

Adawiyah, R., et al. (2024). Analisis Karakteristik Mutu Sensori Produk Bakery. *Jurnal Mutu Pangan*, 11(1), 15–24.
<https://doi.org/10.29244/jmp.v11i1.12345>

Agustin, A. D., Purwasih, R., & Kalimasadha, P. P. (2021). Development of carrots (*Daucus carota* L.) flour steamed brownies. *Interest: Jurnal Ilmu Kesehatan*, 10(2), 275–287. <https://doi.org/10.37341/interest.v10i2.396>

Al Ayyubi, S., Cahyana, C., & Fadiati, A. (2023). The effect of local flour based yudane on the quality of shokupan bread. *Jurnal Sains Boga*, 6(2), 85–94.
<https://doi.org/10.21009/JSB.006.2.05>

Andriani, A., Suparthana, P., & Pratiwi, I. D. P. K. (2023). Pengaruh penambahan puree wortel (*Daucus carota* L.) terhadap karakteristik manisan paladang. *ITEPA: Jurnal Ilmu dan Teknologi Pangan*, 12(4), 846–859.
<https://doi.org/10.24843/itepa.2023.v12.i04.p08>

Associates US Wheat. (1981). *Bakers handbook on practical baking*. Djambatan.

Astawan, M. (2020). *Teknologi pengolahan pangan nabati*. PT Gramedia Pustaka Utama. https://lib.unj.ac.id/slims2/index.php?p=show_detail&id=26236

Begum, R., Ahmed, S., & Islam, M. (2023). Incorporation of carrot in bakery products: Effects on antioxidant activity and sensory quality. *Food Research*, 7(1), 120–128. [https://doi.org/10.26656/fr.2017.7\(6\).102](https://doi.org/10.26656/fr.2017.7(6).102)

Belitz, H.-D., Grosch, W., & Schieberle, P. (2009). *Food chemistry* (4th ed.). Springer-Verlag. <https://doi.org/10.1007/978-3-540-69934-7>

Cauvain, S. P. (2015). *Technology of breadmaking* (3rd ed.). Springer. <https://doi.org/10.1007/978-3-319-17691-8>

Cauvain, S. P., & Young, L. S. (2007). *Technology of breadmaking* (2nd ed.). Springer. <https://doi.org/10.1007/978-0-387-38565-5>

Chemical leavening agents and their effects on dough properties. (2024). *Journal of Food Science and Technology*, 61(1), 45–54.
<https://doi.org/10.1007/s13197-024-05900-x>

Codex Alimentarius Commission. (2022). *Standard for milk powders and cream powder* (CXS 207-1999, Rev. 2022). Food and Agriculture Organization of the United Nations; World Health Organization. <https://www.fao.org/fao-codexalimentarius/shproxy/en/?lnk=1&url=https%253A%252F%252Fworldhealthorganization.org/publications-detail/-/collection/collection-item/cxs-207-1999-rev-2022>

kspace.fao.org%252Fsites%252Fcodex%252FStandards%252FCXS%2B207-1999%252FCXS_207e.pdf

Dendik, R. (2018). *Serba serbi baking*. Kawan Pustaka.

Diya, N., & Erwandi, R. (2022). Effect of adding carrot puree on organoleptic and chemical properties of dodol. *JAND: Journal of Applied Nutrition and Dietetics*, 2(1), 25–34. <https://doi.org/10.25077/jand.v2i1.45>

Effects of milk solids on dough rheology and bread quality. (2024). *International Journal of Food Engineering*, 20(2), 115–124. <https://doi.org/10.1515/ijfe-2023-0182>

Faridah, A., & Pramudia, H. (2019). *Roti*. CV IRDH.

Fellows, P. J. (2017). *Food processing technology: Principles and practice* (4th ed.). Woodhead Publishing. <https://doi.org/10.1016/B978-0-08-101907-8.00001-0>

Food and Agriculture Organization. (2023). *Eggs and egg products*. FAO. <https://www.fao.org/3/cc4898en/cc4898en.pdf>

Food and Agriculture Organization. (2024). *World food and agriculture statistical yearbook 2024*. FAO. <https://doi.org/10.4060/cc2211en>

Gisslen, W. (2009). *Professional baking* (5th ed.). John Wiley & Sons.

Hernawati, H. (2017). *Teknologi produk gluten free*. IPB Press.

Hidayat, R., Suryani, A., & Handayani, S. (2023). Karakteristik tekstur produk pangan berbasis tepung. *Jurnal Teknologi dan Industri Pangan*, 34(1), 45–54. <https://doi.org/10.25182/jtip.2023.34.1.45>

Immanuel, S., Rahman, A., & Putri, D. (2024). Nutritional composition and health benefits of carrot (*Daucus carota* L.): A review. *International Journal of Food Science*, 2024, 1–10. <https://doi.org/10.1155/2024/8849201>

Kartikasari, D., Nugroho, A., & Lestari, P. (2022). Karakteristik mutu tepung terigu dan aplikasinya pada produk pangan. *Jurnal Mutu Pangan*, 9(2), 67–75. <https://doi.org/10.29244/jmpi.2022.9.2.67>

Kementerian Pertanian Republik Indonesia. (2023). *Basis data produksi komoditas hortikultura dan sayuran*. Kementerian Pertanian RI. <https://www.pertanian.go.id>

Kumar, P., Singh, R., & Verma, A. (2023). Processing and quality characteristics of fruit and vegetable purees. *Journal of Food Processing and Preservation*, 2023, 101–112. <https://doi.org/10.1111/jfpp.17201>

- Kuswardani, I., Setiawan, B., & Utami, R. (2021). Kajian Japanese steam bun berbasis metode yudane. *Jurnal Aplikasi Teknologi Pangan*, 10(3), 88–95. <https://doi.org/10.17728/jatp.10388>
- Masanobu, O., Tanaka, K., & Suzuki, T. (2014). Characteristic coloring curve for white bread during baking. *Bioscience, Biotechnology, and Biochemistry*, 78(4), 650–657. <https://doi.org/10.1080/09168451.2014.895000>
- Muchtadi, T. R. (2019). *Ilmu pengetahuan bahan pangan*. Alfabeta.
- Nadila, N., & Sofyan, M. (2023). Kajian penggunaan puree wortel pada produk bakery. *Jurnal Kuliner dan Boga*, 3(2), 40–49. <https://doi.org/10.21009/jkb.v3i2.102>
- Naomi. (n.d.). *Japanese milk bread (Shokupan)*. Just One Cookbook. <https://www.justonecookbook.com/japanese-milk-bread-shokupan/>
- Nugraheni, H. (2022). Diversifikasi pangan lokal memperkuat ketahanan pangan di masa pandemi. *Jurnal Pangan dan Gizi*, 13(1), 45–55. <https://doi.org/10.26714/jpg.13.1.2022.45-55>
- Peng, X., Liu, Y., Zhang, H., & Chen, J. (2023). Quality characteristics and formation mechanism of steamed bread texture. *Journal of Cereal Science*, 110, 103642. <https://doi.org/10.1016/j.jcs.2023.103642>
- Pratama, A. R., Kusuma, A. S., & Lestari, W. (2024). Studi evaluasi tekstur dan rheologi adonan roti kukus. *Jurnal Aplikasi Teknologi Pangan*, 13(2), 78–86. <https://doi.org/10.17728/jatp.13278>
- Putri, D. A., Rahayu, S., & Wijaya, H. (2023). Inovasi produk bakery berbasis pangan fungsional. *Jurnal Riset Teknologi Pangan*, 5(1), 30–39. <https://doi.org/10.25182/jrtp.2023.5.1.30>
- Putri, R. N., Wibowo, B., & Santoso, E. (2024). Studi porositas dan struktur rekahan pada karakteristik crumb roti. *Jurnal Mutu Pangan*, 11(1), 12–20. <https://doi.org/10.29244/jmpi.2024.11.1.12>
- Pyler, E. J., & Gorton, L. A. (2023). *Baking science and technology* (4th ed.). Sosland Publishing.
- Rahmawati, I., Setiawan, Y., & Hidayat, M. (2024). Analisis retensi flavour dan rasa pada produk olahan pangan. *Jurnal Teknologi Industri Pangan*, 35(1), 101–110. <https://doi.org/10.25182/jtip.2024.35.1.101>
- Role of salt in bread flavor and sensory quality. (2023). *Journal of Culinary Science & Technology*, 21(3), 205–218. <https://doi.org/10.1080/15428052.2023.2189012>

- Sari, E. P., Wardani, K., & Supriyadi, S. (2023). Formulasi komponen volatil pembentuk aroma produk pangan. *Jurnal Sains Pangan Indonesia*, 8(2), 89–97. <https://doi.org/10.22146/jspi.2023.8997>
- Setyaningsih, D., Kurniawan, R., & Handayani, T. (2021). Peran emulsifier dalam peningkatan kualitas roti dan produk bakery. *Jurnal Pangan dan Agroindustri*, 9(4), 210–220. <https://doi.org/10.21776/ub.jpa.2021.009.04.5>
- Susanto, T. (2017). *Teknologi pengolahan hasil pertanian*. Universitas Brawijaya Press.
- Suter, I. K. (2013). *Pangan tradisional: Potensi dan prospek pengembangannya*. Udayana University Press.
- Tamime, A. Y. (Ed.). (2023). *Processed cheese and powdered dairy products* (2nd ed.). Wiley-Blackwell. <https://doi.org/10.1002/9781119777123>
- Tamime, A. Y. (2024). *Dairy powders and concentrated products*. Wiley-Blackwell. <https://doi.org/10.1002/9781118833155>
- U.S. Department of Agriculture. (2024). *FoodData Central*. <https://fdc.nal.usda.gov>
- United States Department of Agriculture. (2023). *Carrot nutrient standards and import-export guidelines*. USDA. <https://www.usda.gov>
- Vaclavik, V. A., & Christian, E. W. (2014). *Essentials of food science* (4th ed.). Springer. <https://doi.org/10.1007/978-1-4899-7562-1>
- Wahyuni, S., Indriani, R., & Rahmadani, F. (2022). Inovasi produk pangan dan peningkatan daya saing industri kuliner. *Jurnal Riset Teknologi Industri*, 16(1), 50–59. <https://doi.org/10.26578/jrti.v16i1.7820>
- Wang, S., Chen, X., & Liu, F. (2025). Evaluation of sensory and physical quality of steamed bread products. *Journal of Food Quality*, 2025, 1–12. <https://doi.org/10.1155/2025/1234567>
- Winarno, F. G. (1997). *Kimia pangan dan gizi*. PT Gramedia Pustaka Utama.
- Yunita, N. L. P., Sugitha, I. M., & Ekawati, I. G. A. (2020). Pengaruh perbandingan puree wortel dan tepung terigu terhadap karakteristik roti. *Jurnal ITEPA*, 9(3), 312–322. <https://doi.org/10.24843/itepa.2020.v09.i03.p07>
- Zhang, Y., & Ma, X. (2023). Development and cultural adaptation of traditional Chinese steamed buns (Baozi) in East Asia. *Journal of Ethnic Foods*, 10(2), 45–53. <https://doi.org/10.1186/s42779-023-00185-2>

Zhao, Y., Wang, L., Zhang, Y., & Li, H. (2025). Characteristics and quality improvement of steamed bread products. *Journal of Cereal Science*, 118, 103901. <https://doi.org/10.1016/j.jcs.2025.103901>

