

## DAFTAR PUSTAKA

- Alam, N. dan Saleh, 2006. *Potensi Batang Aren Sebagai Sumber Pati Untuk Instant Starch Noodle*. Lembaga Penelitian Universitas Tadulako, Palu. (Hasil Penelitian Hibah Pekerti Tahun 2006).
- Alam, N. dan Saleh, M. S.. 2009. Karakteristik Pati dari Batang Pohon Aren Pada Berbagai Fase Pertumbuhan. *Jurnal Agroland* 16(3): 199-205.
- Aprianita, A., Vasiljevic, T., Bannikova, A., dan Kasapis, S. 2013. Physicochemical Properties of Flours and Satches Derived from Traditional Indonesian Tubers and Roots. *Journal Food Science Technology*.
- Archana, P., Ravindra, K.G. dan Srivastava. 2011. Curcumin - The Yellow Magic. *Asian Journal Applied Science* 2011;4:343-54.
- Ariani, M. 2010. Diversifikasi Konsumsi Pangan Pokok Mendukung Swasembada Beras. *Prosiding Pekan Serealia Nasional*.
- Azwanida, N.N., Normasarah, dan Afandi, A. 2014. Utilization and Evaluation of Betalain Pigment from Red Dragon Fruit (*Hylocereus polyrhizus*) as a Natural Colorant for Lipstick. *Jurnal Teknologi*. Penerbit UTM Press.
- Badan Standarisasi Nasional, 1995. *Standar Nasional Indonesia Sohun* (SNI 01-3723-1995).
- Badan Standarisasi Nasional, 1999. *Standar Nasional Indonesia Tepung Garut* (SNI 01-6057-1999).
- Bin, X. F. 2008. Asian Noodles : History, Classification, Raw Materials, and Processing. *Food Research International* 41:888-902.
- Chen, Z., Sagis, L., Legger, A., Linssen, J. P. H., Schols, H. A., dan Voragen, A. G. J. 2002. Evaluation of Starch Noodles Made from Three Typical Chinese Sweet Potato Starches. *Journal of Food Science* 67(9):3342-3347.
- Chen, Z., Schols, H. A., dan Voragen, A. G. J. 2003. Physicochemical Properties of Starches Obtained from Three Varieties Chinese Sweet Potatoes. *Journal of Food Science* 68(2):431-437.

- Collado, L.S., Mahesa, L. B., Oates, C. G., dan Corke, H. 2001. Bihon-type Noodles from Heat-moisture-treated Sweetpotato Starch. *Journal of Food Science* 66(4): 604-609.
- Collado, L. S. dan Corke, H. 2004. Noodle:Starch. Dalam Wrigley, C., (ed), *Encyclopedia of Grain Science*, Elsevier.
- Collison, R. 1968. Swelling and Gelation of Starch. Dalam Radley, J.A. (ed). *Starch and Its Derivatives*. Chapman and Hall, Ltd. London.
- DeMan, J. M. 1997. *Kimia Makanan*. Kosasih Padmawinata (Penerj.). Edisi Kedua. Penerbit ITB, Bandung.
- Devlin, Robert M. 1975. *Plant Physiology Third Edition*. D. Van Nostrand, New York.
- Direktorat Kacang-kacangan dan Umbi-umbian. 2002. *Pengenalan Budidaya Talas, Garut, Ganyong, Gembili, Ubi Kelapa, Iles-Iles, Suweg/Acung*. Direktorat Jenderal Bina Produksi Tanaman Pangan, Jakarta.
- Djaafar, T. F. dan Rahayu, S. 2006. *Teknologi Pemanfaatan Umbi Garut, Pangan Sumber Karbohidrat*. Badan Ketahanan Pangan bekerja sama dengan Pusat Kajian Makanan Tradisional Universitas Gadjah Mada, Yogyakarta.
- Djaafar, T. F., Sarjiman dan Pustika, A. B.. 2010. Pengembangan Budidaya Tanaman Garut dan Teknologi Pengolahannya untuk Mendukung Ketahanan Pangan. *Jurnal Litbang Pertanian* 29(1): 25-33.
- Eissa, H. A., Fadel, H. H. M., Ibrahim, G. E., Hassan, I. M., dan Elrashid, A. A. 2006. Thiol Containing Compounds As Controlling Agents of Enzymatic Browning In Some Apple Products. *Food Research International* 39:855-863.
- Endo, Y., Usuki, R., dan Kaneda, T. 1985. Antioxidant Effects of Chlorophyll and Pheophytin on The Autoxidation of Oils In The Dark. II. The Mechanism of Antioxidative Action of Chlorophyll. *JAOCs* 62:1387-1390.
- Farrel, K. T. 1990. *Spices, Codiments and Seasoning. 2<sup>nd</sup> Edition*. Van Nostrand Reinhold, New York.
- Ferruzi, M. G., Bohm, V., Courtney, P. D., dan Schwartz, S. J. 2002. Antioxidant and Antimutagenic Activity of Dietary Chlorophyll Derivatives Determined By

Radical Scavenging And Bacterial Reverse Mutagenesis Assays. *Journal Food Science* 67(6):2589-2594.

Fillamajor, F. C. dan J. Jukema. 1996. *Marantha arundinacea L. Plant Resources of South-East Asia. Plant Yielding Non-Seed Carbohydrates*. Prosea, Bogor.

Galvez, F. C. F. dan Resurrection, A. V. A. 1992. Reliability of The Focus Group Technique In Determining The Quantity Characteristics of Mung Bean (*Vigna radiate* (L). Wilczec.) Noodles. *Journal of Sensory Studies* 7:315-326.

Harjanti, R.S., Purwanti, E., dan Sarto. 2003. Zat Warna Kunyit (Kurkumin) sebagai Indikator Titrasi Asam Basa. *Prossiding Semnas Teknik Kimia Indonesia*.

Haryadi. 2014. *Teknologi Mi, Bihun, Sohun*. Gadjah Mada University Press, Yogyakarta.

Hou, G. (ed) 2010. *Asian Noodle : Science, Technology, and Processing*. John Wiley and Sons, New Jersey.

Hui, Y. H. 2007. *Handbook of Food Products Manufacturing. Principles, Bakery, Beverages, Cereals, Cheese, Confectionary, Fats, Fruits, and Functinal Foods*. John Wiley and Sons, Inc., Publication, New Jersey.

Jeszka, J. W. 2007. *Food Colorants*, dalam Sikorski, Z. E. (Ed). *Chemical and Functional Properties of Food Component*. CRC Press LLC, New York.

Julie S.J. 2009. Anti-inflammatory Properties of Curcumin, A Major Constituent of *Curcuma longa*: A Review of Preclinical and Clinical Research. *Altern Med Rev*.2009;1:141-53.

Karlina, L. L. 2014. *Kualitas Noodle dari Komposit Pati Aren (Arengan pinnata Merr.) dan Tepung Garut (Maranta arundinaceae L.)*. Skripsi. Fakultas Teknologi Pertanian Universitas Gadjah Mada, Yogyakarta.

Kasemsuwan, T., Bailey, T., dan Jane J. 1998. Preparation of Clear Noodles with Mixtures of Tapioca and High-Amylose Starches. *Carbohydrate Polymers* 32:301-312.

Kim, Y.S. and D.D. Wiesenburn, 1996. Starch Noodle Quality as Related to Potato Genotypes. *Journal of Food Science* 61 (1) : 248 – 252.

- Kumar, S. S., Devasagayam, T. P., Bhushan, B., dan Verma, N. C. 2001. Scavenging of Reactive Oxygen Species By Chlorophyllin : An ESR Study. *Free Radic Res.* 35(5):563-74.
- Kujala, T. S., Loponen, J. M., Klika, K. D. dan Pihlaja, K. 2002. Phenolic and Betasianins in Red Beetroot ( *Beta vulgaris* ) Root : Distribution and Effect of Cold Storage on the Content of Total Phenolic and the Individual Compounds. *Journal Agriculture Food Chemistry* Vol.48. USA.
- Lase, V. A., Julianti, E. dan Lubis, L. M. 2013. Bihon Type Noodles from Wheat Moisture Treated Starch of Four Varieties of Sweet Potato. *Jurnal Teknologi dan Industri Pangan* 24(1): 89-96.
- Lemmens, R.H.M.J. dan Bunyapraphatsara, N. 2003. *Plant Resources of South-East Asia Medical and Poisonous Plants*. Bachuys Publishers, Leiden.
- Li, J. H. dan Vasanthan, T. 2003. *Hypochlorite Oxidation of Field Pea Starch and Its Suitability for Noodle Making Using An Extrusion Cooker*. *Food Research International* 36:381-386
- Limantara, L. P. dan Rahayu. 2008. Pigmen Alami Berbasis Sumber Daya Lokal (dalam Kualitas dan Ketahanan Pangan). *Prosiding Seminar Nasional Pengembangan Agroindustri Berbasis Sumberdaya Lokal Untuk Mendukung Ketahanan Nasional*, ISBN 978-979-1366-28-1, 37-49.
- Marketman. 2009. *Arrowroot*. Diakses dari [www.marketmanila.com/archives/arrowroot](http://www.marketmanila.com/archives/arrowroot) pada tanggal 1 Januari 2014.
- Mastuti. 2010. Identifikasi Pigmen Betasianin Pada Beberapa Jenis Inflorescence Celosia. *Jurnal Biologi UGM*.
- Meiyanto, E. 1999. Kurkumin sebagai Obat Kanker: Menelusuri Mekanisme Aksi. *Majalah Farmasi Indonesia* 10 (4): 224-236.
- Mestres, C., Collonia, P. dan Buleon, A. 1988. Characteristics Of Starch Networks Within Rice Flour Noodles and Mungbean Starch Vermicelli. *Journal of Food Science* 53(6): 1809-1812.
- Muchtadi, T.R., Sugiyono dan Ayustaningwarno, F. 2010. *Ilmu Pengetahuan Bahan Pangan*. Bandung: Alfabeta.

- Pitalua, E., Jimenez, M., Vernon-Carter, E. J., dan Beristain, C. I. 2010. Antioxidative Activity of Microcapsules with Beetroot Juice Using Gum Arabic as Wall Material. *Food and Bioproducts Processing*, 88, 253–258.
- Purseglove, J.W., E.G. Brown, C.L. Green dan S.R.J. Robbins. 1981. *Spices. Vol. 2.* Longman Inc., New York.
- Rahim, A. dan Haryadi. 2008. Pengaruh Cara Bubur pada Pengolahan Instant Starch Noodle dari Pati Aren terhadap Sifat Fisikokimia. *Jurnal Agroland* 15.
- Richana, N. dan Sunarti, T. C. 2004. Karakterisasi Sifat Fisiko-kimia Tepung Umbi dan Tepung Pati Ganyong, Suweg, Ubi Kelapa, dan Gembili. *Jurnal Pascapanen* (1):29-37.
- Roy, K., Gullapalli, S., Chaudhuri, U. R., dan Chakraborty, R. 2004. The Use of A Natural Colorant Based On Betalain In The Manufacture of Sweet Products In India. *Journal Of Food science and Technology*, 39, 1087–1091
- Ruba, A. A., dan Mohan, V. R. 2013. *Evaluation of Total Phenolic and Flavonoid Contents and In Vitro Antioxidant Activity of Rhizome of Maranta arundinaceae L. Vol-4, Issue – 2, Apr 2013.* ISSN: 0976-7908.
- Rubatzky, V. E. 1998. *Sayuran Dunia 2.* Penerbit ITB, Bandung.
- Rukmana, R. 1999. *Kunyit.* Kanisius, Yogyakarta.
- Roy, K., Gullapalli, S., Chaudhuri, U. R., dan Chakraborty, R. 2004. The Use of A Natural Colorant Based On Betalain In The Manufacture of Sweet Products In India. *Journal of Food Science and Technology*, 39, 1087–1091.
- Sahin, S. dan Sumnu, S.G. 2006. *Physical Properties of Foods.* Springer Science and Business Media, New York.
- Santoso. 2004. *Fisiologi Tumbuhan.* Universitas Muhammadiyah Bengkulu, Bengkulu.
- Sasongko, T. H. 2006. Jeratan Pangan Global. *Jurnal Analisis Sosial* 11(1): 57-60.
- Sastra, D. R. 2003. Analisis Keragaman Genetik Marantha arundinacea L. Berdasarkan Penanda Molekuler RAPD. *J. Sains dan Teknologi Indonesia* 5(5):209-218.

- Sastrapraja, S., Niniek, W. S., Sarkat, D., dan S. Rukmini. 1977. *Ubi-ubian*. Lembaga Biologi Nasional. LIPI. PN Balai Pustaka.
- Sihombing, P. N. 2007. *Aplikasi Ekstrak Kunyit (Curcuma domestica) sebagai Bahan Pengawet Mie Basah*. Fakultas Teknologi Pertanian Institut Pertanian Bogor, Bogor.
- Singh, N., Singh, J., dan Sodhi, N. S. 2002. Morphological, Thermal, Rheological and Noodle-making Properties of Potato and Corn Starch. *Journal of The Science of Food and Agriculture*, 82:1376-1383.
- Soewandi, A. 1993. *Kestabilan Warna Betasianin, Zat Wama Merah dari Umbi Tanarnan Beta vulgnris var. rubra*. Bull. ISFI, Jawa Timur.
- Splittstoesser, W. E. 1984. *Vegetable Growing Handbook*. Van Nostrand Reinhold Company, New York.
- Steenis. 2005. *Buah bit (Beta vulgaris L)*. PT. Gramedia Pustaka Umum, Jakarta.
- Sudiarto dan Rosita. 1998. *Budidaya dan Pengolahan Pati Garut. Leaflet Balai Penelitian Tanaman Rempah dan Obat*, Bogor.
- Suhartini, T. dan Hadiatmi. 2011. Keragaman Karakter Morfologis Garut (*Marantha arundinacea L.*). *Buletin Plasma Nutfah* Vol.17 No.1 Th.2011.
- Sumangat, D., Anggraeni, dan M.P. Laksmanahardja. 1994. Tanaman rempah-rempah. *Edisi Khusus LITTRO*. Vol. X No. 2 : 94. Balai Penelitian Tanaman Rempah dan Obat.
- Sunarjono, H.H. 2004. *Bertanam 30 Jenis Sayur*. Penerbit Penebar Swadaya, Jakarta.
- Suryani, C. L. 1999. *Pemutihan dan Pengikatan Silang Pati Sagu untuk Substitusi Beras pada Pembuatan Bihun*. Program Pasca Sarjana Universitas Gadjah Mada, Yogyakarta.
- Suswadi. 2004. Umbi Garut dan Usaha Rumah Tangga. *Majalah Salam* 2004. <http://salam.leisa.info/index>. Diakses tanggal 8 Februari 2015.
- Tam, L. M., Corke, H., Tan, W. T., Li, J. S., dan Collado, L. S. 2004. Production of Bihon Type Noodles from Maize Starch Differing In Amylose Content. *Cereal Chemistry* 81(4):447-455.

- Titiek, F. D., Sarjiman, dan A. B. Pustika. 2010. *Pengembangan Budidaya Tanaman Garut dan Teknologi Pengolahannya untuk Mendukung Ketahanan Pangan. Jurnal Litbang Pertanian* 29(1):25-33.
- Toledo, R. T. 2007. *Fundamentals of Food Process Engineering. Third Edition.* University of Georgia Athens, Georgia.
- USDA Nutrition Database. 2009. *Rootbeet Nutrition.*
- Vargas, F. D. dan Lopez, O. P. 2003. *Natural Colorants for Food and Nutraceutical Uses.* CRC Press LLC, Florida.
- Widowati. 1998. Budidaya dan Pengolahan Garut. *Makalah pada Semiloka Agroindustri Kerakyatan.* Ikatan Alumni ITB. Jakarta, 7 Oktober 1998.
- Winarno, F. G. 2008. *Kimia Pangan dan Gizi.* M-brio Press, Bogor.
- 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.