

REFERENCES

- Abadi, W & Sugiharto, A., N. (2019). Uji keunggulan beberapa calon varietas hibrida jagung manis (*Zea mays L. var. saccharata*). *Jurnal Produksi Tanaman*, 7(5).
- Ahmed, S., Ning, J., Peng, D., Chen, T., Ahmad, I., Ali, A., Lei, Z., Abu bakr Shabbir, M., Cheng, G., & Yuan, Z. (2020). Current advances in immunoassays for the detection of antibiotics residues: A review. *Food and Agricultural Immunology*, 31(1), 268–290. <https://doi.org/10.1080/09540105.2019.1707171>
- Ahnan-Winarso, A. D., Cordeiro, L., Winarno, F. G., Gibbons, J., & Xiao, H. (2021). Tempeh: A semicentennial review on its health benefits, fermentation, safety, processing, sustainability, and affordability. *Comprehensive Reviews in Food Science and Food Safety*, 20(2), 1717–1767. <https://doi.org/10.1111/1541-4337.12710>
- Allen, L. H. (2008). Causes of vitamin B 12 and folate deficiency. *Food and Nutrition Bulletin*, 29(2).
- AOAC. (2005). *Official methods of analysis*. Association of Official Analytical Chemist.
- Arendt, E. K., & Zannini, E. (2013). Maizes. In E. Zannini & E. K. Arendt (Eds.), *Cereal grains for the food and beverage industry* (pp. 67–113). essay, Woodhead Publishing.
- Asmoro, N. W. (2016). Pengaruh jenis inokulum terhadap kandungan asam folat pada fermentasi tempe kedelai hitam varietas Malika. *Jurnal Ilmiah Teknosains*, 2(1).
- Aspiyanto, A. & Susilowati. (2010). Penerapan membran mikrofiltrasi pada pemurnian ekstrak kaldu kacang hijau (*Phaseolus radiatus L.*) sebagai fortifikator produk makanan. *Jurnal Kimia Terapan Indonesia*, 12(2).
- Aspiyanto, A., Susilowati, A., & Maryati, Y. (2018). Separating target components in corn (*Zea mays* var. *indentata*) hydrolyzed by *Rhizopus oligosporus* strain C1 through ultrafiltration membrane for fortificant of natural folic acid. *AIP Conference Proceedings*. <https://doi.org/10.1063/1.5065019>
- Aspiyanto, Susilowati, A., Lotulung, P. D., Melanie, H., & Maryati, Y. (2019). Potency of stirred microfiltration cell in separation of fermented beans as protein isolate for natural folic acid. *Indonesian Journal of Chemistry*, 19(1).
- Berk, Z. (2013). Extrusion. In Z. Berk (Ed.), *Food process engineering and technology* (2nd ed., pp. 373–393). essay, Academic Press.
- Bernfeld, P. (1955). Amylases, α and β . *Methods in Enzymology*.
- Bourgeois, W., Burgess, J. E., & Stuetz, R. M. (2001). On-line monitoring of wastewater quality: a review. *Journal of Chemical Technology and Biotechnology*, 76(4).

- Crater, J. S., & Lievense, J. C. (2018). Scale-up of Industrial Microbial Processes. *FEMS Microbiology Letters*, 365(13). <https://doi.org/10.1093/femsle/fny138>
- Deshavath, N. N., Mukherjee, G., Goud, V. V., Veeranki, V. D., & Sastri, C. V. (2020). Pitfalls in the 3, 5-dinitrosalicylic acid (DNS) assay for the reducing sugars: Interference of furfural and 5-hydroxymethylfurfural. *International Journal of Biological Macromolecules*, 156, 180–185. <https://doi.org/10.1016/j.ijbiomac.2020.04.045>
- Dewi, R. S., & Aziz, S. (2011). Isolasi Rhizopus oligosporus pada beberapa inokulum tempe di kabupaten Banyumas. *Molekul*, 6(2).
- Eichhom, P. & Knepper, T. P. 2001. Electrospray ionizationmass spectrometric studies on amphoteric surfactants cocamidopropylbetaine. *Journal of Mass Spectrum*, 36(6).
- Farnworth, E. R. (2008). *Handbook of Fermented Functional Foods*. CRC Press.
- Fellows, P., J. (1992). *Food Processing Technology: Principles and Practices*. Ellis Horwood.
- Haliza, W., Purwani, E. Y., & Thahir, R. (2007). Pemanfaatan kacang-kacangan lokal sebagai substitusi bahan baku tempe dan tahu. *Buletin Teknologi Pascapanen Pertanian*, 3.
- Harsono, A., Harnowo, D., Ginting, E., & Adi Anggraeni Elisabeth, D. (2021). Soybean in Indonesia: Current status, challenges and opportunities to achieve self-sufficiency. *Legumes*. <https://doi.org/10.5772/intechopen.101264>
- Hatanaka, C., & Kobara, Y. (1980). Determination of glucose by a modification of Somogyi-Nelson Method. *Agricultural and Biological Chemistry*, 44(12), 2943–2949. <https://doi.org/10.1080/00021369.1980.10864408>
- Hu, R., Lin, L., Liu, T., Ouyang, P., He, B., & Liu, S. (2008). Reducing sugar content in hemicellulose hydrolysate by DNS method: a revisit. *Journal of Biobased Materials and Bioenergy*, 2(2), 156-161.
- Iyer, R., & Tomar, S. K. (2009). Folate: A functional food constituent. *Journal of Food Science*, 74(9). <https://doi.org/10.1111/j.1750-3841.2009.01359.x>
- Jägerstad, M., Piironen, V., Walker, C., Ros, G., Carnovale, E., Holasova, M., & Nau, H. (2005). Increasing natural food folates through bioprocessing and Biotechnology. *Trends in Food Science & Technology*, 16(6-7), 298–306. <https://doi.org/10.1016/j.tifs.2005.03.005>
- Jayanti, E. T. (2019). Kandungan protein biji dan tempe berbahan dasar kacang-kacangan lokal (Fabaceae) non kedelai. *Jurnal Ilmiah Biologi*, 7(1).
- Johnson, M. (2012). Protein quantitation. *Materials and Methods*, 2. <https://doi.org/10.13070/mm.en.2.115>

Kementerian Kesehatan Republik Indonesia. (2019). *Peraturan Menteri Kesehatan Republik Indonesia no. 28 tahun 2019 tentang angka kecukupan gizi yang dianjurkan untuk masyarakat Indonesia.*

Koswara, S. (2009). *Teknologi pengolahan pangan*. eBookPangan.com.

Kunitz, M. (1950). Crystalline desoxyribonuclease: Isolation and properties: A spectrophotometric method for the measurement of desoxyribonuclease activity. *J. Gen Physiol*, 33.

Kusbardini, A. (2018). *Hidrolisis jagung gigi kuda (Zea mays indentata) kuning dan putih menggunakan Rhizopus oligosporus strain C1 sebagai konsentrat sumber asam folat alami* (thesis). Fakultas Sains dan Teknologi UIN Syarif Hidayatullah, Jakarta.

Kusnandar, F., Karisma, V. W., Firleyanti, A. S., & Hari, E. (2020). Perubahan komposisi kimia tempe kacang merah (*Phaseolus vulgaris L.*) selama pengolahan. *Jurnal Teknologi Pangan*, 14(1).

Lestari, O. A. & Mayasari, E. (2016). Potensi gizi tempe berbahan dasar jagung. *Jurnal Ilmiah Teknosains*, 2(2).

Li, J.-X., Zhang, F., Jiang, D.-D., Li, J., Wang, F.-L., Zhang, Z., Wang, W., & Zhao, X.-Q. (2020). Diversity of cellulase-producing filamentous fungi from Tibet and transcriptomic analysis of a superior cellulase producer *Trichoderma Harzianum LZ117*. *Frontiers in Microbiology*, 11. <https://doi.org/10.3389/fmicb.2020.01617>

Lowry, O. H., Rosebrough, N. J., Farr, A. L., & Randall R. J. (1951). Protein measurement with Folin phenol reagent. *J. Biol. Chem.*, 193(1).

Mahler, H. C., Friess, W., Grauschoff, U., & Kiese, S. (2009). Protein aggregation: pathways, induction factors and analysis. *Journal of pharmaceutical sciences*, 98(9), 2909–2934. <https://doi.org/10.1002/jps.21566>

Mann, J., & Truswell, A. S. (2012). *Essentials of human nutrition* (4th ed.). Oxford University Press.

Marson, G. V., Belleville, M. P., Lacour, S., & Hubinger, M. D. (2020). Membrane fractionation of protein hydrolysates from by-products: recovery of valuable compounds from spent yeasts. *Membranes*, 11(1), 23.

Maryam, S. (2015). Potensi tempe kacang hijau (*Vigna radiata L.*) hasil fermentasi menggunakan inokulum tradisional sebagai pangan fungsional. *Jurnal Sains dan Teknologi*, 4(2).

Maryati, Y., Susilowati, A., Melanie, H., & Lotulung, P. D. (2017). Effect of hydrolysis enzymatic process of corn using protease crude (*Rhizopus Oligosporus-C1*) to

- produce corn hydrolysate rich folic acid. *IOP Conference Proceedings*. <https://doi.org/10.1063/1.5011892>
- Maryati, Y., Susilowati, A., Melanie, H., & Lotulung, P. D. (2019). Fermentation of soybean (*Glycine max (L.) merr*) using mix inocula of *Rhizopus sp.* and *Saccharomyces cerevisiae* for alternative source of folic acid. In *IOP Conference Series: Materials Science and Engineering* (Vol. 536, No. 1, p. 012124). IOP Publishing.
- Masuko, T., Minami, A., Iwasaki, N., Majima, T., Nishimura, S.-I., & Lee, Y. C. (2005). Carbohydrate analysis by a phenol–sulfuric acid method in microplate format. *Analytical Biochemistry*, 339(1), 69–72. <https://doi.org/10.1016/j.ab.2004.12.001>
- Matias, R., Ribeiro, P. R. S., Saraguça, M. C., & Lopes, J. A. (2014). A UV spectrophotometric method for the determination of folic acid in pharmaceutical tablets and dissolution tests. *Anal. Methods*, 6.
- Miftakhussolikhah, Kurniadi, M., Poeloengasih, C. D., Frediansyah, A., Susanto, A. (2015). Folate content of mung bean flour prepared by various heat treatments. *International Symposium of Food and Agro-biodiversity (ISFA2014)*.
- Milo, R., Jorgensen, P., Moran, U., Weber, G., & Springer, M. (2010). BioNumbers--the database of key numbers in molecular and cell biology. *Nucleic acids research*, 38(Database issue), D750–D753. <https://doi.org/10.1093/nar/gkp889>
- Murphy, M. E., & Westmark, C. J. (2020). Folic acid fortification and neural tube defect risk: Analysis of the Food Fortification Initiative Dataset. *Nutrients*, 12(1), 247. <https://doi.org/10.3390/nu12010247>
- Naderi, N., & House, J. D. (2018). Recent developments in Folate Nutrition. *Advances in Food and Nutrition Research*, 195–213. <https://doi.org/10.1016/bs.afnr.2017.12.006>
- National Center for Biotechnology Information (2022). PubChem Compound Summary for CID 135398658, Folic acid. Retrieved March 6, 2022 from <https://pubchem.ncbi.nlm.nih.gov/compound/Folic-acid>.
- Nelson, D. L., & Cox, M. M. (2013). *Lehninger Principles of biochemistry*. W.H. Freeman and Company.
- Nielsen, S. S. (2017). *Food analysis*. Springer.
- Nielsen, S. S. (2017). *Food analysis laboratory manual* (3rd ed.). Springer.
- Nygren-Babol, L., & Jägerstad, M. (2012). Folate-binding protein in milk: A review of Biochemistry, physiology, and analytical methods. *Critical Reviews in Food Science and Nutrition*, 52(5), 410–425. <https://doi.org/10.1080/10408398.2010.500499>

- Pavas, J. C. A., & Ruiz-Colorado, Á. A. (2020). Approximation of scale-up of enzymatic hydrolysis process from phenomenological-based semophysical model and control theory tools. *Industrial & Engineering Chemistry Research*, 59(16), 8046–8065. <https://doi.org/10.1021/acs.iecr.9b06912>
- Pfeiffer, C. M., Fazili, Z., McCoy, L., Zhang, M., & Gunter, E. W. (2004). Determination of folate vitamers in human serum by stable-isotope dilution tandem mass spectrometry and comparison with radioassay and microbiologic assay. *Clinical Chemistry*, 50(2).
- Purkait, M. K., & Singh, R. (2018). *Membrane technology in separation science*. Taylor & Francis.
- Rajbhar, K., Dawda, H., & Mukundan, U. (2016). Quantitative spectrophotometric estimation of specific monosaccharides by DNSA method. *Journal of Biological Sciences*, 2(1).
- Reyes, F.G.R., Varseveld, G.W. and Kuhn, M.C. (2006) Sugar composition and flavor quality of high sugar (Shrunken) and normal sweet corn. *J. Food Sci.* 47, 753–755.
- Ross, A. C., Caballero, B., Cousins, R. J., Tucker, K. L., & Ziegler, T. R. (2014). *Modern Nutrition in health and disease*. Wolters Kluwer/Lippincott Williams & Wilkins.
- Rowe, L. (2012). Overview of folic acid/folate. *Project Healthy Children*. Accessed on March 4, 2022.
- Santos, T. C., Filho, G., Brito, A. R., Pires, A. J., Bonomo, R. C., & Franco, M. (2016). Production and characterization of cellulolytic enzymes by aspergillus niger and Rhizopus sp.. by solid state fermentation of prickly pear. *Revista Caatinga*, 29(1), 222–233. <https://doi.org/10.1590/1983-21252016v29n126rc>
- Saqib, A. A., & Whitney, P. J. (2011). Differential behaviour of the dinitrosalicylic acid (DNS) reagent towards mono- and di-saccharide sugars. *Biomass and Bioenergy*, 35(11), 4748–4750. <https://doi.org/10.1016/j.biombioe.2011.09.013>
- Serna-Saldivar, S. O. (2010). *Cereal grains: Properties, processing, and nutritional attributes*. CRC Press.
- Setiarto, R. H. B. (2020). *Teknologi fermentasi pangan tradisional dan produk olahannya*. Guepedia.
- Shan, Q.-J., Liu, J.-H., Li, W., Wang, H., Hu, X.-D., Li, T., Hu, J.-G., Guo, X.-B., & Liu, R. H. (2019). Comprehensive evaluation of biosynthesis, accumulation, regulation of folate and vitamin C in waxy maize (*Zea mays* L. var. Ceratina) with kernel development. *Journal of Cereal Science*, 87, 215–224. <https://doi.org/10.1016/j.jcs.2019.04.003>

- Shen, C.-H. (2019). Quantification and analysis of proteins. *Diagnostic Molecular Biology*, 187–214. <https://doi.org/10.1016/b978-0-12-802823-0.00008-0>
- Shuler, M., L. & Kargi, F. (2002). *Bioprocess engineering: Basic concepts (2nd Ed)*. Prentice-Hall.
- Solaimalai, A., Anantharaju, P., Irulandi, S., & Theradimani, M. (2021). *Maize crop: Improvement, production, protection and Post Harvest Technology*. CRC Press.
- Susilowati, A., Melanie, H., Maryati, Y. (2009). Pemisahan fraksi gurih dari kacang - kacangan terfermentasi sebagai flavor savory analog daging melalui membran bertahap. *Laporan Hasil Penelitian, Program Tematik, Kediputian IPT, Tahun Anggaran 2009, Pusat Penelitian Kimia - LIPI*
- Susilowati, A., Iskandar, Y. M., Aspiyanto, & Maryati, Y. (2011). Ekstraksi serat pangan (dietary fiber) secara hidrolisis enzimatik bertahap pada tepung sorgum (Sorgum bicolor L. Moench) menggunakan Rhizopus C1 untuk pangan fungsional. *PANGAN*, 20(4).
- Susilowati, A., Aspiyanto, Lotulung, P. D., & Maryati, Y. (2016). Difference in membrane performance on separation of folic acid and its identification on dent corn (*Zea mays* var. *indentata*) hydrolyzed. *Laporan Hasil Penelitian, Program Tematik, Kediputian IPT, Tahun Anggaran 2009, Pusat Penelitian Kimia - LIPI*
- Susilowati, A., Aspiyanto, Ghozali, M., & Maryati, Y. (2018). Mikrofiltrasi isolat tempe kedelai (*Glycyn soja* L.) dan distribusi partikelnya sebagai sumber asam folat. *BIOPROPAL INDUSTRI*, 9(2).
- Susilowati, A., Maryati, Y., Lotulung, P., & Aspiyanto, A. (2018). Formulasi Nikstamal Jagung, Tempe, Dan Sayuran terfermentasi dalam perolehan pasta Fortifikasi Sebagai sumber asam Folat Alami. *Jurnal Aplikasi Teknologi Pangan*, 7(2), 68–77. <https://doi.org/10.17728/jatp.2517>
- Swiss Institute of Bioinformatics (SIB). (2022). *Enzyme*. Expasy. Retrieved March 5, 2022, from <https://enzyme.expasy.org/cgi-bin/enzyme/enzyme-search-cl?3>
- U.S. Department of Agriculture. (2020). Food Data Central, fdc.nal.usda.gov
- Varela-Moreiras, G., Murphy, M. M., & Scott, J. M. (2009). Cobalamin, folic acid, and homocysteine. *Nutrition Reviews*, 67(1). <https://doi.org/10.1111/nure.2009.67.issue-s2>
- World Health Organization. (2018). *Arsenic*. Retrieved, April 22, 2022, from <https://www.who.int/news-room/fact-sheets/detail/arsenic>

- Wusigale, & Liang, L. (2020). Folates: Stability and interaction with biological molecules. *Journal of Agriculture and Food Research*, 2, 100039.
<https://doi.org/10.1016/j.jafr.2020.100039>
- Yarlina, V. P. & Astuti, D. I. (2021). Karakterisasi kandungan vitamin B12, folat dan isoflavon tempe kedelai dengan isolat murni Rhizopus oryzae, Rhizopus oligosporus, dan Rhizopus stolonifer sebagai bahan pangan fungsional. *Teknologi Pangan*, 12(1).
- Yasin, M., Sumarmo, Amin, N. (2014). *Perakitan varietas unggul jagung fungsional*. IAARD Press (Badan Penelitian dan Pengembangan Pertanian).