/j.foodres.2017.10.024>
- Martin, A. H., & de Jong, G. A. H. (2012). Impact of protein pre-treatment conditions on the iron encapsulation efficiency of whey protein cold-set gel particles. *European Food Research and Technology*, 234(6), 995–1003. <https://doi.org/10.1007/s00217-012-1717-8>
- McClements, D. J. (2015). Enhancing nutraceutical bioavailability through food matrix design. *Current Opinion in Food Science*, 4, 1–6. <https://doi.org/10.1016/j.cofs.2014.12.008>
- McClements, D. J. (2017a). Designing biopolymer microgels to encapsulate, protect and deliver bioactive components: Physicochemical aspects. *Advances in Colloid and Interface Science*, 240, 31–59. <https://doi.org/10.1016/j.cis.2016.12.005>
- McClements, D. J. (2017b). Recent progress in hydrogel delivery systems for improving nutraceutical bioavailability. *Food Hydrocolloids*, 68, 238–245. <https://doi.org/10.1016/j.foodhyd.2016.05.037>
- Mezzenga, R., & Fischer, P. (2013). The self-assembly, aggregation and phase transitions

- of food protein systems in one, two and three dimensions. *Reports on Progress in Physics*, 76(4). <https://doi.org/10.1088/0034-4885/76/4/046601>
- Mu, S., Y. Lu, Y. Gao, and L. Mao. 2018. Effect of pectin and preheating on the structure and stability of mixed vitamins in protein emulsion gels. *Food Science* 39:29–34. <http://www.spkx.net.cn/EN/abstract/abstract46009.shtml>
- Mun, S., Kim, Y. R., & McClements, D. J. (2015). Control of β -carotene bioaccessibility using starch-based filled hydrogels. *Food Chemistry*, 173, 454–461. <https://doi.org/10.1016/j.foodchem.2014.10.053>
- Nazir, A., Asghar, A., & Aslam Maan, A. (2017). Chapter 13 - Food Gels: Gelling Process and New Applications A2 - Ahmed, J. In *Advances in Food Rheology and Its Applications*. Elsevier Ltd. <https://doi.org/10.1016/B978-0-08-100431-9/00013-9>
- O'Sullivan, C. M., Barbut, S., & Marangoni, A. G. (2016). Edible oleogels for the oral delivery of lipid soluble molecules: Composition and structural design considerations. In *Trends in Food Science and Technology* (Vol. 57). Elsevier Ltd. <https://doi.org/10.1016/j.tifs.2016.08.018>
- Osullivan, C. M., Davidovich-Pinhas, M., Wright, A. J., Barbut, S., & Marangoni, A. G. (2017). Ethylcellulose oleogels for lipophilic bioactive delivery-effect of oleogelation on: In vitro bioaccessibility and stability of beta-carotene. *Food and Function*, 8(4), 1438–1451. <https://doi.org/10.1039/c6fo01805j>
- Rahmawati, P. S., & Adi, A. C. (2017). Daya Terima Dan Zat Gizi Permen Jeli Dengan Penambahan Bubuk Daun Kelor (*Moringa Oleifera*). *Media Gizi Indonesia*, 11(1), 86. <https://doi.org/10.20473/mgi.v11i1.86-93>
- Ramadhani, A. N. (2020) 'Karakteristik Es Krim Berbahan Ekstrak Daun Kelor (*Moringa oleifera*) dengan Variasi Konsentrasi Susu Bubuk Full Cream dan Karagenan', Skripsi.
- Roihanah, M. (2014) 'Pengaruh jumlah karagenan dan ekstrak daun pandan wangi (*Pandanus Amaryllifolius*) terhadap sifat organoleptik jelly drink daun kelor (*Moringa Oleifera*)', *Jurnal Tata Boga*, 03, pp. 96–105. Available at: <https://ejournal.unesa.ac.id/index.php/jurnal-tata-boga/article/view/9038>.
- Sagiri, S. S., Behera, B., Rafanan, R. R., Bhattacharya, C., Pal, K., Banerjee, I., & Rousseau, D. (2014). Organogels as matrices for controlled drug delivery: A review on the current state. *Soft Materials*, 12(1), 47–72. <https://doi.org/10.1080/1539445X.2012.756016>
- Sahay, S., Yadav, U. and Srinivasamurthy, S. (2017) 'Potential of *Moringa oleifera* as a functional food ingredient: A review', *International Journal of Food Science and Nutrition*, 2(5), pp. 31–37.
- Sanderson G.R. (1990). *Food Gels, Chapter 6, Gellan Gum*. <https://link.springer.com/content/pdf/10.1007%2F978-94-009-0755-3.pdf>

- Shakeel, A., Lupi, F. R., Gabriele, D., Baldino, N., & De Cindio, B. (2018). Bigels: A unique class of materials for drug delivery applications. *Soft Materials*, 16(2), 77–93. <https://doi.org/10.1080/1539445X.2018.1424638>
- Singh, A., Auzanneau, F. I., & Rogers, M. A. (2017). Advances in edible oleogel technologies – A decade in review. *Food Research International*, 97, 307–317. <https://doi.org/10.1016/j.foodres.2017.04.022>
- Somchue, W., Sermsri, W., Shiowatana, J., & Siripinyanond, A. (2009). Encapsulation of α -tocopherol in protein-based delivery particles. *Food Research International*, 42(8), 909–914. <https://doi.org/10.1016/j.foodres.2009.04.021>
- Thurber, M.D. & Fahey, J.W., (2009). Adoption of Moringa Oleifera to Combat Undernutrition Viewed Through The Lens of the “Diffusion of Innovations” Theory. *Ecol Food Nutr*, 48(3), 212–225. <https://pubmed.ncbi.nlm.nih.gov/20161339/>
- Wang, S., Chen, X., Shi, M., Zhao, L., Li, W., Chen, Y., Lu, M., Wu, J., Yuan, Q., & Li, Y. (2015). Absorption of whey protein isolated (WPI)-stabilized β -Carotene emulsions by oppositely charged oxidized starch microgels. *Food Research International*, 67, 315–322. <https://doi.org/10.1016/j.foodres.2014.11.041>
- Wijayanti, S. S. and Ismawati, R. (2016) ‘PENGARUH JUMLAH SUSU SKIM DAN DAUN KELOR (Moringa oleifera) TERHADAP SIFAT ORGANOLEPTIK DAN KECEPATAN MELELEH ES KRIM’, *Jurnal Tata Boga*, 5(3), pp. 101–109.
- Wright, A. J., & Marangoni, A. G. (2011). Vegetable Oil-based Ricinelaidic Acid Organogels-Phase Behavior, Microstructure, and Rheology. In *Edible Oleogels: Structure and Health Implications* (Second Edi). AOCS Press. <https://doi.org/10.1016/B978-0-9830791-1-8.50007-3>
- Yulianti, R. (2008). Pembuatan Minuman Jeli Daun Kelor (Moringa Oleifera Lamk) Sebagai Sumber Vitamin C Dan β -Karoten. *Skripsi: Bogor: Fakultas Pertanian Institut Pertanian Bogor*, 17.
- Zhang, Z., Zhang, R., & McClements, D. J. (2016). Encapsulation of β -carotene in alginate-based hydrogel beads: Impact on physicochemical stability and bioaccessibility. *Food Hydrocolloids*, 61, 1–10. <https://doi.org/10.1016/j.foodhyd.2016.04.036>
- Zhang, Z., Zhang, R., Zou, L., & McClements, D. J. (2016). Protein encapsulation in alginate hydrogel beads: Effect of pH on microgel stability, protein retention and protein release. *Food Hydrocolloids*, 58, 308–315. <https://doi.org/10.1016/j.foodhyd.2016.03.015>