BIBLIOGRAPHY

Abuh, H. A., Nock, I. H., Ndams, I. S., & Otu, B. O. (2024). *Proximate composition and colour profile of honey from Northern and Southern Guinea Savannah Zones of Niger State , Nigeria*. *September*. https://doi.org/10.31248/JASP2024.472

Addo, A., Bart-Plange, A., & Akowuah, J. O. (2012). Particle size evaluation of feed ingredient produced in the Kumasi Metropolis, Ghana. *ARPN Journal of Agricultural and Biological Science*, *7*(3), 177–181.

Adhayanti, I., & Ahmad, T. (2019). Physical And Chemical Characteristics Of Instant Drink Powder From Dragon Fruit Peels Produced Using Different Drying Methods. *Media Farmasi*, *53*(9), 1689–1699.

Ahmad. (n.d.). Laporan Tugas Akhir Amri Adi N *Revisi*.

Ahmed, J., Al-Foudari, M., Al-Salman, F., & Almusallam, A. S. (2014). Effect of particle size and temperature on rheological, thermal, and structural properties of pumpkin flour dispersion. *Journal of Food Engineering*, *124*, 43–53. https://doi.org/10.1016/j.jfoodeng.2013.09.030

Akbar, A. (2021). Penggunaan dan nilai ekonomi dari tanaman *Aglaonema* sp. di kalangan pedagang tanaman hias sekitar Cengkareng dan Pulo Gadung. *Jurnal Bios Logos*, *11*(2), 122–128. https://doi.org/10.35799/jbl.v11i2.34411

Alamsyah, M. A. B. O. (2019). Literatur Review Pengaruh Glukomanan Terhadap Penurunan Risiko Penyakit Stroke Iskemik The effect of Glucomannan on reducing the risk of Ischemic Stroke Metode. *Jurnal Ilmiah Kesehatan Sandi Husada*, *10*(2), 292–298. https://doi.org/10.35816/jiskh.v10i2.171

Aldillah, R., Mahatma, I. G., & Bakti, Y. (2023). Strategi Pengembangan Komoditas Porang Di Indonesia Dari Perspektif Produsen Dan Konsumen. *Forum Penelitian Agro Ekonom*, *41*(1), 65–78.

Amaliyah, H., Maharani, N., Wicaksono, D., Wilujeng, N., & Laksanawati, T. (2023). Uji Fisikokimia dan Organoleptik Bakso Daging Ayam Broiler dengan Penambahan Bahan Pengikat Tepung Porang. *Jurnal Kolaboratif Sains*, *6*(8), 967–979. https://doi.org/10.56338/jks.v6i8.3707

Amanto, B. S., Chairunisa, H. O., Prabawa, S., Kawiji, & Yudhistira, B. (2023). The Effect of Different Drying Methods and Slice Thickness on The Quality of Porang (*Amorphophallus muelleri*) Chips. *Jurnal Ilmiah Rekayasa Pertanian Dan Biosistem*, *11*(2), 256–269. https://doi.org/10.29303/jrpb.v11i2.276

Amyranti, M. (2020). Browning Prevention of Flour from Freshly Harvested Porang (Amorphophallus oncophyllus) Tubers through Immersion in Sodium Metabisulfite at Various Times. *Unistek*, *7*(1), 1–5. https://doi.org/10.33592/unistek.v7i1.474

Amyranti, M., & Maftukhah, S. (2021). Alternatif Penggunaan Sulfit Dalam Pembuatan Chips Umbi Porang (Amorphophallus oncophyllus) Sebagai Peningkatan Nilai Derajat Putih. *Unistek*, *8*(2), 82–86. https://doi.org/10.33592/unistek.v8i2.1402

Amyranti, M., & Nurlatifah, I. (2022). Pembuatan Tepung Umbi Porang (Amorphophallus oncophyllus) Berkualitas Tinggi Sebagai Bahan Baku Ekstraksi Glukomanan. *REACTOR: Journal of Research on Chemistry and*

Engineering, *3*(2), 63. https://doi.org/10.52759/reactor.v3i2.62

Amyranti, M., Nurlatifah, I., & Chairunisa, C. (2024). Ekstraksi Dan Karakterisasi Glukomanan dari Umbi Porang (Amorphophallus Muelleri Blume) dari Perum Perhutani. *Jurnal Ilmiah Fakultas Teknik*, *4*(1), 1–7. https://doi.org/10.33592/jimtek.v4i1.4776

Ananda, S. H., & Abadi, E. (2025). *Kadar Zat Gizi Makro pada Sagu (Metroxylon sagu) dan Tingkat Penerimaan Warna , Aroma , Rasa , Tekstur dan Kekenyalan Sinonggi sebagai Pangan Lokal bagi Penderita Diabetes Mellitus Tipe 2*. *25*(1), 360–366. https://doi.org/10.33087/jiubj.v25i1.5692

Anwar, C., Irmayanti, I., & Ambartiasari, G. (2022). Pengaruh Lama Pengeringan terhadap Rendemen, Kadar Air, dan Organoleptik Dendeng Sayat Daging Ayam. *Jurnal Peternakan Sriwijaya*, *10*(2), 29–38. https://doi.org/10.36706/jps.10.2.2021.15730

Astuti, E. S., Suryati, S., Bahri, S., Masrullita, M., & Meriatna, M. (2022). Pengaruh Waktu Dan Suhu Perebusan Pada Umbi Porang (Amorphophallus Muelleri Blume) Menggunakan Larutan $NaHCO_3$ Terhadap Penurunan Kadar Kalsium Oksalat. *Jurnal Teknologi Kimia Unimal*, *11*(1), 1. https://doi.org/10.29103/jtku.v11i1.7243

Azizi, I., & Kurniawan, F. (2021). Pengaruh Bibit Asal, Umur, dan Ukuran terhadap Kadar Glukomanan dan Kadar Oksalat dalam Umbi Porang. *Jurnal Sains Dan Seni ITS*, *9*(2). https://doi.org/10.12962/j23373520.v9i2.58571

Chairiyah, N., Harijati, N., & Mastuti, R. (2014). Pengaruh Waktu Panen Terhadap Kandungan Glukomannan Pada Umbi Porang (amorphophallus muelleri blume) Periode Tumbuh Ketiga. *Research Journal of Life Science*, *1*(1), 37–42. https://doi.org/10.21776/ub.rjls.2014.001.01.6

Chairiyah, N., Harijati, N., & Mastuti, R. (2016). *Variation of Calcium Oxalate (CaOx) Crystals in Porang Corms (Amorphophallus muelleri Blume) at Different Harvest Time*. *February*, 306–315.

Daud, A., Suriati, & Nuzulyanti. (2019). Kajian Penerapan Faktor yang Mempengaruhi Akurasi Penentuan. *LUTJANUS*, *24*, 11–16.

Deng, L., & Manthey, F. A. (2017). Effect of single-pass and multipass milling systems on whole wheat durum flour and whole wheat pasta quality. *Cereal Chemistry*, *94*(6), 963–969. https://doi.org/10.1094/CCHEM-05-17-0087-R

Devaraj, R. D., Koteswara, C., & Xu, B. (2019). International Journal of Biological Macromolecules Health-promoting effects of konjac glucomannan and its practical applications : A critical review. *International Journal of Biological Macromolecules*, *126*, 273–281. https://doi.org/10.1016/j.ijbiomac.2018.12.203

Dewi, S. S., Ermina, R., Kasih, V. A., & Hefiana, F. (2023). Analisis Penerapan Metode One Way Anova Menggunakan Alat Statistik Spss. *2*(2), 121–132.

Ekowati, G., Yanuwiadi, B., Azrianingsih, R., Magister Pengelolaan Sumberdaya Alam, P., Pascasarjana, P., Brawijaya, U., Biologi, J., & Matematika dan Ilmu Pengetahuan Alam, F. (2015). Sumber glukomanan dari edible araceae di Jawa Timur. *Jurnal Pembangunan Dan Alam Lestari*, *6*(1), 32–41.

Erawati, C. M., Retanubun, A. A., & Pantjajani, T. (2023). *Aspek Gizi dan Fungsional Tepung Bawang Dayak (Eleutherina palmifolla (L) Merr) :*

Kajian Pengeringan Menggunakan Fluid Bed dan Cabinet Dryer. *XIV*(1).

Faridah, A. (2014). Identifikasi Porang Glukomanan Hasil Optimasi Ekstraksi Menggunakan Ftir, Sem Dan Nmr. *J. Rekapangan*, *8*(2), 141–148. https://medium.com/@arifwicaksanaa/pengertian-use-case-a7e576e1b6bf

Faridah, A., Widjanarko, S. B., Sutrisno, A., & Susilo, B. (2012). Optimasi Produksi Tepung Porang dari Chip Porang Secara Mekanis dengan Metode Permukaan Respons. *Jurnal Teknik Industri*, *13*(2), 158–166. https://doi.org/10.22219/jtiumm.vol13.no2.158-166

Febrianti, E. P., & Wardani, R. K. (2022). *Reduksi Kadar Oksalat dalam Umbi Porang Menggunakan Variasi Konsentrasi , Suhu dan Lama Perendaman dalam Larutan NaCl dan Akuades*. *15*(3), 362–367.

Ferdian, M. A., & Perdana, R. G. (2021). Teknologi Pembuatan Tepung Porang Termodifikasi Dengan Variasi Metode Penggilingan Dan Lama Fermentasi. *Jurnal Agroindustri*, *11*(1), 23–31. https://doi.org/10.31186/j.agroindustri.11.1.23-31

Fithriani, D., Assadad, L., & Arifin, Z. (2017). Karakteristik dan Model Matematika Kurva Pengeringan Rumput Laut Eucheuma cottonii. *Jurnal Pascapanen Dan Bioteknologi Kelautan Dan Perikanan*, *11*(2), 159. https://doi.org/10.15578/jpbkp.v11i2.290

Fitriansyah, A., Waluyo, S., Sugianti, C., & Tamrin. (2022). Pengaruh Suhu dan Waktu Pemblansiran terhadap Karakteristik Tepung Sukun. *Agricultural Biosystem Engineering*, *1*(3), 271–281. https://doi.org/http://dx.doi.org/10.23960/jabe.v1i3.6316

Gustina, R., Warji, W., Tamrin, T., & Kuncoro, S. (2022). Pengaruh Ketebalan Chip Umbi Porang (Amorphophallus oncophyllus Prain) Terhadap Hasil Penepungan Menggunakan Hammer Mill Effect of Porang Tuber Chip Thickness (Amorphophallus oncophyllus Prain) on Flouring Yield Using a Hammer Mill. *Jurnal Agricultural Biosystem Engineering* , *1*(2), 120–130. https://jurnal.fp.unila.ac.id/index.php/ABE/index

Handayani, T., Aziz, Y. S., & Herlinasari, D. (2020). Pembuatan Dan Uji Mutu Tepung Umbi Porang (*Amorphophallus Oncophyllus Prain*) Di Kecamatan Ngrayun. *MEDFARM: Jurnal Farmasi Dan Kesehatan*, *9*(1), 13–21. https://doi.org/10.48191/medfarm.v9i1.27

Harijati, N., Indriyani, S., & Mastuti, R. (2013). Pengaruh Temperatur Ekstraksi Terhadap Sifat Fisikokimia Glukomanan Asal Amorphophallus Muelleri Blume. *Natural B*, *2*(2), 128–133.

Hariyadi, Kamil, M., & Ananda, P. (2020). *Sistem Pengecekan pH Air Otomatis menggunakan Sensor pH probe berbasis Arduino pada Sumur Bor*. *2507*(February), 1–9.

Harlina, S., Harimu, L., & Haeruddin. (2022). Pemisahan Senyawa Glukomanan Dari Umbi Kano (Dioscorea alata L.) Asal Wakatobi Menggunakan Pelarut Etanol. *Jurnal Ilmu Kimia Dan Pendidikan Kimia*, *11*(2), 118–126. http://ojs.uho.ac.id/index.php/SAINS

Hasmadi, M. (2021). Effect of water on the caking properties of different types of wheat flour. *Food Research*, *5*(1), 266–270. https://doi.org/10.26656/fr.2017.5(1).412

He, X. J., Wang, H. X., Amadou, I., & Qin, X. J. (2012). Textural and rheological properties of hydrolyzed Konjac Glucomannan and Kappa-Carrageenan: Effect of molecular weight, total content, ph and temperature on the mixed system gels. *Emirates Journal of Food and Agriculture*, *24*(3), 200–207.

Herawati, H., Kamsiati, E., Budiyanto, A., & Maruji, S. (2021). Physic-chemical characteristics of porang and iles-iles flour used several process production techniques. *IOP Conference Series: Earth and Environmental Science*, *803*(1). https://doi.org/10.1088/1755-1315/803/1/012031

Herawati, H., Zahratunnisa, S., Kamsiati, E., Anggraini, D., Kurniasari, I., Kusnandar, F., Suparlan, Agustinisari, I., Sunarmani, Bachtiar, M., Zubaidi, T., Misgiyarta, & Suhirman, S. (2023). The Effect of Dry Extraction Process Technology on Characteristics of Porang Flour. *E3S Web of Conferences*, *425*. https://doi.org/10.1051/e3sconf/202342501001

Herlina, L. (2021). Penetapan Kadar Glukomanan dan Asam Oksalat dalam Ekstrak Etanol Umbi Suweg (Amorphophallus paeoniifolius) Beserta Uji Aktivitas Antioksidan dan Antibakterinya. *Prosiding University Research …*, 20. http://eprints.ums.ac.id/89895/2/Naskah Publikasi - Lenni Herlina %28K100170205%29 FINAL.pdf

Huang, Q., Jin, W., Ye, S., Hu, Y., Wang, Y., Xu, W., Li, J., & Li, B. (2016). Comparative studies of konjac flours extracted from Amorphophallus guripingensis and Amorphophallus rivirei: Based on chemical analysis and rheology. *Food Hydrocolloids*, *57*, 209–216. https://doi.org/10.1016/j.foodhyd.2016.01.017

Ibrahim, G. A., Burhanuddin, Y., Hamni, A., Tanti, N., Wibowo, M. P., Valiandra, T., Mill, H., & Mill, M. H. (2024). *Optimization of Hammer-Disc Mill Parameters During Producing Gluco- mannan Flour Using Taguchi Method*. *19*(16).

Ibrahim, G. A., Hamni, A., & Wibowo, M. P. (2023). *Teknologi Hammer-Disc Mill untuk Pengolahan Tepung Porang Glukomanan*. *0904*.

Ifmalinda, I., Guci, K., & Cherie, D. (2024). Pengaruh Suhu Pengeringan Pada Alat Pengering Tipe Rak Terhadap Mutu Tepung Porang (Amorphophallus muelleri Blume). *Rona Teknik Pertanian*, *17*(1), 55–64. https://doi.org/10.17969/rtp.v17i1.30336

Ihsan, F., Anggraini, A., & Azzahro, H. U. (2023). Ekstraksi Glukomanan Dari Tepung Porang (*Amorphophallus oncophyllus*) Dengan Kombinasi Perlakuan Waktu Ekstraksi Dan Anti-Solvent. *Jurnal Teknologi Pertanian*, *12*(2), 99–108. https://doi.org/10.32520/jtp.v12i2.2842

Impaprasert, R., Srzednicki, G., Borompichaichartkul, C., Zhao, J., & Yu, L. (2013). Improving production of purified konjac glucomannan from Amorphophallus muelleri by multistage drying. *Acta Horticulturae*, *1011*, 155–162. https://doi.org/10.17660/ActaHortic.2013.1011.18

Jang, H. N., Kumayas, T. R., & Romulo, A. (2023). Physicochemical and sensory evaluation of shirataki noodles prepared from porang and tapioca flours. *IOP Conference Series: Earth and Environmental Science*, *1169*(1). https://doi.org/10.1088/1755-1315/1169/1/012101

Ji, M., Fang, W., Li, W., Zhao, Y., Guo, Y., Wang, W., Chen, G., Tian, J., &

Deng, Z. (2021). Genome wide association study of the whiteness and colour related traits of flour and dough sheets in common wheat. *Scientific Reports*, *11*(1), 1–12. https://doi.org/10.1038/s41598-021-88241-4

Josephine, D., Francis, A., Reindorf, B., John, B., & David, B. K. (2019). Effect of drying on the nutrient and anti- nutrient composition of Bombax buonopozense sepals. *African Journal of Food Science*, *13*(1), 21–29. https://doi.org/10.5897/ajfs2018.1765

Kapoor, D. U., Sharma, H., Maheshwari, R., Pareek, A., Gaur, M., Prajapati, B. G., Castro, G. R., Thanawuth, K., Suttiruengwong, S., & Sriamornsak, P. (2024). Konjac glucomannan: A comprehensive review of its extraction, health benefits, and pharmaceutical applications. *Carbohydrate Polymers*, *339*(April), 122266. https://doi.org/10.1016/j.carbpol.2024.122266

Kaur, M., & Singh, N. (2006). Relationships between selected properties of seeds, flours, and starches from different chickpea cultivars. *International Journal of Food Properties*, *9*(4), 597–608. https://doi.org/10.1080/10942910600853774

Kharisma, N., Waluyo, S., & Tamrin. (2015). the Effect of Different Rotational Speed (Rpm) Disc Mill Toward the Uniformity Index of Brown Sugar. *Jurnal Teknik Pertanian Lampung*, *3*(3), 223–232.

Kiharason, J. W., Isutsa, D. K., & Ngoda, P. N. (2017). Effect Of Drying Method On Nutrient Integrity Of Selected Components Of Pumpkin (Cucurbita moschata Duch.) Fruit Flour. *Journal of Agricultural and Biological Science* , *12*(3), 3748–3761. www.arpnjournals.com

Kinanthi Pangestuti, E., & Darmawan, P. (2021). Analysis of Ash Contents in Wheat Flour by The Gravimetric Method. *Jurnal Kimia Dan Rekayasa*, *2*(1), 16–21. https://doi.org/10.31001/jkireka.v2i1.22

Lastari, A. N., Anandito, R. B. K., & Siswanti, S. (2016). Pengaruh konsentrasi Natrium Metabisulfit ($Na_2S_2O_5$) Dan Lama Perendaman Terhadap Karakteristik Tepung Kecambah Kedelai. *Jurnal Teknosains Pangan*, *5*(2), 1–8. https://jurnal.uns.ac.id/teknosains-pangan/article/view/4892

Li, Q., Qin, J., Liang, H., Li, J., Ye, S., Youssef, M., Chen, Y., & Li, B. (2025). A Novel Konjac Powder with High Compressibility, High Water-Holding Capacity, and High Expansion Force. *Foods*, *14*(2). https://doi.org/10.3390/foods14020211

Luo, X., Yao, X., Zhang, C., Lin, X., & Han, B. (2012). Preparation of mid-to-high molecular weight konjac glucomannan (MHKGM) using controllable enzyme-catalyzed degradation and investigation of MHKGM properties. *Journal of Polymer Research*, *19*(4). https://doi.org/10.1007/s10965-012-9849-x

Masniawati, A., Johannes, E., Magfira, & Tuwo, M. (2023). Analisis Glukomanan Umbi Porang (Amorphophallus Muelleri Blume) dari Beberapa Daerah di Sulawesi Selatan. *Ilmu Alam Dan Lingkungan*, *14*(2), 1–10. http://journal.unhas.ac.id

Mattunruang, A. A., Aris, K., Manajemen, J., Ekonomi, F., Patompo, U., & Akuntansi, J. (2024). Pelatihan Pengolahan Porang Untuk Meningkatkan Economic Value Added Dan Market Value Added Petani Porang di Desa

Bontolempangan. *4*(5), 563–569.

Maula, F. R., Izzuddin, F. M., Puspita, N. F., & Qadariyah, L. (2023). Produksi Tepung Rendah Kalsium Oksalat dari Umbi Porang (Amorphophallus muelleri Blume) dengan Kombinasi Proses Fisik dan Kimia. *Jurnal Teknik ITS*, *12*(1), 27–33. https://doi.org/10.12962/j23373539.v12i1.108422

Mawarni, R. T., & Widjanarko, S. B. (2015). Grinding By Ball Mill With Chemical Purification on Reducing Oxalate in Porang Flour. *Jurnal Pangan Dan Agroindustri*, *3*(2), 571–581.

Moo-Huchin, V. M., Ac-Chim, D. M., Chim-Chi, Y. A., Ríos-Soberanis, C. R., Ramos, G., Yee-Madeira, H. T., Ortiz-Fernández, A., Estrada-León, R. J., & Pérez-Pacheco, E. (2020). Huaya (Melicoccus bijugatus) seed flour as a new source of starch: physicochemical, morphological, thermal and functional characterization. *Journal of Food Measurement and Characterization*, *14*(6), 3299–3309. https://doi.org/10.1007/s11694-020-00573-3

Mukkun, L., Songgor, K., Lalel, H. L., Rubak, Y. T., Roefaida, E., Tae, A. S. J. A., Cakswindryandani, N. L. P. R., & Nalle, R. P. I. (2022). Karakteristik Fisik, Kadar Air, dan Kandungan Glukomanan Tepung Porang (Amorphophallus muelleri Blume) Melalui Beberapa Teknik Perendaman. *Agrisa*, *11*(2), 122–130.

Mustafa, S., & Widjanarko, S. B. (2015). Pengecilan ukuran metode ball mill dan pemurnian kimia terhadap kemurnian tepung porang (Amorphophallus muelleri Blume). *Jurnal Pangan Dan Agroindustri*, *3*(2), 560–570.

Mustofa, M. Z., Asmoro, N. W., & Handayani, C. B. (2024). Karakteristik Fisik dan Kimia Tepung Biji Durian (*Durio zibethinus Murr*) Dengan Perendaman Natrium Metabisulfit *Physical and Chemical Characteristics of Durian Seed Flour (Durio zibethinus Murr) with Sodium Metabisulfite Soaking Pendahuluan*. *4*(2), 97–107.

Mutiara, D., Rosanti, D., & Biologi, S. (2025). *Struktur Morfologi Tanaman Porang (Amorphophallus muelleri) Pada Habitat Desa Sribunga*. *7*(1), 33–37.

Muzakki, A., Noor, E., & Sugiarto, A. T. (2025). *Effect of NaCI solution concentration , particle size and ratio on viscosity inhibitor of porang flour Effect of NaCI solution concentration , particle size and ratio on viscosity inhibitor of porang flour*. *February*. https://doi.org/10.21107/agrointek.v19i1.17543

Narsa, A. C., Salman, A. A., & Prabowo, W. C. (2022). Identifikasi Metabolit Sekunder dan Profil Farmakognosi Kulit Bawang Merah (Allium cepa L) Sebagai Bahan Baku Farmasi Terbarukan. *Jurnal Sains Dan Kesehatan*, *4*(6), 645–653. https://doi.org/10.25026/jsk.v4i6.1551

Nissa, C., & Madjid, I. J. (2016). *Potensi glukomanan pada tepung porang sebagai agen anti-obesitas pada tikus dengan induksi diet tinggi lemak*. *11*, 1–6.

Nurdin, A., Setiasih, I. S., & Djali, M. (2018). Pengaruh Pengeringan Ampas Tahu Terhadap Karakteristik Fisik dan Kimia Tepung Ampas Tahu. *Jurnal Penelitian Pangan (Indonesian Journal of Food Research)*, *2*(1). https://doi.org/10.24198/jp2.2017.vol2.1.07

Nurkhamidah, S., Heksa, A. C., Widjaja, T., Ni'Mah, H., & Wardhono, E. (2024). One-Step Ethanol Extraction for Producing Purified Glucomannan Flour From Porang Chips (Amorphophallus Oncophyllus). *ASEAN Engineering Journal*, *14*(3), 169–174. https://doi.org/10.11113/aej.V14.21391

Nurlela, Ariesta, N., Laksono, D. S., Santosa, E., & Muhandri, T. (2021). Characterization of glucomannan extracted from fresh porang tubers using ethanol technical grade. *Molekul*, *16*(1), 1–8. https://doi.org/10.20884/1.jm.2021.16.1.632

Nurmiati, Hutajulu, P. O., & Suloi, A. F. (2024). Sifat Fisikokimia Tepung Komposit Bebas Gluten. *Pro Food (Jurnal Ilmu Dan Teknologi Pangan)*, *10*(1), 40–49.

Nurwidah, A., Asni, A., & Haq, A. (2021). Evaluasi Kadar Air Gabah. *JASATHP: Jurnal Sains Dan Teknologi Hasil Pertanian*, *1*(2), 41–45. https://doi.org/10.55678/jasathp.v1i2.548

Nurza, I. S. A. (2023). Pengaruh Kekeringan Terhadap Pertumbuhan Tanaman Dan Kadar Kalsium Oksalat Daun Bayam (Amaranthus tricolor L. Var. Giti Hijau). *MAXIMUS: Journal of Biological and Life Sciences*, *1*(1), 1. https://doi.org/10.35472/maximus.v1i1.1141

Ohashi, S., Shelo, G. J., Moirano, A. L., & Drinkwater, W. L. (2000). Clarified Konjac Glucomannan. *United States Patent 6,162,906*, *19*, 1–7.

Palupi, N. W., Puspitarini, M. A., Sarifudin, A., Sholichah, E., Afifah, N., Indrianti, N., Ratnawati, L., Alqahtani, N. K., & Fikry, M. (2025). Enhancing the Physicochemical Properties of Porang Glucomannan Flour (Amorphophallus muelleri Blume) by Green Oxidants: Hydrogen Peroxide and Gaseous Ozone. *Food and Bioprocess Technology*. https://doi.org/10.1007/s11947-025-03824-7

Pangestu, Z. M., Putri, S. L. W., & Aparamarta, W. (2024). *Pra Desain Pabrik Tepung Porang dengan Metode Microwave Assisted Extraction (MAE)*. *13*(2), 118–123.

Patwa, A., Malcolm, B., Wilson, J., & Ambrose, R. P. K. (2014). Particle size analysis of two distinct classes of wheat flour by sieving. *Transactions of the ASABE*, *57*(1), 151–159. https://doi.org/10.13031/trans.57.10388

Pertanian, S. E. (2024). *No Title*.

Pirnando, H., Tamrin, Rahmawati, W., & Warji. (2022). Pembuatan Beras Analog Berbahan Tepung Sukun (Artocarpus communis). *Jurnal Agricultural Biosystem Engineering*, *1*(1), 43–53. https://jurnal.fp.unila.ac.id/index.php/ABE/index

Popov-Raljić, J. V., & Laličić-Petronijević, J. G. (2009). Sensory properties and color measurements of dietary chocolates with different compositions during storage for up to 360 days. *Sensors*, *9*(3), 1996–2016. https://doi.org/10.3390/s90301996

Pratama, M. Z., Agustina, R., & Munawar, A. A. (2020). Kajian Pengeringan Porang (Amorphophallus Oncophyllus) berdasarkan Variasi Ketebalan Lapisan Menggunakan Tray Drayer. *Jurnal Ilmiah Mahasiswa Pertanian*, *5*(1), 351–360. https://doi.org/10.17969/jimfp.v5i1.13762

Pratiwi, T. B., Nurbaeti, S. N., Ropiqa, M., Fajriaty, I., Nugraha, F., &

Kurniawan, H. (2023). Uji Sifat Fisik pH Dan Viskositas Pada Emulsi Ekstrak Bintangur (Calophyllum soulattri Burm. F.). *Indonesian Journal of Pharmaceutical Education*, *3*(2), 226–234. https://doi.org/10.37311/ijpe.v3i2.19466

Prawira-Atmaja, M. I., Shabri, Harianto, S., Maulana, H., & Rohdiana, D. (2018). Karakteristik Fisik Tepung Teh Hijau Yang Diproses Menggunakan Mesin Disc Mill Dan Stone Mill. *Jurnal Teknologi Dan Industri Pangan*, *29*(1), 77–84. https://doi.org/10.6066/jtip.2018.29.1.77

Putri Kantari, T. A., & Yulianto, K. (2022). Analisis Kadar Air, Kadar Protein Dan Organoleptik Pada Pengolahan Umbi Porang (*Amorphopallus muelleri*) Menjadi Tepung Konjac Dengan Variasi Waktu Pengeringan. *Jurnal Ilmu Pangan Dan Hasil Pertanian*, *6*(2), 141–148. https://doi.org/10.26877/jiphp.v6i2.12188

Putri, P. A. V. S. (2022). Benefits and Technology Development of Porang Bulbs (Amorphophallus muelleri Blume) through Drying Method. *Usadha*, *2*(1), 26–30. https://doi.org/10.36733/usadha.v2i1.3424

Qi, Y., Cui, T., Jing, Y., Shan, C., Zhao, Z., Wu, P., & Zhang, X. (2015). Comparative Studies between Physicochemical Properties of White Waxy Wheat Flour and Glutinous Rice Flour. *OALib*, *02*(06), 1–8. https://doi.org/10.4236/oalib.1101633

Rachmaniah, O., Juliastuti, S. R., Wisnu, M. M., Samparia, D. A., Hendrianie, N., Darmawan, R., Meka, W., & Fahmi, F. (2024). Purified Konjac Glucomannan as Thickener for Substituting Gelatin in Making Panna Cotta. *Halal Research Journal*, *4*(1), 28–38. https://doi.org/10.12962/j22759970.v4i1.980

Rahmawati, K. (2018). Pembuatan dan Analisis Cangkang Kapsul Keras Halal dari Glukomanan Porang (*Amorphophallus oncophyllus*) dengan Penambahan Ekstrak Buah Nanas. *Repository.Usd.Ac.Id*, 1–19. https://repository.unsri.ac.id/12539/

Rahmi, N., Salim, R., Khairiah, N., Yuliati, F., & Hidayati, S. (2021). *Disetujui : 16 – 12 – 2021*. 348–361.

Rauf, F. R., & Rivai, A. A. (2023). Pengaruh Suhu Pengeringan pada Food dehydrator terhadap Karakteristik Psikokimia dan Mutu Hedonik Asam Mangga Kering. *Jurnal Pendidikan Teknologi Pertanian*, *9*(2), 273–289. https://journal.unm.ac.id/index.php/ptp/article/view/667

Risyahadi, S. T., Sukria, H. A., & ... (2024). Optimasi Proses Ekstrusi Cassamore (Campuran Singkong-Daun Kelor) sebagai Pakan Pengganti Jagung. *Nutrition &Feed ...*, *22*(1), 34–42. https://search.ebscohost.com/login.aspx?direct=true&profile=ehost&scope=site&authtype=crawler&jrnl=26570068&AN=178957944&h=I4nugQP2YytIR6Dt7TIF69EzrzLdof9TzbOxLG6B1LnhUbHmJ1RN0y5HkPVGsR%2F2edTJYNUYJoHBE7%2Blz0E6vA%3D%3D&crl=c

Rizoputra, I., Wahyudi, S., Sudarsono, Anggoro, D., Puspita, N. F., Risdiana, & Darminto. (2025). Identification of glucomannan molecules derived from Porang (Amorphophallus muelleri Blume) flour by various purification process and the optical transparency. *Carbohydrate Polymer Technologies*

and Applications, *9*(December 2024), 100659. https://doi.org/10.1016/j.carpta.2024.100659

Rohayati, P. F., & Abubakar, R. (2024). Pendapatan Usahatani Porang Dengan Pola Tanam Monokultur Dan Tumpang Sari Di Kecamatan Sungai Lilin Kabupaten Musi Banyuasin (Studi Kasus Usahatani Porang Bapak Sumarno). *SOCIETA: Jurnal Penelitian Ilmu-Ilmu*, *1*, 49–57.

Rohman, A. F. (2021). *Pengaruh Variasi Putaran Mesin Pada Penggiling Padi Terhadap Waktu Dan Kualitas Hasil Mutu Beras Dan Tepung Yang Dihasilkan*. 1–48. http://eprints.poltektegal.ac.id/819/%0Ahttp://eprints.poltektegal.ac.id/819/1/2. Laporan TA Ali Fatkhur Rohman.pdf

Safitri, & Hakiki, D. N. (2024). Validasi dan Verifikasi Pengukuran Kadar Air Gabah Menggunakan Grain Moisture Tester dan Infrared Moisture Balance (Validation and Verification Of Grain Moisture Content Measurement Using Grain Moisture Tester and Infrared Moisture Balance). *Gorontalo Agriculture Technology Journal*, *7*(1), 19–25.

Salazar, D., Arancibia, M., Ocaña, I., Rodríguez-Maecker, R., Bedón, M., López-Caballero, M. E., & Montero, M. P. (2021). Characterization and technological potential of underutilized ancestral andean crop flours from ecuador. *Agronomy*, *11*(9). https://doi.org/10.3390/agronomy11091693

Sari, R., & Suharti. (2015). Tumbuhan Porang: Prospek Dibudidayakan sebagai Tumbuhan Porang: Prospek Budidaya Sebagai Salah Satu Sistem Agroforestry. *Info Teknis Eboni*, *12*(2), 97–110.

Setiana, I., Utomo, D. B., & Ramli, N. (2015). Pengaruh Ukuran Partikel Jagung Terhadap Kecernaan Pati: in Vitro. *Buletin Ilmu Makanan Ternak*, *102*(1), 27.

Setiyanti, A., Laswati, D. titin, Saputro, A. edi, Rukmini, A., & Darmawan, E. (2023). Pengaruh Penambahan Daging Ikan Nila (Oreochromis niloticus) terhadap Sifat Kimia dan Organoleptik pada Camilan Stik. *Agrotech : Jurnal Ilmiah Teknologi Pertanian*, *5*(2), 23–34. https://doi.org/10.37631/agrotech.v5i2.1519

Smith, A., Liline, S., & Sahetapy, S. (2023). Analisis Kadar Abu Pada Salak Merah (*Salacca edulis*) Di Desa Riring Dan Desa Buria Kecamatan Taniwel Kabupaten Seram Bagian Barat Provinsi Maluku. *Jurnal Biologi, Pendidikan Dan Terapan*, *10*(1), 51–57.

Sonaye, S. Y., & Baxi, R. N. (2012). Particle size measurement and analysis of flour. *International Journal of Engineering Research and Applications*, *2*(3), 1839–1842.

Sulastri, Y., Basuki, E., Rien Handayani, B., Nyoman Adi Paramartha, D., Marisya Dwi Anggraini Program Studi Ilmu dan Teknologi Pangan, I., & Teknologi Pangan dan Agroindustri, F. (2021). Pengaruh fermentasi terhadap sifat fisikokimia tepung. *Prosiding SAINTEK LPPM Universitas Mataram*, *3*, 9–10.

Sumanti, D. M., Rialita, T., K Lanti, I., Hanidah, I., & Shabrina, N. (2018). Pengaruh Konsentrasi Bakteri *Lactobacillus acidophilus* Terhadap Karakteristik Bubur Sinbiotik Berbahan Baku Tepung Komposit (Effect of

Lactobacillus acidophilus Bacteria Concentrations Against Synbiotic Porridge Characteristics Made From Composite Flour). *Jurnal Penelitian Pangan (Indonesian Journal of Food Research)*, *2*(1). https://doi.org/10.24198/jp2.2017.vol2.1.06

Sumartini, E. Y., Rustamsyah, A., Perdana, F., & Khairunnisa, A. (2023). Kajian pemanfaatan tanaman porang (Amorphophallus muelleri) dalam bidang pangan dan kesehatan. *Jurnal Teknologi Pangan Dan Ilmu Pertanian (JIPANG)*, *5*(1), 24–29.

Suriati, L., Mangku, I. G. P., Manik_Chindrawati, A. A. S., Sulis_Damayanti, N. L. P., Satria_Kesumayasa, N. P. G., & Widiantara_Putra, I. W. (2023). Analysis of The Characteristics of Porang Flour as A Coating Material After Treatment of NaCl Solution. *SEAS (Sustainable Environment Agricultural Science)*, *7*(2), 145–152. https://doi.org/10.22225/seas.7.2.7167.145-152

Suwanti, T., Ihda, N., Nisa, F., Setiawan, M. A., Teknik, F., & Dryer, T. (2024). *Efektivitas Pengeringan Porang (Amorphophalus oncophyllus) Menggunakan Tray Dryer Set-up : Jurnal Keilmuan Teknik*. *02*(02), 84–90.

Tatirat, O., & Charoenrein, S. (2011). Physicochemical properties of konjac glucomannan extracted from konjac flour by a simple centrifugation process. *Lwt*, *44*(10), 2059–2063. https://doi.org/10.1016/j.lwt.2011.07.019

Thelmalina, F. J., & Wirasuta, I. M. A. G. (2023). Potensi Amorphophallus sp. sebagai Pangan Fungsional untuk Pasien Diabetes Melitus. *Prosiding Workshop Dan Seminar Nasional Farmasi*, *1*, 230–243. https://doi.org/10.24843/wsnf.2022.v01.i01.p19

Ulfa, D. A. N., & Nafi'ah, R. (2018). Pengaruh Perendaman NaCl Terhadap Kadar Glukomanan Dan Kalsium Oksalat Tepung Iles-Iles (Amorphophallus variabilis Bi). *Cendekia Journal of Pharmacy*, *2*(2), 124–133. https://doi.org/10.31596/cjp.v2i2.27

Ulfiyah, L., Wilujeng, A. D., Fatah, M., Febriana, I. D., Fikri, M. A., Hadiwijaya, L., Jakfar, A., Rohmah, F., Annafiyah, A., Hamid, A., Ulfah, N., Wijaya, S. D., & Dewi, R. A. P. K. (2023). Implementasi Alat Pemisah Gabah Padi Menggunakan Sistem Cyclone sebagai Upaya Meningkatkan Efektivitas Pekerjaan Buruh Tani di Kelurahan Karang Dalam. *Sewagati*, *8*(1), 1080–1092. https://doi.org/10.12962/j26139960.v8i1.766

Ulyarti, Sahendra, G., & Mursyid. (2024). The Effect of Citric Acid Concentration on Physico-Chemical Properties of Porang Flour. *Journal of Bio & Geo Material and Energy (BigME)*, *4*(1), 1–8. https://online-journal.unja.ac.id/bigme/article/view/31599/17986

Wahjuningsih, S. B., & Kunarto, B. (2011). Pengaruh blanching dan ukuran partikel (mesh) terhadap kadar glukomanan, kalsium oksalat dan serat makan tepung umbi porang (amorphophallus onchophyllus). *Jurnal Litbang Provinsi Jawa Tengah*, *9*(2), 117–123.

Wardani, K. K., Nisa, N. I. F., Setiawan, M. A., & Ningsih, E. (2023). Studi Pengaruh Suhu Terhadap Moisture Content dan Drying Rate Porang (Amorphallus oncophyllus) menggunakan Tray Dryer. *Agroindustrial Technology Journal*, *07*(01), 9–18. https://doi.org/http://dx.doi.org/10.21111/atj.v7i3.10945

Wardani, N. E., Subaidah, W. A., & Muliasari, H. (2021). Ekstraksi dan Penetapan Kadar Glukomanan dari Umbi Porang (Amorphophallus muelleri Blume) Menggunakan Metode DNS. *Jurnal Sains Dan Kesehatan*, *3*(3), 383–391. https://doi.org/10.25026/jsk.v3i3.574

Wardani, R. K., & Handrianto, P. (2019a). Analisis Kadar Kalsium Oksalat Pada Tepung Porang Setelah Perlakuan Perendaman Dalam Larutan Asam (Analisis Dengan Metode Titrasi Permanganometri). *Journal of Research and Technology*, *5*(2), 144–153.

Wardani, R. K., & Handrianto, P. (2019b). Pengaruh Perendaman Umbi dan Tepung Porang Dalam Sari Buah Belimbing Wuluh Terhadap Sifat Fisik dan Kadar Kalsium Oksalat *Effect of Soaking Porang Tuber And Porang Flour in Averrhoa bilimbi Extract Against Physical Properties and Calcium Oxalate Levels*. *4*(2), 105–109.

Wardani, R. K., & Handrianto, P. (2019c). *Reduksi Asam Oksalat pada Umbi Porand dengan Larutan Asam* (Issue April 1990). www.penerbitgraniti.com

Wardhani, D. H., Vázquez, J. A., Ramdani, D. A., Lutfiati, A., Aryanti, N., & Cahyono, H. (2019). Enzymatic purification of glucomannan from amorphophallus oncophyllus using A-amylase. *Bioscience Journal*, *35*(1), 277–288. https://doi.org/10.14393/BJ-v35n1a2019-41766

Widjanarko, S. B., Widyastuti, E., & Rozaq, F. I. (2015). The effect of porang (Amorphophallus muelleri Blume) milling time using ball mill (Cyclone separator) method toward physical and chemical properties of porang flour. *Jurnal Pangan Dan Agroindustri*, *3*(3), 867–877.

Witoyo, J. E., Argo, B. D., Yuwono, S. S., & Widjanarko, S. B. (2023). The response surface methodology approach successfully optimizes a dry milling process of porang (Amorphophallus muelleri Blume) flour production that uses micro mill-assisted by cyclone separator. *Agricultural Engineering International: CIGR Journal*, *25*(1), 176–190.

Witoyo, J. E., Ni'Maturohmah, E., Argo, B. D., Yuwono, S. S., & Widjanarko, S. B. (2020). Polishing effect on the physicochemical properties of porang flour using centrifugal grinder. *IOP Conference Series: Earth and Environmental Science*, *475*(1). https://doi.org/10.1088/1755-1315/475/1/012026

Wulandari, E., Sukarminah, E., & Rahayu, G. G. (2020). Effect of time and temperature sorghum germination on the fineness and color of sorghum sprout flour. *IOP Conference Series: Earth and Environmental Science*, *443*(1). https://doi.org/10.1088/1755-1315/443/1/012083

Xu, W., Wang, Y., Jin, W., Wang, S., Zhou, B., Li, J., Li, B., & Wang, L. (2014). A one-step procedure for elevating the quality of konjac flour: Azeotropy-assisted acidic ethanol. *Food Hydrocolloids*, *35*, 653–660. https://doi.org/10.1016/j.foodhyd.2013.08.014

Yanuriati, A., & Basir, D. (2020). Peningkatan Kelarutan Glukomanan Porang (Amorphophallus muelleri Blume) dengan Penggilingan Basah dan Kering. *AgriTECH*, *40*(3), 223. https://doi.org/10.22146/agritech.43684

Yanuriati, A., Marseno, D. W., Rochmadi, & Harmayani, E. (2017). Characteristics of glucomannan isolated from fresh tuber of Porang (Amorphophallus muelleri Blume). *Carbohydrate Polymers*, *156*, 56–63.

https://doi.org/10.1016/j.carbpol.2016.08.080

Yasin, I., Kusnara, I., & Fahrudin, S. (2021). *983-##Default.Genres.Article##-4739-1-10-20210929*.

Yunita, L., Rahmiati, B. F., Naktiany, W. C., Lastyana, W., & Jauhari, M. T. (2022). Analisis Kandungan Proksimat Dan Serat Pangan Tepung Daun Kelor dari Kabupaten Kupang Sebagai Pangan Fungsional. *Nutriology : Jurnal Pangan,Gizi,Kesehatan*, *3*(2), 44–49. https://doi.org/10.30812/nutriology.v3i2.2454

Zhang, Y., Tong, C., Chen, Y., Xia, X., Jiang, S., Qiu, C., & Pang, J. (2024). Advances in the construction and application of konjac glucomannan-based delivery systems. *International Journal of Biological Macromolecules*, *262*(P1), 129940. https://doi.org/10.1016/j.ijbiomac.2024.129940

Zhao, J., Zhang, D., Srzednicki, G., Kanlayanarat, S., & Borompichaichartkul, C. (2010). Development of a low-cost two-stage technique for production of low-sulphur purified konjac flour. *International Food Research Journal*, *17*(4), 1113–1124.

Zhou, N., Cao, G., & Wang, L. (2022). *Konjac glucomannan : A review of structure , physicochemical properties , and wound dressing applications*. *October 2021*, 1–16. https://doi.org/10.1002/app.51780

Zuhro, M., Lutfi, M., & Hawa, L. C. (2015). Pengaruh Lama Perendaman dan Suhu Pengeringan Terhadap Sifat Fisik – Kimia Tepung Kimpul (Xanthosoma sagittifolium) The Influence of Immersion Time and Drying Temperature on Psychochemical Characteristic of Taro Tuber Flour (Xanthosoma sagittifolium). *Jurnal Bioproses Komoditas Tropis*, *3*(2), 26–32.