DAFTAR PUSTAKA

Anonim. (2024). Illustrated Glossary of Organic Chemistry. http://www.chem.ucla.edu/~harding/IGOC/M/maltodextrin.html [26 Juni 2024]

Abdullah, Weiss, J., Ahmad, T., Zhang, C., & Zhang, H. (2020). A review of recent progress on high internal-phase Pickering emulsions in food science. In Trends in Food Science and Technology (Vol. 106, pp. 91–103). Elsevier Ltd. https://doi.org/10.1016/j.tifs.2020.10.016

Boumezough, K., Alami, M., Oubaouz, J., Morvaridzadeh, M., Zoubdane, N., Khalil, A., Ramchoun, M. H., Zahir, I., Ramassamy, C., Fulop, T., & Berrougui, H. (2025). Potential health benefits of olive oil polyphenols in metabolic disorders management. PharmaNutrition, 31, 100428. https://doi.org/10.1016/J.PHANU.2024.100428

Chaiwong, N., Seesuriyachan, P., Rachtanapun, P., Gavahian, M., Bangar, S. P., Mousavi Khaneghah, A., Wangtueai, S., Leksawasdi, N., Jantanasakulwong, K., Chailangka, A., Sommano, S. R., Castagnini, J. M., & Phimolsiripol, Y. (2025). Enhancing solubility, emulsion properties, and antioxidant activity of whey protein powder via wet–heating conjugated with galactooligosaccharides. Journal of Agriculture and Food Research, 19. https://doi.org/10.1016/j.jafr.2025.101666

Chavan, R. S., Khedkar, C. D., & Bhatt, S. (2015). Fat Replacer. Encyclopedia of Food and Health, 589–595. https://doi.org/10.1016/B978-0-12-384947-2.00271-3Całkosiński, A., Kostrzewska, P., Majewski, M., Mandera, A., Pawlikowska, A., & Szuster, E. M. (2019). Impact of cocoa on the human health. Journal of Education, Health and Sport, 9(5), 145–154. Retrieved from https://apcz.umk.pl/JEHS/article/view/6901

Chen, W., Ma, X., Wang, W., Lv, R., Guo, M., Ding, T., Ye, X., Miao, S., & Liu, D. (2019). Preparation of modified whey protein isolate with gum acacia by

ultrasound maillard reaction. Food Hydrocolloids, 95, 298–307. https://doi.org/10.1016/J.FOODHYD.2018.10.030

Codex Alimentarius Commission. (1981). Standard for olive oils and olive-pomace oils (CODEX STAN 33-1981). Food and Agriculture Organization of the United Nations. https://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FStandards%252FCXS%2B33-1981%252FCXS_033e.pdf

Famouri, M., Hosseini, E., Sabzchehreh, Z., Izadi, L., & Ghanbarian, F. (2025). Characterizations of emulsions and emulsion gels stabilized by thermally formed bitter almond gum-soybean protein isolate conjugates. Food Chemistry, 493, 145823. https://doi.org/10.1016/J.FOODCHEM.2025.145823

Feng, S., Guo, Y., Liu, F., Li, Z., Chen, K., Handa, A., & Zhang, Y. (2023). The impacts of complexation and glycated conjugation on the performance of soy protein isolate-gum Arabic composites at the o/w interface for emulsion-based delivery systems. Food Hydrocolloids, 135, 108168. https://doi.org/10.1016/J.FOODHYD.2022.108168

Friedman, M., & Brandon, D. L. (n.d.). REVIEWS Nutritional and Health Benefits of Soy Proteins †. https://doi.org/10.1021/jf0009246

Fukushima, D. (2004). Soy proteins. Proteins in Food Processing, 123–145. https://doi.org/10.1533/9781855738379.1.123

Gao, H., Ma, L., Cheng, C., Liu, J., Liang, R., Zou, L., Liu, W., & McClements, D. J. (2021). Review of recent advances in the preparation, properties, and applications of high internal phase emulsions. In Trends in Food Science and Technology (Vol. 112, pp. 36–49). Elsevier Ltd. https://doi.org/10.1016/j.tifs.2021.03.041

Gavahian, M., Mousavi Khaneghah, A., Lorenzo, J. M., Munekata, P. E. S., Garcia-Mantrana, I., Collado, M. C., Meléndez-Martínez, A. J., & Barba, F. J. (2019). Health benefits of olive oil and its components: Impacts on gut microbiota antioxidant activities, and prevention of noncommunicable diseases. Trends

in Food Science & Technology, 88, 220–227. https://doi.org/10.1016/J.TIFS.2019.03.008

Gharbi, N., & Labbafi, M. (2019). Influence of treatment-induced modification of egg white proteins on foaming properties. In Food Hydrocolloids (Vol. 90, pp. 72–81). Elsevier B.V. https://doi.org/10.1016/j.foodhyd.2018.11.060

Guo, M. (2009). SOY FOOD PRODUCTS AND THEIR HEALTH BENEFITS. Functional Foods, 237–277. https://doi.org/10.1533/9781845696078.237

Hao, Z. Z., Peng, X. Q., & Tang, C. H. (2020). Edible pickering high internal phase emulsions stabilized by soy glycinin: Improvement of emulsification performance and pickering stabilization by glycation with soy polysaccharide. Food Hydrocolloids, 103, 105672. https://doi.org/10.1016/J.FOODHYD.2020.105672

Hasenhuettl, G. L., & Hartel, R. W. (2008). Food emulsifiers and their applications: Second edition. In Food Emulsifiers and Their Applications: Second Edition. Springer New York. https://doi.org/10.1007/978-0-387-75284-6

Huang, Y., He, W., Zhao, M., McClements, D. J., Xu, Y., Li, L., Dong, W., Hu, X., & Li, C. (2025). Unraveling the health contributions of five key bioactives in virgin olive oil: A dose-based comparative review. Trends in Food Science & Technology, 164, 105274. https://doi.org/10.1016/J.TIFS.2025.105274

Hofman, D. L., van Buul, V. J., & Brouns, F. J. (2016). Nutrition, Health, and Regulatory Aspects of Digestible Maltodextrins. Critical reviews in food science and nutrition, 56(12), 2091–2100. https://doi.org/10.1080/10408398.2014.940415

International Olive Council. (2024). *World Market of Olive Oil and Table Olives – Data from December 2024*. International Olive Council. https://www.internationaloliveoil.org/world-market-of-olive-oil-and-table-olives-data-from-december-2024/

Jimenez-Lopez, C., Carpena, M., Lourenço-Lopes, C., Gallardo-Gomez, M., M. Lorenzo, J., Barba, F. J., Prieto, M. A., & Simal-Gandara, J. (2020). Bioactive compounds and quality of extra virgin olive oil. In Foods (Vol. 9, Issue 8).

MDPI Multidisciplinary Digital Publishing Institute. https://doi.org/10.3390/foods9081014

Julian McClements, D. (2023). Food Emulsions: Principles, Practices, and Techniques, Second Edition (CRC Series in Contemporary Food Science).

Kan, X., Chen, G., Zhou, W., & Zeng, X. (2021a). Application of protein-polysaccharide Maillard conjugates as emulsifiers: Source, preparation and functional properties. In Food Research International (Vol. 150). Elsevier Ltd. https://doi.org/10.1016/j.foodres.2021.110740

Kan, X., Chen, G., Zhou, W., & Zeng, X. (2021b). Application of protein-polysaccharide Maillard conjugates as emulsifiers: Source, preparation and functional properties. In Food Research International (Vol. 150). Elsevier Ltd. https://doi.org/10.1016/j.foodres.2021.110740

Keerati-u-rai, M., & Corredig, M. (2011). Soy Protein Functionality: Emulsion and Gels. Comprehensive Biotechnology, Second Edition, 4, 543–551. https://doi.org/10.1016/B978-0-08-088504-9.00324-X

Liang, W., Zhan, X., Wang, P., Li, C., Zhang, L., Rong, J., Liu, R., Xiong, S., & Hu, Y. (2025). Recent progress in protein-based high internal-phase Pickering emulsions: Composition, stabilization, applications, and future trends. In Food Research International (Vol. 208). Elsevier Ltd. https://doi.org/10.1016/j.foodres.2025.116245Jackson, Lauren & Lee, Ken. (1991). Microencapsulation in the food industry. LWT - Food Science and Technology. 24. 289-297.

Liang, W., Zhan, X., Wang, P., Li, C., Zhang, L., Rong, J., Liu, R., Xiong, S., & Hu, Y. (2025). Recent progress in protein-based high internal-phase Pickering emulsions: Composition, stabilization, applications, and future trends. In Food Research International (Vol. 208). Elsevier Ltd. https://doi.org/10.1016/j.foodres.2025.116245

Monteleone, E. (2013). Olive Oil Sensory Science. Wiley Global Research (STMS). https://bookshelf.vitalsource.com/books/9781118332504

Marchal, L. M., Beeftink, H. H., & Tramper, J. (1999). Towards a rational design of commercial maltodextrins. Trends in Food Science & Technology, 10(11), 345–355. https://doi.org/10.1016/S0924-2244(00)00018-2

Mills, E. (2004). ADDITIVES | Extenders. Encyclopedia of Meat Sciences, 6–11. https://doi.org/10.1016/B0-12-464970-X/00142-2

Nooshkam, M., Varidi, M., & Verma, D. K. (2020). Functional and biological properties of Maillard conjugates and their potential application in medical and food: A review. Food Research International, 131, 109003. https://doi.org/10.1016/J.FOODRES.2020.109003

National Center for Biotechnology Information (2024). PubChem Compound Summary for CID 5280489, Beta-Carotene. Retrieved April 5, 2024 from https://pubchem.ncbi.nlm.nih.gov/compound/Beta-Carotene.

O Flynn, T. D., Hogan, S. A., Daly, D. F. M., O Mahony, J. A., & McCarthy, N. A. (2021). Rheological and Solubility Properties of Soy Protein Isolate. *Molecules (Basel, Switzerland)*, *26*(10), 3015. https://doi.org/10.3390/molecules26103015

Peri, C. (2014). The Extra-Virgin Olive Oil Handbook. Wiley Global Research (STMS). https://bookshelf.vitalsource.com/books/9781118460436

Peng, X., Ji, Y., Zhao, K., & Shen, X. (2025). Development of quinoa protein-saccharide conjugates stabilized high internal phase Pickering emulsions for 3D printing and β-carotene delivery. Food Chemistry, 496, 146785. https://doi.org/10.1016/J.FOODCHEM.2025.146785

Rauh, V., & Xiao, Y. (2022). The shelf life of heat-treated dairy products. International Dairy Journal, 125, 105235. https://doi.org/10.1016/J.IDAIRYJ.2021.105235

Rehman, A., Liang, Q., Karim, A., Assadpour, E., Jafari, S. M., Rasheed, H. A., Virk, M. S., Qayyum, A., Rasul Suleria, H. A., & Ren, X. (2024). Pickering high internal phase emulsions stabilized by biopolymeric particles: From production to high-performance applications. In Food Hydrocolloids (Vol. 150). Elsevier B.V. https://doi.org/10.1016/j.foodhyd.2024.109751

Riolo, A., & Poole, S. (2024). Olive Oil For Dummies. Wiley Professional Development (P&T). https://bookshelf.vitalsource.com/books/9781394282876

Sadeghi, M., Mousavi, M., Yarmand, M. S., Salami, S. A., Sarlak, Z., & Parandi, E. (2025). Ultrasound-intensified wet-heating induced Maillard reaction between hemp cake protein and maltodextrin: Structural characterisation, techno-functional and antioxidant properties. Ultrasonics Sonochemistry, 121, 107536. https://doi.org/10.1016/J.ULTSONCH.2025.107536

Shakoor, A., Zhang, C., Xie, J., & Yang, X. (2022). Maillard reaction chemistry in formation of critical intermediates and flavour compounds and their antioxidant properties. Food Chemistry, 393, 133416. https://doi.org/10.1016/J.FOODCHEM.2022.133416

Suroso, A. S. (2013). *Kualitas Minyak Goreng Habis Pakai Ditinjau dari Bilangan Peroksida, Bilangan Asam dan Kadar Air*. Indonesian Pharmaceutical Journal. Retrieved January 24, 2026, from https://jkefarind.com/index.php/jki/article/view/2882/1487

Tiefenbacher, K. F. (2017). Technology of Main Ingredients—Water and Flours. Wafer and Waffle, 15–121. https://doi.org/10.1016/B978-0-12-809438-9.00002-8

Tirgarian, B., Farmani, J., Farahmandfar, R., Milani, J. M., & Van Bockstaele, F. (2022). Ultra-stable high internal phase emulsions stabilized by protein-anionic polysaccharide Maillard conjugates. Food Chemistry, 393. https://doi.org/10.1016/j.foodchem.2022.133427

Kiritsakis, A., & Shahidi, F. (2017). Olives and Olive Oil as Functional Foods. Wiley Global Research (STMS). https://bookshelf.vitalsource.com/books/9781119135333

Kuswanto, Kapti Rahayu. (2017). Maltodekstrin dalam Produk Pangan. Diakses dari https://www.foodreview.co.id/blog-5669138-Maltodekstrin-dalam-Produk-Pangan.html pada 26 Juni 2024 pukul 19.43 WIB.

Kritchevsky D. (2000). Impact of Red Palm Oil on Human Nutrition and Health. Food and Nutrition Bulletin 21(2):182-188. doi:10.1177/156482650002100212

Ussia, S., Ritorto, G., Mollace, R., Serra, M., Tavernese, A., Altomare, C., Muscoli, C., Fini, M., Barillà, F., Indolfi, C., Perrone Filardi, P., Mollace, V., & Macrì, R. (2025). Exploring the Benefits of Extra Virgin Olive Oil on Cardiovascular Health Enhancement and Disease Prevention: A Systematic Review. *Nutrients*, *17*(11), 1843. https://doi.org/10.3390/nu17111843

USDA Foreign Agricultural Service, & US Department of Agriculture. (January 6, 2025). Consumption of olive oil worldwide from 2012/13 to 2024/25 (in million metric tons) [Graph]. In Statista. Retrieved December 14, 2025, from https://www-statista-com.ezproxy.ugm.ac.id/statistics/940491/olive-oil-consumption-worldwide/

Urango, A. C. M., Meireles, M. A. A., & Silva, E. K. (2024). Maillard conjugates produced from proteins and prebiotic dietary fibers: Technological properties, health benefits and challenges. In Trends in Food Science and Technology (Vol. 147). Elsevier Ltd. https://doi.org/10.1016/j.tifs.2024.104438

Zha, F., Yang, Z., Rao, J., & Chen, B. (2020). Conjugation of Pea Protein Isolate via Maillard-Driven Chemistry with Saccharide of Diverse Molecular Mass: Molecular Interactions Leading to Aggregation or Glycation. Cite This: J. Agric. Food Chem, 68, 10157–10166. https://doi.org/10.1021/acs.jafc.0c04281

Zhang, Y., Xie, Y., Shao, J., Yue, X., & Li, M. (2025). Maillard reaction-based conjugates as carrier strategies for delivery of bioactive compounds: A review. Current Opinion in Food Science, 61, 101260. https://doi.org/10.1016/J.COFS.2024.101260

Zhao, C. Bin, Zhou, L. Y., Liu, J. Y., Zhang, Y., Chen, Y., & Wu, F. (2016). Effect of ultrasonic pretreatment on physicochemical characteristics and rheological properties of soy protein/sugar Maillard reaction products. Journal of Food

Science and Technology, 53(5), 2342–2351. https://doi.org/10.1007/s13197-016-2206-z

Zhu, L., Liao, H., Zhuang, K., Sang, S., Chen, L., Chang, X., Zhang, Q., Lv, Q., Liu, X., Liu, X., & Ding, W. (2025). Mechanism of ultrasonic-alkali-thermal modification for enhancing the emulsifying properties of rice protein and its stability in high-internal-phase emulsions. Ultrasonics Sonochemistry, 120, 107469. https://doi.org/10.1016/J.ULTSONCH.2025.107469