

DAFTAR PUSTAKA

- AOAC. 1995. Official methods of Analysis of The Association of Official Analytical Chemists. Washington, DC.
- AOAC. 2005. Official Method of Analysis of The Association Analytical of Chemist. The Association of Official Analysis Chemist, Inc., Arlington.
- Ahmad, A., Mani V, Ramasamy, K., Prakash, A., dan Majeed, A.B.A. 2015. Soybean and tempeh total isoflavones improved antioxidant activities in normal and scopolamine-induced rat brain. *Journal of Coastal Life Medicine*, 3(11): 879-885.
- Alberta, N. A., Aryee, A., dan Joyce, I. 2016. Improving the Digestibility of Lentil Flours and Protein Isolate and Characterization of Their Enzymatically Prepared Hydrolysates. *International Journal of Food Properties*, 19:2649–2665.
- Alghamdi, S.S., Khan, M.A., El-Harty, E.H., Ammar, M.H., dan Migdadi, H.M. 2017. Comparative phytochemical profiling of different soybean (*Glycine max* (L.) Merr) genotypes using GC-MS, 25(1):15-21.
- Ariyantoro, A.R., Rachmawati, D., dan Ikarini, I. 2016. Karakteristik Fisikokimia Tepung Koro Pedang (*Canavalia ensiformis*) Termodifikasi dengan Variasi Konsentrasi Asam Laktat dan Lama Perendaman. Jurusan Ilmu dan Teknologi Pangan, Universitas Sebelas Maret, Surakarta.
- Anonim ^a. 2011. Tepung. <http://id.wikipedia.org/wiki/Tepung>. Diakses tanggal 6 November 2019 pukul 08.30 WIB..
- Anonim ^b, 2011. Gandum. <http://id.wikipedia.org/wiki/Gandum>. Diakses tanggal 18 Oktober 2019 pukul 13.50 WIB.
- Anonim. 2013. AKG. <http://gizi.depkes.go.id>. Diakses tanggal 2 Agustus 2019 pukul 08.14.
- Anonim. 2016. Tempe koro pedang lezat dan obat kanker. <http://www.trubusonline.co.id/mod.php> . Diakses 20 Maret 2018 pukul 17.45 WIB.
- Ariani, S.R.D. dan Hastuti, W. 2009. Analisis Isoflavon dan Uji Aktivitas Antioksidan Pada Tempe dengan Variasi Lama Waktu Fermentasi dan Metode Ekstraksi. Prosiding Kimia Organik, Bahan Alam, dan Biokimia. Fakultas Ilmu Pendidikan, Universitas Negeri Surakarta, Surakarta.

- Astawan, M. 2008. Tetap Sehat dengan Produk Makanan Olahan. Tiga Serangkai. Solo.
- Azeke, M.A, Fretzdorf, B, Pfaue, H.B., dan Betsche, T. 2009. Comparative effect of boiling and solid substrate fermentation using the tempeh fungus (*Rhizopus oligosporus*) on the flatulence potential of African yambean (*Sphenostylis stenocarpa* L.) seeds. Food Chemistry, 103 :1420–1425.
- Azizah, A.H., Wee K.C., Azizah, O, dan Azizah, M. 2009. Effect of boiling and stir frying on total phenolics, carotenoids and radical scavenging activity of pumpkin (*Cucurbita moschato*). International Food Research Journal, 16: 45-51.
- Balasuriya, Nileeka, B.W dan Rupasinghe, V.H.P. 2011. Plant Favonoids as Angiotensin Converting Enzyme Inhibitors in Regulation of Hypertension. Functional Foods in Health and Disease, 1(5):172-188.
- Bahar, A. dan Witono, Y. 2015. Process Optimiziation of Tempeh Protein Isolate from Soybean (*Glycine max* Merr) and Cowpea (*Vigna unguiculata*) Mixture. International Journal on Advanced Science Engineering Information Technology, 5(2):139-143.
- Bastian, F., Ishak, E.I., Tawali, A.B., dan Bilang, M. 2013. Daya terima dan kandungan zat gizi formula tepung tempe dengan penambahan semi refined carrageenan (src) dan bubuk kakao. Jurnal Aplikasi Teknologi Pangan, 2(1) : 349-362.
- Carolia, N., dan Ghaisani, U.M. 2016. *Psidium guajava* sebagai Antihipertensi dan Antihiperlipidemia: Efek pada Penurunan Tekanan Darah dan Pengontrol Profil Lipid. Fakultas Kedokteran, Universitas Lampung, Lampung.
- Chaerun, S.K. 2009. Tempeh Waste as a Natural, Economical Carbon and Nutrient. Source: ED-XRF and NCS Study. Hayati Journal of Biosciences, 16 (3): 120-122.
- Chan, W., Yi, X., dan Liu, S. 2018. Solid-state fermentation with *Rhizopus oligosporus* and *Yarrowia lipolytica* improved nutritional and fl avour properties of okara. LWT - Food Science and Technology, 90: 316–322.
- Chang, S.K.C. dan Xu, B.J. 2007. Comparative Analyses of Phenolic Composition, Antioxidant Capacity, and Color of Cool Season Legumes and Other Selected Food Legumes. Journal of Food Science, 72 (2) 67-77.
- Chong, N.V.W., Pindi, W., Chye, F., Shaarani, S.M., dan Lee, J. 2015. Effects of drying methods on the quality of dried sea cucumbers from sabah. International Journal of Novel Research in Life Sciences, 2(4):49-64.

- Collins, W.W. dan W.M. Walter, Jr. 1982. Potential for increasing nutritional value of sweet potato. In Sweet Potato Proc. AVRDC: 355-363.
- Cushman, D. W., dan Cheung, H. W. 1971. Spectrophotometric Assay and Properties of the *Angiotensin Converting Enzyme* of the Rabbit Lung. *Biochemical Pharmacology*. 20:1637-1648.
- Duli, R., dan Starzy, A. (2016). Prolonged tempe-type fermentation in order to improve bioactive potential and nutritional parameters of quinoa seeds. *Cereal Science* 71: 116–121. <http://doi.org/10.1016/j.jcs.2016.08.001>. Diakses 21 Oktober 2019 pukul 18.15 WIB.
- Deliani. 2008. Pengaruh Lama Fermentasi Terhadap Kadar Protein, Lemak, Komposisi Asam Lemak dan Asam Fitat pada Pembuatan Tempe. [Tesis]. Universitas Sumatra Utara, Medan.
- De Castro, R.J.S dan Sato, H.H. 2015. Biologically active peptides: Processes for their generation, purification and identification and applications as natural additives in the food and pharmaceutical industries. *Food Research International*, 74: 185–198.
- Dewi K. 2006. Identifikasi dan Karakterisasi Antioksidan dari Jus Aloe chinensis dan Evaluasi Potensi Aloe-Emodin sebagai Antifotooksidan dalam Sistem Asam Linoleat [Disertasi]. Universitas Gadjah Mada, Jogja.
- Elias, R.J., Kellerby, S.S., dan Decker, E.A. 2008. Antioxidant activity of proteins and peptides. *Food Sci Nutr*, 48:430-441.
- Fadly, R. 2014. Aktivitas Inhibisi Enzim Pengubah Angiotensin pada Hidrolisat Tempe Koro Pedang (*Canavalia ensiformis* L.) secara In Vitro [Tesis]. Departemen Biokimia, Fakultas MIPA, Insitut Pertanian Bogor, Bogor.
- Fox, P.F., Morrissy, P.A. dan Mulvihill, D.M. 1991. Chemical and enzymatic modification of food protein. *Elsevier Applied Science*, 1: pp 285–267
- Ferreira, M. 2011. Changes in the Isoflavone Profile and in the Chemical Composition of Tempeh During Processing and Refrigeration. *Pesq Agropec Bras*, 46(11): 1555-1561.
- Gesualdo, A.M.L. dan Li-Chan, E.C.Y. 1999. Functional properties of Fish protein hydrolysate from herring (*Clupea harengus*). *Journal of Food Science*, 64(6):1000.
- Gozal, C. dan Araph, M. 2015. Pengaruh perlakuan garam-garam kalsium (Ca(OH)_2 , CaCO_3 , CaCl_2 , CaO) terhadap penurunan kadar HCN tempe koro pedang (*Canavalia ensiformis*). Insitut Pertanian Bogor, Bogor.

- Hanafia, M.A., Hashima, S.N., Yea C.S., Ebrahimpoura, A., Zareia, M., Muhammada, K., Hamida, A.A., dan Saaria N. 2018. High angiotensin-I converting enzyme (ACE) inhibitory activity of Alcalasedigested green soybean (*Glycine max*) hydrolysates, Food Research International, 106: 589–597.
- Handayani, R. 2013. Senyawa Kimia Penyusun Ekstrak Ethyl Asetat Dari Daun Pisang Batu dan Ambon Hasil Distilasi Air [Skripsi]. Jurusan Teknologi Pangan. Universitas Pelita Harapan, Banten.
- Harvian, Z.A. 2018. In silico approach in evaluation of Jackbean (*Canavalia ensiformis*) *Canavalin* Protein as Precursors of Bioactive Peptides with dual antioxidant and Angiotensin I Converting Enzyme Inhibitor [Tesis]. Fakultas Teknoligi Pertanian, Universitas Gadjah Mada, Jogja.
- Hayastika, Ansharullah, dan Asyik, N. 2017. Pengaruh Substitusi Tepung Kedelai (*Glycine Max*) terhadap Aktivitas Antoksidan Roti Tawar. Jurnal Sains dan Teknologi. 2; (4); 684-691.
- Henderson, S.M., dan Perry, R.L. 1976. Agricultural Process Engineerin Haron, H., Ismail, A., Azlan, A., Shahr, S., dan Peng, L.S. 2009. Daidzein and genestein contents in tempeh and selected soy products. Food Chemistry, 115: 1350–1356.
- Hesti, I.S. 2019. Karakteristik Tempe *Mixgrain* dari Kedelai (*Glycine max*) dan Koro Pedang Putih (*Canavalia ensiformis* L.) sebagai Prekursor Aktivitas Angiotensin Converting (ACE) Enzyme. [Tesis]. Fakultas Teknologi Pertanian, Universitas Gadjah Mada, Jogja.
- Hudiyanti, Putri Arya, A., Siahaan, dan P., dan Suyati, L. 2015. Chemical composition and Phospholipids Content of Indonesian Jackbean (*Canavalia ensiformis* L.). ISSN: 0970-020 XCODEN: OJCHEG, 31 (4): 2043-2046.
- Ichsani, N. 2013. Karakteristik Fisikokimia dan Sifat Fungsional Tempe yang Dihasilkan dari Berbagai Varietas Kedelai [Tesis]. Departemen Ilmu dan Teknologi Pangan, Fakultas Teknologi Pertanian, Insitut Pertanian Bogor, Bogor.
- Istiani, Y. 2010. Karakterisasi senyawa bioaktif isoflavon dan uji aktivitas antioksidan dari ekstrak etanol tempe berbahan baku koro pedang (*Canavalia ensiformis* L.) [Tesis]. Universitas Sebelas Maret, Surakarta.
- Jakubczyk, A., Karaś, M., Złotek, U., dan Szymanowska, U. 2015. Identification of potential inhibitory peptides of enzymes involved in the metabolic syndrome obtained by simulated gastrointestinal digestion of fermented

- bean (*Phaseolus vulgaris* L.) seeds. Food Research Interational, 100(Pt 1): 489-496.
- Jelen, H., Majcher,M., Ginja,A., dan Kuligowski M.2013.Determination of compounds responsible for tempeh aroma. Food Chemistry, 141: 459–465.
- Johnson, L.A., White, P.J., dan Galloway, R. 2008. Soybeans: Chemistry, Production, Processing, and Utilization. AOCS Press, Urbana.
- Karisma, V.W. 2014. Pengaruh Penepungan, Perebusan, Perendaman Asam, dan Fermentasi Terhadap Komposisi Kimia Kacang Merah (*Phaseolus vulgaris* L.) [Skripsi]. Fakultas Teknologi Pertanian, Insitut Pertanian Bogor, Bogor.
- Kementerian Kesehatan Indonesia. 2010. Profil Kesehatan Indonesia Tahun 2009. Kementerian Kesehatan RI, Jakarta.
- Khirzin, M. H., Sukarno, Yuliana, N. D., Fawzya, Y. N., dan Chasanah, E. 2015. The activity of *Angiotensin Converting Enzyme* (ACE) inhibitor and collagen peptide antioxidant from Gama sea cucumber (*Stichopus variegatus*). Jurnal Pascapanen dan Bioteknologi Kelautan dan Perikanan, 10(1):27-35.
- Kilara, A. dan Panyam, D. 2003. Peptides from milk proteins and their properties. Crit Rev.Food Sci. Nutr, 43(6): 607-633.
- Kivi, J.T. 2000. Amino acids dalam Nollet LML, editor. Food analysis by HPLC. Ed ke-2. New York: Marcel Dekker, Inc. Hlm 55-98.
- Krisnawati, A. dan Adie M.M. 2015. Selection of soybean genotypes by seed size and its prospects for industrial raw material in Indonesia, Procedia Food Science 3: 355 – 363.
- Krisnamurthi, B. 2017. Tantangan dan peluang agribisnis kedelai dan ubi kayu. Prosiding Seminar Hasil Penelitian Tanaman Aneka Kacang dan Umbi. Pusat Penelitian dan Pengembangan Tanaman Pangan, Bogor. 15-22.
- Kusumawardhani, P. C. 2015. Pemanfaatan Kacang koro Pedang (*Canavalia Ensiformis*) sebagai Bahan Substitusi dalam Pembuatan Tempe Kedelai. Departemen Ilmu dan Teknologi Pangan, Fakultas MIPA, Insitut Pertanian Bogor, Bogor.
- Lakshmy, P.S. dan Suman, K.T. 2016.In vitro digestibility of tempeh flours and preparation of instant soupmixes of greengram- Rice tempeh flour. Asian J. Dairy & Food Res 35 (3) : 255-258.

- Ledesma, B.H., Contreras, M.D.M., dan Recio, I. 2011. Antihypertensive Peptides: Production Bioavailability and Incorporation into Foods. *Advances in Colloid and Interface Science*, 165: 23-25.
- Lowry, O.H., Nisa, J.R., dan Lewis, F. 1951. Protein Measurement with the Folin Phenol Reagent. *The Journal of Biological Chemistry*, 193: 265-275.
- Limón, R.I., Torino, E.M.I., Villaluenga, C.M, Dueñas, M., dan Frias, J. 2015. Fermentation enhances the content of bioactive compounds in kidney bean extracts. *Food Chemistry*, 172: 343-352.
- LeiteI, R.S, Carrão-Panizzi II, M.C., Curti III, J.M., Dias III, I.P., dan Seibel, N.F. 2013. Tempeh flour as a substitute for soybean flour in coconut cookies, *Food Sci, Technol (Campinas)*, 33(4):285-294.
- Leoan A., Vargasb, R.E., Michelangeli C., Melcion, J.P., dan Picard, M. 2008. Detoxification of jackbean (*Canavalia ensiformis* L.) with pilot scale roasting. II: Nutritional value for poultry. *Animal Feed Science and Technology*, 73: 231-242.
- Martínez, López, N.L., Erick, P. Grijalva, G., dan Heredia, J.B. 2017. Effect of cooking and germination on bioactive compounds in pulses and their health benefits. *Journal of Functional Foods*, 38 : 624–634.
- Martínez-Medina, G. A., Barragán, H. A. Ruiz, A. Ilyina, J. L. Martínez Hernández, R. M., Rodríguez-Jasso, J., Hoyos-Concha, C. N, dan Aguilar, G. 2019. Enzymes in Food Biotechnology: Fungal Proteases and Production of Bioactive Peptides for the Food Industry. 221-246
- Messerli, F. H., Bangalore, S., Bavishi, C., dan Rimoldi, S. F. 2018. Angiotensin-Converting Enzyme Inhibitors in Hypertension :To Use or Not to Use?. *Journal of The American College of Cardiology*, 71(913):1474-1482.
- Muchtadi, D., Wijaya, H., Koswara, S., dan Afrina, R. 1995. Pengaruh pengeringan dengan alat pengering semprot dan drum terhadap aktivitas antitrombotik bawang putih (*Allium sativum*) dan bawangmerah (*Allium cepa* var. *aggregatum*). *Buletin Teknologi dan Industri Pangan* VI (3): 28-32.
- Muchtadi, T.R. 2008. *Teknologi Proses Pengolahan Pangan*. 3rd ed. Bogor: Departemen Ilmu dan Teknologi Pertanian, Fakultas teknologi Pertanian, Institut Pertanian Bogor, Bogor.
- Muchtadi, D. 2012. *Pangan Fungsional dan Senyawa Bioaktif*. Alfabeta. Bandung.

- Mulyani, S. 2013. Karakterisasi Tepung Tempe dari Empat Varietas Kedelai Impor dan Aplikasinya Menjadi Minuman [Skripsi], Fakultas Teknologi Pertanian, Insitut Pertanian Bogor, Bogor.
- Mune, M.A., Minkab, R.S., dan Henle, T. 2018. Investigation on antioxidant, angiotensin converting enzyme and dipeptidyl peptidase IV inhibitory activity of Bambara bean protein hydrolysates, *Food Chemistry*, 250: 162–169.
- Mundi, S., Rotimi, E., dan Aluko. 2014. Inhibitory properties of kidney bean protein hydrolysate and its membrane fractions against renin, angiotensin converting enzyme, and free radicals. *Austin J.Nutri. Food Sci.* 2(1): 11.
- Mejia, E.D.2016. Soybean bioactive peptides: A new horizon in preventing chronic diseases, *American Societyfor Reproductive Medicine*. Published by Elsevier Inc 4(2):91-95.
- Montenegro, M.F., Pessa L.R., Jose E., dan Santo, T. 2009. Isoflavone genistein inhibits the angiotensin-converting enzyme and alters the vascular responses to angiotensin I and bradykinin. *European Journal of Pharmacology* 607: 173–177.
- Nakajima, N., Nozaki N., Ishihara, K., Ishikawa, A., dan Tsuji, H. 2005. Analysis of Isoflavone Content in Tempeh, a Fermented Soybean, and Preparation of a New Isoflavone-Enriched Tempeh. *Journal of Bioscience and Bioengineering*, The Society for Biotechnology, 100 (6) 685–687.
- Nara, E.X., Kushiro, M., Zhang, H., Sugawara, T., Miyashita, N., dan Nagao, A. 2001.Carotenoids Effect Proliteration of Human Prostate Cancer Cells *Research Communications. J.Nuts*, 131 : 3303-3306.
- Nasution, Z. 1982. Satuan Operasi Dalam Pengolahan Pangan. Sastra Hudaya. Jakarta.
- Nayla, 2012. Studi Pembuatan Tepung Formula Tempe. Fakultas Pertanian, Universitas Hasanudin Universitas, Makasar.
- Nemethy, G., Leach, S.J. and Scherage, H.A. 1966.. The influence of amino acid side chains on the free energy of helix-coil tansition. *J.Phys.Chem.*, 70, 998-1004.
- Norimarna N.H.E. 2017. Komposisi *Daidzein* dan *Genistein* pada Tempe Tradisional dan *Quick Tempeh* serta Kontribusinya Terhadap Mutu Sensori [Tesis]. Departemen Ilmu dan Teknologi Pangan, Fakultas Teknologi Pertanian, Insitut Pertanian Bogor, Bogor

- Nout, M.J.R, dan Kiers, J. L. 2015. Quality, safety, biofunctionality and fermentation control in soya: Advances in Fermented Foods and Beverages. 409-434.
- Octasari, B. 2015. Efek Fraksi Flavonoid-Fenolik Ekstrak Etanolik Bawang Daun (*Allium fistulosum* L.) Sebagai Penghambat *Angiotensin-I-Converting Enzyme* Secara *In Vitro*, Universitas Gadjah Mada, Jogja.
- Orviyanti, G. 2012. Perbedaan pengaruh yoghurt susu, jus kacang merah dan yoghurt kacang merah terhadap kadar kolesterol LDL dan kolesterol HDL serum pada tikus dislipidemia. [skripsi]. Universitas Diponegoro, Semarang.
- Ozols, J. 1990. Amino acid analysis. Di dalam Deutscher MP, editor. *Methods in Enzymology volume 182: Guide to Protein Purification*. London: Academic Press, Inc.
- Ovissipour, M., Benjakul, S., Safari, R., dan Mutamedzadegan, A. 2010. Fish Protein Hydrolysates Production from Yellowfish Tuna *Thunnus Albalcares* Head Using Alcalase and Protamex. *Internatinal Aquatic Reasearch*: 2(2):89-95 ref 37.
- Pabesak, V.R., Dewi, L., dan Lestario, L.N. 2013. Aktivitas Antioksidan dan Fenolik Total pada Tempe dengan Penambahan Biji Labu Kuning (*Cucurbita moschata ex Poir*). Program Studi Kimia, Fakultas Sains dan Matematika, Universitas Kristen Satya Wacana. Salatiga. Indonesia.
- Palupi, N.S., Zakaria, F.R., dan Prangdimurti, E. 2007. Metode Evaluasi Efek Negatif Komponen Non Gizi. Modul e-learning ENBP. Bogor : IPB Press.
- Pan D., Guo H., Zhao B., Chao J. 2011. The molecular mechanisms of interactions between bioactive peptides and angiotensin - converting enzyme. *Bioorg Med Chem Let*. 21:3898-3904.
- Pedroso, S.G.F., Panizzi, M.C.C., dan Beleia, A. 2010. Changes of isoflavone in soybean cotyledons soaked in different volumes of water. *Food Chem* : 119: 1605–1612.
- Phelan, M., Aherne, A., Fitz Gerald, R .J., dan O'Brien, N.M. 2009. Casein-derived bioactive peptides: Biological effects, industrial uses, safety aspects and regulatory . *Int Dairy J*. 19:643–654.
- Phillips, M., Fulgoni III, V.L, Heaney, R.P., Nicklas, T.A., Slavin, J.L., dan Weaver, C.M. 2015. Commonly consumed protein foods contribute to nutrient intake, diet quality, and nutrient adequacy. *Lebensm.-Wiss. u.-Technology*. 37 :59–67.

- Pokorny, J., Yanihlieva, N., dan Gordon, M. 2001. *Antioxidants in Food*. Cambridge: CRC press. Woodhead publishing limited.
- Purnomo dan Adiono. 1985. *Ilmu Pangan*. UI Press, Jakarta.
- Puspitojati, E., Cahyanto, M.N., Marsono, Y., and Indrati, R. 2019. Production of Angiotensin-I-Converting Enzyme (ACE) *Inhibitory* Peptides during the Fermentation of Jackbean (*Canavalia ensiformis*) Tempe. *Pakistan Journal of Nutrition*. 18(5):464-470.
- Quist, E.E., R. Phillips, D, dan Saalia, F.K. 2009. Angiotensin converting enzyme inhibitory activity of proteolytic digests of peanut (*Arachis hypogaea* L.) flour, *Food Science and Technology*, 42: 694–699.
- Rai, A. K., Jini, R., Swapna, H. C., Baskaran, V., Sachindra, N. M., dan Bhaskar, N. 2011. Application of native lactic acid bacteria for fermentative recovery of lipids and protein from fish processing waste: bioactivities of fermentation products. *Journal of Aquatic Food Products Technology*, 20: 32-44.
- Rahmawati, I.C. 2017. Perbandingan Karakteristik Tepung Tempe Kedelai dan Tepung Kecambah Kedelai sebagai Pencegah Diabetes Mellitus. Departemen Ilmu dan Teknologi Pangan, Fakultas Teknologi Pertanian Insitut Pertanian Bogor, Bogor.
- Rahajeng, E. 2009. *Prevalensi Hipertensi dan Determinannya di Indonesia*. Jakarta
- Rizvi, S.F., Casimir C, Akoh, Swanson B.G, Doona, J.C., Patrick R.M., Barrett M., Troxell H., Nachay. K., A John Wiley dan Sons, Inc. 2010. *Bioactive Proteins and Peptides as Functional Foods and Nutraceuticals*, Institute of Food Technologists Series.
- Rudolph, S., Lunow, D., Kaiser, S., dan Henle, T. 2016. Identification and quantification of ACE-inhibiting peptides in enzymatic hydrolysates of plant proteins, Accepted Date: 14 December.
- Rui, X, Joyce, I, Boye, Barbana C, Simpson B.K., dan Prasher S.O. 2012. Electrophoretic Profiles and Angiotensin I-Converting Enzyme Inhibitory Activities of Nine Varieties of *Phaseolus Vulgaris* Protein Hydrolysates, *J Nutr Food Sci* (2):156-162.
- Rusdah. 2016. *Antioxidative of tempe peptides from Indonesia*. Department Food Science Technology, Bogor Agricultural University, pp:50.
- Rehm, H.J. dan Reed, G. 1995. *Biotechnology: enzyme, biomass, food and feed* new York.

- Rozi, F., dan Harnowo, D. 2018. Kemampuan daya saing komoditas kedelai pada wilayah perluasan areal tanaman baru (PATB). Buletin Palawija, 16(2):94-103.
- Saadi, S., Nazamid S., Farooq A., Azizah, A.H., dan Hasanah, M.G. 2015. Recent advances in food biopeptides: Production, biological functionalities dan therapeutic applications. Biotechnology Advances, 33: 80–116
- Sanjukta, S. dan Rai, A.K. 2016. Production of bioactive peptides during soybean fermentation and their potential health benefits. Trends in Food Science & Technology 50: 1-10.
- Sarwono B. 2005. Membuat Tempe dan Oncom. Penebar Swadaya, Jakarta.
- Sarwono B. 2010. Usaha Membuat Tempe dan Oncom. PT. Penebar Swadaya, Jakarta.
- Sayuti, K., dan Yenrina, R. 2015. Antioksidan Alami dan Sintetik. Andalas University Press, Padang.
- Schultze, J.E., Hansel, R., dan Tayler, V.E. 1984. Rational Phitotherapy A Physician's Guide to Herbal Medicine. 3nd ed. Springer Verlag. Heidelberg.
- Sefora, G., Taneyo, D. L., dan Gianotti, A. 2016. Bioactive peptides from vegetable food matrices: Research trends and novel biotechnologies for synthesis and recovery. Journal of Functional Foods, 27: 549–569
- Setyoko, B., Senen, dan Darmanto, S. (2008). Pengeringan Ikan Teri dengan System Vakum dan Paksa. Gramedia Pustaka Utama. Jakarta.
- Shahidi, F. dan Botta, J.R. 1994. Seafood: chemistry, processing technology and quality. Glasgow: Blackie Academic and Professional.
- Shurtleff, W. dan Aoyagi, A. 2011. History of Tempeh and Tempeh Products. Lafayette (CA): Soyinfo Center.
- Silvestre, MPC., Morais H.A., Silva, V.D., dan Silva, M.R. 2013. Degree of hydrolysis dan peptide profile of whey proteins using pancreatin. Artigo Original.
- Singh, B. P. S, Vij, S., dan Hati, S. 2014. Functional significance of bioactive peptides derived from soybean. Peptides, 54:171-179.
- Sridhar, K.R., and Seena, S. 2006. Nutritional and antinutritional significance of fourun conventional legumes of thegenus *Canavalia*-Acomparativestudy.

- Food Chemisry,99:267–288.
- Sridhar, K.R., dan Seena, S. 2005. Nutritional dan antinutritional Significance of Four Unconventional Legumes of The Genus *Canavalia* – A Comparative Study. Food Chemistry, 99: 267-288.
- Steinkraus, K. 1996. Indigenous Fermented Foods. Marcell Dekker INC. New York.
- Su, Y. 2010. Isolation and identification of pelteobagrin, a novel antimicrobial peptide from the skin mucus of yellow catfish (*Pelteobagrus fulvidraco*). Comp. Biochem. Physiol. B Biochem 17 (9): 1-11.
- Sugandhi, M.Z., Arief, D.Z., dan Widiantera, T. 2016. Pengaruh Perbandingan Tepung Biji Koro Pedang dengan Tepung Tempe Kacang Koro Pedang (*Canavalia ensiformis* L) terhadap Karakteristik Flakes. Jurusan Teknologi Pangan, Fakultas Teknik Universitas Pasundan, Bandung.
- Sulistyowati, E., Martono,S., Riyanto, S., dan Luitaningsih, E. 2018. Analisis Daidzein dan Genistein pada Kedelai (*Glycine max* L. Merrill) Varietas Anjasmoro, Argomulyo dan Dena 2 Menggunakan Metode KCKT. Media Farmasi Indonesia 13(1): 1-6.
- Susanti, D.Y., 2008. Efek suhu Pengeringan Terhadap Kandungan Fenolik dan Kandungan Katekin Ekstrak Daun Kering Gambir. Prosiding Seminar Nasional Teknik Pertanian 2008.Yogyakarta, 18-19 November 2008
- Sun, J., Sun, B., Han, F., Yan, S., Hua, Y., dan Akio, K., 2011. Rapid HPLC method for determination of 12 isoflavone components in soybean seeds. Agricultural Sciences in China, 10: 70–77.
- Suprapti, M. L. 2005. Kembang Tahu dan Susu Kedelai. Kanisius: Yogyakarta.
- Susanti, I., F. Hasanah, N. C. Siregar, dan D. Suprihatna. 2013. Potensi kacang koro pedan (*Canavalia ensiformis*) sebagai sumber protein produk pangan. Jurnal Riset Industri, 7(1):1-13.
- Solomon, S.G., V.T., Okomoda, dan O. Oguiche. 2017. Nutritional value of raw *Canavalia ensiformis* and its utilization as partial replacement for soybean meal in the diet of *Clarias gariepinus* (Burchell, 1822) fingerlings. Food Science and Nutrition, (6):207–213.
- Torres, F.C., Alaiz M., and Vioque, J. 2012. Iron chelating activity of chickpea protein hydrolysate peptides. Food Chem., 134:1585-1588.

- Turkmen, N., Sari F., dan Velioglu, Y.S. 2005. The effect of cooking methods on total phenolics and antioxidant activity of selected green vegetables. *Food Chemistry* 93 : 713–718.
- Udedibie, A.B.I., dan Carlini, C.R. 2008. Crack and cook: A simple and quick process for elimination of concanavalin A (Con A) from *Canavalia* seeds. *Animal Feed Science and Technology* 74: 179-184.
- Udenigwe, C. C., and Mohan, A. 2014. Mechanism of food protein-derived antihypertensive peptide other than ACE inhibition. *Journal of Functional Food*. 8:45-52.
- Wagner, H., Elbl, G., Lotter, H., dan Uinea, M. 1991. Evaluation of natural products as inhibitors of angiotensin I-converting enzyme (ACE), *Pharm. Pharmacol. Lett* :1: 15–18.
- Wang, H., dan Murphy, P.A. 1994. Isoflavone content in commercial soybean foods. *J Agric Food Chem*,42: 1666-73.
- Wang, W., Bringe, N.A., Berhow, M.A., dan De Mejia E.G. 2012. *Conglycinins* among Sources of Bioactives in Hydrolysates of Different Soybean Varieties That Inhibit Leukemia Cells in Vitro, 4012 *J. Agric, Food Chem*. 56: 4012–4020.
- WHO. 2000. Informasi Kesehatan. www.infokes.com. Diakses tanggal 7 November 2019 pukul 10.30 WIB.
- Widaningrum, E. Sukasih, dan Purwani., E.Y. 2015. Introductory study on processing of fermented jackbean (*Canavalia ensiformis*). *Jurnal Penelitian Pasca Panen*, 12(3):129-136.
- Widowati, S. 2007. Teknologi Pengolahan Kedelai. Dalam: Sumarno, Suyanto, Widjono A., Her-manto, K. H., (Eds). *Kedelai: Teknik Produksi dan Pengembangan* (pp. 491-521). Badan Penelitian dan Pengembangan Tanaman Pertanian. Bogor.
- Wijatnika, B. D. 2017. Perendaman, Pemanasan dan Hidrolisis dengan Enzim Alkalase Guna Meningkatkan Kualitas Gizi Protein Koro Pedang Putih (*Canavalia Ensiformis*) [Tesis]. Departemen Ilmu dan Teknologi Pangan. Fakultas Teknologi Pertanian, Universitas Gadjah Mada, Jogja.
- Winarno, F.G., 1993. *Pangan, Gizi, Teknologi dan Konsumen*. Gramedia Pustaka Utama, Jakarta.
- Wirakartakusumah, M. A., Subarna, M. Arpah., Syah, D., dan Budiwati, S.B.. 1992. *Peralatan dan Unit Proses Industri Pangan*. Departemen Pendidikan

dan Kebudayaan. Direktorat Jenderal Pendidikan Tinggi PAU. Insitut Pertanian Bogor, Bogor.

Winarno, F.G., Fardiaz, S dan Fardiaz, D. 1980. *Pengantar Teknologi Pangan*. Jakarta: Gramedia

Winarno, F.G . 2008. Kimia Pangan dan Gizi. Embrio Press, Cetakan 1. Bogor.

Wu, Q. 1999. Purification And Antioxidant Activities Of Soybean Isoflavones [Tesis]. The Department of Food Science. B.S., Zhejiang University.

Wu, J.P., dan Ding, X.L. 2002. Characterization of inhibition and stability of soy-protein-derived angiotensin I-converting enzyme inhibitory peptides. *Food Research International*, 35:367-375.