

## DAFTAR PUSTAKA

Abdullah, F., Ismail, R., Ghazali, R., & Idris, Z. (2018). Total phenolic contents and antioxidant activity of palm oils and palm kernel oils at various refining processes. *Journal of Oil Palm Research*, 30(DECEMBER), 682–692. <https://doi.org/10.21894/jopr.2018.0058>

Agarwal, D., Mui, L., Aldridge, E., McKinney, J., Hewson, L., & Fisk, I. D. (2021). The progression of lipid oxidation,  $\beta$ -carotenes degradation and sensory perception of batch-fried sliced sweet potato crisps during storage. *Food & Function*, 12(10), 4535–4543. <https://doi.org/10.1039/D0FO03100C>

Alkandari, S., Al-Hassawi, F., Aldughpassi, A., Sidhu, J. S., Al-Amiri, H. A., Al-Othman, A., Ahmed, N., & Ahmad, R. (2021). Pilot scale production of functional foods using red palm olein: Antioxidant, vitamins' stability and sensory quality during storage. *Saudi Journal of Biological Sciences*, 28\*(10), 5547–5554. <https://doi.org/10.1016/j.sjbs.2021.06.032>

Anggraeni, A. A., Triwitono, P., Lestari, L. A., & Harmayani, E. (2024). Evaluation of glucomannan as a fat replacer in the dough and cookies made from fermented cassava flour and soy protein concentrate. *Food Chemistry*, 434. <https://doi.org/10.1016/j.foodchem.2023.137452>

Asadi, S. Z., Khan, M. A., & Zaidi, S. (2022). A study on the shelf life of cookies incorporated with sapota and beetroot leaf powders. *Journal of Food Science and Technology*, 59(10), 3848–3856. <https://doi.org/10.1007/s13197-022-05408-1>

Awuchi, C. G., Amagwula, I. O., Igwe, V. S., & Gonzaga, A. I. (2018). Effects of repeated deep frying on refractive index and peroxide value of selected vegetable oils. *International Journal of Advanced Academic Research: Sciences, Technology & Engineering*, 4\*(4), 106–107. <https://www.researchgate.net/publication/325066839>

Azarbad, M. H., & Jeleń, H. (2015). Determination of Hexanal—an Indicator of Lipid Oxidation by Static Headspace Gas Chromatography (SHS-GC) in Fat-Rich Food Matrices. *Food Analytical Methods*, 8, 1727–1733. <https://doi.org/10.1007/s12161-014-0043-0>

Badan Pusat Statistik. (2024). *Statistik kelapa sawit Indonesia 2023* (Vol. 17). Badan Pusat Statistik. <https://www.bps.go.id/en/publication/2024/11/29/d5dcb42ab730df1be4339c34/indonesia-n-oil-palm-statistics-2023.html>

Cassiday, L. (2017). Red palm oil. *Lipid Library*. American Oil Chemists' Society. <https://www.aocs.org/resource/red-palm-oil>

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). <https://doi.org/10.1016/j.afres.2023.100270>

Chavan, R. S., Sandeep, K., Basu, S., & Bhatt, S. (2015). Biscuits, Cookies, and Crackers: Chemistry and Manufacture. In *Encyclopedia of Food and Health* (pp. 437–444). Elsevier Inc. <https://doi.org/10.1016/B978-0-12-384947-2.00076-3>

Choe, E., & Min, D. B. (2007). Chemistry of deep-fat frying oils. *Journal of Food Science*, 72(5), R77–R86. <https://doi.org/10.1111/j.1750-3841.2007.00352.x>

Chugh, B., Singh, G., & Kumbhar, B. K. (2014). Studies on the optimization and stability of low-fat biscuit using carbohydrate-based fat replacers. *International Journal of Food Properties*, 17(2), 407–420. <https://doi.org/10.1080/10942912.2013.83>

Costantini, L., Frangipane, M. T., Molinari, R., Garzoli, S., Massantini, R., & Merendino, N. (2023). Hazelnut Skin Waste as a Functional Ingredient to Nutritionally Improve a Classic Shortbread Cookie Recipe. *Foods*, 12(14). <https://doi.org/10.3390/foods12142774>

Curti, E., Federici, E., Diantom, A., Carini, E., Pizzigalli, E., Wu Symon, V., Pellegrini, N., & Vittadini, E. (2018). Structured emulsions as butter substitutes: effects on physicochemical and sensory attributes of shortbread cookies. *Journal of the Science of Food and Agriculture*, 98(10), 3836–3842. <https://doi.org/10.1002/jsfa.8899>

Das, M., & Das, A. (2024). A comprehensive review on strategies for replacing saturated fats in bakery products. *Discover Food*, 4, Article 156. <https://doi.org/10.1007/s44187-024-00240-2>

Davidson, I. (2019). *Biscuit, cookie and cracker production: Process, production and packaging equipment (2nd ed.)*. Academic Press.

Dawodu, M. O., Olutona, G. O., & Obimakinde, S. O. (2015). Effect of temperature on the chemical characteristics of vegetable oils consumed in Ibadan, Nigeria. *Pakistan Journal of Nutrition*, 14(10), 698–707. <https://doi.org/10.3923/pjn.2015.698.707>

Deosarkar, S. S., Khedkar, C. D., & Kalyankar, S. D. (2016). Butter: Manufacture. In B. Caballero, P. Finglas, & F. Toldrá (Eds.), *The encyclopedia of food and health* (Vol. 1, pp. 529–534). Academic Press.

Devi, A., & Khatkar, B. S. (2016). Physicochemical, rheological and functional properties of fats and oils in relation to cookie quality: a review. *Journal of Food Science and Technology* (Vol. 53, Issue 10, pp. 3633–3641). Springer India. <https://doi.org/10.1007/s13197-016-2355-0>

Diamante, L. M., & Lan, T. (2014). Absolute viscosities of vegetable oils at different temperatures and shear rate range of 64.5 to 4835 s<sup>-1</sup>. *Journal of Food Processing, 2014*, Article ID 265780. <https://doi.org/10.1155/2014/265780>

Dziki, D., Lisiecka, K., Gawlik-Dziki, U., Różyło, R., Krajewska, A., & Cacak-Pietrzak, G. (2022). Shortbread Cookies Enriched with Micronized Oat Husk: Physicochemical and Sensory Properties. *Applied Sciences (Switzerland)*, 12(24). <https://doi.org/10.3390/app122412512>

El-Hadad, N., Abou-Gharbia, H. A., Abd El-Aal, M. H., & Youssef, M. M. (2010). Red palm olein: Characterization and utilization in formulating novel functional biscuits. *Journal of the American Oil Chemists' Society*, 87(3), 295–304. <https://doi.org/10.1007/s11746-009-1497-x>

Emebu, S., Osaikhuiwuomwan, O., Mankonen, A., Udoeye, C., Okieimen, C., & Janáčová, D. (2022). Influence of moisture content, temperature, and time on free fatty acid in stored crude palm oil. *Research Square*. <https://doi.org/10.21203/rs.3.rs-1300228/v1>

Ess Team. (2025, March 19). Consumer shifts in healthy bakery consumption: The demand for functional and clean label foods. *ESSFeed*. <https://essfeed.com/consumer-shifts-in-healthy-bakery-consumption-the-demand-for-functional-and-clean-label-foods-consumer-shifts-in-healthy-bakery-consumption-the-demand-for-functional-and-clean-label-foods/>

Gao, Z., Zhu, Y., Jin, J., Jin, Q., & Wang, X. (2023). Chemical–physical properties of red palm oils and their application in the manufacture of aerated emulsions with improved whipping capabilities. *Foods*, 12(21), 3933. <https://doi.org/10.3390/foods12213933>

Ghendov-Mosanu, A., Netreba, N., Balan, G., Cojocari, D., Boestean, O., Bulgaru, V., Gurev, A., Popescu, L., Deseatnicova, O., & Reșitca, V. (2023). Effect of bioactive compounds from pumpkin powder on the quality and textural properties of shortbread cookies. *Foods*, 12, 3907. <https://doi.org/10.3390/foods12213907>

Giarnetti, M., Paradiso, V. M., Caponio, F., Summo, C., & Pasqualone, A. (2015). Fat replacement in shortbread cookies using an emulsion filled gel based on inulin and extra virgin olive oil. *LWT*, 63(1), 339–345. <https://doi.org/10.1016/j.lwt.2015.03.063>

Giusti, M. M., & Wrolstad, R. E. (2001). Color measurement. In R. E. Wrolstad (Ed.), *Current protocols in food analytical chemistry*. John Wiley & Sons. <https://doi.org/10.1002/0471142913.faf0102s00>

Goubgou, M., Mahamadou, T., & Noumoua, T. (2020). Effect of three types of oils and their level of incorporation on sensory quality of sorghum cookies. *Food Research*, 4(6), 2498–2505. [https://doi.org/10.26656/fr.2017.5\(3\).572](https://doi.org/10.26656/fr.2017.5(3).572)

Grille, L., Vieitez, I., Garay, A., Romero, M., Jorcín, S., Krall, E., Méndez, M. N., Irigaray, B., Bejarano, E., & López-Pedemonte, T. (2024). Fat profiles of milk and butter obtained from different dairy systems (high and low pasture) and seasons (spring and fall): Focus on healthy fatty acids and technological properties of butter. *Dairy*, 5(3), 555–575. <https://doi.org/10.3390/dairy5030042>

Guichard, E. (2002). Interactions between flavor compounds and food ingredients and their influence on flavor perception. *Food Reviews International*, 18(1), 49–70. <https://doi.org/10.1081/FRI-120003417>

Harianti, R., Marliyati, S. A., Rimbawan, R., & Sukandar, D. (2018). Development of High Antioxidant Red Palm Oil Cake as a Potential Functional Food. *Jurnal Gizi Dan Pangan*, 13(2), 63–70. <https://doi.org/10.25182/jgp.2018.13.2.63-70>

Hasenhuettl, G. L., & Hartel, R. W. (2008). Applications of emulsifiers in baked foods. In G. L. Hasenhuettl & R. W. Hartel (Eds.), *Food emulsifiers and their applications* (2nd ed., pp. 263–284). Springer. [https://doi.org/10.1007/978-0-387-75284-6\\_9](https://doi.org/10.1007/978-0-387-75284-6_9)

Hasibuan, H. A. (2012). Kajian mutu dan karakteristik minyak sawit Indonesia serta produk fraksinasinya. *Jurnal Standardisasi*, 14(1), 13–20. Badan Standardisasi Nasional (BSN). <https://media.neliti.com/media/publications/141227-ID-kajian-mutu-dan-karakteristik-minyak-saw.pdf>

Hasibuan, H. A., Akram, A., Putri, P., & Rangkuti, B. T. (2019). Pembuatan Margarin dan Baking Shortening dari Minyak Sawit Merah dan Aplikasinya dalam Produk Bakery. *AgriTECH*, 38(4), 353. <https://doi.org/10.22146/agritech.32162>

Hidayati, S., Rahmawati, A., Suroso, E., Subeki, & Utomo, T. P. (2025). Impact of high-temperature heating on the chemical stability and sensory quality of red palm oil. *Jurnal Teknik Pertanian Lampung*, 14(1), 215–225. <https://doi.org/10.23960/jtep-l.v14i1.215-225>

Hitlamani, R., Nair, P., & Kulkarni, S. (2025). Optimizing fatty acid composition in cookie formulation using vegetable oil blends: Impacts on dough rheology, physical properties, and sensory qualities. *Journal of Food Science and Technology*. <https://doi.org/10.1007/s11694-025-03124-w>

Hu, H., Wang, Y., Shen, M., Huang, Y., Li, C., Nie, S., & Xie, M. (2022). Effects of baking factors and recipes on the quality of butter cookies and the formation of advanced glycation end products (AGEs) and 5-hydroxymethylfurfural (HMF). *Current Research in Food Science*, 5, 940–948. <https://doi.org/10.1016/j.crfs.2022.05.012>

Jacob, J., & Leelavathi, K. (2007). Effect of fat-type on cookie dough and cookie quality. *Journal of Food Engineering*, 79(1), 299–305. <https://doi.org/10.1016/j.jfoodeng.2006.01.058>

Jusman, & Syamsuddin. (2024). The correlation between sensory evaluation and chemical parameters in palm oil for ensuring quality standards. *International Journal of Research Publication and Reviews*, 5(11), 4–10. Retrieved from <https://ijrpr.com/uploads/V5ISSUE11/IJRPR34601.pdf>

Kozłowska, M., Zbikowska, A., Marciniak-Lukasiak, K., & Kowalska, M. (2019). Herbal extracts incorporated into shortbread cookies: Impact on color and fat quality of the cookies. *Biomolecules*, 9(12). <https://doi.org/10.3390/biom9120858>

Kumari, N., Sindhu, S. C., Rani, V., & Kumari, V. (2021). Shelf life evaluation of biscuits and cookies incorporating germinated pumpkin seed flour. *International Journal of Current Microbiology and Applied Sciences*, 10(1), 1436–1443. <https://doi.org/10.20546/ijcmas.2021.1001.170>

Kumar, P. K., Jeyarani, T., & Gopala Krishna, A. G. (2016). Physicochemical characteristics of phytonutrient retained red palm olein and butter-fat blends and its utilization for formulating chocolate spread. *Journal of Food Science and Technology*, 53(7), 3060–3072. <https://doi.org/10.1007/s13197-016-2279-8>

Loganathan, R., Subramaniam, K. M., Radhakrishnan, A. K., Choo, Y.-M., & Teng, K.-T. (2017). Health-promoting effects of red palm oil: Evidence from animal and human studies. *Nutrition Reviews*, 75(2), 98–113. <https://doi.org/10.1093/nutrit/nuw054>

Loganathan, R., Ahmad Tarmizi, A. H., Vethakkan, S. R., & Teng, K.-T. (2020). Retention of carotenes and vitamin E, and physico-chemical changes occurring upon heating red palm olein using deep-fat fryer, microwave oven and conventional

oven. *Journal of Oleo Science*, 69(3), 167–183.  
<https://doi.org/10.5650/jos.ess19209>

Loganathan, R., Radhika, S., & Rajakumar, D. (2022). Functional cookies developed using red palm oil: quality attributes and consumer acceptability. *Malaysian Palm Oil Board Technical Publication*. <https://tot.mpob.gov.my/wp-content/uploads/2022/10/TT681-Radhika.pdf>

Malaysian Palm Oil Board. (2004). *MPOB Test Method p2.6: Determination of Carotene Content*. In *MPOB Test Methods: A Compendium of Test on Palm Oil Products*. Kuala Lumpur: MPOB.

Mancini, A., Imperlini, E., Nigro, E., Montagnese, C., Daniele, A., Orrù, S., & Buono, P. (2015). Biological and nutritional properties of palm oil and palmitic acid: Effects on health. *Molecules*, 20(9), 17339–17361.  
<https://doi.org/10.3390/molecules200917339>

Manley, D. (2011). *Technology of biscuits, crackers, and cookies (4th ed.)*. Woodhead Publishing.

Marliyati, S. A., Rachmawati, D., & Rachmawati, R. (2021). Physicochemical Properties of Oil Mixtures from Virgin Red Palm Oil with Olive Oil, Corn Oil, Soybean Oil or Sunflower Oil. *Jurnal Penelitian Kelapa Sawit*, 29(1), 21–34.  
<https://doi.org/10.22302/iopri.jur.jpks.v29i1.115>

Marus, M. J. E. (2024, March 15). Berbahan sawit, ketahui perbedaan minyak makan merah dan minyak goreng biasa. *Bisnis.com*.  
<https://ekonomi.bisnis.com/berbahan-sawit-ketahui-perbedaan-minyak-makan-merah-dan-minyak-goreng-biasa>

Mayamol, P. N., Balachandran, C., Samuel, T., Sundaresan, A., & Arumughan, C. (2007). Process technology for the production of micronutrient rich red palm olein. *Journal of the American Oil Chemists' Society*, 84(6), 587–596.  
<https://doi.org/10.1007/s11746-007-1078-9>

Merlino, M., Arena, E., Grasso, A., Fallico, B., Cincotta, F., Verzera, A., Condurso, C., & Brighina, S. (2022). Fat type and baking conditions for cookies recipe: A sensomic approach. *International Journal of Food Science and Technology*, 57(9), 5943–5953. <https://doi.org/10.1111/ijfs.15928>

Mert, B., Erinc, H., Şahin, K., & Tekin, A. (2012). Rheological and microscopic properties of fat blends with similar solid fat content but different trans composition. *Journal of the American Oil Chemists' Society*, 90(1), 17–26.  
<https://doi.org/10.1007/s11746-012-2131-x>

Molyneux, P. (2004). The use of the stable free radical diphenylpicrylhydrazyl (DPPH) for estimating antioxidant activity. *Songklanakarin Journal of Science and Technology*, 26(2), 211–219.  
<https://www.thaiscience.info/journals/Article/SONG/10462423.pdf>

Mudgil, D., Barak, S., & Khatkar, B. S. (2017). Cookie texture, spread ratio and sensory acceptability of cookies as a function of soluble dietary fiber, baking time and different water levels. *LWT*, 80, 537–542.  
<https://doi.org/10.1016/j.lwt.2017.03.009>

Nagendran, R., Unnithan, U. R., Palaniswamy, M., & Srinivasan, M. (2000). Characteristics of red palm oil, a carotene- and vitamin E-rich refined oil for food uses. *Food and Nutrition Bulletin*, 21(2), 189–194.  
<https://doi.org/10.1177/15648265000210021>

Nagi, H. P. S., Kaur, J., Dar, B. N., & Sharma, S. (2012). Effect of storage period and packaging on the shelf life of cereal bran incorporated biscuits. *American Journal of Food Technology*, 7(5), 301–310.  
<https://doi.org/10.3923/ajft.2012.301.310>

Nurkhuzaiyah, S., Norhayati, H., & Noraini, H. (2015). Vitamin E content and oxidative stability of chicken nuggets formulated with red palm oil during frozen storage. *Malaysian Journal of Analytical Sciences*, 19(1), 24–33. Diunduh dari [https://www.ukm.my/mjas/v19\\_n1/pdf/Nurkhuzaiyah\\_19\\_1\\_24.pdf](https://www.ukm.my/mjas/v19_n1/pdf/Nurkhuzaiyah_19_1_24.pdf)

Okpe, A. O. (2022). *A comparative study of chemical analysis of locally made and refined palm kernel oil (Elaeis guineensis)* [Preprint]. ScienceOpen Preprints.  
<https://doi.org/10.14293/S2199-1006.1.SOR-PP8VWDQ.v1>

Olawoye, B., Fagbohun, O. F., Popoola-Akinola, O., Adetola, D. B., Gbadamosi, S. O., & Akanbi, C. T. (2023). That we may eat and be healthy: A case of slowly digestible cookies from cardaba banana starch. *Applied Food Research*, 3, 100342.  
<https://doi.org/10.1016/j.afres.2023.100342>

Onacik-Gür, S., Öztürk, R. C., & Gür, H. (2014). Effects of high-oleic sunflower oil, inulin and lecithin on physical and sensory properties of biscuits. *Food and Nutritional Sciences*, 6(5), 431–439.  
<https://doi.org/10.1080/19476337.2015.1032358>

Paciulli, M., Littardi, P., Carini, E., Paradiso, V. M., Castellino, M., & Chiavaro, E. (2020). Inulin-Based Emulsion Filled Gel As Fat Replacer In Shortbread Cookies: Effects During Storage. *LWT*, 133. <https://doi.org/10.1016/j.lwt.2020.109888>

Pareyt, B., & Delcour, J. A. (2008). The role of wheat flour constituents, sugar, and fat in cookie spread. *Critical Reviews in Food Science and Nutrition*, 48(9), 824–839. <https://doi.org/10.1080/10408390701719223>

Pénicaud, C., Achir, N., Dhuique-Mayer, C., Dornier, M., & Bohuon, P. (2011). Degradation of  $\beta$ -carotene during fruit and vegetable processing or storage: Reaction mechanisms and kinetic aspects: A review. *Fruits*, 66(6), 417–440. <https://doi.org/10.1051/fruits/2011058>

Pérez-Santana, M. V. (2020). Baking with palm oils higher in oleic acid: Effect on bioactive compounds and physical properties of cookies (Master's thesis, University of Florida). *University of Florida Institutional Repository*. [https://ufdcimages.uflib.ufl.edu/UF/E0/05/72/29/00001/Perez\\_Santana\\_M.pdf](https://ufdcimages.uflib.ufl.edu/UF/E0/05/72/29/00001/Perez_Santana_M.pdf)

Perez-Santana, M., Cagampang, G. B., Gu, L., MacIntosh, I. S., Percival, S. S., & MacIntosh, A. J. (2021). Characterization of physical properties and retention of bioactive compounds in cookies made with high oleic red palm olein. *LWT*, 147. <https://doi.org/10.1016/j.lwt.2021.111499>

Perez-Santana, M., James, L., & Li, H. (2022). Use of high oleic palm oils in fluid shortenings and effect on physical properties of cookies. *Foods*, 11(18), 2793. <https://doi.org/10.3390/foods11182793>

Perhimpunan Ahli Teknologi Pangan Indonesia. (2020). *Perspektif global ilmu dan teknologi pangan, Jilid 2*. Percetakan IPB.

Puspita, D., & Labola, Y. A. (2017). Peran antioksidan karotenoid penangkal radikal bebas penyebab berbagai penyakit. *Farmasetika*, 2(2), 1–9. <https://doi.org/10.24198/farmasetika.v2i2.13668>

Purnama, K. O., Setyaningsih, D., Hambali, E., & Taniwiryo, D. (2020). Processing, Characteristics, and Potential Application of Red Palm Oil - A review. *International Journal of Oil Palm*, 3(2), 40–55. <https://doi.org/10.35876/ijop.v3i2.47>

Randhawa, S., & Mukherjee, T. (2023). *Effect of containers on the thermal degradation of vegetable oils*. *Food Control*, 144, 109344. <https://doi.org/10.1016/j.foodcont.2022.109344>

Shahidi, F., & Hossain, A. (2022). Role of Lipids in Food Flavor Generation. *Molecules*, 27(15). <https://doi.org/10.3390/>

Scholtz, S. C., & Bosman, M. J. C. (2005). Consumer acceptance of high-fibre muffins and rusks baked with red palm olein. *International Journal of Food Science*

and Technology, 40(8), 857–866. <https://doi.org/10.1111/j.1365-2621.2005.01012.x>

Selvi Moorthy, K., N. Nagalapura, A., & P., V. (2024). Comparative assessment of edible oil oxidative stability through accelerated stability study. *Biomedicine*, 43(6), 1662–1666. <https://doi.org/10.51248/.v43i6.3524>

Sipayung, Tungkot. (2024, Maret 15). Minyak Sawit Merah : Kandungan, Karakteristik Dan Manfaat. *Palmoilina Asia*. <https://palmoilina.asia/sawit-hub/minyak-sawit-merah/>

Souganidis, E., Laillou, A., Leyvraz, M., & Moench-Pfanner, R. (2013). A comparison of retinyl palmitate and red palm oil  $\beta$ -carotene as strategies to address vitamin A deficiency. *Nutrients*, 5(8), 3257–3271. <https://doi.org/10.3390/nu5083257>

Sumarna, D., Wake, L. S., & Suprpto, H. (2017). Studi karakteristik minyak sawit merah dari pengolahan konvensional CPO. *Jurnal Teknologi Pertanian Universitas Mulawarman*, 12(2), 35–38. <https://www.researchgate.net/publication/331113849>

Tan, B. A., Nair, A., Zakaria, M. I. S., Low, J. Y. S., Kua, S. F., Koo, K. L., Wong, Y. C., Neoh, B. K., Lim, C. M., & Appleton, D. R. (2023). Free fatty acid formation points in palm oil processing and the impact on oil quality. *Agriculture*, 13(5), 957. <https://doi.org/10.3390/agriculture13050957>

Tan, C. H., Lee, C. J., Tan, S. N., Poon, D. T. S., Chong, C. Y. E., & Pui, L. P. (2021). Red palm oil: A review on processing, health benefits and its application in food. *Journal of Oleo Science*, 70(9), 1201–1210. <https://doi.org/10.5650/jos.ess21108>

Teah, Y. K. (2018). *Malaysian Palm Oil in Professional Kitchen*. Malaysian Palm Oil Council. [https://www.mpoc.org.my/wp-content/uploads/2024/01/Malaysian-Palm-Oil-in-Professional-Kitchen-1\\_compressed.pdf](https://www.mpoc.org.my/wp-content/uploads/2024/01/Malaysian-Palm-Oil-in-Professional-Kitchen-1_compressed.pdf)

Teh, S. S., Mah, S. H., Lau, H. L. N., Teng, K. T., & Loganathan, R. (2021). Antioxidant potential of red palm-pressed mesocarp olein. *Journal of Oleo Science*, 70(12), 1719–1729. <https://doi.org/10.5650/jos.ess21147>

Tiwari, M., Chudasama, M., Kataria, A., Chauhan, K. (2023). Cookies. In: Shah, M.A., Valiyapeediyekkal Sunooj, K., Mir, S.A. (eds) *Cereal-Based Food Products*. Springer, Cham. [https://doi.org/10.1007/978-3-031-40308-8\\_4](https://doi.org/10.1007/978-3-031-40308-8_4)

Tyagi, P., Chauhan, A. K., & Aparna. (2019). Effect of storage period on chemical parameters and sensory admissibility of cookies incorporated with stem powder of

giloy (*Tinospora cordifolia*). *Journal of Pharmacognosy and Phytochemistry*, 8(3), 739–742. <https://www.phytojournal.com/archives/2019/vol8issue3/PartN/8-4-177-551.pdf>

Ulfah, M., Ruswanto, A., & Ngatirah. (2016). Karakteristik minyak campuran dari red palm oil dengan palm kernel olein. *AGRITECH*, 36(2), 145–153. <https://media.neliti.com/media/publications/102302-ID-karakteristik-minyak-campuran-red-palm-o.pdf>

U.S. Department of Agriculture, Agricultural Research Service. (2007). *USDA table of nutrient retention factors, release 6*. Nutrient Data Laboratory, Beltsville Human Nutrition Research Center. <https://www.ars.usda.gov/ARSPUserFiles/80400525/Data/retn/retn06.pdf>

Vukušić Pavičić, T., Ačkar, D., Jozinović, A., Babić, J., Miličević, B., & Šubarić, D. (2021). Influence of flour and fat type on dough rheology and technological characteristics of 3D-printed cookies. *Foods*, 10(1), 193. <https://doi.org/10.3390/foods10010193>

Walker, S., Seetharaman, K., & Goldstein, A. (2012). Characterizing physicochemical changes of cookies baked in a commercial oven. *Food Research International*, 48(1), 249–256. <https://doi.org/10.1016/j.foodres.2012.04.003>

Warsito, A. (2023, January 11). Mengenal minyak makan merah, alternatif minyak goreng. *Good News From Indonesia*. <https://www.goodnewsfromindonesia.id/2023/01/11/mengenal-minyak-makan-merah-alternatif-minyak-goreng>

Wu, X., Wu, S., Ji, M., & Yoong, J. H. (2018). Influence of red palm oil on the physicochemical and sensory qualities of flavouring oil gravy for instant noodles. *RSC Advances*, 8(2), 1148–1158. <https://doi.org/10.1039/c7ra12387f>

Zhang, Y., Li, H., Chen, X., & Wang, J. (2025). Optimizing fatty acid composition in cookie formulation using vegetable oil blends: Impacts on dough rheology, physical properties, and sensory qualities. *Journal of Food Measurement and Characterization*, 19, 3124–3136. <https://doi.org/10.1007/s11694-025-03124-w>

Zhou, Y., Zhao, W., Lai, Y., Zhang, B., & Zhang, D. (2020). Edible Plant Oil: Global Status, Health Issues, and Perspectives. *Frontiers in Plant Science*, 11(August), 1–16. <https://doi.org/10.3389/fpls.2020.01315>

Žilić, S., Kocadağlı, T., Vančetović, J., & Gökmen, V. (2016). Effects of baking conditions and dough formulations on phenolic compound stability, antioxidant

capacity and color of cookies made from anthocyanin-rich corn flour. *LWT*, 65, 597–603. <https://doi.org/10.1016/j.lwt.2015.08.057>

Zuhriyah, U. (2024, March 15). Apa itu minyak makan merah PPKS dan bedanya dengan minyak goreng. *Tirto.id*. <https://tirto.id/apa-itu-minyak-makan-merah-ppks-dan-bedanya-dengan-minyak-goreng-gWTL>