

DAFTAR PUSTAKA

- Adisarwanto, T. 2008. Budi Daya Kedelai Tropika. Jakarta: Penebar Swadaya.
- Adesh, A. B., Gopalakrishna, B., Kusum, S. A., & Tiwari, O. P. 2012. An overview on stevia: a natural calorie free sweetener. *International Journal Of advances in Pharmacy, Biology and Chemistry*, 1(3), 362-368.
- Ahmad, J., Khan, I., Blundell, R., Azzopardi, J., & Mahomoodally, M. F., 2020. Stevia rebaudiana Bertoni.: An updated review of its health benefits, industrial applications and safety. *Trends in Food Science & Technology*, 100, 177-189.
- Ahmed, W., & Rashid, S., 2019. Functional and therapeutic potential of inulin: A comprehensive review. *Critical Reviews in Food Science and Nutrition*, 59, 1–13.
<https://doi.org/10.1080/10408398.2017.1355775>.
- Aliyah, Q., 2019. Penggunaan gum arab sebagai bulking agent pada pembuatan minuman serbuk instan labu kuning dengan menggunakan metode Foam Mat Drying. *EDUFORTECH*, 4(2).
- Amalia, A., 2022. Pengaruh Konsentrasi Dekstrin Dan Jenis Pembuih Terhadap Karakteristik Serbuk Pewarna Alami Ubi Jalar Ungu (*Ipomoea batatas* var. *Ayamurasaki*) Dengan Metode Foam-Mat Drying (Doctoral dissertation, Fakultas Teknik Unpas).
- Aviriani, S., Handajani, S., Affandi, D. R., & Listyaningsih, E., 2012. Potensi minuman bubuk kedelai (var. Galunggung) sebagai minuman fungsional: sifat fisikokimia, efek hipoglikemik dan

- hipokolesterolemik serta status antioksidan. *Jurnal Gizi Klinik Indonesia*, 8(4), 158-165.
- Azzini,E., Maiani,G., Garaguso,I., Polito,A., Foddai,M. S., Venneria,E., Durazzo,A., Intorre F, Palomba,L., Rauseo,M. L., Lombardi-Boccia,G., Nobili,F., 2016. The Potential Health Benefits of Polyphenol-Rich Extracts from Cichorium intybus L. Studied on Caco-2 Cells Model.Oxid Med Cell Longev. 2016:1594616.
- Batubara, S. C., & Pratiwi, N. A., 2018. Pengembangan minuman berbasis teh dan rempah sebagai minuman fungsional. *Jurnal Industri Kreatif dan Kewirausahaan*, 1(2).
- Bawane. 2012. An Overview on Stevia: A Natural Calorie Free Sweetener. *International Journal of Advantages in Pharmacy, Biology and Chemistry. IJAPBC-vol. 1 (3): 2277-4688.*
- Bigliardi, B., & Galati, F., 2013. Innovation trends in the food industry: The case of functional foods. *Trends in Food Science & Technology*, 31(2), 118-129.
- Bintanah, S., Mufnaety, Abdulrohman, 2015. Pemberdayaan aisyiyah cabang kowangan dalam pemanfaatan ricebran sebagai produk pangan fungsional. *University Research Coloquium*. 481–488.
- BPOM. 2005. Tentang Pedoman Pencantuman Informasi Nilai Gizi pada Label Pangan. Jakarta: Kepala BPOM RI
- BPOM. 2011. Kajian Proses Standarisasi Produk Pangan Fungsional Di Badan Pengawasan Obat Dan Makanan. Lokakarya Kajian Penyusunan Standar Pangan Fungsional. Badan pengawasan obat dan makanan. Jakarta.

- Cahyanl, S. A. N., Ulfa, R., & Setyawan, B. 2022. Pengaruh Penambahan Simplisia Daun Stevia (*Stevia rebaudiana*) terhadap Karakteristik Kimia dan Organoleptik Jamu Instan. *JURNAL TEKNOLOGI PANGAN DAN ILMU PERTANIAN (JIPANG)*, 4(2), 1-7.
- Clooney, C. (2018). *Pengaruh Konsentrasi Slurry Murbei Dan Tepung Maizena Terhadap Karakteristik Fisik, Kimia, Dan Organoleptik Gelato Murbei (Morus Nigra L.)* (Doctoral dissertation, Universitas Brawijaya).
- Cong, L., Bremer, P., & Miroso, M., 2020. Functional beverages in selected countries of asia pacific region: a review. *Beverages*, 6(2), 21.
- Darniadi, S., Rachmat, R., Luna, P., Purwani, W., & Sandrasari, D. A., 2020. Penentuan Umur Simpan Menggunakan Metode Accelerated Shelf Life Test (ASLT) pada Bubuk Minuman Instan Stroberi Foam-Mat Drying. *Jurnal Aplikasi Teknologi Pangan*, 9(4), 151-157.
- Deepa, M., Sureshkumar, T., Satheeshkumar, P.K., Priya, S., 2012. Purified mulberry leaf lectin (MLL) induces apoptosis and cell cycle arrest in human breast cancer and colon cancer cells. *Chem. Biol. Interact.* <https://doi.org/10.1016/j.cbi.2012.08.025>.
- Dersroiser, N.W., 1988. *Teknologi Pengawetan Pangan*. UI. Press. Jakarta.
- Diniyah., N., Wijanarko, S. B., & Purnomo, H. 2012. Teknologi pengolahan gula coklat cair nira siwalan (*Borassus flabellifera* L.). *Jurnal Teknologi dan Industri Pangan*. 53-62.
- Ercisli, S., Orhan, E., 2007. Chemical composition of white (*Morus alba*), red (*Morus rubra*) and black (*Morus nigra*) mulberry fruits. *Food Chem.* <https://doi.org/10.1016/j.foodchem.2006.10.054>.

- Eyduran, S.P., Ercisli, S., Akin, M., Beyhan, O., Gecer, M.K., Eyduran, E., Erturk, Y.E., 2015. Organic acids, sugars, vitamin C, antioxidant capacity, and phenolic compounds in fruits of white (*Morus alba* L.) and black (*Morus nigra* L.) mulberry genotypes. *J. Appl. Bot. Food Qual.* <https://doi.org/10.5073/JABFQ.2015.088.019>.
- Fitri, W., & Agus, W., 2019. Sifat Organoleptik Dan Indeks Glikemik Snack Bar Berbahan Bekatul Dan Kacang Merah (Doctoral dissertation, Poltekkes Kemenkes Yogyakarta).
- Fujiyatun, R., Rahmawatie RBU, D., & Hermawati, H., 2018. Pemberian Susu Kedelai terhadap Kadar Gula Dalam Darah pada Penderita Diabetes Mellitus Tipe 2 di Kelurahan Purwosari Kota Surakarta. Working Paper. STIKES 'Aisyiyah Surakarta.
- Gerasopoulos, D., Stavroulakis, G., 1997. Quality characteristics of four mulberry (*Morus* spp) cultivars in the area of Chania, Greece. *J. Sci. Food Agric.*;73:261–264. doi: 10.1002/(SICI).
- Granato, D., Barba, F. J., Bursac Kovačević, D., Lorenzo, J. M., Cruz, A. G., & Putnik, P., 2020. Functional foods: Product development, technological trends, efficacy testing, and safety. *Annual review of food science and technology*, 11, 93-118.
- Gungor, N., Sengul, M., 2008. Antioxidant activity, total phenolic content and selected physicochemical properties of white mulberry (*Morus alba* L.) fruits. *Int. J. Food Prop.* <https://doi.org/10.1080/10942910701558652>.

- Hardy, Z., & Jideani, V. A., 2017. Foam-mat drying technology: A review. *Critical reviews in food science and nutrition*, 57(12), 2560-2572.
- Hartutik, S., 2019. Pengaruh Penambahan Tepung Bengkuang Termodifikasi Dan Carboxymethyl Cellulose Terhadap Sifat Fisik Dan Tingkat Kesukaan Mi Basah (Doctoral dissertation, Universitas Mercu Buana Yogyakarta).
- Hassan SM., 2013. Soybean, nutrition and health. Available at *In Tech*.
- Hyun Chung., 2009. Characterization of antioxidant activities of soybeans and assessment of their bioaccessibility after in vitro digestion [Disertasi]. Virginia: Virginia Polytechnic Institute and State University.
- Illippangama, A. U., Jayasena, D. D., Jo, C., & Mudannayake, D. C., 2022. Inulin as a functional ingredient and their applications in meat products. *Carbohydrate Polymers*, 275, 118706.
- Indriani, S.E.P.T.I. and Sulandari, L., 2013. Pengaruh Jumlah Dekstrin Dan Lama Pengeringan terhadap Sifat Organoleptik Dan Sifat Mikrobiologi Yogurt Bubuk. *Jurnal Boga*, 2(1), pp.80-89.
- Intisari, Y., Lister, I.N.E. & Fachrial, E., 2021. Pengaruh Penambahan Prebiotik Inulin Terhadap Aktivitas Antibakteri Lactobacillus Casei. *Preventif Journal*, 6(1), pp. 12-17.
- Jan, B., Parveen, R., Zahiruddin, S., Khan, M. U., Mohapatra, S., & Ahmad, S., 2021. Nutritional constituents of mulberry and their potential applications in food and pharmaceuticals: A review. *Saudi Journal of Biological Sciences*, 28(7), 3909-3921.

- Jatraningrum, D. A., 2012. Analisis Tren Penelitian Pangan Fungsional: Kategori Bahan Serat Pangan [Functional Food Research Trend Analysis: Dietary Fiber Category]. *Jurnal Teknologi dan Industri Pangan*, 23(1), 64-64.
- Jeon AJ, Lim TG, Jung SK, Lee EJ, Yeom MH, Park JS, Choung MG, Lee HJ, Lim Y, and Lee KW., 2011. Black soybean (*Glycine max* cv. Heugmi) seed coat extract suppresses tpa or uvb-induced cox-2 expression by blocking mitogen activated protein kinases pathway in mouse skin epithelial cells. *Food Sci. Biotechnol.* 20(6): 1735-1741.
- Kumalajati, A. P., Rahayu, D. N., Wahdah, L. N., Romadona, S., Aliyya, T. F., & Afifah, C. A. N. (2021). Peran Aktivitas Fisik Dalam Meningkatkan Imunitas Penderita Diabetes Melitus. In *Sport Health Seminar With Real Action (STARWARS)*.
- Kusmawati, Aan, H. Ujang, dan E. Evi. 2000. Dasar - Dasar Pengolahan Hasil Pertanian I. Central Grafika. Jakarta
- Koswara S., 2006. Isoflavon, Senyawa Multi- manfaat dalam Kedelai. Tersedia www.ebookpangan.com
- Lecerf, J. M., Arnoldi, A., Rowland, I., Trabal, J., Widhalm, K., Aiking, H., & Messina, M. 2020. Soyfoods, glycemic control and diabetes. *Nutrition clinique et métabolisme*, 34(2), 141-148.
- Li et al., 2011. Hybrid of 1-deoxynojirimycin and polysaccharide from mulberry leaves treat diabetes mellitus by activating PDX-1/insulin-1 signaling pathway and regulating the expression of glucokinase,

phosphoenolpyruvate carboxykinase and glucose-6-phosphatase in allox. J. Ethnopharmacol. 134, 961–970.

Li, Y.G., Ji, D.F., Zhong, S., Lv, Z.Q., Lin, T.B., 2013. Cooperative anti-diabetic effects of deoxynojirimycin-polysaccharide by inhibiting glucose absorption and modulating glucose metabolism in streptozotocin-induced diabetic mice. PloS One. <https://doi.org/10.1371/journal.pone.0065892>.

Li, K., 2008. *Soybeans: Chemistry, Production, Processing, and Utilization*. Urbana: AOCS Press.

Lu, Y., Wang, L., Wei, H., Yang, Z.Q., Wang, W., 2006. Structure–activity relationship of flavonoids in antioxidant activity. Food Sci. 27 (12), 233–237.

Marrelli M, Tudisco R, Mastellone V and Conforti F., 2013. A Comparative study of phytochemical composition of genetically and nongenetically modified soybean (*Glycine max* L.) and evaluation of antitumor activity. Natural Product Research: Formerly Natural Product Letters, 27:6, 574-578. <http://www.tandfonline.com/loi/gnpl20>

Min, J.Q., 2003. Food Chemistry. China Agricultural University Press, Beijing. p. 124.

Muharam, I. P. H., & Romadhona, N., 2022. Aktivitas Farmakologis Murbei Putih (*Morus Alba*): Kajian Pustaka. In *Bandung Conference Series: Medical Science* (Vol. 2, No. 1).

- Nugroho, C. A., 2020. Uji Toleransi Glukosa Pada Mencit Dengan Perlakuan Sari Buah Murbei (*Morus Alba*). In *Seminar Nasional Penalaran dan Penelitian Nusantara* (Vol. 1, No. 1, pp. 240-249).
- Nurrahman., 2015. Evaluasi komposisi zat gizi dan senyawa antioksidan kedelai hitam dan kedelai kuning. *Jurnal Aplikasi Teknologi Pangan* 4 (3). 89-93.
- Peng, C.H., Liu, L.K., Chuang, C.M., Chyau, C.C., Huang, C.N., Wang, C.J., 2011. Mulberry water extracts possess an anti-obesity effect and ability to inhibit hepatic lipogenesis and promote lipolysis. *J. Agric. Food Chem.* <https://doi.org/10.1021/jf1043508>.
- PERKENI, 2015, Pengelolaan dan Pencegahan Diabetes Melitus Tipe 2 di Indonesia, PERKENI, Jakarta:13
- Pramitasari, D., Anandhito, R. B. K., & Fauza, G., 2011. Penambahan ekstrak jahe dalam pembuatan susu kedelai bubuk instan dengan metode spray drying: Komposisi kimia, sifat sensoris, dan aktivitas antioksidan. *Biofarmasi*, 9(1), 17-25.
- Pramono, A., Fitranti, D.Y., Rahmawati, E.R. & Ayustaningwarno, F., 2020. Efek Pemberian Susu Kedelai-Jahe terhadap Kadar Glukosa Darah Puasa Wanita Pre-Menopause Prediabetes. *Journal of Nutrition College*, 9(2), pp.94-99.
- Purwaningsih, I., Hardiyati, R., Zulhamdani, M., Laksani, C. S., & Rianto, Y., 2021. Current Status Of Functional Foods Research And Development In Indonesia: OPPORTUNITIES AND CHALLENGES. *Jurnal Teknologi dan Industri Pangan*, 32(1), 83-91.

- Rahmawati, D. and Kusnadi, J., 2017. Penambahan Sari Buah Murbei (*Morus alba* L) dan Gelatin terhadap Karakteristik Fisiko-Kimia dan Mikrobiologi Yoghurt Susu Kedelai. *Jurnal Pangan dan Agroindustri*, 5(3).
- Rahmayeni, S., Yani, I. E., & Nazar, A. D., 2019. Substitusi Tepung Jagung Fermentasi dan Tepung Tempe Terhadap Mutu Organoleptik, Kadar Protein Biskuit Sebagai Makanan Pendamping Air Susu Ibu Anak Baduta. *Jurnal Riset Kesehatan Poltekkes Depkes Bandung*, 11(1), 365-373.
- Riyanto, P., & Wasa, C., 2021. Application of a Healthy Lifestyle to Improve the Quality of Life for the Elderly in Kampung Kaiburse. *GANDRUNG: Jurnal Pengabdian Kepada Masyarakat*, 2(2), 184-191.
- Rohmah, W., Tjarono, S., & Noor, T., 2019. Kajian Sisa Makanan dan Cita Rasa Makanan Pasien Rawat Inap di Rsud. Prof. Dr. Margono Soekardjo (Doctoral dissertation, Poltekkes Kemenkes Yogyakarta).
- Salma M, R., 2022. *Pengaruh Ekstrak Black Mulberry (Morus Nigra) Dan Konsentrasi Starter Terhadap Karakteristik Soyghurt* (Doctoral dissertation, Fakultas Teknik Unpas).
- Sanjukta, S. and Rai, A.K., 2016. Production of bioactive peptides during soybean fermentation and their potential health benefits. *Trends Food Sci. Technol.* 50: 1-10.

- Saputra, K. H., & Fakhrizal, M. A., 2020. Manfaat Buah Murbei sebagai Terapi Adjuvan Obesitas. *Jurnal Penelitian Perawat Profesional*, 2(2), 201-208.
- Saragih, R., 2014. Uji kesukaan panelis pada teh daun torbangun (*Coleus amboinicus*). *E-Journal Widya Kesehatan dan Lingkungan*, 1(1), p.36804.
- Setyaningsih, D., Apriyantono, A., & Sari, M. P., 2010. Analisis Sensori untuk Industri Pangan dan Agro. Bogor: IPB Press, IPB University Bogor.
- Sharma, S. K., & Zote, K. K., 2010. MULBERRY-A multi purpose tree species for varied climate. *Range Management and Agroforestry*, 31(2), 97-101.
- Shin, S. K., Yoo, J. M., Li, F. Y., Baek, S. Y., & Kim, M. R., 2021. Mulberry fruit improves memory in scopolamine-treated mice: Role of cholinergic function, antioxidant system, and TrkB/Akt signaling. *Nutritional Neuroscience*, 24(12), 940-950.
- Sianturi, G. A. E., Muliani, L., & Sari, H. P. R., 2021. Pengaruh Cita Rasa dan Harga Terhadap Kepuasan Konsumen Ragusa Es Krim Italia. *Destinesia: Jurnal Hospitaliti dan Pariwisata*, 3(1), 35-49.
- Singh BP, Yadav Dand Vij S., 2017. Soybean Bioactive Molecules: In Current Trend and Future Prospective. Bioactive Molecules in Food. *Springer International Publishing: Berkin/Heidelberg, Germany*, pp.1-29.
- Sloan, A. E., & Top, A. 2022. Functional Food Trends. *Food technology magazine*, (10).

- Sumantri, F. F., 2019. *Pengaruh Perbandingan Sari Blackmulberry (Morus Nigra) Dengan Sari Edamame (Glycin Max (L) Merrill) Terhadap Karakteristik Hard Candy* (Doctoral dissertation, Fakultas Teknik Unpas).
- Taufik, Y., Rukmana, J., Gozali, T., & Wulandari, C. T. (2017, October). Penentuan Formulasi Optimum Minuman Fungsional Black Mulberry (Morus Nigra. L) Dengan Design Expert Metode Mixture D-Optimal Berdasarkan Respon Organoleptik. In *Seminar Nasional Perhimpunan Ahli Teknologi Pangan Indonesia {PATPI}* (Vol. 1, No. 1, pp. 1064-1070). PATPI.
- Tjandrawinata, R.R., 2016. Peran Farmakoekonomi dalam Penentuan Kebijakan yang Berkaitan dengan Obat-Obatan. Jakarta: Dexa Group.
- Triandita, N. & Putri, N.E., 2019. Peranan Kedelai dalam Mengendalikan Penyakit Degeneratif. *Teknologi Pengolahan Pertanian*, 1(1), pp.6-17.
- Tur, J. A., & Bibiloni, M. M., 2016. Encyclopedia of food and health. Functional Foods. Reference Module in Food Science.
- Utomo, D., 2013. Pembuatan serbuk effervescent murbei (Morus Alba L.) dengan kajian konsentrasi maltodekstrin dan suhu pengering. *Teknologi Pangan: Media Informasi dan komunikasi Ilmiah Teknologi Pertanian*, 5(1).
- Vattem, D. A., & Maitin, V. (Eds.), 2015. Functional foods, nutraceuticals and natural products: concepts and applications.

- Viani, D. H. 2017. Karakteristik Fisik dan Mutu Hedonik Biskuit Hasil Substitusi Tepung Terigu dengan Tepung Pati Koro Pedang. Universitas Diponegoro
- Vincentius, V., 2018. Pengaruh penambahan tween 80, dekstrin, dan minyak kelapa pada pembuatan kopi instan menggunakan metode pengering busa. *Jurnal Teknik Kimia Indonesia*, 4(3), 296-303.
- Wagustina, S., 2021. Efektifitas pemberian sari kedelai dan formula kedelai terhadap gula darah penderita diabetes mellitus tipe 2. *Jurnal Riset Gizi*, 9(2).
- Widipakerti, A. and Puspidalia, Y.S., 2021. Kajian Organoleptik Terhadap Diversifikasi Minuman Herbal Pada Masyarakat Di Desa Pulung Merdiko, Pulung, Ponorogo. In *PISCES: Proceeding of Integrative Science Education Seminar* (Vol. 1, No. 1, pp. 50-59).
- Wildman, R. E., Wildman, R., & Wallace, T. C., 2016. *Handbook of nutraceuticals and functional foods*. CRC press.
- Winiastri, D., 2021. Formulasi Snack Bar Tepung Sorgum (*Sorghum bicolor* (L.) moench) dan Labu Kuning (*Cucurbita moschata*) Ditinjau dari Uji Organoleptik dan Uji Aktivitas Antioksidan. *Jurnal Inovasi Penelitian*, 2(2), 751-764.
- Wu, T., Tang, Q., Gao, Z., Yu, Z., Song, H., Zheng, X., & Chen, W., 2013. Blueberry and mulberry juice prevent obesity development in C57BL/6 mice. *PLoS One*, 8(10), e77585.
- Yan, F., Dai, G., & Zheng, X., 2016. Mulberry anthocyanin extract ameliorates insulin resistance by regulating PI3K/AKT pathway in

- HepG2 cells and db/db mice. The Journal of Nutritional Biochemistry, 36, 68-80.
- Yang, X., Yang, L., Zheng, H., 2010. Hypolipidemic and antioxidant effects of mulberry (*Morus alba* L.) fruit in hyperlipidaemia rats. Food Chem. Toxicol. <https://doi.org/10.1016/j.fct.2010.05.074>.
- Yuan, Q., & Zhao, L. (2017). The Mulberry (*Morus alba* L.) Fruit—A Review of Characteristic Components and Health Benefits. Journal of Agricultural and Food Chemistry, 65(48), 10383–10394.
- Yulianti R, Hakim L, Sardjiman, Alam G, Nufika R dan Widyarini S., 2012. Efektivitas pentagamavunon-0 terhadap Penghambatan ekspresi siklooksigenase-2 pada model kanker kolon tikus wistar. Jurnal Kedokteran Hewan. Vol.6 No.2: 125-130.
- Zhang, Q., Yang, H., Li, Y., Liu, H., & Jia, X., 2017. Toxicological evaluation of ethanolic extract from *Stevia rebaudiana* Berton leaves: Genotoxicity and subchronic oral toxicity. *Regulatory Toxicology and Pharmacology*, 86, 253-259.
- Zuhrina. 2011. Pengaruh Penambahan Tepung Kulit Pisang Raja (*Musa Paradisiaca*) Terhadap Daya Terima Kue Donat. Skripsi. Medan: Universitas Sumatra Utara.