

DAFTAR PUSTAKA

- Afoakwa, E. O., Peterson, A., Fowler, M., & Vieira, J. 2008c. Modelling tempering behavior of dark chocolates from varying particle size distribution and fat content using response surface methodology. *Innovative Food Science and Emerging Technologies*, 9(4), 527–533.
- Halim, A., H. S. A., Selamat, J., Mirhosseini, S. H., & Hussain, N. 2019. Sensory preference and bloom stability of chocolate containing cocoa butter substitute from coconut oil. *Journal of the Saudi Society of Agricultural Sciences*, 18: 443–448.
- Afoakwa, E. O. 2010. *Chocolate Science and Technology 2nd Edition*. York, UK: A John Wiley & Sons, Ltd., Publication.
- Afoakwa, E. O. 2016. *Chocolate Science and Technology: Second Edition*. York, UK: John Wiley & Sons Ltd., Publication.
- Aidoo, R. P. 2014. Functionally of Inulin and Polydextrose in stevia or thaumatin sweetened dark chocolate. PhD Thesis, Ghent University, Belgium.
- Aidoo, R. P., Afoakwa, E. O., Dewttinck, K. 2014. Optimization of inulin and polydextrose mixtures as sucrose replacers during sugar-free chocolate manufacture—rheological, microstructure and physical quality characteristics. *J Food Eng*, 126: 35–42.
- Amanto, Bambang, Siswanti, Atmaja, & Angga. 2015. Kinetika Pengeringan Temu Giring (*curcuma heyneana valetton & van zipp*) menggunakan cabinet dryer dengan perlakuan pendahuluan blanching. *Jurnal Teknologi Hasil Pertanian*, 8(2), 107.
- Aralas, S., Mohamed, M., Bakar, M. F. A. 2009. Antioxidant properties of selected salak (*Salacca zalacca*) varieties in Sabah, Malaysia. *Nutritional Food Science*, 39(3): 243–250.
- Argout, X., Salse, J., Aury, J. M., Gultinan, M. J., Droc, G., Gouzy, J., Allegre, M., Chapparo, C., Legavre, T., Maximova, S. N. 2011. The genome of *Theobroma cacao*. *Nat Genet*, 43: 101–108.
- Argout, X., Martin, G., Droc, G., Fouet, O., Labadie, K., Rivals, E., Aury, J. M., Lanaud, C. 2017. The cacao Criollo genome v2.0: an improved version of the genome for genetic and functional genomic studies. *BMC Genomics*, 18: 1–10.
- ASTM. 1995. Standard test method for specular gloss. Designation D 523. In 1995 Annual book of ASTM standards, *Paint-tests for chemical, physical, and optical properties; appearance; durability of non-metallic materials*, Vol. 6.01. American Society for Testing and Materials, Philadelphia.

- ASTM. 2018. *Standard Test Method for Evaluation of Gloss or Sheen Uniformity*, Vol. 6.02. American Society for Testing and Materials, Philadelphia.
- Badan Pusat Statistik. 2020. *Statistik Kakao Indonesia*.
- Beckett, S. T. 2000. *The Science of Chocolate*. Cambridge, UK: The Royal Society of Chemistry, Publishing.
- Beckett, S. T. 2008. *The Science of Chocolate 2nd Edition*. Cambridge, UK: The Royal Society of Chemistry, Publishing.
- Beckett, S. T. 2009. *Industrial Chocolate Manufacture and Use*. York, UK: John Wiley & Sons, Ltd., Publication.
- Beckett, S. T. (Ed.). 2011. *Industrial Chocolate Manufacture and Use*. John Wiley & Sons.
- Birkett, J. 2009. Fat-based centres and fillings. *Science and Technology of Enrobed and Filled Chocolate, Confectionery and Bakery Products*, pp. 101–122.
- Bohme, B., Kretschmar, R., Schneider, Y., Fiala, P., and Rohm, H. 2012. Effect of Alcohol in Starch-Thickened Fillings on the Storage Stability of Dark Chocolate Pralines. *AOCS*, 89: 447–454.
- Bolenz, S., Thiessenhusen, T., & Schape, R. 2003. Influence of milk components on properties and consumer acceptance of milk chocolate. *European Food Research and Technology*, 216: 28–33.
- Briones, V., Aguilera, J. M. 2005. Image analysis of surface changes of chocolate. *Food Res Int*, 38: 87–94.
- Briones, V., Aguilera, J. M., Brown C. 2006. Effect of surface topology on color and gloss of chocolate samples. *J Food Eng*, 77: 776–783.
- Cook, L. R., and Meursing, E. H. 1982. *Chocolate Production and Use*. Harcourt, Brace Jovanovich, Inc., New York.
- Delbaere, C., Walle, D. V., Depypere, F., Gellynck, X., and Dewettinck, K. 2016. Relationship between chocolate microstructure, oil migration, and fat bloom in filled chocolates. *European Journal of Lipid Science and Technology*, 118(2): 1800 – 1826.
- DeMan, J. M. 1999. *Principles of Food Chemistry*, 3rd ed. Gaithersburg, Aspen Publishers Inc.
- Dewi, A. K., Saputro, A. D., Kusumadewi, Z., Irmandharu, F., Oetama, T., Setiowati, A. D., Rahayoe, S., & Karyadi, J. N. W. 2021. Physical properties of red velvet compound chocolates sweetened with stevia and inulin as alternative sweeteners. *IOP Conference Series: Earth and Environmental Science*, 653(1).

- Dillinger, T. L., Barriga, P., Escarcega, S., Jimenez, M., Lowe, D. S., Grivetti, L. E. 2000. A cultural history of the medicinal and ritual use of chocolate. *The Journal of Nutrition*, 130(8): 2057S–2072S.
- Draft ASEAN Standard for Horticultural Produce. 2009. “Draft ASEAN Standard for Salacca”, in 5th Meeting of the *Task Force on the ASEAN Standard for Horticultural Produce*, 14–16 April, Puerto Princesa City, Palawan, Philippines.
- European, C. D. 2000. Directive 200/36/EC of the European parliament and the council. *Official Journal of the European Communities*.
- Fernandes, V. A., Muller, A. J., Sandoval, A. J. 2013. Thermal, structural, and rheological characteristics of dark chocolate with different composition. *J Food Eng*, 116: 97–108.
- Franke, K., Middendorf, D., Heinz, V., Bindrich, U. 2022. Alcohol in praline fillings influences the water migration within the surrounding chocolate shell. *Journal of Food Engineering*, 315, 110805.
- Ghorgi, Z. B., Yeganezhad, S., Hesarinejad, M. A., Faezian, A., Kutsenkova, V., Gao, Z., Nishinari, K., Nepovinnikh, N. 2023. Fabrication of novel hybrid gel based on beeswax oleogel: Application in the compound chocolate formulation. *Food Hydrocolloids*, Vol. 140.
- Ghosh, V., Duda, J., Ziegler, G., & Anantheswaran, R. 2004. Diffusion of moisture through chocolate flavoured confectionery coatings. *Food and bioproducts processing*, 82(1), 35–43.
- Gibson, M., & Newsham, P. 2018. Chocolate/Cacao. *Food Science and the Culinary Arts*, pp. 341–352.
- Glicerina, V., Balestra, F., Rosa, M. D., & Romani, S. 2013. Rheological, textural, and calorimetric modifications of dark chocolate during process. *Journal Food Engineering*, 119: 173–179.
- Gorinstein, S., et al. 2009. The comparative characteristics of snake and kiwi fruits. *Food Chem. Toxicol*, 47 (8): 1884–1891.
- Hadnadev, T. D., Torbica, A., Hadnadev, M. 2011. Rheological properties of wheat flour substitutes/alternative crops assessed by Mixolab. *Procedia Food Science*, 1: 328–334.
- Isyanti, M., Sudibyo, A., Supriatna, D., & Suherman, H. 2015. Penggunaan berbagai Cocoa Butter Substitute (CBS) hasil hidrogenasi dalam pembuatan cokelat batangan. *Warta IHP/Journal of Agro-Based Industry*, 32(1), 33–44.
- Jin, J., & Hartel, R. W. 2015. Accelerated fat bloom in chocolate model systems: solid fat content and temperature fluctuation frequency. *Journal of the American Oil Chemists’ Society*, 92: 1473–1481.

- Johansson, D., Bergensthal, B. 1992. The influence of food emulsifiers on fat and sugar dispersions in oils. I. Adsorption, sedimentation. *Journal of the American Oil Chemists' Society*, 69: 705–717.
- Kalic, M., Krstonosic, V., Hadnadev, M., Gregersen, S. B., Jovanovic, Ljeskovic, N., Wiking, L. 2018. Impact of diferent sugar and cocoa powder particle size on crystallization of fat used for the production of confectionery products. *Journal of Food Process and Preservation*, 42(12).
- Kementerian Pertanian RI. 2018. *Buletin Konsumsi Pangan*. Jakarta, Indonesia.
- Kinta, Y., Hartel, R. W. 2010. Bloom formation on poorly-tempered chocolate and effects of seed addition. *AOCS*, 87: 19–27.
- Kusumadewi, Z., Saputro, A. D., Dewi, A. K., Irmandharu, F., Oetama, T., Setiowati, A. D., Rahayoe, S., dan Bintoro, N. 2021. *IOP Conference Series: Earth and Environmental Science*, Vol. 653. The 2nd International Conference on Sustainable Agriculture for Rural Development, 20 Oct 2020, Purwokerto, Indonesia.
- Labuza, T. P., and Riboh, D. 1982. Theory and Aplication of Arrhenius Kinetics to the Prediction of Nutrien Losess in Food. *Journal of Food Technology*, 53: 168–172.
- Landmann, W., Lovegren, N. V., Feuge, R. O. 1960. Permeability of some fat products to moisture. *AOCS*, 37: 1–4.
- Lecumberri, E., Goya, L., Mateos, R., Alia, M., Ramos, S., Izquierdo-Pulido, M., et al. 2007. A diet rich in dietary fiber from cocoa improves lipid profile and reduces malondialdehyde in hypercholesterolemic rats. *Nutrition*, 23(4): 332–341.
- Leong, L. P., and Shui, G. 2002. An investigation of antioxidant capacity of fruit in Singapore markets. *Food Chem*, 76: 69–75.
- Liang, B., Hartel, R. W. 2004. Effects of milk powders in milk chocolate. *Journal of Dairy Science*, 87(1), 20–31.
- Lim, Y. Y., Lim, T. T., and Tee, J. J. 2007. Antioxidant properties of several tropical fruits a comparative study, *Food Chem*, 103: 1003–1008.
- Lipp, M., & Anklam. 1998. Review of Chocolate Butter and Alternative Fats for Use in Chocolate Part A. Compositional Data. *Journal of Food Chemistry*, 62(1), 73–97.
- Lonchampt, P., Hartel, R W. 2004. Application of kokum (*Garcinia indica*) fat as cocoa butter improver in chocolate. *Journal Science Food Agricultural*, 85: 135–140.
- Lonchampt, P., Hartel, R. W. 2006. Surface bloom on improperly tempered chocolate. *European Journal Lipi Science Technology*, 108(2): 159–168.

- Manley, D. 2000. *Technology of Biscuits, Crackers, and Cookies* 3rd Edition. Woodhead Publishing Series in Food Science, Technology and Nutrition.
- Nicki, J. E., & Marlon, F. A. P. 2018. Current context on chocolate flavor development – a review. *Food Science*, 21: 84–91.
- Martin, R. A. 1988. *Chocolate. Advances in Food Research*, 211–342.
- Minife, B. W. 1989. *Chocolate, Cocoa, and Confectionery: Science and Technology*. Van Nostrand Reinhold, New York, NY.
- Modlinger, M., Kuijpers, M. H. G., Braekmans, D., and Berger, D. 2017. Quantitative comparisons of the color of CuAs, CuSn, CuNi, and CuSb alloys. *Journal of Archaeological Science*, 88: 14–23.
- Motamayor, C. J., Lachenaud, P., Llor, R., Kuhn, N. D., Brown, J. S., & Schnell, R. J. 2008. Geographic and genetic population differentiation of the Amazonian chocolate tree (*Theobroma cacao* L.). *PLoS One*, 3(10), e3311.
- Nazarudin, R., Ayub, M. Y., Mamot, S., & Heng, C. H. 2001. HPLC determination of methylxanthines of polyphenols in cocoa beans (*Theobroma cacao*) during fermentation. *Industrial Crops and Products*, 24: 87–94.
- Okut, D., Devseren, E., Koc, M., Ocak, O., Karatas, H., & Kaymak-Ertekin, F. 2018. Developing a vacuum cooking equipment prototype to produce strawberry jam and optimization of vacuum cooking conditions. *Journal of Food Science and Technology*, 55(1): 90.
- Pangerang, F. 2012. *Pengaruh Penambahan Susu Kedelai dan Gula Berkalori Rendah untuk Produk Cokelat Truffle sebagai Pangan Fungsional*, Thesis: Fakultas Ilmu dan Teknologi Pangan, Universitas Hasanuddin, Makassar.
- Parker, G., Parker, I., Brotchie, H. 2006. Review: Mood state effects of chocolate. *Journal of Affective Disorders*, 92: 149–159.
- Pathare, P. B., Opara, U. L., dan Al-Said, F. A. J. 2013. Colour Measurement and Analysis in Fresh and Processed Foods: a Review. *Food and Bioprocess Technology*, 6: 36–60.
- Popov-Raljiu, J. V. & Lalipu-Petronijeviu, J. G. 2009. *Sensory Properties and Color Measurements of Dietary Chocolates with Different Compositions During Storage for Up to 365 Days*. Sensors, 1996 – 2016.
- Ramlah, S., & Sampe Barra, A. L. 2018. Karakteristik dan Citarasa Cokelat Putih dari Lemak Kakao Non Deodorisasi dan Deodorisasi. *Jurnal of Food Processing and Preservation*, 33(5): 571–589.
- Raoufi, N., Tehrani, M. M., Farhoosh, R., & Golmohammadzadeh, S. 2012. The effects of adding water and polyglycerol polyricinoleate on the texture,

- appearance, and sensory qualities of compound milk chocolate. *European Journal of Lipid Science and Technology*, 114(12), 1390–1399.
- Rimbach, G., Egert, S., & de Pascual-Teresa, S. 2011. Chocolate: (un)healthy source of polyphenols. *Genes & Nutrition*, 6 (1): 1–3.
- Rousset, P. 2002. Modeling crystallization kinetics of triacylglycerols. In: Marangoni, A. G., Narine, S. S. (Eds.), *Physical Properties of Lipids*. New York: Marcel Decker, pp. 1–36.
- Saputro, A. D., Van de Walle, D., Aidoo, R. P., Mensah, M. A., Delbaere, C., De Clercq, N., Van Durme, J., & Dewettinck, K. 2017. Quality attributes of dark chocolate formulated with palm sap-based sugar as nutritious and natural alternative sweetener. *European Food Research and Technology*, 243(2), 177–191.
- Saputro, A. D. 2021. *Sinergi Triple Helix Faktor-Faktor Kualitas Cookelat Couverture: Pentingnya Edukasi Bagi Konsumen dan Produsen*, Vol XVI (Issue 3).
- Saputro, A. D., Van de Walle, D., Antan Caiquo, B., Hinneh, M., Kluczykoff, M., Dewettinck, K. 2019. Rheological behavior and microstructural properties of dark chocolate produced by combination of a ball mill and liquefier device as small scale chocolate production system. *Journal of Food Science and Technology*. Vol. 100: 10–19.
- Shen, M., Liu, L., Zhang, F., Jiang, Y., Huang, Z., Xie, J., Zhong, Y., Nie, S. Xie, M. 2021. Effects of processing parameters on furan formation in canned strawberry jam. *Journal of Food and Chemistry*
- Shu, Y., Liu, Y., Jiang, Y. R., & Xu, Y. J. 2020. Effect of baking temperature for fresh peanut kernels on flavor and comprehensive quality of peanut butter. *Food Science*, 41(11): 28–35.
- Singh, R. P., & Heldman, D. R. 2009. *Introduction of Food Engineering 4th Edition*. California, US: Academic Press Elsevier Inc.
- Siswoputranto, S. P. 1978. *Perkembangan Teh, Kopi, Cokelat Internasional*. Jakarta, Indonesia: Gramedia.
- Smith, K. W. 2012. *Confectionery Fats, Cocoa, Butter, and Related Compounds*, pp. 475 – 495.
- Spencer, J. D., A. M., Graines., E. P., Berg dan G. L., Alle. 2005. Diet modification to improve finishing pig growth performance and pork quality attributes during periods of heat stress. *Journal of Animal Science*, 83: 243–254.
- Stortz, T. A., & Marangoni, A. G. 2011. Heat Resistant Chocolate. *Trends in Food Science and Technology*, 22(5), 201–214.

- Svanberg, L., Loren, N., & Ahrne, L. 2012. Chocolate swelling during storage caused by fat or moisture migration. *Journal of Food Science*, 77(11): 328–334.
- Tan, B. K., Hamilton, R. J., and Berger, K. C. 1981. Glyceride analysis of palm oil after solvent fracination. *J. Am. Oil Chem. Soc.*, Vol. 58(1).
- Tang Kerr, 2017
- Tawia, O. G., Korley Kortei, N., Obodai M., Appiah, V., & Toah Akonor, P. 2015. Determination of color paramemeters of gamma irradiated fresh and dried mushrooms during storage. *Hrvatski Casopis Za Prehrabenu Tehologiju, Biotehnologiju I Nutricionizam*, 10(1-2): 66–71.
- Thangjatuporn, S. 2000. *Sala and Sweet Rakam*. Bangkok, Thailand, Naka Press.
- Toker, O. S., Konar, N., Pirouzian, H. R., Oba, S., Polat, D. G., Palabiyik, Poyrazoglu, E. S., Sagdic, O. 2018. Developing functional white chocolate by incorporating different forms of EPA and DHA – effects on product quality. *LWT Food Science Technology*, 87: 177–185.
- Toker, O. S., Palabiyik, I., Konar, N. 2019. Chocolate quality and conching. *Trends in Food Science & Technology*, 91: 446–453.
- Winarno. 2004. *Kimia Pangan dan Gizi*. Jakarta: Gramedia Pustaka Utama.
- Wolf, B. 2017. Chocolate flow properties. In S. T. Beckett, M. S., Fowler, & Ziegler, G., R. (Eds.). *In beckett's industrial chocolate manufacture and use* 5th Edition, pp. 274–297. West Sussex, UK: Wiley Blackwell.
- Yang, Y., Yuan, B., Yu, P., Jia, Y., Zhou, Q., Sun, J. 2022. Flavor characteristics of peanut butter pretreated by radio frequency heating, explosion puffing, microwave, and oven heating. *Journal of Food Chemistry*, Vol. 394.
- Yoon, K. P., and Hwang, C. L. 1995. *Multiple Attribute Decision Making: An Introduction*. Sage Publications. Thousand Oaks, CA.
- Zigler, G. R., Mongia, G., & Hollender, R. 2001. The role of particle size distribution of suspended solids in defining the sensory properties of milk chocolate. *International Journal of Food Properties*, 4(2), 353–370.