

DAFTAR PUSTAKA

- Amala, A., & Rahmawati, F. (2021). Pemanfaatan Umbi Talas (*Colocasia esculenta* L.Schott) sebagai bahan pembuatan Tarogi (Talas Onigiri) dengan isian sambal cakalang daun kemangi. *Prosiding Pendidikan Teknik Boga*, 16(1), 1–9. <https://journal.uny.ac.id/index.php/ptbb/article/view/44463%0Ahttps://journal.uny.ac.id/index.php/ptbb/article/viewFile/44463/16521>
- Aminullah, A. (2016). Optimasi Pengolahan Mie Jagung Secara Giling Basah Berbahan Baku Jagung Jenis Pioneer-21 Dengan Metode Ekstrusi. *Jurnal Agroindustri Halal*, 2(1), 043–050. <https://doi.org/10.30997/jah.v2i1.353>
- Bai, J. C., Co-chair, C. C., & Corazza, G. R. (2016). Erratum: World Gastroenterology Organisation Global Guidelines - Celiac Disease, February 2017 (Journal of Clinical Gastroenterology (2017) 51 (755-768) DOI: 10.1097/MCG.0000000000000919). *Journal of Clinical Gastroenterology*, 53(4), 313. <https://doi.org/10.1097/MCG.0000000000001198>
- Barba, A. A., Naddeo, C., Caputo, S., Dalmoro, G. L., D'Amore, M, D. A. (2020). foods Microwave Treatments of Cereals : Effects on. *MDPI*, 9(711), 1–14. <https://doi.org/doi:10.3390/foods9060711>
- Boakye, A. A., Wireko-Manu, F. D., Oduro, I., Ellis, W. O., Gudjónsdóttir, M., & Chronakis, I. S. (2018). Utilizing cocoyam (*Xanthosoma sagittifolium*) for food and nutrition security: A review. *Food Science and Nutrition*, 6(4), 703–713. <https://doi.org/10.1002/fsn3.602>
- Briliannita, A., & Supu, L. (2020). Chemical Properties and Acceptance in the Biscuit Formula of Belitung Taro (*Xanthosoma Sagittifolium*) With Addition of Ant Nest Tubers (*Hydnophytum Formicarum*) Plant. *Potravinarstvo Slovak Journal of Food Sciences*, 14(December), 1176–1182. <https://doi.org/10.5219/1241>
- Brown, R. C., Ware, L., Gray, A. R., Tey, S. L., & Chisholm, A. (2023). Comparing the Effects of Consuming Almonds or Biscuits on Body Weight in Habitual Snackers: A 1-Year Randomized Controlled Trial. *American Journal of Clinical Nutrition*, 118(1), 228–240. <https://doi.org/10.1016/j.ajcnut.2023.05.015>
- BSN. (2015). SNI 2886:2015 Makanan Ringan Ekstrudat. *Bsn*, 1–41. file:///C:/Users/User/Downloads/SNI_2886_2015_Makanan_ringan_ekstrudat.pdf
- Budijanto, S., Sitanggang, A. B., Wiaranti, H., & Koesbiantoro, B. (2012). Pengembangan Teknologi Sereal Sarapan Bekatul dengan Menggunakan Twin Screw Extruder. *Jurnal Penelitian Pascapanen Pertanian*, 9(2), 63. <https://doi.org/10.21082/jpasca.v9n2.2012.63-69>
- Catassi, C., Elli, L., Bonaz, B., Bouma, G., Carroccio, A., Castillejo, G., Cellier, C., Cristofori, F., de Magistris, L., Dolinsek, J., Dieterich, W., Francavilla, R., Hadjivassiliou, M., Holtmeier, W., Körner, U., Leffler, D. A., Lundin, K. E. A.,

- Mazzarella, G., Mulder, C. J., ... Fasano, A. (2015). Diagnosis of non-celiac gluten sensitivity (NCGS): The salerno experts' criteria. *Nutrients*, 7(6), 4966–4977. <https://doi.org/10.3390/nu7064966>
- Chanvrier, H., Jakubczyk, E., Gondek, E., & Gumy, J. C. (2014). Insights into the texture of extruded cereals: Structure and acoustic properties. *Innovative Food Science and Emerging Technologies*, 24, 61–68. <https://doi.org/10.1016/j.ifset.2013.11.013>
- Cynthia C, L. G. (2023). (Characteristics of Cocoyam (*Xanthosoma sagittifolium*) Flour and Acceptability of Cookies Based on Cocoyam Flour with Sugar Concentration Treatment). *J. Sains Dan Teknologi Pangan*, 8(4), 6443–6454.
- Dhal, S., Anis, A., Shaikh, H. M., Alhamidi, A., dan Pal, K. (2023). Effect of Mixing Time on Some Hardened Concrete Properties. *Civil Engineering and Architecture*, 11(5), 3154–3161. <https://doi.org/10.13189/cea.2023.110825>
- Falade, K. O., & Okafor, C. A. (2013). Physicochemical properties of five cocoyam (*Colocasia esculenta* and *Xanthosoma sagittifolium*) starches. *Food Hydrocolloids*, 30(1), 173–181. <https://doi.org/10.1016/j.foodhyd.2012.05.006>
- Haryani, K. (2017). Substitusi Terigu Dengan Pati Sorgum Terfermentasi Pada Pembuatan Roti Tawar: Studi Suhu Pemanggangan. *Jurnal Aplikasi Teknologi Pangan*, 6(2), 61–64. <https://doi.org/10.17728/jatp.197>
- Hermianti, W., & Firdausni. (2016). Pengaruh Penggunaan Talas Terhadap Mutu dan Tingkat Penerimaan Panelis pada Produk Roti, Pastel, Pancake, dan Bubur Talas. *Balai Riset Dan Standarisasi Indusri Padang*, 6(1), 51–60.
- Hu, H., Wang, Y., Shen, M., Huang, Y., Li, C., Nie, S., & Xie, M. (2022). Effects of baking factors and recipes on the quality of butter cookies and the formation of advanced glycation end products (AGEs) and 5-hydroxymethylfurfural (HMF). *Current Research in Food Science*, 5(April), 940–948. <https://doi.org/10.1016/j.crfs.2022.05.012>
- Iskandar, H., Patang, & Kadirman. (2018). PENGOLAHAN TALAS (*Colocasia Esculenta* L., Schott) MENJADI KERIPIK MENGGUNAKAN ALAT VACUM FRYING DENGAN VARIASI WAKTU Processing Talas (*Colocasia Esculenta* L., Schott) Become Flaky Use Appliance Vacuum Frying with Variation Time. *Jurnal Pendidikan Teknologi Pertanian*, 4, 29–42.
- Jha, S., Sarkhel, S., Saha, S., Sahoo, B., Kumari, A., Chatterjee, K., Mazumder, P. M., Sarkhel, G., Mohan, A., & Roy, A. (2024). Expanded porous-starch matrix as an alternative to porous starch granule: Present status, challenges, and future prospects. *Food Research International*, 175(November 2023), 113771. <https://doi.org/10.1016/j.foodres.2023.113771>
- Jia, R., Cui, C., Gao, L., Qin, Y., Ji, N., Dai, L., Wang, Y., Xiong, L., Shi, R., & Sun, Q. (2023). A review of starch swelling behavior: Its mechanism, determination methods, influencing factors, and influence on food quality. In *Carbohydrate Polymers* (Vol. 321, pp. 1–24). Elsevier Ltd. <https://doi.org/10.1016/j.carbpol.2023.121260>
- Kartika, Julsam, R. S., Mulyadi, & Misriana. (2019). Oven Otomatis Untuk

Memanggang Kue Bolu Marmer Berbasis PID. *Proceeding Seminar Nasional Politeknik Negeri Lhokseumawe*, 3(1), 193–200.

Lestari, A. D., & Maharani, S. (2018). PENGARUH SUBSTITUSI TEPUNG TALAS BELITUNG (*Xanthosoma sagittifolium*) TERHADAP KARAKTERISTIK FISIKA, KIMIA DAN TINGKAT KESUKAAN KONSUMEN PADA ROTI TAWAR. *Edufortech*, 2(2), 96–106. <https://doi.org/10.17509/edufortech.v2i2.12439>

Manganti, M., Mandey, L., & Oessoe, Y. (2021). Pemanfaatan Tepung Sagu (*Metroxylon* sp.) dan Kacang Hijau (*Glycine max* Merr.) dalam Pembuatan Food Bars. *Journal of Food Reserch*, 1(1), 44–54.

Manley, D. W. (2001). *Technology of Biscuits, Crakers, and Cookies* (3rd ed.). CRC Press.

Melese, A. D. dan Keyata, E. O. (2022). Effects of blending ratios and baking temperature on physicochemical properties and sensory acceptability of biscuits prepared from pumpkin, common bean, and wheat composite flour. *Heliyon*, 8(10), e10848. <https://doi.org/10.1016/j.heliyon.2022.e10848>

Mufida, E. N., Wiadnyani, A. A. I. S., & Wisaniyasa, I. W. (2023). The Comparison of Taro Flour and Modified Taro Flour (*Xanthosoma sagittifolium*) with Autoclaving-Cooling Method on Chemical and Sensory Properties of The Lidah Kucing Cookies. *Itepa: Jurnal Ilmu Dan Teknologi Pangan*, 12(4), 770–782.

Muthiahwari, F., & Manalu, M. B. F. (2020). Pemanfaatan Tepung Talas Belitung (*Xanthosoma Sagittifolium*) Pada Produk Cookies Bong Li Piang Sebagai Alternatif Oleh-Oleh Bangka Belitung. *J. Culinaria*, 2(2), 1–17.

Naseer, B., Rashid, H., Zameer, S., Zargar, I., Ahmad, T., & Nazir, N. (2021). Effect of carboxymethyl cellulose and baking conditions on in-vitro starch digestibility and physico-textural characteristics of low glycemic index gluten-free rice cookies. *LWT*, 141(January), 110885. <https://doi.org/10.1016/j.lwt.2021.110885>

Nation, U. (2022). Population. *Population Division*. <https://www.un.org/en/global-issues/population>

Panghal, A., Chhikara, N., & Khatkar, B. S. (2018). Effect of processing parameters and principal ingredients on quality of sugar snap cookies: a response surface approach. *Journal of Food Science and Technology*, 55(8), 3127–3134. <https://doi.org/10.1007/s13197-018-3240-9>

Putra Jatmiko, G., Estiasih, T., Kunci: Gluten, K., Kimpul, M., Bioaktif, S., Kimpul, T., & Kimpul, U. (2014). MIE DARI UMBI KIMPUL (*Xanthosoma Sagittifolium*): KAJIAN PUSTAKA Noodles from Cocoyam (*Xanthosoma sagittifolium*): A Review. *Jurnal Pangan Dan Agroindustri*, 2(2), 127134.

Rachmawan, O., Taofik, A., & Suwarno, N. (2014). Penggunaan Tepung Talas Bogor (*Colocasia esculenta* L. Schott) terhadap Sifat Fisik dan Akseptabilitas Nagget Ayam Petelur Afkir. *Jurnal ISTEK*, 7(2), 152–162.

Rafi Umar Raihan, & Feda Anisah Makkiyah. (2024). Manfaat Substitusi Tepung

- Terigu Dalam Produksi Biskuit. *IKRA-ITH Teknologi Jurnal Sains Dan Teknologi*, 8(1), 54–60. <https://doi.org/10.37817/ikraith-teknologi.v8i1.3243>
- Ramadhan, N., Syarief, Z., & Dwipa, I. (2018). The Influence of Pruning and Differences of Harvest Times Toward Taro Production (*Xanthosoma sagittifolium*). *SEAS (Sustainable Environment Agricultural Science)*, 2(2), 80–85. <https://www.ejournal.warmadewa.ac.id/index.php/seas/article/view/668>
- Rasoi, M. L. (2022). *Homemade Chocos Recipe: Better than Kellogg's | Easy and Healthy Chocolate Cereal*. <https://youtu.be/6ClwgliSGqc?si=OLG2PvL1AcMKUIAY>
- Riyanto, & Rina Firliana, S. (2019). Pemilihan Roti Menggunakan Algoritma Simple Additive Weighting. *Seminar Nasional Inovasi Teknologi*, 5(1), 144. <https://proceeding.unpkediri.ac.id/index.php/inotek/article/view/527%0Ahttps://proceeding.unpkediri.ac.id/index.php/inotek/article/download/527/439>
- Rothburn, N., Fairchild, R. M., & Morgan, M. Z. (2022). Gluten-free foods: a “health halo” too far for oral health? *British Dental Journal*, 1–7. <https://doi.org/10.1038/s41415-022-4424-2>
- Senanayake, S., Gunaratne, A., Ranaweera, K., & Bamunuarachchi, A. (2013). Effect of Heat Moisture Treatment Conditions on Swelling Power and Water Soluble Index of Different Cultivars of Sweet Potato (*Ipomea batatas* (L.) Lam) Starch. *ISRN Agronomy*, 2013, 1–4. <https://doi.org/10.1155/2013/502457>
- Sukarno, Sugiarti, C. W. A. I., & Budijanto, S. (2020). Pengembangan Formula Sereal Sarapan Berbasis Beras Hitam Pecah Kulit, Kacang Merah, dan Wijen. *Artikel Pangan*, 29(3), 181–190.
- Sukasih, E., & Setyadjit, N. (2012). Formulasi Pembuatan Flake Berbasis Talas Untuk Makanan Sarapan (Breakfast Meal) Energi Tinggi Dengan Metode Oven. *Jurnal Penelitian Pascapanen Pertanian*, 9(2), 70–76. <https://doi.org/10.21082/jpasca.v9n2.2012.70-76>
- Susanti, I., Lubis, E. H., & Meilidayani, S. (2017). Flakes Sarapan Pagi Berbasis Mocaf dan Tepung Jagung. *Journal of Agro-Based Industry*, 34(1), 44–52.
- Syafutri, Merynda Indriyani., Pratama, Filli., Syaiful, Friska., Sari, Rimala Ayu., Sriutami, Okta., dan Pusvita, D. (2021). Pengaruh Heat Moisture Treatment terhadap Sifat Fisikokimia Tepung Beras Merah Termodifikasi. *Jurnal Pangan*, 30(3), 175–186. <https://doi.org/10.33964/jp.v30i3.530>
- Taherdoost, H. (2023). Analysis of Simple Additive Weighting Method (SAW) as a MultiAttribute Decision-Making Technique: A Step-by-Step Guide. *Journal of Management Science & Engineering Research*, 6(1), 21–24. <https://doi.org/10.30564/jmser.v6i1.5400>
- Tidore, Y., Mamuaja, C. F., & Koapaha, T. (2017). Pemanfaatan Tepung Kimpul (*Xanthosoma Sagittifolium*) dan Tepung Tapioka pada Pembuatan Biskuit. *Cocos*, 8(5), 1–9.
- Zeidan, J., Fombonne, E., Scorch, J., Ibrahim, A., Durkin, M. S., Saxena, S., Yusuf,

A., Shih, A., & Elsabbagh, M. (2021). Global prevalence of autism: A systematic review update. *Autism Research*, 15(5), 778–790. <https://doi.org/10.1002/aur.2696>

Zulkarnain, M. R. (2016). Parameter Mutu Butter. *Kulinologi*, 8, 23–31.