

DAFTAR PUSTAKA

- AACC International. (2010/Reaffirmed 2022). *Approved Methods of Analysis*. Method 10-50.05. St. Paul, MN: AACC International.
- Ai, Y., & Jane, J. L. (2016). Gelatinization and retrogradation of corn starch—A review. *Starch-Stärke*, 68(3-4), 213–224.
- Alsuhaibani, A. M. (2021). *Nutritional and Sensory Evaluation of Cookies Prepared by Utilizing Quinoa Flour*. Food Science and Technology, 41(2), 345-352.
- Angeli, V., dkk. (2020). Quinoa (*Chenopodium quinoa* Willd.): An Overview of the Potentials of a Promising Resilient Crop. *Applied Sciences*, 10(5), 1720.
- Cauvain, S. P. (2017). *Baking Problems Solved* (2nd ed.). Woodhead Publishing / Elsevier.
- Cauvain, S. P., & Young, L. S. (2020). *Bakery Products: Science and Technology*. Oxford: Wiley Blackwell.
- Corder, G. W., & Foreman, D. I. (2014). *Nonparametric statistics: A step-by-step approach* (2nd ed.). John Wiley & Sons.
- Demir, B., & Elgün, A. (2018). Utilization of quinoa flour in cookie production. *International Journal of Secondary Metabolite*, 5(2), 161–170.
- Deosarkar, B. S., Khedkar, C. D., Saini, C. S., & Muwal, N. (2016). Butter: Properties and Analysis. Dalam *Encyclopedia of Food and Health* (pp. 531–537). Academic Press / Elsevier.
- El-Sohaimy, S. A., et al. (2022). Nutritional, Physicochemical, and Sensory Properties of Quinoa-based Gluten-free Biscuits. *Frontiers in Nutrition*, 9, 1-12.
- Figoni, P. (2021). *How Baking Works: Exploring the Fundamentals of Baking Science*. John Wiley & Sons.
- Kemp, S. E., Hollowood, T., & Hort, J. (2018). *Sensory Evaluation: A Practical Handbook*. Oxford: John Wiley & Sons.
- Lawless, H. T., & Heymann, H. (2023). *Sensory Evaluation of Food: Principles and Practices*. New York: Springer Nature.
- Li, G., & Zhu, F. (2018). Physicochemical Properties of Quinoa Flour as Affected by Sprouting and Roasting. *Food Chemistry*, 241, 444-450.
- Mahrani, S., dkk. (2023). Analisis Sifat Fisikokimia dan Organoleptik Cookies Berbasis Tepung Komposit. *Jurnal Teknologi Pangan Indonesia*, 12(1), 45-56.

- Mallia, S., Escher, F., & Schlichtherle-Cerny, H. (2018). *Aroma-active compounds of butter and their contribution to the sensory profile of bakery goods*. *Food Chemistry*, 245, 1120–1127.
- Manley, D. (2020). *Manley's Technology of Biscuits, Crackers and Cookies* (5th ed.). Woodhead Publishing.
- Meilgaard, M. C., Civille, G. V., & Carr, B. T. (2016). *Sensory Evaluation Techniques* (5th ed.). CRC Press.
- Meng, Z., Liu, Y., & Wang, X. (2019). Structured lipid-based margarines and shortenings: Formulations, processing, and applications. *Comprehensive Reviews in Food Science and Food Safety*, 18(5), 1432–1446.
- Montgomery, D. C. (2020). *Design and Analysis of Experiments* (10th ed.). Hoboken, NJ: John Wiley & Sons.
- Navruz-Varli, S., & Sanlier, N. (2016). Nutritional and Health Benefits of Quinoa (*Chenopodium quinoa* Willd.). *Journal of Cereal Science*, 69, 371–376.
- Ndife, J., Abioye, L. O., & Achem, F. (2020). Quality evaluation of functional bread produced from wheat and quality protein maize flour blends. *Journal of Food Science and Technology*, 58(2), 741–748.
- Nishinari, K., et al. (2019). "Textural Properties of Food: Characteristics and Assessments." *Journal of Texture Studies*, 50(1), 3–17.
- Ostertagová, E., Ostertag, O., & Kováč, J. (2014). Methodology and application of the Kruskal-Wallis test. *Applied Mechanics and Materials*, 611, 115–120. <https://doi.org/10.4028/www.scientific.net/AMM.611.115>
- Purlis, E. (2019). Baking of bakery products. Dalam *Baking Technology and Engineering* (pp. 115–142). Springer, Cham.
- Repo-Carrasco-Valencia, R. (2020). *Quinoa: An ancient Andean crop with high nutritional value*. *International Journal of Food Science & Technology*, 55(1), 1–10.
- Rønholt, S., Kirkensgaard, J. J., Mortensen, K., & Knudsen, J. C. (2016). Properties of fat crystal networks in margarine and spread products. *Annual Review of Food Science and Technology*, 7, 473–500.
- Sahin, S., & Sumnu, S. G. (2019). *Physical Properties of Foods*. New York: Springer Nature.
- Saputri, R., dkk. (2022). *Substitusi Tepung Terigu dengan Tepung Lokal dalam Pembuatan Produk Bakery*. *Jurnal Aplikasi Teknologi Pangan*, 11(3), 112–118.
- Schmidt, C., Biermann, S., & Engel, K. H. (2022). Identification and characterization of key odor-active compounds in quinoa (*Chenopodium quinoa* Willd.) using gas chromatography-olfactometry. *Journal of Agricultural and Food Chemistry*, 70(15), 4780–4789.

- Shahzad, M. A., et al. (2021). *Functional and Nutritional Properties of Quinoa Flour and Its Application in Bakery Products*. *Journal of Food Quality*, 2021, 1-15.
- Singh, N., Sandhu, K. S., & Kaur, M. (2018). Characterization of starches extracted from different corn types. *Journal of Food Science and Technology*, 55(4), 1456–1464.
- Sirivongpaisal, P. (2021). *Trends in Functional Food Consumption and Bakery Product Innovation*. *Journal of Food Science and Agricultural Technology*, 7(2), 88-95.
- Sramkova, Z., Gregova, E., & Sturdik, E. (2016). Chemical composition and nutritional value of wheat grain. *Wheat Quality For Improved Nutrition And Health*, 1(1), 19–34.
- Stone, H., Bleibaum, R., & Thomas, H. A. (2020). *Sensory Evaluation Practices* (5th ed.). San Diego: Academic Press.
- Wang, S., dkk. (2023). Quinoa Starch: Structure, Properties, and Applications. *Trends in Food Science & Technology*, 132, 55-68.
- Wang, S., et al. (2021). *Effect of Quinoa Flour Substitution on the Rheological Properties of Dough and Quality of Cookies*. *LWT - Food Science and Technology*, 135, 110245.
- Yulia, R., & Susi, S. (2021). *Pengaruh Penggunaan Tepung Pseudocereal terhadap Karakteristik Sensoris Kue Kering Tradisional*. *Jurnal Gastronomi Indonesia*, 9(2), 70-78