

DAFTAR PUSTAKA

- Abdeldaiem, A. M., Ali, A. H., Shah, N., Ayyash, M., & Mousa, A. H. (2023). Physicochemical analysis, rheological properties, and sensory evaluation of yogurt drink supplemented with roasted barley powder. *LWT*, 173, 114319. <https://doi.org/10.1016/J.LWT.2022.114319>
- Al-Baarri, A. N., Legowo, A. M., Pramono, Y.B., Siregar, R.F., Pangetu, R.F., Azhar, H.N., Sarya, R.H., Hapsari, M.C. 2016. Teknik Pembuatan Fruity Powder Yogurt. Semarang: Indonesian Food Tehcnologists.
- AOAC, 2000. Official Methods of Analysis of AOAC International. 17th ed. Gaithersburg: AOAC International.
- Arbuckle, W. S. (1996). Ice Cream. London: The Avi Publishing Company.
- Bankole, A. O., Irondi, E. A., Awoyale, W., & Ajani, E. O. (2023). Application of natural and modified additives in yogurt formulation: types, production, and rheological and nutraceutical benefits. *Frontiers in Nutrition*, 10.
- Christwardana, M., Nur, M. M. A., & Hadiyanto, H. (2013). Spirulina platensis: Potensinya sebagai bahan pangan fungsional. *Jurnal Aplikasi Teknologi Pangan*, 2(1).
- Ciferri, O. (1983). Spirulina, the edible microorganism. *Microbiological Reviews*, 47(4), 551–578. <https://doi.org/10.1128/mr.47.4.551-578.1983>
- Colonia, B. S. O., de Melo Pereira, G. V., Carvalho, J. C. de, Karp, S. G., Rodrigues, C., Soccol, V. T., Fanka, L. S., & Soccol, C. R. (2023). Deodorization of algae biomass to overcome off-flavors and odor issues for developing new food products: Innovations, trends, and applications. *Food Chemistry Advances*, 2, 100270. <https://doi.org/10.1016/J.FOCHA.2023.100270>
- Deng, R. & Chow, T.-J. (2010). Hypolipidemic, Antioxidant, and Antiinflammatory Activities of Microalgae Spirulina. *Cardiovascular Therapeutics*.

- Destephano J, Chida K, Swartos A, Davis K, Chakrabarti S. (2002). Gelato Composition. United States Patent. Patent no. US 6,379,736.
- Fitriningsih, J., Stang, Sampara, N., Sudirman, J., Kusniyanto, R. E., & Lisawati. (2021). The effect of consuming seaweed capsules of Spirulina on hemoglobin levels of pregnant women at Batua Public Health Center of Makassar. *Enfermería Clínica*, 31, S697–S699. <https://doi.org/10.1016/J.ENFCLI.2021.07.019>
- Fox, P. F., Uniacke-Lowe, T., McSweeney, P. L. H. & O'Mahony, J. A. (2015). Dairy Chemistry and Biochemistry. Second ed. Switzerland: Springer International Publishing.
- Goff, H. D., & Hartel, R. W. (2013). *Ice cream*. New York: Springer.
- Hastuti, D., & Sumpe, I. S. (2007). Pengenalan dan proses pembuatan gelatin. *Mediagro*, 3(1).
- Kamaludin, A. M., & Holik, H. A. (2022). Artikel Ulasan: Kandungan Senyawa Kimia dan Aktivitas Farmakologi Spirulina sp. *Indonesian Journal of Biological Pharmacy*, 2(2), 59-66.
- Kopfer, T. (2009). *Making artisan gelato: 45 recipes and techniques for crafting flavor-infused gelato and sorbet at home*. Quarry Books.
- Mahulkar, K. C., Patil, A., Bhalerao, P. P., Dabade, A., Hundare, S., Bhushette, P., & Sonawane, S. K. (2024). Optimization of formulation millets flours for waffle ice cream cone using simplex lattice design: Characterization and shelf life study. *Food Chemistry Advances*, 4, 100600.
- Marshall, R. T., Goff, H. D. & Hartel, R. W. 2003. *Ice Cream*. Sixth ed. New York: Kluwer Academic/Plenum Publishers.
- Ntau, E., Djarkasi, G. S., & Lالujan, L. E. (2021). Pengaruh penambahan gelatin terhadap kualitas fisik es krim sari jagung manis. *Sam Ratulangi Journal of Food Research*, 1(1), 10-19.

- Nunes, M. C., Ferreira, J., & Raymundo, A. (2023). Volatile fingerprint impact on the sensory properties of microalgae and development of mitigation strategies. *Current Opinion in Food Science*, 51, 101040. <https://doi.org/10.1016/J.COFS.2023.101040>
- Nur, M. A. (2014). Potensi mikroalga sebagai sumber pangan fungsional di Indonesia (overview). *Dalam Jurnal Eksergi*, 11(2), 1-6.
- Pekkarinen, S. S., Stockmann, H., Schwarz, K., Heinonen, I.M., Hopia, A.I. 1999. Antioxidant Activity and Partitioning of Phenolic Acids in Bulk and Emulsified Methyl Linoleate. *J. Agric. Food Chem.*, Volume 47, pp. 3036-3043.
- Phang, S. M., Miah, M. S., Yeoh, B. G., & Hashim, M. A. (2000). Spirulina cultivation in digested sago starch factory wastewater. *Journal of Applied Phycology*, 12, 395-400.
- Rana, M. S., Talukder, M. U., Mamun, S., Nigar, S., Zaher, M. A., & Huq, A. K. O. (2020). Formulation of a Newly Developed Dietary Supplement from Marine Sources. *International Journal of Modern Pharmaceutical Research*, 4(1), pp. 12-17.
- Sacchi, R., Caporaso, N., Squadrilli, G. A., Paduano, A., Ambrosino, M. L., Cavella, S., & Genovese, A. (2019). Sensory profile, biophenolic and volatile compounds of an artisanal ice cream ('gelato') functionalised using extra virgin olive oil. *International Journal of Gastronomy and Food Science*, 18, 100173. <https://doi.org/10.1016/J.IJGFS.2019.100173>
- Shadordizadeh, T., Mahdian, E., & Hesarinejad, M. A. (2023). Application of encapsulated *Indigofera tinctoria* extract as a natural antioxidant and colorant in ice cream. *Food science & nutrition*, 11(4), 1940–1951. <https://doi.org/10.1002/fsn3.3228>
- Singh, S., Rao, K. V., Venugopal, K., & Manikandan, R. (2002). Alteration in dissolution characteristics of gelatin-containing formulations: a review of the

- problem, test methods, and solutions. *Pharmaceutical technology*, 26(4), 36-36.
- Shingh, S., Rani, R., & Kanse, S. (2020). A review on Gelato: An Italian delicacy. *Emergent Life Sciences Research*, 6, 74-81.
- Starzynska-Janiszewska, A., Stodolak, B. & Wikiera, A. 2015. Antioxidant Potential and alfa-galactosides Content of Unhulled Seeds of Dark Common Beans Subjected to Tempe-type Fermentation with *Rhizopus microsporus* var. *chinensis* and *Lactobacillus plantarum*. *Food Science and Technology Research*, 21(6), pp. 765-770.
- Suseno, T, I, P., Radix, I., dan Widjaja, C. (2015). Pengaruh Perbedaan Penambahan Susu Full Cream Terhadap Sifat Fisikokimia dan Organoleptik Es Krim Beras Hitam. *Seminar Nasional Riset Inovatif III*: 403-407.
- Truswell, A. S. (1995). *Dietary Fat: Some Aspects of Nutrition and Health and Product Development*. Europe: Intl Life Sciences Inst.
- Usmiati, S., Abubakar. (2009). *Teknologi Pengolahan Susu*. Bogor: Balai Besar Penelitian dan Pengembangan Pascapanen Pertanian. Diakses dari <https://tekpan.unimus.ac.id/wp-content/uploads/2019/05/Teknologi-Pengolahan-Susu.pdf>
- Vonshak, A. (1997). *Spirulina platensis (Arthrospira): Physiology, Cell-biology and Biotechnology*. London: CRC Press
- Widyastuti, S. (2018). *Ilmu Pengetahuan Pangan*. Yogyakarta: Universitas Negeri Yogyakarta Press