

DAFTAR PUSTAKA

- Al Awwaly, K. U. (2016). Potensi Teknologi Medan Pulsa Listrik untuk Memperbaiki Kualitas Daging : Sebuah Ulasan. *Jurnal Ilmu Dan Teknologi Hasil Ternak*, 11(2), 11–22.
- AOAC. (2005). *Official Methods of Analysis of AOAC International* (18th Editi). AOAC International.
- Arisanti, D., Rasyid, N. Q., & Nasir, M. (2018). Analisis Kadar Sianida pada Rebung Berdasarkan Volume Ukuran dari Kecamatan Bajeng Kabupaten Gowa. *Indonesian Journal of Chemical Research*, 6(1), 1–6. <https://doi.org/10.30598/ijcr.2018.6-dew>
- Auliya', F. A. (2026). *Penurunan Kadar HCN Melalui Perlakuan High Pulsed Electric Field pada Tepung Ubi Kayu (Mahinot esculenta)*. Politeknik Negeri Jember.
- Barba, F. J., Parniakov, O., Pereira, S. A., Wiktor, A., Grimi, N., Boussetta, N., Saraiva, J. A., Raso, J., Martin-Belloso, O., Witrowa-Rajchert, D., Lebovka, N., & Vorobiev, E. (2015). Current applications and new opportunities for the use of pulsed electric fields in food science and industry. *Food Research International*, 77(4), 773–798. <https://doi.org/10.1016/j.foodres.2015.09.015>
- Barbosa-Cánovas, G. V, & Zhang, Q. H. (2021). *Pulsed Electric Fields in Food Processing: Fundamental Aspects and Applications*. CRC Press.
- Blahovec, J., Vorobiev, E., & Lebovka, N. (2017). Pulsed Electric Fields Pretreatments for the Cooking of Foods. *Food Engineering Reviews*, 9(3), 226–236. <https://doi.org/10.1007/s12393-017-9160-z>
- Cahyawati, P. N., Zahran, I., Jufri, M. I., & Noviana. (2017). Keracunan Akut Sianida. *Wicaksana, Jurnal Lingkungan & Pembangunan*, 1(1), 80–87.
- Chongtham, N., Bisht, M., & Haorongbam, S. (2011). Nutritional Properties of Bamboo Shoots: Potential and Prospects for Utilization as a Health Food. *Comprehensive Reviews in Food Science and Food Safety*, 10, 153–169.
- Ferraz, L. P., & Silva, E. K. (2025). Pulsed Electric Fields and Ultrasound for Enhanced Mass Transfer : A Review of Extraction and Drying in Food Processing [Review-article]. *ACS Food Science & Technology*, 5, 3229–3253. <https://doi.org/10.1021/acsfoodscitech.5c00567>
- Giancaterino, M., Fauster, T., Krottenthaler, A., & Jäger, H. (2023). Effect of pulsed electric field pre-treatment on the debittering process of cherry kernels. *Innovative Food Science and Emerging Technologies*, 83(103234), 1–8. <https://doi.org/10.1016/j.ifset.2022.103234>
- Giteru, S. G., Oey, I., & Ali, M. A. (2018). Feasibility of using pulsed electric fields to modify biomacromolecules: A review. *Trends in Food Science and*

- Technology*, 72, 91–113.
<https://doi.org/https://doi.org/10.1016/j.tifs.2017.12.009>
- Gomez, K. A., & Gomez, A. A. (1987). *Statistical procedures for agricultural research* (Second Edi, Vol. 6). John wiley & sons.
- Haris, M., Misfadhila, S., Vitri, V. S., & RKT, R. (2023). Detoksifikasi Sianida pada Rebung dan Umbi Gadung Menggunakan Empat Media Perendaman. *Jurnal Farmasi Higea*, 15(2), 124–133.
<https://doi.org/10.52689/higea.v15i2.563>
- Indriani, D. W., Sumarlan, S. H., Cahyanti, R. N., Mulyadi, A. F., & Barunawati, N. (2017). Aplikasi Pulsed Electric Field (PEF) Sistem Kontinyu pada Sari Tebu Hijau (*Saccharum Officinarum* L.) (Kajian Tegangan dan Frekuensi PEF). *Jurnal Teknotan*, 11(1), 41–50.
- Kumalasari, R., Fitrianti, I., Arif, D. Z., & Iwansyah, A. C. (2021). Effect Of Boiling Time In Saline Solution To Reduce Cyanide Acid Levels Of Selected Indonesian Dried Bamboo Shoots. *Enhanced Knowledge in Sciences and Technology*, 1(2), 11–21.
- Kumari, B., Tiwari, B. K., Hossain, M. B., Brunton, N. P., & Rai, D. K. (2017). Recent Advances on Application of Ultrasound and Pulsed Electric Field Technologies in the Extraction of Bioactives from Agro-Industrial By-products. *Food Bioprocess Technology*, 11(2), 223–241.
<https://doi.org/10.1007/s11947-017-1961-9>
- Marín-Sánchez, J., Berzosa, A., Álvarez, I., Sánchez-Gimeno, C., & Raso, J. (2024). Pulsed Electric Fields Effects on Proteins: Extraction, Structural Modification, and Enhancing Enzymatic Activity. *Bioelectricity*, 6(3), 154–166. <https://doi.org/https://doi.org/10.1089/bioe.2024.0023>
- Matys, A., Witrowa-rajchert, D., Parniakov, O., & Wiktor, A. (2022). Application of pulsed electric field prior to vacuum drying : Effect on drying time and quality of apple tissue. *Research in Agricultural Engineering*, 68(2), 93–101.
<https://doi.org/10.17221/93/2021-RAE>
- Montgomery, D. C. (2010). *Design and Analysis of Experiments* (10th Editi). John wiley & sons.
- Nirmala, C., Bisht, M. S., & Laishram, M. (2014). Bioactive compounds in bamboo shoots : health benefits and prospects for developing functional foods. *International Journal of Food Science and Technology*, 49(6), 1425–1431.
<https://doi.org/10.1111/ijfs.12470>
- Niu, D., Zeng, X. A., Ren, E. F., Xu, F. Y., Li, J., Wang, M. S., & Wang, R. (2020). Review of the application of pulsed electric fields (PEF) technology for food processing in China. *Food Research International*, 137, 109715.
<https://doi.org/https://doi.org/10.1016/j.foodres.2020.109715>
- Nowosad, K., Sujka, M., Pankiewicz, U., & Kowalski, R. (2021). The application

- of PEF technology in food processing and human nutrition. *Journal of Food Science and Technology*, 58(2), 397–411. <https://doi.org/10.1007/s13197-020-04512-4>
- Okfrianti, Y., Herison, C., Fahrurrozi, & Budiyanto. (2021). Potensi Rebung Untuk Kesehatan. *AGRITEPA: Jurnal Ilmu Dan Teknologi Pertanian*, 8(2), 114–122.
- Pattarathitiwat, P., Chinvongamorn, C., & Sansanya, S. (2021). Evaluation of Cyanide Content, Volatile Compounds Profile, and Biological Properties of Fresh and Boiled Sliced Thai Bamboo Shoot (*Dendrocalamus asper* Back.). *Preventive Nutrition and Food Science*, 26(1), 92–99. <https://doi.org/https://doi.org/10.3746/pnf.2021.26.1.92>
- Puspaningrum, D. H. D., Antara, N. S., & Gunam, I. W. (2015). Kandungan Komponen Serat Tepung Rebung Bambu Tabah (*Gigantochloa nigrociliata* buse-kurz). *Media Ilmiah Teknologi Pangan*, 2(1), 51–57.
- Putra, I. N. K. (2009). Efektifitas berbagai cara pemasakan terhadap penurunan kandungan asam sianida berbagai jenis rebung bambu. *AGROTEKNO*, 15(2), 40–42.
- Qu, S., Ke, Q., Li, X., Yu, L., & Huang, S. (2025). Influences of pulsed electric field parameters on cell electroporation and electrofusion events: Comprehensive understanding by experiments and molecular dynamics simulations. *PLoS ONE*, 20(1), 1–16. <https://doi.org/10.1371/journal.pone.0306945>
- Rawat, K., Nirmala, C., & Bisht, M. S. (2015). Processing Techniques for Reduction of Cyanogenic Glycosides from Bamboo Shoots. *Food and Pharmaceuticals' Prosiding 10th World Bamboo Congress*.
- Schmitz, G., Lepper, H., & Heidrich, M. (2009). *Farmakologi dan Toksikologi* (3rd ed.). EGC: Penerbit Buku Kedokteran.
- Silaban, M., Herawati, N., & Zalfiatri, Y. (2017). Pengaruh Penambahan Rebung Betung dalam Pembuatan Nugget Ikan Patin (*Pangasius hypophthalmus*). *JOM FAPERTA*, 4(2), 1–13.
- SNI 2891:1992 Cara Uji Makanan Dan Minuman (1992).
- Syed, Q. A., Ishaq, A., Rahman, U. U., Aslam, S., & Shukat, R. (2017). Pulsed electric field technology in food preservation : a review. *Journal of Nutritional Health & Food Engineering*, 6(6), 168–172. <https://doi.org/10.15406/jnhfe.2017.06.00219>
- Toepfl, S., Heinz, V., & Knorr, D. (2006). *Applications of pulsed electric fields technology for the food industry*. In: Raso J, & Heinz V (eds.). *Pulsed Electric Fields Technology for the Food Industry*. Food Engineering Series. Springer International Publishing.
- Tuapattinaya, P. M. J. (2016). Pengaruh Lama Penyimpanan Terhadap Kandungan

- Serat Kasar Tepung Biji Lamun (*Enhalus acoroides*), Serta Implikasinya Bagi Pembelajaran Masyarakat di Pulau Osi Kabupaten Seram Bagian Barat. *Jurnal Biology Science & Education*, 5(2), 46–55.
- Venagaya, C. A., Anam, S., & Yuyun, Y. (2017). Variasi Waktu dan Cara Pengolahan Sebelum Dikonsumsi terhadap Penurunan Kandungan Asam Sianida pada Varietas Rebung Bambu Ampel (*Bambusa vulgaris* Schrad. ex Wendl.). *KOVALEN: Jurnal Riset Kimia*, 3(2), 189–195.
- Wang, M.-S., Wang, L.-H., Bekhit, A. E.-D. A., Yang, J., Hou, Z.-P., Wang, Y.-Z., Dai, Q.-Z., & Zeng, X.-A. (2018). A review of sublethal effects of pulsed electric field on cells in food processing. *Journal of Food Engineering*, 223, 32–41. <https://doi.org/10.1016/j.jfoodeng.2017.11.035>
- WHO/FAO. (2003). *Diet, nutrition, and the prevention of chronic diseases*. WHO.
- Wulandari, W., & Zulfadli, Z. (2017). Uji Kualitatif Kandungan Sianida dalam Rebung (*Dendrocalamus asper*), Umbi Talas (*Colocasia esculenta*), dan Daun Singkong (*Manihot utilissima* phol). *Jurnal Edukasi Kimia (JEK)*, 2(1), 41–47.
- Zhong, Y., Xu, T., Ji, S., Wu, X., Zhao, T., & Li, S. (2021). Ultrasonics Sonochemistry Effect of ultrasonic pretreatment on eliminating cyanogenic glycosides and hydrogen cyanide in cassava. *Ultrasonics Sonochemistry*, 78(866), 105742. <https://doi.org/10.1016/j.ultsonch.2021.105742>