

DAFTAR PUSTAKA

- Adna Ridhani, M., & Aini, N. (2021). Potensi Penambahan Berbagai Jenis Gula Terhadap Sifat Sensori Dan Fisikokimia Roti Manis: Review. *Pasundan Food Technology Journal*, 8(3), 61–68. <https://doi.org/10.23969/pftj.v8i3.4106>
- Brishti F H, Zarei M, Muhammad S K S, Ismail-Fitry M. R, Shukri R, & Saari N. (2017). *Evaluation of the functional properties of mung bean protein isolate for development of textured vegetable protein*. *International Food Research Journal*, 24(4), 1595–1605.
- Drake, M. A. (2021). Sensory evaluation. *Encyclopedia of Dairy Sciences: Third Edition*, 2, 572–576. <https://doi.org/10.1016/b978-0-12-818766-1.00151-3>
- Fadilah, M., Nabilah, Z. S., Hansa, N., Alsuheindra, A., & Ridawati, R. (2025). *Sensory Quality Analysis, Consumer Acceptability, and Business Start-up of Roti pia Gurih Sambal Matah*. *Jurnal Ilmiah Mandala Education*, 11(3), 736. <https://doi.org/10.58258/jime.v11i3.9235>
- Ii, B. A. B., Tumbuhan, A. U., Daun, T., & Pandanus, P. (2019). BAB II TINJAUAN PUSTAKA A. Uraian Tumbuhan 1. Tanaman Daun Pandan (*Pandanus amaryllifolius Roxb*). 4–13.
- Kartika, B., Hastuti, P., & Supartono, W. (2022). Pedoman Uji Inderawi Bahan Pangan. Pusat Antar Universitas Pangan Dan Gizi. Gadjah Mada University Press. Yogyakarta, 10314.
- Khazalina, T. (2020). *Saccharomyces cerevisiae in making halal products based on conventional biotechnology and genetic engineering*. *Journal of Halal Product and Research*, 3(2), 88. <https://doi.org/10.20473/jhpr.vol.3-issue.2.88-94>
- Lestari. (2019). Daya terima konsumen. Galang Tanjung, (2504), 1–9.
- Mary McArthur-Floyd, & Morris Brako. (2024). *Sensory evaluation of pumpkin flour-wheat flour composite cookies: Exploring nutritional enrichment and consumer acceptance*. *Magna Scientia Advanced Research and Reviews*, 11(1), 001–009. <https://doi.org/10.30574/msarr.2024.11.1.0070>
- Nurmilah, S., Cahyana, Y., Utama, G. L., & Aït-Kaddour, A. (2022). *Strategies to Reduce Salt Content and Its Effect on Food Characteristics and Acceptance: A Review*. *Foods*, 11(19). <https://doi.org/10.3390/foods11193120>
- Oktaviani, R. N. (2025). Substitusi Tepung Ubi Jalar Ungu (*Ipomoea batatas* L.) dalam Pembuatan Mantau dengan Penambahan Tepung Beras Merah (*Oryza nivara*).

LIPIDA: Jurnal Teknologi Pangan Dan Agroindustri Perkebunan, 5(2), 177–184.
<https://doi.org/10.58466/m8ayas54>

Pakan, S. (2007). *Petunjuk Teknis*. 978–979.

Pemikiran, K., & Patpi, A. (2021). Inovasi Teknologi Pangan Inovasi Teknologi Pangan Inovasi Teknologi Pangan Menuju Inovasi Teknologi Pangan.

Qamariah, N., & Mahendra, A. I. (2022). *Uji Hedonik*.

Rifka Alkhilyatul Ma'rifat, I Made Suraharta, I. I. J. (2024a). *Daya Terima Konsumen Terhadap Roti pia Gurih Isian Ikan Tongkol Dan Tempe Rasa sambal Matah dengan persentase Berbeda*. 2, 306–312.

Rifka Alkhilyatul Ma'rifat, I Made Suraharta, I. I. J. (2024b). *Teknik Evaluasi Sensorik Produk Pangan* (Vol. 2).

Rivo, R., Athasani, A., Citra, P., Maharani, M., Finatsiyautull, D., & Rosida, R. (2024). Kandungan Nutrisi dan Manfaatnya terhadap Kesehatan : Studi Eksplorasi Potensi Pangan Fungsional Wilayah Lampung Nutritional Content and Health Benefits : Exploratory Study of the Potential of Functional Food in the Lampung Region. *Food Science and Technology*, 1–9.

Safitri, J., Amien, E. R., Suharyatun, S., & Warji, W. (2024). Rekayasa Nori Berbahan Baku Pakcoy (*Brassica Rapa L.*). *Jurnal Agricultural Biosystem Engineering*, 3(1), 40. <https://doi.org/10.23960/jabe.v3i1.8748>

Sindi, M. A. A., Nurhayati, A., Wati, D. A., & Khairani, M. D. (2024). Tingkat Kepuasan Pelayanan Makan Dengan Daya Terima Makanan Biasa Pasien Rsu Az – Zahra Kalirejo. *Media Gizi Pangan*, 31(2), 187–193.
<https://doi.org/10.32382/mgp.v3i1.820>

Trisnawati, S. (2019). Analisis Mutu Hedonik Bihun Tepung Porang (*Amorphophallus oncophyllus*) Dengan Penambahan Tepung Kacang Merah (*Phaseolus vulgaris L.*).

Utami, M. M. H., Dwinugraha, K. W., Rizkiriani, A., & Rara, Z. D. (2026). *Development of Choco Banana Bread as a Source of Dietary Fiber Using Beneng Taro Flour and Rice Bran*. *Jurnal Pendidikan Tata Boga Dan Teknologi*, 7(1), 170. <https://doi.org/10.24036/jptbt.v7i1.27170>