

DAFTAR PUSTAKA

- Ahmed, Zabeer, and Mohd Chishti Zahoor. 2009. "Antihyperglycemic and Antidyslipidemic Activity of Aqueous Extract Of," 63–72.ass
- Association of Official Analytical Chemist (AOAC). 1995. Official Methods of Analysis of the Association of Analytical Chemist. Arlington: The Association of Official Analytical Chemist, Inc.
- Bimo Setiarto, Raden Haryo, Betty Sri Laksmi Jenie, Didah Nur Faridah, and IwanSaskiawan. 2015. "Study of development Resistant starch contained in foodingredients as prebiotic source." *Jurnal Ilmu Pertanian Indonesia* 20 (3): 191–200. <https://doi.org/10.18343/jipi.20.3.191>.
- Chi, Chengdeng, Xiaoxi Li, Shuangxia Huang, Ling Chen, Yiping Zhang, Lin Li, and Song Miao. 2021. "Basic Principles in Starch Multi-Scale Structuration to Mitigate Digestibility: A Review." *Trends in Food Science and Technology* 109 (May 2020) : 154–68.<https://doi.org/10.1016/j.tifs.2021.01.024>.
- Chopade, Balu A., Sougata Ghosh, Mehul Ahire, Sumersing Patil, Amit Jabgunde, Meenakshi Bhat Dusane, Bimba N. Joshi, Karishma Pardesi, Sanjay Jachak, and Dilip D. Dhavale. 2012. "Antidiabetic Activity of *Gnidia Glauca* and *Dioscorea Bulbifera*: Potent Amylase and Glucosidase Inhibitors." *Evidence-Based Complementary and Alternative Medicine* 2012. <https://doi.org/10.1155/2012/929051>.
- Correa, Ninoska Meaño, Ana Teresa Ciarfella Pérez, and Ana Marina DortaVillegas. 2014. "Evaluacion de las propirdades quimicas y funcionales del almidon nativo de name congo (*Dioscorea bulbifera* L.) para predecir sus posibles usos tecnologicos."
- Ezeabara, Chinelo A, and Regina O Anona. 2018. "Comparative Analyses of Phytochemical and Nutritional Compositions of Four Species of *Dioscorea*." *Acta Scientific Nutritional Health* 2: 90–94.
- Faridah, Didah Nur, and Winiati P Rahayu. 2013. "Modifikasi pati garut (*Marantha arundinacea*) dengan perlakuan hidrolisis asam dan siklus pemanasan-pendinginan untuk menghasilkan pati resisten tipe 3." *Jurnal teknologi industri pertanian* 23 (1): 61–69.
- Fuentes-Zaragoza, Evangélica, Elena Sánchez-Zapata, Esther Sendra, Estrella Sayas, Casilda Navarro, Juana Fernández-López, and José A. Pérez- Alvarez. 2011. "Resistant Starch as Prebiotic: A Review." *Starch/Staerke* 63 (7): 406–15. <https://doi.org/10.1002/star.201000099>.
- Goñi, I., L. García-Diz, E. Mañas, and F. Saura-Calixto. 1996. "Analysis of Resistant Starch: A Method for Foods and Food Products." *Food Chemistry* 56 (4): 445–49. [https://doi.org/10.1016/0308-8146\(95\)00222-7](https://doi.org/10.1016/0308-8146(95)00222-7).
- Haralampu, S. 2000. Resistant starch – A review of the physical properties and biological impact of RS3. *Carbohydrate Polymers* 41 : 285-292.
- Harum, Hermawati, and Amran Laga. 2021. "Kecepatan Reaksi Hidrolisis Pati UbiJalar Putih Menggunakan Enzim A-Amilase." *Jurnal Ilmiah Ecosystem* 21 (3): 507–15.

- Herawati, E.R.N, D Ariani, R Nurhayati, M Miftakhussolikah, H Na'imah, and Y Marsono. 2020. "Effect of Autoclaving-Cooling Treatments on Chemical Characteristic and Structure of Tacca (*Tacca Leontopetaloides*) Starch." In *Proceedings of the 5th International Conference on Food, Agriculture and Natural Resources (FANRes 2019)*. Ternate, Indonesia: Atlantis Press. <https://doi.org/10.2991/aer.k.200325.034>.
- Jiang, Qianqian, Wenyuan Gao, Xia Li, Yuzhuo Xia, Haiyang Wang, Shanshan Wu, Luqi Huang, Changxiao Liu, and Peigen Xiao. 2012. "Characterizations of Starches Isolated from Five Different *Dioscorea L.* Species." *Food Hydrocolloids* 29 (1): 35–41. <https://doi.org/10.1016/j.foodhyd.2012.01.011>.
- Junejo, Shahid Ahmed, Bernadine M. Flanagan, Bin Zhang, and Sushil Dhital. 2022. "Starch Structure and Nutritional Functionality – Past Revelations and Future Prospects." *Carbohydrate Polymers* 277 (August 2021): 118837. <https://doi.org/10.1016/j.carbpol.2021.118837>.
- Kuncari, Emma Sri. 2022. "Nutrition Value and Phytochemical Screening of Gembolo (*Dioscorea Bulbifera L.*) Bulbils and Tubers from Bogor, West Java." *Jurnal Ilmu Pertanian Indonesia* 28 (1): 18–25. <https://doi.org/10.18343/jipi.28.1.18>.
- Kundu, Bishwa Bhusan, Karan Vanni, Ayesha Farheen, Priyanka Jha, Devendra Kumar Pandey, and Vijay Kumar. 2021. "*Dioscorea Bulbifera L.* (Dioscoreaceae): A Review of Its Ethnobotany, Pharmacology and Conservation Needs." *South African Journal of Botany* 140: 365–74. <https://doi.org/10.1016/j.sajb.2020.07.028>.
- Kusnandar, Feri, Heru Pitria Hastuti, Heru, Program Studi Magister Ilmu Pangan, Sekolah Pascasarjana, Institut Pertanian Bogor, Bogor, Indonesia, Elvira Syamsir, and Departemen Ilmu dan Teknologi Pangan, Fakultas Teknologi Pertanian, Institut Pertanian Bogor, Bogor, Indonesia. 2015. "Resistant Starch of Sago from Acid Hydrolysis and Autoclaving-Cooling Processes." *Jurnal Teknologi dan Industri Pangan* 26 (1): 52–62. <https://doi.org/10.6066/jtip.2015.26.1.52>.
- Kusnandar, Feri, Mimah Mutmainah, and Tjahja Muhandri. 2021. "Karakteristik Fisikokimia Pati Ubi Banggai (*Dioscorea alata*)." *agriTECH* 41 (3): 220. <https://doi.org/10.22146/agritech.52535>.
- Marseno Wiseso Djagal, Yustinus Marsono dan Yudi Pranoto. 2022. "Teknologi modifikasi pati". Yogyakarta : Universitas Gadjah Mada.
- Maulia, Gina, and Muhammad Bachri Amran. 2022. "Pendekatan Metode Mikroenkapsulasi Enzim β -Amilase Pada Alginat Untuk Reaksi Hidrolisis Pati Menjadi Maltosa." *Warta Akab* 46 (1): 92–96. <https://doi.org/10.55075/wa.v46i1.82>.
- Miao, Ming, Tao Zhang, Wanmeng Mu, and Bo Jiang. 2010. "Effect of Controlled Gelatinization in Excess Water on Digestibility of Waxy Maize Starch." *Food Chemistry* 119 (1): 41–48 <https://doi.org/10.1016/j.foodchem.2009.05.035>.
- Millati, Tanwirul, and Nurhayati Nurhayati. 2020. "Pembuatan Resistant starch pati beras dengan metode enzimatik dan fisik." *Jurnal Agrotek Ummat* 7 (2): 110. <https://doi.org/10.31764/jau.v7i2.2719>.
- Millati, Tanwirul, and Nurhayati. 2020. "Mini Review Pembuatan Resistant Starch Pati Beras Dengan." *Jurnal Agrotek* 7 (2): 110–21.
- Nur Faridah, Didah, and Betty S. L. Jenie. 2016. "Pengaruh retrogradasi dan perlakuan

- kelembapan panas terhadap kadar pati resisten tipe III daluga" *Jurnal Teknologi dan Industri Pangan* 27 (1): 78–86. <https://doi.org/10.6066/jtip.2016.27.1.78>.
- Nwachukwu, C.N., and C.N. Okoroafor. 2019. "Nutrient and Phytochemical Composition of Aduh (*Dioscorea Bulbifera*), an Indigineous Crop." *Journal of Agriculture and Food Sciences* 17 (1): 54. <https://doi.org/10.4314/jafs.v17i1.4>.
- Olatoye, Kazeem Koledoye, and Gibson Lucky Arueya. 2019. "Nutrient and Phytochemical Composition of Flour Made from Selected Cultivars of Aerial Yam (*Dioscorea Bulbifera*) in Nigeria." *Journal of Food Composition and Analysis* 79 (November 2018): 23–27. <https://doi.org/10.1016/j.jfca.2018.12.007>.
- Puspawati, Ni Nyoman, Wayan Dewi Adyeni, and R. Haryo Bimo Setiarto. 2024. "A Review: Potensi Pengembangan Pati Resisten Dengan Modifikasi Autoclaving-cooling Sebagai Pangan Fungsional." *Jurnal Ilmu dan Teknologi Pangan (ITEPA)* 13 (4): 808. <https://doi.org/10.24843/itepa.2024.v13.i04.p10>
- Ramadhan, Burhan, and Prima Retno Wikandari. 2021. "Review Artikel: Aktivitas Enzim Amilase Dari Bakteri Asam Laktat (Karakteristik dan Aplikasi)." *Unesa Journal of Chemistry* 10 (2): 109–20. <https://doi.org/10.26740/ujc.v10n2.p109-120>.
- Ratnaningsih, Suparmo, Eni Harmayani, and Yustinus Marsono. 2020. "Physicochemical properties, in vitro starch digestibility, and estimated glycemic index of Resistant starch from cowpea (*Vigna unguiculata*) starch by autoclaving-cooling cycles." *International Journal of Biological Macromolecules* 142 (January): 191–200. <https://doi.org/10.1016/j.ijbiomac.2019.09.092>
- Sajilata, M.G., Rekha S. Singhal, and Pushpa R. Kulkarni. 2006. "Resistant Starch a Review." *Comprehensive Reviews in Food Science and Food Safety* 5 (1): 1–17. <https://doi.org/10.1111/j.1541-4337.2006.tb00076.x>.
- Setiarto, Raden Haryo Bimo, Lia Amalia, Yusdianti Febriani, Tiana Fitrilia, and Nunuk Widhyastuti. 2019. "Pengaruh Siklus Pemanasan Bertekanan-Pendinginan terhadap Komposisi Kimia dan Kualitas Biologi Tepung Campolay (*Pouteria campheciana*)." *Jurnal Riset Teknologi Industri* 13 (1): 54. <https://doi.org/10.26578/jrti.v13i1.4985>.
- Shah, Asima, Farooq Ahmad Masoodi, Adil Gani, and Bilal Ahmad Ashwar. 2016. "In-Vitro Digestibility, Rheology, Structure, and Functionality of RS3 from Oat Starch." *Food Chemistry* 212 (December): 749–58. <https://doi.org/10.1016/j.foodchem.2016.06.019>.
- Shahira, Silvia Faradjilara, Achmad Subagio, Universitas Jember, Nurud Diniyah, and Universitas Jember. 2023. "Pengaruh Suhu Pemanasan dan Konsentrasi terhadap Karakteristik Kimia dan Fungsional pada Modifikasi Pregelatinisasi MOCAF." *Jurnal Keteknik Pertanian Tropis dan Biosistem* 11 (2): 207–19. <https://doi.org/10.21776/ub.jkptb.2023.011.02.10>.
- Sintianingrum Filda. 2013. Karakteristik sifat fisikokimia dan fungsional tepung umbi gembolo (*Dioscorea bulbifera*). Skripsi. Universitas Jember. Jember
- Sri, Murni Wahyu, Widyawat Desi, and Sari Novita. 2015. *Pembuatan Edibel Film Dari Tepung Jagung (Zea Mays L.) dan Kitosan*. Yogyakarta.
- Subagio, A. W.S. Windrati, and Y. Witono. 2003. *Development of Functional Proteins From Same Local Non-Oilseed Legumes as Food ADDITIVES*. Paper Presented on Indonesia Toray Science Foundation (ITSF) Seminar.
- Sugiyono, Didah Faridah Nur, and Ratih Pratiwi. 2009. "Pemanasan suhu tinggi-pendinginan



- autoclaving-cooling cycling untuk menghasilkan pati resisten III.” *Jurnal teknologi dan industri pangan*, no. 1.
- Sugiyono, Didah Faridah Nur, and Ratih Pratiwi. 2009. “Pemanasan suhu tinggi- pendinginan autoclaving-cooling cycling untuk menghasilkan pati resisten III.” *Jurnal teknologi dan industri pangan*, no. 1. Institut Pertanian Bogor. Bogor.
- Sweedman, M. C., Tizzotti, M.J., Schafer, C., dan Gilbert, R.G. 2013. “Structure and physicochemical properties of octenly succinic anhydride modified starches: A Review”. *Carbohydrate Polymer* 92(1):905-920.
- Wang, Mengting, Guangxin Liu, Jing Li, Wei Wang, Aijun Hu, and Jie Zheng. 2023. “Structural and Physicochemical Properties of Resistant Starch under Combined Treatments of Ultrasound, Microwave, and Enzyme.” *International Journal of Biological Macromolecules* 232 (29): 123331. <https://doi.org/10.1016/j.ijbiomac.2023.123331>.
- Wang, Shujun, Caili Li, Les Copeland, Qing Niu, and Shuo Wang. 2015. “Starch Retrogradation: A Comprehensive Review.” *Comprehensive Reviews in Food Science and Food Safety* 14 (5): 568–85. <https://doi.org/10.1111/1541-4337.12143>.
- Wiadnyani sri istri A.A. , I.D.G. Mayun permana dan I.W. Rai Widarta . 2017. Modifikasi pati keladi dengan metode autoclaving-cooling sebagai sumber pangan fungsional. Bali : Universitas Udayana
- Yusra, Syarifah, and Elisa Putri. 2023. “Karakteristik Fisikokimia Tepung Sorgum(*Sorghum bicolor* L.) Varietas Lokal Merah dengan Fermentasi Spontan. ”*JURNAL AGROTEKNOLOGI* 16 (02): 163. <https://doi.org/10.19184/j-agt.v16i02.35046>.
- Zahrah, F. N., Rizkia, V., & Djonaedi, E. (2025). *Pengaruh Sodium Benzoat Terhadap Ketahanan Warna Pewarna Alami Dari Kulit Alpukat Terhadap Cahaya Dan Pencucian*. 8. Jakarta