

## DAFTAR PUSTAKA

- Aboubakar, Y. N. Njintang, J. Scher. dan C. M. F. Mbofung. 2008. *Physicochemical, thermal properties and microstructure of six varieties of taro (Colocasia esculenta L. Schott) flours and starches. Journal of Food Engineering* 86: 294-305.
- Adebowale, K.O.; Afolabi, T.A.; and Lawal, O.S. 2002. *Isolation, chemical modification and physicochemical characterisation of Bambarra groundnut (Voandzeia subterranean) starch and flour. Food Chemistry* 78 (2002): 305–311.
- Alam, Nur dan Saleh, M.S. 2009. *Karakteristik pati dari batang pohon aren pada berbagai fase pertumbuhan. Jurnal Agroland* 16(3): 199-205.
- Alam, Nur. 2008. *Sifat fisikokimia dan sensoris instant starch noodle pati aren yang disubstitusi dengan pati tapioka. Jurnal Agroland* 15(3): 191-197.
- Anggriawan, R. 2010. *Pengaruh Varietas Jagung Kuning Hibrida dan Metode terhadap Tepung Jagung yang Dihasilkan Serta Pengaruhnya Pada Pembuatan Mi Instan. Skripsi. Fakultas Pertanian. Universitas Jenderal Soedirman.*
- AOAC. 1984. *Official Methods of Analysis*. Washington: Association of Official Analytical Chemists.
- Arumdinari, R. 2012. *Pengaruh Substitusi Tepung Singkong pada Pembuatan Sohun Pati Aren terhadap Sifat Produk. Skripsi. Fakultas Teknologi Pertanian, Universitas Gadjah Mada. Yogyakarta.*
- Badan Penelitian dan Pengembangan Pertanian dalam Susanti. 2013. *Pengaruh pemberian BA (Benziladenin) pada produksi Subang dan Anak Subang Tiga Varietas Gladiol. Skripsi Sarjana Universitas Lampung. 62 hlm.*
- Balogopalan, C., G. Padmaja, S. K.Nanda, S. N. Moorthy. 1988. *Cassava in Food, Feed and Industry*. Florida, IRC Press.
- BeMiller, J dan Whistler, R. 2009. *Starch : Chemistry and Technology*. New York: Elseiver Inc.

- Bin, Xiao Fu. 2008. *Asian noodles: history, classification, raw materials, and processing. Journal of Food Research International* 41: 888-902.
- Buckle, K. A., Edwards, R. A., Fleet, G. H. dan Wootton, M. 1987. *Ilmu Pangan*. Hari Purnomo dan Adiono (Penerj.) Jakarta: UI Press.
- Chansri, R., Puttanlek, C., Rungsadthogy, V. dan Uttapap, D. 2005. *Characteristics of clear noodles prepared from edible canna starches. Journal of Food Science* 70(5): 337-342.
- Charles, A. L., Huang, T. C., Laia, P. Y., Chen, C. C., Leed, P.P. dan Chang, Y. H. 2007. *Study of wheat flour- cassava starch composite mix and the function of cassava mucilage in chinese noodles. Journal of Hydrocolloids* 21: 368 – 378.
- Chen Z., L. Sagis, A. Legger, J.P.H. Linssen, H.A. Schols, and A.G.J. Voragen. 2002. *Evaluation of Starch Noodles Made from Three Typical Chinese Sweet Potato Starches. J. of Food Science.* 67 (9) : 3342-3347.
- Collado, L.S., Maseba, L.B., Oates, L.B., dan H. Corke. 2001. *Bihon type noodles from heat moisture treated sweet potato starch. Journal of Food Science* 66 (4): 604-609.
- Collison, G.K., et.al., (1968). *Sweeling and Gelation of Starch, Starch and it's Derivates*. London: Chapman and Hall Ltd. Pages 171-171.
- DeMan, J. M. 1997. *Kimia Makanan*. Kosasih Padmawinata (Penerj.). Edisi Kedua. Bandung: Penerbit ITB.
- Desrosier, N.W. 1970. *The Technology of Food Preservation*. Westport, Connecticut: The Avi Publishing Company, Inc.
- Ditjen Bina Produksi Tanaman Pangan. 2002. *Prospek dan peluang agribisnis ubijalar*. Direktorat Kabi, Ditjen Bina Produksi Tanaman Pangan, Deptan. Jakarta.
- Fari, M. J. M., Rajapaksa, D. dan Ranaweera, K. K. D. S.. 2011. *Quality characteristics of noodles made from selected varieties of sri lankan rice with different physicochemical characteristics. Journal Natn. Sci. Foundation Sri Lanka* 39(1): 53-60.

- Fleche, D. 1989. *Chemical Modification and Degradation of Starch*. In: Van Beynum, G.M A. and J.A.Roels, 1985. *Starch Conversion Technology*. (eds). Marcel Dekker, Inc. New York.
- Guo, G., Jackson, D. S., Graybosch, R. A. dan Parkhurst, A. M. 2003. *Asian salted noodle quality: impact of amylose content adjustments using waxy wheat flour*. *Journal of Cereal Chem* 90 (4): 437-445.
- Hardi, Z. U., Jukic, M., Komlenic, D. K., Sabo, M. dan Hardi, J. 2007. *Quality parameters of noodles made with various supplements*. *Czech J. Food Sci.*, 25: 151–157.
- Haryadi. 1990. *Pengaruh kadar amilosa beberapa jenis pati terhadap pengembangan, higroskopisitas dan sifat inderawi kerupuk*. Jurnal Penelitian UGM.
- Haryadi. 2006. *Teknologi Pengolahan Beras*. Yogyakarta: Universitas Gadjah Mada Press.
- Heo, Hwayoung, Baik, Byung-Kee, Kang, Chon-Sik, Choo, Byung-Kil dan Park, Chul Soo. 2012. *Influence of amylose content on cooking time and textural properties of white salted noodles*. *Journal of Food Sci. Biotechnol* 21(2): 345-353.
- Hoover, R. 2000. *Composition, molecular structure, and physicochemical properties of tuber and root starches: a review*. *Carbohydrates polymers* 45 (2001): 253-267
- Hoover, R. 2001. *Composition, molecular structure, and physicochemical properties of tuber and root starches: a review*. *Journal of Carbohydrate Polymers* 45(3): 253-267.
- Hou, G. G.. 2010. *Asian Noodles: Sciences, Technology and Processing*. New Jersey: John Wiley & Sons Inc.
- Huang, Y.C. and Lai, H.M. 2010. *Noodle quality affected by different cereal starches*. *Journal of Food Engineering* 97 (2010) 135 -143
- Juliano, B.O. 1994. *Criteria and Test for Rice Grain Quality*. In: *Rice Chemistry and Technology*. American Association of Cereal Chemists, St. Paul, Minnesota.

- Kemal, T. 2001. *Teknologi Tepat Guna Agroindustri*. Jakarta: Swadaya.
- Khouryieh et al. 2006
- Kent, N. L. dan Evers, A. D.. 1994. *Technology of Cereals*. Great Britain: Pergamon.
- Kim, Y. S. , Wiesenborn, D. P., Lorenzen, J. H. dan Berglund, P. 1996. *Suitability of edible bean and potato starches for starch noodles*. *Journal of Cereal Chemistry* 73(3): 302-308.
- Kruger, J. E., Matsuo, R.B., dan Dick, J. W.. 1996. *Pasta and Noodle Technology*. Minnesota: American Association of Cereal Chemists Inc.
- Leach, H. W.. 2009. *Gelatinization of Starch*: In: Whistler, R. L. and Paschal, E. F. dalam *Starch: Chemistry and Technology*. London: Academic Press
- Lee et al. 2005
- Li, J. H. dan Vasanthan, T.. 2003. *Hypochlorite oxidation of field pea starch and its suitability for noodle making using an extrusion cooker*. *Journal of Food Research International* 36(4): 381-386.
- Li, Po-Hsien, Huang, Chien-Chun, Yang, Ming-Yu dan Wang, Chiun-C. R.. 2012. *Textural and sensory properties of salted noodles containing purple yam flour*. *Journal of Food Research International* 47(2): 223-228.
- Lii, C.Y. and Chang, Y.,H. 1981. *Characterization of Red Bean (*Phaseolus radiatus* Var. *aurea*) Starch and It's Noodle Quality*. *J. Food Sci.* 46:78-81.
- Lingga, P. 1990. *Bertanam ubi-ubian*. PT Penebar Swadaya, Jakarta. 235 hal.
- Manatar, J. E., Pontoh, J. dan Runtuwene, M. J. 2012. *Analisis kandungan pati dalam batang tanaman aren (*Arenga pinnata*)*. *Jurnal Ilmiah Sains* 12(2): 89-92.
- Martinez, M.V. and Whitaker, J.R., 1996. *The biochemistry and control of enzymatic browning*. *Trends Food Sci. Technol.* 6, 195–200
- Meilgaard, M., Civillle, G. V. dan Carr, B. T.. 1991. *Sensory Evaluation Techniques*. Boston: CRC Press.
- Novenarosari, M. 2012. *Evaluasi Sifat Kimia, Fisik dan Sensoris Mie Keringyang Disubtitusi Tepung Porang (*Amorphophalus onchophylus* Pram) Sebagai*

- Sumber Serat*. Skripsi. Fakultas Teknologi Pertanian, Universitas Gadjah Mada Yogyakarta.
- Nwabueze, T.U. dan Anauroh, G.A. 2011. *Evaluation of flour and extruded noodles from eight cassava mosaic disease resistant varieties*. *Food Bioproses Technology* 4: 80-91.
- Oh, N. H., Seib, P. A., Deyoe, C. W. dan Ward, A. B. 1983. *Noodles. I. measuring the textural characteristics of cooked noodles*. *Journal of Cereal Chem* 60(6): 433-438.
- Pestoric, M. V.. 2012. *Development and evaluation of sensory and instrumental methods for assessment textural properties of pasta*. *Journal of Food and Feed Research* 39(1): 51-55.
- Puspitasari, F. 2010. *Modifikasi Pati Sagu dengan Metode Ikatan Silang dan Pengaruhnya Terhadap Kualitas Bihun Sagu*. Tesis. Sekolah Pascasarjana. Institut Pertanian Bogor.
- Radityo, Y. B. 2010. *Pengaruh substitusi tepung singkong pada sifat fisik bihun dan mie instan*. Skripsi. Fakultas Teknologi Pertanian Universitas Gadjah Mada. Yogyakarta
- Rahim, A. 2007. *Pengaruh Cara Pengolahan Instant Starch Noodle dari Pati Aren Terhadap Sifat Fisikokimia dan Sensoris*. Tesis. Fakultas Teknologi Pertanian Universitas Gadjah Mada. Yogyakarta
- Rahim, A. 2008. *Pengaruh Cara Bihun Terhadap Sifat Fisikokimia pada Pembuatan Instant Starch Noodle dari Pati Aren*. *J. Agroland* 15 (2): 101 - 105
- Rahim, Abdul dan Haryadi. 2008. *Pengaruh cara bubur pada pengolahan instant starch noodle dari pati aren terhadap sifat fisikokimia*. *Jurnal Agroland* 15(1): 18–21.
- Roisah. 2009. *Produksi dan Karakterisasi Sohun dari Pati Ganyong (Canna edulis Ker)*. Skripsi. Fakultas Teknologi Pertanian. Institut Pertanian Bogor. Bogor.
- Sahin, Serpil dan Sumnu, S. G.. 2006. *Physical Properties of Foods*. New York: Springer Science+Business Media.

- Sandhu, K. S., Kaur, M. dan Mukesh. 2010. *Studies on noodle quality of potato and rice starches and their blends in relation to their physicochemical, pasting and gel textural properties. Journal of Food Science and Technology* 43(8): 1289-1293.
- Sasaki, T. dan Matsuki, J. 1998. *Effect of wheat starch structure on swelling power. Journal of Cereal Chem* 75(4): 525-529.
- Sikorski, Z. E. 1997. *Chemical and Functional Properties of Food Components*. U.S.A: Technomic Publishing Company Inc.
- Sikorski, Z. E. 2004. *Chemical and Functional Properties of Food Saccharides*. London: CRC Press.
- Singh, N., Singh, J. Kaur, L., Sodhi, N. S, Gill, S. B.. 2003. *Morphological, thermal and rheological properties of starches from different botanical sources. Journal of Food Chem* 81: 219-231.
- Smith, R.J. 2009. *Characterization and Analysis of Starches*. In: Whistler, R.L. and Paschall, E.F. (eds). *Starch: Chemistry and Technology, Vol I. Industrial Aspects*. 3<sup>rd</sup> Edition. New York and London: Academic Press.
- Soeseno A. 1992. *Bertanam Aren (Cetakan II)*. P.T. Penebar Swadaya, Jakarta.
- Subarna, Muhandri, T., Nurtama, B. dan Firlieyanti, A. S. 2012. *Peningkatan mutu mie kering jagung dengan penerapan kondisi optimum proses dan penambahan monogliserida. Jurnal Teknologi dan Industri Pangan* 23(2): 146-152.
- Suryani, C.L. 1999. *Pemutihan dan Pengikatan Silang Pati Sagu untuk Substitusi Beras pada Pembuatan Bihun*. Tesis. Program Pasca Sarjana. Universitas Gadjah Mada. Yogyakarta.
- Syarief, Rizal dan Anies Irawati, 1988. *Pengetahuan Bahan untuk Industri Pertanian*. PT. Mediyatama Sarana Perkasa. Jakarta.
- Tan, Hong-Zhuo, Li, Zai-Gui dan Tan, Bin. 2009. *Starch noodles: history, classification, materials, processing, structure, nutrition, quality evaluating and improving. Journal of Food Research International* 42: 551-576.

- Wang, Chun, Kovacs, M. I. P., Fowler, D.B. dan Holley. 2004. *Effect of protein content and composition on white noodle making quality: Color*. *Journal of Cereal Chem* 81(6): 777-784.
- Watts, B. M., Ylimaki, G. L., Jeffery, L. E. dan Elias, L.G. 1989. *Basic Sensory Methods for Food Evaluation*. Canada: International Development Research Centre.
- Winarno, F. G. 2008. *Kimia Pangan dan Gizi*. Bogor: M-brio Press.
- Xin-Zhong, Hu, Yi-Min, Wei, Chunc, Wang dan Kovacs, M. I. P.. 2007. *Quantitative assessment of protein fractions of chinese wheat flours and their contribution to white salted noodle quality*. *Journal of Food Research International* 40(1): 1-6.
- Yeh, A.I. and Yeh, S.L. 2004. *Preparation and Application of Rice Flour*. In: *Rice: Chemistry and Technology* (E. T. Champagne, ed., 2004). Minnesota: American Association of Cereal Chemist
- Anonim 2011<sup>a</sup>. Talas. <http://www.deptan.go.id/ditjentan/admin/rb/Talas.pdf>.  
Akses tanggal 14 Januari 2015 pukul 16.25.