

## DAFTAR PUSTAKA

- Andrew, S. R., Wiwiek, S. W., dan Subagio, A. 2006. Karakterisasi biji dan protein koro komak (*Lablab purpureus* (L.) Sweet) sebagai sumber protein. *Jurnal Teknologi dan Industri Pangan*, 17(2): 120–124.
- Anita, S. 2009. Studi Sifat Fisiko-Kimia, Sifat Fungsional Karbohidrat, dan Aktivitas Antioksidan Tepung Kecambah Kacang Komak (*Lablab purpureus* (L.) Sweet). *Skripsi*. Fakultas Teknologi Pertanian. Institut Pertanian Bogor. Bogor.
- Anonim. 2020. *Standar Nasional Indonesia 8896. Keju Mozzarella*. Jakarta: Badan Standardisasi Nasional.
- Aparicio-Saguilan, A., Flores-Huicochea, E., Tovar, J., Garcia-Suarez, F., Guterrez-Meraz, F., dan Bello-Perez, L. A. 2005. Resistant starch-rich powders prepared by autoclaving of native and lintnerized banana starch: partial characterization. *Starch*, 57(9): 405–412.
- Bachmann, H. P. 2001. Cheese analogues: a review. *International Dairy Journal*, 11: 505–515.
- Badan Pusat Statistik. 2018. *Survei Sosial Ekonomi Nasional (SUSENAS) Tahun 2018*. Jakarta: Badan Pusat Statistik.
- Badem, A. dan Ucar, G. 2016. Cheese Analogues. *Journal of Food and Fairy Technology*, 4(3): 44–48.
- CABI. 2019. *Lablab purpureus* (hyacinth bean). Dalam: *Invasive Species Compendium*. Wallingford: CAB International. Diakses dari <https://www.cabi.org/isc/datasheet/30003> pada 21 Oktober 2021.
- Cahyono, B. 2007. *Kedelai–Teknik Budidaya dan Analisa Usaha Tani*. Semarang: CV Aneka Ilmu.
- Chandra, M. V. dan Shamasundar, B. A. 2015. Texture profile analysis and functional properties of gelatin from the skin of three species of fresh water fish. *International Journal of Food Properties*. 18: 572–584.
- Chatakanonda, P., Varavinit, S., dan Chinachoti, P. 2000. Relationship of gelatinization and recrystallization of cross-linked rice to glass transition temperature. *Cereal Chemistry*, 77(3): 315–319.
- Chau, C. F., Cheung, P. T. K., dan Wong, Y. S. 1998. Hypocholesterolemic effect of protein concentrate from three chinese indigenous legume seeds. *J. Agric. Food Chem*, 46: 3698–3701.

- Daulay, D. 1991. *Fermentasi Keju*. Bogor: Departemen Pendidikan dan Kebudayaan Direktorat Jendral Pendidikan Tinggi-PAU Pangan dan Gizi, Institut Pertanian Bogor.
- Desai B. B., Kotecha, P. M., dan Salunkhe, D. K. 1997. *Seeds Handbook: Biology, Production, Processing and Storage*. New York: Marcell Dekker, Inc.
- Duke, J.A. 1983. *Handbook of Legumes of World Economic Importance*. New York : Plenum Pr.
- Dwianingsih, E.A. 2010. Karakteristik Kimia Dan Sensori Tempe Dengan Variasi Bahan Baku Kedelai/Beras Dan Penambahan Angkak Serta Variasi Lama Fermentasi. *Laporan Hasil Penelitian*. Surakarta: Universitas Sebelas Maret.
- El-Bakry, M., Beninati, F., Duggan, E., O’Riordan, E. D., dan O’Sullivan, M. 2011. Reducing salt in imitation cheese: Effects on manufacture and functional properties. *Food Research International*, 44(2), 589–596.
- Eni, Y. 2006. Uji Kadar Air pada Berbagai Jenis Susu dengan Metode Thermovolumetri (Metode Destilasi). *Skripsi*. Fakultas Keguruan dan Ilmu Pendidikan. Universitas Jember. Jember.
- Erdman, J. W. 2000. Soy protein and cardiovascular disease: a statement for healthcare professionals from the nutrition committee of the AHA. *Circulation*, 102(20): 2555–2559.
- Erna. 2004. Pengaruh Proses Pengeringan terhadap Sifat Fisiko-Kimia Tepung Kecambah kedelai (*Glycine max* (L) Merril) Hasil Germinasi dengan Perlakuan Pendahuluan Xanthan Gum sebagai Elisitor Fenolik Antioksidan. *Skripsi*. Fakultas Teknologi Pertanian. Institut Pertanian Bogor. Bogor.
- Estiasih, T. 2006. *Teknologi dan Aplikasi Polisakarida dalam Pengolahan Pangan*. Malang: Universitas Brawijaya.
- Eymery, O. dan Pangborn, R. M. 1988. Influence of fat, citric acid and sodium chloride on texture and taste of a cheese analog. *Science des Aliments*, 8: 16–32.
- Fox, P. F., Guinee, T. P., Cogan, T. M., dan McSweeney, P. L. H. 2000. *Fundamentals of Cheese Science*. Maryland: Aspen Publisher, Inc.
- Gaman, P. M. dan Sherrington. 1994. *Ilmu Pangan, Pengantar Ilmu Pangan Nutrisi dan Mikrobiologi Edisi 2*. Yogyakarta: Gadjah Mada University Press.

- Guinee, T.P., Caric, M., dan Kalab, M. 2004. Pasteurized processed cheese and substitute/imitation cheese products. Dalam: *Cheese – Chemistry, Physics and Microbiology*. London: Academic Press.
- Guirguis, A. H., Abdel Baky, A. A., El-Neshawy, A. A., dan El-Shafy, N. M. 1985. Peanut curd in the manufacture of processed cheese-like spread. *Dairy Industries International*, 50: 37–31.
- Gusnilawati, G., Wulandari, N., dan Purnomo, E. H. 2022. Kajian Keju Mozzarella Analog yang Disubstitusi dengan Pati Termodifikasi. *agriTECH*, 42(1): 86–93.
- Gutiérrez, T. J., Morales, N. J., Pérez, E., Tapia, M.S., dan Famá, L. 2015. Physico-chemical properties of edible films derived from native and phosphated cush-cush yam and cassava starches. *Food Packaging and Shelf Life*, 3: 1–8.
- Harnowo, D. dan Utomo, J.S. 1993. Potensi dan Peluang Pengembangan Kacang Komak Mendukung Diversifikasi Pangan dan Agroindustri. Dalam: *Prosiding Simposium Penelitian Tanaman Pangan III*. Malang: Balai Penelitian Tanaman Pangan.
- Hartoyo, A., Muchtadi, D., Astawan, M., Dahrulsyah, dan Winarto, A. 2011. Pengaruh Ekstrak Protein Kacang Komak (*Lablab purpureus* (L.) Sweet) pada Kadar Glukosa dan Profil Lipida Serum Tikus Diabetes. *Jurnal Teknologi dan Industri Pangan*, 22(1): 58–63.
- Hendricksen, R. E. dan Minson, D. J. 1985. *Lablab purpureus*-A Review. *Herbage Abstracts*, 55: 215-227.
- Herawati, H. 2008. Peluang pengembangan alternatif produk modified starch dari tapioka. *Seminar Nasional Pengembangan Kacang-kacangan dan Umbi-umbian*, Surakarta, 7 Agustus 2008.
- Herawati, H. 2012. Teknologi Proses Produksi Food Ingredient dari Tapioka Termodifikasi. *Jurnal Litbang Pertanian*, 21(2): 68–76.
- Hirsch, J. B. dan Kokini, J. L. 2002. Understanding the mechanism of crosslinking agents (POCl<sub>3</sub>, STMP, and EPI) through swelling behaviour and pasting properties of cross-linked waxy maize starches. *Cereal chem*, 79: 102–107.
- Indiarto, R. B., Nurhadi, B., dan Subroto, E. 2012. Kajian karakteristik tekstur (*texture profil analysis*) dan organoleptik daging ayam asap berbasis teknologi asap cair tempurung kelapa. *Jurnal Teknologi Hasil Pertanian*, 5(2): 106–116.

- Ingredion. 2016. *Product Data Sheet PURITY™ D*. Diakses dari <https://www.ingredion.com/emea/en-uk/ingredient/purity-d-06430301.html> pada 15 Oktober 2022.
- Irudayaraj, J., Chen, M., McMahon, D. J. 1999. Texture development in cheddar cheese during ripening. *Canadian Agricultural Engineering*, 41(4): 253–258.
- Johnson, M. 2000. The Melt and Stretch of Cheese. *Wisconsin Center of Dairy Research*, 12(1).
- Kanetro, B. 2017. *Teknologi Pengolahan dan Pangan Fungsional Kacang-kacangan*. Yogyakarta: Plantaxia.
- Kao, F. J., Su, N. W., dan Lee, M. H. 2003. Effect of calcium sulfate concentration in soy milk on the microstructure of firm tofu and the protein constitutions in tofu whey. *Journal of Agricultural and Food Chemistry*, 51(21): 6211–6216.
- Kay, F. K. 1979. *Food Legumes*. London: Tropical Products Institute.
- Kittipongpatana, N., Janta, S., dan Kittipongpatana, O. 2011. Preparation of cross-linked carboxymethyl jackfruit starch and evaluation as a tablet disintegrant. *Pakistan Journal of Pharmaceutical Science*, 24(4): 415–420.
- Korma, S. A., Alahmad, K., Niazi, S., Ammar, A. F., Zaaboul, F., dan Zhang, T. 2016. Chemically modified starch and utilization in food stuffs. *International Journal of Nutrition and Food Sciences*, 5(4): 264–272.
- Koswara, S. 1992. *Teknologi Pengolahan Kedelai*. Jakarta: Pustaka Sinar Harapan.
- Kratochvil, J. F. 1986. Imitation Cheese Product. *United Kingdom Patent Application*, 2165134 A, 1–8.
- Kristiningrum, E. dan Susanto, D.A. 2015. Soybean Tempeh Producers Capability in Implementing SNI 3144:2009. *Jurnal Standardisasi*, 16(2): 99–108.
- Lamina. 1989. *Kedelai dan Pengembangannya*. Jakarta: CV Simplex.
- Lawless, H. T. dan Heymann, H. 2010. *Sensory Evaluation of Food: Principles and Practices*, 2<sup>nd</sup> ed. London: Springer.
- Liener, I. E. dan Kakade, M. L. 1980. Protease inhibitors. Dalam: Ruth, H.M. *Legumes Chemistry, Technology, and Human Nutrition*. 1989. New york: Marcel dekker inc.

- Luthana, D. 2004. *Rekomendasi dalam Penetapan Standar Mutu Tepung Tapioka*. Semarang: Balai Pengkajian Teknologi Pertanian.
- Makeri, M. U., Mohamed, S. A., Karim, R., Ramakrishnan, Y., dan Muhammad, K. 2017. Fractionation, physicochemical, and structural characterization of winged bean seed protein fractions with reference to soybean. *International Journal of Food Properties*, 20: 2220–2236.
- Malik, T. F. dan Panuganti, K. K. 2021. Lactose Intolerance. Dalam: *StatPearls [Internet]*. Treasure Island: StatPearls Publishing.
- Maria, Gabrielle. 2020. Pengembangan Keju Mozzarella Analog menggunakan Berbagai Tipe Kacang dan Minyak Nabati. *Skripsi*. Fakultas Sains dan Teknologi. Universitas Pelita Harapan. Banten.
- McAthy, K. 2017. *The Art of Plant-Based Cheesemaking: How to craft real, cultured, non-dairy cheese*. Gabriola Island: New Society Publishers.
- McWilliams, M. 1997. *Food Experimental Perspectives*. New Jersey: Prentice Hall.
- Midayanto, D. dan Yuwono, S. 2014. Penentuan atribut mutu tekstur tahu untuk direkomendasikan sebagai syarat tambahan dalam standar nasional indonesia. *Jurnal Pangan dan Agroindustri*, 2(4): 259–267.
- Mokrzycki, W. S. dan Tatol, M. 2011. Colour difference  $\Delta E$  – A survey. *Machine Graphics and Vision*, 20(4): 383–411.
- Morales, F. dan Van Boekel, M. 1998. A study on advanced maillard reaction in heated casein/sugar solutions: colour formation. *International Dairy Journal*, 8(10–11): 907–915.
- Mortensen, A., Aguilar, F., dkk. 2017. Re-evaluation of oxidised starch (E 1404), monostarch phosphate (E 1410), distarch phosphate (E 1412), phosphated distarch phosphate (E 1413), acetylated distarch phosphate (E 1414), acetylated starch (E 1420), acetylated distarch adipate (E 1422), hydroxypropyl starch (E 1440), hydroxypropyl distarch phosphate (E 1442), starch sodium octenyl succinate (E 1450), acetylated oxidised starch (E 1451) and starch aluminium octenyl succinate (E 1452) as food additives. *EFSA Journal*, 15(10).
- Mosisa, M.T. dan Tura, D.C. 2017. Effect of Processing on Proximate and Mineral Composition of Hepho, a Black Climbing Bean (*Lablab purpureus* L.) Flour. *Journal of Food and Nutrition Sciences*, 5(1): 16–22.
- Moskowitz, H. R. 1999. *Food Texture: Instrumental and Sensory Measurement*. New York: Marcel Dekker, Inc.

- Mounsey, J. S. dan O’Riordan, E. D. 2001. Characteristics of imitation cheese containing native starches. *Journal of Food Science*, 66(4): 586–591.
- Mounsey, J. S. dan O’Riordan, E. D. 2008. Modification of imitation cheese structure and rheology using pre-gelatinised starches. *European Food Research and Technology*, 226(5): 1039–1046.
- Mounsey, J. S., dan O’Riordan, E. D. 1999. Empirical and dynamic rheological data correlation to characterize melt characteristics of imitation cheese. *Journal of Food Science*, 64(4).
- Murphy, A.M. dan Colucci, P.E. 1999. A tropical forage solution to poor quality ruminant diets: A review of *Lablab purpureus*. *Livestock Research for Rural Development*, 11(2).
- Nakayama, Y. dan Yamaguchi, H. 2002. Natural Hybridization in Wild Soybean (*Glycine max* ssp. *soja*) by Pollen Flow from Cultivated Soybean (*Glycine max* ssp. *max*) in a Designed Population. *Weed Biology and Management*, 2(1): 25–30.
- Neelam, K., Vijay, S., dan Lalit, S. 2012. Various techniques for the modification of starch and the applications of its derivatives. *International Research Journal of Pharmacy*, 3(5): 25–31.
- Noronha, N., Duggan, E., Ziegler, G. R., O’Riordan, E. D., dan O’Sullivan, M. 2008. Inclusion of starch in imitation cheese: Its influence on water mobility and cheese functionality. *Food Hydrocolloids*, 22(8): 1612–1621. DOI: <https://doi.org/10.1016/j.foodhyd.2007.11.007>.
- Nurhayati-Wolff, H. K. 2021. Share of Plant-Based Food Consumers in Indonesia 2019. *Statista*. Diakses dari <https://www.statista.com/statistics/1073961/indonesia-plant-based-food-consumers/> pada 20 Oktober 2021.
- Omstedt, Sofia. 2019. Indonesia — a growing market opportunity for Australian exporters?. *Dairy News Australia*. Diakses dari <https://www.dairynewsaustralia.com.au/markets/2019/02/15/439736/indonesia-a-growing-market-opportunity-for-australian-exporters> pada 10 April 2021.
- Orskov, K. E., Christensen, L. B., Wiking, L., Hannibal, T., dan Hammershoj, M. 2021. Imitation cheese – New insights to relations between microstructure and functionality. *Food Structure*, 29: 1–10.
- Osman, M. A. 2007. Effect of different processing methods on nutrient composition, antinutritional factors, and in vitro protein digestibility of

Dolichos Lablab Bean (*Lablab purpureus* (L) Sweet). *Pakistan J. Nutr*, 6(4): 299-303

Pastorino, A. J., Hansen, C. L., dan McMahon, D. J. 2003. Effect of salt on struture-fuction relationships of cheese. *Journal of Dairy Science*, 86(1): 60–64.

Pathak, J. 2007. *Taste of Nepal*. New York: Hippocrene Books, Inc.

Priadi, G., Setiyoningrum, F., Afiati, F., dan Syarief, R. 2018. Pemanfaatan modified cassava flour dan tepung tapioka sebagai bahan pengisi keju cedar olahan. *Jurnal Litbang Industri*, 8(2): 67–76.

Prijambodo, O. M. 2014. Karakteristik Fisikokimia dan Organoleptik Sosis Ayam dengan Proporsi Kacang Merah Kukus dan Minyak Kelapa Sawit. *Skripsi*. Fakultas Teknologi Pertanian. Universitas Katolik Widya Mandala Surabaya. Surabaya.

Purwadi dan Manab, A. 2014. Penggunaan Tepung Terigu dan Alginat dalam Pembuatan Keju Mozzarella Ditinjau dari Kualitas Fisik dan Organoleptik. *Research Journal of Life Science*, 1(1): 43–53.

Purwanti, E., Djatmiko, R. D., dan Prihanta, W. 2019. *Kacang Potensial (Keanekaragaman, Konservasi dan pemanfaatan)*. Malang: UMM Press.

Qiu, L., Hu, F., dan Peng, Y. 2013. Structural and mechanical characteristics of film using modified corn starch by the same two chemical processes used in different sequences. *Carbohydrate Polymers*, 91(2): 590–596.

Radley, J. A. 1976. *Starch Production Technology*. London: Applied Science Publishers.

Ramakrishna, V., Rani, P. J., dan Rao, P. R. 2006. Anti-nutritional factors during germination in Indian Bean (*Dolichos lablab* L.) seeds. *World J. Dairy and Food Sci.*, 1(1): 6–11.

Ronald, W. S. U., Pouvreau, L., Curran, J., van de Velde, F., dan de Kok, P. M. T. 2017. Flavor aspects of pulse ingredients. *Cereal Chemistry Journal*, 94: 58–65.

Roshental, A. J. 1999. *Food Texture Measurement and Perception*. Maryland: Aspen Publisher, Inc.

Rukmana, R. dan Yuniarsih, Y. 1996. *Kedelai: Budidaya dan Pasca Panen*. Yogyakarta: Kanisius.

San Martín-González, M. F., Rodríguez, J. J., Gurram, S., Clark, S., Swanson, B. G., dan Barbosa-Cánovas, G. V. 2007. Yield, composition and

rheological characteristics of cheddar cheese made with high pressure processed milk. *LWT-Food Science and Technology*, 40(4): 697–705.

Sang-kab, K., Seung-Hyun, C., Hyun-Wook, C., Jae-Heung, K., Wooki, K., Dae-Ok, K., Byung-Yong, K., dan Moo-Yeol, B. 2015. Retrogradation Kinetics fo Cross-linked and Acetylated Corn Starches under High Hydrostatic Pressure. *Food Science and Biotechnology*, 24(1): 85–90.

Santoso, B., Pratama, F., Hamzah, B., dan Pambayun, R. 2015. Karakteristik Fisik dan Kimia Pati Ganyong dan Gadung Termodifikasi Metode Ikatan Silang. *Agritech*, 35(3): 273–279.

Santoso. 2009. *Seri Teknologi Pangan Populer: Susu dan Yoghurt Kedelai*. Malang: Laboratorium Kimia Pangan Faperta Universitas Widya Gama.

Sardjoko. 1991. *Bioteknologi*. Jakarta: Gramedia Pustaka Utama.

Singh, J., Kaur, L., dan McCarthy, O. J. 2007. Factors influencing the physico-chemical, morphological, thermal, and rheological properties of some chemically modified starches for food application-A review. *Food Hydrocolloids*, 21(1): 1–22.

Smith, A. K. dan Circle, S. 1978. *Soybeans Chemistry and Technology*. Westport: AVI Pub.

Soekarto, S. S. 1985. *Penilaian Organoleptik untuk Industri Pangan dan Hasil Pertanian*. Jakarta: Bhratara Karya Aksara.

Subagio, A. 2006. Characterization of Hyacinth bean (*Lablab purpureus* (L.) Sweet) seeds from Indonesia and their protein isolat. *J. Food Chem*, 95(1): 65-70.

Suga, K. K., Aini, N., dan Setyawati, R. 2020. Pengaruh Konsentrasi STPP dan Lama Perendaman terhadap Karakteristik Pati Kimpul Termodifikasi Ikatan Silang. *Agrointek*, 14(2): 199–212.

Suharjanto, T. 2010. Respon hasil kacang komak terhadap intensitas cekaman kekeringan. *Agrika*, 4(1), 30–36.

Sulasmi, N. W., Utama, I, M, S., dan Arthawan, I, G, K, A. 2021. Pengaruh pelapisan gel lidah buaya dengan campuran asam askorbat dan kalium sorbat terhadap susut bobot, pH dan organoleptik buah melon potong segar. *Jurnal Biosistem dan Teknik Pertanian*, 9(2): 159–166.

Suprpti, M. L. 2005. *Pembuatan Tahu*. Yogyakarta: Kanisius.

Syah, D., Sitanggang, A., Faradila, R. H. F., Trisna, V., Karsono, Y., dan Septianita, D. A. 2015. The influences of coagulation conditions and

storage proteins on the textural properties of soycurd (tofu). *CyTA Journal of Food*, 13(2): 259–263.

Tamime, A.Y. 1993. Modern Cheesemaking: Hard Cheeses. Dalam: *Modern Dairy Technology*, 2nd edition (Ed. R.K. Robinson). London: Chapman & Hall.

Tehuteru, E. S. 1999. Malabsorpsi Laktosa Pada Anak. *Jurnal Kedokteran Trisakti*, 18(3).

Usmiati, S. dan Abubakar. 2009. *Teknologi Pengolahan Susu*. Bogor: Balai Besar Penelitian dan Pengembangan Pascapanen Pertanian.

Usmiati, S., Abubakar. N. F. N., dan Adieb, A. 2020. Pengaruh penggunaan pengental terhadap karakteristik fisikokimia keju mozzarella susu sapi. *Jurnal Penelitian Pascapanen Pertanian*, 17.

Vidal-Valverde, C., Fri'as, J., Sierra, I., Blazques, I., Lambein, F., dan Kuo, Y-H. 2002. New functional legume foods by germination : effect on the nutritive value in beans, lentils and peas. *European Food Research and Technology*, 215: 472-477.

Wang, H. H. dan Sun, D. W. 2002. Melting characteristics of cheese: analysis of effect of cheese dimensions using computer vision techniques. *Journal of Food Engineering*, 52(3): 279–284.

Wang, J. dan Li, L. 2012. Comparative study of chemical composition dan texture profile analysis between samembert cheese and chinese sufu. *Biotechnology Frontier*, 1(1): 1–8.

Wang, Y., Li, Y., Han, J., Li, Y., dan Zhang, L. 2017. Effect of melting point on the physical properties of anhydrous milk fat. *IOP Conference Series: Materials Science and Engineering*, 274.

Warisno dan Dahana, K. 2010. *Meraup Untung dari Olahan Kedelai*. Jakarta: PT Agro Media Pustaka.

Wattanachant, S. Muhammad, K., Hashim, D. Mat Hashim, dan Rahman, R. Abd. 2003. Effect of crosslinking reagents and hydroxypropylation levels on dual-modified sago starch properties. *Food Chemistry*, 80(4): 463–471.

Widarta, I. W. R., Wisaniyasa, N. W., dan Prayekti, H. 2016. Pengaruh Penambahan Ekstrak Belimbing Wuluh (*Averrhoa bilimbi* L) terhadap Karakteristik Fisikokimia Keju Mozzarella. *Jurnal Ilmiah Teknologi Pertanian Agrotechno*, 1(2): 37–45.

- Widyanti, A.D. 2011. Pengaruh jenis kedelai (*Glycine max* L Merr) Grobogan dan impor terhadap nilai gizi tempe. *Skripsi*. Universitas Kristen Satya Wacana. Salatiga.
- Winarno, F. G. 2002. *Kimia Pangan dan Gizi*. Jakarta: Gramedia Pustaka Utama.
- Winarno, F. G., Endang, S. S., dan Ahza, A. B. 1980. *Mempelajari Pengaruh Proses Perkecambahan Biji-bijian terhadap Sifat Fisik dan Kimia Rendemen Tepung*. Bogor: Bul. FTDC-IPN.
- Wurzburg, O. B. 1989. *Modified Starch, Properties, and Uses*. Boca Raton: CRC Press.
- Yoo, S. H. dan Chang, Y. H. 2016. Volatile compound, physicochemical, and antioxidant properties of beany flavor-removed soy protein isolate hydrolyzates obtained from combined high temperature pre-treatment and enzymatic hydrolysis. *Preventive Nutrition and Food Science*, 21: 338–347.
- Yu, H., Liu, R., Hu, Y., dan Xu, B. 2017. Flavor profiles of soymilk processed with four different processing technologies and 26 soybean cultivars grown in China. *International Journal of Food Properties*, 20: 2887–2898.