

DAFTAR PUSTAKA

- Abd El-Hack, M. E. (2024). Application of mangosteen (*Garcinia mangostana* L.) peel extract as a natural antioxidant in meat products: A review. *Food Chemistry Advances*, 5, 100812.
- Abeyrathne, E. D., Lee, H. Y., & Ahn, D. U. (2022). Egg white proteins and their potential use in food processing or as nutraceutical and pharmaceutical agents. *Journal of Food Science*.
- AOAC International. (2012). Official methods of analysis of AOAC International (19th ed.). Gaithersburg, MD: AOAC International.
- Aydin, G., Ozcan, M., & Yilmaz, M. (2022). Effect of baking conditions on structure and sensory properties of thin bakery products. *Journal of Food Engineering*.
- Badan Pusat Statistik. (2024). *Data impor gandum dan meslin Indonesia tahun 2024*. Jakarta: Badan Pusat Statistik.
- Badan Standardisasi Nasional. (1992). SNI 01-2891-1992: Cara uji makanan dan minuman. Jakarta: Badan Standardisasi Nasional.
- Badan Standardisasi Nasional. (2006). SNI 01-2346-2006: Petunjuk pengujian organoleptik dan atau sensor. Jakarta: Badan Standardisasi Nasional.
- Badan Standardisasi Nasional. (2022). *SNI 2973:2022 Biskuit*. Jakarta: Badan Standardisasi Nasional.
- Belz, M., Ryan, L. A. M., & Arendt, E. K. (2021). The impact of salt reduction in bakery products. *Applied Sciences*.
- Bourne, M. C. (2002). Food texture and viscosity: Concept and measurement (2nd ed.). Academic Press.
- Chrestella, A. (2020). Karakteristik kimia tepung kacang merah sebagai bahan pangan fungsional. *Jurnal Teknologi Pangan*.
- Choiriyah, N. A. (2022). Sensory Quality of Brownies Substituted with Mung Bean Flour. *Jurnal Gizi Prima*, 7(1), 19–22.
- CIE (Commission Internationale de l'Eclairage). (2018). Colorimetry (4th ed.). Vienna: CIE Central Bureau.

- Damodaran, S., Parkin, K. L., & Fennema, O. R. (2017). *Fennema's food chemistry* (5th ed.). CRC Press.
- Ernasari, S. (2018). Karakteristik gula sebagai bahan tambahan pangan. *Jurnal Teknologi Hasil Pertanian*.
- Fridayati, F., Mayefis, D., Rahayu, R., & Ulfach, R. (2026). Impact of butter, margarine, and coconut oil on the sensory quality of baked brownies. *Journal of Food and Pharmaceutical Sciences*.
- Ghaffar, M. & Nurhamzah, L.Y. (2024). Karakteristik Organoleptik Brownies Berbahan Tepung Komposit Terigu dan Ubi Jalar Kuning. *Jurnal Teknologi dan Mutu Pangan*, 3(1).
- Ginting, M. P., Suparthana, I. P., & Hatiningsih, S. (2023). Pengaruh Perbandingan Tepung Sukun dan Tepung Labu Kuning terhadap Karakteristik Brownies Kukus. *Jurnal Ilmu dan Teknologi Pangan (ITEPA)*, 12(1), 63–74. <https://doi.org/10.24843/itepa.2023.v12.i01.p06>
- Granato, D., Barba, F. J., Kovačević, D. B., Lorenzo, J. M., & Cruz, A. G. (2020). Functional foods and bioactive compounds. *Trends in Food Science and Technology*.
- Hardiyanti, N., & Nisah, K. (2021). Analisis kadar serat pada bakso bekatul dengan metode gravimetri. *AMINA*.
- Hartika, E., Basuki, E., & Amaro, M. (2025). The effect of MOCAF (Modified Cassava Flour) and mung bean flour (*Vigna radiata* L.) ratio on the physicochemical and sensory quality of crispy brownies. *Jurnal Edukasi Pangan*.
- Inguglia, E. S., Zhang, Z., Tiwari, B. K., Kerry, J. P., & Burgess, C. M. (2017). Salt reduction strategies in bakery products. *Food Quality and Preference*.
- Karl, J. (2019). Egg white protein composition and functionality. *Food Chemistry*.
- Lahagu, O., dkk. (2023). Pengaruh Konsentrasi Tepung Ikan Cakalang dan Lama Pengeringan terhadap Karakteristik Tortilla Chips Ubi Jalar Ungu. *Jurnal Agrosilvopasture-Tech*, 2(1), 54–61.
- Lawless, H. T., & Heymann, H. (2010). *Sensory evaluation of food: Principles and practices* (2nd ed.). Springer.
- Lawless, H. T., & Heymann, H. (2018). *Sensory Evaluation of Food: Principles and Practices* (2nd ed.). Springer.

- Lawless, H.T. & Heymann, H., (2022). *Sensory Evaluation of Food: Principles and Practices*. 3rd ed. Springer.
- Leon García, M. (2021). Optimization of the antioxidant capacity of mangosteen peels (*Garcinia mangostana* L.) extracts.
- Li, Y. 2023. Formation of resistant starch and dietary fiber changes during thermal processing of bakery products. *Food Chemistry*.
- Manley, D. (2011). *Manley's technology of biscuits, crackers and cookies*. Cambridge: Woodhead Publishing.
- Marcus, J. B. (2013). *Culinary nutrition: The science and practice of healthy cooking*. London: Academic Press.
- Miller, R. A., & Hoseney, R. C. (2008). Role of salt in baking systems. *Cereal Chemistry*.
- Muhammad, A. (2020). Pengaruh substitusi tepung jewawut terhadap karakteristik kimia brownies. *Jurnal Pangan*.
- Nile, S. H., & Park, S. W. (2014). Edible berries: Bioactive components and their effect on human health. *Nutrition*, 30(2), 134–144.
- Novia, R. (2022). Karakteristik Organoleptik dari Pengembangan Produk Brownies dengan Substitusi Tepung Oncom Hitam dan Sorgum untuk Balita Gizi Kurang. *Jurnal Ilmu Gizi Indonesia*, 3(2).
- Nseme, Y. D. M. (2022). Bioactive compounds from mangosteen fruit peels (*Garcinia mangostana* L.) and assessment of their antioxidant potential.
- Obolskiy, D., Pischel, I., Siriwatanametanon, N., & Heinrich, M. (2009). *Garcinia mangostana*: A phytochemical and pharmacological review. *Phytotherapy Research*.
- Ompusunggu, S. F., Wisaniyasa, N. W., & Rai Widarta, I. W. (2023). Peningkatan kadar serat brownies kukus dengan penggunaan tepung kacang merah (*Phaseolus vulgaris* L.). *Jurnal Ilmu dan Teknologi Pangan (ITEPA)*.
- Pathare, P. B., Opara, U. L., & Al-Said, F. A. J. (2016). Colour Measurement and Analysis in Fresh and Processed Foods: A Review. *Food and Bioprocess Technology*, 6(1), 36–60.
- Permana, I. D. G. M., Mutyasih, K. J., & Hatiningsih, S. (2023). Pengaruh penambahan bubuk kulit biji kakao (*Theobroma cacao* L.) terhadap sifat

fisikokimia dan organoleptik brownies crispy. *Jurnal Ilmu dan Teknologi Pangan (ITEPA)*, 12(4), 1095–1113.

Purlis, E. (2010). Browning development in bakery products: A review. *Journal of Food Engineering*.

Putri. (2020). Pengaruh penambahan tepung kulit manggis terhadap mutu produk bakery. *Jurnal Agroindustri*.

Putri. (2018). Pengaruh penggunaan gula halus terhadap karakteristik biskuit. *Jurnal Teknologi Pangan*.

Ramos, S. A. (2021). Physicochemical and microbiological characterization and antioxidant activity of mango peel flour and its application in brownies.

Samuel, S. (2020). Pengaruh substitusi tepung kacang merah terhadap mutu sensori brownies. *Jurnal Teknologi Pangan*.

Santos, M., Silva, A., & Oliveira, C. (2022). Pumpkin flour as functional ingredient in bakery products. *Food Research International*.

Sari, A. R., & Siqhny, Z. D. (2022). Profil Tekstur, Daya Rehidrasi, Cooking Loss Mie Kering Substitusi Pasta Labu Kuning dan Pewarna Alami. *Jurnal Agritechno*, 15(2), 92–102. <https://doi.org/10.70124/at.v15i2.710>

Sentoso, & Rahmayanti. (2020). Proses produksi gula tepung dan aplikasinya pada produk bakery. *Jurnal Industri Pangan*.

Setiawati. (2016). Karakteristik telur ayam ras sebagai bahan pangan. *Jurnal Ilmu Ternak*.

Shahidi, F., & Ambigaipalan, P. (2015). Phenolics and polyphenolics in foods, beverages and spices: Antioxidant activity and health effects – A review. *Journal of Functional Foods*, 18, 820–897. <https://doi.org/10.1016/j.jff.2015.06.018>

Shahidi, F., & Zhong, Y. (2015). Measurement of antioxidant activity. *Journal of Functional Foods*, 18, 757–781. <https://doi.org/10.1016/j.jff.2015.01.047>

Sharma, R. 2024. Dietary fiber fortification in functional foods and its impact on human health. *Journal of Functional Foods*.

Silva, E. T. V. (2024). Improving preservation of bioactive compounds in mangosteen peel flour through pre-treatment with bleaching, ethanol, and vacuum pulse. *Food Bioscience*.

- Sintia, & Astuti. (2018). Peran lemak dalam pembentukan tekstur biskuit. *Jurnal Teknologi Hasil Pertanian*.
- Srisuk, A. (2022). Phenolic enrichment in bakery products. *Journal of Food Science and Technology*.
- Stone, H., Bleibaum, R. & Thomas, H.A., 2020. Sensory Evaluation Practices. 5th ed. Academic Press.
- Subaktilah, Y., Wahyono, A., Yudiastuti, S. O. N., & Mahros, Q. A. (2021). Pengaruh Substitusi Tepung Labu Kuning (*Cucurbita moschata* L.) terhadap Nilai Gizi Brownies Kukus Labu Kuning. *Jurnal Ilmiah Inovasi*, 21(1). <https://doi.org/10.25047/jii.v21i1.2629>.
- Suttirak, W., & Manurakchinakorn, S. (2021). Potential of mangosteen peel as antioxidant source in food products. *Food Bioscience*.
- Szczesniak, A. S. (2002). Texture is a sensory property. *Food Quality and Preference*, 13(4), 215–225.
- Taufik, & Seftiono. (2018). Penggunaan minyak sawit dalam industri pangan. *Jurnal Agroindustri*.
- Titasari. (2022). Proses pemurnian gula kristal putih. *Jurnal Teknologi Industri*.
- Wang, L. (2023). Effect of fiber substitution on physical characteristics of bakery products. *Food Hydrocolloids*.
- Wang, X. 2023. Dietary fiber and its role in improving nutritional quality and physiological functions of food products. *Foods*.
- Widayanti. (2009). Analisis kandungan gizi tepung kulit manggis. Skripsi. Universitas Negeri.
- Winarno, F. G. (2017). Kimia Pangan dan Gizi. Jakarta: Gramedia Pustaka Utama.
- Wulandari, & Arief. (2022). Kandungan protein dan lemak telur ayam ras. *Jurnal Peternakan Tropis*.
- Wulandari, S. (2025). Evaluasi Kadar Air, Kadar Abu, dan Sifat Sensori Brownies Crispy. *Jurnal Pengembangan Agroindustri Terapan*, 4(2).
- Wulandari, W., Asyik, N., & Sadimantara, M. S. (2019). Pengaruh Penambahan Tepung Labu Kuning (*Cucurbita moschata* L.) terhadap Uji Organoleptik

dan Nilai Gizi Brownies Kukus sebagai Makanan Selingan Tinggi β -Karoten. *Jurnal Sains dan Teknologi Pangan*, 4(3).

Yuliani. (2019). Pengaruh substitusi tepung labu kuning terhadap karakteristik brownies. *Jurnal Pangan Fungsional*.

Yuniartini, N. (2022). Mutu Organoleptik Brownies Panggang yang Terbuat dari Tepung Terigu, MOCAF dan Tepung Kelor. *Jurnal Agrotek Ummat*.

Zarena, A. S., & Sankar, K. K. (2009). Antioxidant properties of melanoidins in bakery products. *Food Chemistry*.

Zhang, H., Chen, H. 2024. The crucial evaluation indexes and relative measurement methods of edible value for fresh fruits and vegetables: A review. *Future Postharvest and Food*.

Zhang, L. 2023. Influence of baking and thermal processing on dietary fiber composition and functionality in cereal-based products. *Food Research International*.

Zhang, Y. (2021). Texture profile analysis of crispy baked products. *Journal of Texture Studies*.

Zoulias, E. I., Oreopoulou, V., & Tzia, C. (2022). Biscuit quality evaluation. *Journal of Cereal Science*.