

REFERENCES

- Akonor, P. T., Atter, A., Owusu, M., Ampah, J., Andoh-Odoom, A., Overå, R., ... & Kolding, J. (2021). Anchovy powder enrichment in brown rice-based instant cereal: a process optimization study using Response Surface Methodology (RSM). *Food Science & Nutrition*, 9(8), 4484-4496.
- Ariandi, A. (2017). Pengenalan enzim amilase (*alpha-amylase*) dan reaksi enzimatisnya menghidrolisis amilosa pati menjadi glukosa. *Dinamika*, 7(1), 74-82.
- BPS (Badan Pusat Statistik). (2022). *Luas Panen dan Produksi Padi di Indonesia Tahun 2022*. Badan Pusat Statistik. <https://www.bps.go.id/pressrelease/2022/10/17/1910/pada-2022--luas-panen-padi-diperkirakan-sebesar-10-61-juta-hektare-dengan-produksi-sekitar-55-67-juta-ton-gkg.html>
- Chromý, V., Vinklářková, B., Šprongl, L., & Bittová, M. (2015). The Kjeldahl method as a primary reference procedure for total protein in certified reference materials used in clinical chemistry. I. A review of Kjeldahl methods adopted by laboratory medicine. *Critical reviews in analytical chemistry*, 45(2), 106-111.
- Deng, H., Wang, S., Wang, Z., Zhou, Z., & Xiao, H. (2012). Effects of enzyme treatments and drying methods on gelatinization and retrogradation of instant rice porridge. *Food Science and Technology Research*, 18(3), 341-349.
- Devita, C., Pratjojo, W., & Sedyawati, S. M. R. (2015). Perbandingan metode hidrolisis enzim dan asam dalam pembuatan sirup glukosa ubi jalar ungu. *indonesian journal of chemical science*, 4(1).
- Farida, S. N., Ishartani, D., & Affandi, D. R. (2016). Kajian sifat fisik, kimia dan sensoris bubur bayi instan berbahan dasar tepung tempe koro glinding (*Phaseolus lunatus*), tepung beras merah (*Oryza nivara*) dan tepung labu kuning (*Cucurbita moschata*). *Jurnal Teknoscains Pangan*, 1(1).

Haliza, W., & Widowati, S. (2021, February). The characteristic of different formula of low tannin sorghum instant porridge. In *IOP Conference Series: Earth and Environmental Science* (Vol. 653, No. 1, p. 012124). IOP Publishing.

Hsu, R. J. C., Chen, H. J., Lu, S., & Chiang, W. (2015). Effects of cooking, retrogradation and drying on starch digestibility in instant rice making. *Journal of Cereal Science*, 65, 154-161.

Jeong-Ah, S. E. O., Hyun-Joung, K. W. O. N., KIM, H. K., & HWANG, Y. H. (2012). Caramelization processes in sugar glasses and sugar polycrystals.

Kalbe. (2023). *Laboratory Protocol*. PT Sanghiang Perkasa-Kalbe Nutritionals

Kalivoda, J. (2016). *Effect of sieving methodology on determining particle size of ground corn, sorghum, and wheat by sieving* (Doctoral dissertation, Kansas State University).

Khan, M. A., Mahesh, C., Srihari, S. P., Sharma, G. K., & Semwal, A. D. (2019). Optimization of feed moisture and sugar content in the development of instant rice porridge mix using extrusion technology. *Journal of Food Processing & Technology*, 10(12), 850-862.

Kılıç Altun, S., Dinç, H., Paksoy, N., Temamoğulları, F. K., & Savrunlu, M. (2017). Analyses of mineral content and heavy metal of honey samples from south and east region of Turkey by using ICP-MS. *International Journal of Analytical Chemistry*, 2017.

Lawless, HT, Heymann, H. 2010. Sensory Evaluation of Food: Principles and Practices. 2nd ed. Springer. 850 p.

Mahgoub, S. A., Mohammed, A. T., & Mobarak, E. A. (2020). Physicochemical, nutritional and technological properties of instant porridge supplemented with mung bean. *Food and Nutrition Sciences*, 11(12), 1078-1095.

Maisyaroh, U., Kurniawati, N., & Pratama, R. I. Pengaruh Penggunaan Jenis Gula dan Konsentrasi yang Berbeda Terhadap Tingkat Kesukaan Dendeng Ikan Nila. Universitas Padjadjaran. *Jurnal Perikanan dan Kelautan*, 9, 138-146.

Marrubini, G., Papetti, A., Genorini, E., & Ulrici, A. (2017). Determination of the sugar content in commercial plant milks by near infrared spectroscopy and Luff-Schoorl total glucose titration. *Food analytical methods*, 10, 1556-1567.

Ma'rufah, A., Ratnani, R. D., & Riwayati, I. (2016). PENGARUH MODIFIKASI SECARA ENZIMATIS MENGGUNAKA ENZIM-AMILASE DARI KECAMBAH KACANG HIJAU TERHADAP KARAKTERISTIK TEPUNG BIJI NANGKA (*Artocarpus Heterophyllus Lamk*). *Jurnal inovasi teknik kimia*, 1(2).

Najdenkoska, A., Arsova-Sarafinovska, Z., Velkoska-Markovska, L., & Jankulovska, M. (2020). Joint Research Unit-METROFOOD-MK and its Contribution to Food Safety and Quality.

Permatasari, L. (2022). Kecambah: Agen penghidrolisis pati yang potensial. *Sasambo Journal of Pharmacy*, 3(2), 111-114.

Piyarach, K., Sutham, P., Randah, A., & Teerawan, S. (2021). Production and Quality Evaluation of Young Thai Jasmine Rice Flake Using Drum Dryer. In *E3S Web of Conferences* (Vol. 302, p. 02008). EDP Sciences.

Prapluettrakul, B., Tungtrakul, P., Panyachan, S., & Limsuwan, T. (2012). Development of instant rice for young children. *Science, Engineering and Health Studies*, 49-58.

Rahmawati, A. Y., & Sutrisno, A. (2015). HIDROLISIS TEPUNG UBI JALAR UNGU (*Ipomea batatas L.*) SECARA ENZIMATIS MENJADI SIRUP GLUKOSA FUNGSIONAL: KAJIAN PUSTAKA [IN PRESS JULI 2015]. *Jurnal Pangan dan Agroindustri*, 3(3).

Riansyah, A., Supriadi, A., & Nopianti, R. (2013). Pengaruh perbedaan suhu dan waktu pengeringan terhadap karakteristik ikan asin sepat siam (*Trichogaster pectoralis*) dengan menggunakan oven. *Jurnal Fishtech*, 2(1), 53-68.

Slamet, A., Praseptiangga, D., Hartanto, R., & Samanhudi, S. (2019). Physicochemical and sensory properties of pumpkin (*Cucurbita moschata* D) and arrowroot (*Marantha arundinaceae L*) starch-based instant porridge. *IJ ASEIT*, 9(2).

Suarsa, I. W. (2017). *Hidrolisis Zat Pati Beras Merah Menggunakan Katalis Asam Klorida*, 1-28.

Supriyatna, A., Jauhari, A. A., & Holydaziah, D. (2015). Aktivitas enzim amilase, lipase, dan protease dari larva *Hermetia illucens* yang diberi pakan jerami padi. *Jurnal Istek*, 9(2).

Utami, S. R. (2022). *Pengaruh Suhu Dan Kecepatan Putar Silinder Drum Dryer Terhadap Karakteristik Bubur Instant Berbasis Millet Merah (*Eleusine Coracana*) Dan Kacang Merah (*Phaseolus vulgaris L.*)* (Doctoral dissertation, Fakultas Teknik Unpas).

Wahyuningsih, S. (2019). Pengaruh konsentrasi enzim α -amilase pada hidrolisis pati labu jepang (*kabocha*). *Chemical Engineering Research Article*, 2(1).

Whelan, V. J. (2017). *Discrimination Testing in Sensory Science* (pp. 209-265). Woodhead Publishing.

Yulianto, W. A. (2021). *Kimia Beras: Biosintesis dan Sifat Fungsional Pati*. Deepublish.