

6. DAFTAR PUSTAKA

- AACC Internasional. 2000. *Approved methods of analysis of American Association - 40.01, 08-03.01, 46-12.01, and 30-25.01*. St. Paul, MN, USA: AACCI.
[Approved Methods of Analysis \(cerealsgrains.org\)](https://www.cerealsgrains.org/)
- Albagli, G., Schwartz, I., Amaral, P., Ferreira, T., Finotelli, P. 2021. *How dried sourdough starter can enable and spread the use of sourdough bread*. LWT-Food Science and Technology 149 (2021) 111888
[How dried sourdough starter can enable and spread the use of sourdough bread - ScienceDirect](https://www.sciencedirect.com/science/article/pii/S0022286X21003337)
- Akamine, I., Mansoldo, F., Vermelho, A. 2023. *Probiotics in the Sourdough Bread Fermentation: Current Status*. Fermentation 2023, 9, 90.
[\[PDF\] Probiotics in the Sourdough Bread Fermentation: Current Status \(researchgate.net\)](https://www.researchgate.net/publication/371133330)
- AOAC, 2000. *Official Methods of Analysis of AOAC International*. Assoc. Off. Anal. Chem. Int..
[Official Methods of Analysis, 22nd Edition \(2023\) - AOAC INTERNATIONAL](https://www.aoac.org/omar/)
- Aplevicz, K., Ogliari, P., Sant'Anna, P. 2013. *Influence of fermentation time on characteristics of sourdough bread*. Brazilian Journal of Pharmaceutical Sciences vol. 49.
[\[PDF\] Influence of fermentation time on characteristics of sourdough bread \(researchgate.net\)](https://www.researchgate.net/publication/257071170)
- Arendt, E., Ryan, L., Bello, F. 2007. *Impact of sourdough on the texture of bread*. Food Microbiology 24 (2007) 165–174. [Impact of sourdough on the texture of bread - ScienceDirect](https://www.sciencedirect.com/science/article/pii/S0740002006003037)
- Arinta, F., Pranata, F., Swasti, Y. 2021. *Potensi daging buah pisang dan kulit pisang (Musaceae) untuk peningkatan kualitas roti dan kue*. TEKNOLOGI PANGAN: Media Informasi dan Komunikasi Ilmiah Teknologi Pertanian Volume 12, No.2, (2021), Halaman 185-196
[\[PDF\] Potensi daging buah pisang dan kulit pisang \(Musaceae\) untuk peningkatan kualitas roti dan kue \(researchgate.net\)](https://www.researchgate.net/publication/359077000)
- Arora, K., Ameur, H., Polo, A., Cagno, R., Rizello, C., Gobbetti, M. 2021. *Thirty years of knowledge on sourdough fermentation: A systematic review*. Trends in Food Science & Technology 108 (2021) 71-83
[Thirty years of knowledge on sourdough fermentation: A systematic review - ScienceDirect](https://www.sciencedirect.com/science/article/pii/S0924224421000707)
- Ashkezari, M., Salehifar, M. 2019. *Inhibitory effects of pomegranate flower extract and vitamin B3 on the formation of acrylamide during the donut making process*. Journal of Food Measurement and Characterization (2019) 13:735–744
[\[PDF\] Inhibitory effects of pomegranate flower extract and vitamin B3 on the formation of acrylamide during the donut making process \(researchgate.net\)](https://www.researchgate.net/publication/334777000)
- Ashokkumar, K., S Elayabalani, VG Shobana, P Sivakumar, dan M Pandiyan. 2018. *Nutritional value of cultivars of Banana (Musa spp.) and its future prospects*. Journal of Pharmacognosy and Phytochemistry 2018; 7(3): 2972-2977
[\[PDF\] Nutritional value of cultivars of Banana \(Musa spp.\) and its future prospects \(researchgate.net\)](https://www.researchgate.net/publication/320704700)
- Brandt, M.J., 2018. *Sourdough products for convenient use in baking*. Food Microbiol. 24, 161-164. [Sourdough products for convenient use in baking - ScienceDirect](https://www.sciencedirect.com/science/article/pii/S0740002017303337)

- Budrynska, G., Zyzelewicz, D., Nebezny, E., Oracz, J., Krysiak, W. 2013. *Influence of addition of green tea and green coffee extracts on the properties of fine yeast pastry fried products.* Food Research International Volume 50, Issue 1, January 2013, Pages 149-160.
[Influence of addition of green tea and green coffee extracts on the properties of fine yeast pastry fried products - ScienceDirect](#)
- Caglar, N., Ermis, E., Durak, M. 2021. *Spray-dried and freeze-dried sourdough powders: Properties and evaluation of their use in breadmaking.* Journal of Food Engineering 292 (2021) 110355
[Spray-dried and freeze-dried sourdough powders: Properties and evaluation of their use in breadmaking - ScienceDirect](#)
- Calvert MD., Madden AA., Nichols LM., Haddad NM., Lahne J., Dunn RR., Mc Kenney EA. 2021. *A review of sourdough starters: ecology, practices, and sensory quality with applications for baking and recommendations for future research.* Peer J 9:e11389
[A review of sourdough starters: ecology, practices, and sensory quality with applications for baking and recommendations for future research - PubMed \(nih.gov\)](#)
- De Vuyst, L., Van Kerrebroeck, S., Harth, H., Huys, G., Daniel, H.-M., Weckx, S., 2013. *Microbial ecology of sourdough fermentations: diverse or uniform?*, Food Microbiology (2013), doi: 10.1016/j.fm.2013.06.002.
[Microbial ecology of sourdough fermentations: Diverse or uniform? - ScienceDirect](#)
- Ewunetu, M., Atnafu, A., Fikadu, W. 2023. *Nutritional Enhancement of Bread Produced from Wheat, Banana, and Carrot Composite Flour.* Journal of Food Quality. Volume 2023, Article ID 1917972, 7 pages
[\(PDF\) Nutritional Enhancement of Bread Produced from Wheat, Banana, and Carrot Composite Flour \(researchgate.net\)](#)
- Gallo, M.; Passannanti, F.; Schiattarella, P.; Esposito, A.; Colucci Cante, R.; Nigro, F.; Budelli, A.; Nigro, R. 2021. *Banana Puree Lactic Fermentation: The Role of Ripeness, Heat Treatment, and Ascorbic Acid.* Appl. Sci. 2021, 11, 5153.
[Applied Sciences | Free Full-Text | Banana Puree Lactic Fermentation: The Role of Ripeness, Heat Treatment, and Ascorbic Acid \(mdpi.com\)](#)
- Graça, C., Lima, A., Raymundo, A., Sousa, I. 2021. *Sourdough Fermentation as a Tool to Improve the Nutritional and Health-Promoting Properties of Its Derived-Products.* Fermentation 2021, 7, 246.
[Fermentation | Free Full-Text | Sourdough Fermentation as a Tool to Improve the Nutritional and Health-Promoting Properties of Its Derived-Products \(mdpi.com\)](#)
- Huang, Y., Wang, Y., Shang, N., Li, P. 2023. *Microbial Fermentation Processes of Lactic Acid: Challenges, Solutions, and Future Prospects.* Foods 2023, 12, 2311.
[Foods | Free Full-Text | Microbial Fermentation Processes of Lactic Acid: Challenges, Solutions, and Future Prospects \(mdpi.com\)](#)
- Kim, Y., Huang, W., Zhu, H., Duarte, P. 2009. *Spontaneous sourdough processing of Chinese Northern-style steamed breads and their volatile compounds.* Food Chemistry 114 (2009) 685–692
[Spontaneous sourdough processing of Chinese Northern-style steamed breads and their volatile compounds - ScienceDirect](#)
- Kim, Y. 2021. *Quality characteristics of sourdough bread produced using banana sour starter.* Korean J. Food Preserv. 28(7), 937-947

[Quality characteristics of sourdough bread produced using banana sour starter \(researchgate.net\)](#)

Lau, S.W.; Chong, A.Q.; Chin, N.L.; Talib, R.A.; Basha, R.K. 2021. *Sourdough Microbiome Comparison and Benefits*. *Microorganisms* 2021, 9, 1355.
[Sourdough Microbiome Comparison and Benefits - PMC \(nih.gov\)](#)

Loong, C & Wong, C. 2018. *Chinese steamed bread fortified with green banana flour*. *Food Research* 2 (4) : 320 – 330.
[\(PDF\) Chinese steamed bread fortified with green banana flour \(researchgate.net\)](#)

Ma, S., Wang, Z., Guo, X., Wang, F., Huang, J., Sun, B., Wang, X. 2021. *Sourdough improves the quality of whole-wheat flour products: Mechanisms and challenges—A review*. *J. Food Chemistry*. (2021) 130038
[Sourdough improves the quality of whole-wheat flour products: Mechanisms and challenges—A review - ScienceDirect](#)

Mutlu, C., Candal, C., Özhanlı, H., Arslan, S., Erbas, M. 2022. *Modulating of Food Glycemic Response by Lactic Acid Bacteria*. *Food Biosci.* 2022, 47, 101685.
[Modulating of food glycemic response by lactic acid bacteria - ScienceDirect](#)

Ojokoh, A & Omojokun, A. 2019. *Effects of Fermentation on the Nutritional Composition of Banana and Groundnut Flour Blend*. *Journal of Applied Life Sciences International* 21(3): 1-10. [\(PDF\) Effects of Fermentation on the Nutritional Composition of Banana and Groundnut Flour Blends \(researchgate.net\)](#)

Perii, G., Coda, R., Rizzello, C., Celano, G., Ampollini, M., Gobbetti, M., Angelis, M., Calasso, M. 2021. *Sourdough fermentation of whole and sprouted lentil flours: In situ formation of dextran and effects on the nutritional, texture and sensory characteristics of white bread*. *Food Chemistry* 355 (2021) 129638
[Sourdough fermentation of whole and sprouted lentil flours: In situ formation of dextran and effects on the nutritional, texture and sensory characteristics of white bread - ScienceDirect](#)

Principato L., Duserm Garrido G., Massari M., Dordoni R., Spigno G. 2019. *Effect of Commercial Dried Sourdough on Structural Characteristics of Wheat Bread*. *Chemical Engineering Transactions*, 75, 349-354
[\(PDF\) Effect of Commercial Dried Sourdough on Structural Characteristics of Wheat Bread \(researchgate.net\)](#)

Putri,D., Komalasari, H., Heldiyanti, R. 2022. *REVIEW: EVALUASI KUALITAS FISIK ROTI YANG DIPENGARUHI OLEH PENAMBAHAN TEPUNG KOMPOSIT*. *Food and Agri-industri Journal*, Volume 3 Nomor 1, Juli 2022, Hal 1-18
[\(PDF\) BREAD PHYSICAL QUALITY EVALUATION INFLUENCED BY COMPOSITE FLOUR ADDITION: A REVIEW \(researchgate.net\)](#)

Reale, A., Di Renzo, T., Prezioso, M., Panfili, G., Cipriano, L., Messia, M.C. 2019. *Stabilization of sourdough starter by spray drying technique: new breadmaking perspective*. *LWT* 99, 468–475.
[Stabilization of sourdough starter by spray drying technique: New breadmaking perspective - ScienceDirect](#)

Ripari, V., Ganzle, M., Berardi, R. 2016. *Evolution of sourdough microbiota in spontaneous sourdoughs started with different plant materials*. *International Journal of Food*

Microbiology 232 (2016) 35–42

[Evolution of sourdough microbiota in spontaneous sourdoughs started with different plant materials - ScienceDirect](#)

Wolter, A., Hager, A., Zannini, E., Arendt, K. 2014. *Influence of sourdough on in vitro starch digestibility and predicted glycemic indices of gluten-free breads*. Food and Function, 5, 564–572.

[Influence of sourdough on in vitro starch digestibility and predicted glycemic indices of gluten-free breads - PubMed \(nih.gov\)](#)

Xi, J., Xu, D., Wu, F., Jin, Z., Yin, Y., Xu, X. 2020. *The aroma compounds of Chinese steamed bread fermented with sourdough and instant dry yeast*. Food Bioscience, [The aroma compounds of Chinese steamed bread fermented with sourdough and instant dry yeast - ScienceDirect](#)

Xu, D., Hu, Y., Wu, F., Jin, Y., Xu, X., Ganzle, M. 2020. *Comparison of the functionality of exopolysaccharides produced by sourdough lactic acid bacteria in bread and steamed bread*. Journal of Agricultural and Food Chemistry.

[The aroma compounds of Chinese steamed bread fermented with sourdough and instant dry yeast - ScienceDirect](#)

Zhang, G., Zhang, W., Sadiq, F., Arbab, S., He, G. 2019. *Microbiota succession and metabolite changes during the traditional sourdough fermentation of Chinese steamed bread*. Journal of Food, 17:1, 172-179.

[\(PDF\) Microbiota succession and metabolite changes during the traditional sourdough fermentation of Chinese steamed bread \(researchgate.net\)](#)

Zhu, F. 2014. *Influence of ingredients and chemical components on the quality of Chinese steamed Bread*. Food Chemistry 163 (2014) 154–162

[Influence of ingredients and chemical components on the quality of Chinese steamed bread - ScienceDirect](#)

Zhu, F., Sakulnak, R., Wang, S. 2016. *Effect of black tea on antioxidant, textural, and sensory properties of Chinese steamed bread*. Food Chemistry 194 (2016) 1217–1223

[Effect of black tea on antioxidant, textural, and sensory properties of Chinese steamed bread - ScienceDirect](#)