

References

- AACC. (2001). The definition of dietary fiber. *Report of the Dietary Definition Committee to the Board of Directors of The American Association of Cereal Chemists.*, 46(3), 112–129.
- Acad, J. (2015). Position of the Academy of Nutrition and Dietetics : Health Implications of Dietary Fiber, 10. <https://doi.org/10.1016/j.jand.2015.09.003>
- Anne, F., & Bosscher, D. (2009). Inulin. In *Fiber Ingredients* (pp. 55–74). CRC Press.
- Aravind, N., Sissons, M. J., Fellows, C. M., Blazek, J., & Gilbert, E. P. (2012). Effect of inulin soluble dietary fibre addition on technological, sensory, and structural properties of durum wheat spaghetti. *Food Chemistry*, 132(2), 993–1002. <https://doi.org/10.1016/j.foodchem.2011.11.085>
- Badan Pengawas Obat dan Makan. (2005). Pedoman Pencantuman Informasi Nilai Gizi Pada Label Pangan.
- Badan Standardisasi Nasional. (1992). *Mutu dan Cara Uji Biskuit. (SNI 01-2973-1992)*. Jakarta.
- Barak, S., Mudgil, D., & Singh Khatkar, B. (2013). Effect of composition of gluten proteins and dough rheological properties on the cookie-making quality. *British Journal Of Nutrition*, 115(4), 564–574.
- Dedin, F. (2011). *Reaksi Maillard: mekanisme dan peran dalam pangan dan kesehatan*.
- Departemen Gizi dan Kesehatan Masyarakat Fakultas Kesehatan Masyarakat Universitas Indonesia. (2007). *Gizi dan Kesehatan Masyarakat*. Jakarta: PT. Grafindo Persada.
- Food and Nutrition Board. (2005). Dietary Reference Intakes for Energy, Carbohydrate, Fiber, Fat, Fatty Acids, Cholesterol, Protein, and Amino Acids (Macronutrients). In *A report of the Panel on Macronutrients, Subcommittees on Upper Reference Levels of Nutrients and Interpretation and Uses of Dietary Reference Intakes, and the Standing Committee on the Scientific Evaluation of Dietary Reference Intakes*. Washington, D.C.: National Academy Press Washington (DC). <https://doi.org/10.17226/10490>
- Fountain, N., Meslin, J., Lory, S., & ANDrieux, C. (1996). Intestinal mucin distribution in the germ free rat and in the heteroxenic rat harbouring a human bacterial flora: effect of inulin in the diet. *British Journal Of Nutrition*, 75(6), 881–892.
- Gupta, A., & Kaur, N. (2003). Preparation of Inulin from Chicory Roots. *Journal of Scientific and Industrial Reasearch*, 62(9), 916–920.
- Handa, C., Goomer, S., & Siddhu, A. (2012). Physicochemical properties and sensory evaluation of fructoligosaccharide enriched cookies. *Journal of Food Science and Technology*, 49(2), 192–199.
- Horiza, H., Azhar, M., & Effendi, J. (2017). Ekstraksi Dan Karakterisasi Inulin Dari Umbi Dahlia (Dahlia Sp. L) Segar Dan Disimpan. *EKSAKTA: Berkala Ilmiah Bidang MIPA*, 18(01), 31–39.
- Hossein, M., Sarker, A., & Parveen, S. (2013). Physicochemical and microbiological quality of fortified high energy biscuits served in school of poverty prone areas in Bangladesh. *Journal of Biological Sciences*, 1(2), 16–20.
- Institute of Medicine. (2001). *Dietary Reference Intakes: Proposed Definition of Dietary Fiber (2001)*. Washington, D.C.: The National Academies Press. <https://doi.org/https://doi.org/10.17226/10161>.
- Lourencetti, E. R., Benossi, L., Marques, D. R., Joia, B. M., & Monteiro, A. R. G. (2013). Development of biscuit type cookie with partial replacement of fat by inulin. *International Journal of Nutrition*

and Food Sciences, 2(5), 261–265.

- Maghaydah, S., Abdul-Hussain, S., Ajo, R., Obeidat, B., & Tawalbeh, Y. (2013). Enhancing the Nutritional Value of Gluten-Free Cookies with Inulin. *Advance Journal of Food and Technology*, 5(7), 866–870.
- Meyer, D., & Stasse-Wolthuis, M. (2009). The bifidogenic effect of inulin and oligofructose and its consequences for gut health. *European Journal of Clinical Nutrition*, 63(11), 1277–1289.
- Nakov, G., Stamatovska, V., Ivanova, N., Damyanova, S., Godjevargova, T., & Komlenić, D. K. (2018). PSYCHOCHEMICAL CHARACTERISTICS OF FUNCTIONAL BISCUITS AND IN VIVO DETERMINATION OF GLUCOSE IN BLOOD AFTER CONSUMPTION OF FUNCTIONAL BISCUITS. *Journal of Hygienic Engineering and Design*, 22, 25–32.
- Niness, K. R. (1999). Inulin and Oligofructose: What Are They? *Journal of Nutrition*, July(129), 1402–1406. <https://doi.org/10.1093/jn/129.7.1402S>
- Peraturan Kepala Badan Pengawas Obat dan Makanan. (2016). ACUAN LABEL GIZI PANGAN OLAHAN. Jakarta.
- Pool-Zobel BL. (2005). Inulin-type fructans and reduction in colon cancer risk: review of experimental and human data. *The British Journal of Nutrition*. Retrieved from <https://www.ncbi.nlm.nih.gov/pubmed/15877900>
- Rani, V., & C. S. Yadav, U. (2018). *Functional Food and Human Health*. (V. Rani, Ed.). Gandhinagar: Springer. <https://doi.org/10.1007>
- Roberfroid, M. (1998). Prebiotics and synbiotics: concepts and nutritional properties. *British Journal Of Nutrition*, 80(S2), S197–S202.
- Roberfroid, M. (2001). Prebiotics: Preferential substrates specific germs? *American Journal of Clinical Nutrition*, 73(2), 406–409.
- Roberfroid, M. (2007). Inulin Type Fructans : Functional Food Ingredients. *The Journal of Nutrition*. Retrieved from <https://www.ncbi.nlm.nih.gov/pubmed/17951492>
- Sharoba, A. M., El-Shalam, A. A., & Hoda, H. H. (2014). Production and evaluation of gluten free biscuits as functional foods celiac disease patients. *Agroalimentary Process & Technologies*, 20(3), 203–214.
- Stamatovska, V., Nakov, G., Pavlovska, G., Jukić, M., Dimov, I., Taneva, I., & Koceva Komlenić, D. (2018). PRODUCTION OF BISCUITS WITH INULIN AND DETERMINATION OF THEIR CHARACTERISTICS. *Koceva Komlenić*, 102–107.
- Suter, I. K. (2013). PANGAN FUNGSIONAL DAN PROSPEK PENGEMBANGANNYA. In *Pentingnya Makanan Alamiah (Natural Food) Untuk Kesehatan Jangka Panjang* (pp. 1–17).
- Taylor, P., Loo, J. Van, Coussement, P., Leenheer, L. De, Hoebregs, H., & Smits, G. (2009). Critical Reviews in Food Science and Nutrition On the presence of Inulin and Oligofructose as natural ingredients in the western diet On the Presence of Inulin and Oligofructose as Natural Ingredients in the Western Diet, (October 2012), 37–41.
- U.S. Department of Health and Human Services, & U.S. Department of Agriculture. (2015). *Dietary Guidelines for Americans 2015-2020* (8th ed.). Washington, D.C.: Skyhorse Publishing Inc.
- Waheed, A., Rasool, G., & Asghar, A. (2010). Effect of interesterified palm and cottonseed oil blends on cookie quality. *AGRICULTURE AND BIOLOGY JOURNAL OF NORTH AMERICA*, 1, 402–406.