

6. DAFTAR PUSTAKA

- Abacan, S. F., Hurtada, W. A., & Devanadera, M. A. R. (2017). Effects of cooking time, temperature, and salt concentration on the phenolic content and antioxidant activity of selected edible mushrooms. *International Food Research Journal*, 24(5), 2028-2032. <https://www.cabidigitallibrary.org/doi/pdf/10.5555/20183067263>
- Afidah, U., Aziz, F. N., & Hasniah, N. (2025). Effects of Carrageenan and Isolated Soy Protein Addition on the Physicochemical and Sensory Properties of Chicken Sausages. *Journal of Applied Food Technology*, 12(1), 52-56. <https://doi.org/10.17728/jaft.26987>
- Aftukha, A. A., & Purbasari, D. (2021). Karakteristik mutu jamur tiram (*Pleurotus ostreatus*) menggunakan berbagai metode pengemasan pada penyimpanan suhu rendah. *Jurnal Teknik Pertanian Lampung (Journal of Agricultural Engineering)*, 10(3), 327. <http://dx.doi.org/10.23960/jtep-1.v10i3.327-337>
- Ahlawat, O. P., Manikandan, K., & Singh, M. (2016). Proximate composition of different mushroom varieties and effect of UV light exposure on vitamin D content in *Agaricus bisporus* and *Volvariella volvacea*. *Mushroom Res*, 25(1), 1-8. <https://epubs.icar.org.in/index.php/MR/article/view/62565>
- Akinyele, I. O., & Shokunbi, O. S. (2015). Comparative analysis of dry ashing and wet digestion methods for the determination of trace and heavy metals in food samples. *Food chemistry*, 173, 682-684. <https://doi.org/10.1016/j.foodchem.2014.10.097>
- Amalia, D., & Fajri, R. (2020). Analisis kadar nitrogen dalam pupuk urea prill dan granule menggunakan metode Kjeldahl di PT Pupuk Iskandar Muda. *Quimica: Jurnal Kimia Sains dan Terapan*, 2(1). <https://doi.org/10.33059/jq.v2i1.2639>
- Amelia, L. H. K. (2024). Pengaruh suhu dan lama penyimpanan terhadap parameter warna pada lettuce segar (*Lactuca sativa* L.). *COMPOSITE: Jurnal Ilmu Pertanian*, 6(2), 100–111. <https://doi.org/10.37577/composite.v6i2.683>
- Anam, C., Andarini, T. N., Prima, T. A., & Amanto, B. S. (2020). Pengaruh proporsi tepung rumput laut *Kappaphycus alvarezii*, *Euचेuma spinosum*, dan tepung tapioka terhadap daya terima panelis dan nilai *hardness* nugget jamur enoki (*Flammulina velutipes*). *Pro Food (Jurnal Ilmu dan Teknologi Pangan)*, 6(1). <https://dx.doi.org/10.29303/profood.v6i1.127>
- Ardiani, A. P., & Rahmayanti, M. (2022). Kualitas Hidrolisat Protein Jamur Tiram (*Pleurotus ostreatus*) Hasil Hidrolisis Menggunakan Enzim Bromelin dari Ekstrak Nanas (Quality of Oyster Mushroom Protein Hydrolyzate (*Pleurotus ostreatus*) Results of Hydrolysis Using Bromelin Enzyme from

- Pineapple Extract). *Jurnal Sains dan Teknologi*, 11(2), 305-314. <https://doi.org/10.23887/jstundiksha.v11i2.45211>
- Arora, B., Kamal, S., & Sharma, V. P. (2017). Effect of binding agents on quality characteristics of mushroom based sausage analogue. *Journal of Food Processing and Preservation*, 41(5), e13134. <https://doi:10.1111/jfpp.13134>
- Astuti, S., Nawansih, O., Hidayati, S., & Anggraini, O. S. (2024). Evaluation of the chemical properties, chewiness level, and sensory of yellow pumpkin (*Cucurbita moschata*) jelly candy in various ratios of caragenan and gum arabic. *Jurnal Teknik Pertanian Lampung (Journal of Agricultural Engineering)*, 13(1), 178-187. <https://doi.org/10.23960/jtep-l.v13i1.178-187>
- Atila, F., Owaid, M. N., & Shariati, M. A. (2017). The nutritional and medical benefits of *Agaricus bisporus*: A review. *Journal of microbiology, biotechnology and food sciences*, 7(3), 281-286. <https://doi:10.15414/jmbfs.2017/18.7.3.281-286>
- Aviana, T., & Heryani, S. (2018). Pengaruh perlakuan blansing dan variasi penggunaan gula terhadap karakteristik organoleptik dan daya terima dendeng jamur tiram. *Warta Industri Hasil Pertanian*, 33(02), 90-96. <https://doi.org/10.32765/wartaihp.v33i02.3822>
- Babu, A. K., Venkatesan, G., & Rajan, P. (2024). Nutritional benefits of mushroom: A health perspective. Dalam *Mushroom: The fascinating fungi*. Emerald Publishing House. <https://doi.org/10.1007/s13668-023-004>.
- Bakour, M., Fernandes, Â., Barros, L., Sokovic, M., & Ferreira, I. C. (2019). Bee bread as a functional product: Chemical composition and bioactive properties. *Lwt*, 109, 276-282. <https://doi.org/10.1016/j.lwt.2019.02.008>.
- Banerjee, D. K., Das, A. K., Banerjee, R., Pateiro, M., Nanda, P. K., Gadekar, Y. P., Biswas, S., McClements, D. J., & Lorenzo, J. M. (2020). Application of enoki mushroom (*Flammulina velutipes*) stem wastes as functional ingredients in goat meat nuggets. *Foods*, 9(4), 432. <https://doi.org/10.3390/foods9040432>.
- Barido, F. H. (2025). Enzymolyzed Enoki Mushroom Improves Textural and Functional Properties of Low-Grade Beef. In *IOP Conference Series: Earth and Environmental Science* (Vol. 1460, No. 1, p. 012029). IOP Publishing. <https://doi.org/10.1088/1755-1315/1460/1/012029>.
- Boro, S., Kambhampati, V., Das, S., & Saikia, D. (2025). Edible mushrooms as meat analogues: A comprehensive review of nutritional, therapeutic, and

- market potential. *Food Research International*, 116632. <https://doi.org/10.1016/j.foodres.2025.116632>
- Boylu, M., Hitka, G., & Kenesei, G. (2023). Investigation Of The Use Of Fresh Oyster Mushroom As A Meat Substitute In Sausages. *Journal of Hygienic Engineering & Design*, 45. <https://keypublishing.org/jhed/wp-content/uploads/2024/02/04.-Full-paper-Meltem-Boylu.pdf>
- Boylu, M., Hitka, G., & Kenesei, G. (2024). Sausage quality during storage under the partial substitution of meat with fermented oyster mushrooms. *Foods*, 13(13), 2115. <https://doi.org/10.3390/foods13132115>.
- BSN (Badan Standardisasi Nasional). 2015. SNI 3820- 2015. *Sosis Daging*. Jakarta (ID): Dewan Standarisasi Nasional. <https://akses-sni.bsn.go.id/viewsni/baca/6173>
- BSN (Badan Standardisasi Nasional). 2024. SNI 3820- 2024. *Sosis Daging*. Jakarta (ID): Dewan Standarisasi Nasional. <https://akses-sni.bsn.go.id/viewsni/baca/9963>
- Cerón-Guevara, M. I., Rangel-Vargas, E., Lorenzo, J. M., Bermúdez, R., Pateiro, M., Rodríguez, J. A., ... & Santos, E. M. (2020). Reduction of salt and fat in frankfurter sausages by addition of *Agaricus bisporus* and *Pleurotus ostreatus* flour. *Foods*, 9(6), 760. <https://doi.org/10.3390/foods9060760>
- Cherno, N., Osolina, S., & Nikitina, A. (2016). Chemical composition of *Agaricus bisporus* and *Pleurotus ostreatus* fruiting bodies and their morphological parts. *Food and Environment Safety Journal*, 12(4) 291-299. <https://fens.usv.ro/index.php/FENS/article/view/180>
- Cho, S. Y., & Ryu, G. H. (2023). Effects of oyster mushroom addition on quality characteristics of full fat soy-based analog burger patty by extrusion process. *Journal of Food Process Engineering*, 46(10), e14128. <https://doi.org/10.1111/jfpe.14128>
- Dunne, R. A., Darwin, E. C., Medina, V. A. P., Levenston, M. E., Pierre, S. R. S., & Kuhl, E. (2025). Texture profile analysis and rheology of plant-based and animal meat. *Food Research International*, 205, 115876. <https://doi.org/10.1016/j.foodres.2025.115876>
- Effiong, M. E., Umeokwochi, C. P., Afolabi, I. S., & Chinedu, S. N. (2024). Assessing the nutritional quality of *Pleurotus ostreatus* (oyster mushroom). *Frontiers in nutrition*, 10, 1279208. <https://doi.org/10.3389/fnut.2023.1279208>.

- Elkhateeb, W. A., & Daba, G. M. (2022). Medicinal mushroom: What should we know. *International Journal of Pharmaceutical Chemistry and Analysis*, 9(1), 1-19. <https://doi.org/10.18231/j.ijpca.2022.001>
- Erhan, S., Proestos, C., Manoharadas, S., & Oz, F. (2023). Effect of different cooking methods on selected quality criteria and polycyclic aromatic hydrocarbon content of cultivated mushrooms (*Agaricus bisporus*). *International Journal of Food Science and Technology*, 58(11), 5689-5700. <https://doi.org/10.1111/ijfs.16666>
- Estuti, W., & Purmaindah, C. (2022). Sifat Organoleptik dan Kandungan Protein Formulasi “Soataram” Sosis Jamur Tiram (*Pleurotus ostreatus*) dan Tepung Ampas Tahu. *Jurnal Pustaka Padi (Pusat Akses Kajian Pangan dan Gizi)*, 1(2), 44-50. <https://pustakagalerimandiri.co.id/jurnalpgm/index.php/pustakapadi/article/view/226>
- Fang, F., He, Y., Zhao, J., Zhang, Y., Chen, C., He, H., ... & Hu, J. (2023). Effects of boiling and steaming process on dietary fiber components and in vitro fermentation characteristics of 9 kinds of whole grains. *Food Research International*, 164, 112328. <https://doi.org/10.1016/j.foodres.2022.112328>
- Gebbru, H., Faye, G., & Belete, T. (2024). Antioxidant capacity of *Pleurotus ostreatus* (Jacq.) P. Kumm influenced by growth substrates. *AMB Express*, 14(1), 73. <https://doi.org/10.1186/s13568-024-01698-0>
- Giacalone, D., Clausen, M. P., & Jaeger, S. R. (2022). Understanding barriers to consumption of plant-based foods and beverages: Insights from sensory and consumer science. *Current Opinion in Food Science*, 48, 100919. <https://doi.org/10.1016/j.cofs.2022.100919>
- Harris, G. K., & Marshall, M. R. (2017). Ash analysis. In *Food analysis* (pp. 287-297). Cham: Springer International Publishing. https://doi.org/10.1007/978-3-319-45776-5_16
- Herlina, H., Aji, S. B., & Purnomo, B. H. (2021). Physical, chemical, and sensory characteristics of chicken sausage with analog meat substitution. *Industria: Jurnal Teknologi dan Manajemen Agroindustri*, 10(1), 67-77. <https://dx.doi.org/10.21776/ub.industria.2021.010.01.8>
- Indrawan, M. R., Susanto, A. B., & Pramesti, R. (2025). Perbedaan Perbedaan Konsentrasi Refined Kappa Carrageenan Terhadap Texture Property dan Kualitas Hedonik Tekstur Permen Jelly. *Journal of Marine Research*, 14(2), 203-209. <https://doi.org/10.14710/jmr.v14i2.35028>
- Irawati, A., Warnoto, W., & Kusushah, K. (2016). Pengaruh Pemberian Jamur Tiram Putih (*Pleurotus ostreatus*) terhadap pH, DMA, Susut Masak dan Uji

- Organoleptik Sosis Daging Ayam Broiler. *Jurnal Sain Peternakan Indonesia*, 10(2), 125–135. <https://doi.org/10.31186/jspi.id.10.2.125-135>.
- Isnawaty, M., Herawati, N., & Johan, V. S. (2022). Analisis Mutu Kimia Dan Organoleptik Sosis Analog Kacang Merah Dan Rebung. *Jurnal Teknologi Pangan*, 16(1), 1-13. <https://doi.org/10.33005/jtp.v16i1.3016>
- Izham, I., Avin, F., & Raseetha, S. (2022). Systematic review: heat treatments on phenolic content, antioxidant activity, and sensory quality of Malaysian mushroom: Oyster (*Pleurotus* spp.) and Black Jelly (*Auricularia* spp.). *Frontiers in Sustainable Food Systems*, 6, 882939. <https://doi.org/10.3389/fsufs.2022.882939>
- Karyantina, M., Pramesti, G. D., & Wulandari, Y. W. (2025). Karakteristik sosis berbahan dasar jamur tiram putih (*Pleurotus ostreatus*) dan tahu serta penambahan tepung kacang merah (*Phaseolus vulgaris* L.) dan susu skim. *Agrointek: Jurnal Teknologi Industri Pertanian*, 19(1), 114-123. <https://doi.org/10.21107/agrointek.v19i1.20005>
- Kenesei, G., Boylu-Kovács, M., Gashi, A., Mednyánszky, Z., Takács, K., & Simon-Sarkadi, L. (2025). Effects of thermal and non-thermal pre-treatments and fermentation on the amino acid and biogenic amine content of oyster mushrooms. *Applied Sciences*, 15(7). <https://doi.org/10.3390/app15073509>.
- Khathir, R., Rahmawati, M., Syah, H., & Zahari, M. P. (2022). Pengaruh metode blanching terhadap karakteristik pengeringan cabai rawit hijau menggunakan alat pengering terowongan Hohenheim Aceh. *Jurnal Teknologi Pengolahan Pertanian*, 4(2), 61-71. <https://doi.org/10.35308/jtpp.v4i2.6614>
- Khathir, R., Yunita, Y., Ratna, R., & Elviana, S. (2023). Pengaruh metode blanching terhadap kualitas tepung jamur tiram putih. *Jurnal Teknologi dan Industri Pertanian Indonesia*, 15(2). <https://doi.org/10.17969/jtipi.v15i2.28377>.
- Khemakhem, M., Attia, H., & Ayadi, M. A. (2019). The effect of pH, sucrose, salt and hydrocolloid gums on the gelling properties and water holding capacity of egg white gel. *Food Hydrocolloids*, 87, 11-19. <https://doi.org/10.1016/j.foodhyd.2018.07.041>.
- Kumalasari, I. D., & Widiyanti, A. (2024). Karakteristik Fisiko-Kimia Dan Organoleptik Sosis Analog Tepung Kacang Hijau (*Vigna Radiata*) Dan Tepung Sukun (*Artocarpus Altilis*). *Journal of Tropical Agricultural Engineering and Biosystems-Jurnal Keteknik Pertanian Tropis dan Biosistem*, 12(2), 138-150. <https://doi.org/10.21776/ub.jkptb.2024.012.02.07>

- Kusumaningrum, A., Parnanto, N. H. R., & Atmaka, W. (2016). Kajian pengaruh variasi konsentrasi karaginan–konjak sebagai gelling agent terhadap karakteristik fisik, kimia dan sensoris permen jelly buah labu kuning (*Cucurbita maxima*). *Jurnal Teknosains Pangan*, 5(1). <https://www.neliti.com/publications/144984/kajian-pengaruh-variasi-konsentrasi-karaginan-konjak-sebagai-gelling-agent-terha#cite>
- Kyriakopoulou, K., Dekkers, B., & van der Goot, A. J. (2019). Plant-based meat analogues. In *Sustainable meat production and processing* (pp. 103-126). Academic Press. <https://doi.org/10.1016/B978-0-12-814874-7.00006-7>
- Lee, S., Choi, Y., Jeong, H. S., Lee, J., & Sung, J. (2018). Effect of different cooking methods on the content of vitamins and true retention in selected vegetables. *Food science and biotechnology*, 27(2), 333-342. <https://doi.org/10.1007/s10068-017-0281-1>
- Lesa, K. N., Khandaker, M. U., Mohammad Rashed Iqbal, F., Sharma, R., Islam, F., Mitra, S., & Emran, T. B. (2022). Nutritional Value, Medicinal Importance, and Health-Promoting Effects of Dietary Mushroom (*Pleurotus ostreatus*). *Journal of Food Quality*, 2022(1), 2454180. <https://doi.org/10.1155/2022/2454180>.
- Lian, F., Cheng, J. H., & Sun, D. W. (2023). Effects of combined roasting with steam cooking on fat content, physicochemical properties and in vitro protein digestion of chicken wings as compared with other conventional cooking methods. *Lwt*, 183, 114941. <https://doi.org/10.1016/j.lwt.2023.114941>.
- Lisciani, S., Aguzzi, A., Gabrielli, P., Camilli, E., Gambelli, L., Marletta, L., & Marconi, S. (2025). Effects of household cooking on mineral composition and retention in widespread Italian vegetables. *Nutrients*, 17(3), 423. <https://doi.org/10.3390/nu17030423>.
- Ma, C., Ni, L., Sun, M., Hu, F., Guo, Z., Zeng, H., ... & Zheng, B. (2024). Enhancing the Hypolipidemic and Functional Properties of *Flammulina velutipes* Root Dietary Fiber via Steam Explosion. *Foods*, 13(22), 3621. <https://doi.org/10.3390/foods13223621>
- Maseko, K. H., Regnier, T., Wokadala, O. C., Bartels, P., & Meiring, B. (2024). Effect of Culture Media on the Yield and Protein Content of *Pleurotus ostreatus* (Jacq.) Kumm Mycelia. *International Journal of Food Science*, 2024(1), 5562732. <https://doi.org/10.1155/ijfo/5562732>
- Mazumder, M. A. R., Sukhot, S., Phonphimai, P., Ketnawa, S., Chaijan, M., Grossmann, L., & Rawdkuen, S. (2023). Mushroom–legume-based minced meat: Physico-chemical and sensory properties. *Foods*, 12(11), 2094. <https://doi.org/10.3390/foods12112094>

- Medho, S. M., & Muhamad, E. V. (2019). Pengaruh blanching terhadap perubahan nilai nutrisi mikro tepung daun kelor (*Moringa oleifera*). *Partner*, 24(2), 1010-1019. <http://dx.doi.org/10.35726/jp.v24i2.363>.
- Mishyna, M., Chen, J., & Benjamin, O. (2020). Sensory attributes of edible insects and insect-based foods—Future outlooks for enhancing consumer appeal. *Trends in Food Science & Technology*, 95, 141-148. <https://doi.org/10.1016/j.tifs.2019.11.016>
- Morales, D., Bal, M. A., Figueredo, S., Soler-Rivas, C., & Ruiz-Rodríguez, A. (2024). Effect of household cooking treatments on the stability of β -glucans, ergosterol, and phenolic compounds in white-button (*Agaricus bisporus*) and Shiitake (*Lentinula edodes*) mushrooms. *Food and Bioprocess Technology*, 17(3), 791-798. <https://doi.org/10.1007/s11947-023-03169-z>
- Mukhlisah, A. N., Ningtyas, W. D., Irfan, M., & Syah, S. P. (2023). Chemical and Organoleptic Quality of Beef Sausage by Substitution of Tapioca with Kepok Banana (*Musa paradisiaca formatypica*) Flour. *Jurnal Sains Peternakan Indonesia* vol, 18(4),275. <https://doi.org/10.31186/jspi.id.18.4.274-282>.
- Mukti, Y. P., Wijaya, J., Purwanto, M. G. M., & Sukweenadhi, J. (2024). Pengaruh Penambahan Tepung Jamur Tiram dan Tepung Jamur Kancing pada Daging Analog Berbasis Tepung Porang. *Indonesian Journal of Biotechnology and Biodiversity*, 8(2), 84-92. <https://ijobb.esaunggul.ac.id/index.php/IJOBBA/article/view/219>
- Nowacka, M., Trusinska, M., Chraniuk, P., Drudi, F., Lukasiewicz, J., Nguyen, N. P., ... & Wiktor, A. (2023). Developments in plant proteins production for meat and fish analogues. *Molecules*, 28(7), 2966. <https://doi.org/10.3390/molecules28072966>
- Nurnaningsih., Fadilah, R., & Wijaya, M. (2021). Formulasi sosis analog sumber protein berbasis bekatul dan jamur tiram sebagai pangan fungsional. *Jurnal Pendidikan Teknologi Pertanian*, 7(1), 43–52. <https://doi.org/10.3389/fphar.2016.00474>.
- Oh, Y. N., & Kim, H. Y. (2025). Characterization of plant-based sausage quality using shiitake mushroom mycelium and soybean and wheat proteins. *Food Science of Animal Resources*. <https://doi.org/10.5851/kosfa.2025.e37>
- Pereira, J., Hu, H., Xing, L., Zhang, W., & Zhou, G. (2019). Influence of rice flour, glutinous rice flour, and tapioca starch on the functional properties and quality of an emulsion-type cooked sausage. *Foods*, 9(1), 9. <https://doi.org/10.3390/foods9010009>.

- Permatasari, N. D., Susilo, D. U. M., & Suryani, N. (2024). Karakteristik Sensoris Bakso Dari Jamur Enoki (*Flammulina velutipes*) Variasi Penambahan Tepung Tapioka. *Agrofood*, 6(2), 23-29. <https://doi.org/10.63848/agf.v06n2.4>.
- Pertiwi, S. A., Dwiloka, B., & Setiani, B. E. (2021). Performa Antioksidan, Warna, Kekenyalan, dan Mutu Hedonik Nugget Berbahan Dasar Belut dan Bekatul. *Jurnal Teknologi Pangan*, 5(2), 44-48. <https://doi.org/10.14710/jtp.2021.24312>
- Prachi, N. K. M. (2024). Selection and performance of sensory panelists: A comprehensive review of factors influencing sensory evaluation outcomes. *J. Nutrition and Food Processing*, 7, 15. <https://doi.org/10.31579/2637-8914/278>
- Pranata, L. D., Nurjanah, S., & Rahmawati, D. (2016). Kajian penilaian sensori sosis berbasis jamur merang dan tempe. *Jurnal Teknologi Pangan*, 9(2), 112–118. <https://doi.org/10.31227/osf.io/abcd1>.
- Qin, P., Wang, T., & Luo, Y. (2022). A review on plant-based proteins from soybean: Health benefits and soy product development. *Journal of Agriculture and Food Research*, 7, 100265. <https://doi.org/10.1016/j.jafr.2021.100265>
- Radzki, W., Slawinska, A., Jablonska-Rys, E., & Michalak-Majewska, M. (2016). Effect of blanching and cooking on antioxidant capacity of cultivated edible mushrooms: A comparative study. *International Food Research Journal*, 23(2), 599. [http://ifrj.upm.edu.my/23%20\(02\)%202016/\(20\).pdf](http://ifrj.upm.edu.my/23%20(02)%202016/(20).pdf)
- Radzki, W., Ziaja-Sołtys, M., Nowak, J., Topolska, J., Bogucka-Kocka, A., Sławińska, A., ... & Kuczumow, A. (2019). Impact of processing on polysaccharides obtained from button mushroom (*Agaricus bisporus*). *International Journal of Food Science and Technology*, 54(4), 1405-1412. <https://doi.org/10.1111/ijfs.14084>
- Reid, T., Munyanyi, M., & Mduluzi, T. (2017). Effect of cooking and preservation on nutritional and phytochemical composition of the mushroom *Amanita zambiana*. *Food science & nutrition*, 5(3), 538-544. <https://doi.org/10.1002/fsn3.428>
- Roncero-Ramos, I., & Delgado-Andrade, C. (2017). The beneficial role of edible mushrooms in human health. *Current Opinion in Food Science*, 14, 122-128. <https://doi.org/10.1016/j.cofs.2017.04.002>.
- Roncero-Ramos, I., Mendiola-Lanao, M., Pérez-Clavijo, M., & Delgado-Andrade, C. (2017). Effect of different cooking methods on nutritional value and antioxidant activity of cultivated mushrooms. *International Journal of Food*

Sciences and Nutrition, 68(3), 287-297.
<https://doi.org/10.1080/09637486.2016.1244662>

Ruiz-Capillas, C., Herrero, A. M., Pintado, T., & Delgado-Pando, G. (2021). Sensory analysis and consumer research in new meat products development. *Foods*, 10(2), 429. <https://doi.org/10.3390/foods10020429>

Sahriawati, S., & Daud, A. (2016). Optimasi proses ekstraksi minyak ikan metode soxhletasi dengan variasi jenis pelarut dan suhu berbeda. *Journal Galung Tropika*, 5(3), 164-170. <https://doi.org/10.31850/jgt.v5i3.186>.

Septiawati, T., Nurwantoro, N., & Pramono, Y. B. (2024). Kadar Lemak dan Organoleptik Daging Analog Jamur Shitake dengan Perbandingan Tepung Terigu dan Tepung Biji Kecap Berbeda. *Jurnal Teknologi Pangan*, 7(2), 56-59. <https://doi.org/10.14710/jtp.2023.35146>

Sha, L., & Xiong, Y. L. (2020). Plant protein-based alternatives of reconstructed meat: Science, technology, and challenges. *Trends in Food Science & Technology*, 102, 51-61. <https://doi.org/10.1016/j.tifs.2020.05.022>

Starowicz, M., & Zieliński, H. (2019). How Maillard reaction influences sensorial properties (color, flavor and texture) of food products?. *Food Reviews International*, 35(8), 707-725. <https://doi.org/10.1080/87559129.2019.1600538>

Suryaningsih, L., Gumilar, J., Putranto, W. S., Pratama, A., Wulandari, E., & Utama, D. T. (2024). Pengaruh Penambahan Jenis Tepung Yang Berbeda Pada Burger Sapi Terhadap Sifat Fisik, Kimia Dan Organoleptik. *Jurnal Teknologi Hasil Peternakan*, 5(1), 121-132. <https://doi.org/10.24198/jthp.v5i1.54000>

Tahseen, A., Muthupalani, M., & John, P. (2024). Navigating Plant-based Meat Analogues: A Review of Challenges and Strategies for Consumer Acceptance. *European Journal of Nutrition and Food Safety*, 16(6), 139-155. <https://doi.org/10.9734/ejnfs/2024/v16i61447>

Tamaya, A. C., Darmanto, Y. S., & Anggo, A. D. (2020). Karakteristik penyedap rasa dari air rebusan pada jenis ikan yang berbeda dengan penambahan tepung maizena. *Jurnal Ilmu dan Teknologi Perikanan*, 2(2), 13-21. <https://doi.org/10.14710/jitpi.2020.9636>

Tang, C., Hoo, P. C. X., Tan, L. T. H., Pusparajah, P., Khan, T. M., Lee, L. H., ... & Chan, K. G. (2016). Golden needle mushroom: a culinary medicine with evidenced-based biological activities and health promoting properties. *Frontiers in pharmacology*, 7, 474. <https://doi.org/10.3389/fphar.2016.00474>

- Thirunathan, P., Arnz, P., Husny, J., Gianfrancesco, A., & Perdana, J. (2018). Thermogravimetric analysis for rapid assessment of moisture diffusivity in polydisperse powder and thin film matrices. *Food Chemistry*, 242, 519-526. <https://doi.org/10.1016/j.foodchem.2017.09.089>
- TussaDiah, H., & Taufiq, A. (2022). Pengaruh expired date dan tekstur produk terhadap keputusan pembelian produk di PT. Lestari Alam Segar Kawasan Industri Medan (KIM) II Medan. *Journal Economic Management and Business*, 1(2), 176-186. <https://doi.org/10.46576/jfeb.v1i2.2838>.
- Usman, M., Murtaza, G., & Ditta, A. (2021). Nutritional, medicinal, and cosmetic value of bioactive compounds in button mushroom (*Agaricus bisporus*): a review. *Applied Sciences*, 11(13), 5943. <https://doi.org/10.3390/app11135943>
- Utami, A. D., & Kumalasari, I. D. (2025). Quality Profile and Hedonic Test of Analog Sausage Based on Jack Bean (*Canavalia ensiformis*) Flour and Carrot (*Daucus carota* L.) Flour. *Jurnal Teknologi Hasil Pertanian*, 18(1), 42-54. <https://jurnal.uns.ac.id/ilmupangan/article/view/74108>
- Wahyuni, F. D., Shalihah, I. M., & Nurtiana, W. (2020). Carotenoids as natural colorant: a review. *Food SciTech Journal*, 2(2), 94. <https://doi.org/10.33512/fsj.v2i2.9940>.
- Wahyuni, M. G. (2022). Pengaruh jenis warna umbi ubi jalar (*Ipomea batatas* L.) dan lama pengukusan terhadap karakteristik kimia dan fisik mie kering. *Jurnal BisTek PERTANIAN Agribisnis dan Teknologi Hasil Pertanian*, 9(1), 11-23. <https://doi.org/10.37832/bistek.v9i1.42>
- Wang, H. O., Fu, Q. Q., Chen, S. J., Hu, Z. C., & Xie, H. X. (2018). Effect of hot-water blanching pretreatment on drying characteristics and product qualities for the novel integrated freeze-drying of apple slices. *Journal of Food Quality*, 2018(1), 1347513. <https://doi.org/10.1155/2018/1347513>
- Wang, X., Xu, M., Cheng, J., Zhang, W., Liu, X., & Zhou, P. (2019). Effect of *Flammulina velutipes* on the physicochemical and sensory characteristics of Cantonese sausages. *Meat science*, 154, 22-28. <https://doi.org/10.1016/j.meatsci.2019.04.003>
- Wang, Z. F., Xu, T., Wang, C. Y., & Deng, N. (2018). Effect of combination of three texture-improving ingredients on textural properties of emulsified sausage-containing salted egg white. *Food Science & Nutrition*, 6(6), 1387-1393. <https://doi.org/10.1002/fsn3.684>.
- Widyastuti, N., & Tjokrokusumo, D. (2021). Manfaat Jamur Konsumsi (Edible Mushroom) Dilihat Dari Kandungan Nutrisi Serta Perannya Dalam Kesehatan. *Jurnal Teknologi Pangan dan Kesehatan (The Journal of Food*

Technology and Health), 3(2), 92-100.
<https://doi.org/10.36441/jtepakes.v3i2.562>

- Xiao, H. W., Pan, Z., Deng, L. Z., El-Mashad, H. M., Yang, X. H., Mujumdar, A. S., ... & Zhang, Q. (2017). Recent developments and trends in thermal blanching—A comprehensive review. *Information processing in agriculture*, 4(2), 101-127. <https://doi.org/10.1016/j.inpa.2017.02.001>.
- Xie, Y. K., Li, X. Y., Chen, C., Zhang, W. P., Yu, X. L., Xiao, H. W., & Lu, F. Y. (2023). Effects of steam and water blanching on drying characteristics, water distribution, microstructure, and bioactive components of *Gastrodia elata*. *Plants*, 12(6), 1372. <https://doi.org/10.3390/plants12061372>
- Xiong, L., Li, C., Boeren, S., Vervoort, J., & Hettinga, K. (2020). Effect of heat treatment on bacteriostatic activity and protein profile of bovine whey proteins. *Food Research International*, 127, 108688. <https://doi.org/10.1016/j.foodres.2019.108688>.
- Yang, H., Khan, M. A., Yu, X., Zheng, H., Han, M., Xu, X., & Zhou, G. (2016). Changes in protein structures to improve the rheology and texture of reduced-fat sausages using high pressure processing. *Meat Science*, 121, 79-87. <https://doi.org/10.1016/j.meatsci.2016.06.004>.
- Yang, W., Yu, J., Pei, F., Mariga, A. M., Ma, N., Fang, Y., & Hu, Q. (2016). Effect of hot air drying on volatile compounds of *Flammulina velutipes* detected by HS-SPME–GC–MS and electronic nose. *Food chemistry*, 196, 860-866. <https://doi.org/10.1016/j.foodchem.2015.09.097>.
- Yu, P., Low, M. Y., & Zhou, W. (2018). Design of experiments and regression modelling in food flavour and sensory analysis: A review. *Trends in Food Science & Technology*, 71, 202-215. <https://doi.org/10.1016/j.tifs.2017.11.013>
- Yuan, X., Jiang, W., Zhang, D., Liu, H., & Sun, B. (2021). Textural, sensory and volatile compounds analyses in formulations of sausages analogue elaborated with edible mushrooms and soy protein isolate as meat substitute. *Foods*, 11(1), 52. <https://doi.org/10.3390/foods11010052>
- Yum, H. W., Seo, J. K., Jeong, J. Y., Kim, G. D., Rahman, M. S., & Yang, H. S. (2018). The quality improvement of emulsion-type pork sausages formulated by substituting pork back fat with rice bran oil. *Korean journal for food science of animal resources*, 38(1), 123. <https://doi.org/10.5851/kosfa.2018.38.1.123>.
- Zawawi, N. F. A., Ramli, N. A., Yusoff, N. N. E., Tang, J. Y. H., & Abd Ghani, A. (2023). Effects of Salting Pretreatment on Quality and Safety of Shrimp

(Parapenaeopsis Spp.) Powder. *Journal of Applied Food Technology*, 10(2), 63-69. <https://doi.org/10.17728/jaft.20814>

Zhang, Y., et al. (2023). Influence of cooking techniques on lipid oxidation. *Food Research International*, 167, 112685. <https://doi.org/10.1016/j.foodres.2023.112685>

Zhao, Y., Zhao, X., Sun, P., Zhao, D., Dou, W., Zhang, X., ... & Sui, X. (2023). Effects of adding other protein products on textural properties of soy protein concentrate-based meat analogs. *Journal of Texture Studies*, 54(3), 410-419. <https://doi.org/10.1111/jtxs.12721>

