

## DAFTAR PUSTAKA

- Amerine, M. A., Pangborn, R. M. & Roessler, E. B., 1965. *Principles of sensory evaluation of food*. New York: Academic Press.
- Badan Pengawas Obat dan Makanan Republik Indonesia (BPOM RI), 2019. *Peraturan Badan Pengawas Obat dan Makanan Nomor 11 Tahun 2019 Tentang Bahan Tambahan Pangan*. Jakarta: Badan Pengawas Obat dan Makanan Republik Indonesia.
- Badan Pengawas Obat dan Makanan Republik Indonesia (BPOM RI), 2022. *Peraturan Badan Pengawas Obat dan Makanan Nomor 1 Tahun 2022 Tentang Pengawasan Klaim Pada Label dan Iklan Pangan Olahan*. Jakarta: Badan Pengawas Obat dan Makanan Republik Indonesia.
- Behera, S. S. & Ray, R. C., 2016. Konjac glucomannan, a promising polysaccharide of *Amorphophallus konjac* K. Koch in health care. *International Journal of Biological Macromolecules*, pp. 942-956.
- BeMiller, J. N., 2019. *Carbohydrate Chemistry for Food Scientists (Third Edition)*. Elsevier.
- Buck, R. *et al.*, 2002. Measurement of pH. Definition, Standards, and Procedures. *Pure and Applied Chemistry*, pp. 2169-2200.
- Caul, J. F., 1957. The Profile Method of Flavor Analysis. *Advances in Food Research*, Volume 7, pp. 1-40.
- Chang, S. K., 2010. Protein Analysis. Dalam: *Food Analysis Fourth Edition*. New York: Springer, pp. 133-146.
- CIE, 1986. *Colorimetry (2nd ed)*. Vienna, Commission Internationale de l'Éclairage.
- Divayana, F. N., 2021. *Sikap dan Kepuasan Konsumen Mie Shirataki, Skripsi*. Bogor: Fakultas Ekonomi dan Manajemen, Institut Pertanian Bogor.
- Greenwood, N. N. & Earnshaw, A., 1984. *Chemistry of the elements*. New York: Pergamon Press.
- Harmayani, E., Aprilia, V. & Marsono, Y., 2014. Characterization of glucomannan from *Amorphophallus oncophyllus* and its prebiotic activity in vivo. *Carbohydrate Polymers*, pp. 475-479.
- Indonesian Trade Promotion Centre (ITPC) Osaka, 2014. *Market Brief Konnyaku (HS Code 1212.19)*, Osaka: ITPC Osaka.

- Koswara, S., 2013. *Teknologi Pengolahan Umbi-Umbian Bagian 2: Pengolahan Umbi Porang*. Bogor: Research and Community Service Institution IPB.
- Kurniawan, H., 2017. Analisis Pengaruh Kandungan Logam Berat Terhadap Energi Pembakaran Batubara. *CIRCUIT: Jurnal Ilmiah Pendidikan Teknik Elektro*, pp. 121-128.
- Maekaji, K., 1974. The Mechanism of Gelation of Konjac Mannan. *Agricultural and Biological Chemistry*, 38(2), pp. 315-231.
- Mandava, R., Fernandez, I. & Juillerat, M. A., 1997. *Process for preparing gelled meat chunks*. US, Paten No. 5693356.
- Marshall, M. R., 2010. Ash Analysis. Dalam: *Food Analysis Fourth Edition*. New York: Springer, pp. 105-115.
- Meilgaard, M. C., Civille, G. V. & Carr, B. T., 2006. *Sensory Evaluation Techniques*. Boca Raton: CRC Press.
- Miftakhussolikhah, *et al.*, 2016. Karakteristik Pemasakan Mie Garut (*Maranta arundinaceae*) Pada Variasi Substitusi Pati Aren. *Berita Biologi*, 15(2), pp. 141-148.
- Min, D. B. & Ellefson, W. C., 2010. Fat Analysis. Dalam: *Food Analysis Fourth Edition*. New York: Springer, pp. 117-132.
- Mustafa, A. & Elliyana, E., 2020. Pemanfaatan Ampas Kedelai pada Pembuatan Brownies Gluten Free Ubi Jalar Ungu dan Uji Kelayakannya. *AGROINTEK: Jurnal Teknologi Industri Pertanian*, pp. 1-13.
- Nielsen, 2016. *What's in Our Food and Our Mind*, New York: The Nielsen Company.
- Nurlela, Andriani, D. & Arizal, R., 2020. Ekstraksi Glukomanan dari Tepung Porang (*Amorphophallus muelleri* Blume) dengan Etanol. *Sains dan Terapan Kimia*, 14(2), pp. 88-98.
- Ohtsuki, T., 1968. Studies on reserve carbohydrates of four *Amorphophallus* species, with special reference to mannan. *Bot. Mag. Tokyo*, pp. 119-126.
- Ozu, E. M., Baianu, I. C. & Wei, L. S., 1992. Physical and chemical properties of glucomannan gels and related polysaccharide. Dalam: I. C. Baianu, H. Pessen & T. F. Kumosinski, penyunt. *Physical Chemistry of Food Processes*. New York: International Thomson Publisng, pp. 487-517.

- Park, Y. W. & Bell, L. N., 2004. Determination of moisture and ash contents of foods. Dalam: *Handbook of Food Analysis: Physical characterization and nutrient analysis*. New York: Marcel Dekker, pp. 55-82.
- Parry, J.-M., 2010. Konjac Glucomannan. Dalam: A. Imeson, penyunt. *Food Stabilisers, Thickeners and Gelling Agents*. Oxford: Wiley-Blackwell, pp. 198-217.
- Saputro, E. A., Lefiyanti, O. & Mastuti, E., 2014. Pemurnian Tepung Glukomanan dari Umbi Porang (*Amorphophallus muelleri* Blume) menggunakan Proses Ekstraksi/Leaching dengan Larutan Ethanol. *Symposium Nasional*, pp. 7-13.
- Teramoto, A. & Fuchigami, M., 2000. Changes in Temperature, Texture, and Structure of Konnyaku (Konjac Glucomannan Gel) During High-pressure-freezing. *Journal of Food Science*, 65(3).
- Winarno, F. G., 1997. *Kimia Pangan dan Gizi*. Jakarta: Gramedia Pustaka Utama.
- Xu, J., Bock, J. E. & Stone, D., 2020. Quality and textural analysis of noodles enriched with apple pomace. *Food Processing and Preservation*, 44(8), p. e14579.