REFERENCES

Bakhsh, A., Lee, S. J., Lee, E. Y., Sabikun, N., Hwang, Y. H., & Joo, S. T. (2021). A novel approach for tuning the physicochemical, textural, and sensory characteristics of plant-based meat analogs with different levels of methylcellulose concentration. *Foods*, *10*(3), 560.

Bohrer, B. M. (2019). An investigation of the formulation and nutritional composition of modern meat analogue products. *Food Science and Human Wellness*, *8*(4), 320-329.

Curtain, F., & Grafenauer, S. (2019). Plant-based meat substitutes in the flexitarian age: An audit of products on supermarket shelves. *Nutrients*, *11*(11), 2603.

Cornejo-Ramírez, Y. I., Martínez-Cruz, O., Del Toro-Sánchez, C. L., Wong-Corral, F. J., Borboa-Flores, J., & Cinco-Moroyoqui, F. J. (2018). The structural characteristics of starches and their functional properties. *CyTA-Journal of Food*, *16*(1), 1003-1017.

Dagevos, H., & Voordouw, J. (2013). Sustainability and meat consumption: is reduction realistic?. *Sustainability: Science, Practice and Policy*, *9*(2), 60-69

Day, L. (2011). *Wheat gluten: production, properties and application. Handbook of Food Proteins, 267–288.*

Dekkers, B. L., Boom, R. M., & van der Goot, A. J. (2018). Structuring processes for meat analogues. *Trends in Food Science & Technology*, *81*, 25–36.

Delcour, J. A., & Hoseney, R. C. (2010). Principles of cereal science and technology.

Derbyshire, E. J. (2017). Flexitarian diets and health: a review of the evidence-based literature. *Frontiers in nutrition*, *3*, 55.

Fahoome, G., & Sawilowsky, S. S. (2000). Review of Twenty Nonparametric Statistics and Their Large Sample Approximations.

Fiorentini, M., Kinchla, A. J., & Nolden, A. A. (2020). Role of Sensory Evaluation in Consumer Acceptance of Plant-Based Meat Analogs and Meat Extenders: A Scoping Review. *Foods*, *9*(9), 1334.

Ghodki, B. M., & Goswami, T. K. (2016). Effect of moisture on physical and mechanical properties of cassia. *Cogent Food & Agriculture*, *2*(1).

Gofit foods, llc. (2015). Plant-based food products, compositions, and methods. United States.

He, J., Evans, N. M., Liu, H., & Shao, S. (2020). A review of research on plant-based meat alternatives: Driving forces, history, manufacturing, and consumer attitudes. *Comprehensive Reviews in Food Science and Food Safety*, *19*(5), 2639-2656.

Homayouni, A., Amini, A., Keshtiban, A. K., Mortazavian, A. M., Esazadeh, K., & Pourmoradian, S. (2014). Resistant starch in food industry: A changing outlook for consumer and producer. *Starch-Stärke*, *66*(1-2), 102-114.

Hrušková, M., Švec, I., & Sekerova, H. (2011). Colour analysis and discrimination of laboratory prepared pasta by means of spectroscopic methods. *Czech Journal of Food Sciences*, *29*(4), 346-323.

Ismail, I., Hwang, Y. H., & Joo, S. T. (2020). Meat analog as future food: a review. *Journal of animal science and technology*, *62*(2), 111.

Ježek, F., Kameník, J., Macharáčková, B., Bogdanovičová, K., & Bednář, J. (2020). Cooking of meat: effect on texture, cooking loss and microbiological quality–a review. *Acta Veterinaria Brno*, *88*(4), 487-496.

Johnson, K. A., & Mauer, L. J. (2019). Effects of controlled relative humidity storage on moisture sorption and amylopectin retrogradation in gelatinized starch lyophiles. *Journal of food science*, *84*(3), 507-523.

Kadokawa, J. I. (2012). Preparation and applications of amylose supramolecules by means of phosphorylase-catalyzed enzymatic polymerization. *Polymers*, *4*(1), 116-133.

Kamani, M. H., Meera, M. S., Bhaskar, N., & Modi, V. K. (2019). Partial and total replacement of meat by plant-based proteins in chicken sausage: Evaluation of mechanical, physico-chemical and sensory characteristics. *Journal of food science and technology*, *56*(5), 2660-2669.

Karema A, M., & Hesham M, B. (2011). Quality characteristics of gamma irradiated beefburger formulated with partial replacement of beef fat with olive oil and wheat bran fibers. *Food and Nutrition Sciences*, *2011*.

Kilincceker, O. (2018). Effects of different starches on some of the frying and storage properties of meat patties. *Advances in Food Sciences*, *40*(1), 35-41.

Kinsman, D. M., Kotula, A. W., & Breidenstein, B. C. (Eds.). (1994). *Muscle foods: meat, poultry, and seafood technology*. Chapman & Hall.

Kyriakopoulou, K., Dekkers, B., & van der Goot, A. J. (2019). Plant-based meat analogues. In *Sustainable meat production and processing* (pp. 103-126). Academic Press.

Li, J. Y., & Yeh, A. I. (2003). Effects of starch properties on rheological characteristics of starch/meat complexes. *Journal of Food Engineering*, *57*(3), 287-294.

Mishra, S., & Rai, T. (2006). Morphology and functional properties of corn, potato and tapioca starches. *Food hydrocolloids*, *20*(5), 557-566.

OHAUS. *Instruction Manual MB90 Moisture Analyzer* [pdf].

Park, Y. W. (2008). Moisture and water activity. Handbook of processed meats and poultry analysis, 35-67.

Pathare, P. B., Opara, U. L., & Al-Said, F. A. J. (2013). Colour measurement and analysis in fresh and processed foods: a review. *Food and bioprocess technology*, *6*(1), 36-60.

Paulina, O. A., & Hammed, A. K. (2018). Comparative evaluation of the nutritional, physical and sensory properties of beef, chicken and soy burgers. *Agriculture and Food Sciences Research*, *5*(2), 57-63.

Peraturan Kepala BPOM RI Nomor 21 Tahun 2016 Tentang Kategori Pangan. Retrieved 13 February 2021, from https://standarpangan.pom.go.id/dokumen/peraturan/2016/PerKa_BPOM_No_21_Tahun_2016_tentang_Kategori_Pangan.pdf

Perdon, A. A., Siebenmorgen, T. J., Buescher, R. W., & Gbur, E. E. (1999). Starch retrogradation and texture of cooked milled rice during storage. *Journal of Food Science*, *64*(5), 828-832.

Perten Instruments. (2016). *Texture Analyser - TexVol TVT 6700* [Ebook].

pH and Water. Retrieved 8 February 2021, from https://www.usgs.gov/special-topic/water-science-school/science/ph-and-water?qt-science_center_objects=0#qt-science_center_objects

Plant-based Meat Market Size, Share & Growth Trends | Industry Statistics and Forecasts | MarketsandMarkets. (2020). Retrieved March 19, 2021, from Marketsandmarkets.com website: https://www.marketsandmarkets.com/Market-Reports/plant-based-meat-market-44922705.html

Ranken, M. D. (2000). *Handbook of meat product technology* (Vol. 246). Oxford: Blackwell Science.

Rawat, S. (2015). Food Spoilage: Microorganisms and their prevention. *Asian Journal of Plant Science and Research*, *5*(4), 47-56.

Riaz, M. N. (2001). Textured soy protein and its uses. *Agro Food Industry Hi Tech*, *12*(5), 28-31.

Rushing, J. E., & Curtis, P. A. (1993). Acidified food: formulating dressings, sauces, and marinades. *AG (North Carolina Agricultural Extension Service)(USA). no. 479.*

Sandhu, K. S., & Singh, N. (2007). Some properties of corn starches II: Physicochemical, gelatinization, retrogradation, pasting and gel textural properties. *Food Chemistry*, *101*(4), 1499-1507.

Serdaroğlu, M., Kavuşan, H. S., İpek, G. A. M. Z. E., & Öztürk, B. U. R. C. U. (2018). Evaluation of the quality of beef patties formulated with dried pumpkin pulp and seed. *Korean journal for food science of animal resources*, *38*(1), 1.

Stephens, N., Di Silvio, L., Dunsford, I., Ellis, M., Glencross, A., & Sexton, A. (2018). Bringing cultured meat to market: Technical, socio-political, and regulatory challenges in cellular agriculture. *Trends in Food Science & Technology*, *78*, 155–166.

Sun, C., Ge, J., He, J., Gan, R., & Fang, Y. (2020). Processing, quality, safety, and acceptance of meat analogue products. *Engineering*.

Trinh, K. T., & Glasgow, S. (2012). On the texture profile analysis test. *Chemeca 2012: Quality of life through chemical engineering: 23-26 September 2012, Wellington, New Zealand*, 749.

Wang, S., Li, C., Copeland, L., Niu, Q., & Wang, S. (2015). Starch Retrogradation: A Comprehensive Review. *Comprehensive Reviews in Food Science and Food Safety*, *14*(5), 568–585.

Waterschoot, J., Gomand, S. V., Fierens, E., & Delcour, J. A. (2015). Production, structure, physicochemical and functional properties of maize, cassava, wheat, potato and rice starches. *Starch-Stärke*, *67*(1-2), 14-29.

Wi, G., Bae, J., Kim, H., Cho, Y., & Choi, M. J. (2020). Evaluation of the physicochemical and structural properties and the sensory characteristics of meat analogues prepared with various non-animal based liquid additives. *Foods*, *9*(4), 461.

Yang, Z., Han, X., Wu, H., Zhang, L., Zhang, L., & Iqbal, M. J. (2017). Impact of emulsifiers addition on the retrogradation of rice gels during low-temperature storage. *Journal of Food Quality*, *2017*.

Zhang, X., Li, R., Kang, H., Luo, D., Fan, J., Zhu, W., ... & Tong, Q. (2017). Effects of low molecular sugars on the retrogradation of tapioca starch gels during storage. *Plos one*, *12*(12), e0190180.