

DAFTAR PUSTAKA

- Aidoo, R. P., E. Appah, D. Van Dewalle, E. O. Afoakwa, & K. Dewettinck. 2017. Functionality of inulin and polydextrose as sucrose replacers in sugar-free dark chocolate manufacture – effect of fat content and bulk mixture concentration on rheological, mechanical and melting properties. *International Journal of Food Science and Technology*, 52(1), 1-7. <https://doi.org/10.1111/ijfs.13281>
- Alam, M. S., S. Pathania, & A. Sharma. 2016. Optimization of the extrusion process for development of high fibre soybean-rice ready-to-eat snacks using carrot pomace and cauliflower trimmings. *LWT*, 74, 135-144.
- Almeida, L. M. R., L. F. da S. Cruz, B. A. S. Machado, I. L. Nunes, J. A. V. Costa, E. de S. Ferreira, P. V. F. Lemos, J. I. Druzian, & C. O. de Souza. 2021. Effect of the addition of *Spirulina sp.* biomass on the development and characterization of functional food. *Algal Research*, 58, 1-10. <https://doi.org/10.1016/j.algal.2021.102387>
- Astawan, M. 2011. Pangan Fungsional untuk Kesehatan yang Optimal. In *Journal of Chemical Information and Modeling* (Vol. 53, Issue 9).
- Astuti, I. M., & Rustanti, N. 2014. Kadar protein, gula total, total padatan, viskositas dan nilai pH es krim yang disubstitusi inulin umbi gembili (*Dioscorea Esculenta*). *Journal of Nutrition College*, 3(3), 331-336. <https://doi.org/10.14710/jnc.v3i3.6584>
- Badan Standarisasi Nasional. 1992. Mutu dan Cara Uji Biskuit. SNI 01-2973-1992. BSN. Jakarta
- Cheevadhanarak, S., K. Paithoonrangsid, P. Prommeenate, W. Kaewngam, A. Musigkain, S. Tragoonrung, ... & M. Tanticharoen. 2012. Draft genome sequence of *Arthrospira platensis* C1 (PCC9438). *Standards in genomic sciences*, 6, 43-53. <https://doi.org/10.4056/sigs.2525955>
- Christwardana, M., M. M. A. Nur, & H. Hadiyanto. 2013. *Spirulina platensis*: Potensinya sebagai bahan pangan fungsional. *Jurnal Aplikasi Teknologi Pangan*, 2(1).
- da Silva Faresin, L., R.J.B. Devos, C.O. Reinehr, & L. M. Colla. 2022. Development of ice cream with reduction of sugar and fat by the addition of inulin, *Spirulina platensis* or phycocyanin. *International Journal of Gastronomy and Food Science*, 27, 100445, 1-9. <https://doi.org/10.1016/j.ijgfs.2021.100445>
- da Silva, T. F., & A. C. Conti-Silva. 2018. Potentiality of gluten-free chocolate cookies with added inulin/oligofructose: Chemical, physical and sensory characterization. *LWT*, 90, 172-179. <https://doi.org/10.1016/j.lwt.2017.12.031>
- Dewanti, F. K., & A. Rahayuni. 2013. Substitusi inulin umbi gembili (*Sioscorea esculenta*) pada produk es krim sebagai alternatif produk makanan tinggi serat dan rendah lemak. *Journal of Nutrition College*, 2(4), 474-482. <https://doi.org/10.14710/jnc.v2i4.3729>

- Ervina, E. 2023. The sensory profiles and preferences of gluten-free cookies made from alternative flours sourced from Indonesia. *International Journal of Gastronomy and Food Science*, 33, 1-8. <https://doi.org/10.1016/j.ijgfs.2023.100796>
- Farihah, S., B. Yulianto, & E. Yudiati. 2014. Penentuan kandungan pigmen fikobiliprotein ekstrak *Spirulina platensis* dengan teknik ekstraksi berbeda dan uji toksisitas metode BSLT. In *Journal Of Marine Research*, 140-146.
- Firmansyah, A. 2016. Terapi probiotik dan prebiotik pada penyakit saluran cerna anak. *Sari Pediatri*, 2(4), 210-214. <https://doi.org/10.14238/sp2.4.2001.210-4>
- García-García, A. B., L. A. Ochoa-Martínez, T. E. Lara-Ceniceros, O. M. Rutiaga- W. Quiñones, Rosas-Flores, & S.M. González-Herrera. 2019. Changes in the microstructural, textural, thermal and sensory properties of apple leathers containing added agavins and inulin. *Food Chemistry*, 301, 1-7. <https://doi.org/10.1016/j.foodchem.2019.03.143>
- Govindasamy, R., S. Subramani, P.D. Kumar, & L. N. Rao G. 2024. Optimization of design and fuel parameters of a DI CI engine through desirability function and RSM for lower emissions and clean environment. *Journal of the Energy Institute*, 114, 1-10. <https://doi.org/10.1016/j.joei.2024.101607>
- Handayani, L., & F. Ayustaningwarno. 2014. Indeks glikemik dan beban glikemik vegetable leather brokoli (*Brassica oleracea var. Italica*) dengan substitusi inulin (Doctoral dissertation, Diponegoro University).
- Hastuti, S. 2019. Mutu dan Uji Inderawi. Instipr Press.
- Junianto, J. 2022. Pengaruh penambahan tepung spirulina terhadap komposisi proksimat donat. *Juvenil:Jurnal Ilmiah Kelautan Dan Perikanan*, 3(3), 73-78. <https://doi.org/10.21107/juvenil.v3i3.17011>
- Karimi, R., M. H. Azizi, M. Ghasemlou, & M. Vaziri. 2015. Application of inulin in cheese as prebiotic, fat replacer and texturizer: A review. In *Carbohydrate Polymers* (Vol. 119), 85-100. <https://doi.org/10.1016/j.carbpol.2014.11.029>
- Kiumarsi, M., D. Majchrzak, S. Yeganehzad, H. Jäger, & M. Shahbazi. 2020. Comparative study of instrumental properties and sensory profiling of low-calorie chocolate containing hydrophobically modified inulin. Part 1: Rheological, thermal, structural and external preference mapping. *Food Hydrocolloids*, 104, 1-13. <https://doi.org/10.1016/j.foodhyd.2020.105698>
- Li, J., H. Cui, X. Xu, X., J. Li, M. Lu, X. Guan, D. Zhu, & H. Liu. 2022. Effect of fat replacement by inulin on the physicochemical properties and sensory attributes of low-fat margarine. *Food Hydrocolloids*, 133, 1-10. <https://doi.org/10.1016/j.foodhyd.2022.107868>
- Lucas, B. F., M. G. de Moraes, T. D. Santos, & J. A. V. Costa. 2018. *Spirulina* for snack enrichment: Nutritional, physical and sensory evaluations. *LWT*, 90, 270-276. <https://doi.org/10.1016/j.lwt.2017.12.032>

- Morsy, O. M., A. M. Sharoba, A. I. El-Desouky, H. E. M. Bahlol, & E. Abd El Mawla. M.2014. Production and evaluation of some extruded food products using *Spirulina alga*. *Annals of Agricultural Science*, Moshtohor, 52(4), 495-510. <https://doi.org/10.21608/assjm.2014.111899>
- Ngo, H. B. G., M. L. Phu, T. T. T. Tran, N. M. N. Ton, T. Q. N. Nguyen, & L. E. Van Viet Man. 2024. Dietary fiber-and antioxidant-enriched cookies prepared by using jackfruit rind powder and ascorbic acid. *Heliyon*, 10(9), 1-10. <https://doi.org/10.1016/j.heliyon.2024.e30884>
- Omoba, O. S., O. O. Awolu, A. I. Olagunju, & A. O. Akomolafe. 2013. Optimisation of plantain-brewers' spent grain biscuit using response surface methodology. *Journal of Scientific Research and Reports*, 2(2), 665-681.
- Onacik-Gür, S., A. Żbikowska, & B. Majewska. 2018. Effect off spirulina (*Spirulina platensis*) addition on textural and quality properties of cookies. In *Ital. J. Food Sci* (Vol. 30), 1-12.
- Pulungan, A. I. 2016. Formulasi dan Pendugaan Umur Simpan Biskuit Berbasis Sagu, Konsentrat Protein Ikan Nila serta *Spirulina sp.* Fakultas Perikanan dan Ilmu Kelautan. Institut Pertanian Bogor. Skripsi
- Puspaningtyas, D. E., C. D. Nekada, & P. M. Sari. 2022. Penambahan inulin terhadap indeks glikemik dan beban glikemik cookies growol: pengembangan makanan selingan diabetes. *AcTion: Aceh Nutrition Journal*, 7(2), 169-178.
- Rasyid, M. I., S. Maryati, N. Triandita, H. Yuliani, & L. Angraeni. 2020. Karakteristik sensori cookies mocaf dengan substitusi tepung labu kuning. *Jurnal Teknologi Pengolahan Pertanian*, 2(1), 1-7. <https://doi.org/10.35308/jtpp.v2i1.2043>
- Ribardo, C., & T. T. Allen. 2003. An alternative desirability function for achieving "six sigma" quality. *Quality and Reliability Engineering International*, 19(3), 227-240. <https://doi.org/10.1002/qre.523>
- Rodriguez Furlán, L. T., Y. Baracco, J. Lecot, N. Zaritzky, & M. E. Campderrós. 2017. Influence of hydrogenated oil as cocoa butter replacers in the development of sugar-free compound chocolates: Use of inulin as stabilizing agent. *Food Chemistry*, 217, 637-647. <https://doi.org/10.1016/j.foodchem.2016.09.054>
- Rungraeng, N., R. Thammakulkrajang, & S. Kraithong. 2021. Development of sugar-free brownies using inulin, sucralose, and stevia. In *Asia-Pacific Journal of Science and Technology*, 27(02), 1-8.
- Saranraj, P., & S. Sivasakthi. 2014. *Spirulina platensis*-food for future: a review. *Asian Journal of Pharmaceutical Science & Technolog*, 4(1), 26-33.
- Sari, O. F. 2013. Formulasi Biskuit Kaya Protein Berbasis *Spirulina platensis* dan Kerusakan Mikrobiologis Selama Penyimpanan. Fakultas Perikanan dan Ilmu Kelautan. Institut Pertanian Bogor. Skripsi.

- Sari Putri, R. M., & H. Mardesci. 2018. Uji hedonik biskuit cangkang kerang simping (*Placuna placenta*) dari perairan indragiri hilir. *JURNAL TEKNOLOGI PERTANIAN*, 7(2), 19-29. <https://doi.org/10.32520/jtp.v7i2.279>
- Shah, A. B., G. P. Jones, & T. Vasiljevic. 2010. Sucrose-free chocolate sweetened with Stevia rebaudiana extract and containing different bulking agents - effects on physicochemical and sensory properties. *International Journal of Food Science and Technology*, 45(7), 1426-1435.
- Shahbazizadeh, S., K. Khosravi-Darani, & S. Sohrabvandi. 2015. Fortification of iranian traditional cookies with *Spirulina platensis*. *Annual Research & Review in Biology*, 7(3), 144-154. <https://doi.org/10.9734/arrb/2015/13492>
- Shan, X., Y. Jiang, S. Zhang, L. Chen, L. Niu, Q. Zhang, ... & J. Li. 2024. Key umami taste contributors in Longjing green tea uncovered by integrated means of sensory quantitative descriptive analysis, metabolomics, quantification analysis and taste addition experiments. *Food Chemistry*, 139628, 1-14.
- Shoaib, M., A. Shehzad, M. Omar, A. Rakha, H. Raza, H. R. Sharif, A. Shakeel, A. Ansari, & S. Niazi. 2016. Inulin: properties, health benefits and food applications. In *Carbohydrate Polymers* (Vol. 147), 445-454. <https://doi.org/10.1016/j.carbpol.2016.04.020>
- Suliasih, N. 2018. Efek suhu pengeringan dan konsentrasi sukrosa terhadap karakteristik permen jelly daun kelor (*Moringa oleifera*). *Pasundan Food Technology Journal*, 5(2), 133-145. <https://doi.org/10.23969/pftj.v5i2.1044>
- Swastawati, F., T. Surti, T. W. Agustini, & P. H. Riyadi. 2013. Karakteristik kualitas ikan asap yang diproses menggunakan metode dan jenis ikan berbeda. *Jurnal Aplikasi Teknologi Pangan*, 2(3), 126-132. <https://doi.org/10.17728/jatp.v2i3.142>
- Thomas, S.S. 2010. The Role of Parry Organic Spirulina in Health Management. India: Parry Nutraceuticals, Division of EID Parry (India) Ltd.
- Vega-López, S., B. J. Venn, & J. L. Slavin. 2018. Relevance of the glycemic index and glycemic load for body weight, diabetes, and cardiovascular disease. *Nutrients*, 10(10), 1361, 1-27. <https://doi.org/10.3390/nu10101361>
- Violalita, F., H. F. Yanti, S. Syahrul, & K. Fahmy. 2019. Substitusi tepung bengkuang pada pembuatan bronis. *Agroteknika*, 2(1), 41-50.
- Volpini-Rapina, L. F., F. R. Sokei, & A. C. Conti-Silva. 2012. Sensory profile and preference mapping of orange cakes with addition of prebiotics inulin and oligofructose. *LWT*, 48(1), 37-42. <https://doi.org/10.1016/j.lwt.2012.03.008>
- Winarti, S., H. Eni, & N. Rudi. 2011. Karakteristik dan profil inulin beberapa jenis uwi (*Dioscorea spp.*). *Agritech*, 31(4), 378-383.
- Yohana Stefanie, S., N. Condro, N. Mano, & ...2023. Analisis kadar lemak pada produk coklat di rumah coklat kenambai umbai Kabupaten Jayapura. 2(1), 19-25.

- Yolmeh, M., & S. M. Jafari. 2017. Applications of response surface methodology in the food industry processes. In *Food and Bioprocess Technology*, 10(3), 413-433. <https://doi.org/10.1007/s11947-016-1855-2>
- Yuniar, D.P. 2010. Karakteristik Beberapa Umbi Uwi (*Dioscorea spp.*) dan Kajian Potensi Kadar Inulinnya. [Skripsi]. Fakultas Teknologi Industri. Surabaya: Universitas Pembangunan Nasional “Veteran”.