

DAFTAR PUSTAKA

- Abubakar, A. 2004. Isolasi Peptida Anti Hipertensi dari Protein Susu. J. Indon. Trop. Anim. Argic. 29 (3): 121-128.
- AOAC. Official Methods of Analysis of the Association of Official Analytical Chemists, 16th Eed. Washington DC : AOAC 2005.
- Ardiansyah, Hitoshi S., Yuto I., Takuya K., and Michio K. 2011. Regulation of Blood Pressure and Glucose Metabolism Induced by L-tryptophan in Stroke-Prone Spontaneously Hypertensive Rats. Nutrition & Metabolism, 8:45
- Artari, R., dan Pratanti H. P. 2017. Keragaman Lima Aksesori Kacang Koro (*Phaseolus lunatus* L.) pada Dua Kondisi Pemupukan. Prosiding Seminar Hasil Penelitian Tanaman Aneka Kacang dan Umbi. 658- 665.
- Balti R., Bougatef A., Sila A., Guillochon D., Dhulster P., Nedjar-Arroume N. 2015. Nine Novel Angiotensin I-Converting Enzyme (ACE) Inhibitory Peptides from Cuttle Fish (*Sepia officinalis*) Muscle Protein Hydrolysates and Antihypertensive Effect of the Potent Active Peptide in Spontaneously Hypertensive Rats, FoodChem. 170 : 519–525.
- Baudoin JP, Rocha O, Degreef J, Maquet A, Guarino L. 2004. Ecogeography, Demography, Diversity and Conservation of *Phaseolus lunatus* L. In the Central Valley of Costa Rica. In: Systematic and Ecogeographic Studies on Crop Genepools 12. International Plant Genetic Resource Institute [IPGRI], Roma, Italy.
- Benjakul, S., & Morrissey M. T. (1997). Protein Hydrolysates from Pacific Whiting Solid Wastes. Journal of Agricultural and Food Chemistry, 45, 3423–3430.
- Bougatef, A., Nedjar-Arroume N., Ravallec-Plé R., Leroy Y., Guillochon D., Barkia, A., & Nasri M. 2008. Angiotensin I-Converting Enzyme (ACE) Inhibitory Activities of Sardinelle (*Sardinella aurita*) by-products Protein Hydrolysates Obtained by Treatment with Microbial and Visceral Fish Serine Proteases. Food Chemistry, 111(2), 350–356.
- Budi Widianarko, Rika Pratiwi, Soedarini, Rossana Dewi, Sri Wahyuningsih, danNunik Sulistiyani. 2003. Menuai Polong, Sebuah Pengalaman Advokasi Keragaman Hayati. Gramedia Widiasarana. Jakarta.
- Bujang, A., and Nurul A.T. 2014. Change on Amino Acid Content in Soybean, Garbanzo Bean and Groundnut During Pre-treatment and Tempe Making. Sains Malaysiana, 43(4), 551-557.
- Castellano P, AristoyMC, SentandreuMA´, Vignolo G, Toldra´ F. 2013. Peptides with Angiotensin I Converting Enzyme (ACE) Inhibitory Activity Generated

from Porcine Skeletal Muscle Proteins By the Action of Meat-Borne Lactobacillus. J Proteomics 89:183–90.

Chel-Guerrero, L., Adriana A. S., Santiago G. T., Gloria D., and Maria C. A. 2007. Physicochemical and Structural Characterization of Ilma Bean (*Phaseolus lunatus*) Globulins. LWT, 40 : 1537-1544.

Chiang, W. D., Tsou, M. J., Tsai, Z. Y., & Tsai, T. C. 2009. Angiotensin I-Converting Enzyme Inhibitor Derived from Soy Protein Hydrolysate and Produced by Using Membrane Reactor. Food Chemistry, 98(4), 725–732.

Church, F. C., Harold E Swaisgood, D. H. P. and G. L. C. 1983. Spectrophotometric Assay Using o-Phthaldialdehyde for Determination of Proteolysis in Milk and Isolated Milk Proteins z, 66.

Cushman DW, Cheung HW. 1971. Spectrophotometric Assay and Properties of the Angiotensin Converting Enzyme of the Rabbit Lung. Biochem Pharmacol 20 :1637 – 1648.

Cian RE, Vioque J, Drago SR. 2015. Structure–Mechanism Relationship of Antioxidant and ACE I Inhibitory Peptides from Wheat Gluten Hydrolysate Fractionated by pH. Food Res Intl 69:216–23.

Dakwa,S., Saiki-Dawson E., Diako C., Annan N. T., and Amoa-Awua W. K. 2005. Effect of Boiling and Roasting on the Fermentation of Soybeans into Dawadawa (soy-dawadawa). Int. J. Food Microbiol.104:69-82.

Darewicz, M., Borawska J., Vegarud G. E., Minkiewicz P., and Iwaniak A. 2014. Angiotensin I-Converting Enzyme (ACE) Inhibitory Activity An ACE Inhibitory Peptides of Salmon (*Salmo salar*) Protein Hydrolysates Obtained by Human and Porcine Gastrointestinal Enzymes. International Journal of Molecular Sciences, 15, 14077–14101.

Deddish, P.A., Wang, J., Michel, B., Morris, P.W., Davidson, N.O., Skidgel, R.A., Erdös, E.G. 1994. Naturally Occurring Active N-Domain of Human Angiotensin I-Converting Enzyme. Proc. Natl. Acad. Sci. 91, 7807–7811.

Eckert E, Zambrowicz A, Pokora M, Setner B, Dałbrowska A, Szoltyś M, Szewczuk Z, Polanowski A, Trziszka T, Chrzanowska J. 2014. Egg-yolk Protein By-Product As A Source of ACE-Inhibitory Peptides Obtained with using Unconventional Proteinase from Asian Pumpkin (*Cucurbita ficifolia*). J Proteomics 110:107–16.

Elegado, FB.,Fuji Y. 1993. Growth of Rhizopus Strains on Soybean and Their Protease Formation. Journal of faculty of agriculture, Kyushu-Univ, 37:315-324.

- Fadly, I. 2014. Aktivitas Inhibisi Enzim Pengubah Angiotensin Pada Hidrolisat Tempe Koro Pedang (*Canavalia ensiformis* L.) Secara In Vitro. Skripsi. Departemen Biokimia. Institute Pertanian Bogor.
- Gibbs, B. F., Zoygman, A., Masse, R., & Mulligan, C. 2004. Production and Characterization of Bioactive 643 Peptides from Soy Hydrolysate and Soy-Fermented Food. *Food Research International*, 37, 123.
- Gocke, Noyan. 2004. L-arginine and Hypertension. *American Society for Nutritional Science*. 0022-3166/04.
- González-Rábade N, Badillo-Corona JA, Aranda-Barradas JS, Oliver-Salvador MDC. 2011. Production of Plant Proteases in Vivo and in Vitro — A Review. *Biotechnol Advan* 29:983–996. doi:10.1016/j.biotechadv.2011.08.017.
- Guerrero, L.C., Mario D.M., Alma M.A., Gloria D.O., David B.A., 2012. Lima Bean (*Phaseolus lunatus*) Protein Hydrolysates with ACE-I Inhibitory Activity. *Food and Nutrition Sciences*, 3: 511-521.
- Hernández-Ledesma, B., Lourdes, A., Mercedes, R. Dan Isidra, R. 2004. Angiotensin Converting Enzyme Inhibitory Activity in Commercial fermented products. Formation of peptides under simulated gastrointestinal digestion. *Journal of Agriculture and Food Chemistry* 52(6): 1504-1510.
- Hidayat, N., Padaga, Masdiana C., and Suhartini S. 2008. *Mikrobiologi Industri*. Jakarta: Penerbit Andi.
- Himaya S.W.A., Ngo D.H., Ryu B.M., and Kim S.K. 2012. An Active Peptide Purified from Gastrointestinal Enzyme Hydrolysate of Pacific Cod Skin Gelatin Attenuates Angiotensin-1 Converting Enzyme (ACE) Activity and Cellular Oxidative Stress. *Food Chem.* 132 : 1872–1882.
- Ibe, S., Yoshida K., Kumada K., Tsurushiin S., Furusho T., and Otobe K. 2009. Antihypertensive Effects of Natto, a Traditional Japanese Fermented Food, in Spontaneously Hypertensive Rats. *Food Sci. Technol. Res.*
- Jamdar, S. N., Rajalakshmi V., Pednekar M. D., Juan F., Yardi V., and Sharma A. 2010. Influence of Degree of Hydrolysis on Functional Properties, Antioxidant Activity and ACE Inhibitory Activity of Peanut Protein Hydrolysate. *Food Chemistry*, 121, 178–184.
- Jang, JH., Seung-Chan J., Jeong-Han K., Yun-Hae L., Young-Cheoul J., Jong-Soo L. 2011. Characterization of A New Antihypertensive Angiotensin I-Converting Enzyme Inhibitory Peptide from *Pleurotus cornucopiae*. *Food Chemistry*, 127 : 412-418.
- Jia, J., Qiongying W., Hui Y., Zhongzheng G. 2015. Purification and Molecular Docking Study of A Novel Angiotensin-I Converting Enzyme (ACE)

- Inhibitory Peptide from Alcalase Hydrolysate of Ultrasonic-Pretreated Silkworm Pupa (*Bombyx mori*) Protein. *Process Biochemistry*, 50 : 876-883.
- Jimsheena, VK., Gowda LR. 2010. Arachin Derived Peptides As Selective Angiotensin-I Converting Enzyme (ACE) Inhibitors : structure-activity relationship. *Peptides* 31:1165-76.
- Jin Y, Yu Y, Qi Y, Wang F, Yan J, Zou H. 2016. Peptide Profiling and The Bioactivity Character of Yogurt in the Simulated Gastrointestinal Digestion. *J proteomics* 141:24-46.
- Justin R. Buendia, M. Loring Bradlee, Martha R. Singer, and Lynn L. Moore. 2014. Diets Higher in Protein Predict Lower High Blood Pressure Risk in Framingham Offspring Study Adults. *American Journal of Hypertension*.
- Karmini, M., Sutopo, D., dan Hermana. 1996. Aktivitas Enzim Hidrolik Kapang *Rhizopus* sp pada Proses Fermentasi Tempe. *Penelitian Gizi dan Makanan* 19:93-102.
- Kitts, DD., Weiler K. 2003. Bioactive Proteins and Peptides from Food Sources Applications of Bioprocesses Used in Isolation and Recovery. Article in Food Bioprocess.
- Korhonen, H., and A. Pihlanto, 2006. Bioactive Peptides. From Science Application. *J. Funct. Food* 1: 177-187
- Kosmidjo, R.B. 1990. TEMPE : Mikrobiologi dan Kimia Pengolahan serta Pemanfaatannya. PAU Pangan dan Gizi UGM. Yogyakarta.
- Kotchen, T. A, Kotchen J. M. 2006. Nutrition, Diet, and Hypertension. In: Shils ME. *Modern Nutrition in Health and Disease* 10th edition. Philadelphia: Lippincott Williams and Wilkin : 1095-1102.
- Laemmli UK. 1970. Cleavage on Structural Proteins During the Assembly of the Head of Bacteriophage T4. *Nature* 227(5259): 680- 685.
- Lee, D.H., Kim J.H., Park J.S., Choi Y.J., Lee J.S. 2004. Isolation and Characterization of a Novel Angiotensin I-Converting Enzyme Inhibitory Peptide Derived from the Edible Mushroom *Tricholoma Giganteum*. *Peptides*, 25, 621-627.
- Li, P., Jia J., Fang M., Zhang L., Guo M., Xie J., Xia Y., Zhou L., Wei D. 2014. In Vitro and In Vivo ACE Inhibitory of Pistachio Hydrolysates and In Silico Mechanism of Identified Peptide Binding with ACE. *Process Biochem* 49:898-904.
- Li, G. H., Le, G. W., Shi, Y. H., & Shrestha, S. 2004. Angiotensin I-Converting Enzyme Inhibitory Peptides Derived from Food Proteins and Their

- Physiological and Pharmacological Effects. *Nutrition Research*, 24(7), 469–486.
- Liu R.L., Ge X.L., Gao X.Y., Zhan H.Y., Shi T., Su N., Zhang Z.Q. 2016. Two Angiotensin Converting Enzyme-Inhibitory Peptides from Almond Protein and the Protective Action on Vascular Endothelial Function. *Food Funct* 7:3733–9.
- LuoAs I.M., Alexander B.M., Oliveira M. M., Abreu I.A. 2016. Selection of An Appropriate Protein Extraction Method to Study the Phosphoproteome of Maize Photosynthetic Tissue. *PLOS ONE* 11(10): e164387.
- Maeno, M. Naoyuki Y., Toshiaki T. 1996. Identification of An Antihypertensive Peptide from Casein hydrolysate Produced by A Proteinase From *Lactobacillus helveticus* CP790. *Journal of daily science*, 79 (8): 1316-1321
- Maesan, V. D dan Somaatmadja S. 1993. *Proses Sumber Daya Nabati Asia Tenggara*. Jakarta : Penerbit Gramedia Pustaka Utama.
- Magana, M.D., Maira S.C., Gloróa D.O., David B.A., Luis C.G. 2015. ACE-I Inhibitory Properties of Hydrolysates from Germinated and Ungerminated *Phaseolus lunatus* Proteins. *Food Science and Technology* 35(1): 167-174.
- Mechin V., Damerval C., Zivy M. 2007. Total Protein Extraction with TCA-Acetone. In: Thiellement H, Zivy M., Damerval C., Mechin V., Editors. *Plant Proteomics: Methods and Protocols. Methods in Molecular Biology*. 355. New Jersey: Humana Press
- Meisel H, FitzGerald R J. 2000. Milk Protein-derived Peptide Inhibitors of Angiotensin-I-Converting Enzyme. *British Journal of Nutrition*, 84, 33-37.
- Meisel, H., Walsh, D. J., Murray, B. A., & FitzGerald, R. J. 2006. ACE inhibitory peptides. In Y. Mine & F. Shahidi (Eds.), *Nutraceutical Proteins and Peptides in Health and Disease* (pp. 269–315). New York: CRC Press, Taylor and Francis Group.
- Moayedi, A., Mora L., Aristoy M.C., Hashemi M. Safari M., Toldrá F. 2018. ACE-Inhibitory and Antioxidant Activities of Peptide Fragments Obtained from Tomato Processing By-Products Fermented Using *Bacillus Subtilis*: Effect of Amino Acid Composition and Peptides Molecular Mass Distribution. *Appl. Biochem. Biotechnol*, 181, 48–64.
- Nakamura, Y., M. Yamamoto., K. Sakai., A. Okubo., S. Yamazaki., and T. Takano. 1995. Purification and Characterization of Angiotensin Converting Enzyme Inhibitors from Sour Milk. *J. Dairy Sci*. 78: 777-783.
- Nasri R, Chataign'e G, Bougatef A, Cha'abouni MK, Dhulster P, Nasri M, Nedjar-Arroume N. 2013. Novel Angiotensin I-Converting Enzyme Inhibitory

- Peptides from Enzymatic Hydrolysates of Goby (*Zosterisessor ophiocephalus*) Muscle Proteins. *J Proteomics* 91: 444–52.
- Natesh R., Schwager SL., Sturrock ED, Asharya KR. 2003. Crystal Structure of the Human Angiotensin-Converting Enzyme-Lisinopril Complex, *Nature*, 421 (6922) : 551–4.
- Nout, M.J.R., Kiers J.L. 2005. Tempe Fermentation, Innovation and Functionality: Update Into the Third Millennium. *Journal of Applied Microbiology* 98 :789–805
- Nurhidayat, Padaga M., dan Suhartini S. 2006. *Mikrobiologi Industri*. Penerbit Andi. Yogyakarta.
- Okamoto, A., Hanagata, H., Kawamura, Y., & Yanagida, F. 1995. Anti-Hypertensive Substances in Fermented Soybean, Natto. *Plant Foods for Human Nutrition*, 47(1), 39–47.
- Ondetti, M.A.; Rubin B.; Cushman D.W. 1977. Design of Specific Inhibitors of Angiotensin-Converting Enzyme: New Class of Orally Active Antihypertensive Agents. 196, 441–444.
- Owens JD., Nuraida L. 2014. Sweet, Sour, Alcoholic, Solid Substrate Fungal Fermentations. Di dalam: Owens JD, editor. *Indigenous Fermented Food and Nutrition Progress*. 3(2) : 21–28.
- Pan, D., Huiqing G., Bo Z., Jinxuan C. 2011. The Molecular Mechanisms of Interactions Between Bioactive Peptides and Angiotensin-Converting Enzyme. *Bioorganic & Medicinal Chemistry Letter* 21 : 3898–3904.
- Pohl, T. 1990. Concentration of Protein Removal of Salute dalam M.P. Deutscher, *Methods of Enzymology: Guide to Protein Purification*. Vol :182. Academic Press. New York.
- Power, O., Fernández A., Norris R., Riera F. A., and FitzGerald R. J. 2014. Selective Enrichment of Bioactive Properties during Ultrafiltration of A Tryptic Digest of β -lactoglobulin. *Journal of Functional Foods*, 9, 38–47.
- Qu, W., Jia J., Yan H., Du J., Gui Z. 2016. A novel angiotensin-I Converting Enzyme (ACE) Inhibitory Peptide from Gastrointestinal Protease Hydrolysate of Silkworm Pupa (*Bombyx mori*) Protein: biochemical characterization and molecular docking study, *Peptides* 68 : 17–24.
- Qu, W. J., Ma, H. L., Pan, Z. L., Luo, L., Wang, Z. B., & He, R. H. 2010. Preparation and Antihypertensive Activity of Peptides from *Porphyra Yezoensis*. *Food Chemistry*, 123(1), 14–20.
- Robert, E. A. 1985. *Grain Legumes Crops*. Collin, London.

- Rokhmah, L. N. 2008. Kajian Kadar Asam Fitat dan Kadar Protein selama Pembuatan Tempe koro Benguk (*Mucuna pruriens*) dengan variasi pengecilan ukuran dan lama fermentasi. Skripsi. Fakultas Pertanian UNS. Surakarta.
- Shamloo, M., Eck P., Beta T. 2015. Angiotensin Converting Enzyme Inhibitory Peptides Derived from Cereals. *J Hum Nutr Food Sci* 3:1057–67.
- Sinaga, W. R. J. 2014. Hidrolisat Protein Tempe Komak (*Lablab purpureus* (L.) Sweet) Sebagai Penghambat ACE (Angiotensin Converting Enzyme). Skripsi. Fakultas Matematika dan Ilmu Pengetahuan Alam. Institute Pertanian Bogor. Bogor.
- Sornwatana, T., Bangphoomi K., Roytrakul S., Wetprasit N., Choowongkamon K., Ratanapo S. 2015. Chebulin: *Terminalia Chebula* Retz. Fruit-Derived Peptide with Angiotensin-I-Converting Enzyme Inhibitory Activity. *Biotechnol. Appl. Biochem*, 62, 746–753
- Stephanie, and Purwadaria T. 2013. Fermentasi Substrat Padat Kulit Singkong Sebagai Bahan Pakan Ternak Unggas. *Wartazoa*. 23:15-22.
- Subagio, A., W. S. Windrati, and Y. Witono. 2003. Development of Functional Proteins From Some Local Non-Oilseed Legumes as Food Additives. Paper Presented on Indonesian Toray Science Foundation (ITSF) Seminar.
- Suliantari, Sri L.S., H. Kusumaningrum. 2015. Kandungan dan Keragaman Mikrob Beberapa Tempe dari Daerah Bogor. *Prosiding Seminar Hasil-Hasil PPM IPB* (1): 229-237. ISBN : 978-602-8853-27-9.
- Sulistyowati, E., Retno A., Das S. 2004. Studi Pengaruh Lama Fermentasi Tempe Kedelai Terhadap Aktivitas Tripsin. Laporan Penelitian. Fakultas Matematika dan Ilmu Pengetahuan Alam. Universitas Negeri Yogyakarta.
- Tamam B., Dahrul S., Hanifah N. L., Maggy T. S., and Wisnu A. K. 2018. Beberapa Penciri Berbasis Sekuens Untuk Mengenali Sifat Fungsional Peptida Bioaktif : Studi Eksplorasi. *J. Teknol. Dan Industri Pangan*, 29 (1), 1-9.
- Tejasari. 2016. Protein Density and Quality of Koro Kratok (*Phaseolus lunatus* L. Sweet) and Kacang Tunggak (*Vurga unguiculata* (L) Walp). *Proceeding ICMHS*. ISBN 978-602-60569-3-1.
- Teunissen-Beekman, Karianna F.M. van Baak, and Marleen A. 2013. The Role of Dietary Protein in Blood Pressure Regulation. *Curr Opin Lipidol*. 24:65-70.
- Thakam A, Saewanm N, Kittigowittang K, Jimtaisong A. 2012. Antioxidant and Antityrosinase Activities of Metal Complexes of Curcuma Petiolata Extract for Cosmetics Applications. 1st mae Fah Luang University International Conference 2012.

- Toopcham, T., Sittiruk R., Jirawat Y. 2015. Characterization and Identification of Angiotensin I-Converting Enzyme (ACE) Inhibitory Peptides Derived from Tilapia Using *Virgibacillus Halodenitrificans* SK1-3-7 proteinases. *Journal of Functional Foods*, 14 : 435 - 444.
- Tsai, J. S., Lin Y. S., Pan B. S., and Chen T. J. 2006. Antihypertensive Peptides and Gaminobutyric Acid from Prozyme 6 Facilitated Lactic Acid Bacteria Fermentation of Soymilk. *Process Biochemistry*, 41, 1282-1288.
- Uco, J.T., Luis C.G., Alma M.A., Gloria D.O., David B.A., 2009. Angiotensin-I Converting Enzyme Inhibitory and Antioxidant Activities of Protein Hydrolysates from *Phaseolus lunatus* and *Phaseolus vulgaris* seeds. *Food Science and Technology*, 42: 1597-1604.
- Udenigue, C. C., Yin-Shiou L., Wen-Chi H., Rorimi E. 2009. Kinetic of the Inhibition of Renin and Angiotensin I-Converting Enzyme by Flaxseed Protein Hydrolyate Fraction. *Journal of functional food* (1) : 199-207.
- Utari, D.M., Rimbawan R., Hadi R., Muhilal M., and Purwastyastuti P. 2011. Potensi Asam Amino pada Tempe untuk Memperbaiki Profil Lipid dan Diabetes Melitus. *Jurnal Kesehatan Masyarakat Nasional*, 5(4).
- Utomo, JS, K. Astanto, dan W. Tri. 1999. Nilai Gizi dan Prospek Pengembangan Kacang Komak di Lahan Kering Beriklim Kering. *Makalah Balittan Malang* No. 91-13/SM-46. Di dala Risalah Hasil Penelitian Tanaman Pangan Tahun 1991. Hlm 339-345.
- Vallabha, V.S. and Tiku P.K. 2014. Antihypertensive Peptides Derived from Soy Protein by Fermentation. *Intl J Pept Res Thera*, 20:161–8.
- Vasdev S, Gill V. 2008. Antihypertensive Effect of Arginine. *Int J Angiol*, 17 (1):7-22
- Vo, T.S., Ngo D.H., Kim J.A., Ryu B., and Kim S.K. 2012. An Antihypertensive Peptide from Tilapia Gelatin Diminishes Free Radical Formation Inmurine Microgial Cells. *Journal of Agricultural and Food Chemistry*. 59. 12193-12197.
- Wang, C., Ma, Q., Pagadala, S., Serrard, M.S., adn Krishnan, P.G. 1998. Changes of During Processing of Soybean Protein Isolates. *J. Am. Oil Chem. Soc.* 75: 337-341.
- Wang, X., Chen H., Fu X., Li S., Wei J. 2017. A Novel Antioxidant and ACE-Inhibitory Peptide from Rice Bran Protein: Biochemical Characterization and Molecular Docking Study. *LWT-Food Sci. Technol*, 75, 93–99.

- Weng, T. M., and Chen M. T. 2011. Effect of Two-Steps Fermentation by *Rhizopus oligosporus* and *Bacillus subtilis* on Protein of Fermented Soybean. Food Science and Technology Research, 17, 393-400.
- White, B. L., Sanders T. H., Davis J. P. 2014. Potential ACE-Inhibitory Activity and Nano LC-MS/MS Sequencing of Peptides Derived from Aflatoxin Contaminated Peanut Meal. LWT-Food Sci. Technol, 56, 537–542.
- Widaningrum., Widowati S., Soekarto S.T. 2005. Pengayaan Tepung Kedelai Pada Pembuatan Mie Basah Dengan Bahan Tepung Terigu yang Disubstitusi Tepung Garut. Jurnal Pascapanen, 2(1): 41-48.
- Wikandari, P. R. 2012. Potensi Bakteri Asam Laktat Yang Diisolasi Dari Bekasam Sebagai Penghasil Angiotensin Converting Enzyme inhibitor Pada Fermentasi “Bekasam-Like” Product. Agritech, 32(3): 258-264.
- Williams, H. J. and Thomas G. E. 1980. Estimation of Cyanide with Alkaline Picrate. J. Sci. Food Agric, 31 : 15-22.
- Wulandari, B. R. D. 2017. Antioxidant activity and Angiotensin-I Converting Enzyme Inhibitor of Yogurt with Ficus glomerata Roxb fruit extract. Agritech 37(3): 246-255.
- Wiwik R.J.S. 2014. Hidrolisat Protein Tempe Komak (*Lablab purpureus* (L) Sweet) Sebagai Penghambat ACE (Angiotensin Converting Enzyme). Skripsi. Fakultas Matematika dan Ilmu Pengetahuan Alam IPB. Bogor.
- Wu, Q., Du J., Jia J., Kuang C. 2016. Production of ACE Inhibitory Peptides From Sweet Sorghum Grain Protein Using Alcalase: Hydrolysis Kinetic, Purification and Molecular Docking Study. Food Chem 99:140–9.
- Yasuda, M., Tachibana S., and Kuba-Miyara M. 2012. Biochemical Aspects of Red Koji and Tofuyo Prepared Using Monascus Fungi. Applied Microbiology and Biotechnology, 96(1), 49–60.
- Yuniastuti, A. 2007. Gizi dan Kesehatan. Yogyakarta : Graha Ilmu.
- Yusmarini. 2010. Kemampuan Susu Kedelai yang Difermentasi oleh *Lactobacillus plantarum* 1 Dalam Mengikat Asam Empedu. Majalah Farmasi Indonesia, 21(3), 202-208.
- Zhang, Y., Olsen K., Groasi A., and Otte J. 2013. Effect of Pretreatment on Enzymes Hydrolysis of Bovine Collagen and Formation of ACE-Inhibitory Peptides. Food Chemistry, 110(1), 128-136.
- Zhao, Y., Li B., Liu Z., Dong S., Zhao X., and Zeng M. 2007. Antihypertensive Effect and Purification of An ACE Inhibitory Peptide from Sea Cucumber Gelatin Hydrolysate. Process Biochemistry, 42(12), 1586–1591.