

## DAFTAR PUSTAKA

- Adeleke, O., Adiamo, O.Q., Fawale, O.S., and Olamiti, G., 2017, Effect of Soaking and Boiling on Anti-nutritional Factors, Oligosaccharide Contents and Protein Digestibility of Newly Developed Bambara Groundnut Cultivars, *Turkish J. Agric. - Food Sci. Technol.*, 5, 1006.
- Aderibigbe, A., Cowieson, A.J., Sorbara, J.O., Pappenberger, G., and Adeola, O., 2020, Growth performance and amino acid digestibility responses of broiler chickens fed diets containing purified soybean trypsin inhibitor and supplemented with a monocomponent protease, *Poult. Sci.*, 99, 5007–5017.
- Almeida, C.C., Alvares, T.S., and Conte-junior, C.A., 2014, SC,.
- Alonso, R., Aguirre, A., and 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 Chem.*, 68, 159–165.
- AOAC. 2005. Official methods of analysis of the Association of Analytical Chemist. Association of Official Analytical Chemist. Virginia.
- Ardianto, C. 2022. Profil Senyawa Gizi, Antigizi, dan Kecernaan Protein secara in Vitro Biji Jengkol (*Pithecellobium jiringa*) Rebus, Kukus, dan Goreng. Tidak diterbitkan. Tesis. Fakultas Teknologi Pertanian, Universitas Gadjah Mada, Yogyakarta.
- Ashok, P.K. and Upadhyaya, K., 2012, <Tannins are Astringent 2012.pdf>, *J. Pharmacogn. Phytochem.*, 1, 45–50.
- Asikin, Y., Kusumiyati, Shikanai, T., and Wada, K., 2018, Volatile aroma components and MS-based electronic nose profiles of dogfruit (*Pithecellobium jiringa*) and stink bean (*Parkia speciosa*), *J. Adv. Res.*, 9, 79–85.
- Bakar, R.A., Ahmad, I., and Sulaiman, S.F., 2012, Effect of *Pithecellobium jiringa* as antimicrobial agent, *Bangladesh J. Pharmacol.*, 7, 131–134.
- Barceloux, D.G., 2009, Djenkol Bean [*Archidendron jiringa* (Jack) I. C. Nielsen], *Disease-a-Month*, 55, 361–364.
- Bell, E.A., 2003, Nonprotein amino acids of plants: Significance in medicine, nutrition, and agriculture, *J. Agric. Food Chem.*, 51, 2854–2865.
- Bento, J.A.C., Ribeiro, P.R.V., Alexandre e Silva, L.M., Alves Filho, E.G., Bassinello, P.Z., de Brito, E.S., Caliari, M., and Soares Júnior, M.S., 2021, Chemical profile of colorful bean (*Phaseolus vulgaris* L) flours: Changes influenced by the cooking method, *Food Chem.*, 356, .

- Bongoni, R., Verkerk, R., Steenbekkers, B., Dekker, M., and Stieger, M., 2014, Evaluation of Different Cooking Conditions on Broccoli (*Brassica oleracea* var. *italica*) to Improve the Nutritional Value and Consumer Acceptance, *Plant Foods Hum. Nutr.*, 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., and Roessner, U., 2011, Comprehensive profiling and quantitation of amine group containing metabolites., *Anal. Chem.*, 83, 7523–7530.
- Boughton, B.A., Reddy, P., Boland, M.P., Roessner, U., and Yates, P., 2015, Non-protein amino acids in Australian acacia seed: Implications for food security and recommended processing methods to reduce djenkolic acid, *Food Chem.*, 179, 109–115.
- Charungchitrak, S., Petsom, A., Sangvanich, P., and Karnchanatat, A., 2011, Antifungal and antibacterial activities of lectin from the seeds of *Archidendron jiringa* Nielsen, *Food Chem.*, 126, 1025–1032.
- Cheng, Y.F. and Bhat, R., 2016, Functional, physicochemical and sensory properties of novel cookies produced by utilizing underutilized jering (*Pithecellobium jiringa* Jack.) legume flour, *Food Biosci.*, 14, 54–61.
- Chhabra, A. and Singh, P., 2005, Antinutritional factors and contaminants in animal feeds and their detoxification: A review, *Indian J. Anim. Sci.*, 75, 101–112.
- Darmawan, A., Maria, E.C., Erny, K., 2019, View of Hubungan Konsumsi Jengkol dengan Kejadian Gagal Ginjal Kronis di Bagian Penyakit Dalam RSUD Raden Mattaher Jambi tahun 2017.pdf.
- Devy, N. F., Hardiyanto, dan Aryawaita. 2015. Mengenal Sumber Daya Genetik Ranah Minang: Keragaman dan Penyebaran Tanaman. IAARD Press. Jakarta
- Doss, A., Pugalenth, M., Vadivel, V.G., Subhashini, G., and Anitha Subash, R., 2011, Effects of processing technique on the nutritional composition and antinutrients content of under-utilized food legume *Canavalia ensiformis* L.DC., *Int. Food Res. J.*, 18, 965–970.
- El-Adawy, T.A., Rahma, E.H., El-Bedawy, A.A., and Sobihah, T.Y., 2000, Effect of soaking process on nutritional quality and protein solubility of some legume seeds, *Nahrung - Food*, 44, 339–343.
- EL-Suhaibani, M., Ahmed, M.A., and Osman, M.A., 2020, Study of germination, soaking and cooking effects on the nutritional quality of goat pea (*Securigera securidaca* L.), *J. King Saud Univ. - Sci.*, 32, 2029–2033.
- Embaby, H.E.S., 2010, Effect of soaking, dehulling, and cooking methods on certain antinutrients and in vitro protein digestibility of bitter and sweet lupin seeds, *Food Sci. Biotechnol.*, 19, 1055–1062.
- Fekadu Gemed, H., 2014, Antinutritional Factors in Plant Foods: Potential Health

Benefits and Adverse Effects, *Int. J. Nutr. Food Sci.*, 3, 284.

Fitriani, A., Santoso, U., and Supriyadi, S., 2021, Conventional Processing Affects Nutritional and Antinutritional Components and in Vitro Protein Digestibility in Kabau (Archidendron bubalinum), *Int. J. Food Sci.*, 2021, .

Fitriani, A., Santoso, U., and Supriyadi, S., 2021, Efek Pengolahan Konvensional Pada Karakteristik Fisik Dan Organoleptik Biji Kabau (Archidendron Bubalinum), *J. Teknol. Pertan.*, 22, 35–46.

Four, C., 1985, The Non-Protein Amino Acids,.

Harifah, C.S. 2017. perubahan Zat Gizi, Senyawa Antigizi, serta Nilai Cerna Protein secara In vitro serta Profil Asam Amino Biji Lamtoro Gung (*Leucaena leucocephala*) Kukus dan Rebus. Tidak Diterbitkan. Tesis. Fakultas Teknologi Pertanian, Universitas Gadjah Mada, Yogyakarta.

Harris, R.S. dan Karnas, E. 1989. Evaluasi Gizi pada Pengolahan Bahan Pangan. Achmadi S, penerjemah. Bandung: Penerbit ITB.

Ibrahim, I.A.A., Qader, S.W., Abdulla, M.A., Nimir, A.R., Abdelwahab, S.I., and Al-Bayat, F.H., 2012, Effects of Pithecellobium jiringa ethanol extract against ethanol-induced gastric mucosal injuries in Sprague-Dawley rats, *Molecules*, 17, 2796–2811.

Ibrahim, S.S., Habiba, R.A., Shatta, A.A., and Embaby, H.E., 2002, Effect of soaking, germination, cooking and fermentation on antinutritional factors in cowpeas, *Nahrung - Food*, 46, 92–95.

James, S., Nwabueze, T.U., Onwuka, G.I., Ndife, J., and Usman, M.A. and, 2020, Chemical and nutritional composition of some selected lesser known legumes indigenous to Nigeria, *Heliyon*, 6, e05497.

Joye, I., 2019, Protein digestibility of cereal products, *Foods*, 8, 1–14.

Kajihausa, O.E., Fasasi, R.A., and Atolagbe, Y.M., 2014, Effect of Different Soaking Time and Boiling on the Proximate Composition and Functional Properties of Sprouted Sesame Seed Flour, *Niger. Food J.*, 32, 8–15.

Kalpanadevi, V. and Mohan, V.R., 2013, Effect of processing on antinutrients and in vitro protein digestibility of the underutilized legume, *Vigna unguiculata* (L.) Walp subsp. *unguiculata*, *LWT - Food Sci. Technol.*, 51, 455–461.

Kanter, J.W., Sonny, D.U., 2019, View of Uji Aktivitas Antibakteri Ekstrak Kulit Buah Tanaman Jengkol Pithecellobium jiringa Terhadap Pertumbuhan Bakteri Staphylococcus aureus dan Pseudomonas aeruginosa.pdf,.

Khandelwal, S., Udipi, S.A., and Ghugre, P., 2010, Polyphenols and tannins in Indian pulses: Effect of soaking, germination and pressure cooking, *Food Res. Int.*, 43, 526–530.

Kim, Su Yeon, Kim, B.M., Kim, J.B., Shanmugavelan, P., Kim, H.W., Kim, So

- Young, Kim, S.N., Cho, Y.S., Choi, H.S., and Park, K.M., 2014, Effect of steaming, blanching, and high temperature/high pressure processing on the amino acid contents of commonly consumed Korean vegetables and pulses, *Prev. Nutr. Food Sci.*, 19, 220–226.
- Krokida, M.K., Oreopoulou, V., and Maroulis, Z.B., 2000, Water loss and oil uptake as a function of frying time, *J. Food Eng.*, 44, 39–46.
- Kumari, M. and Jain, S., 2012, Tannins: An Antinutrient with Positive Effect to Manage Diabetes, *Res. J. Recent Sci.*, 1, 1–8.
- Lewu, M.N., Adebola, P.O., and Afolayan, A.J., 2010, Effect of cooking on the mineral contents and anti-nutritional factors in seven accessions of *Colocasia esculenta* (L.) Schott growing in South Africa, *J. Food Compos. Anal.*, 23, 389–393.
- Li, Hongyan, Yu, L., Yu, W., Li, Haiteng, and Gilbert, R., 2019, Autoclaved rice: The textural property and its relation to starch leaching and the molecular structure of leached starch, *Food Chem.*, 283, 199–205.
- Li, P., Li, Y., Wang, L., Zhang, H., Qi, X., and Qian, H., 2020, Study on water absorption kinetics of black beans during soaking, *J. Food Eng.*, 283, 1–8.
- Lim, T.K., 2012, Edible medicinal and non-medicinal plants: Volume 2, fruits, *Edible Med. Non-Medicinal Plants Vol. 2, Fruits*, 2, 1–1088.
- Luo, Y.W. and Xie, W.H., 2013, Effect of different processing methods on certain antinutritional factors and protein digestibility in green and white faba bean (*Vicia faba* L.), *CYTA - J. Food*, 11, 43–49.
- M. Y. Sipayung, Suparmi, D., 2013, Pengaruh Suhu Pengukusan Terhadap Sifat Fisika Kimia Tepung Ikan Rucah, 1, 1–26.
- Ma, Z., Boye, J.I., and Hu, X., 2017, In vitro digestibility, protein composition and techno-functional properties of Saskatchewan grown yellow field peas (*Pisum sativum* L.) as affected by processing, *Food Res. Int.*, 92, 64–78.
- Mahendra, P.E.D., Yusasrini, N.L.A., and Pratiwi, I.D.P.K., 2019, PENGARUH METODE PENGOLAHAN TERHADAP KANDUNGAN TANIN DAN SIFAT FUNGSIONAL TEPUNG PROSO MILLET (*Panicum miliaceum*), *J. Ilmu dan Teknol. Pangan*, 8, 354.
- Malangngi, L., Sangi, M., and Paendong, J., 2012, Penentuan Kandungan Tanin dan Uji Aktivitas Antioksidan Ekstrak Biji Buah Alpukat (*Persea americana* Mill.), *J. MIPA*, 1, 5.
- Mariod, A.A., Ahmed, S.Y., Abdelwahab, S.I., Cheng, S.F., Eltom, A.M., Yagoub, S.O., and Gouk, S.W., 2012, Effects of roasting and boiling on the chemical composition, amino acids and oil stability of safflower seeds, *Int. J. Food Sci. Technol.*, 47, 1737–1743.
- Martín-Cabrejas, M.A., Aguilera, Y., Pedrosa, M.M., Cuadrado, C., Hernández, T.,

- Díaz, S., and Esteban, R.M., 2009, The impact of dehydration process on antinutrients and protein digestibility of some legume flours, *Food Chem.*, 114, 1063–1068.
- McSweeney, C.S., Palmer, B., McNeill, D.M., and Krause, D.O., 2001, Microbial interactions with tannins: Nutritional consequences for ruminants, *Anim. Feed Sci. Technol.*, 91, 83–93.
- Melnikov, P., Nascimento, V.A., Silva, A.F., and Consolo, L.Z.Z., 2014, Structural modeling of Djenkolic Acid with Sulfur replaced by Selenium and Tellurium, *Molecules*, 19, 4847–4856.
- Menezes, E.W., de Melo, A.T., Lima, G.H., and Lajolo, F.M., 2004, Measurement of carbohydrate components and their impact on energy value of foods, *J. Food Compos. Anal.*, 17, 331–338.
- Mohamed, S., Abd. Rahman, M. S., Sulaiman, S., & Abdullah, F., 1987, Some nutritional and anti-nutritional components in jering (*Pithecellobium jiringa*), keredas (*Pithecellobium microcarpum*) and petai (*Parkia speciosa*), *Pertanika*, 10, .
- Mohapatra, D., Patel, A.S., Kar, A., Tripathi, M.K., Tripathi, K., and Profile, A.A., 2018, Accepted Manuscript,.
- Mubarak, A.E., 2005, Nutritional composition and antinutritional factors of mung bean seeds (*Phaseolus aureus*) as affected by some home traditional processes, *Food Chem.*, 89, 489–495.
- Muryati, M. and Nelfiyanti, N., 2015, Pemisahan Tanin Dan Hcn Secara Ekstraksi Dingin Pada Pengolahan Tepung Buah Mangrove Untuk Substitusi Industri Pangan, *J. Ris. Teknol. Pencegah. Pencemaran Ind.*, 6, 9–16.
- Muslim, N. and Abdul Majid, a., 2010, *Pithecellobium Jiringa: A Traditional Medicinal Herb Pithecellobium Jiringa: A Traditional Medicinal Herb Pharmacological properties of*, 1, 1–10.
- Ndiaye, C., Xu, S.Y., and Wang, Z., 2009, Steam blanching effect on polyphenoloxidase, peroxidase and colour of mango (*Mangifera indica* L.) slices, *Food Chem.*, 113, 92–95.
- Ngili, Y. 2013. *Biokimia Dasar*. Cetakan Pertama. Bandung: Rekayasa Sains.
- Nourian, F. and R., 2003, and Frying of Potatoes : Part I . Texture, 26, 377–394.
- Oghbaei, M. and Prakash, J., 2020, Effect of dehulling and cooking on nutritional quality of chickpea (*Cicer arietinum* L.) germinated in mineral fortified soak water, *J. Food Compos. Anal.*, 94, .
- Ojo, M.A., Ade-omowaye, B.I., and Ngoddy, P.O., 2017, Influence of Soaking and Hydrothermal Techniques on Antinutritional Components and in Vitro Multienzymes Protein Digestibility of *Vigna Racemosa* – an Underutilised Hard-To-Cook Legume, *J. Food Sci. Technol.*, 18, 385–394.

- Okada T. Machino, and S. Kato, M., 1988, “Bone softening,” a practical way to utilize small fish, *Mar. Fish. Rev.*, 50 (3): 1, 1–7.
- Oktrian, Mohamad, S., Ani, R.P., 2013, Pauciflorum ) Terhadap Kadar Mda Hati Dari Sprague, 4, 1–20.
- Onyango, C.A., Ochanda, S.O., Mwasaru, M.A., Ochieng, J.K., Mathooko, F.M., and Kinyuru, J.N., 2013, Effects of Malting and Fermentation on Anti-Nutrient Reduction and Protein Digestibility of Red Sorghum, White Sorghum and Pearl Millet, *J. Food Res.*, 2, 41.
- Osunbitan O., S., Taiwo, K.A., and Gbadamosi, S.O., 2015, Effects of Different Processing Methods on the Anti- Nutrient Contents in Two Improved Varieties of Cowpea, *Am. J. Res. Commun.*, 3, 74–87.
- Pellegrini, N., Chiavaro, E., Gardana, C., Mazzeo, T., Contino, D., Gallo, M., Riso, P., Fogliano, V., and 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., and Moreno, J., 2014, Influence of blanching, freezing and frozen storage on physicochemical properties of broad beans (*Vicia faba* L), *Int. J. Refrig.*, 40, 429–434.
- Pitojo, S. 1992. Jengkol Budidaya dan Pemanfaatan. Kanisius. Yogyakarta.
- Pramita, D.S., Handajani, Sri., and Rachmawanti, D., 2008, The effect of heating technique to phytic acid content and antioxidant activity of velvet bean (*Mucuna pruriens*), butter bean (*Phaseolus lunatus*) and jack bean (*Canavalia ensiformis*), *Biofarmasi J. Nat. Prod. Biochem.*, 6, 36–44.
- Rahate, K.A., Madhumita, M., and Prabhakar, P.K., 2021, Nutritional composition, anti-nutritional factors, pretreatments-cum-processing impact and food formulation potential of faba bean (*Vicia faba* L.): A comprehensive review, *Lwt*, 138, .
- Rahmadian, Y., Supriyadi, Santoso, U., Mahmudah, N.A., and Akbar Nur Ichsan, O., 2019, Non-volatile taste components and amino acid profile of jengkol (*Pithecellobium jiringa*) seed flour after steam blanching, *Int. J. Food Prop.*, 22, 1536–1547.
- Reddy, N.R. and Pierson, M.D., 1994, Reduction in antinutritional and toxic components in plant foods by fermentation a The term “plant foods” is used in the context of food derived from plant sources., *Food Res. Int.*, 27, 281–290.
- Rocca-Poliméni, R., Flick, D., and Vasseur, J., 2011, A model of heat and mass transfer inside a pressure cooker, *J. Food Eng.*, 107, 393–404.
- Rosental, L., Nonogaki, H., and Fait, A., 2014, Activation and regulation of primary metabolism during seed germination, *Seed Sci. Res.*, 24, 1–15.



- Roswaty, A. 2010. All about jengkol & petai. PT Gramedia Pustaka Utama. Jakarta.
- Sá, A.G.A., Pacheco, M.T.B., Moreno, Y.M.F., and Carciofi, B.A.M., 2022, Cold-pressed sesame seed meal as a protein source: Effect of processing on the protein digestibility, amino acid profile, and functional properties, *J. Food Compos. Anal.*, 111, 104634.
- Sakhuja, V. and K.S., 1999, of Kidney Diseases and Transplantation Pathogenesis of Acute Renal Failure : Shock-Kidneys, 9, 231–236.
- Saminathan, M., Tan, H.Y., Siew, C.C., Abdullah, N., Wong, C.M.V.L., Abdulmalek, E., and Ho, Y.W., 2014, Polymerization degrees, molecular weights and protein-binding affinities of condensed tannin fractions from a leucaena leucocephala hybrid, *Molecules*, 19, 7990–8010.
- Saparudin., Dyah, W. Nanik, P., 2016, Validasi simulasi tekanan dan suhu air serta suhu daging sapi selama pemasakan dalam, 26, 343–351.
- Sari, E.M., Nurilmala, M., Abdullah, A., Dramaga, K.I.P.B., Agatis, J., and Barat, B.J., 2017, profil asam amino dan senyawa bioaktif kuda laut Hippocampus comes amino acid profile and bioactive compounds of seahorse Hippocampus comes Departemen Teknologi Hasil Perairan , FPIK-IPB Kuda laut Hippocampus spp . me- rupakan spesies dari biota laut yang, 9, 605–618.
- Shukri, R., Mohamed, S., Mustapha, N.M., and Hamid, A.A., 2011, Evaluating the toxic and beneficial effects of jering beans (Archidendron jiringa) in normal and diabetic rats, *J. Sci. Food Agric.*, 91, 2697–2706.
- Siddhuraju, P. and Becker, K., 2005, Nutritional and antinutritional composition, in vitro amino acid availability, starch digestibility and predicted glycemic index of differentially processed mucuna beans (*Mucuna pruriens* var. *utilis*): An under-utilised legume, *Food Chem.*, 91, 275–286.
- Siqueira, B. dos S., Vianello, R.P., Fernandes, K.F., and Bassinello, P.Z., 2013, Hardness of carioca beans (*Phaseolus vulgaris* L.) as affected by cooking methods, *LWT - Food Sci. Technol.*, 54, 13–17.
- Ślupski, J., 2010, Effect of cooking and sterilisation on the composition of amino acids in immature seeds of flageolet bean (*Phaseolus vulgaris* L.) cultivars, *Food Chem.*, 121, 1171–1176.
- Soenardjo, N. and Supriyanti, E., 2017, Analisis Kadar Tanin Dalam Buah Mangrove *Avicennia marina* Dengan Perebusan Dan Lama Perendaman Air Yang Berbeda, *J. Kelaut. Trop.*, 20, 90.
- Sornwatana, T., Bangphoomi, K., Roytrakul, S., Wetprasit, N., Choowongkomon, K., and Ratanapo, S., 2015, Chebulin: *Terminalia chebula* Retz. fruit-derived peptide with angiotensin-I-converting enzyme inhibitory activity, *Biotechnol. Appl. Biochem.*, 62, 746–753.
- Sridaran, A., Karim, A.A., and Bhat, R., 2012, *Pithecellobium jiringa* legume flour

for potential food applications: Studies on their physico-chemical and functional properties, *Food Chem.*, 130, 528–535.

Srilakshmi, B., (2003), Food Science, 3rd ed., New Age International, New Delhi, pp.171-211.

Suarni and Subagio, 2013, Corn and sorghum development potential as a source of functional food, *J. Litbang. Pert.*, 32, 47–55.

Sudarmadji, S., H. Bambang, dan Suhardi. 1996. Analisis Bahan Makanan dan Pertanian. Liberty dan PAU Universitas Gadjah Mada, Yogyakarta.

Suhag, R., Dhiman, A., Deswal, G., Thakur, D., Sharanagat, V.S., Kumar, K., and Kumar, V., 2021, Microwave processing: A way to reduce the anti-nutritional factors (ANFs) in food grains, *Lwt*, 150, 111960.

Sundari, D., Almasyhuri, and Lamid, A., 2015, Pengaruh Proses Pemasakan Terhadap Masyarakat, D. J. K. (2018) TABEL KOMPOSISI PANGAN INDONESIA 2017. Jakarta.ap Protein, *Media litbangkes*, 25, 235–242.

T. Mori, Terrence, T., 2015, Chapter 100. A Naturally Occurring  $\beta$ -Secretase Modulator, Tannic Acid, Improves Behavioral Impairment and Mitigates Alzheimer-Like Pathology.pdf.

Tian, Y., Zhao, J., Xie, Z., Wang, J., Xu, X., and Jin, Z., 2014, Effect of different pressure-soaking treatments on color, texture, morphology and retrogradation properties of cooked rice, *LWT - Food Sci. Technol.*, 55, 368–373.

Utama, C.S., Zuprizal, Z.Z., Hanim, C., and Wihandoyo, W., 2019, Pengaruh Lama Autoclave Terhadap Kualitas Kimia Wheat Pollard Yang Berpotensi Sebagai Prebiotik, *J. Apl. Teknol. Pangan*, 8, 113.

Vashishth, R., Semwal, A.D., Naika, M., Sharma, G.K., and Kumar, R., 2021, Influence of cooking methods on antinutritional factors, oligosaccharides and protein quality of underutilized legume *Macrotyloma uniflorum*, *Food Res. Int.*, 143, .

Vijayakumari, K., Pugalenth, M., and Vadivel, V., 2007, Effect of soaking and hydrothermal processing methods on the levels of antinutrients and in vitro protein digestibility of *Bauhinia purpurea* L. seeds, *Food Chem.*, 103, 968–975.

Villacrés, E., Quelal, M.B., Fernández, E., García, G., Rosell, C.M., and Rosell, C., 2020, Journal Pre-proof,.

Wang, N., Hatcher, D.W., and Gawalko, E.J., 2008, Effect of variety and processing on nutrients and certain anti-nutrients in field peas (*Pisum sativum*), *Food Chem.*, 111, 132–138.

Winarno, F.G.1997. Kimia Pangan dan Gizi. PT. Gramedia Pustaka Utama. Jakarta

Winarno, F. G. 2008. Kimia Pangan Dan Gizi. Pt. Mbrion Biotekindo. Bogor-286



hal.

Yamane, H., Konno, K., Sabelis, M., Takabayashi, J., Sassa, T., and Oikawa, H., 2010, Chemical defence and toxins of plants, *Compr. Nat. Prod. II Chem. Biol.*, 4, 339–385.

Yenrina, R., Kasim, A., and Delfiana, W., 2015, Influence of pre-treatments on Jengkol Bean (*Pithecellobium lobatum*, Benth) toward Sulfuric Content, *Asia Pacific J. Sustain. Agric. Food Energy*, 3, 7–11.

Yu, C., Zhu, L., Zhang, Hao, Bi, S., Wu, G., Qi, X., Zhang, Hui, Wang, L., Qian, H., and Zhou, L., 2021, Effect of cooking pressure on phenolic compounds, gamma-aminobutyric acid, antioxidant activity and volatile compounds of brown rice, *J. Cereal Sci.*, 97, .

Yudono, P. 2015. Perbenihan Tanaman. Gadjah Mada University Press, Yogyakarta.