

## DAFTAR PUSTAKA

- Abdi, Y. F. R., Rochmah, A. N., Nurfadila, I. D., Faiz, M. N., Suleman, D. P., Nadhilah, D., Zulfa, F., & Riski, P. R. (2025). Karakteristik Mutu Kimia dan Sensoris Produk Nugget Ayam Subtititisi Tepung Mocaf (Modified Cassava Flour). *Agrisaintifika: Jurnal Ilmu-Ilmu Pertanian*, 9(1), 17–27.
- Agatha, O., Taufiq, A., Lestariningsih, T., & Hadi, B. M. (2024). Analisis Minat Dan Perilaku Konsumsi Makanan Vegan Di Kalangan Generasi Muda Di Surabaya Barat. *The Sages Journal*, 2(2), 51–61.
- Aljobair, M. O. (2022). Effect of Chia Seed as Egg Replacer on Quality, Nutritional Value, and Sensory Acceptability of Sponge Cake. *Journal of Food Quality*, 2022, 1–11.
- Alistina, A. D., Ethasari, R. K., Laili, R. D., & Hayudanti, D. (2021). *Ilmu gizi dasar buku pembelajaran*. Penerbit CV. Sarnu Untung.
- Angelia, I. O. (2016). Analisis Kadar Lemak pada Tepung Ampas Kelama. *Journal Technopreneur (JTech)*, 4(1), 19–23.
- Anwar, D. A., Shehtta, H. A., Eid, H. R., & Soliman, S. A. (2020). *Development of Eggless Cake Physical ,Nutritional and Sensory Attributes For Vegetarian by Using Wholemeal Chia ( Salvia hispanica L .) Flour*. 313–329.
- Ariani, F., Rohani, S., Sukanty, N. M. W., Yunita, L., Solehah, N. Z., & Nursofia, B. I. (2024). Penentuan Kadar Lemak Pada Tepung Terigu Dan Tepung Maizena Menggunakan Metode Soxhlet. *Ganec Swara*, 18(1), 172.
- Ashura, K.-K., Lillian, D. K., Oscar, K., & Leonard, M. P. R. (2021). Nutritional, health benefits and usage of *chia seeds (Salvia hispanica)*: A review. *African Journal of Food Science*, 15(2), 48–59.
- Aydeniz, B., & Guneser, O. (2024). Volatile profile, phenolic content and antioxidant activity of chia seed (*Salvia hispanica L.*) essential oils obtained by different extraction methods. *Grasas y Aceites*, 75(3).
- Ayuningtyas, T. N., & Sofyan, A. (2025). Sifat Kimia dan Organoleptik Cookies Berbasis Tepung Mocaf dan Kacang Merah. *Ranah Research : Journal of Multidisciplinary Research and Development*, 7(4), 2865–2876.
- Bhat, R. (2021). *Valorization of Agri-Food Wastes and By-Products: Recent Trends, Innovations and Sustainability Challenges*. Academic Press.
- Faridah, N. (2018). *Mengenal Lebih Dekat dengan Cahaya dan Warna*. Penerbit LeutikaPrio.
- Fitriana, M. N., Romadhan, M. F., & Basriman, I. (2022). Pengaruh Substitusi Tepung Terigu Dengan Tepung Beras Hitam Terhadap Mutu Bolu Kukus. *Jurnal Teknologi Pangan Dan Kesehatan (The Journal of Food Technology and Health)*, 3(2), 109–117.
- Fransiska, P. W. M., Damiaty, D., & Suriani, N. M. (2019). Studi Eksperimen Tepung Mocaf(Modified Cassava Flour) Menjadi Brownies Kukus. *Jurnal BOSAPARIS: Pendidikan Kesejahteraan Keluarga*, 10(1), 11.
- Harsanto, B. W., & Widyastuti, R. (2024). Evaluasi Subtitusi Tepung Kulit Kakao

- dan Tepung Kulit Carica pada Bolu Kukus. *Agrisaintifika: Jurnal Ilmu-Ilmu Pertanian*, 8(1), 149–160.
- Hedayati, S., Shahidi, F., Majzoobi, M., Koocheki, A., & Farahnaky, A. (2020). Structural, rheological, pasting and textural properties of granular cold water swelling maize starch: Effect of NaCl and CaCl<sub>2</sub>. *Carbohydrate Polymers*, 242, 116406.
- Imaniya, M. I., Amalia, M., Guncika, W. R. G., & Setiowati, R. (2024). Motivations Driving The Attitude And Purchase Intention Of Vegetarian Food Among Nonvegetarian Consumers In Indonesia. *International Journal of Innovative Research and Advanced Studies (IJIRAS)*, 11(7), 32–41.
- Iswara, J. A., Julianti, E., & Nurminah, M. (2019). Characterization Texture of Sweet Bread from Flour , Starch , Fiber and Anthocyanin Pigment of Purple Sweet Potatoes. *Jurnal Pangan Dan Agroindustri*, 7(4), 12–21.
- Khotimah, K., Syauqi, A., Zamroni, A., Kukus, B., & Sensoris, U. (2019). Pengaruh Substitusi Tepung Mocaf ( Modified Cassava Flour ) terhadap Sifat Fisik dan Sensoris Bolu Kukus. *Bolutein LOUPE*, 15(01), 16–23.
- Lamusu, D. (2018). Uji Organoleptik Jalangkote Ubi Jalar Ungu ( Ipomoea batatas L) Sebagai Upaya Diversifikasi Pangan. *Jurnal Pengolahan Pangan*, 3(1), 9–15.
- Liu, Y. X., Cao, M. J., & Liu, G. M. (2019). Texture analyzers for food quality evaluation. In *Evaluation Technologies for Food Quality*. Elsevier Inc.
- Masood, M. A. Bin. (2022). *Chia seeds* as Potential Nutritional and Functional Ingredients: A Review of their Applications for Various Food Industries. *Journal of Nutrition Food Science and Technology*, 4(1), 1–14.
- Matondang, S. E. (2022). Perbandingan Kadar Protein Ikan Air Tawar Dan Ikan Air Laut. *LAVOISIER: Chemistry Education Journal*, 1(1), 9–16.
- Moreira, M. R., Sanches, V. L., Strieder, M. M., Rostagno, M. A., & Capitani, C. D. (2023). Vegan Brownie Enriched with Phenolic Compounds Obtained from A Chia (*Salvia hispanica* L.) Coproduct: Nutritional, Technological, and Functional Characteristics and Sensory Acceptance. *International Journal of Gastronomy and Food Science*, 34, 100835.
- Motyka, S., Koc, K., Ekiert, H., Blicharska, E., Czarnek, K., & Szopa, A. (2022). The Current State of Knowledge on *Salvia hispanica* and *Salviae hispanicae* semen (*Chia seeds*). *Molecules*, 27, 1–20.
- Nadia, L. S., Lejap, T. Y. T., & Rahmanto, L. (2023). Pengaruh Pengolahan Pangan terhadap Kadar air Bahan Pangan. *Journal of Innovative Food Technology and Agricultural Product*, 01(01), 5–8.
- Nisa, A. M. K., Pangesthi, L. T., Handajani, S., & Bahar, A. (2024). Pengaruh Substitusi Tepung Mocaf dan Penambahan Puree Bunga Telang Terhadap Sifat Organoleptik Roti Kukus. *E-Jurnal Tata Boga*, 3(1), 274–289.
- Nouri, M. (2025). *The Impact of Adding Hemp , Chia , Flax and Basil Seed Mucilage on Characteristics of Gluten-Free Cake*. 14(3), 189–200.

- Nugroho, P., Dwiloka, B., & Rizqiati, H. (2018). Rendemen, Nilai pH, Tekstur, dan Aktivitas Antioksidan Keju Segar dengan Bahan Pengasam Ekstrak Bunga Rosella Ungu (*Hibiscus sabdariffa* L.). *Jurnal Teknologi Pangan*, 2(1), 33–39.
- Nuryadi, A. M., Silaban, D. P., Manurung, S., & Apriyani, S. W. (2019). Utilization of Matoa Fruit (*Pometia pinnata* frost.) as a new taste of ice cream. *Jurnal Penelitian Teknologi Industri*, 11(2), 55–62.
- Pawiwara, I., Triastuti, D., & Baharta, R. (2023). Karakteristik Roti Tawar Substitusi Tepung Bekatul Dengan Penambahan Tepung Daun Kelor (*Moringa Oleifera*). *Jurnal Ilmiah Ilmu Dan Teknologi Rekayasa*, 5(1), 1–8.
- Ramadhani, Z. O., Dwiloka, B., & Pramono, Y. B. (2019). Pengaruh Substitusi Tepung Terigu Dengan Tepung Pisang Kepok (*Musa Acuminata* L.) terhadap Kadar Protein, Kadar Serat, Daya Kembang, dan Mutu Hedonik Bolu Kukus. *Jurnal Teknologi Pangan*, 3(1), 80–85.
- Rashid, N., Ashraf, I., Kumar, R., & Richa, R. (2021). Enrichment via *chia seeds* to tackle hidden hunger: A review. *Journal of Food Processing and Preservation*, 45(9).
- Regilia, D., Darmawan, E., & Laswati, D. T. (2024). Pemanfaatan Buah Naga Merah (*Hylocereus polyrhizus*) Sebagai Pewarna Alami dan Sumber Antioksidan Pada Bolu Kukus. *Agrotech: Jurnal Ilmiah Teknologi Pertanian*, 6(2), 19–26.
- Reni, P., Maharini, F. S., & Maria, R. F. (2024). Innovation in making wet noodles chia seed flour on chemical, physical, and organoleptic quality for the prevention of obesity. *AcTion: Aceh Nutrition Journal*, 9(3), 443–455.
- Rizky Fitriyanti, A., Pratiwi, A., Sunarto, & Salma Luqyana, N. (2024). Analisis Zat Gizi Dan Karakteristik Sensoris Pukis Substitusi Tepung Mocaf Dengan Penambahan Tepung Daun Kelor. *Jurnal Kesehatan*, 13(3), 38–46.
- Saari, U. A., Herstatt, C., Tiwari, R., Dedehayir, O., & Mäkinen, S. J. (2021). The vegan trend and the microfoundations of institutional change: A commentary on food producers' sustainable innovation journeys in Europe. *Trends in Food Science & Technology*, 107, 161–167.
- Sari, L. V. A., Ekayan, I. A. P. H., & Suriani, N. M. (2025). *Uji Hedonik Bolu Klemben Substitusi Tepung Mocaf (Modified Cassava Flour)*. 5(1), 21–32.
- Setyadjid, O., & Setyaningrum, Z. (2022). Uji Organoleptik dan Uji Kadar Air Formulasi Brownies Kukus Tepung Ubi Jalar Ungu dan Tepung Mocaf. *Jurnal Ilmiah Gizi Dan Kesehatan (JIGK)*, 3(02), 45–52.
- Sitinjak, S. E., Ulyarti, & Wulansari, D. (2025). Pengaruh Substitusi Tepung Terigu dan Tepung Mocaf (Modified Cassava Flour) terhadap Sifat Fisik, Kimia, dan Organoleptik Kue Stik Bawang. *Proceedings Series on Physical & Formal Sciences*, 8, 198–206.
- Sudiyati, N. (2022). Tekstur Dalam Estetika Keramik. *Corak*, 10(2), 239–245.
- Sumartini, Hasibuan, N. E., Azka, A., Ratrinia, P. W., & Suryono, M. (2024).

- Pengaruh Substitusi Tepung Buah Mangrove (*Sonneratia alba*) Terhadap Karakteristik Fisikokimiawi dan Sensori Roti Tawar. *Jurnal Pengolahan Hasil Perikanan Indonesia*, 27(8), 654–670.
- Surachman, R., Kencana Putra, I. N., & Sri Wiadnyani, A. Agung I. (2022). Pengaruh Perbandingan Terigu dan Tepung Sukun (*Artocarpus altilis*) Terhadap Sifat Fisiko-Kimia dan Sensoris Bolu Kukus. *Jurnal Ilmu Dan Teknologi Pangan (ITEPA)*, 11(2), 248.
- Toldrá, F., & Nollet, L. (2024). *Handbook of Seafood and Seafood Products Analysis*. CRC Press.
- Triyono, B., Handoyo, S., & Laili, N. (2019). Analysis for Development of Mocaf-Based Functional Food Industry in Indonesia. *Journal of Socioeconomics and Development*, 2(2), 73.
- Vu, L., Kim, J., Choi, M. M., Kubota, J., & Feng, X. (2025). Quality and Consumer Acceptance of Chia Seed as an Egg Substitute in Brownies. *Foods*, 14(882), 1–12.