

REFERENCE

- Ahmadian-Kouchaksaraei, Z., Varidi, M., Varidi, M. J., & Pourazarang, H. (2014). Influence of processing conditions on the physicochemical and sensory properties of sesame milk: A novel nutritional beverage. *LWT-Food science and Technology*, 57(1), 299-305.
- Ajibola, Comfort F., Joseph B. Fashakin, Tayo N. Fagbemi and Rotimi E. Aluko. (2011). *Effect of Peptide Size on Antioxidant Properties of African Yam Bean Seed (Sphenostylis stenocarpa) Protein Hydrolysate Fractions*. Int. J. Mol. Sci. 2011, 12, 6685-6702; doi:10.3390/ijms12106685.
- AOAC (2000). Official Methods of Analysis of the Association of Official Analytical Chemists, 17th Edition. Gaithersburg, MD.
- Adebiyi, A. P., Adebiyi, A. O., Yamashita, J., Ogawa, T., & Muramoto, K. (2009). Purification and characterization of antioxidative peptides derived from rice bran protein hydrolysates. *European Food Research and Technology*, 228, 553-563.
- Asghar, A., Majeed, M. N., & Akhtar, M. N. (2014). A review on the utilization of sesame as functional food. *American Journal of Food and Nutrition*, 4(1), 21-34.
- Azis, A., Izzati, M., & Haryanti, S. (2015). Aktivitas antioksidan dan nilai gizi dari beberapa jenis beras dan millet sebagai bahan pangan fungsional Indonesia. *Jurnal Akademika Biologi*, 4(1), 45-61.
- Bamigboye, A. Y., Okafor, A. C., & Adepoju, O. T. (2010). Proximate and mineral composition of whole and dehulled Nigerian sesame seed. *African Journal of Food Science and Technology*, 1(3), 71-5.
- Bandyopadhyay, K., & Ghosh, S. (2002). Preparation and characterization of papain-modified sesame (*Sesamum indicum* L.) protein isolates. *Journal of agricultural and food chemistry*, 50(23), 6854-6857.
- Benitez, R. B., Bonilla, R. A. O., & Franco, J. M. (2016). Comparison of two sesame oil extraction methods: percolation and pressed. *Biotecnología en el Sector Agropecuario y Agroindustrial*, 14(1), 10-18.
- Benzie, I. F., & Strain, J. J. (1996). The ferric reducing ability of plasma (FRAP) as a measure of "antioxidant power": the FRAP assay. *Analytical biochemistry*, 239(1), 70-76.

- Bhaskar, N., Modi, V. K., Govindaraju, K., Radha, C., & Lalitha, R. G. (2007). Utilization of meat industry by products: protein hydrolysate from sheep visceral mass. *Bioresource technology*, 98(2), 388-394.
- Braspaiboon, S., Osiriphun, S., Peepathum, P., Mitranun, W., Jirarattanarangsri, W., Surawang, S., ... & Koonrungseesomboon, N. (2023, October). Developing a Nutrient-Rich Rice Protein Drink for Athletes Using Protease G6 Enzyme. In *Biology and Life Sciences Forum* (Vol. 26, No. 1, p. 90). MDPI.
- Brito, O. J., & Nunez, N. (1982). Evaluation of sesame flour as a complementary protein source for combinations with soy and corn flours. *Journal of Food Science*, 47(2), 457-460.
- Brusati, M., Baroni, L., Rizzo, G., Giampieri, F., & Battino, M. (2023). Plant-Based Milk Alternatives in Child Nutrition. *Foods*, 12(7), 1544.
- Capellini, M. C., Chiavoloni, L., Giacomini, V., & Rodrigues, C. E. (2019). Alcoholic extraction of sesame seed cake oil: Influence of the process conditions on the physicochemical characteristics of the oil and defatted meal proteins. *Journal of Food Engineering*, 240, 145-152.
- Chalamaiah, M., Rao, G. N., Rao, D. G., & Jyothirmayi, T. (2010). Protein hydrolysates from meriga (*Cirrhinus mrigala*) egg and evaluation of their functional properties. *Food Chemistry*, 120(3), 652-657.
- Chaipoot, S., Punfa, W., Ounjaijean, S., Phongphisutthinant, R., Kulprachakarn, K., Parklak, W., ... & Boonyapranai, K. (2022). Antioxidant, Anti-Diabetic, Anti-Obesity, and Antihypertensive Properties of Protein Hydrolysate and Peptide Fractions from Black Sesame Cake. *Molecules*, 28(1), 211.
- Chandrasekara, A., & Shahidi, F. (2010). Content of insoluble bound phenolics in millets and their contribution to antioxidant capacity. *Journal of agricultural and food chemistry*, 58(11), 6706-6714.
- Chatterjee, R., Dey, T. K., Ghosh, M., & Dhar, P. (2015). Enzymatic modification of sesame seed protein, sourced from waste resource for nutraceutical application. *Food and Bioprocess Processing*, 94, 70-81.
- Coluccia, B., Agnusdei, G. P., De Leo, F., Vecchio, Y., La Fata, C. M., & Miglietta, P. P. (2022). Assessing the carbon footprint across the supply chain: cow milk vs soy drink. *Science of The Total Environment*, 806, 151200.

- Egbekun, M. K., & Ehieze, M. U. (1997). Proximate composition and functional properties of fullfat and defatted beniseed (*Sesamum indicum* L.) flour. *Plant Foods for Human Nutrition*, 51, 35-41.
- El-Bialy, E. F., Abd-Elkader, M. H., & Yousef, N. S. (2020). Non-dairy alternative milk for people with lactose and casein intolerance. *Journal of Food and Dairy Sciences*, 11(12), 347-353.
- Elkhaleefa, A., & Shigidi, I. (2015). Optimization of sesame oil extraction process conditions. *Advances in Chemical Engineering and Science*, 5(03), 305.
- Görgüç, A., Bircan, C., & Yılmaz, F. M. (2019). Sesame bran as an unexploited by-product: Effect of enzyme and ultrasound-assisted extraction on the recovery of protein and antioxidant compounds. *Food chemistry*, 283, 637-645.
- Harborne, J. B. (1991). The chemical Inbasis of plant defense. *Plant defenses against mammalian herbivory*, 45.
- Hernando, D., Septinova, D., & Adhianto, K. (2015). Kadar air dan total mikroba pada daging sapi di tempat pemotongan hewan (TPH) Bandar Lampung. *Jurnal Ilmiah Peternakan Terpadu*, 3(1).
- Hidalgo, F. J., & Zamora, R. (2000). The role of lipids in nonenzymatic browning. *Grasas y Aceites*, 51(1-2), 35-4
- Hoyle, N. T., & MERRITT, J. H. (1994). Quality of fish protein hydrolysates from herring (*Clupea harengus*). *Journal of food Science*, 59(1), 76-79.
- Huang, G. R., Zhao, J., & Jiang, J. X. (2011). Effect of defatting and enzyme type on antioxidative activity of shrimp processing byproducts hydrolysate. *Food science and biotechnology*, 20, 651-657.
- Kaewjumpol, G., Oruna-Concha, M. J., Niranjana, K., & Thawornchinsombut, S. (2018). The production of hydrolysates from industrially defatted rice bran and its surface image changes during extraction. *Journal of the Science of Food and Agriculture*, 98(9), 3290-3298.
- Kim, K. H., Tsao, R., Yang, R., & Cui, S. W. (2006). Phenolic acid profiles and antioxidant activities of wheat bran extracts and the effect of hydrolysis conditions. *Food Chemistry*, 95(3), 466-473.

- Kim, T. K., Yong, H. I., Kim, Y. B., Jung, S., Kim, H. W., & Choi, Y. S. (2021). Effects of organic solvent on functional properties of defatted proteins extracted from *Protaetia brevitarsis* larvae. *Food Chemistry*, 336, 127679.
- Klompong, V., Benjakul, S., Kantachote, D., & Shahidi, F. (2007). Antioxidative activity and functional properties of protein hydrolysate of yellow stripe trevally (*Selaroides leptolepis*) as influenced by the degree of hydrolysis and enzyme type. *Food chemistry*, 102(4), 1317-1327.
- Klompong, V., Benjakul, S., Kantachote, D., Hayes, K. D., & Shahidi, F. (2008). Comparative study on antioxidative activity of yellow stripe trevally protein hydrolysate produced from Alcalase and Flavourzyme. *International journal of food science & technology*, 43(6), 1019-1026.
- Lepock, J. R. (2004). Role of nuclear protein denaturation and aggregation in thermal radiosensitization. *International journal of hyperthermia*, 20(2), 115-130.
- Li, Y., Fine, F., Fabiano-Tixier, A. S., Abert-Vian, M., Carre, P., Pages, X., & Chemat, F. (2014). Evaluation of alternative solvents for improvement of oil extraction from rapeseeds. *Comptes Rendus. Chimie*, 17(3), 242-251.
- Li, X., Yi, J., Wu, T., Wang, J., Li, L., & Liu, P. (2023). Steam explosion modification on phytate, protein, and lignan in sesame cake. *Industrial Crops and Products*, 206, 117697.
- Lin, X., Zhou, L., Li, T., Brennan, C., Fu, X., & Liu, R. H. (2017). Phenolic content, antioxidant and antiproliferative activities of six varieties of white sesame seeds (*Sesamum indicum* L.). *Rsc Advances*, 7(10), 5751-5758.
- Mathews, A., Tangirala, A. S., Kumar, S., Anandharaj, A., & Rawson, A. (2023). Extraction and modification of protein from sesame oil cake by the application of emerging technologies. *Food Chemistry Advances*, 2, 100326.
- McClements, D. J. (2020). Development of next-generation nutritionally fortified plant-based milk substitutes: Structural design principles. *Foods*, 9(4), 421.
- Mornya, P. M., & Huiming, Z. (2009). Optimization of enzymatic hydrolysis of defatted sesame flour by different proteases and their effect on the functional properties of the resulting protein hydrolysate. *American Journal of Food Technology*, 4(6), 226-240.

- Munin, A., & Edwards-Lévy, F. (2011). Encapsulation of natural polyphenolic compounds; a review. *Pharmaceutics*, 3(4), 793-829.
- Mustăţea, G., Ungureanu, E. L., & Iorga, E. (2019). Protein acidic hydrolysis for amino acids analysis in food-progress over time: a short review.
- Namiki, M. (1995). The chemistry and physiological functions of sesame. *Food reviews international*, 11(2), 281-329.
- Nantarat, N., Nakagawa, K., Miyamoto, R., Chansakaow, S., Sirithunyalug, J., & Leelapornpisid, P. (2019). Free radical scavenging capability of various defatted sesame Seed cakes and hulls using EPR compared with in vitro testing and HPLC analysis. *Journal of Oleo Science*, 68(12), 1279-1285.
- Navarrete del Toro, M. A., & García-Carreño, F. L. (2003). Evaluation of the progress of protein hydrolysis. *Current protocols in food analytical chemistry*, 10(1), B2-2.
- Nielsen, P. M., & Olsen, H. S. (2002). Enzymic modification of food protein. *Enzymes in food technology*, 109-143.
- Osungbade, O. R., Ikujenlola, A. V., & Gbadamosi, S. O. (2021). Influence of Kersting's (Kerstingiella geocarpa) groundnut proteins on the physicochemical, bioactive properties and storage stability of orange juice. *Heliyon*, 7(2).
- Parandi, E., Mousavi, M., Assadpour, E., Kiani, H., & Jafari, S. M. (2024). Sesame protein hydrolysate-gum Arabic Maillard conjugates for loading natural anthocyanins: Characterization, in vitro gastrointestinal digestion and storage stability. *Food Hydrocolloids*, 148, 109490.
- Prayudi, A., & Suhrawardan, H. (2022, December). Potensi Hidrolisat Protein Ikan Sebagai Penambah Nutrisi Pada Produk Minuman Susu. In *Prosiding Seminar Nasional Perikanan Indonesia* (pp. 397-407).
- Pibulpol, W. (2017). *Optimization of Preparation Protein Hydrolysate by Protease G6 Using Response Surface Methodology and free Radical Scavenging Activities from Feather Meal*. Bangkok: Chulalongkorn University.
- Prior, R. L. (2015). Oxygen radical absorbance capacity (ORAC): New horizons in relating dietary antioxidants/bioactives and health benefits. *Journal of functional foods*, 18, 797-810.

- Radha, C., Kumar, P. R., & Prakash, V. (2008). Preparation and characterization of a protein hydrolysate from an oilseed flour mixture. *Food Chemistry*, 106(3), 1166-1174.
- Romulo, A. (2022, February). Nutritional contents and processing of plant-based milk: A review. In *IOP Conference Series: Earth and Environmental Science* (Vol. 998, No. 1, p. 012054). IOP Publishing.
- Restiani, R. (2016). Hidrolisis secara enzimatis protein bungkil biji nyamplung (*Calophyllum inophyllum*) menggunakan bromelain. *Biota: Jurnal Ilmiah Ilmu-Ilmu Hayati*, 103-110.
- Ruska, D., & Jonkus, D. (2014). Crude protein and non-protein nitrogen content in dairy cow milk. *Rural Sustainability Research*, 32(1), 36-40.
- Russin, T. A., Boye, J. I., Arcand, Y., & Rajamohamed, S. H. (2011). Alternative techniques for defatting soy: a practical review. *Food and Bioprocess Technology*, 4, 200-223.
- Sá, A. G. A., Pacheco, M. T. B., Moreno, Y. M. F., & Carciofi, B. A. M. (2022). Cold-pressed sesame seed meal as a protein source: Effect of processing on the protein digestibility, amino acid profile, and functional properties. *Journal of Food Composition and Analysis*, 111, 104634.
- Sahu, R., Kundu, P., & Sethi, A. (2021). In vitro antioxidant activity and enzyme inhibition properties of wheat whole grain, bran and flour defatted with hexane and supercritical fluid extraction. *LWT*, 146, 111376.
- Sarkis, J. R., Côrrea, A. P. F., Michel, I., Brandeli, A., Tessaro, I. C., & Marczak, L. D. (2014). Evaluation of the phenolic content and antioxidant activity of different seed and nut cakes from the edible oil industry. *Journal of the American Oil Chemists' Society*, 91, 1773-1782.
- Sarmadi, B. H., & Ismail, A. (2010). Antioxidative peptides from food proteins: A review. *Peptides*, 31(10), 1949-1956.
- Semanit, K., Piapukiew, J., Noitang, S., & Karnchanatat, A. (2015). In vitro antioxidant of the protein hydrolysate isolated from the seeds of hoary basil (*Ocimum basilicum*). *Food and Applied Bioscience Journal*, 3(2), 150-159.
- Septianingrum, E. (2012). *Hidrolisis Enzimatis Isolat Protein Bungkil Wijen Sangrai Dan Aktivitas Antioksidan Hidrolisatnya* (Doctoral dissertation, Universitas Gadjah Mada).

- Shahidi, F., & Ambigaipalan, P. (2015). Phenolics and polyphenolics in foods, beverages and spices: Antioxidant activity and health effects—A review. *Journal of functional foods*, 18, 820-897.
- Shahidi F, Han XQ dan Synowiecki J. 1995. Production and characteristic of protein hydrolysates from capylelin (*Mallotus villosus*). *Journal Food Chemistry* 53:285- 293.
- Sik, B., Buzás, H., Kapcsándi, V., Lakatos, E., Daróczi, F., & Székelyhidi, R. (2023). Antioxidant and polyphenol content of different milk and dairy products. *Journal of King Saud University-Science*, 35(7), 102839.
- Teh, S. S., Bekhit, A. E. D., Carne, A., & Birch, J. (2014). Effect of the defatting process, acid and alkali extraction on the physicochemical and functional properties of hemp, flax and canola seed cake protein isolates. *Journal of Food Measurement and Characterization*, 8, 92-104.
- Theafelicia, Z., & Wulan, S. N. (2023). Perbandingan Berbagai Metode Pengujian Aktivitas Antioksidan (Dpph, Abts Dan Frap) Pada Teh Hitam (*Camellia sinensis*). *Jurnal Teknologi Pertanian*, 24(1), 35-44.
- Tirgarian, B., Farmani, J., & Milani, J. M. (2019). Enzyme-assisted aqueous extraction of oil and protein hydrolysate from sesame seed. *Journal of Food Measurement and Characterization*, 13, 2118-2129.
- Tresserra-Rimbau, A., Medina-Remón, A., Estruch, R., & Lamuela-Raventós, R. M. (2015). Coffee polyphenols and high cardiovascular risk parameters. In *Coffee in health and disease prevention* (pp. 387-394). Academic Press.
- Vogelsang-O'Dwyer, M., Zannini, E., & Arendt, E. K. (2021). Production of pulse protein ingredients and their application in plant-based milk alternatives. *Trends in Food Science & Technology*, 110, 364-374.
- Wan, Y., Zhou, Q., Zhao, M., & Hou, T. (2023). Byproducts of Sesame Oil Extraction: Composition, Function, and Comprehensive Utilization. *Foods*, 12(12), 2383.
- Widiantara, I. M., Yulianti, Y., & Basri, B. S. (2020). Ekstraksi Beta Karoten Dari Buah Kelapa Sawit (*Elaeis Guineensis*) Dengan Dua Jenis Pelarut. *Gorontalo Agriculture Technology Journal*, 3(1), 38-44.
- Wisuthiphaet, N., Kongruang, S., & Chamcheun, C. (2015). Production of fish protein hydrolysates by acid and enzymatic hydrolysis. *J. Med. and Bioeng*, 4.

- Xiao, -F., Xu, -T., Lu, -B., Liu, -R. 2020. Guidelines for antioxidant assays for food components. *Food Frontiers*. 1(1), 60–69.
- Yuliwaty, S. T., & Susanto, W. H. (2015). Pengaruh Lama Pengeringan dan Konsentrasi Maltodekstrin terhadap Karakteristik Fisik Kimia dan Organoleptik Minuman Instan Daun Mengkudu (*Morinda citrifolia* L.)[In Press Januari 2015]. *Jurnal pangan dan agroindustri*, 3(1), 41-52.
- Zakidou, P., Varka, E. M., & Paraskevopoulou, A. (2022). Foaming properties and sensory acceptance of plant-based beverages as alternatives in the preparation of cappuccino style beverages. *International Journal of Gastronomy and Food Science*, 30, 1006.
- Zamora, R., & Hidalgo, F. J. (2005). Coordinate contribution of lipid oxidation and Maillard reaction to the nonenzymatic food browning. *Critical reviews in food science and nutrition*, 45(1), 49-59.
- Zebib, H., Bultosa, G., & Abera, S. (2015). Physico-chemical properties of sesame (*Sesamum indicum* L.) varieties grown in Northern Area, Ethiopia. *Agricultural Sciences*, 6(02), 238.