

## DAFTAR PUSTAKA

- Aina, A.J., K.O. Falade, J.O. Akingbala, and P. Titus. 2012. Physicochemical properties of caribbean sweet potato (*Ipomoea batatas* L.) starches. *Food Biopr. Tech.* 5:576-583.
- Anggraini RW. 2007. *RS Tipe III dan Tipe IV Pati Ganyong, Kentang, Kimpul* (Skripsi). Fakultas Teknologi Pertanian, Institut Pertanian Bogor: Bogor.
- Anonim. 2012. *Teknologi Produksi Ubi Jalar*. <http://balitkabi.litbang.deptan.go.id/hasil-penelitian/ubi-jalar/251-teknologiproduksiubijalar.html>. Diakses tanggal 21 Januari 2014.
- Aparicio-Saguilan A, E Flores-Huicochea, J Tovar, F Garcia-Suarez, F Gutierrez-Meraz, and LA Bello-Perez. 2005. Resistant starch-rich powders prepared by autoclaving of native and lintnerized banana starch: partial characterization. *Starch/Stärke* 57:405-412.
- Aparicio-Saguilan A, SG Sayago-Ayerdi, A Vargaz-Torres, J Tovar, TE Ascencio-Otero, and LA Bello-Perez. 2007. Slowly digestible cookies prepared from resistant starch-rich lintnerized banana starch. *J of Food Composition and Analysis* 20:175-181.
- Apriyantono A, D Fardiaz, NL Puspitasari, Searnawati, S Budiyo. 1989. *Analisis Pangan*. IPB Press: Bogor
- Asih, E.R. 2010. *Indeks Prebiotik Pati Resisten dari Pati Ganyong Ungu* (Tesis). Fakultas Teknologi Pertanian, Universitas Gadjah Mada: Yogyakarta.
- Astuti, I.B. 2005. *Serat Pangan pada Ubi Jalar (*Ipomoea batatas* (L.) Lam) dan Potensinya Sebagai Prebiotik dalam Mencegah Diare Akibat Bakteri Patogen* (Tesis). Fakultas Teknologi Pertanian, Universitas Gadjah Mada: Yogyakarta.
- Bertolini AC. 2010. *Starches: Characterization, Properties, and Application*. CRC Press: Boca Raton, Florida.
- Birt, D.F, T. Boylston, S. Hendrich, J. Jane, J. Hollis, L. Li, J. McClelland, S. Moore, G.J. Phillips, M. Rowling, K. Schalinske, M.P. Scott, and E. M. Whitley. 2011. Resistant starch: promise for improving human health. *Adv. Nutr.* 4: 587-601.

- Cauvain SP dan LS Young. 2006. *Baked Products: Science, Technology, and Practice*. Blackwell Publishing Ltd.:Oxford, UK.
- Dundar, A.N. and D. Gocmen. 2013. Effect of autoclaving temperature and storing time on resistant starch formatin and its functional and physicochemical properties. *Carbohydrate polymers* 97 (2013): 764-771.
- Estiningtyas, H. R. 2012. *Pengaruh Pemberian Cookies Ubi Jalar (*Ipomea batatas* L.) terhadap Kadar sIgA, Populasi Bakteri dan Sifat Kimia Anak Usia Sekolah*. Tesis. Fakultas Teknologi Pertanian, Universitas Gadjah Mada. Yogyakarta.
- Faridah, D.N., W.P. Rahayu, dan M.S. Apriyadi. 2013. Modifikasi pati garut (*Marantha arundinacea* L.) dengan perlakuan hidrolisis asam dan siklus pemanasan pendinginan untuk menghasilkan pati resisten tipe 3. *Jurnal Teknologi Industri Pertanian*. 23 (1): 61-69.
- Fellows, P.J. 2000. *Food Processing Technology: Principle and Practice 2<sup>nd</sup> Ed*. CRD Press, England.
- Fennema, O.R. 1996. *Food Chemistry: Third Edition*. New York: Marcel Dekker.
- Fuentes-Zaragosa E, MJ Riquelme-Navarette, E Sánchez-Zapata, JA Pérez-Álvarez. 2010. Resistant starch as functional ingredient: a review. *Food Res Int* 43 (2010): 931-942.
- Garcia, A.M., and M.W Jr Walter. 1998. Physicochemical characterization of starch from Peruvian sweet potato selections. *Starch/Stärke* 50 (8):331-337.
- Gibson, G.R. and M. Roberfroid. 1995. Dietary modulation of the human colonic microbiota: introducing the concept of prebiotics. *J Nutr* 125: 1401-1412.
- Gomes, A.M.M., da Silva, C.E.M, dan Ricardo, N.M.P.S. 2005. Effects of Annealing on The Physicochemical Properties of Fermented Cassava Starch. *Carbohydrate Polymer* 60:1-6.
- Hori T. 2010. Probiotics: Recent human studies using *Lactobacillus casei* strain Shirota. In: Cho S and ET Finocchiaro (Eds). *Handbook of Prebiotics and Probiotics Ingredient*. CRC Press: Boca Raton, Florida.

- Huber KC and JN BeMiller. 2010. Modified starch: chemistry and properties. In: Bertolini AC (Ed). *Starches: Characterization, Properties, and Application*. CRC Press: Boca Raton, Florida.
- Huebner J., R.L. Wehling, and R.W. Hutkins. 2007. Functional activity of commercial prebiotic. *Int Dairy Journal* 17:770-775.
- Jane, J. 1995. Starch Properties, Modifications, and Application. *Journal of Macromolecular Science, Part A*. 32:751-757.
- Jenie, B.S.L., R.P. Putra, dan F. Kusnandar. 2012. Fermentasi kultur campuran bakteri asam laktat dan pemanasan otoklaf dalam meningkatkan kadar pati resisten dan sifat fungsional tepung pisang tanduk (*Musa paradisiacal formatypica*). *J. Pascapanen* 9 (1):18-26.
- Kaplan H. and R.W Hutkins. 2000. Fermentation of fructooligosaccharides by lactic acid bacteria and bifidobacteria. *Apl Environ Microbiol* 66 (6):2682-2684.
- Kumari, M., A. Urooj, and N.N. Prasad. 2007. Effect of storage on resistant starch and amylose content of cereal-paste based ready-to-eat commercial product. *Food chem.* 102: 1425-1430.
- Kwak JH, JK Paik, HI Kim, OY Kim, DY Shin, HJ Kim, JH Lee, JH Lee. 2012. Dietary treatment with rice containing resistant starch improves markers of endothelial function with reduction of postprandial blood glucose and oxidative stress in patients with prediabetes or newly diagnosed type 2 diabetes. *Atherosclerosis* 224:457-464.
- Laguna L., A. Salvador, T. Sanz, and S.M. Fiszman. 2011. Performance of a resistant starch rich ingredient in the baking and eating quality of short-dough biscuits. *Food Sci and Tech* 44:737-746.
- Lehmann, U. G. Jacobash, D. Schmiedl. 2003. Characterization of resistant starch type III from banana (*Musa acuminata*). *J Agric and Food Chem* 50: 5236-5240.
- Lestari, L.A, H.N.ES. Marsetyawan, S. Iravati, dan E. Harmayani. 2011. Karakteristik Ubi Jalar (*Ipomoea batatas*) Varietas Bestak sebagai Sumber Prebiotik Lokal. *Simposium Gizi Nasional*.
- Mahadevamma, S. K.V. Harish, R.N Taranathan. 2003. Resistant starch derived from processed legumes-purification and structural characterization. *Carbohydr Polym* 54: 215-219.

- Marsono, Y. 2002. Indeks glisemik umbi-umbian. *Agritech* 22:13-16.
- Meilgaard, M. G.V. Civille, and B.T. Carr. 1999. *Sensory Evaluation Tehcniques*. CRC Press, Boca Raton.
- Meulen, V.D, R. Makras, L. Verbrugghe, K. Adriany, and L. De Vuyst. 2006. *In vitro kinetic analysis of oligofructose consumption by Bacteroides and Bifidobacterium spp. indicates different degradation mechanisms*. *Applied and Environmental Microbiology*, 72: 1006–1012.
- Melati, S. 2009. *Potensi Prebiotik Pati Resisten Kentang* (Thesis). Fakultas Teknologi Pertanian, Universitas Gadjah Mada: Yogyakarta.
- Moorthy, S.N. 2002. Physicochemical and functional properties of tropical tuber starches: a review. *Starch/Stärke* 54: 559-592.
- Nasrin, T.A.A and A.K. Anal. 2014. Enhanced oxidative stability of fish oil encapsulating in culled banana resistant starch-soy protein isolate based microcapsules in functional bakery product. *J Food Sci Technol*
- Noda, T., Y. Takahata., T. Sato, H. Ikoma, and H. Mochida. Combined effect of planting and harvesting dates on starch properties of sweet potato roots. *Carbohydr. Polym* 33:169-176.
- Nugent, A.P. 2005. Review: Health properties of resistant starch. *Br Nutr foundation Nutr Bull* 30 (2005): 27-54
- Onyango C., T. Bley, A. Jacob, T. Henle, and H. Rohm. 2006. Influence of incubation temperature and time on resistant starch type III formation from autoclaved and acid-hydrolysed cassava starch. *Carbohydr. Polym.* 66:494-499.
- Osundahunsi, O.F., T.N. Fagbemi., E. Kesselman, and E. Shimoni. 2003. Comparison of The Physicochemical Properties and Pasting Characteristics of Flour and Starch from Red and White Sweet Potato Cultivars. *J. Agric. Food Chem* 51:2232-2236.
- Ozturk S, H Koxsel, and PKW Ng. 2011. Production of resistant starch from acid-modified amylo type starches with enhanced functional properties. *J of Food Eng* 103:156-164.
- Parker, R. 2003. *Introduction to Food Science*. United States of America: Delmar. Thomson Learning.

- Perera, A. V. Meda, and R.T. Tyler. 2010. Resistant starch: A review of analytical protocols for determining resistant starch and of factors affecting the resistant starch content of food. *Food Res Intl* 43: 1959-1974.
- Pratiwi R. 2008. *Modifikasi Pati Garut (*Maranta arundinacea*) dengan Perlakuan Siklus Pemanasan Suhu Tinggi-Pendinginan (Autoclaving-cooling Cycling) untuk Menghasilkan Pati Resisten Tipe III* (Skripsi). Fakultas Teknologi Pertanian, Institut Pertanian Bogor: Bogor.
- Purba, M.M. 2007. *Resistant Starch Tipe III dan Resistant Starch tipe IV dari Pati Garut, Gadung, dan Talas sebagai Prebiotik* (Skripsi). Fakultas Teknologi Pertanian, Institut Pertanian Bogor: Bogor.
- Rahmayuni. 2009. *Perbaikan Karakteristik Pati Ubi Jalar dengan Heat Moisture Treatment untuk Pembuatan Starch Noodle*. Tesis. Fakultas Teknologi Pertanian. Universitas Gadjah Mada:Yogyakarta.
- Roberfroid MB. 2000. Probiotics and prebiotics: are they functional food?. *Am J Clin Nutr* 71 (2000): 1682S-7S.
- Saad, N., C. Delattre, M. Urdaci, J.M. Schmitter, and P. Bressolier. 2013. An overview of the last advances in probiotic and prebiotic field. *LWT-Food Sci and Tech* 50 (2013): 1-16.
- Sajilata, M.G, R.S. Singhal, and P.R. Kulkarni. 2006. Resistant starch: a review. *J Comprehensive Reviews in Food Science and Food Safety* 5 (2006): 1-17.
- Scoch, T. 1964. Swelling power and solubility of granular starches. Methods in Carbohydrate Chemistry Volume 4 di dalam Whistler, R.L., R.J. Smith, and J.N. BeMiller (Eds). London, Academic Press.
- Shamai, K., H. Bianco-Peled, and E. Shimoni. 2003. Polymorphism in resistant starch type III. *Carbohydrate Polymers* 54 (2003) : 363-369.
- Shi, M., Y. Chen, S. Yu, and Q. Gao. 2013. Preparation and properties of RS III from waxy maize starch with pullulanase. *Food Hydrocolloids* 33 (2013) : 19-25.
- Shin, S., J. Byun, K.H. Park, and T.W. Moon. 2004. Effect of partial acid hydrolysis and heat moisture treatment on formation of resistant starch tuber. *Cereal Chem* 81 (2):194-198.
- Suprapti, M.L. 2003. *Tepung Ubi Jalar:Pembuatan dan Pemanfaatannya*. Penerbit Kanisius:Yogyakarta.

- Taco, M., Y. Tamaki, T. Teruya, and Y. Takeda. 2014. The Principles of Starch Gelatinization and Retrogradation. *Food and Nutrition Sciences* 5:280-291.
- Tanhehco, E.J. and K.W.N. Perry. 2008. Soft Wheat Rheology *dalam* Sumnu SG and S Sahin. 2008. *Food Engineering Aspect of Baking Sweet Goods*. CRC Press:Germany.
- Tester, R.F., J. Karkalas, and X. Qi. 2004. Review: Starch-composition, fine structure, and architecture. *J cereal science* 39 (2004): 151-165.
- Tian, S.J., J.E. Richard, J.M.V. Blanchard. Physicochemical properties of sweet potato starch. *J. Sci Food Agric* 57:459-491.
- Topping, D.L., M. Fukushima, and A.R. Bird. 2003. Resistant starch as a prebiotic and symbiotic:state of the art. *Proceeding of The Nutrition Society* 62:171-176.
- Walker, S., K. Seetharaman, and A. Goldstein. 2012. Characterizing physicochemical changes of *cookies* baked in a commercial oven. *Food Res Int* 48:249-256.
- Wepner, B., E. Berghofer, E. Miesenberger, K.T. Wien, Korneugurg, N.N.Ng. Perry, and E. Lansing. 1999. Citrate starch – Application as resistant starch in different food systems. *Starch/Stärke* 51 Nr.10, S:354-361.
- Wichienchot, S., M. Jatupornpipat, and R.A. Rastall. 2010. Oligosaccharide of pitaya (dragon fruit) flesh and their prebiotic properties. *Food Chem* 120:850-857.
- Woolfe, J.A. 1992. *Sweet Potato: An Untapped Food Resource*. New York: Cambridge University Press.
- Wootton, M., and A. Bamunuarachchi. 1978. Water binding capacity of commercial produced native and modified starches. *Starch/Stärke* 30 9 S:306-309.
- Yousif, E.J., M.G.E. Gadallah, and A.M. Sorour. 2012. Physico-chemical and rheological properties of modified corn starches and its effect on noodle quality. *Annals of agricultural science* 57:19-27.
- Zhao, X.H. and Y. Lin. 2009. Resistant starch prepared from high amylose maize starch with citric acid hydrolysis and its stimulated fermentation in vitro. *Eur Food Res Technol* 228 (2009): 1015-1021.