Daftar Pustaka

AACC International. (1999). AACC International Method 10-09.01. In *AACC Approved Methods of Analysis* (11th ed., pp. 1–6). Cereals & Grains Association.

Asasta, A. R., Armando, D. W., Tissadharma, J. C., Theo, K. A., & Nobelta, N. (2024). Sugar Alcohol: A Comparison of Xylitol and Sorbitol in Food Application. *Jurnal Global Ilmiah*, *1*(4), 231–239. https://doi.org/10.55324/jgi.v1i4.39

Badan Pusat Statistika Indonesia. (2022). *Rata-rata Konsumsi Perkapita Seminggu di Daerah Perkotaan dan Pedesaan Menurut Komoditi Makanan dan Golongan Pengeluaran per Kapita Seminggu (Satuan Komoditas), 2020-2021*. https://www.bps.go.id/id/statistics-table/2/MjA5MCMy/rata-rata-konsumsi-perkapita-seminggu-di-daerah-perkotaan-dan-pedesaan-menurut-komoditi-makanan-dan-golongan-pengeluaran-per-kapita-seminggu.html

Barak, S., Mudgil, D., & Khatkar, B. S. (2014). Influence of gliadin and glutenin fractions on rheological, pasting, and textural properties of dough. *International Journal of Food Properties*, *17*(7), 1428–1438. https://doi.org/10.1080/10942912.2012.717154

Baird-Parker, A.C. (1980). Organic acids. In Microbial Ecology of Foods, Vol. 1, Silliker, J.H., Ed. New York: Academic Press.

Barbarisi, C., De Vito, V., Pellicano, M. P., Boscaino, F., Balsamo, S., Laurino, C., Sorrentino, G., & Volpe, M. G. (2019). Bread chemical and nutritional characteristics as influenced by food grade sea water. *International Journal of Food Properties*, *22*(1), 280–289. https://doi.org/10.1080/10942912.2019.1579837

Batt, C.A. & Tortorello, M.-L. (2014). Encyclopedia Food Microbiology II. In C. A. Batt & M. Lou Tortorello (Eds.), *Encyclopedia of Food Microbiology*. Academic Press.

Belz, M. C. E., Mairinger, R., Zannini, E., Ryan, L. A. M., Cashman, K. D., & Arendt, E. K. (2012). The effect of sourdough and calcium propionate on the microbial shelf-life of salt reduced bread. *Applied Microbiology and Biotechnology*, *96*(2), 493–501. https://doi.org/10.1007/s00253-012-4052-x

Bevilacqua, A., Sinigaglia, M., Petruzzi, L., Speranza, B., Campaniello, D., Racioppo, A., Altieri, C., & Corbo, M. R. (2023). Effect of weak acids, combined with pH and temperature, on the growth or inactivation of Alicyclobacillus acidoterrestris. *Food Bioscience*, *56*(September), 103146. https://doi.org/10.1016/j.fbio.2023.103146

Bhise, S., & Kaur, A. (2014). Baking quality, sensory properties and shelf life of bread with polyols. *Journal of Food Science and Technology*, *51*(9), 2054–2061. https://doi.org/10.1007/s13197-014-1256-3

Bianchi, A., Venturi, F., Palermo, C., Taglieri, I., Angelini, L. G., Tavarini, S., & Sanmartin, C. (2024). Primary and secondary shelf-life of bread as a function of formulation and MAP conditions: Focus on physical-chemical and sensory markers. *Food Packaging and Shelf Life*, *41*(January), 101241. https://doi.org/10.1016/j.fpsl.2024.101241

Blackburn, C. de W., & McClure, P. J. (2009). *Foodborne Pathogens: Hazards,*

Risk Analysis and Control (C. de W. Blackburn & P. J. McClure (Eds.); 2nd ed.). Woodhead Publishing.

Blakes, G. A. (2016). Food Additives: Classification, Uses and Regulation. In B. Caballero, P. M. Finglas, & F. Toldrá (Eds.), *Encyclopedia of Food and Health*.

Bock, J. E. (2015). Enzymes in Breadmaking. In R. Y. Yada (Ed.), *Improving and Tailoring Enzymes for Food Quality and Functionality*. Woodhead Publishing.

Bories, G., Chesson, A., Cocconcelli, P. S., Knecht, J. De, Dierick, A., Gralak, M. A., Halle, I., Hogstrand, C., Kroker, R., Leng, L., Haldorsen, A. L., Mantovani, A., Martelli, G., Renshaw, D., Saarela, M., Sejrsen, K., & Wester, P. (2011). Scientific Opinion on the safety and efficacy of propionic acid, sodium propionate, calcium propionate and ammonium propionate for all animal species. *EFSA Journal*, *9*(12), 1–22. https://doi.org/10.2903/j.efsa.2011.2446

BPOM. (2019a). Peraturan BPOM NO 11 Tahun 2019 tentang Bahan Tambahan Pangan. In *Badan Pengawasan Obat dan Makanan Republik Indonesia*. Badan Pengawas Obat dan Makanan.

BPOM. (2019b). Peraturan BPOM NO 13 Tahun 2019 tentang Batas Maksimal Cemaran Mikroba Dalam Pangan Olahan Produk. In *Badan Pengawas Obat dan Makanan*. Badan Pengawas Obat dan Makanan.

Brennan, J. G., & Grandison, A. S. (2011). *Food Processing Handbook* (2nd ed.). WILEY-VCH Verlag GmbH & Co. KGaA.

Cappelli, A., Cini, E., Guerrini, L., Masella, P., Angeloni, G., & Parenti, A. (2018). Predictive models of the rheological properties and optimal water content in doughs: An application to ancient grain flours with different degrees of refining. *Journal of Cereal Science*, *83*(September), 229–235. https://doi.org/10.1016/j.jcs.2018.09.006

Cappelli, A., Guerrini, L., Cini, E., & Parenti, A. (2019). Improving whole wheat dough tenacity and extensibility: A new kneading process. *Journal of Cereal Science*, *90*(July), 102852. https://doi.org/10.1016/j.jcs.2019.102852

Castellari, M. P., Simsek, S., Ohm, J. B., Perry, R., Poffenbarger, H. J., Phillips, T. D., Jacobsen, K. L., & Van Sanford, D. A. (2023). Genetic Variation and Heritability of Sensory and Artisan Bread Traits in a Set of SRW Wheat Breeding Lines. *Foods*, *12*(13). https://doi.org/10.3390/foods12132617

Cauvain, S. (2015). Technology of breadmaking. In *Technology of Breadmaking*. https://doi.org/10.1007/978-3-319-14687-4

Cauvain, S. P. (2007). Dough retarding and freezing. In S. P. Cauvain & L. S. Young (Eds.), *Technology of Breadmaking* (2nd ed.). Springer.

Cauvain, S. P. (2012). Breadmaking: an overview. In S. P. Cauvain (Ed.), *Breadmaking: Improving Quality* (2nd ed.). Woodhead Publishing.

Cauvain, S. P., & Young, L. S. (2012). Water Control in Breadmaking. In S. P. Cauvain (Ed.), *Breadmaking: Improving Quality* (2nd ed.). Woodhead Publishing.

Center for Food and Nutrition Policy (CFNP) Technical Advisory Panel (TAP) Review. (2002). *Cell Wall Carbohydrates: Livestock.* Virginia: CNFP.

Chakraborty, S., & Dash, K. K. (2023). A comprehensive review on heat and mass transfer simulation and measurement module during the baking process.

Applied Food Research, *3*(1), 100270. https://doi.org/10.1016/j.afres.2023.100270

Chan, E. C. S. (2003). Microbial nutrition and basic metabolism. In Handbook of Water and Wastewater Microbiology, Duncan Mara, Nigel Horan, Eds., Academic Press.

Cheng, J., Gao, R., Zhu, Y., & Lin, Q. (2024). Applications of biodegradable materials in food packaging: A review. *Alexandria Engineering Journal*, *91*(October 2023), 70–83. https://doi.org/10.1016/j.aej.2024.01.080

Cheng, C., Zou, Y., Peng, J. (2018). Oregano Essential Oil Attenuates RAW264.7 Cells from Lipopolysaccharide-Induced Inflammatory Response through Regulating NADPH Oxidase Activation-Driven Oxidative Stress, Molecules 23, 1857.

Christine Chigozirim, D., & Ahaotu, I. (2023). Microbiological Quality, Shelf Life and Sensorial Properties of Bread Preserved with Sorbic Acid and Calcium Propionate. *International Journal of Research Studies in Microbiology and Biotechnology*, *8*(1), 11–19. https://doi.org/10.20431/2454-9428.0801002

Codex Alimentarius Commission (CAC). (2005). General Standard for Food Additives, Codex Stan 192-1995 (rev. 6-2005). Rome: CAC.

Damodaran, S., Parkin, K. L., & Fennema, O. R. (Eds.). (2008). *Fennema's Food Chemistry*. CRC Press.

Das, M., & Das, A. (2024). A comprehensive review on strategies for replacing saturated fats in bakery products. *Discover Food*, *4*(1). https://doi.org/10.1007/s44187-024-00240-2

De Luca, L., Aiello, A., Pizzolongo, F., Blaiotta, G., Aponte, M., & Romano, R. (2021). Volatile organic compounds in breads prepared with different sourdoughs. *Applied Sciences (Switzerland)*, *11*(3), 1–16. https://doi.org/10.3390/app11031330

Delcour, J. A., & Hoseney, R. C. (2010). Principles of Cereal Science and Technology Third Edition. In *American Association of Cereal Chemists International* (Third ed.). AACC International.

Microbiological Manual for Sampling and Testing of Export Meat and Meat Products, Pub. L. No. 1.06, 1 (2023).

Dong, Z., Yuan, X., Wen, A., Desta, S. T., & Shao, T. (2017). Effects of calcium propionate on the fermentation quality and aerobic stability of alfalfa silage. *Asian-Australasian Journal of Animal Sciences*, *30*(9), 1278–1284. https://doi.org/10.5713/ajas.16.0956

EL Houssni, I., Khedid, K., Zahidi, A., & Hassikou, R. (2023). The inhibitory effects of lactic acid bacteria isolated from sourdough on the mycotoxigenic fungi growth and mycotoxins from wheat bread. *Biocatalysis and Agricultural Biotechnology*, *50*(March), 102702. https://doi.org/10.1016/j.bcab.2023.102702

Eliasson, A. C. (2012). Wheat starch structure and bread quality. In S. P. Cauvain (Ed.), *Breadmaking: Improving Quality*.

Falleh, H., Ben Jemaa, M., Saada, M., Ksouri, R. (2020). Essential Oils: A Promising Eco-Friendly Food Preservative. Food Chem. 330, 127268.

Goesaert, H., Brijs, K., Veraverbeke, W. S., Courtin, C. M., Gebruers, K., &

Delcour, J. A. (2005). Wheat flour constituents: how they impact bread quality, and how to impact their functionality. *Trends in Food Science & Technology*, *16*(1–3), 12–30. https://doi.org/10.1016/J.TIFS.2004.02.011

Goesaert, Hans, Slade, L., Levine, H., & Delcour, J. A. (2009). Amylases and bread firming - an integrated view. *Journal of Cereal Science*, *50*(3), 345–352. https://doi.org/10.1016/j.jcs.2009.04.010

Gomes-Ruffi, C. R., Cunha, R. H. da, Almeida, E. L., Chang, Y. K., & Steel, C. J. (2012). Effect of the emulsifier sodium stearoyl lactylate and of the enzyme maltogenic amylase on the quality of pan bread during storage. *Lwt*, *49*(1), 96–101. https://doi.org/10.1016/j.lwt.2012.04.014

Gómez, M., Del Real, S., Rosell, C. M., Ronda, F., Blanco, C. A., & Caballero., P. A. (2004). Functionality of different emulsifiers on the performance of breadmaking and wheat bread quality. *European Food Research and Technology*, *219*(2), 145–150. https://doi.org/10.1007/s00217-004-0937-y

Graça, C., And, R. A., & Sousa, I. (2019). Wheat Bread with Dairy Products — Technology , Nutritional , and Sensory Properties. *Journal of Applied Sciences*, *9*(4101). doi:10.3390/app9194101

Gu, M., Hong, T., Ma, Y., Xi, J., Zhao, Q., Xu, D., Jin, Y., Wu, F., & Xu, X. (2022). Effects of a commercial peptidase on rheology, microstructure, gluten properties of wheat dough and bread quality. *Lwt*, *160*(September 2021), 113266. https://doi.org/10.1016/j.lwt.2022.113266

Guiné, R. P. F. (2022). Textural Properties of Bakery Products: A Review of Instrumental and Sensory Evaluation Studies. *Applied Sciences (Switzerland)*, *12*(17). https://doi.org/10.3390/app12178628

György, É., & Laslo, É. (2024). Microbiological Quality Assessment of Some Commercially Available Breads. *Foods*, *13*(20). https://doi.org/10.3390/foods13203271

Ho, L. H., Abdul Aziz, N. A., Bhat, R., & Azahari, B. (2014). Storage studies of bread prepared by incorporation of the banana pseudo-stem flour and the composite breads containing hydrocolloids. *CYTA - Journal of Food*, *12*(2), 141–149. https://doi.org/10.1080/19476337.2013.806597

Iuga, M., Boestean, O., Ghendov-Mosanu, A., & Mironeasa, S. (2020). Impact of Dairy Ingredients on Wheat Flour Dough Rheology and Bread Properties. *Foods*, *9*(6). https://doi.org/10.3390/foods9060828

Jha, P. K., Chevallier, S., Cheio, J., Rawson, A., & Le-Bail, A. (2017). Impact of resting time between mixing and shaping on the dough porosity and final cell distribution in sandwich bread. *Journal of Food Engineering*, *194*, 15–23. https://doi.org/10.1016/j.jfoodeng.2016.07.016

Karaoglu, M. M., Kotancilar, H. G., & Gurses, M. (2005). Microbiological characteristics of part-baked white pan bread during storage. *International Journal of Food Properties*, *8*(2), 355–365. https://doi.org/10.1081/JFP-200060239

Khaleel, M. L., Sharoba, A. M., El-Desouky, A. I., & Mohamed, M. H. (2018). Use of some emulsifiers to improve the quality of pan bread product. *Journal Tikrit Univ. For Agri. Sci*, *18*, 150–161.

Kiumarsi, S., Jayaraman, K., Isa, S. M., & Varastegani, A. (2014). Marketing

strategies to improve the sales of bakery products of small-medium enterprise (SMEs) in Malaysia. *International Food Research Journal*, *21*(6), 2101–2107.

Kusnandar, F., Danniswara, H., & Sutriyono, A. (2022). Pengaruh Komposisi Kimia dan Sifat Rheologi Tepung Terigu terhadap Mutu Roti Manis. *Jurnal Mutu Pangan : Indonesian Journal of Food Quality*, *9*(2), 67–75. https://doi.org/10.29244/jmpi.2022.9.2.67

Lemos, J. G., Stefanello, A., Garcia, M. V., Furian, A. F., Cichoski, A. J., & Copetti, M. V. (2022). Potential of electrolyzed water to inactivate bread and cheese spoilage fungi. *Food Research International*, *162*(September), 1–6. https://doi.org/10.1016/j.foodres.2022.111931

Liu, S., Liu, Q., Li, X., Obadi, M., Jiang, S., Li, S., & Xu, B. (2021). Effects of dough resting time on the development of gluten network in different sheeting directions and the textural properties of noodle dough. *Lwt*, *141*(January), 110920. https://doi.org/10.1016/j.lwt.2021.110920

Lohano, D. K., Sheikh, S. A., & Shahnawaz, M. (2010). Effect of chemical preservatives on the shelf life of bread at various temperatures. *Pakistan Journal of Nutrition*, *9*(3), 279–283. https://doi.org/10.3923/pjn.2010.279.283

López, E. P., & Goldner, M. C. (2015). Influence of storage time for the acceptability of bread formulated with lupine protein isolate and added brea gum. *Lwt*, *64*(2), 1171–1178. https://doi.org/10.1016/j.lwt.2015.07.013

Loveniers, P. J., Devlieghere, F., & Sampers, I. (2024). Towards tailored guidelines for microbial air quality in the food industry. *International Journal of Food Microbiology*, *421*(April), 110779. https://doi.org/10.1016/j.ijfoodmicro.2024.110779

Malathy, A. S., Periyar, S. S., Subramaniyan, V., Subramanian, S., & Sathiavelu, M. (2022). Bread packaging techniques and trends. *Italian Journal of Food Safety*, *11*(4). https://doi.org/10.4081/ijfs.2022.10771

Mao, S., Kaur, L., Mu, T. H., & Singh, J. (2022). Development and characterisation of plant and dairy-based high protein Chinese steamed breads (mantou): Physico-chemical and textural characteristics. *Food Hydrocolloids for Health*, *2*(October), 100102. https://doi.org/10.1016/j.fhfh.2022.100102

Martín-Belloso, O., & Sobrino-López, A. (2011). Combination of Pulsed Electric Fields with Other Preservation Techniques. *Food and Bioprocess Technology*, *4*(6), 954–968. https://doi.org/10.1007/s11947-011-0512-z

Matos, M. E., & Rosell, C. M. (2012). Relationship between instrumental parameters and sensory characteristics in gluten-free breads. *European Food Research and Technology*, *235*(1), 107–117. https://doi.org/10.1007/s00217-012-1736-5

Maturin, L., & Peeler, J. T. (2001). BAM Chapter 3: Aerobic Plate Count. In *Bacteriological Analytical Manual* (Issue January 2001, p. 10). United States Food and Drug Administration.

Mirzaei, N., Reza Bahrami, A., Rahimi, E., Saeidi, B., Mirlohi, M., & Ghasemian Safaei, H. (2016). Importance of microbial analysis of Cling film in food packaging industry. *Scholars Academic Journal of Biosciences*, *4*(8), 661–666. www.saspublisher.com

Mohammadzadeh-Vazifeh, M. M., Hosseini, S. M., Khajeh-Nasiri, S., Hashemi, S.,

& Fakhari, J. (2015). Isolation and identification of bacteria from paperboard food packaging. *Iranian Journal of Microbiology*, *7*(5), 287–293.

Mozaffary, P., Milani, J. M., & Heshmati, A. (2019). The influence of yeast level and fermentation temperature on Ochratoxin A decrement during bread making. *Food Science and Nutrition*, *7*(6), 2144–2150. https://doi.org/10.1002/fsn3.1059

Mukurumbira, A.R., Shellie, R.A., Keast, R., Palombo, E.A., Muir, B.W., Jadhav, S.R. (2023). The Antimicrobial Efficacy of Native Australian Essential Oils in Liquid and Vapour Phase against Foodborne Pathogens and Spoilage Microorganisms, Food Control, 151, 109774.

Nicolau-Lapeña, I., Lafarga, T., Viñas, I., Abadias, M., Bobo, G., & Aguiló-Aguayo, I. (2019). Ultrasound Processing Alone or in Combination with Other Chemical or Physical Treatments as a Safety and Quality Preservation Strategy of Fresh and Processed Fruits and Vegetables: A Review. *Food and Bioprocess Technology*, *12*(9), 1452–1471. https://doi.org/10.1007/s11947-019-02313-y

Nivelle, M. A., Beghin, A. S., Vrinten, P., Nakamura, T., & Delcour, J. A. (2020). Amylose and amylopectin functionality during storage of bread prepared from flour of wheat containing unique starches. *Food Chemistry*, *320*(March), 126609. https://doi.org/10.1016/j.foodchem.2020.126609

Oyeyinka, S. A., & Bassey, I. A. V. (2023). Composition, Functionality, and Baking Quality of Flour from Four Brands of Wheat Flour. *Journal of Culinary Science and Technology*, *23*(1), 87–107. https://doi.org/10.1080/15428052.2023.2191874

Pająk, P., Habryka, C., & Fortuna, T. (2012). Changes in the physical properties of bread during storage. *Potravinarstvo Slovak Journal of Food Sciences*, *6*(2), 42–45. https://doi.org/10.5219/194

Pareyt, B., Finnie, S. M., Putseys, J. A., & Delcour, J. A. (2011). Lipids in bread making: Sources, interactions, and impact on bread quality. *Journal of Cereal Science*, *54*(3), 266–279. https://doi.org/10.1016/j.jcs.2011.08.011

Pashaei, M., Zare, L., Khalili Sadrabad, E., Hosseini Sharif Abad, A., Mollakhalili-Meybodi, N., & Abedi, A. S. (2022). The impacts of salt reduction strategies on technological characteristics of wheat bread: a review. *Journal of Food Science and Technology*, *59*(11), 4141–4151. https://doi.org/10.1007/s13197-021-05263-6

Pasquarella, C., Pitzurra, O., & Savino, A. (2000). The index of microbial air contamination. *Journal of Hospital Infection*, *46*(4), 241–256. https://doi.org/10.1053/jhin.2000.0820

Pauly, A., Pareyt, B., Fierens, E., & Delcour, J. A. (2014). Fermentation affects the composition and foaming properties of the aqueous phase of dough from soft wheat flour. *Food Hydrocolloids*, *37*, 221–228. https://doi.org/10.1016/j.foodhyd.2013.11.008

Pribadi, A. (2024, July 24). Menkop UKM Teten Buka Suara soal Produk Roti Gunakan Bahan Pengawet Kosmetik. *Tempo*.

Prieto-Vázquez del Mercado, P., Mojica, L., & Morales-Hernández, N. (2022). Protein Ingredients in Bread: Technological, Textural and Health Implications.

Foods, *11*(16). https://doi.org/10.3390/foods11162399

Rajender Gundu, A. K. Datta, & G. C. Jayashree. (2012). Optimization of Bread Baking Parameters in Conventional Oven. *Journal of Agricultural Engineering (India)*, *49*(2), 54–57. https://doi.org/10.52151/jae2012492.1479

Ray, B., & Bhunia, A. (2014). *FUNDAMENTAL FOOD MICROBIOLOGY* (5th ed.). Taylor & Francis Group.

Ray, B., & Bhunia, A. (2016). History and Development of Food Microbiology. In *Food Microbiology: Principles into Practice*. https://doi.org/10.1002/9781119237860.ch1

Ray, B. & Sandine, W.E. (1992). Acetic, propionic and lactic acids of starter culture bacteria as biopreservatives. In *Food Biopreservatives of Microbial Origin*, Ray, B. and Daeschel, M.A., Eds. Boca Raton: CRC Press.

Rehman, S., Hussain, S., Nawaz, H., Mushtaq Ah, M., Anjum Murt, M., Jaffar Riz, A. (2007). Inhibitory Effect of Citrus Peel Essential Oils on the Microbial Growth of Bread. Pak. J. Nutr. 6, 558–561.

Reißner, A. M., Wendt, J., Zahn, S., & Rohm, H. (2019). Sodium-chloride reduction by substitution with potassium, calcium and magnesium salts in wheat bread. *Lwt*, *108*(March), 153–159. https://doi.org/10.1016/j.lwt.2019.03.069

Rezette, L., Kansou, K., Della Valle, G., Le Gall, S., & Saulnier, L. (2025). The role of wheat flour minor components in predicting water absorption. *Food Chemistry*, *463*(P2), 141232. https://doi.org/10.1016/j.foodchem.2024.141232

Rind, A. nawaz, & Miano, T. F. (2018). Effect of Shortening on Sensory Characteristics of Wheat Bread. *Journal of Food Processing & Technology*, *09*(07), 7–10. https://doi.org/10.4172/2157-7110.1000741

Rosentrater, K. A., & Evers, A. D. (2018). *Kent's Technology of Cereals* (K. R. Miller (Ed.); 5th ed.). Woodhead Publishing.

Salas, M. L., Mounier, J., Maillard, M. B., Valence, F., Coton, E., & Thierry, A. (2019). Identification and quantification of natural compounds produced by antifungal bioprotective cultures in dairy products. *Food Chemistry*, *301*(March). https://doi.org/10.1016/j.foodchem.2019.125260

Scheuer, P. M., Di Luccio, M., Zibetti, A. W., de Miranda, M. Z., & de Francisco, A. (2016). Relationship between Instrumental and Sensory Texture Profile of Bread Loaves Made with Whole-Wheat Flour and Fat Replacer. *Journal of Texture Studies*, *47*(1), 14–23. https://doi.org/10.1111/jtxs.12155

Schiraldi, A., & Fessas, D. (2012). The role of water in dough formation and bread quality. In S. P. Cauvain (Ed.), *Breadmaking: Improving Quality* (2nd ed.). Woodhead Publishing.

Shahnawaz, M., Kumar Lohano, D., & Ahmed Sheikh, S. (2012). A study on the impact of chemical preservatives on sensorial excellence of bread at various temperatures. *International Journal of Research in Ayurveda and Pharmacy*, *3*(6), 833–836. https://doi.org/10.7897/2277-4343.03631

Shamsudeen, Muhammad, M., & Galadina, S. I. (2023). Determination of Microbiological Quality of Bread and Sanitation Conditions of Local Bakeries in Aliero Town, Kebbi State. *Applied Science and Technology Reaserch Journal*, *1*(2), 1–9. https://doi.org/10.31316/astro.v1i2.4274

Sheikholeslami, Z., Karimi, M., & Hejrani, T. (2020). Influence of Natural Humectants on Rheological Properties and Staling of Bread. *Journal of Food Biosciences and Technology*, *10*(1), 79–86.

Singh, N., Jha, A., Chaudhary, A., & Upadhyay, A. (2014). Enhancement of the functionality of bread by incorporation of Shatavari (Asparagus racemosus). *Journal of Food Science and Technology*, *51*(9), 2038–2045. https://doi.org/10.1007/s13197-012-0731-y

Sluimer, P. (2005). *Principles of breadmaking: functionality of raw materials and process steps*. St. Paul: The American Association of Cereal Chemists, Inc.

Srivastava, S., Kollemparembil, A. M., Zettel, V., Claßen, T., Mobarak, M., Gatternig, B., Delgado, A., Jekle, M., & Hitzmann, B. (2022). An Innovative Approach in the Baking of Bread with CO2 Gas Hydrates as Leavening Agents. *Foods*, *11*(22). https://doi.org/10.3390/foods11223570

Starek-Wójcicka, A., Różyło, R., Niedźwiedź, I., Kwiatkowski, M., Terebun, P., Polak-Berecka, M., & Pawłat, J. (2022). Pilot study on the use of cold atmospheric plasma for preservation of bread. *Scientific Reports*, *12*(1), 1–10. https://doi.org/10.1038/s41598-022-26701-1

Sutriyono, A., Kusnandar, F., & Muhandri, T. (2016). Karakteristik adonan dan roti tawar dengan penambahan enzim dan asam askorbat pada tepung terigu. *Jurnal Mutu Pangan*, *3*(2), 103–110. https://core.ac.uk/download/pdf/230432333.pdf

T, M., & Madigan. (2009). *Brock biology of microorganisms*. Pearson Benjamin Cummings.

Tebben, L., Chen, G., Tilley, M., & Li, Y. (2022). Improvement of whole wheat dough and bread properties by emulsifiers. *Grain and Oil Science and Technology*, *5*(2), 59–69. https://doi.org/10.1016/j.gaost.2022.05.001

Tebben, L., Shen, Y., & Li, Y. (2018). Improvers and functional ingredients in whole wheat bread: A review of their effects on dough properties and bread quality. *Trends in Food Science and Technology*, *81*(August), 10–24. https://doi.org/10.1016/j.tifs.2018.08.015

Tóth, M., Kaszab, T., & Meretei, A. (2022). Texture profile analysis and sensory evaluation of commercially available gluten-free bread samples. *European Food Research and Technology*, *248*(6), 1447–1455. https://doi.org/10.1007/s00217-021-03944-2

Tournas, V., Stack, M. E., Mislivec, P. B., Koch, H. A., & Bandler, R. (2001). BAM Chapter 18: Yeasts, Molds and Mycotoxins. In *Bacterial Analytical Manual* (Issue April). United States Food and Drug Administration.

Trinh, L., Lowe, T., Campbell, G. M., Withers, P. J., & Martin, P. J. (2015). Effect of sugar on bread dough aeration during mixing. *Journal of Food Engineering*, *150*, 9–18. https://doi.org/10.1016/j.jfoodeng.2014.10.020

Upasen, S., & Wattanachai, P. (2018). Packaging to prolong shelf life of preservative-free white bread. *Heliyon*, *4*(9), e00802. https://doi.org/10.1016/j.heliyon.2018.e00802

Valle Garcia, M., Sonnenstrahl Bregão, A., Parussolo, G., Olivier Bernardi, A., Stefanello, A., & Venturini Copetti, M. (2019). Incidence of spoilage fungi in the air of bakeries with different hygienic status. *International Journal of Food*

Microbiology, *290*(May 2018), 254–261. https://doi.org/10.1016/j.ijfoodmicro.2018.10.022

Vazhacharickal, P. J., Mathew, J. J., K, S. N., & Prathap, P. (2015). EFFECT OF CONCENTRATION AND pH ON THE PRESERVATIVE ACTION OF CALCIUM PROPIONATE AGAINST BLACK BREAD MOLD (RHIZOPUS STOLONIFER) IN KERALA. *CIBTech Journal of Biotechnology ISSN*, *4*(2), 2319–38591.

Venturi, M., Cappelli, A., Pini, N., Galli, V., Lupori, L., Granchi, L., & Cini, E. (2022). Effects of kneading machine type and total element revolutions on dough rheology and bread characteristics: A focus on straight dough and indirect (biga) methods. *Lwt*, *153*(August 2021). https://doi.org/10.1016/j.lwt.2021.112500

Vermelho, A. B., Moreira, J. V., Junior, A. N., da Silva, C. R., Cardoso, V. da S., & Akamine, I. T. (2024). Microbial Preservation and Contamination Control in the Baking Industry. *Fermentation*, *10*(5). https://doi.org/10.3390/fermentation10050231

Wang, H., Han, P., Zhang, P., & Li, Y. (2024). Influence of yeast concentrations and fermentation durations on the physical properties of white bread. *Lwt*, *198*(March), 116063. https://doi.org/10.1016/j.lwt.2024.116063

Wang, H., Liu, W., Zhang, P., & Lian, X. (2024). The Mechanism Underlying the Increase in Bread Hardness in Association with Alterations in Protein and Starch Characteristics During Room-Temperature Storage. *Foods*, *13*(23). https://doi.org/10.3390/foods13233921

Wang, X., Appels, R., Zhang, X., Bekes, F., Diepeveen, D., Ma, W., Hu, X., & Islam, S. (2020). Solubility variation of wheat dough proteins: A practical way to track protein behaviors in dough processing. *Food Chemistry*, *312*(November 2019), 126038. https://doi.org/10.1016/j.foodchem.2019.126038

Wanjuu, C., Abong, G., Mbogo, D., Heck, S., Low, J., & Muzhingi, T. (2018). The physiochemical properties and shelf-life of orange-fleshed sweet potato puree composite bread. *Food Science and Nutrition*, *6*(6), 1555–1563. https://doi.org/10.1002/fsn3.710

Wieser, H., Koehler, P., & Scherf, K. A. (2020). *Wheat - An Exceptional Crop: Botanical Features, Chemistry, Utilization, Nutritional and Health Aspects*. Woodhead Publishing.

Williams, T., & Pullen, G. (2007). Functional Ingredients. In S. P. Cauvain & L. S. Young (Eds.), *Technology of Breadmaking* (2nd ed.). Springer Science.

Yang, J., Chen, L., Guo, B., Zhang, B., Zhang, Y., & Li, M. (2022). Elucidation of rheological properties of frozen non-fermented dough with different thawing treatments: The view from protein structure and water mobility. *Journal of Cereal Science*, *108*(May), 103572. https://doi.org/10.1016/j.jcs.2022.103572

Ye, H., Zhang, Y., Wang, L., Ban, J., Wei, Y., Fan, F., & Guo, B. (2024). Dynamic Study on Water State and Water Migration during Gluten–Starch Model Dough Development under Different Gluten Protein Contents. *Foods*, *13*(7). https://doi.org/10.3390/foods13070996