

DAFTAR PUSTAKA

- Agustine, F. 2015. Karakteristik cookies dengan variasi lama pengukusan pisang tanduk (*Musa paradisiacal corniculata*) pada tepung pisang pregelatinisasi. Skripsi. Universitas Katolik Widya Mandala Surabaya.
- Aigster, A. 2009. Physicochemical And Sensory Properties Of Resistant Starch-Based Cereal Products And Effects On Postprandial Glycemic And Oxidative Stress Responses In Hispanic Women. Dissertation. The Faculty Of The Virginia Polytechnic Institute. Virginia
- Albu, J., Heilronn, L., Kelley, D. and Smith, S. 2010. Metabolic changes following a 1-year diet and exercise intervention in patients with type 2 diabetes. *Diabetes*, 59, 627-633. doi:10.2337/db09-1239
- Alkarkhi, A.FM, S. bin Ramli, Y.S. Yong, dan A.M. Easa. 2011. Comparing physicochemical properties of banana pulp and peel flours prepared from green and ripe fruits. *J. Food Chemistry*. 129:312-318
- Ang, J.F.; Crosby, G.A. Formulating reduced calorie foods with powdered cellulose. *Food Tech*. 2005, 59(3), 35–38
- Anita, Sri. 2009. Studi Sifat Fisiko-Kimia, Sifat Fungsional Karbohidrat, dan Aktivitas Antioksidan Tepung Kecambah Kacang Komak (*Lablab Purpureus* (L.) Sweet). Skripsi. Fakultas Teknologi Pertanian. Institut Pertanian Bogor.
- Anonim. 1995. Official Methods of Analysis. Association of Official Analytical Chemists, Washington DC.
- Anonim. 2010. Diabetes. http://www.who.int/nmh/publications/fact_sheet_diabetes_en.pdf diakses pada tanggal 14 Maret 2017 pukul 23.15 WIB
- Anonim¹. 2016. Global Report on Diabetes. WHO.
- Anonim². 2016. Kementerian Pertanian.
- Anonim³. 2018. Ratna Prawira, mengolah pisang uter menjadi produk yang bernilai jual tinggi. <http://indonesiaentrepreneur.blogspot.co.id/2014/08/ratna-prawira-mengolah-pisang-uter.html> . Diakes pada 9 Maret 2018 pukul 09.28 WIB.
- Anonim⁴. 2017. Surat analisa dari PT. Lautan Natural Krimerindo.
- Anonim⁵, 2001. AACC report, 2001. The definition of dietary fibre. *Cereal Foods World* 46: 112-126.

- Asp, N. G., & Björck, I. 1992. Resistant starch. *Trends in Food Science & Technology*, 3, 111-114.
- Asp, N.G., Johanson, Halmer, Siljestrom.1983. Rapid enzymatic Assay of Insoluble and Soluble Serat pangan. *J. Agr. Food Chem.* 31 : 476-482.
- Avianty, Selma. 2013. Kandungan Zat Gizi dan Tingkat Kesukaan Snack Bar Ubi Jalar Kedelai Hitam Sebagai Alternatif Makanan Selingan Penderita Diabetes Melitus. Skripsi. Program Studi Ilmu Gizi. Fakultas Kedokteran. Universitas Diponegoro.
- Basuki, Wasito Wahyu., Windi Atmaka., Dimas Rahadian A.M. 2013. Pengaruh Penambahan Berbagai Konsentrasi Gliserol Terhadap Karakteristik Sensoris, Kimia dan Aktivitas Antioksidan Getuk Ubi Jalar Ungu (*Ipomea batatas*). *Jurnal Teknosains Pangan*. Vol. 2. No.1. UNS. Surakarta
- Batterham, R. L., Cohen, M. A., Ellis, S. M., Le Roux, C. W., Withers, D. J., Frost, G. S., ... & Bloom, S. R. 2003. Inhibition of food intake in obese subjects by peptide YY3–36. *New England Journal of Medicine*, 349(10), 941-948.
- Bell, M. E., Peterson, R. G., & Eichberg, J. 1982. Metabolism of Phospholipids in Peripheral Nerve from Rats with Chronic Streptozotocin-induced Diabetes Increased Turnover of Phosphatidylinositol-4, 5-Bisphosphate. *Journal of neurochemistry*, 39(1), 192-200.
- Bello-Perez, L.A., Agama-Acevedo, E., Sayago-Ayerdi, S.G., Moreno-Damian, E., Acapulco, Figuerora, J.D.C., Queretaro. 2000. Some structural, physicochemical and functional studies of banana starches isolated from two varieties growing in Guerrero, Mexico. *Starch*. 52 : 68-73.
- Bharti, S. K., Krishnan, S., Kumar, A., Gupta, A. K., Ghosh, A. K., & Kumar, A. 2015. Mechanism-based antidiabetic activity of Fructo-and isomalto-oligosaccharides: Validation by in vivo, in silico and in vitro interaction potential. *Process Biochemistry*, 50(2), 317-327.
- Bi, Yu, Yayuan Zhang, Huanhuan Jiang, Yan Hong, Zhengbiao Gu, Li Cheng, Zhaofeng Li, Caiming Li. 2017. Molecular structure and digestibility of banana flour and starch. *Food Hydrocolloids*. 72 : 219-227.
- Birt, D. F., Terri B., Suzanne H., Jay-line J., James H., Li L., John M., Samuel M., Gregory J. P., Matthew R., Kevin S., M. Paul S. dan Elizabeth M W. 2013. Resistant Starch: Promise for Improving Human Health^{1,2}. *American Society for Nutrition Adv. Nutr.* 4 : 587-601

- Cameron-Smith, David dan Gregory R. Collier. 2009. Handbook of Serat pangan. Marcel Dekker, Inc. USA.
- Casiraghi, M.C., Brighenti, F., Pellegrini, N., Leopardi, E., Testolin, G., 1993. Effect of processing on rice starch digestibility evaluated by in vivo and in vitro methods. *Journal of Cereal Science* 17, 147–156
- Craig, Maria E., Andrew Hattersley, and Kim C. Donaghue. 2014. Definition, epidemiology and classification of diabetes in children and adolescents. *Pediatric diabetes* 10.s12: 3-12.
- Da Mota, R. V., F.M. Lajolo, C.Ciaccio dan B.R. Cordenunsi. 2000. Composition and functional properties of banana flour from different varieties. *Starchs.* 52 :63-68.
- Day DF, Chung C-H, inventors. 2004. Isomaltooligosaccharides from *Leuconostoc* as neutraceuticals. US Patent 7291607 B2
- Delzenne, N. M., Kok, N., Deloye, P., & Dandriofosse, G. 2000. Dietary fructans modulate polyamine concentration in the cecum of rats. *The Journal of nutrition*, 130(10), 2456-2460.
- Denardin, C.C., Walter, M., Silva, L.P., Souto, G.D., & Fagundes, C.A.A. 2007. Effect of amylose content of rice varieties on glycemic metabolism and biological responses in rats. *Food Chemistry*, 105, 1474–1479
- Dreher, M. L. 2001. Serat pangan overview. *Food Science And Technology-New York-Marcel Dekker-*, 1-16.
- Eastwood, M.A., J.A. Robertson, W.G. Brydon, Dorothy MacDonald. 1983. Measurement of Water-holding Properties of Fibre and Their Faecal Bulking Ability in Man. *British Journal of Nutrition.* 50 : 539-547.
- Eggum, B.O., Juliano, B.O., Perez, C.M., Acedo, E.F., 1993. The resistant starch, undigestible energy and undigestible protein contents of raw and cooked milled rice. *Journal of Cereal Science* 18, 159–170.
- Englyst, H. N., Kingman, S. M., & Cummings, J. H. 1992. Classification and measurement of nutritionally important starch fractions. *European journal of clinical nutrition*, 46, S33-50.
- Erna. 2004. Pengaruh Proses Pengeringan terhadap Sifat Fisiko-Kimia Tepung Kecambah Kedelai (*Glicine max* (L) Merrill) Hasil Germinasi dengan Perlakuan Pendahuluan Xanthan Gum Sebagai Elisitor Fenolik Antioksidan. Skripsi Teknologi Pertanian Institut Pertanian Bogor. Bogor.

- Federer WT .1991. Statistics and society: Data collection and Interpretation, 2nd ed. NY: Marcel dekker, Inc. 142. Diakses 18 Oktober 2016. http://books.google.co.id/books?id=cP6_qcbH7TMC&pg=PT1&lpg=PT1&dq=federer,+statistics+and+society&source.
- Fuentes-Alventosa, J. M., Rodríguez-Gutiérrez, G., Jaramillo-Carmona, S., Espejo-Calvo, J. A., Rodríguez-Arcos, R., Fernández-Bolaños, J., ... & Jiménez-Araujo, A. 2009. Effect of extraction method on chemical composition and functional characteristics of high dietary fibre powders obtained from asparagus by-products. *Food Chemistry*, 113(2), 665-671.
- Gerich, J. E. 1996. Pathogenesis and treatment of type 2 (noninsulin-dependent) diabetes mellitus (NIDDM). *Hormone and metabolic research*, 28(09), 404-412.
- Goldenberg, R., & Punthakee, Z. 2013. Definition, classification and diagnosis of diabetes, prediabetes and metabolic syndrome. *Canadian journal of diabetes*, 37, S8-S11.
- Goni, I., L. Garcia-Diz, E. Manas dan F. Saura-Calixto. 1996. Analysis of resistant starch : a method fo foods and food products. *J. Food Chem.* 56 (4) : 445-449.
- Goyal, S.N., Navya M.R., Kalpesh R.P., Kartik T.N., Shreesh O., Chandragouda R.P., Yogeeta O.A.. 2016. Challenges and issues with streptozotocin-induced diabetes – A clinically relevant animal model to understand the diabetes pathogenesis and evaluate therapeutics. *Chemico-Biological Interactions*. 244:49-63.
- Greenbaum, C. J., Beam, C. A., Boulware, D., Gitelman, S. E., Gottlieb, P. A., Herold, K. C., & Krause-Steinrauf, H. 2012. Fall in C-peptide during first 2 years from diagnosis: evidence of at least two distinct phases from composite Type 1 Diabetes TrialNet data. *Diabetes*, 61(8), 2066-2073.
- Guillon, F dan Champ, M. 2000. Structural and physical properties of dietary fibres, and consequences of processing on human physiology. *Food Research International* 33, 233-245.
- Handojo, Mitha Ayu Pratama. 2016. Pengaruh Varietas Pisang Terhadap Kadar Pati Resisten (RS) serta Efek Hipoglikemik Tepung Pisang Tinggi RS pada Tikus Diabetes Induksi Stz-NA. Thesis. Fakultas Teknologi Pertanian. Universitas Gadjah Mada.
- Hasjim, J., Y. Ai dan J. L. Jane. 2013. Novel applications of amylose-lipid complex as resistant starch type 5. Dalam : Shi, Y.C and C.C. Maningat (ed) : Resistant

starch : sources, applications and health benefits. John Wiley & Sons, Ltd. UK. P 79-94.

Haub, M. D., Kelcie L. H., Enas K. A., Sammy O. dan Paul A. S. 2010. Different Types Of Resistant Starch Elicit Different Glucose Responses In Humans. *Journal Of Nutrition and Metabolism* volume Article ID 230501 : 1–4

Herawati, H. 2011. Potensi Pengembangan Produk Pati Tahan Cerna Sebagai Pangan Fungsional. *Jurnal Litbang Pertanian* Volume 30 (1) : 31-39

Hodsagi, M. 2011. Recent Result Of Investigations Of Resistant Starch. Thesis. Departement Of Applied Biotechnology And Food Sciens. Budapest University Of Technology And Economics. Budapest

Ikujenlola, A.V. dan J.B. Fashakin. 2005. The Physicochemical properties of a complementary diet prepared from vegetable proteins. *J. Food Agric. Environ.* 3 (3 dan 4): 20-22.

Jenkins, D. J., Wolever, T. M., Taylor, R. H., Barker, H., Fielden, H., Baldwin, J. M., Goff, D. V. 1981. Glycemic index of foods: a physiological basis for carbohydrate exchange. *The American journal of clinical nutrition*, 34(3), 362-366.

Johnston, K. L., Thomas, E. L., Bell, J. D., Frost, G. S., & Robertson, M. D. 2010. Resistant starch improves insulin sensitivity in metabolic syndrome. *Diabetic Medicine*, 27(4), 391-397.

Juarez-Garcia, E., Agama-Acevedo, E., Sáyago-Ayerdi, S. G., Rodríguez-Ambriz, S. L., & Bello-Perez, L. A. 2006. Composition, digestibility and application in breadmaking of banana flour. *Plant Foods for Human Nutrition*, 61(3), 131.

Karam, J.H., Patricia, P.R., Salber, and Forsham, P.H., 1996, Pancreatic Hormones and Diabetes Mellitus, In Greenspan, F.S., *Basic and Clinical Endocrinology*, 3rd Ed, 593-649, Prentice-Hall International Inc., London.

Kartika, B.P., Hastuti dan W. Supartono. 1998. *Pedoman Pengujian Inderawi Bahan Pangan*. PAU Pangan dan Gizi UGM, Yogyakarta.

Kayisu, K., Hood, L. F., & Vansoest, P. J. 1981. Characterization Of Starch And Fiber Of Banana Fruit. *Journal Of Food Science*, 46(6), 1885-1890.

Kiyoshi M, Wahachiro T. 2003. Change of polyphenols compounds in banana pulp during ripening. *Food Preserv Sci* 29(6):347–351

Kohmoto T, Fukui F, Takaku H. 1988. Effect of Isomalto- oligosaccharides on human fecal flora. *Bifidobacteria Microflora* 7:61-69.

- Kwon H-K, Jeong H-S, Lee J-H, inventors. 2011. Production of isomaltooligosaccharides and uses thereof. US Patent US8637103 B2
- Larasati, W. 2011. Hubungan Antara Praktik Pemberian Makanan Pendamping Asi (Mp-Asi) Dan Penyakit Infeksi Kaitannya Dengan Status Gizi Pada Bayi Umur 6-12 Bulan (Studi pada keluarga pekerja perkebunan karet di wilayah kerja Puskesmas Boja I Kabupaten Kendal 2010) (Doctoral dissertation, Universitas Negeri Semarang).
- Larsen, H.N., Rasmussen, O.W., Rasmussen, P.H., Alstrup, K.K., Tetens, I., Thilsted, S.H., Hermansen, K., 2000. Glycaemic index of parboiled rice depends on the severity of processing: study in type 2 diabetic subjects. *European Journal of Clinical Nutrition* 54, 380–385.
- Lawrence, J.C., 1994, *Insulin and Oral Hypoglycemic Agents*, In Brody, T.M., Larner, J., Minneman, K.P., and Neu, H.C. (Ed.), *Human Pharmacology*, 2nd Ed., 523-539, Mosby, London.
- Leszczyński, W. 2004. Resistant starch—classification, structure, production. *Polish Journal of Food and Nutrition Sciences*, 13(54), 37-50.
- Li, C. dan Mandeep U. 2010. Canadian Diabetes Association National Nutrition Committee Clinical Update On Dietary Fibre In Diabetes: Food Sources To Physiological Effects. *Canadian Journal of Diabetes* volume 34 (4) : 355 – 361
- Lii, C.Y. dan Chang Y.H. 1991. Study on starch in Taiwan. *Food Reviews International* 7. 185–203.
- Lingga, P. 1986. *Bertanam Ubi-Ubian*. PT Penebar Swadaya. Jakarta
- Mansjoer, A. 2000. *Kapita Selekta Kedokteran*. Edisi 3 Jilid 2. Media Aesculopius. Jakarta
- Marsono, Y. 1998. *Resistant Starch: Pembentukan, Metabolisme Dan Aspek Gizinya*. Agritech, 18(1998).
- Marsono, Y. 2002. Pengaruh Pengolahan Terhadap Pati Resisten Pisang Kepok (*Musa paradisiaca* fa. *typica*) Dan Pisang Tanduk (*Musa paradisiaca* fa. *corniculata*) (Effect Of Processing On The Resistant Starch Of Kepok Banana (*Musa paradisiacal*). *Agritech*, 22(2002).
- Marsono, Y. 2004. Serat pangan dalam perspektif ilmu gizi. Pidato pengukuhan Guru Besar Univeritas Gadjah Mada Yogyakarta.

- Marsono, Y. 2016. The role and mechanism of resistant starch (RS) in reducing plasma glucose concentration. Proceeding of the International Food Conference 2016, Surabaya 20-21 October 2016.
- Marsono, Y. dan Topping, D.L. 1993. Complex carbohydrates in Australian rice products-influence of microwave cooking and food processing. *LWT-Food Science and Technology*. 26 : 364-370.
- Marsono, Y., 1995. Fermentation of Dietary Fibre in the Human Large Intestine: A review. *Indonesian Food and Nutr. Progress*, 2: 48-53.
- Marsono, Y., Gunawan, H., Indrawanto, R. 2017. The effect of fibercreme on serum glucose and lipid profile, SCFA, and characteristic of digesta on the hypercholesterol-diabetic STZ-NA induced *Wistar Rats*. Fakultas Teknologi Pertanian. Universitas Gadjah Mada.
- Marsono, Y., Illman, R.J., Clarke, J.M., Trimble, R.P. and Topping, D.L., 1993. Plasma lipids and large bowel volatile fatty acids in pigs fed on white rice, brown rice and rice bran. *Br. J. Nutr.* 70: 503-513
- Marsono, Y., Noor, Z., Rahmawati, F. 2003. Pengaruh diet kacang merah terhadap kadar gula darah tikus diabetik induksi alloxan. *Jurnal Teknologi dan Industri Pangan* IV (1) :1-6.
- McNeil, N. 1984. The contribution of the large-intestine to energy supplies in man. *American Journal of Clinical Nutrition*. 338-342.
- Mirdhayati, I. 2004. Formulasi dan Karakterisasi Sifat-sifat Fungsional Bubur Garut (*Marananta arudinaceae* Linn) instan sebagai makanan pendamping air susu ibu (MP-ASI). Tesis. Sekolah Pascasarjana Institut Pertanian Bogor.
- Mohapatra, D., Mishra, S., & Sutar, N. 2010. Banana and its by-product utilisation: an overview.
- Molina, M., J.E. Braham dan R. Bressani. 1983. Some Characteristic of Whole Corn : Whole Soybean (70:30) and Rice: Whole Soybean (70:30) Mixtures Processed by Simple Extrusion Cooking. *J. Food Sci.* 48 : 434-437.
- Muchtadi, Tien R., Sugiyono dan Fitriyono A. 2011. Ilmu Pengetahuan Bahan Pangan. Bandung. Alfabeta.
- Mudgil, Deepak. dan Sheweta Barak. 2013. Composition, Properties and Health Benefits of Indigestible Carbohydrate Polymers as Serat pangan : A review. *International Journal of Biological Macromolecules* 61 : 1-6.
- Musita, N. 2012. Kajian Kandungan Dan Karakteristik Pati Resisten Dari Berbagai Varietas Pisang. *Jurnal Teknologi dan Industri Hasil Pertanian*, 14(1).

- Muzdalifah, Dian. 2009. Pengaruh Pratanak Terhadap pati resisten dan sifat hipoglikemik kacang merah (*Phaseolus vulgaris* L.) pada tikus Sprague Dawley. Tesis. Program Pascasarjana UGM.
- Nugent, A. P. 2005. Health properties of resistant starch. *Nutrition Bulletin*, 30(1), 27-54.
- Nugroho, Agung Endro. 2006. Hewan Percobaan Diabetes Mellitus : Patologi dan Mekanisme Aksi Diabetogenik. *Biodiversitas*. 7 (4) : 378-382.
- Nuttall, F. Q. 1993. Serat pangan in the management of diabetes. *Diabetes*, 42(4), 503-508.
- Nyombaire, G., Siddiq, M., & Dolan, K. D. 2011. Physico-chemical and sensory quality of extruded light red kidney bean (*Phaseolus vulgaris* L.) porridge. *LWT-Food Science and Technology*, 44(7), 1597-1602.
- Oakenfull, David. 2001. Physical Chemistry of Serat pangan pada *Handbook of Serat pangan in Human Nutrition 3rd Edition*. Washington D.C. CRC Press.
- Oku, T., & Nakamura, S. 2003. Comparison of digestibility and breath hydrogen gas excretion of fructo-oligosaccharide, galactosyl-sucrose, and isomalto-oligosaccharide in healthy human subjects. *European journal of clinical nutrition*, 57(9), 1150-1156.
- Ovando-Martinez, M., Sáyago-Ayerdi, S., Agama-Acevedo, E., Goñi, I., & Bello-Pérez, L. A. 2009. Unripe banana flour as an ingredient to increase the undigestible carbohydrates of pasta. *Food Chemistry*, 113(1), 121-126.
- Panlasigui, L.N., Thompson, L.U., Jiliano, B.O., Perez, C.M., Yiu, S.H., dan Greenberg, G. R. 1991. Rice varieties with similar amylose content differ in starch digestibility and glycemic response in humans. *American Journal of Clinical Nutrition*. 54 : 871-877.
- Papathanasopoulos, A., & Camilleri, M. 2010. Serat pangan supplements: effects in obesity and metabolic syndrome and relationship to gastrointestinal functions. *Gastroenterology*, 138(1), 65-72.
- Perry, JR dan Ying W. 2016. A Review of Physiological Effect of Soluble and Insoluble Serat pangans. *Journal of Nutrition and Food Sciences* 6 : 476.
- Raben A, Tagliabue A, Christensen NJ, Madsn J, Holst JJ, Astrup A. 1994. Resistant Starch : the effect on postprandial glycemia, hormonal response and satiety. *Am J Clin Nutr* 60:544-51.

- Rahman, Taufik., Rohmah Luthfiyanti., Riyanti Ekafitri. 2011. Optimasi Proses Pembuatan Food Bars Berbasis Pisang. *Jurnal Teknologi Pertanian*. Vol.2. No.1. Subang.
- Rahmawati, A. 2010. Efek hipoglikemik ekstrak kasar polisakarida larut air non pati umbi gadung (*Dioscorea hispida* dennst.) Pada tikus hiperglikemik. Skripsi. Fakultas Teknologi Pertanian. Universitas Brawijaya Malang. Malang
- Ramzy, M.M., A.A. El-sheikh, M.Y. Kamel, S.A. Abdelwahab, M.A. Morsy. 2014. Mechanism of testicular protection of carvedilol in streptozotocin-induced diabetic rats. *Indian J. Pharmacol.*
- Reeves, P.G., F. H. Nilson, dan G. C. Fahey. 1993. Purified Diet For Laboratory Rodents: Final Report Of The American Institute Of Nutrition Ad Hoc Writing Committee On The Reformulation Of AIN-76 A Rodent Diet. *Journal Nutrition* volume 123 : 1939-1951
- Rias, Y. A., dan Ekawati, S. 2017. Hubungan Antara Berat Badan Dengan Kadar Gula Darah Acak Pada Tikus Diabetes Mellitus. *Jurnal Wiyata Penelitian Sains Dan Kesehatan*, 4(1), 72-77.
- Roberfroid, M. 1993. Dietary fiber, inulin, and oligofructose : A review comparing their physiological effects. *Journal critical reviews in food science and nutrition* 33, 103-148.
- Robinson, J. C. 1996. Bananas and plantains, crop production science in horticulture 5. CAB International, Wallingford.
- Rosa Z. E., Shanise L. M. E. H., Diego G. S., Elizabeth H., Juliane M. P. dan Alvaro R. G. D. 2012. Resistant Starch And Thermal, Morphological And Textural Properties Of Heat Moisture Treated Rice Starches With High, Medium And Low Amylose Content. *Journal Starch/Starke* volume 64 (1) : 45-54
- Santaguida, P. L., Balion, C., Hunt, D., Morrison, K., Gerstein, H., Raina, P., Yazdi, H. 2005. Diagnosis, prognosis, and treatment of impaired glucose tolerance and impaired fasting glucose. *Evid Rep Technol Assess (Summ)*, 128(1).
- Santoso, Agus. 2011. Serat Pangan (Serat pangan) dan Manfaatnya Bagi Kesehatan. *Magistra* 75. ISSN 0215-9511.
- Shi Q, Hou Y, Juvonen M, Tuomainen P, Kajala L, Shukla S, Goyal A, Maaheimo H, Katina K, Tenkanen M. 2016. Optimization of isomaltooligosaccharide size distribution by acceptor reaction of *Weissella confusa* dextranucrase and characterization of novel α -(1,2)-branched iso- maltooligosaccharides. *J Agric Food Chem* 64(16):3276–86.

- Silalahi, Jensen. 2006. Makanan Fungsional. Yogyakarta. Kanisius.
- Southgate, David. A.T. 2001. Polysaccharide Food Additives That Contribute to Serat pangan pada Handbook of Serat pangan in Human Nutrition 3rd Edition. Washington D.C. CRC Press.
- Story, J. A. 1980. Dietary fiber and lipid metabolism: an update. In Medical Aspects of Dietary Fiber (pp. 137-152). Springer, Boston, MA.
- Sudarmadji, S., Bambang Haryono, Suhardi. 1989. Analisa Bahan Makanan dan Pertanian. Liberty. Yogyakarta.
- Suyono, S. 1996. Diet pada Diabetes dalam : Buku ajar ilmu penyakit dalam. Fakultas Kedokteran Umum. Universitas Indonesia. Jakarta.
- Syarif R.,H.Halid. 1993. Teknologi Penyimpanan Pangan. Institut Pertanian Bogor,Bogor.
- Szkudelski, T. 2012. Streptozotocin-Nicotinamide-Induced Diabetes In The Rat Characteristics Of The Experimental Model. Experimental Biology and Medicine ISSN : 1535 – 3702 : 481-490
- Topping, D.L dan Clifton, P.M. 2001. Short Chain Fatty Acids and Human Colonic Function : Roles of Starch and Non Starch Polysaccharide. Physiological Reviews. 81 (3) : 1031-1-36.
- Trowell, H.C., Southgate, D.A.T., Wolever, T.M.S., Leeds, A.R., Gas- sull, M.A. and Jenkins, D.J.A. 1976. Dietary fiber redefined. Lancet a: 967.
- Tungland,B.C.,&Meyer,D. 2002. Non digestible oligo and polysaccharides (dietary fiber):their physiology and role in human health and food. Comprehensive Reviews in Food Science and Food Safety, 1(3),90–109.
- Turan, B., & Dhalla, N. S. 2016. Diabetic cardiomyopathy. Springer-Verlag New York.
- Walter, W., Da Silva, L., dan Denardin, C. 2005. Rice and resistant starch : different content depending on chosen methodology. 18 : 279-285.
- Wang, H.F., Lim, P.S., Kao, M.D., Chan, E.C., Lin, L.C., Wang, N.P.. 2001. Use of isolato-oligosaccharide in the treatment of lipid profiles and constipation in hemodialysis patients. Journal of Renal Nutrition. 11 (2) : 73-79.
- Whistler, R. L., & BeMiller, J. N. 1997. Carbohydrate chemistry for food scientists. Eagan press.
- Winarno, F.G. 2004. Kimia Pangan dan Gizi. PT. Gramedia Pustaka Utama, Jakarta.

- Wolever, T. M., Jenkins, D. J., Jenkins, A. L., & Josse, R. G. 1991. The glycemic index: methodology and clinical implications. *The American journal of clinical nutrition*, 54(5), 846-854.
- Yoo, S.H., Kweon, M.R., Kim M.J, Auh J.H., Jung, D.S., Kim, J.R., Yook, C., Kim, J.W., and Park, K.H. 1995. Branched oligosaccharides concentrated by yeast fermentation and effectiveness as a low sweetness humectant. *J Food Sci.* 60 (3) : 516-519.
- Yuliana, Astri. 2010. *Formulasi dan Evaluasi Sifat Produk untuk Penderita Diabetes Berbasis Tepung Kacang Merah*. Skripsi. Fakultas Teknologi Pertanian. Universitas Gadjah Mada.
- Yustiyan. 2013. *Formulasi Bubur Instan Sumber Protein Menggunakan Komposit Tepung Kacang Merah (*Phaseolus vulgaris* L.) dan Pati Ganyong (*Canna edulis* Kerr.) sebagai Makanan Pendamping ASI (MP-ASI)*. Skripsi Fakultas Ekologi Manusia. Institut Pertanian Bogor.
- Zaragoza, E., Riquelme-Navarrete, M. J., Sánchez-Zapata, E., & Pérez-Álvarez, J. A. 2010. Resistant starch as functional ingredient: A review. *Food Research International*, 43(4), 931-942.
- Zazworsky, D , Thomas-Hawkins, C.. 2005. Self-management of chronic kidney disease: Patients shoulder the responsibility for day-to-day management of chronic illness. How can nurses support their autonomy?. *AJN The American Journal of Nursing*, 105(10), 40-48.
- Zhang, W. Q., Wang H. W., Zhang Y. M. dan Yang Y. X. 2007. Effect Of Resistant Starch On Insulin Resistance Of Type 2 Diabetes Mellitus Patiens. *Zhonghua Yu Fang Yi Xue Za Zhi* 41 (2) : 101 – 104
- Zhong Z, Zhu J, Li X, Xu X-Y, Mu X, inventors. 2005. Method for the removal of monosaccharide charide in oligosaccharides production. US Patent 7,906,314.
- Zhou, Z., Fang Wang, XiaoChong Ren, Yuyan Wang, Chris Blanchard. 2015. Resistant starch manipulated hyperglycemia / hyperlipidemia and related genes expression in diabetic rats. *International Journal of Biological Macromolecules*. 75 : 316-321.