

DAFTAR PUSTAKA

- Afoakwa, E. O. (2010). *Chocolate Science and Technology 2nd Edition*. York, UK: A John Wiley & Sons, Ltd., Publication.
- Afoakwa, E. O., Paterson, A., & Fowler, M. (2007). Factors influencing rheological and textural qualities in chocolate - a review. *Trends in Food Science and Technology*, 18(6), 290–298.
- Afoakwa, E. O., Paterson, A., & Fowler, M. (2008a). Effects of particle size distribution and composition on rheological properties of dark chocolate. *European Food Research and Technology*, 226(6), 1259–1268.
- Afoakwa, E. O., Paterson, A., Fowler, M., & Vieira, J. (2008b). Characterization of melting properties in dark chocolates from varying particle size distribution and composition using differential scanning calorimetry. *Food Research International*, 41(7), 751–757.
- Afoakwa, E. O., Paterson, A., Fowler, M., & Vieira, J. (2008c). Modelling tempering behaviour of dark chocolates from varying particle size distribution and fat content using response surface methodology. *Innovative Food Science and Emerging Technologies*, 9(4), 527–533.
- Afoakwa, E. O., Paterson, A., Fowler, M., & Vieira, J. (2008d). Relationship between rheological, textural and melting properties of dark chocolate as influenced by particle size distribution and composition. *European Food Research and Technology*, 227(4), 1215–1223.
- Aidoo, R.P. (2014). Functionality of Inulin and Polydextrose in stevia or thaumatin sweetened dark chocolate. PhD thesis, Ghent University, Belgium.
- Aidoo R.P, Afoakwa EO, Dewettinck K (2014) Optimization of inulin and polydextrose mixtures as sucrose replacers during sugar-free chocolate manufacture—rheological, microstructure and physical quality characteristics. *J Food Eng* 126:35–42.
- Aidoo, R. P., Afoakwa, E. O., & Dewettinck, K. (2015). Rheological properties, melting behaviours and physical quality characteristics of sugar-free chocolates processed using inulin/polydextrose bulking mixtures sweetened with stevia and thaumatin extracts. *LWT - Food Science and Technology*, 62(1), 592–597.
- Akbari, Mehdi., Mohammad Hadi Eskandari., Mehrdad Niakosari. (2016). The Effect of Inulin on The Physicochemical Properties and Sensory Attributes of Low-fat Ice Cream. *International Daily Journal* 57 (2016) 52 – 55.
- Alamprese, C., Datei, L., & Semeraro, Q. (2007). Optimization of processing parameters of a ball mill refiner for chocolate. *Journal of Food Engineering*, 83(4), 629–636.
- Ali, A., Selamat, J., Che Man, Y. B., & Suria, A. M. (2001). Effect of storage temperature on texture, polymorphic structure, bloom formation and sensory attributes of filled dark chocolate. *Food Chemistry*, 72(4), 491–497.
- Andrae-Nightingale, L.M., S. Y. Lee & NJ Engeseth. (2009). Textural Changes in Chocolate Characterized by Instrumental and Sensory Techniques. *Journal of Texture Studies*, 40 (2009) 427 – 444.
- AOAC. (1995). *Official Method of Analysis*. AOAC. Inc. Washington.

- Azevedo, B. M., Ferreira, J. M. M., Luccas, V., & Bolini, H. M. A. (2016). The Influence of the Rebaudioside A Content of Stevia (*Stevia rebaudiana* Bertoni) on the Determination of Sweetness Equivalence in Bittersweet Chocolates, Using the Time-Intensity Analysis. *Journal of Food Science*, 81(12), S3006–S3014.
- Badan Pusat Statistika. (2016). Survei Sosial Ekonomi Nasional, Konsumsi Kalori dan Protein Penduduk Indonesia Tahun 2016. *Badan Pusat Statistik Indonesia*, 8(1).
- Badan Pengawas Obat dan Makanan Republik Indonesia. (2014). Batas Maksimum Penggunaan Bahan Tambahan Pangan Pemanis. *Peraturan Kepala Badan Pengawas Obat dan Makanan Republik Indonesia Nomor 4 Tahun 2014*.
- Beckett, Stephen T. (2009). *Industrial Chocolate Manufacture and Use*. York, UK: A John Wiley & Sons, Ltd., Publication.
- Bolenz, S., & Manske, A. (2013). Impact of fat content during grinding on particle size distribution and flow properties of milk chocolate. *European Food Research and Technology*, 236(5), 863–872.
- Briones, Vilbett; Brown, Christopher A; Aguilera, Jose M. (2006). Scale-sensitive Fractal Analysis of the Surface Roughness of Bloomed Chocolate. *Journal of the American Oil Chemists's Society*; Champaign Vol. 83, Iss. 3 : 193 – 199.
- Chatsudthipong, V., & Muanprasat, C. (2009). Stevioside and related compounds: Therapeutic benefits beyond sweetness. *Pharmacology and Therapeutics*, 121(1), 41–54.
- Cisse, V., & Yemiscioglu, F. (2019). Cacao Butter and Alternatives Production. *Çukurova J. Agric. Food Sci*, 34(1), 37–50.
- Cleland, T.M. (2014). A Practical Description of the Munsell Color System with Suggestions for its Use Section One: Hue, Value, Chroma. Diunduh melalui www.munsell.com pada tanggal 30 Juli 2020 pukul 10.01 WIB.
- Conway, Jan. (2020). Global chocolate consumption per capita in 2017, by country. Diunduh melalui www.statista.com pada tanggal 08 April 2020 pukul 10.22 WIB.
- Debaste, F., Kegelaers, Y., Liégeois, S., Amor, H. Ben, & Halloin, V. (2008). Contribution to the modelling of chocolate tempering process. *Journal of Food Engineering*, 88(4), 568–575.
- Gardana, C., Scaglianti, M., & Simonetti, P. (2010). Evaluation of steviol and its glycosides in *Stevia rebaudiana* leaves and commercial sweetener by ultra-high-performance liquid chromatography-mass spectrometry. *Journal of Chromatography A*, 1217(9), 1463–1470.
- Geron M., & Charaderian, S. (2013). Nutraceutical chocolate or compound chocolate product. Patent: US 2013/0243845 A1.
- Gibson, G. R., Scott, K. P., Rastall, R. A., Tuohy, K. M., Hotchkiss, A., Dubert-Ferrandon, A., Gareau, M., Murphy, E. F., Saulnier, D., Loh, G., Macfarlane, S., Delzenne, N., Ringel, Y., Kozianowski, G., Dickmann, R., Lenoir-Wijnkoop, I., Walker, C., & Buddington, R. (2010). Dietary prebiotics: current status and new definition. *Food Science & Technology Bulletin: Functional Foods*, 7(1), 1–19.
- Guggisberg, D., Piccinali, P., & Schreier, K. (2011). Effects of sugar substitution

- with Stevia, Actilight™ and Stevia combinations or Palatinose™ on rheological and sensory characteristics of low-fat and whole milk set yoghurt. *International Dairy Journal*, 21(9), 636–644.
- Hariyadi, P. (2009). High Grade Specialty Fats dari Sawit: Sky is the Limit. *Jurnal Info Sawit, December 2009*, 41–43.
- Hinne, M., Van de Walle, D., Haeck, J., Abotsi, E. E., De Winne, A., Saputro, A. D., Messens, K., Van Durme, J., Afoakwa, E. O., De Cooman, L., & Dewettinck, K. (2019). Applicability of the melanger for chocolate refining and Stephan mixer for conching as small-scale alternative chocolate production techniques. *Journal of Food Engineering*, 253(August 2018), 59–71
- Homayouni Rad, A., Delshadian, Z., Arefhosseini, S. R., Alipour, B., & Asghari Jafarabadi, M. (2012). Effect of inulin and stevia on some physical properties of chocolate milk. *Health Promotion Perspectives*, 2(1), 42–427.
- Ingredients, F., & Roberfroid, M. B. (2007). *Inulin-Type Fructans : Functional*. 5, 2493–2502.
- Isyanti, M., Sudiby, A., Supriatna, D., & Suherman, H. (2015). Penggunaan Berbagai Cocoa Butter Substitute (CBS) Hasil Hidrogenasi dalam Pembuatan Cokelat Batangan. *Warta IHP/ Journal of Agro-Based Industry*, 32(1), 33–44.
- Konar, Nevzat. (2013). Influence of conching temperature and some bulk sweeteners on physical and rheological properties of prebiotic milk chocolate containing inulin. *Eur Food Res Technol* 236:135 – 143.
- Konar, Nevzat., Bilge Ozhan., Nevzat Artik., Sevim Dalabamaz., Ender S. Poyrazoglu. (2014). Rheological and Physical properties of Inulin-containing milk chocolate prepared at different process conditions. *Journal of Food Vol* 12, No. 1, 55 – 64.
- Jahurul, M. H. A., Zaidul, I. S. M., Norulaini, N. A. N., Sahena, F., Jinap, S., Azmir, J., Sharif, K. M., & Mohd Omar, A. K. (2013). Cocoa butter fats and possibilities of substitution in food products concerning cocoa varieties, alternative sources, extraction methods, composition, and characteristics. *Journal of Food Engineering*, 117(4), 467–476.
- Lemus-Mondaca, R., Vega-Gálvez, A., Zura-Bravo, L., & Kong, A. H. (2012). Stevia rebaudiana Bertoni, source of a high-potency natural sweetener: A comprehensive review on the biochemical, nutritional and functional aspects. *Food Chemistry*, 132(3), 1121–1132.
- Lillah, Asghar, A., Pasha, I., Murtaza, G., & Ali, M. (2017). Improving heat stability along with quality of compound dark chocolate by adding optimized cocoa butter substitute (hydrogenated palm kernel stearin) emulsion. *LWT - Food Science and Technology*, 80, 531–536.
- Lipp, M., & Anklam. (1998). Review of Chocolate Butter and Alternative Fats for Use in Chocolate Part A. Compositional Data. *Journal of Food Chemistry*, Vol 62. No 1: 73 – 97.
- Lucisano, M., Casiraghi, E., & Mariotti, M. (2006). Influence of formulation and processing variables on ball mill refining of milk chocolate. *European Food Research and Technology*, 223(6), 797–802.
- Melo, L. L. M. M., Bolini, H. M. A. & Efraim P. (2007). Equisweet Milk

- Chocolates with intense sweeteners using time-intensity methods. *Journal of Food Quality*, 30: 1056 – 1067.
- Midland, A. D. (2006). The De Zaan® Cocoa Manual. *Adm Cocoa*, 1–151.
- Minifie, B. W. (1999). *Chocolate, Cocoa and Confectionery Sains Technology*. London: Anaspen Publication
- Nightingale Lia M., S. Y. Lee & NJ Engeseth. (2011). Impact of Storage on Dark Chocolate: Texture and Polymorphic Changes. *Journal of Food Science* Vol. 76 Nr.1
- Ntiamoah, A., & Afrane, G. (2008). Environmental impacts of cocoa production and processing in Ghana: life cycle assessment approach. *Journal of Cleaner Production*, 16(16), 1735–1740.
- Plantz, P. E. (2009). *Measuring Cocoa, Chocolate Liquor and Products Using Microtrac Laser Diffraction Analyzers*. 1–5.
- Jovanka V. Popov-Raljiü * and Jovanka G. Lalipü-Petronijevü. (2009). Sensory Properties and Color Measurement of Dietary Chocolates with Different Compositions During Storage for up to 360 days. *Journal Sensors*: 9.
- Prawira, M., & Barringer, S. A. (2009). Effects of conching time and ingredients on preference of milk chocolate. *Journal of Food Processing and Preservation*, 33(5), 571–589.
- Puri, M., Sharma, D., & Tiwari, A. K. (2011). Downstream processing of stevioside and its potential applications. *Biotechnology Advances*, 29(6), 781–791.
- Quiñones-Muñoz, T., Gallegos-Infante, J. A., Rocha-Guzmán, N. E., Ochoa-Martinez, L. A., Morales-Castro, J., González-Laredo, R. F., & Medina-Torres, L. (2011). Mixing and tempering effect on the rheological and particle size properties of dark chocolate coatings. *CYTA - Journal of Food*, 9(2), 109–113.
- Ramlah, S., & Sampe Barra, A. L. (2018). Karakteristik Dan Citarasa Cokelat Putih Dari Lemak Kakao Non Deodorisasi Dan Deodorisasi. *Jurnal Industri Hasil Perkebunan*, 13(2), 117–125.
- Raoufi, N., Tehrani, M. M., Farhoosh, R., & Golmohammadzadeh, S. (2012). The effects of adding water and polyglycerol polyricinoleate on the texture, appearance, and sensory qualities of compound milk chocolate. *European Journal of Lipid Science and Technology*, 114(12), 1390–1399.
- Ray, J., MacNaughtan, W., Chong, P. S., Vieira, J., & Wolf, B. (2012). The effect of limonene on the crystallization of cocoa butter. *JAOCs, Journal of the American Oil Chemists' Society*, 89(3), 437–445.
- Saputro, A. D., Walle, D. V., Aidoo, R. P., Mensah, M. A., Delbaere, C., & Clercq, N. D. (2016). Quality attributes of dark chocolates formulated with palm sap-based sugar as nutritious and natural alternative sweetener. *Eur Food Res Technol*, 177-191
- Saputro, A. D., Van de Walle, D., Kadivar, S., Mensah, M. A., Van Durme, J., & Dewettinck, K. (2017a). Feasibility of a small-scale production system approach for palm sugar sweetened dark chocolate. *European Food Research and Technology*, 243(6), 955–967.
- Saputro, A. D., Walle, D. V., Kadivar, S., Sintang, M. D., Meeren, P. V., & Dewettinck, K. (2017b). Investigating the rheological, microstructural and

- textural properties of chocolates sweetened with palm sap-based sugar by partial replacement. *Eur Food Res Technol*, 1729–1738.
- Shahbandeh, M. (2018). Cocoa Industry – Statistics & Facts. Diunduh melalui www.statista.com pada tanggal 08 April 2020 pukul 09.25 WIB.
- Siregar, H.S., Slamet Riyadi, Laeli Nuraeni. (2007). *Budidaya, pengolahan dan pemasaran coklat*. Depok: Penebar Swadaya.
- Sokmen, A., & Gunes, G. (2006). Influence of some bulk sweeteners on rheological properties of chocolate. *LWT - Food Science and Technology*, 39(10), 1053–1058.
- Spada, F. P., Da Silva, P. P. M., Mandro, G. F., Margiotta, G. B., Spoto, M. H. F., & Canniatti-Brazaca, S. G. (2018). Physicochemical characteristics and high sensory acceptability in cappuccinos made with jackfruit seeds replacing cocoa powder. *PLoS ONE*, 13(8), 1–13.
- Starr. (2015). REAL *Red velvet* Cake (with no food coloring or beet juice). Diunduh melalui www.starr.com pada tanggal 09 April 2020 pukul 20.18 WIB.
- Steinberg, F. M., Bearden, M. M., & Keen, C. L. (2003). Cocoa and chocolate flavonoids: Implications for cardiovascular health. *Journal of the American Dietetic Association*, 103(2), 215–223.
- Stortz, T. A., & Marangoni, A. G. (2011). Heat resistant chocolate. *Trends in Food Science and Technology*, 22(5), 201–214.
- Stortz, T. A., & Marangoni, A. G. (2013). Ethylcellulose solvent substitution method of preparing heat resistant chocolate. *Food Research International*, 51(2), 797–803.
- Sunflour Baking Company. (2018). The History behind Traditional *Red velvet* Cake and Cupcake. Diunduh melalui www.sunflourbakingcompany.com pada tanggal 12 April 2020 pukul 19.12 WIB.
- Sutrisno, A. D. (2018). Karakteristik Cokelat Filling Kacang Mete Yang Dipengaruhi Jenis Dan Jumlah Lemak Nabati. *Pasundan Food Technology Journal*, 5(2), 91.
- Rossini, Karina., Caciano P.Z. Norena., Adriano Brandelli. (2010). Changes in the color of white chocolate during storage: potential roles of lipid oxidation and non enzymatic browning reactions. *Journal of Food Science Technology*, 48(3): 305 – 311.
- Tan, J., & Balasubramanian, B. M. (2017). Particle size measurements and scanning electron microscopy (SEM) of cocoa particles refined/conched by conical and cylindrical roller stone melangers. *Journal of Food Engineering*, 212, 146–153.
- Theobroma B.V. 2008. *Cocoa Mass*. Diunduh melalui www.theobroma.nl/about-theobroma/history-of-theobroma pada tanggal 05 Agustus 2020 pukul 21.17
- Wang, F., Liu, Y., Shan, L., Jin, Q., Wang, X., & Li, L. (2010). Blooming in Cocoa Butter Substitutes Based Compound Chocolate : ... *Journal of American Oil Chemist Society*, 87, 1137–1143.
- Watson, Gwen. (2015). History of *Red velvet* Cake. Diunduh melalui www.cheesecake.com pada tanggal 12 April 2020 pukul 20.56 WIB.
- Wiradarma, Karin. (2018). Baik Buruk *Stevia*, Pemanis Rendah Kalori Pengganti Gula. Diunduh melalui www.klikdokter.com pada tanggal 15 Agustus 2020

pukul 14.07

- Zaidul, I. S. M., Nik Norulaini, N. A., Mohd Omar, A. K., & Smith, R. L. (2007). Blending of supercritical carbon dioxide (SC-CO₂) extracted palm kernel oil fractions and palm oil to obtain cocoa butter replacers. *Journal of Food Engineering*, 78(4), 1397–1409.
- Ziegler, G. R., Mongia, G., & Hollender, R. (2001). The role of particle size distribution of suspended solids in defining the sensory properties of milk chocolate. *International Journal of Food Properties*, 4(2), 353–370.