

## DAFTAR PUSTAKA

- Afriatin, L. 2008. *Teknologi Pengawetan Pangan*. Bandung : Alfabeta.
- Akhtar, S. & Anjum, F.M. 2007. *Sensory Characteristic of Whole Wheat Mineral Fortified Chapattis*. Pakistan Journal of Nutrition 6 (6): pp.681-6.
- Akhtar, S., Rehman, Z., Anjum, F., Ali, Z., & Nisar, A. 2010. Bioavaibility of iron and zinc fortified whole wheat flour in rats. *Pakistan J., Zool*, 42(6), pp. 771-779.
- Akhtar, S. & Anjum, M.A. 2011. Review : Micronutrient fortification of wheat flour: recent development and strategies. *Food Research International*, 44, pp. 652-659.
- Allen, L., de Benoist, B., Dary, O., Hurrell, R. 2006. *Guidelines on Food Fortification with Micronutrients*. Geneva : WHO.
- Almatsier, S. 2004. *Prinsip Dasar Ilmu Gizi*. Jakarta : PT. Gramedia Pustaka Utama.
- Ansokowati, A. 2011. *Nilai Gizi dan Daya Terima Biskuit Tepung Singkong dengan Fortifikasi Sebagai Upaya Mengatasi Defisiensi Gizi Mikro Berbasis Pangan Lokal*. Skripsi. Yogyakarta : Universitas Gadjah Mada.
- Badan Penelitian dan Pengembangan Kesehatan. 2013. *Riset Kesehatan Dasar (Riskesdas 2010)*. Jakarta: Kementerian Kesehatan Republik Indonesia
- Badan Pusat Statistik (BPS). 2008. *DIY Dalam Angka Online/Konsumsi*. <http://yogyakarta.bps.go.id>. Diakses pada tanggal 28 Agustus 2014.

- Baldwin, R. 1981. *Laboratory Guide and Reference List Sensory Analysis of Foods, Food Science and Nutrition* 375. USA : Departement of Food Science and Nutrition.
- Ballot, D. E., MacPhail, A. P., Bothwell, T. H., Gillooly, M. & Mayet, F. G. (1989) Fortification of Curry Powder With NaFe(III)EDTA: Report of A Controlled Iron Fortification Trial. *Am. J. Clin. Nutr.* 49: 162–169.
- Brooker, C. 2001. *Kamus Saku Keperawatan*. Jakarta : EGC.
- BSN, 1992. *SNI Mutu dan Cara Uji Biskuit (SNI 01-2973-1992)*. Jakarta: Badan Standarisasi Nasional.
- BSN, 1995. *SNI Tepung Terigu (SNI 01-3751-1995)*. Jakarta: Badan Standarisasi Nasional.
- Carpenter, R.P., Lyon, D.H., Hasdell, T.A. 2000. *Guidelines for Sensory Analysis in Food Product Development and Quality Control*. PP: 71-91. Gaithersburg: Aspen Publisher, Inc.
- Cole, C.R., Grant, F.K, Swaby-Ellis, E.D., Smith, J.L., Jacques, A., Northrop-Clewes, C.A., Caldwell, K.L., Pfeiffer, C.M., & Ziegler, T.R. 2010. Zinc and iron deficiency and their interrelations in low-income African American and Hispanic children children in Atlanta. *Am. J.Clin. Nutr.*, 91, pp. 1027-1034.
- Davidsson, L., Kastenmayer, P., & Hurrell, F.R. 1994. Sodium iron EDTA(NaFe(III)EDTA as a food fortificant : the effect on the absorption and retention of zinc and calcium on women. *Am. J. Clin. Nutr.*, 60, pp. 231-7.

DeBiasse-Fortin, M.A. 2003. *Mineral and Trace Elements dalam Nutrition Support Practice*. Missouri : Saunders.

Desnita, M. 2010. *Pengaruh Fortifikasi Natrium Feri Ethylene Diamine Tetra Asetat (NaFeEDTA) Terhadap Sifat Fisik, Organoleptik, dan Kadar Zat Besi Biskuit "Cassava Chocolate Cookies"*. Skripsi. Yogyakarta : Universitas Gadjah Mada.

Dewey, K.G. & Brown, K.H. 2003. Update on technical issues concerning complementary feeding of young children in developing countries and implications for intervention programs. *Food. Nutr. Bull.*, 24, pp.5-28.

Djaafar, F & Rahayu, S. 2003. *Ubi Kayu dan Olahannya*. Yogyakarta : Kanisius.

Djuwardi, A. 2009. *Cassava, Solusi Pemberagaman Kemandirian Pangan*. Jakarta: Grasindo.

Driyani, Yuliana. 2006. *Biscuit Crackers Substitusi Tepung Tempe Kedelai Sebagai Alternatif Makanan Kecil Bergizi Tinggi*. Semarang : Universitas Negeri Semarang.

Ernetti. 1990. Mempelajari penggunaan tepung singkong (*Manihot utilisima Pohl*) sebagai bahan substitusi tepung terigu dalam pembuatan "cookies". Skripsi. Fakultas Pertanian Institut Pertanian Bogor. Diakses dari [http://repository.ipb.ac.id/bitstream/handle/123456789/38161/A90ERN\\_abstr\\_act.pdf?sequence=3](http://repository.ipb.ac.id/bitstream/handle/123456789/38161/A90ERN_abstr_act.pdf?sequence=3) tanggal 12 Agustus 2014.

FAO/WHO. 2000. *Evaluation of Certain Food Additives and Contaminants*. Fifty-third report of the Joint FAO/WHO Expert Committee on Food Additives. Geneva : World Health Organization.

Faridi, H. 1994. *The Science of Cookie and Cracker Production*. New York: Capman and Hall.

Faridi, H dan Faubion, J.M. 1990. *Dough Rheology and Baked Product Texture*. USA: Nostrand Reinhold.

FT, Fellows. 2000. *Food Processing Technology Principle and Practice*. Cambridge England : Wood Publishing in Food Science and Technology.

Gallagher, M. 2008. *The Nutrition and Their Metabolism*. Canada : Elsevier.

Gibson, R.S. 2005. *Principal of nutritional assessment*. New York : Oxford University Press.

Gillespie, J. R. 1998. *Animal Science*. New York : Delmar Publishers.

Govindaraj, T. KrishnaRau, L., & Prakash, J. 2007. In vitro bioavailability of iron and sensory quality of iron-fortified wheat biscuit. *Food and Nutrition Bulletin*, 28(3).

Guyton, A.C., & Hal, J.E. 2006. *Textbook of Medical Physiology Eleventh Edition*. Pennsylvania : Elsevier Inc.

Hall, W.C. dan G. M. trout. 1968. *Milk Pasdteurization*. USA : The AVE Publishing Co.

- Hallberg, L & Rossander-Hulthen, L., 1991. Iron Requirements in Menstruating Women. *Am J Clin Nutr*, vol. 54.
- Hastati, M.K. 2005. *Pemanfaatan Singkong Sebagai Bahan Dasar Bolu*. Skripsi. Semarang : Teknologi Jasa dan Produksi Fakultas Teknik UNS.
- Hurrel, F.R. 2002. Forging effective strategies to combat iron deficiency. *Am. J. Clin. Nutr.*, pp. 0022 – 3166.
- Hurrel, R. F. & Zimmermann, M.B. 2007. Nutritional iron deficiency. Seminar. *Lancet*, 370, pp.511-20.
- Hurrell, R. 1999. *The Mineral Fortifications of Food*. UK : Leatherhead Publishing.
- Kartasapoetra, A, G, Ir. 1988. *Teknologi Budidaya Tanaman Pangan di Daerah Tropik*. Jakarta : Bina Aksara.
- Kartika, B., Hastuti, P., & Supartono, W. 1988. *Pedoman Uji Inderawi Bahan Pangan*. Yogyakarta : Pusat Antar Universitas Pangan dan Gizi UGM.
- Koswara, S. 2009. *Teknologi Modifikasi Pati*. Diakses dari <http://ebookpangan.com> pada tanggal 14 Maret 2015.
- Lawless, H.T & Heyman. 2010. *Sensory Evaluation of Food Principles and Practices*, 3<sup>rd</sup> ed. London : Springer.
- Layrisse, M., & Torres, C.M. 1997. Fe(III)-EDTA complex as iron fortification. *Am. J. Clin. Nutr.*, pp. 1166-1174.

Le, H.T., Brouwer, I.D., Burema, J., Nguyen, K.C., & Kok, F.J. 2006. Efficacy of Iron Fortification Compared to Iron Supplementation Among Vietnamese Schoolchildren. *Nutrition Journal*, 5(1).

Lewis, M. 2000. *Physical Properties of Foods and Food Processing System*. Canada: Camelot Press.

Lonnerdal, Bo. 2000. Dietary Factors Influencing Zinc Absorption. *J. Nutr.* Vol. 130 no. 5 1378S-1383S. Suppl.

Lotfi, M., Mannar M.G.V., Merx, R.J.H.M., & Heuvel, P.N. 1997. *Micronutrient fortification of foods : Current practice, research, and opportunity*. Canada : IDRC.

Lynch, S. 2002. *Food iron absorption and its importance for the design of food fortification strategies*. Nutrition Review 60 : S3-S6.

Mardiyati, E. 2008. Fortifikasi garam dengan zat besi, strategi praktis dan efektif menanggulangi anemia. Diakses dari <http://farmasi.ums.ac.id/content/artikel/20080412/fortifikasi-garam-dengan-zat-besi-strategi-praktis-dan-efektif> tanggal 5 September 2014.

Marliyati, S. 2002. *Pengolahan Pangan Tingkat Rumah Tangga*. Bogor : Institut Pertanian Bogor.

Matz, S.A dan T.D. Matz. 1978. *Cookies and Crackers Technology*. Texas : The AVI Publishing Co., Inc.

- McGregor, S.G. & Ani, C. 2001. A review of studies on the effect of iron deficiency on cognitive development in children. *J. Nutr.*, 131, pp. 649S-668S.
- McWilliams, M. 2008. *Food Experimental Perspectives*. Columbus Ohio : Pearson Prentice Hall.
- Moskowitz, H.R., J.H Beckley., & A.V.A. Ressurecion. 2012. *Sensory and Consumer Research in Food Product Design and Development*. San Francisco : Wiley-Blackwell.
- Murray & Robert, K. 2000. *Harper's Illustrated Biochemistry*. US : Mc Graw Hill.
- Nishiyama, S., Irida, K., Matsubasa, T., Akimasa, H., & Matsuda, I. 1998. Zinc status related to hematological deficits in middle-aged woman. *Journal of the American College of Nutrition*. 17 (3), pp.291-295.
- Nurhayati, A. 2010. *Penilaian Inderawi (Uji Organoleptik)*. Diakses dari <http://www.scribd> pada tanggal 30 November 2014.
- Olivares, M., Hertrampf, E., & Uauy, R. (2007) *Copper and zinc interactions in anemia: a public health perspective*. In: Kraemer K ZM, ed. Nutritional anemia. Basel, Switzerland: Sight and Life Press.
- Peres, J. M., Bureau F., Neuville D., Arhan P., & Bougle D. 2001. Inhibition of zinc absorption by iron depends on ratio. *Journal of Trace Elements in Medicine and Biology*, 15 (4) (abstract), pp. 237-241.

Porth, C.M. 2006. *Essentials of Pathophysiology Concepts of Altered Health States Second Edition*. US : Lippincott Williams &Wilkins.

Prihananto. 2004. *Fortifikasi Pangan Sebagai Upaya Penanggulangan Anemia Gizi Besi*. Makalah Pribadi, Institut Pertanian Bogor.

Ramakrishnan, U., Aburto, N., McCabe, G., & Martorell, R. 2004. *Multimicronutrient Interventions but Not Vitamin A or Iron Interventions Alone Improve Child Growth: Results of 3 Meta-Analyses*. J. Nutr. 134: pp. 2592–602.

Rampengan, V dan Pontoh, J. 1998. *Dasar-Dasar Pengawasan Mutu Pangan*. Makassar : Badan Kerjasama Perguruan Tinggi Negeri Indonesia Bagian Timur.

Reddy, V. 2003. *Food Fortification for Reducing Micronutrients Deficiencies : Public-private Partnership*. Diakses dari [http://www.ifm.net/industry/food\\_fortification.htm](http://www.ifm.net/industry/food_fortification.htm) tanggal 18 Agustus 2014.

Riyadi, H. 2007. Zinc (Zn) untuk Pertumbuhan dan Perkembangan Anak. *Prosiding Seminar Nasional Penanggulangan Masalah Defisiensi Seng (Zn) From Farm To Table, Jakarta 15 Mei 2007*. SEAFast Center IPB, Hal. 33-67.

Rohman, Abdul & Sumantri. 2007. *Analisis Makanan*. Yogyakarta : Gadjah Mada University Press.

Rosado, J.L. 2003. Zinc and copper : proposed fortification levels and recommended zinc compounds. *J. Nutr.*, 133 (suppl), pp. 2985S-2989S.



Rosado, J.L., Gonzales, K.E., Caamano, M.D.C., Garda, O.P., Preciado, Roxana, Mauricio, & Orio. 2010. Efficacy of different strategies to treat anemia in children : a randomized clinical trial. *Nutrition Journal*, 9, pp. 40.

Rukmana, R. & Yuniarsih, Y. 2001. *Aneka Olahan Ubi Kayu*. Yogyakarta : Kanisius.

Sandstead HH, Frederickson CJ, Penlang JG. 2000. History of zinc as related to brain function. *J. Nutr.* 130: 496-502.

Sandstrom, B., Davidsson, L., Cederblad, A., & Lonnerdal, B. 1985. Oral iron, dietary ligands and zinc absorption. *J Nutr.*, pp. 411-4.

Semba, R.D. & Bloem M.W. 2002. The anemia of vitamin A deficiency: Epidemiology and pathogenesis. *Eur J Clin Nutr.*, 56, pp. 271-81.

Setyaningsih, D., Apriyantono, A., & Sari, M. 2010. *Analisis Sensori untuk Industri Pangan dan Agro*. Bogor : Penerbit IPB Press.

Setyono, A., S. Nugraha, R. Thahir, dan A. Hasanuddin. 1996. *Hasil penelitian teknologi pascapanen*. hlm. 99-114. Prosiding Seminar Apresiasi Hasil Penelitian, Sukamandi, 23-25 Agustus 1995. Buku I. Balai Penelitian Tanaman Padi, Sukamandi.

Siagian, A. 2003. *Pendekatan Fortifikasi Pangan untuk Mengatasi Masalah Kekurangan Zat Gizi Mikro*. Sumatera Utara : USU digital library.

Soekirman. 2000. *Ilmu Gizi dan Aplikasinya*. Jakarta : Departemen Pendidikan Nasional.

- Soetanto, N. E. 2008. *Tepung Kasava*. Yogyakarta : Kanisius.
- Soewarno, T. 1985. *Penilaian Organoleptik Untuk Industri Pangan dan Hasil Pertanian*. Jakarta : Bharatara Karya Aksara.
- Stauffer, C. 1990. *Functional Additives for Bakery Foods*. USA: Van Nostrand Reinhold.
- Sullivan, M., Hogan, S. A., B. F. McNamee., E. D. O’Riordan. 2001. Microencapsulating properties of sodium caseinate. *J. Agric. Food Chem.* 49: 1934-1938.
- Sultan, W.J. 1983. *Modern Pastry Chef Vol. 1*. Connecticut : The AVI Publishing, Westport.
- Sunaryo, E. 1985. *Pengolahan Produk Sereal dan Biji-Bijian*. Bogor : Jurusan Teknologi Pangan dan Gizi IPB.
- Suprpti, M.L. 2005. *Tepung Tapioka, Pembuatan dan Pemanfaatannya*. Yogyakarta: Kanisius.
- Susiwi, S. 2009. *Handout Penilaian Organoleptik*. Jurusan Pendidikan Kimia FPMIPA Universitas Pendidikan Indonesia.
- Sutomo, B. 2008. *Sukses Wirausaha Kue Kering*. Jakarta : Kriya Pustaka Grup Puspa Warna.

Thuy, V. 2003. Regular Consumption of NaFeEDTA-fortified Fish Sauce Improves Iron Status and Reduces the Prevalence of Anemic Vietnamese Women. *Am. J. Clin. Nutr.*, pp. 284-290.

United State Wheat Associates. 1983. *Pedoman Pembuatan Kue dan Roti*. Jakarta : Djambatan.

Vietri, F. E. 1995. Fortification of sugar with iron sodium ethylenediaminetetraacetate (FaNeEDTA) improves iron status in semirural Guatemalan populations. *Am. J. Clin. Nutr.*, 61, pp. 1153-63.

Viteri, F.E. 1995. Fortification of sugar with iron sodium ethylenediaminetetraacetate (FaNaEDTA) improves iron status in semirural Guatemalan populations. *Am. J. Clin.Nutr.*, 61, pp. 1153-63.

Wahyudi, T. 2008. *Panduan Lengkap Kakao*. Jakarta : Penerbit Swadaya.

Watss, R.M., Ylimaki, G.L., Jeferry, L.E., & Elias, L.G. 1989. *Basic Sensory Methods for Food Evaluation*. Pp : 150-185. Canada : International Development Research Centre.

Whiteley, P. R. 1971. *Biscuit Manufacture : Fundamentals of In-Line Production*. London : Applied Science Publishers Ltd.

Whittaker, P. 1998. Iron and zinc interactions in humans. *Am. J. Clin. Nutr.*, 68, pp. 442S-6S.

Wibowo,R. 2014. *Koleksi Resep Kue Kering*. Jakarta : PT Kawan Pustaka.

Widowati, S. 2009. *Tepung Aneka Umbi Sebuah Solusi Ketahanan Pangan*. Jakarta

: Balai Besar Penelitian dan Pengembangan Pasca Panen Pertanian.

Winarno, F. 2004. *Kimia Pangan dan Gizi*. Jakarta : PT Gramedia Pustaka Utama.

Wiranatakusumah, M.A. & Hariyadi, P. Technical aspects of food fortification. In :

Scrimshaw S.N. (ed.) 1988. *Food and Nutrition Bulletin*. Japan : United  
Nation University Press.

Wong, D. 1989. *Mechanism and Theory in Food Chemistry*. New York: Academic  
Press.

World Health Organization (WHO). 2008. Worldwide prevalence of anaemia 1993–

2005. Diakses dari

<http://whqlibdoc.who.int/publications/2008/9789241596657eng.pdf> pada

tanggal 19 Oktober 2014.

Zhu, Le dr. 2007. *NaFeEDTA as A Food Fortificant. From Mechanism to Application*.

School of Physical and Mathematical Science, division of Chemistry and  
Biological Chemistry. New York : Cornell University.