

## DAFTAR PUSTAKA

- Aalto, T., Lehtonen, M., dan Varo, P. 1988, "Dietary fiber content of barley grown in Finland", *Cer. Chem.* 65(4) : 284 – 286.
- Adebowale, K.O. dan Lawal, O.S., 2004, "Comparative study of the functional properties of bambarra groundnut (*Voandzeia subterranean*), jack bean (*Canavalia ensiformis*) and mucuna bean (*Mucuna pruriens*) flours". *Food Res. Int.* 37: 355 – 365.
- Al-Sheraji, S.H., Ismail, A., Manap, M.Y., Mustafa, S., Yusof, R.M. dan Hassan, F.A., 2011. "Functional properties and characterization of dietary fiber from *Mangiferapajang* Kort. Fruit pulp". *J. Agric. and Food Chem.* 59 (8): 3980–3985
- Amelia, R dan Widyaningsih, T.D., 2016. "Efek Hipokolesterolemik Teh Instan Berbasis Cincau Hitam (*Mesona palustris* B.L.) Yang Diuji Secara In Vivo". *J. Pangan Agr.* 2(3): 28-33.
- Asp, N.G., Johansson, C.G., Hallmer, H. dan Siljestrom, M., 1983, "Rapid Enzymic Assay of Insoluble and Soluble Dietary Fiber". *J. Agric. Food Chem.* 31 : 476 – 482.
- Asbar, R. 2014. "Peningkatan Pati Resisten Tipe III pada Tepung Singkong Modifikasi (Mocaf) dengan Perlakuan Pemanasan - Pendinginan Berulang dan Aplikasinya pada Pembuatan Mi Kering". Thesis. Institut Pertanian Bogor. Bogor
- Anonim, 1990, "Complex Carbohydrates in Foods: The report of The British Nutrition Foundation's Task Force", London: Chapman & Hall.
- Anonim, 1996, "Official Methods of Analysis. Of AOAC International, 18th Ed". AOAC International Suite 500. 481 North Frederick Avenue. Gaithersburg. Maryland. USA.
- Anonim, 2009, "Jangan Sepelekan Koro Pedang!", [bisniskeuangan.kompas.com/read/2009/07/25/20071218/Jangan.Sepelekan.Koro.Pedang](http://bisniskeuangan.kompas.com/read/2009/07/25/20071218/Jangan.Sepelekan.Koro.Pedang), Diakses tanggal 10 Januari 2018
- Anonim, 2011, "Buah Polong Koro Pedang dan Biji Koro Pedang". [Tanamankoropedang.wordpress.com/category/tanaman-koro-pedang/](http://Tanamankoropedang.wordpress.com/category/tanaman-koro-pedang/), Diakses tanggal 10 Januari 2018.

- Anugrahati, N.A, Pranoto, Y, Marsono, Y, Marseno, D.W. 2017<sup>a</sup>. Structural Changes in Cooked Rice Treated with Cooling-Reheating Process and Coconut Milk Addition as Observed With FT-IR and <sup>13</sup>C NMR. *Agritech* 37 (1): 77 - 80.
- Anugrahati, N.A, Pranoto, Y, Marsono, Y, Marseno, D.W. 2017<sup>b</sup>. Perubahan Struktur Pati dan Pembentukan RS5 akibat Pendinginan-Pemanasan Berulang dan Penambahan Lipida pada Penanakan Nasi. Disertasi. Program Studi S3 Ilmu Pangan. Fakultas Teknologi Pertanian. Universitas Gadjah Mada. Yogyakarta.
- Anwar, T.B., 2004, “Dislipidemia sebagai faktor resiko penyakit jantung koroner”, e-USU Repository, Fakultas Kedokteran, Universitas Sumatra Utara.
- Artiss, J.D.dan Zak, B., 1997,“Measurement of cholesterol concentration”,dalam Rifai, N., Warnick G.R. dan Dominickzak, M.H. Eds. *Handbook of Lipoprotein Testing*, Washington: AACC Press: 99-114.
- Benitez, V., Molla, E., Martin-Cabrejas, M.A., Aguilera, Y., Lopez-Andreu, J., dan Esteban, R.M., 2011, “Effect of sterilisation on dietary fibre and physicochemical properties of onion by-products”, *Food Chem.* 127: 501 – 507.
- Betancur-Ancona, D., Peraza-Mercado, G., Moguel-Ordonez, Y. dan Fuertes-Blanco, S., 2004,“Physicochemical Characterization of Lima Bean (*Phaseolus lunatus*) and Jack bean (*Canavalia ensiformis*) Fibrous Residues”, *Food Chem.* 84: 287 – 295.
- Benitez, V., Molla, E., Martin-Cabrejas, M.A., Aguilera, Y., Lopez-Andreu, J., dan Esteban, R.M., 2011, “Effect of sterilisation on dietary fibre and physicochemical properties of onion by-products”, *Food Chem.* 127: 501 – 507.
- Bianchini, F., Caderni, G., Dolara, P., dan Fantetti, L. 1989, “Effect of dietary fat, starch and cellulose on fecal bile acids in mice”.*J. Nutr.* 119(11) : 1617 – 1624.
- Bjorck, I., Nyman, M., Pedersen, P., Siljestrom, M., Asp, N.G. dan Eggum, B.O., 1987, “Formation of enzyme resistant starch during autoclaving of wheat starch: Studies in vitro and in vivo”,*J. Cer. Sci.* 6: 159-72.
- Black, J.G., 1993, “Microbiology : Principles and Application”, Prentice – Hall Inc, New Jersey : hal. 334.

- Bringelsson, S., Dimberg, L.H., dan Kamal-Eldin, A. 2002. "Effect of Commercial Processing on Levels of Antioxidants in Oats (*Avena Sativa* L.)". *J. Agric. Food Chem.* (50) : 1890 – 1896.
- Brown, I. 1996. "Complex carbohydrates and Resistant starch", *Nutr. Rev* 54(11): 5115 – 5119.
- Brownlee, I.A., Dettmar, P.W., Strugala, V. dan Pearson, J.P. 2006. "The interaction of dietary fibres with the colon". *Cur. Nutr. and Food Sci.* 2: 243-264.
- Canti, M., 2014. "Karakterisasi Isolat Protein Koro Pedang Putih (*Canavalia ensiformis* L) dan Pemanfaatannya sebagai Binder pada Sosis Ayam". Thesis. Program Studi Ilmu dan Teknologi Pangan. Fakultas Teknologi Pertanian. Universitas Gadjah Mada. Yogyakarta.
- Chau, C.F.dan Huang, Y.L., 2004, "Comparison of the chemical composition and physicochemical properties of different fibres prepared from the peel of *Citrus sinensis* L. cv. Liucheng", *J. Agr. Food Chem.* 51: 2615 – 2618.
- Chang, Y.P., Tan, M.P., Lok, W.L., Pakianathan, S. dan Supramaniam, Y., 2014, "Making Use of Guava Seed (*Psidium guajava* L.): The Effects of Pre-treatments on Its Chemical Composition", *Pl. Foods Hum. Nutr.* 69: 43 – 49.
- Chen, W.J., Anderson, J.W. dan Jennings, D., 1984, "Propionate may mediate the hypocholesterolemic effects of certain soluble fibers in cholesterol-fed rats", *Proc. Soc. Exp. Biol.Med.* 175: 215 – 218.
- Chen, Z., Ma, K.Y., Liang, Y., Peng, C. dan Zuo, Y., 2011, "Role and classification of cholesterol-lowering functional foods", *J. Funct. Foods* 3: 61 – 69.
- Chen, Y., Ye, R., Yin, L.dan Zhang, N, 2014, "Novel blasting extrusion processing improved the physicochemical properties of soluble dietary fiber from soybean residue and in vivo evaluation", *J. Food Eng.* 120: 1 – 8.
- Cheng, H. dan Lai, M., 2000, "Fermentation of resistant rice starch produces propionate reducing serum and hepatic cholesterol in rats", *J. Nutr.*: 1991 – 1995.
- Cole, T.G., S.G. Klotzsh dan McNamara, J. 1997. "Measurement of Triglyceride Concentration". in: Rifai N., Warnick, G.R. and Dominiczak, M.H. *Handbook of Lipoprotein testing.* AACC Press Washington. 115 - 126.

- Cornfine, C., Hasenkopf, K., Eisner, P., dan Schweiggert, U., 2010, "Influence of chemical and physical modification on the bile acid binding capacity of dietary fibre from lupins (*Lupinus angustifolius* L.)", *Food Chem.* 122: 638 – 644.
- Cummings, J.H., Beatty, E.R., dan Kingman, S.H., 1996, "Digestion and physiological properties of resistant starch in the human large bowel". *Brit. J. Nutr.* 75(5) : 733 – 747.
- Damat, Marsono, Y., Haryadi, dan Cahyanto, M.N., 2008, "Efek hipokolesterolemik dan hipoglikemik pati-garut butirrat pada tikus Sprague dawley", *M. Farm. Ind.* 19(3): 109 – 116.
- Daou, C. dan Zhang, H., 2013, "Optimization of processing parameters for extraction of total, insoluble and soluble dietary fibers of defatted rice bran", *Em. J. Food Agric.* 25(8): 562 – 575.
- Deeg, R. dan Ziegenhorn, J., 1983, "Kinetic Enzymatic Method for Automated Determination of Total Cholesterol in Serum", *Clin. Chem.* 29: 1798 – 1802.
- Diass, W.C. dan Estiasih, T. 2015. "Pengaruh senyawa bioaktif umbi – umbian keluarga Dioscoreaceae terhadap kondisi profil lipid darah: kajian pustaka". *J. Pangan Agr.* 3(2): 424 – 430.
- Dongowsky, G., 2007, "Interactions between dietary fiber – rich preparations and glycoconjugated bile acids in vitro". *Food Chem.* 104: 390 – 397.
- Duenas, M., Sarmiento, T., Aguilera, Y., Benitez, V., Molla, E., Esteban, R.M. dan Martin-Cabrejas, M.A., 2016. "Impact of Cooking and germination on phenolic composition and dietary fiber fractions in dark beans (*phaseolus vulgaris* L.) and lentils (*lens culinaris* L.)". *LWT - Food Sci.Tech.* (66): 72 – 78.
- Dundar, A.N dan Gocmen, D., 2013, "Effects of autoclaving temperature and storing time on resistantstarch formation and its functional and physicochemical properties". *Carb. Polym.* (97) : 764 – 771.
- Dziedzic, K., Gorecka, D., Kucharska, M. dan Przybylska, B., 2012, "Influence of technological process during buckwheat groats production on dietary fibre content and sorption of bile acids". *Food Res. Int.* 47: 279 – 283.
- Eckel, W., Stone, P., Ellis, S., dan Colwell, J., 1997. "Cholesterol Determination in HDL Separated by Three Different Methods". *Clin. Chem.* 23: 882 – 884.

- Elleuch, M., Bedigian, D., Roiseux, O., Besbes, S., Blecker, C., dan Attia, H., 2011, “Dietary Fibre and Fibre-Rich By-Products of Food Processing: Characterisation, Technological Functionality and Commercial Applications: A Review”, *Food Chem.* 124: 411 – 421.
- Escarpa AM, Gonzalez C, Morales MD, dan Callixto FS. 1996. An approach to the influence of nutrients and other food constituents on rice starch formation. Diakses tanggal 3 Maret 2018.
- Esonu, B.O., Udedibie, A.B.I., Herbert, U. dan Odey, J.O., 1996, “Comparative evaluation of raw and cooked Jackbean (*Canavalia ensiformis*) on the performance of weaner rabbits”, *W. Rabbit. Sci.* 4(3): 139 – 141.
- Estiasih, T. 2006, “Teknologi dan aplikasi polisakarida dalam pengolahan pangan”, UB Press, Malang.
- Femenia, A., Lefebvre, A.C., Thebaudin, J.Y., Robertson, J.A., dan Bourgeois, C.M., 1997, Physical and sensory properties of model foods supplemented with cauliflower fiber”, *J. Food Sci.* 62: 635 – 639.
- Foster, K., Holt, S. H., dan Brand-Miller, J. C., 2002, “International table of glycemic index and glycemic load values”. *Am. J. Clin. Nutr.* 76(1) : 5–56.
- Furda, I., 1990, “Interaction of dietary fibre with lipids – mechanistic theories and their limitations. New developments of dietary fibre”, pp. 67 – 82, Furda I. dan Brine, C.J. ed. Plenum Press. New York. USA.
- Fuentes-Zaragosa, E., Riquelme-Navarrete, M.J., Sanchez-Zapata, E., dan Perez-Alvarez, J.A., 2010, “Resistant starch as functional ingredient: A review”. *Food Res. Int.* 43: 931 – 942.
- Goni, I., Garcia-Diz, L., Manas, E. dan Saura-Calixto, F., 1996, “Analysis of resistant starch: a method for foods and food products”, *Food Chem.* 56(4) : 445 -449.
- Gorecka, D., Korczak, J., Balcerowski, E. dan Decyk, K., 2002, “Sorption of bile acids and cholesterol by dietary fiber of carrots, cabbage and apples”, *E. J. Pol. Agric. Univ.* 5(2), <http://www.ejpau.media.pl/volume5/issue2/food/art-02.html>. Diakses tanggal 10 Desember 2017.
- Gorecka, D., Korczak, J., Konieczny, P., Hes, M. dan Flaczyk, E., 2005, “Adsorption of bile acids by cereal products”. *Cer. Foods W.* 50: 176 – 178.
- Goyal, A. dan Yusuf, S., 2006, “The burden of cardiovascular disease in the Indian subcontinent”, *Indian J. Med. Res.* 124: 235 – 244.

- Guillon, F. dan Champ, M.M.J., 2002, "Carbohydrate fractions of legumes: uses in human nutrition and potential for health", *Brit. J. Nutr.* 88, Suppl. 3: S293-S306.
- Goni, I., Garcia-Diz, L., Manas, E. dan Saura-Calixto, F., 1996, "Analysis of resistant starch: a method for foods and food products", *Food Chem.* 56(4) : 445-449.
- Harding, S.V., Sapirstein, H.D., Rideout, T.C., Marinangeli, C.P.F., Dona, A.K.M. dan Jones, P.J.H., 2014, "Consumption of wheat bran modified by autoclaving reduces fat mass in hamsters", *Eur. J. Nutr.* 53: 793 – 802.
- Huang, Y.L., Chow, C.J., dan Fang, Y.J., 2011, "Preparation and Physicochemical Properties of Fiber-Rich Fraction from Pineapple Peels as a Potential Ingredient", *J. Food Drug An.* 19(3): 318 – 323.
- Haralampu, S.G., 2000, "Resistant starch – a review of the physical properties and biological impact of RS<sub>3</sub>", *Carb. Pol.* 41: 285 – 292.
- Harding, S.V., Sapirstein, H.D., Rideout, T.C., Marinangeli, C.P.F., Dona, A.K.M. dan Jones, P.J.H., 2014, "Consumption of wheat bran modified by autoclaving reduces fat mass in hamsters", *Eur. J. Nutr.* 53: 793 – 802.
- Hardiningsih, R. dan Nurhidayat, N., 2006, "Pengaruh Pemberian Pakan Hiperkolesterolemia terhadap Bobot Badan Tikus Putih Wistar yang Diberi Bakteri Asam Laktat", *Biodiversitas* 7(2) : 127 – 130.
- Haryono, Y., 2013, "Produksi Kedelai Merosot Jateng Kembangkan Koro Pedang", <http://krjogja.com/read/187780/jateng-kembangkan-koropedang.kr>, (diakses tanggal 10 Desember 2017).
- Henningsson, A.M., Bjorck, I.M.E. dan Nyman, M.G.L., 2002, "Combinations of Indigestible Carbohydrates Affect Short-Chain Fatty Acid Formation in the Hindgut of Rats", *J. Nutr.* 0022-3166: 3098 – 3104.
- Hernawati, W., Manalu, A., Suprayogi, dan Astuti, D.A. 2013. "Caragenan food fiber supplementation in diet to fix parameter of blood lipid in hypercholesterolemia mice". *Makara Health Series* 17 (1).
- Herpandi, Astawan, M., Wresdiyati, T. dan Palupi, N.S. 2006. "Perubahan profil lipida, kolesterol digesta dan asam propionate pada tikus dengan diet tepung rumput laut". *J. tekn. Ind. pangan* 17(3): 227 – 232.
- Holland, B., Unwin, I. D., dan Buss, D. H. 1992. "Fruit and nuts. First supplement to 5th edition of McCance and Widdowson's the composition of foods". London, UK: Her Majesty's Stationery Office.

- Huth, M., Dongowski, G., Gebhardt, E. dan Flamme, W. 2000. "Functional properties of dietary fiber enriched extrudates from barley". *J. Cer. Sci.* 32(2) : 115 – 128.
- Ihedioha, J.I., Noel-Uneke, O.A. dan Ihedioha, T.E, 2013, "Reference values for the serum lipid profile of albino rats (*Rattus norvegicus*) of varied ages and sexes". *Comp. Clin. Pathol.* 22(1) : 93 – 99.
- Ismawati, Asni, E., dan Hamidy, M.Y., 2012, "Pengaruh Air Perasan Umbi Bawang Merah (*Allium ascalonicum* L.) terhadap Malondialdehid (MDA) Plasma Mencit yang Diinduksi Hiperkolesterolemia". *J. Nat. Ind.* 14(2) : 150 – 154.
- Jimenez, A., Rodriguez, R., Fernandez-Caro, I., Guillen, R., Fernandez-Bolanos, J., dan Heredia, A., 2000, "Dietary fibre content of table olives processed under different European styles: study of physico-chemical characteristics", *J. Sci. Food Agric.* 86: 1903 – 1908.
- Jinglin, Y., J., Wang, S., Fengmin, J., Sun, L., dan Yu, J. 2009, "The structure of C-type rhizoma *Dioscorea* starch granule revealed by acid hydrolysis method", *Food Chem.* 113(2): 585 – 591.
- Johansson C.G. dan Siljestrom M., 1984, "Dietary fiber of bread and formation of RS on baking", *Z. Leb. Forsch* 179: 24-28.
- Katzung, B.G., Masters, S.B., dan Trevor, A.J., 2012, "Basic and clinical pharmacology, 12<sup>th</sup> edition", McGrawHill Medical. New York.
- Kavita, V., Varghese, S., Chitra G.R. dan Jamuna, P., 1998, "Effects of processing, storage time and temperature on the resistant starch of foods", *J. Food Sci.Tech.* 35(4): 299-304.
- Kuan, Y.H. dan Liong, M.T., 2008, "Chemical and physicochemical characterization of agrowaste fibrous materials and residues", *J. Agric. Food Chem.* 56: 9252 – 9257.
- Lai, L.N., Karim, A.A., Norziah, M.H. dan Seow, C.C., 2004, "Effects of Na<sub>2</sub>CO<sub>3</sub> and NaOH on Pasting Properties of Selected Native Cereal Starches", *J. Food Sci.* 69(4).
- Lawal, O.S. dan Adebawale, K.O., 2005, "Physicochemical characteritics and Thermal Properties of Chemically Modified Jack Bean (*Canavalia ensiformis*) Starch", *Carb. Pol.* 60: 331-341.

- Lopes-Virella, M.F., Stone, P., Ellis, S. dan Colwell, J.A., 1977, "Cholesterol Determination in High-Density Lipoproteins Separated by Three Different Methods", *Clin. Chem.* 23(5) : 882 – 884.
- Lopez, H.W., Levrat-Verny, M.A., Coudray, C., Besson, C., Krespine, V. dan Messenger, A., 2001, "Class 2 resistant starches lower plasma and liver lipids and improve mineral retention in rats", *J. Nutr.* 131: 1283-1289.
- Malkki, A., 2001, "Physical properties of dietary fiber as keys to physiological functions". *Cer. Foods W.* 46: 196 – 199.
- Marfo, K., Wallace, P., Timpo, G., dan Simpson, B.K. 1990. "Cholesterol lowering effect of jackbean (*Canavalia ensiformis*) seed protein". *General Pharmacology: The Vascular System* 21(5) : 753 – 757.
- Mariyanto, S., Fatimah, S., Sugiri dan Marsono, Y. 2013. The Effects of red guava fruits supplementation on the SCFA and cholesterol production in caecum of hypercholesterolemic rats. *Agritech* 33 (3): 334 - 339.
- Marsono, Y., 1998, "Resistant starch : pembentukan, metabolisme dan aspek gizi – nya", *Agritech* 18 (4) : 29 – 35.
- Marsono, Y., 2003, "Serat pangan dalam perspektif ilmu gizi", Pidato Pengukuhan Jabatan Guru Besar pada Fakultas Teknologi Pertanian Universitas Gadjah Mada. Yogyakarta.
- Marsono, Y., 2004, "Serat Pangan dalam Perspektif Ilmu Gizi", Pidato Pengukuhan Jabatan Guru Besar pada Fakultas Teknologi Pertanian Universitas Gadjah Mada, Yogyakarta.
- Martin-Cabrejas, M.A., Diaz, M.F., Aguilera, Y., Benitez, V., Molla, E., dan Esteban, R.M. (2008). "Influence of germination on the soluble carbohydrates and dietary fibre fractions in non-conventional legumes". *Food Chem.* 107(3): 1045 – 1052.
- Martinez-Flores, H.F., Yoon-Kil-Chang, Martinez-Bustos, F. dan Sgarbieri, V., 2004, "Effect of high fiber products on blood lipids and lipoproteins in hamsters", *Nutr. Res.* 24(1): 85-93.
- Mudgil, D. dan Barak, S., 2013, "Composition, properties and health benefits of indigestible carbohydrate polymers as dietary fiber : A review", *Int. J. Biol. Macr.* 61: 1-6.
- Muchtadi, D., N.S. Palupi and M. Astawan. 1993. *Metabolisme Zat Gizi: Sumber, fungsi dan kebutuhan bagi manusia (Metabolism Nutrition: Source, function and human needs)*. Pustaka sinar harapan. Jakarta.

- Murdiati, A., Wuryastuty, H., Marsono, Y. dan Harmayani, E., 2009, “Penurunan Glukosa dan Perubahan Profil Lipida Serum Tikus Sprague-Dawley Hiperlikemia-Hiperkolesterolemia Akibat Asupan Sorbitol-Oleat Poliester (SOPE)”. *Biota* 14(3) : 139 – 149.
- Murdiati, A, Anggrahini, S, Supriyanto, Alim, A. 2015. “Peningkatan kandungan protein mie basah dari tapioca dengan substitusi tepung koro pedang putih (*Canavalia ensiformis* L.)”. *Agritech* 35: 251 – 260.
- Naumann, E., Van Rees, A.B., Onning G., Oste, R., Wydra, M. dan Mensink, R.P., 2006, “ $\beta$ -Glucan incorporated into a fruit drink effectively lowers serum LDL-cholesterol concentrations”, *Am. J. Clin. Nutr.* 83(3): 601 – 605.
- Niba, I.L., 2003, “Effect of storage period and temperature on resistant starch and beta-glucan content in cornbread”, *Food Chem.* 83(4): 493 – 498.
- Nugent, A.P., 2005, “Health properties of resistant starch”, British Nutrition Foundation, London, UK.
- Nwokoro, O. dan Anya, F.O., 2011, “Linamarase Enzyme from *Lactobacillus delbrueckii* NRRL B-763: Purification and Some Properties of a  $\beta$ -Glucosidase”, *J. Mex. Chem. Soc.* 55(4): 246 – 250.
- Ochoa, L., Michel, J.J.P., dan Soto, J.O., 2014. “Complex carbohydrates as a possible source of high energy to formulate functional feeds”, *Adv. Food Nutr. Res.* 73 : 259 – 288.
- Ogbu, N. 2016. “What is cholestyramine, and how does it work ?. [https://www.medicinenet.com/cholestyramine/article.htm#what\\_is\\_cholestyramine\\_and\\_how\\_does\\_it\\_work\\_\(mechanism\\_of\\_action\)?](https://www.medicinenet.com/cholestyramine/article.htm#what_is_cholestyramine_and_how_does_it_work_(mechanism_of_action)?)”. Diakses tanggal 21 November 2017.
- Pangestika, U., 2016, “Peningkatan kandungan serat pangan larut air pada koro pedang putih (*Canavalia ensiformis* L. DC) melalui perlakuan *autoclaving* – pendinginan berulang”, Thesis, Fakultas Teknologi Pertanian, Universitas Gadjah Mada, Yogyakarta.
- Plummer, D.T. 1977. “An introduction to practical biochemistry”. Tata Mc Graw Hill Publication Co. Ltd. Bombay.
- Prosky, L., Asp., N.G., Schweizer, T.F., DeVries, J.W. dan Furda, I., 1988, “Determination of insoluble, soluble and total dietary fibre in foods and food products: interlaboratory study”, *J. Assoc. Off. Anal. Chem.* 71(5): 1017-1023.

- Putri, M.S., 2016, “Peningkatan kandungan pati resisten koro pedang putih (*Canavalia ensiformis* L. DC) dengan perlakuan *autoclaving* – pendinginan berulang”, Thesis, Fakultas Teknologi Pertanian, Universitas Gadjah mada, Yogyakarta.
- Redondo, A., Villaneuva, M.J., Rodriguez, M.D., dan Saco, M.D., 1997, “Autoclaving effects on the dietary fibre content of carrots (*Daucus carrota*) and turnips (*Brassica napus*): an evaluation of different methods”, *Z. Leb. Unt. Forsch A*. 205: 457 – 463.
- Ranhoira G.S., Gelroth, J.A., Astroth, K. dan Eisenbraun, G.J., 1991a, “Effect of resistant starch on intestinal responses in rats”, *Cer. Chem.* 68(2): 130-132.
- Ranhoira, G.S., Gelroth, J.A. dan Eisenbraun, G.J., 1991b, “High-fiber white flour and its use in cookie products”, *Cer. Chem.* 68(4): 432-434.
- Reeves, P.G. 1993. “AIN-93 Purified diets for laboratory rodents: Final report of the American Institute of Nutrition ad hoc writing committee on the reformulation of the AIN-76A rodent diet”. *J. Nutr.* 123: 1939 - 1951.
- Richmond, W. 1973. “Enzymatic Determination of total cholesterol”. *J. Clin. Chem* 19: 1350 - 1354.
- Robertson, G.I., Monredon, F.D., Dysseler, P., Guillon, F., Amado, R., dan Thibault, J.F., 2000, “Hydration properties of dietary fibre and resistant starch: An European collaborative study”, *LWT – Food Sci.Tech.* 33: 72 – 79.
- Rosida dan Rosida, D.F., 2011, “Evaluasi nilai gizi tepung pra-masak pisang tanduk dan pisang raja nangka”, *J. Tekn. Ind. Pangan* 22(2): 125 – 129.
- Rubens, M., Coletti, A.T. dan Mosca, L., 1998, “Treatment Strategies for management of serum lipids: lessons learned from lipid metabolism, recent clinical trials, and experience with the HMG CoA reductase inhibitors”, *Prog. CVD Dis.* 41(2): 95 – 116.
- Russin, T.A., Arcand, Y. dan Boye, J.I., 2007, “Particle Size Effect on Soy Protein Isolate Extraction”, *J. Food Proc. Pres.* (31): 308 – 319.
- Sajilata, M.G., Singhai, R.S. dan Kulkarni, P.R., 2006, “Resistant Starch – A Review”. Food Engineering and Technology Dept., Institute of Chemical Technology, Mumbai, India.
- Saura-Calixto, F., 2011, “Dietary fibre as a carrier of dietary antioxidants: an essential physiological function”, *J. Agric. Food Chem.* 59(1): 43 – 49.

- Schaeffer, E.J., Lichtenstein, A.H., Lamon – Fava, S., McNamara, J.R. dan Ordovas, J.M. 1995. Lipoprotein, nutrition, aging, and atherosclerosis. *Am. J. Clin. Nut.* 61: 726S - 40S.
- Serena, A dan Knudsen, K.E.B. 2007. “Chemical and physicochemical characterization of co-products from vegetable food and agro industries”. *An. Feed Sci. Tech.* 139: 109 – 124.
- Serougne, C., Felgines, C., Ferezou, J., Hajri, T., Bertin, C., dan Mazur, A. 1995, “Hypercholesterolemia Induced by Cholesterol- or Cystine-Enriched Diets Is Characterized by Different Plasma Lipoprotein and Apolipoprotein Concentrations in Rats”, *J. Nutr.* 125: 35 – 41.
- Setiarto, R.H.B., Jenie, B.S.L., Faridah, D.N., Saskiawan, I. 2015. “Kajian Peningkatan Pati Resisten yang Terkandung Dalam Bahan Pangan Sebagai Sumber Prebiotik”. *J. Ilmu Pertanian Ind.* Vol. 20(3); 191 – 200.
- Sheahan, C.M., 2013, “Jack Bean (*Canavalia ensiformis* (L.) DC)”, [http://plants.usda.gov/plantguide/pdf/pg\\_caen4.pdf](http://plants.usda.gov/plantguide/pdf/pg_caen4.pdf). Diakses tanggal 10 Januari 2018.
- Shin S, Byun J, Park KW, dan Moon TW. 2004. “Effect of partial acid and heat moisture treatment of formation of resistant tuber starch”. *J. Cer. Chem.* 81(2):194-198.
- Siddhuraju, P. dan Becker, K., 2001, “Species/variety differences in biochemical composition and nutritional value of Indian tribal legumes of the genus *Canavalia*”. *Nahrung/Food* 45(4): 224 – 233.
- Sievert, D. dan Pomeranz, Y., 1989, “Enzyme-resistant starch. I. Characterization and evaluation by enzymatic, thermoanalytical, and microscopic methods”, *Cer. Chem.* 66(4): 342-347.
- Sivoli, L., 2007, “Starch digestibility and morphology of physically modified jack bean (*C. ensiformis*) seed flours”, *An. Feed Sci.Tech.* 136: 338 – 345.
- Slinkard, K., dan Singleton, V.L., 1977, “Total Phenol Analysis : Automation and Comparison with Manual Methods”, *Am. J. Enol Victic* 28 : 49 – 55.
- Sridhar, K.R., dan Seena, S., 2006, “Nutritional and Antinutritional Significance of Four Unconventional Legumes of The Genus *Canavalia* – A Comparative Study”, *Food Chem.* 99: 267 – 288.

- Soral-Smietana, M., Wronkowska, M. dan Amarowicz, R., 2000, "Health Promoting Function of Wheat or Potato Resistant Starch Preparations Obtained by Physico-Biochemical Process", dalam Barsby, T.L., Donald, A.M., dan Frazier, P.J., 2000, *Starch : Advances in Structure and Function*, Roy. Soc. Chem. Cambridge. UK: 116 -127.
- Sowbhagya, H.B., Suma, P.F., Mahadevamma, S., dan Tharanathan, R.N, 2007, "Spent residue from cumin – a potential source of dietary fiber", *Food Chem.* 104: 1220 – 1225.
- Subagio, A., 2005, "Studies on Physicochemical, Functional and Nutritional Properties of Proteins from Indonesia Non-Oil Beans For Their Development as Food Additives", Faculty of Agricultural Technology, University of Jember.
- Tenorio, MD., Espinosa-Martos, I., Prestamoo, G. dan Ruperez, P., 2010, "Soybean Whey Enhance Mineral Balance and Cecal Fermentation in Rats", *Eur. J. Nutr.* 49 (3): 155 – 163.
- Theuwissen, E. dan Mensink, R.P., 2008, "Water-soluble dietary fibers and cardiovascular disease", *Phys. Behav.* 94: 285 – 292.
- Topping, D., 2007, "Cereal complex carbohydrates and their contribution to human health", *J. Cer. Sci.* 46 : 220 – 229.
- Tosh, S.M. dan Yada, S., 2009, "Dietary Fibres in Pulse Seeds and Fractions : Characterization, functional attributes, and applications", *Food Res. Int.* 43: 450 – 460.
- Trinidad, P.T., Mallillin, A.C., Valdez, D.H., Loyola, A.S., Askali-Mercado, F.C., Castillo, J.C., Encabo, R.R., Masa, D.B., Maglaya, A.S., dan Chua, M.T. 2006. "Dietary fiber from coconut flour: a functional food". *Inn. Food Sci. Em. Tech.* 7: 309 – 317.
- Viuda-Martos, M., Lopez-Marcos, M.C., Fernandez-Lopez, J., Sendra, E., Lopez-Vargas, J.H. dan Perez-Alvarez, J.A., 2010, "Role of Fiber in Cardiovascular Diseases : A Review", *Comp. Rev. Food Sci. Food Saf.* 9: 240 – 257.
- Wang, N., Hatcher, D.W., Tyler, R.T., Toews, R., dan Gawalko, E.J., 2010, "Effect of cooking on the composition of beans (*Phaseolus vulgaris* L.) and chickpeas (*Cicer arietinum* L.). *Food Res. Int.* 43(2): 589 – 594.
- Wennberg, M. dan Nyman, M., 2004, "On the possibility of using high pressure treatment to modify physico-chemical properties of dietary fibre in white cabbage (*Brassica oleracea var. capitata*)", *Inn. Food Sci. Em. Tech.* 5: 171 – 177.

- West, R., Seetharaman, K., Duizer, L.M. 2013. "Effect of Drying Profile and Whole Grain Content on Flavour and Texture of Pasta". *J. Cer. Sci.* (58): 82 – 88.
- Wolever, T.M.S., Jenkins, D.J.A., Vuksan, V., Jenkins, A.L., Buckley, G.C., Wong, G.S., dan Josse, R.G., 1992, "Beneficial effect of a low glycaemic index diet in type 2 diabetes". *Diab. Med.* 9(5) : 451 – 458.
- Wong, J.M., de Souza, R., Kendall, C.W., Emam, A. dan Jenkins, D.J., 2006, "Colonic health: Fermentation and short chain fatty acids". *J. Clin. Gastro.* 40: 235 – 243.
- Wresdiyati, T., Hartanta, A.B., dan Astawan, M. 2012. "Seaweed (*Eucheuma Cottonii*) increased the level of Superoxide Dismutase (SOD) in kidney of hypercholesterolemic rats". *J. Vet.* 12 (2): 126-135.
- Zhao, X.H. dan Lin Y., 2009, "The impact of coupled acid orpullulanase debranching on theformation ofresistant starch from banana starch withautoclaving–cooling cycles". *Eur. Food Res. Tech.* 230(1): 179 - 184.