



DAFTAR PUSTAKA

- Anonim. 2015. Kue Kering Lebaran. <http://www.tokopedia.com/Kue-Kering>. Diakses tanggal 23 Juli 2015
- Abrams *et al.* 2007. An Inulin-Type Fructan Enhances Calcium Absorption Primarily via an Effect on Colonic Absorption in Humans. *Journal of Nutrition* 137: 2208– 2212, 2007.
- Álvarez EE dan Sánchez PG. 2006. Dietary Fibre. *J. Nutr. Hosp.* 21 (Supl. 2) 60-71.
- Amelia, Rizki. 2008. Perilaku Konsumen Cookies Cokelat “Waroeng Cokelat” di Kota Bogor. *Skripsi*. Institut Pertanian Bogor: Bogor.
- Amerine, M.A., R.M. Pangborn, E.B. Roessler. 1965. *Principles of Sensory Evaluation of Food. In: Food Science and Technology Monographs*. Academic Press : New York
- Asp, N.G., Johansson, C.G., Hallmer, H., dan Siljestrom, M. 1983. Rapid Enzymatic Assay of Insoluble and Soluble Dietary Fiber. *J. Agric. Chem.* 31 (3): 476-482
- Badan Standardisasi Nasional. 1993. *Syarat Mutu Kue Kering (Cookies)*. BSN : Jakarta. SNI 01-2973-1992
- Badan Standardisasi Nasional. 1999. *Syarat Mutu Tepung Garut*. BSN : Jakarta. SNI 01-6057-1999
- Baixauli, R., Guillermo H., Susana F., dan Ana. S. 2008. How Information about Fibre (Traditional and Resistant Starch) Influences Consumer Acceptance of Muffins. *Journal Quality and Preference* 19 (2008) 628-635
- Borne, M. 2002. *Food Texture and Viscosity: Concept and Measurement*. Academic Press : San Diego
- [BPOMRI] Badan Pengawas Obat dan Makanan Republik Indonesia. 2005. *Peraturan Kepala Badan Pengawas Obat dan Makanan Republik Indonesia tentang Ketentuan Pokok Pengawasan Pangan Fungsional*. Jakarta : BPOMRI
- [BPOMRI] Badan Pengawas Obat dan Makanan Republik Indonesia. 2011. *Peraturan Kepala Badan Pengawas Obat dan Makanan Republik Indonesia tentang Pengawasan Klaim dalam Label dan Iklan Pangan Olahan*. Jakarta : BPOMRI



- Cardello, A. V. 1994. *Consumer Expectation and Their Role in Food Acceptance* dalam Macfie, H. J. H dan D. M. H. Thomson (eds.). *Measurement of Food Preference*. pp 202-223. Blackie Academic and Profesional, Glasgow.
- Chawla, R dan Patil, G.R. 2010. Soluble Dietary Fibre. *Comprehensive Reviews In Food Science And Food Safety*, Vol. 9:178-196
- Chilmijati N. 1999. Karakterisasi Pati Garut dan Pemanfaatannya Sebagai Sumber Bahan Baku Glukosa Cair. *Tesis*. Program Studi Teknologi Industri Pertanian, Program Pascasarjana, IPB: Bogor
- Coussement, P. A. A. (1999). Inulin and Oligofructose: Safe Intakes and Legal Status. *Journal of Nutrition*, 129(7), 1412S–1417S.
- Djaafar, F., Sarjiman, dan Arlyna B.P. 2010. Pengembangan Budi Daya Tanaman Garut Dan Teknologi Pengolahannya Untuk Mendukung Ketahanan Pangan. <http://www.pustaka.litbang.pertanian.go.id>>publikasi
- [FAO]. Food and Agriculture Organization of the United Nations. 2007. *FAO Technical Meeting on Prebiotics. Food Quality and Standards Service (AGNS)*
- Fellows, P.J. 2000. *Food Processing Technology, Principle and Practice 2nd Ed.* CRC Press, England.
- Fennema, O.R. 1996. *Food Chemistry*. Marcel Dekker INC : New York
- Franck A. dan L. D. Leenher. 2005. *Inulin* dalam Steinbuchel, A. dan S. K. Rhee (eds.). *Polysaccharides and Polyamides in the Food Industry* Volume 1. Wiley VCH, Weinheim.
- Gibson dan Angus. 2000. *LFRA Ingredients Handbook Prebiotics and Probiotics*. Leatherhead Food RA Publishing Limited, Randalls Road, Leatherhead, SurneyKT22 7RY.
- Gibson, G.R. 2004. Fibre and Effects on Probiotics (The Prebiotic Concept). *Clinical Nutrition Supplements*. 1:25-31
- Grizard, D., dan Barthelemy, C., 1999. Non-digestible Oligosaccharides Used as Prebiotic Agents : Mode of Production and Beneficial Effect on Animal and Human Health. *Reproduction Nutrition et Development* 39 : 563-588.
- Gustiar, Harist. 2009. Sifat Fisiko-Kimia dan Indeks Glikemik Produk *Cookies* Berbahan Baku Pati Garut (*Maranta Arundinacea* L.) Termodifikasi. *Skripsi*, Fakultas Teknologi Pertanian, IPB, Bogor



- Kumalasari, I.D., Eni H., Lily A.L., Sri R., Widya A., Kosuke, N., Takuya S. 2011. Evaluation of Immunostimulation Effect of Arrowroot (*Maranta arundinacea* L) In Vitro and In Vivo. *Cytotechnology* 64:131-137
- Harmayani, E., Ika D.K., Y. Marsono. 2011. Effect of Arrowroot (*Maranta arundinacea* L.) Diet on the Selected Bacterial Population and Chemical Properties of Caecal Digesta of Sprague Dawley Rats. *International Research Journal of Microbiology (IRJM)* (ISSN: 2141-5463) Vol. 2(8) pp. 278-284
- Haryadi. 1988. *Pewarna dalam Bahan Tambahan Pangan*. PAU Pangan dan Gizi UGM : Yogyakarta
- Haryadi. 1993. Dasar-Dasar dan Pemanfaatan Ilmu dan Teknologi Pati. *Agritech* Vol 13 No.3 : 37- 42.
- Haryadi, M. 1999. *Handout Hidro Koloid Gel*. Fakultas Teknologi Pertanian UGM: Yogyakarta.
- Hertati, R. 2007. Index Glikemik dan Efek Hipoglikemia Kue Kering dan Roti Tawar berbasis Tepung Garut (*Marantha arundinaceae*), *Tesis*, S-2 Ilmu dan Teknologi Pangan, UGM, Yogyakarta
- Hurle-Barreiro, J., A. Gracia, T. De-Magistris. 2009. Does Nutrition Information On Food Products Lead To Healthier Food Choices?. *Journal Of Food Policy* 35 (2010) 221-229
- Indriyani, A., 2007. Cookies Tepung Garut (*Marantha arundinaceae* L) dengan Pengkayaan Serat Pangan. *Skripsi*. Jurusan Teknologi pengolahan Hasil Pertanian, Fak. Teknologi Pertanian, UGM : Yogyakarta
- Kaplon, A. 1977. *Element of Food Production and Baking*. ITI Educational Services, Inc.
- Kin, 2000. A Technical Review: Impact of Dietary Fiber on Colon Cancer Occurrence. *Gastroenterology* 118:1235-1257.
- Kolida, S., D. Meyer dan G.R. Gibson. 2007. A Double-Blind Placebo-Controlled Study to Establish the Bifidogenic Dose of Inulin in Healthy Humans. *European Journal of Clinical Nutrition* : Nature Publishing Group
- Krisnayudha, Kiki. 2007. Mempelajari Potensi Garut (*Maranta Arundinacea* L.) Dan Ganyong (*Canna Edulis*, Kerr) untuk Mendukung Pertumbuhan Bakteri Asam Laktat. *Skripsi*, Fakultas Teknologi Pertanian, IPB, Bogor
- Kumalasari, I. D., 2009. Karakteristik Serat Pangan dan Nilai Cerna Tepung Umbi Garut Serta Pengaruhnya terhadap Keseimbangan Mikrobiota



- Kolon Tikus *Sprague Dawley*. Tesis. Universitas Gadjah Mada, Yogyakarta
- Kusumawardhani, Aprilita, 2011. Preferensi Balita terhadap *Cookies* Garut (*Maranta arundinaceae* L.): Studi Kasus di RT 13 dan 13 A Wonocatur Banguntapan Bantul, *Skripsi*, Jurusan Teknologi pengolahan Hasil Pertanian, Fakultas Teknologi Pertanian, UGM, Yogyakarta
- Manley, D.J.R.. 1983. *Technology of Biscuits, Crackers, and Cookies*. Ellies Horwood Ltd. Publ., England.
- Manning TS dan Gibson GR. 2004. *Prebiotics: Best Practice & Research Clinical Gastroenterology* 18(2): 287-298
- Manning TS *et al.* 2004. Prebiotics and Lactic Acid Bacteria. Di dalam : Salminen S, Wright A dan Ouwehand A, editor. 2004. *Lactic Acid Bacteria Microbiological and Functional Aspects*. Ed ke-3, Revised and Expanded. New York: Marcel Dekker, Inc. hlmn 407-418.
- Mariati. 2001. Karakterisasi Sifat Fisikokimia Pati dan Tepung Garut (*Maranta arundinaceae* L.) dari Beberapa Varietas Lokal. *Skripsi*. Fakultas Teknologi Pertanian, IPB, Bogor.
- Marsono, Y. 2002. Indeks Glikemik Umbi-Umbian. *Agritech* 22: 13-16
- Marsono, Y., P. Wiyono., Zaki U. 2005. Indek Glikemik Produk Olahan Garut (*Maranta arundinaceae* LINN) dan Uji Sifat Fungsionalnya pada Model Hewan Coba. *Laporan akhir penelitian RUSNAS Diversifikasi Pangan Pokok 2005/2006*. Universitas Gadjah Mada, Yogyakarta
- Matz, S.A. 1962. *Food Texture*. The AVI Publishing Company, Inc., Westport, Connecticut
- Matz, S.A. 1978. *Cookie and Cracker Technology*. The AVI Publishing Company, Inc., Westport, Connecticut
- Mc Watter, K.H. 1978. Cookie Baking Properties of Defatted Peanuts, Soy Bean and Field Pea Floues. *Cereal Chemistry* : 8533
- Meilgaard. M., Gail V.C., B. Thomas C. 1991. *Sensory Evaluation Techniques*, 2nd Edition. CRC Press, Boca Raton
- Meilgaard. M., Gail V.C., B. Thomas C. 2007. *Sensory Evaluation Techniques*, 4th Edition. CRC Press, Boca Raton
- Mileiva, S. 2006. Evaluasi Mutu *Cookies* Garut yang Digunakan pada Program Pemberian Makanan Tambahan (PMT) Ibu Hamil. *Skripsi*. Fakultas Teknologi Pertanian, IPB, Bogor.
- Miller, R. A. dan R.C. Hoseney. 1997. Factors in Hard Wheat Flour Responsible for Reduced Cookie Spread. *Cereal Chemistry*. 74: 330-336



- Nurliyani, Madarina J., Eni H. 2013. Effect of arrowroot (*Marantha arundinacea*) cookies intervention on fecal secretory immunoglobulin A and physical properties of children under five years. *International Research Journal of Microbiology (IRJM)* (ISSN: 2141-5463) Vol. 4(1) pp. 21-28
- Oktavia, Rina D. 2008. Evaluasi Produk Good Time *Cookies* di Pt. Arnott's Indonesia sebagai Dasar Penentuan Nilai Tambah Produk. *Skripsi*, Fakultas Teknologi Pertanian, IPB, Bogor
- Ouarne, F., Guibert, A., Brown, D., dan Bornet, F. 1999. *A Sensitive a Reproducible Analytical Method to Measure Fructooligosaccharides in Food Products* dalam Cho, et al (ed). *Complex Carbohydrates in Food*. Marcel Dekker, Inc., New York
- Pratiwi R. 2008. Modifikasi Pati Garut (*Marantha arundinacea*) dengan Perlakuan Siklus Pemanasan Suhu Tinggi-Pendinginan (*Autoclaving-Cooling Cycling*) untuk Menghasilkan Pati Resisten Tipe III. *Skripsi*. Fakultas Teknologi Pertanian. IPB, Bogor.
- Roberfroid. 2005. *Inulin-Type Fructans : Functional Food Ingredients*. CRC Press : Boca Raton London New York
- Rukmana, R. 2000. *Garut : Budidaya dan Pascapanen*. Kanisius : Yogyakarta
- Sadler dan Saltmarsh. 1998. *Functional Foods : The Consumer, The Product, and The Evidence*. Royal Society of Chemistry: London
- Salminen, S dan Wright, A.V. 2004. *Lactic Acid Bacteria Microbiological and Functional Aspects*. Ed ke-3, Revised and Expanded. New York: Marcel Dekker, Inc. hlmn 407-418.
- Schneeman, B.O dan Gallaher, D. 2001. *Effects of Dietary Fiber on Digestive Enzymes*, dalam Spiller, G.A., (ed) : *Handbook of Dietary Fiber in Human Nutrition*, 3rd ed., CRC Press LLC, USA
- Setser, C.S.. 1995. *Sensory Evaluation* dalam Kramel, B.S., Stauffer, C.E. (Eds.). *Advances In Baking Technology*. Blackie Academic and Professional, Glasgow
- Sinnot M. L. 2007. *Carbohydrate Chemistry and Biochemistry: Structure and Metabolism*. RSC Publishing, UK.
- Slavin, Joanne. 2013. Fiber and Prebiotics : Mechanisms and Health Benefits. *Nutrition Article Department of Food Science and Nutrition, University of Minnesota*. www.ncbi.nlm.nih.gov/pmc/articles/PMC3705355/#!po-43.7778



- Smith, W.H. 1972. *Biscuit, Crackers, and Cookies : Technology, Production, and Management*. Applied Science Publisher : London
- Soedarto, Y.N. 2008. Kajian Regulasi Pangan Fungsional : Studi Kasus Prebiotik, Probiotik Dan Sinbiotik. *Tesis*, Sekolah Pasca Sarjana, IPB, Bogor
- Soekanto, S.T. 1985. *Penilaian Organoleptik untuk Industri Pangan dan Hasil Pertanian*. Bharata Karta Aksara : Jakarta
- Spiller, G. A. 2001. *Definitions of Dietary Fiber*, dalam Spiller, G.A., (ed) : *Handbook of Dietary Fiber in Human Nutrition*, 3rd ed., CRC Press LLC, USA
- Sriwahyuningsih. 2004. Identifikasi Kesukaan Calon Konsumen terhadap Sifat Sensoris Cassava Flakes Instan. *Skripsi*, Fakultas Teknologi Pertanian, UGM, Yogyakarta
- Stepherd, R. and P. Sparks. 1994. *Modelling Food Choice* dalam Macfie, H. J. H dan D. M. H. Thomson (eds.). *Measurement of Food Preference*. pp 202-223. Blackie Academic and Profesional, Glasgow.
- Stone dan Sidel. 2004. *Sensory Evaluation Practices 3rd Ed*. Academic Press: USA
- Sudarmadji dkk. 2003. *Analisis Bahan Makanan dan Pertanian*. Liberty Yogyakarta: Yogyakarta
- Sultan, W.J. 1981. *Practical Baking 3rd Ed.,revised*. The AVI Publishing Company Inc, Westport, Connecticut
- Sumnu, S. G, dan Sahin, S. 2008. *Food Engineering Aspect Of Baking Sweet Goods*. CRC Press, Boca Raton.
- Surawan, Dewi. 2012. Efek Konsumsi *Cookies* Garut (*Marantha arundinaceae* L) Terhadap Profil Bakteri dan Sifat Kimia Feses Balita. *Tesis*. Jurusan Teknologi Pangan dan Hasil Pertanian : Fakultas Teknologi Pangan UGM, Yogyakarta.
- Szczesniak, A. S. 1972. Consumer Awareness of An Attitudes to Food Texture II Children and Teenagers. *Journal of Texture Studies*. 3:206-217
- Tomomatsu H. 1994. Healt Effects of Oligosaccharides. *J.Food Tech* Oct: 61-64.
- Tsen, C.C., J. Bauck dan W.J. Hoover. 1975. Using Surfactans to Improve The Quality of Cookies made from Hard Wheat Flours. *Cereal Chemistry* 52 : 629



- Tungland, BC dan Meyer. 2002. Nondigestible Oligo-and Polysaccharides (Dietary Fiber): Their Physiology and Role in Human Health and Food. *Comprehensive Reviews in Food Science and Food Safety* 3(2002):73-91
- Vratanina, D.L and M.E. Zabik. 1978. Dietary Fiber Sources for Baked Product: Bran in Sugar-snap Cookies. *Journal of Food Science*. 43(5) : 1590-1594
- Wijayanti, Y. R., 2007. Substitusi Tepung Gandum (*Triticum aestivus*) dengan Tepung Garut (*Marantha arundinaceae* L) pada Pembuatan Roti Tawar, *Skripsi*, Jurusan Teknologi pengolahan Hasil Pertanian, Fak. Pertanian, UGM : Yogyakarta
- Winarno. F. G. 1984. *Kimia Pangan dan Gizi*. Gramedia Pustaka Utama : Jakarta
- Zietner CJ dan Gibson GR. 1998. An Overview of Probiotics, Prebiotics and Synbiofics in the Functional Food Concept: Perspectives and Future Strategies. *J Int Dairy* 8:473-479.