

## DAFTAR PUSTAKA

- Agrahar, M. D., dan Jha, K. 2010. Effect of Drying on Nutritional and Functional Quality and Electrophoretic Pattern of Soyflour From Sprouted Soybean (*Glycine Max*). *Journal of Food Science and Technology*. 47: 482-487.
- Almeida, C. C., Monteiro, M. L. G., Costa-Lima, B. R. C. da, Alvares, T. S., dan Conte-Junior, C. A. 2015. In vitro digestibility of commercial whey protein supplements. *LWT - Food Science and Technology*. 61(1): 7–11.
- Alonso, R., Aguirre, A., Marzo, F. 2000. Effects of Extrusion and Traditional Processing Methods on Antinutrients and in vitro Digestibility of Protein and Starch in Faba and Kidney Beans. *Food Chemistry*. 68: 159–165.
- Alonso, R., Orue, E., dan Marzo, F. 1998. Effects of Extrusion and Conventional Processing Methods on Protein and Antinutritional Factor Content in Pea Seeds. *Food Chemistry*. 63(4): 505-512.
- Anglani, C. 1998. Sorghum for human food – a review. *Plant Foods for Human Nutrition*. 52: 85-95.
- AOAC. 2005. Official methods of analysis of the Association of Analytical Chemist. Association of Official Analytical Chemist. Virginia.
- Areekul, S., Kirdudom, P., dan Chaovanapricha, K. 1976. Studies on djenkol bean poisoning (djenkolism) in experimental animals. *Southeast Asian J Trop Med Public Health*. 7: 551–8.
- Asrullah, M., Mathar, A. H., Jafar, C. N., dan Fatimah, St. 2012. Denaturasi dan Daya Cerna Protein Pada Proses Pengolahan Lawa Bale (Makanan Tradisional Sulawesi Selatan). *Media Gizi Masyarakat Indonesia*, 1(2): 84-90.
- Avanza M., Acevedo B., Chaves M., dan Añón M. 2013. Nutritional and anti-nutritional components of four cowpea varieties under thermal treatments: Principal component analysis. *Food Science and Technology*. 51: 148-157.
- Badan Pengawas Obat dan Makanan (BPOM). 2014. Bahaya Keracunan Asam Jengkolat. Sentra Informasi Keracunan (SIKer) Nasional. Jakarta.
- Badan Pusat Statistik (BPS). 2015. Statistik Tanaman Buah-buahan dan Sayuran Tahunan Indonesia. Badan Pusat Statistik. Jakarta.

- Bakar, R. A., Imran Ahmad, dan Shaida Fariza Sulaiman. 2012. Effect of Pithecellobium jiringa as antimicrobial agent. *Bangladesh J Pharmacol.* 7: 131-134.
- Barceloux, D.G. 2008. Medical Toxicology of Natural Substances: Foods, Fungi, Medicinal Herbs, Plants, and Venomous Animals. John Wiley & Sons. New Jersey.
- Barrett, D. M., Beaulieu, J. C., dan Shewfelt, R. 2010. Color, Flavor, Texture, and Nutritional Quality of Fresh-Cut Fruits and Vegetables: Desirable Levels, Instrumental and Sensory Measurement, and the Effects of Processing. *Critical Reviews in Food Science and Nutrition.* 50: 369-389.
- Bell, E. A. 2003. Nonprotein Amino Acids of Plants: Significance in Medicine, Nutrition, and Agriculture. *Journal of Agricultural and Food Chemistry.* 51: 2854-2865.
- Bolarinwa, I. F., Al-Ezzi, M. F.A., Carew, I. E., dan Muhammad, K., 2019. Nutritional value of legumes in relation to human health: a review. *Adv. J. Food Sci. Technol.* 17, 72–85.
- Bongoni, R., Verkerk, R., Steenbekkers, B., Dekker, M., dan Stieger, M. 2014. Evaluation of Different Cooking Conditions on Broccoli (*Brassica oleracea* var. *italica*) to Improve the Nutritional Value and Consumer Acceptance. *Plant Foods Human Nutrition.* 69: 228-234.
- Boughton, B.A., Callahan, D.L., Silva, C., Bowne, J., Nahid, A., Rupasinghe, T., Tull, D.L., McConville, M.J., Bacic, A., dan Roessner, U. 2011. Comprehensive Profiling and Quantitation of Amine Group Containing Metabolites. *Analytical chemistry.* 83: 7523–7530.
- Boughton, B.A., Reddy P, Boland MP, Roessner U, dan Yates P. 2015. Non-protein amino acids in Australian acacia seed: Implications for food security and recommended processing methods to reduce djenkolic acid. *Food Chemistry.* 179:109–115.
- Bunawan, N. C., Rastegar, A., White, K. P., dan Wang, N. E. 2014. Djengkolism: case report and literature review. *Int Med Case Rep J.* 7(6): 79–84.

- Cabrera-Orozco, A., Jimenez-Martinez, C., dan Davila-Ortiz, G. 2013. Soybean: Non-Nutritional Factors and Their Biological Functionality. INTECH. London.
- Carbonaro, M., Cappelloni, M., Nicoli, S., Lucarini, M., dan Carnovale, E. 1997. Solubility–digestibility relationship of legume proteins. *Journal of Agricultural and Food Chemistry*. 45: 3387–3394.
- Carbonaro, M., Grant, G., Cappelloni, M., dan Pusztai, A. 2000. Perspectives into factors limiting in vivo digestion of legume proteins: Anti-nutritional compounds or storage proteins. *Journal of Agricultural and Food Chemistry*. 48: 742–749.
- Ceballos, H., Sanchez, T., Chavez, A.L., Iglesias, C., Debouch, D., Mafla, G., and Tohme, J. 2006. Variation in crude protein content in cassava (*Manihot esculenta crantz*) roots. *J. Food Compos. Anal.* 19(6-7): 589-593.
- Chanwitheesuk, A., Teerawutgulrag, A., dan Rakariyatham, N. 2005. Screening of antioxidant activity and antioxidant compounds of some edible plants of Thailand. *Food Chemistry*. 92(3): 491–497.
- Charungchitrak, S., Amorn Petsom, Polkit Sangvanich, dan Aphichart Karnchanatat. 2011. Antifungal and antibacterial activities of lectin from the seeds of *Archidendron jiringa* Nielsen. *Food Chemistry*. 126(3): 1025-1032.
- Choe, E., dan Min, D. B. 2007. Chemistry of Deep-Fat Frying Oils. *Journal of Food Science*. 72(5): 77-86.
- Dana, D., dan Saguy, S. 2001. Frying of Nutritious Foods: Obstacles and Feasibility. *Food Sci. Technol. Res.* 7(4): 265-279.
- Devy, N. F., Hardiyanto, dan Aryawaita. 2015. Mengenal Sumber Daya Genetik Ranah Minang: Keragaman dan Penyebaran Tanaman. IAARD Press. Jakarta.
- Dewi, R. 2011. Uji Kualitatif dan Kuantitatif Tanin pada Kulit Batang dan Daun Belimbing Wuluh (*Averrhoa blimbi* L.) Secara Spektrofotometri Menggunakan Pereaksi Biru Prusia. Fakultas Farmasi Universitas Surabaya. Surabaya.

- Drulyte D, dan Orlie V. 2019. The Effect of Processing on Digestion of Legume Proteins. *Foods*. 8(6): 224.
- Embaby, H. E. 2010. Effect of Soaking, Dehulling, and Cooking Methods on Certain Antinutrients and in vitro Protein Digestibility of Bitter and Sweet Lupin Seeds. *Food Science Biotechnology*. 19(4): 1055-1062.
- FAO WHO UNU. 1985. Energy and Protein Requirement: WHO Technical Report Series No. 724. WHO. Geneva.
- Fellows, P. J. 2009. Blanching. *Food Processing Technology* (Third edition). Woodhead Publishing. Cambridge.
- Fitriani, A., Santoso, U., dan Supriyadi, S. 2021. Conventional processing affects nutritional and antinutritional components and in vitro protein digestibility in kabau (*Archidendron bubalinum*). *International Journal of Food Science*. 2021: 1–8.
- Gemedede, H.F., dan Ratta, N. 2014. Antinutritional Factors in Plant Foods: Potential Health Benefits and Adverse Effects. *International Journal of Nutrition and Food Sciences*. 3(4): 284-289.
- Ghidurus, M., M. Turtoi, G. Boskou, P. Niculita, dan V. Stan. 2010. Nutritional and Health Aspects Related to Frying. *Romanian Biotechnology Letters*. 15(6): 5675–5682.
- Ghozali, T., Supli Efendi, dan Hendra Abdul Buchori. 2013. Senyawa Fitokimia Pada Cookies Jengkol (*Pithecolobium jiringa*). *Jurnal Teknologi Pangan Fakultas Teknik Universitas Pasundan JURNAL AGROTEKNOLOGI*. 7(02): 120-128.
- Gilani, G.S., Wu Xiao, C., dan Cockell, K. 2012. Impact of Antinutritional Factors in Food Proteins on the Digestibility of Protein and the Bioavailability of Amino Acids and on Protein Quality. *British Journal of Nutrition*. 108(S2): S315-S332.
- Gulati, P., Li, A., Holding, D., Santra, D., Zhang, Y., dan Rose, D. J. 2017. Heating Reduces Proso Millet Protein Digestibility via Formation of Hydrophobic Aggregates. *J Agric Food Chem*. 65(9): 1952-1959.

- Habiba, R.A. 2002. Changes in Anti-nutrients, Protein Solubility, Digestibility and HCL-Extractibility of Ash and Phosphorus in Vegetable Peas as Affected by Cooking Methods. *Food Chemistry*. 77: 187–192.
- Harifah, C. S. 2017. Perubahan Perubahan Zat Gizi serta Nilai Cerna Protein secara In Vitro serta Profil Asam Amino Biji Lamtoro Gung (*Leucaena Leucocephala*) Kukus dan Rebus [Tesis]. Universitas Gadjah Mada. Yogyakarta.
- Harris, R.S., dan Karmas, E. 1989. Evaluasi Gizi pada Pengolahan Bahan Pangan. Terbitan ke-2. Penerbit ITB. Bandung.
- Hodge, J. 1953. Dehydrated foods, chemistry of browning reactions in model systems. *Journal of Agricultural and Food Chemistry*. 1: 928–943.
- Hsu, H. W., Vavak, D. L., Satterlee, L. D., dan Miller, G. A. 1977. A Multienzyme Technique for Estimating Protein Digestibility. *J. Food Sci.* 42: 1269-73.
- Hunt, S. 1985. The non-protein amino acids. Chemistry and biochemistry of the amino acids. Springer. Netherlands.
- Hutapea, J. R. 1994. Inventaris Tanaman Obat Indonesia (III). Depkes RI. Jakarta.
- Ibrahim, I. A. A., Qader, S. W., Abdulla, M. A., Nimir, A. R., Abdelwahab, S. I., dan AL-Bayaty, F. H. 2012. Effects of Pithecellobium jiringa ethanol extract against ethanol-induced gastric mucosal injuries in Sprague-Dawley rats. *Molecules*. 17(3):2796–2811.
- Ismed. 2016. Analisis Proksimat Keripik Wortel (*Daucus carota* L.) pada Suhu dan Lama Penggorengan yang Berbeda Menggunakan Mesin Vacuum Frying. *Jurnal Teknologi Pertanian Andalas*. 20(2): 25–32.
- Jain, A. K., Kumar, S., dan Panwar, S. D. S. 2009. Antinutritional Factor and Their Detoxification in Pulses- A Review. *Jurnal Agriculture*, 30(1): 64-70.
- Jha, V., dan Rathi, M. 2008 Natural medicines causing acute kidney injury. *Semin Nephrol*. 28(4): 416-428.
- Jinap, S., dan P. Hajeb. 2010. Glutamate, Its applications in food and contribution to health. *Journal Appetite*. 55: 1-10.
- Kaneko, J. J. 1989. Clinical Biochemistry of Domestic Animals (4th edn). Academic Press. San Diego.

- Kirdudom, P. 1976. Studies on the Toxicity of Ning's Seed (*Pithecolobium Lobatum* Benth) and Its Pathogenesis in the Experimental Animals. Chulalongkorn University. Bangkok.
- Kouchaksaraei, A., Z., Varidi, M., Varidi, M. J., dan Pourazarang, H. 2014. Influence of Processing Conditions on the Physicochemical and Sensory Properties of Sesame Milk : A Novel Nutritional Beverage. *LWT – Food Science and Technology*. 57: 299 – 305.
- Krupa, U. 2008. Main Nutritional and Antinutritional Compounds Of Bean Seeds – A Review. *Polish Journal of Food and Nutrition Sciences*. 58(2): 149-155.
- Kumari, M., dan Jain, S. 2012. Tannins : an antinutrient with positive effect to manage diabetes mechanism for lowering blood glucose levels. *Research Journal of Recent Sciences*. 1(12): 1–4.
- Laleg, K., Jérôme Salles, Alexandre Berry, Christophe Giraudet, dan Véronique Patrac. 2019. Nutritional evaluation of mixed wheat-faba bean pasta in growing rats: impact of protein source and drying temperature on protein digestibility and retention. *British Journal of Nutrition*. 121(5): 496-507.
- Legowo, A. M., dan Nurwantoro. 2004. Analisis Pangan. Program Studi Teknologi Hasil Ternak. Fakultas Peternakan. Universitas Diponegoro. Semarang.
- Li, B., Kimatu, B.M., Pei, F., Chen, S., Feng, X., Hu, Q., dan Zhao, L. 2017. Non-volatile flavour components in *Lentinus edodes* after hot water blanching and microwave blanching. *International Journal of Food Properties*. 20: S2532–S2542.
- Lim, T. K. 2012. Edible Medicinal and Non-Medicinal Plants: volume 2, fruits. Springer. Dordrecht.
- Malomo, O., Ogunmoyela, O.A.B., dan Oluwajoba, S.O. (2011). Effect of Sprouting on Trypsin Inhibitor of Cowpea (*Vigna unguiculata*). *Journal of Toxicology and Environmental Health Sciences*. 3(5): 139-141.
- Mariod, A. A., Sara, Y. A., Siddig, I. A., Sit, F. C., Ahmed, M. E., Samia, O. Y., dan Shio, W. G. 2012. Effects of Roasting and Boiling on The Chemical Composition, Amino Acids and Oil Stability of Safflower Seeds. *International Journal of Food Science and Technology*. 31(1): 1-7

- Maxiselly, Y., D. Ustari., A. Ismail., dan A. Karuniawan. 2016. Pola penyebaran tanaman jengkol (*Pithecellobium jiringa* (Jack) Prain.) di Jawa Barat bagian selatan berdasarkan karakter morfologi. *Jurnal Kultivasi*. 15(1): 8-13.
- McSweeney, C. S., B. Palmer, D. M., McNeill, dan D. O. Krause. 2001. Microbial interactions with tannins: nutritional consequences for ruminants. *Anim. Feed Sci. Technol.* 91: 83-93.
- Mellema, M. 2003. Mechanism and Reduction of Fat Intake in Deep-fat Fried Foods. *Trends in Food Science & Technology*. 14: 364–373.
- Melnikov, P., Nascimento, V. A., Silva, A. F., dan Consolo, L. Z. Z. 2014. Structural Modeling of Djenkolic Acid with Sulfur Replaced by Selenium and Tellurium. *Molecules*. 19(4): 4847-4856.
- Mohamed, S., Mohamed Shamsuddin, A. R., Sabturiah, S., dan Fauziah, A. 1987. Some nutritional and antinutritional components in jering (*Pithecellobium jiringa*), keredas (*P. microcarpum*) and petai (*Parkia speciosa*). *Pertanika*. 10(1): 61–68.
- Mohapatra, D., Patel, A. V., Kar, A., Dshpande, S. S., dan Tripathi, M. K. 2019. Effect of Different Processing Conditions on Proximate Composition, Antioxidants, Anti-Nutrients and Amino Acid Profile of Grain Sorghum. *Food Chem.* 271: 129–135.

- Moreira, R.G., Sun, X., dan Chen, Y. 1997. Factor Affecting Oil Uptake in Tortilla Chips in Deep-fat Frying. *Journal of Food Engineering*. 31: 485-498.
- Mubarak, A.E. 2005. Nutritional Composition and Antinutritional Factors of Mung Bean Seeds (*Phaseolus aureus*) as Affected by Some Home Traditional Processes. *Food Chemistry*. 89: 489-495.
- Muchtadi, D. 1989. Aspek Biokimia Dan Gizi Dalam Keamanan Pangan. Pusat Antar Universitas Pangan Dan Gizi Institut Pertanian Bogor: Departemen Pendidikan Dan Kebudayaan Direktorat Jendral Pendidikan Tinggi. Bogor.
- Muryati, dan Nelfiyanti. 2015. Pemisahan Tanin dan Hcn secara Ekstraksi Dingin pada Pengolahan Tepung Buah Mangrove untuk Substitusi Industri Pangan. *Journal of Industrial Pollution Prevention Technology*. 6(1): 9-15
- Muslim, N., dan Abdul Majid A. 2010. *Pithecellobium jiringa*: A Traditional Medicinal Herb. *Webmed Central Complementary Medicine*. 1(12): WMC001371.
- Muslim, N.S., Nassar ZD, Aisha AFA, Antiangiogenesis and antioxidant activity of ethanol extracts of *Pithecellobium jiringa*, *BMC Complement Altern Med*, vol 12, pp. 210-219, 2012.
- Ndiaye, C., Xu, S., dan Wang, Z. 2009. Steam Blanching Effect on Polyphenoloxidase, Peroxidase and Colour of Mango (*Mangifera indica* L.) Slices. *Food Chemistry*. 113: 92-95.
- Ney, K. H. 1971. Flavor enhancing effect of L-glutamate and similar compounds. *Z. Lebensm. Unters. Forsch.* 146: 141-143.
- Oen, L. H. 1982. Peranan Asam Jengkol Pada Keracunan Buah Jengkol; dalam Simposium Nasional Masalah Penyakit Ginjal dan Saluran Kemih di Indonesia. *Cermin Dunia Kedokteran*. 28: 59-60.
- Olawoye, B. T., dan Saka, O. G. 2017. Effect of Different Treatments on In Vitro Protein Digestibility, Antinutrients, Antioxidant Properties and Mineral Composition of *Amaranthus viris* Seed. *Cogent Food and Agriculture*. 3: 1-14.
- Osunbitan, S. O., Taiwo, K. A., dan Gbadamosi, S. O. 2015. Effects of different processing methods on the anti-nutrient contents in two improved varieties of cowpea. *American Journal of Research Communication*. 3(4): 74-87.

- Palupi, N. S., Zakaria, F. R., dan Prangdimurti, E. 2007. Pengaruh pengolahan terhadap nilai gizi pangan. Departemen Ilmu & Teknologi Pangan-Fateta-IPB. Bogor.
- Paredes-Lopez, O., dan Ordorica-Falomir, C. 1986. Production of Safflower Protein Isolates: Composition, Yield and Protein Quality. *J. Sci. Food Agric.* 37: 1097-103.
- Pei, F., Shi, Y., Gao, X., Wu, F., Mariga, A. M., Yang, W., Zhao, L., An, X., Xin, Z., Yang, F., dan Hu, Q. 2014. Changes in Non-Volatile Taste Components of Button Mushroom (*Agaricus bisporus*) During Different Stages of Freeze Drying and Freeze drying Combined with Microwave Vacuum Drying. *Food Chemistry.* 165: 547-554.
- Pellegrini, N., Chiavaro, E., Gardana, C., Mazzeo, T., Contino, D., Gallo, M., Riso, P., Fogliano, V., dan Porrini, M. 2010. Effect of Different Cooking Methods on Color, Phytochemical Concentration, and Antioxidant Capacity of Raw and Frozen *Brassica* Vegetables. *J. Agric. Food Chem.* 58: 4310-4321.
- Petzold, G., Caro, M., dan Moreno, J. 2014. Influence of Blanching, Freezing and Frozen Storage on Physicochemical Properties of Broad Beans (*Vicia faba* L.). *International Journal of Refrigeration.* 40: 429 – 434.
- Pitojo, S. 1992. Jengkol Budidaya dan Pemanfaatan. Kanisius. Yogyakarta.
- Rahmadian, Y., Supriyadi, Umar Santoso, Nur Aini Mahmudah, dan Onne Akbar Nur Ichsan. 2019. Non-volatile taste components and amino acid profile of jengkol (*Pithecellobium jiringa*) seed flour after steam blanching. *International Journal of Food Properties.* 22(1): 1536-1547.
- Ramakrishna, V., Rani, P. J., dan Rao, P. R. 2013. Anti-nutritional factors during germination in indian bean (*Dolichos lablab* L.) seeds. *World Journal of Dairy & Food Sciences.* 1(1): 6–11.
- Razab, R., dan Abdul-Aziz A. 2010. Antioxidants from tropical herbs. *Nat Prod Commun.* 5(3): 441-5.
- Reddy, N. R., dan Pierson, M. D. 1994. Reduction in Antinutritional and Toxic Components in Plant Foods by Fermentation. *Food Research International.* 27: 281–290.

- Reddy, N. R., Pierson, M. D., Sathe, SK, dan Salunkhe, D. K. 1985. Dry bean tannins: a review of nutritional implications. *JAOCS*. 62: 541–549.
- Reimann, H. A., dan Sukaton, R. U. 1956. Djenkol bean poisoning (djenkolism): a cause of hematuria and anuria. *Am J Med Sci*. 232: 172-4.
- Roswaty, A. 2010. All about jengkol & petai. PT Gramedia Pustaka Utama. Jakarta.
- Sakhuja, V., dan Sud, K. 1999. Acute renal failure in the tropics. *Saudi Journal of Kidney Diseases and Transplantation*. 9(4): 247-260.
- Saminathan, M., Tan, H. Y., Sieo, C. C., Abdullah, N., Wong, C. M. V. L., Abdulmalek, E., dan Ho, Y. W. 2014. Polymerization degrees, molecular weights and protein-binding affinities of condensed tannin fractions from a *Leucaena leucocephala* hybrid. *Molecules*. 19(6): 7990–8010.
- Sari, N. P., Dwi, W., and Putri, R. 2018. pengaruh lama penyimpanan dan metode pemasakan terhadap karakteristik fisikokimia labu kuning (*Cucurbita moschata*). *Jurnal Pangan dan Agroindustri*. 6(1): 17–27.
- Sethi, P, dan Kulkarni, P.R. 1993. In Vitro Protein Digestibility of *Leucaena leucocephala* Seed Kernels and Protein Isolate. *Food Chemistry*. 46: 159-162.
- Shewry, P.R. 2007. Improving the protein content and composition of cereal grain. *J. Cereal Sci*. 46(3): 239-250.
- Suarni, dan H Subagio. 2013. Prospek pengembangan jagung dan sorgum sebagai sumber pangan fungsional. *Jurnal Penelitian dan Pengembangan Pertanian*. 32(3): 47-55.
- Suarni. 2009. Potensi tepung jagung dan sorgum sebagai substitusi terigu dalam produk olahan. *Iptek Tanaman Pangan*. 4(2): 181-193.
- Subhadrabandhu, S. 2001. Under-utilized tropical fruits of Thailand. FAO Regional Office for Asia and the Pacific RAP Publication, 2001/26. Bangkok.
- Sudarmadji, S., B. Haryono., dan Suhardi. 2007. Analisis Bahan Makanan dan Pertanian. Liberty. Yogyakarta.
- Sudarmadji, S., Bambang Haryono, dan Suhardi. 1989. Analisa Bahan Makanan dan Pertanian. Liberty Yogyakarta. Yogyakarta.

- Sudrajat, H. 2004. Pengaruh Ketebalan Irisan dan Lama Perebusan (Blanching) Terhadap Gambaran Makroskopis dan Kadar Minyak Atsiri Simplisia Dringo (*Acorus calamus*, L.). *Media Litbang Kesehatan*. 14(1): 41-44.
- Sumiati, T. 2008. Pengaruh pengolahan terhadap mutu cerna protein ikan mujair (*Tilapia mossambica*). Program Studi Gizi Masyarakat dan Sumberdaya Keluarga, Fakultas Pertanian Institut Pertanian Bogor. Bogor.
- Sundari, D., Almasyhuri, dan Lamid, A. 2015. Pengaruh Proses Pemasakan terhadap Komposisi Zat Gizi Bahan Pangan Sumber Protein. *Media Litbangkes*. 25(4): 235-242.
- Swaigood, H. E., Catignani G. L. 1991. Protein digestibility: in vitro methods of assessment. *Adv Food Nutr Res*. 35: 185-236.
- Tee, E. S., Noor, M. I., Azudin, M. N., dan Idris, K. 1997. Nutrient Composition of Malaysian Foods (4th edn). Institute for Medical Research Malaysia. Kuala Lumpur.
- Trugo, L. C., Ramos, L. A., Trugo, N. M. F., dan Souza, M. C. P. 1990. Oligosaccharide composition and trypsin inhibitor activity of *Phaseolus vulgaris* and the effect of germination on the alpha-galactoside composition and fermentation in the human colon. *Food Chem*. 36(1): 53-61.
- Uzogara, S. G., Morton, I. D., dan Daniel, J. W. 1990. Changes in Some Antinutrients of Cow Peas. (*Vigna unguiculata*) Processed with Kanwa Alkaline Salt. *Plant Foods for Human Nutrition*. 40:249-258
- Wahyuni, F., dan Sjojfan, O. 2018. Pengaruh Pengukusan Terhadap Kandungan Nutrisi Biji Asam Jawa (*Tamarindus indica* L) Sebagai Bahan Pakan Unggas. *TERNAK TROPIKA Journal of Tropical Animal Production*. 19(2): 139-148
- Wang, N., Lewis, M. J., Brennan, J. G., dan Westby, A. 1997. Effect of Processing Methods on Nutrients and Anti-nutritional Factors in Cowpea. *Food Chemistry*. 58(1-2): 5-58.
- West, C. E., Perrin, D. D., Shaw, D. C., Heap, G. J., dan Soemato. 1973. Djenkol bean poisoning. *Southeast Asian J. Trop. Med. Pub. Hlth*. 4: 564-570.
- Whitaker, J. R. dan Feeney, R. E. 1973. Enzyme inhibitors in foods dalam Toxicants Occuring Naturally in Foods. *National Academy of Sciences*. 2: 276-283.

- Wu, W., Williams W. P., Kunkel M. E., Acton J. C., Wardlaw F. B., Huang Y., dan Grimes L.W. 1994. Thermal Effects on in vitro Protein Quality of Red Kidney Bean (*Phaseolus vulgaris* L.). *Journal of Food Science*. 59(6): 1187-1191
- Yamane, H., Kotaro, K., Maurice, S., Junji, T., Takeshi, S., dan Hideaki, O. 2010. Chemical Defence and Toxins of Plants. *Chemistry and Biology*. 4: 339-385.