

## DAFTAR PUSTAKA

- Allen, L., B. de Benoist, O. Dary, and R. Hurrell. 2006. Guidelines on Food Fortification with Micronutrients. World Health Organization.
- Anfar, Z., R. El-Haouti, S. Lhanafi, M. Benafqir, Y. Azougarh, and N. El-Alem. 2017. Treated Digested Residue during Anaerobic Co-digestion of Agri-Food Organic Waste: Methylene Blue Adsorption, Mechanism and CCD-RSM Design. *Journal of Environmental Chemical Engineering* 5: 5857-5867.
- AOAC. 2005. Official Methods of Analysis. Association of Official Analytical Chemists. Benjamin Franklin Station. Washington.
- Apriyantono, A. D. Fardiaz, N. L. Puspitasari, S. B. Sedarnawati and S Budianto. 1989. Petunjuk Laboratorium Analisis Pangan. Pusat Antar Universitas Pangan dan Gizi Institut Pertanian Bogor: Bogor.
- Aprotosoae, A. C., S.V. Luca and A. Miron. 2016. Flavor Chemistry of Cocoa and Cocoa Products-An Overview. *Comprehensive Reviews in Food Science and Food Safety* 15: 73-91.
- Bao, F., C. Mclachlan, P Hermé and L.D.G.C. Valhorna. 2011. *Cooking with Chocolate: Essential Recipes and Techniques*. Flammarion: Paris, Prancis.
- Beckett, S. T. 2008. *The Science of Chocolate*. The Royal Society of Chemistry. Cambridge.
- Botelho, P. B., M. Galsso, V. Dias, M. Mandrioli, L. P. Lobato, M. T. Rodriguez-Estrada, and I. A. Castro. 2014. Oxidative Stability of Functional Phytosterol-enriched Dark Chocolate. *LWT-Food Science and Technology* 55: 444-451.
- BSN. SNI 7934-2014: Cokelat dan Produk Cokelat. Badan Standarisasi Nasional.
- Cagampang, G. B, and F. M. Rodriguez. 1980. Methods of Analysis for Screening Crops of Appropriate Qualities. Analytical Services Laboratory, Institute of Plant Breeding, University of the Philippines at Los Banos.
- Cazzonelli, C. I. 2011. Carotenoids in Nature: Insights from Plants and Beyond. *Functional Plant Biology* 38. 833-847.
- Christwardana, M., M.M.A. Nur, and Hadiyanto. 2013. *Spirulina platensis*: Potensinya Sebagai Bahan Pangan Fungsional. *Jurnal Aplikasi Teknologi Pangan* 2:1-4.
- Clercq, N. D., K. Moens, F. Depypere, J. V. Ayala, G. Calliauw, W. D. Greyt, and K. Dewettinck. 2012. Influence of Cocoa Butter Refining on the Quality of Milk Chocolate. *Journal of Food Engineering* 111: 412-419.
- Cox, L. 2018. *Spirulina: Nutrition Facts & Health Benefits*. <<https://www.livescience.com/48853-spirulina-supplement-facts.html>> Diakses 22 Februari 2019.

- DellaPenna, D., and B. J. Pogson. 2006. Vitamin Synthesis in Plants: Tocopherols and Carotenoids. *The Annual Review of Plant Biology* 57:711-738.
- Dwiyanti, H., H. Riyadi, Rimbawan, E. Damayanthi, A. Sulaeman. 2014. Penambahan CPO dan RPO sebagai Sumber Provitamin A terhadap Retensi karoten, Sifat Fisik, dan Penerimaan Gula Kelapa. *Jurnal Teknologi Industri Pertanian* 24 (1): 28-33.
- Estrada. J.E.P., P.B. Bescos, and A.M.V del Fresno. 2001. Antioxidant Activity of Different Fractions of *Spirulina platensis* proteain Extract. *Il Farmaco* 56: 5-7.
- FAO. CODEX STAN 87-1981, Rev. 1-2003: Standard for Chocolate and Chocolate Products. Food and Agriculture Organization.
- Faulina. R., S. Andari, and D. Anggraeni. 2011. Response Surface Methodology (RSM) dan Aplikasinya. *Magister of Statistics, Institut Teknologi Sepuluh Nopember* : 152-175.
- FDA. 2018. Reference Amounts Customarily Consumed: List of Products for Each Product Category: Guidance for Industry. Food and Drug Administration.
- Gahrue. H. h., M.H. Eskandari, G. Mesbhahi, and M.A. Hanifpour. 2015. Scientific and Technical Aspects of Yogurt Fortification: A Review. *Food Science and Human Wellness* 4: 1-8.
- Gammone. M. A., G. Riccioni, and N. D'Orazio. 2015. Review Article: Carotenoids: Potential Allies of Cardiovascular Health. *Food & Nutrition Research* 59.
- Glicerina, V., F. Balestra, M. D. Rosa, and S. Romani. 2015. Effect of Manufacturing Process on the Microstructural and Rheological Properties of Milk Chocolate. *Journal of Food Engineering* 145: 45-50.
- Glicerina, V., F. Balestra, M. D. Rosa, and S. Romani. 2016. Microstructural and Rheological Characteristic of Dark, Milk and White Chocolate: A Comparative Study. *Journal of Food Engineering* 169: 165-171.
- Gultekin-Ozguven, M., A. karadag, S. Duman, B. Ozkal, and B. Ozceik. 2016. Fortification Dark Chocolate with Spray Dried Black Mulberry (*Morus nigra*) Waste Extract Encapsulated in Chitosan-Coated Liposomes and Bioaccessability Studies. *Food Chemistry* 201: 205-212.
- Halim, H. S. A., J. Selamat, S. H. Mirhosseini and N. Hussain. 2018. Sensory Preference and Bloom Stability of Chocolate Containing Cocoa Butter Substitute from Coconut Oil. *Journal of the Saudi Society of Agricultural Sciences*.
- Hardinsyah, H. Riyadi and V. Napitupulu. 2016. Kecukupan Energi, Protein, Lemak dan Karbohidrat.
- Herman, S. 2007. Masalah Kurang Vitamin A (KVA) dan Prospek Penanggulangannya. *Media Litbang Kesehatan* 17(4): 40-44.

- Holman, B.W.B., and A.E.O. Malau-Aduli. 2013. Review Article: Spirulina as a Livestock Supplement and Animal Feed. *Journal of Animal Physiology and Animal Nutrition* 97: 615-623.
- Ilham, and J. A.d M. 2009. Optimasi Variabel Proses Pembuatan Karaginan dari Rumput Laut (*Eucheuma cottonii*) dengan Response Surface Methodology. Seminar Tugas Akhir S1 Teknik Kimia Universitas Diponegoro.
- Kusumaningrum, I., C.H. Wijaya, F. Kusnandar, Misnawi and A. B. T. Sari. 2014. Profil Aroma dan Mutu Sensori Citarasa Pasta Kakao Unggulan dari Beberapa daerah di Indonesia. *J. Teknol. dan Industri Pangan* 22(1): 106-114.
- Leffer, S. 2019. Chocolate 201: About Tempering Chocolate, What it is, and the Alternative. <<https://www.chocoley.com/blog/resources/about-temperingchocolate/>> diakses pada 1 May 2019, pukul 21.00 WIB
- Leite, P.B., E. D. S. Bispo and L. R. R. D. Santana. 2013. Sensory Profiles of Chocolates Produced from Cocoa Cultivars Resistant to *Moniliophthora perniciosa*. *Jaboticabal* 35: 594-602.
- Liang, B., and R.W. Hartel. 2004. Effect of Milk Powders in Milk Chocolate. *Journal Dairy Science* 87: 20-31.
- Liu, J., M. Liu, C. He, H. Song, J. Guo, Y. Wang, H. Yang and X. Su. 2015. A Comparative Study of Aroma-Active Compounds Between Dark and Milk Chocolate Relationship to Sensory Perception. *Journal Sci Food Agric* 95:1362-1372.
- Low, J.W., R.O.M. Mwangi, M. Andrade, E. Carey, and A.M. Ball. 2017. Tackling Vitamin A Deficiency with Biofortified Sweetpotato in sub-Saharan Africa. *Global Food Security* 14: 23-30.
- Mahmoed, T., A. Ahmed, A. Ahmad, M. S. Ahmad, and M. A. Sandhu. 2018. Optimization of Mixed Surfactant  $\beta$ -karoten Nanoemulsions Using Response Surface Methodology: An Ultrasonic Homogenization Approach. *Food Chemistry* 253: 179-184.
- Marliyati, S.A., A. Sulaeman, and M. P. Rahayu. 2012. Aplikasi Serbuk Wortel sebagai Sumber  $\beta$ -karoten Alami pada Produk Mi Instan. *Jurnal Gizi dan Pangan* 7(2): 127-134.
- Martini, S., A. Conte, and D. Tagliacozzi. 2018. Comprehensive Evaluation of Phenolic Profile in Dark Chocolate and Dark Chocolate Enriched with Sakura Green Tea Leaves or Turmeric Powder. *Food Research International* 122:1-16.
- McCarthy, M. J., D.S. Reid, and D. Wei. 2003. Fat Bloom in Chocolate New Directions in Research. *The Manufacturing Confectioner* September: 89.
- Meilgaard, M., G. V. Civille, and B. T. Carr. 2007. *Sensory Evaluation Techniques*. Forth Edition. CRC Press. New York.

- Meng. Q., P. Long, J. Zhou, C.T. Ho, X. Zou, B. Chen, and L. Zhang. 2019. Improved Absorbtion of  $\beta$ -carotene by Encapsulation in an Oil-in-Water Nanoemulsion Containing Tea Polyphenols in the Aqueous Phase. *Food Research International* 116: 731-736.
- Negara, H.P., I.Y. B. Lelana, and N. Ekantari. 2014. Pengayaan  $\beta$ -karoten pada Coklat Batang dengan Penambahan *Spirulina platensis*. *Jurnal Perikanan* 16: 17-28
- Popov-Raljić. J.V., and J.G. Laličić-Petronijević.2009. Sensory Properties and Color Measurements of Dietary Chocolates with Different Compositions During Storage for Up to 360 Days. *Sensors* 9: 1996-2016.
- Qian. C., E.A. Decker, H. Xiao, and D.J. McClements. 2012. Physical and Chemical Stability of  $\beta$ -Carotene-Enriched Nanoemulsions: Influence of pH, Ionic, Strength, Temperature and Emulsifier Type. *Food Chemistry* 132: 1221-1229.
- Rahayu, D. M. 2017. Proses Produksi Cokelat di KWT Pawon Gendhis. Wawancara pada November 2017.
- Sayuti. K., and R. Yenrina. 2015. *Antioksidan Alami dan Sintetik*. Andalas University Press. Padang.
- Schokinag. 2007. Specification Milk Chocolate VM 38/20. Schokinag-Schokolade-Industrie-Hermann GmbH & Co. KG. <<https://www.google.com/url?sa=t&rct=j&q=&esrc=s&source=web&cd=14&cad=rja&uact=8&ved=2ahUKEwiBsrn3JiAhUYTY8KHTo0AgkQFjANegQIAhAC&url=http%3A%2F%2Fwww.foodangles.com%2Fcontent%2FPDFs%2FVM3820-milk-chips-ADMSchokinag.pdf&usg=AOvVaw18CJXUtqCPc5AEjJiyoEv>> Diakses pada 16 May 2019, Pukul 19.01 WIB.
- Sengupta, S., H. Koley, S. Dutta, and J. Bhowal. Hypcholesterolemic Effect of *Spirulina platensis* (SP) Fortified Functional Soy Yogurts on Diet-induced Hypercholesterolemia. *Journa of Functional Foods* 48: 54-64.
- Sharon. 2016. The Real Expiration Date of Chocolate Bars. *The Chocolate Journalist*. <<http://thechocolatejournalist.com/real-expiration-date-chocolate-bars/>> diakses pada 16 May 2019, Pukul 18.23 WIB.
- Silva, A.S., W.T. De-Magalhaes, L.M. Moreira, M.V.P. Rocha, and A.K.P. Bastos. 2018. Microwave-assisted Extraction of Polysaccharides from *Arthrospira (Spirulina) platensis* using the Concept of Green Chemistry. *Algal Research* 35:178-184.
- Tisoncik. M. 2013. Chocolate Fat Bloom. *The Manufacturing Confectioner* April: 65-68.
- Xiao, Y.D., W.Y. Huang, D.J. Li, J.F. Song, C.Q. Liu, Q.Y. Wei, M. Zhang, and Q.M. Yang. 2018. Thermal Degradation Kinetics of All- Trans and Cis Carotenoids in a Light Induced Model System. *Food Chemistry* 239: 360-368.



- Yagci, S., and F. Gogus. 2008. Response Surface Methodology for Evaluation of Physical and Functional Properties of Extruded Snack Foods Developed from Food-by-Products. *Journal of Food Engineering* 86: 122-132.
- Ye, C., D. Mu., N. Horowitz, Z. Xue, J. Chen, M. Xue, Y. Zhou, M. Klutts, and W. Zhou. 2018. Life Cycle Assessment of Industrial Scale Production of Spirulina Tablets. *Algal Research* 34: 154-163.