

## REFERENCES

- Adegunwa, M. O., Bakare, H. A., & Akinola, O. F. (2012). Enrichment of Noodles with Soy Flour and Carrot Powder. *Nigerian Food Journal*, 30(1), 74–81.
- Arora, B., Kamal, S., & Sharma, V. P. (2017). Nutritional and Quality Characteristics of Instant Noodles Supplemented with Oyster Mushroom (*P. ostreatus*). *Journal of Food Processing and Preservation*, 42(2). <https://doi.org/10.1111/jfpp.13521>
- Badan Pengawas Obat dan Makanan. (2016). Keputusan Kepala Badan Pengawas Obat dan Makanan Republik Indonesia tentang Acuan Label Gizi. Retrieved 20 February 2021, from <https://asrot.pom.go.id/img/Peraturan/Peraturan%20Kepala%20BPOM%20No.%209%20Tahun%202016%20tentang%20Acuan%20Label%20Gizi.pdf>
- Badan Pengawas Obat dan Makanan. (2016). Keputusan Kepala Badan Pengawas Obat dan Makanan Republik Indonesia tentang Pengawasan Klaim pada Label dan Iklan Pangan Olahan. Retrieved 20 February 2021, from [https://standarpangan.pom.go.id/dokumen/peraturan/2016/PerKa\\_BPOM\\_No\\_13\\_Tahun\\_2016\\_tentang\\_Klaim\\_pada\\_Label\\_dan\\_Iklan\\_Pangan\\_Olahan.pdf](https://standarpangan.pom.go.id/dokumen/peraturan/2016/PerKa_BPOM_No_13_Tahun_2016_tentang_Klaim_pada_Label_dan_Iklan_Pangan_Olahan.pdf)
- Baik, B.-K. (2010). Effects of Flour Protein and Starch on Noodle Quality. *Asian Noodles*, 261–283.
- Barak, S., Mudgil, D., & Khatkar, B. S. (2013). Effect of Compositional Variation of Gluten Proteins and Rheological Characteristics of Wheat Flour on The Textural Quality of White Salted Noodles. *International Journal of Food Properties*, 17(4), 731–740.
- Barennes, H., Phimmasane, M., & Rajaonarivo, C. (2015). Insect Consumption to Address Undernutrition, A National Survey on The Prevalence of Insect Consumption Among Adults and Vendors in Laos. *PLOS ONE*, 10(8).
- Bawa, M., Songsermpong, S., Kaewtapee, C., & Chanput, W. (2020). Nutritional, Sensory, and Texture Quality of Bread and Cookie Enriched with House Cricket (*Acheta domesticus*) Powder. *Journal of Food Processing and Preservation*, 44(8).

- Beelen, J., de Roos, N. M., & de Groot, L. C. (2016). Protein Enrichment of Familiar Foods as An Innovative Strategy to Increase Protein Intake in Institutionalized Elderly. *The Journal of Nutrition, Health & Aging*, 21(2), 173–179.
- Bessa, L., Pieterse, E., Marais, J., & Hoffman, L. (2020). Why for Feed and Not for Human Consumption? The Black Soldier Fly Larvae. *Comprehensive Reviews in Food Science and Food Safety*, 19(5), 2747-2763.
- Bhise, S., Kaur, A., & Aggarwal, P. (2014). Development of Protein Enriched Noodles Using Texturized Defatted Meal from Sunflower, Flaxseed and Soybean. *Journal of Food Science and Technology*, 52(9), 5882–5889.
- Biró, B., Sipos, M., Kovács, A., Badak-Kerti, K., Pásztor-Huszár, K., & Gere, A. (2020). Cricket-Enriched Oat Biscuit: Technological Analysis and Sensory Evaluation. *Foods*, 9(11), 1561.
- Bouasla, A., Wójtowicz, A., & Zidoune, M. N. (2017). Gluten-Free Precooked Rice Pasta Enriched with Legumes Flours: Physical Properties, Texture, Sensory Attributes and Microstructure. *LWT*, 75, 569–577.
- Bruneel, C., Pareyt, B., Brijs, K., & Delcour, J. A. (2010). The Impact of The Protein Network on The Pasting and Cooking Properties of Dry Pasta Products. *Food Chemistry*, 120(2), 371–378.
- Caballero-Córdoba, G., & Sgarbieri, V. (2000). Nutritional and Toxicological Evaluation of Yeast (*Saccharomyces cerevisiae*) Biomass and A Yeast Protein Concentrate. *Journal of The Science of Food and Agriculture*, 80(3), 341-351.
- Çabuk, B., & Yılmaz, B. (2020). Fortification of Traditional Egg Pasta (erişte) with Edible Insects: Nutritional Quality, Cooking Properties and Sensory Characteristics Evaluation. *Journal of Food Science and Technology*, 57(7), 2750–2757.
- Carneiro, J. da, Nogueira, R. M., Martins, M. A., Valladão, D. M., & Pires, E. M. (2018). The Oven-Drying Method for Determination of Water Content in Brazil Nut. *Bioscience Journal*, 595–602.
- Cato, L., & Li, M. (2020). Functional Ingredients in Asian Noodle Manufacturing. *Asian Noodle Manufacturing*, 25–42.

- Chadare, F. J., Idohou, R., Nago, E., Affonfere, M., Agossadou, J., Fassinou, T. K., ... Hounhouigan, D. J. (2019). Conventional and Food-to-Food Fortification: An Appraisal of Past Practices and Lessons Learned. *Food Science & Nutrition*, 7(9), 2781–2795.
- Chen, Z., Sagis, L., Legger, A., Linssen, J. P. H., Schols, H. A., & Voragen, A. G. J. (2002). Evaluation of Starch Noodles Made from Three Typical Chinese Sweet-Potato Starches. *Journal of Food Science*, 67(9), 3342–3347.
- da Rosa Machado, C., & Thys, R. (2019). Cricket Powder (*Gryllus assimilis*) as A New Alternative Protein Source for Gluten-Free Breads. *Innovative Food Science & Emerging Technologies*, 56, 102180.
- Dary, O., & Mora, J. O. (2013). Food Fortification: Technological Aspects. *Encyclopedia of Human Nutrition*, 306–314.
- Day, C. N., & Morawicki, R. O. (2018). Effects of Fermentation by Yeast and Amylolytic Lactic Acid Bacteria on Grain Sorghum Protein Content and Digestibility. *Journal of Food Quality*, 2018, 1–8.
- de la Peña, E., & Manthey, F. A. (2014). Ingredient Composition and Pasta:Water Cooking Ratio Affect Cooking Properties of Nontraditional Spaghetti. *International Journal of Food Science & Technology*, 49(10), 2323–2330.
- de la Peña, E., & Manthey, F. A. (2015). Effect of Formulation and Dough Hydration Level on Extrusion, Physical and Cooked Qualities of Nontraditional Spaghetti. *Journal of Food Process Engineering*, 40(1).
- Del Nobile, M. A., Baiano, A., Conte, A., & Mocci, G. (2005). Influence of Protein Content on Spaghetti Cooking Quality. *Journal of Cereal Science*, 41(3), 347–356.
- Desai, A., Brennan, M. A., & Brennan, C. S. (2018). The Effect of Semolina Replacement with Protein Powder from Fish (*Pseudophycis bachus*) on The Physicochemical Characteristics of Pasta. *LWT*, 89, 52–57.
- Dobermann, D., Swift, J., & Field, L. (2017). Opportunities and Hurdles of Edible Insects for Food and Feed. *Nutrition Bulletin*, 42(4), 293-308.
- Duda, A., Adamczak, J., Chełmińska, P., Juszkiewicz, J., & Kowalczewski, P. (2019). Quality and Nutritional/Textural Properties of Durum Wheat Pasta Enriched with Cricket Powder. *Foods*, 8(2), 46.

El-Sohaimy, S. A., Brennan, M., Darwish, A. M. G., & Brennan, C. (2020). Physicochemical, Texture and Sensorial Evaluation of Pasta Enriched with Chickpea Flour and Protein Isolate. *Annals of Agricultural Sciences*, 65(1), 28–34.

European Commission. (n.d.). *Nutrition Claims*. Food Safety. [https://ec.europa.eu/food/food/labelling-and-nutrition/nutrition-and-health-claims/nutrition-claims\\_en](https://ec.europa.eu/food/food/labelling-and-nutrition/nutrition-and-health-claims/nutrition-claims_en).

FDA. (2020, April 1). *CFR - Code of Federal Regulations Title 21*. accessdata.fda.gov. <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPart=101&showFR=1&subpartNode=21%3A2.0.1.1.2.4>.

FDA. (2020, April 1). *CFR - Code of Federal Regulations Title 21*. accessdata.fda.gov. <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/cfrsearch.cfm?fr=101.12>.

Farrand, C., Charlton, K., Crino, M., Santos, J., Rodriguez-Fernandez, R., Ni Mhurchu, C., & Webster, J. (2017). Know Your Noodles! Assessing Variations in Sodium Content of Instant Noodles across Countries. *Nutrients*, 9(6), 612.

Foschia, M., Peressini, D., Sensidoni, A., Brennan, M. A., & Brennan, C. S. (2015). How Combinations of Dietary Fibres Can Affect Physicochemical Characteristics of Pasta. *LWT - Food Science and Technology*, 61(1), 41–46.

Fu, B. X. (2008). Asian noodles: History, Classification, Raw Materials, and Processing. *Food Research International*, 41(9), 888–902.

Fukuzawa, S., Ogawa, T., Nakagawa, K., & Adachi, S. (2016). Moisture Profiles of Wheat Noodles Containing Hydroxypropylated Tapioca Starch. *International Journal of Food Science & Technology*, 51(6), 1516–1522.

Gao, Y., Janes, M. E., Chaiya, B., Brennan, M. A., Brennan, C. S., & Prinyawiwatkul, W. (2017). Gluten-Free Bakery and Pasta Products: Prevalence and Quality Improvement. *International Journal of Food Science & Technology*, 53(1), 19–32.

Gatade, A. A., & Sahoo, A. K. (2015). Effect of Additives and Steaming on Quality of Air Dried Noodles. *Journal of Food Science and Technology*, 52(12), 8395–8402.

- Ghosh, S., Lee, S.-M., Jung, C., & Meyer-Rochow, V. B. (2017). Nutritional Composition of Five Commercial Edible Insects in South Korea. *Journal of Asia-Pacific Entomology*, 20(2), 686–694.
- Guan, E., Pang, J., Yang, Y., Zhang, T., Li, M., & Bian, K. (2020). Effects of Wheat Flour Particle Size on Physicochemical Properties and Quality of Noodles. *Journal of Food Science*, 85(12), 4209–4214.
- Gulia, N., Dhaka, V., & Khatkar, B. S. (2014). Instant Noodles: Processing, Quality, and Nutritional Aspects. *Critical Reviews in Food Science and Nutrition*, 54(10), 1386–1399.
- Gull, A., Prasad, K., & Kumar, P. (2018). Nutritional, Antioxidant, Microstructural and Pasting Properties of Functional Pasta. *Journal of the Saudi Society of Agricultural Sciences*, 17(2), 147–153.
- Halász Anna, & Lásztity Radomír. (1991). *Use of Yeast Biomass in Food Production*. CRC Press.
- 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.
- Historical Record: Nutritional Yeast Seasoning* (n.d.). U.S Department of Agriculture. Retrieved March 26, 2021, from <https://fdc.nal.usda.gov/fdc-app.html#/food-details/623470/nutrients>
- Hou, G. G. (2020). *Asian Noodle Manufacturing: Ingredients, Technology, and Quality*. Woodhead Publishing and AACC International Press.
- Hou, G. G. (2020). Processing Technology of Wheat Flour Noodle. *Asian Noodle Manufacturing*, 43–62.
- Hu, Y., Wei, J., & Chen, Y. (2017). The Impact of Salt on The Quality of Fresh Wheat Noodle. *Acta Universitatis Cibiniensis. Series E: Food Technology*, 21(2), 53–61.
- Huh, I. S., Kim, H., Jo, H. K., Lim, C. S., Kim, J. S., Kim, S. J., ... Chang, N. (2017). Instant Noodle Consumption is Associated with Cardiometabolic Risk Factors Among College Students in Seoul. *Nutrition Research and Practice*, 11(3), 232.
- Imathiu, S. (2020). Benefits and Food Safety Concerns Associated with Consumption of Edible Insects. *NFS Journal*, 18, 1-11.
- Jach, M. E., & Serefko, A. (2018). Nutritional Yeast Biomass: Characterization and Application. *Diet, Microbiome and Health*, 237–270.

- Jalgaonkar, K., Jha, S. K., Nain, L., & Iquebal, M. A. (2017). Quality Changes in Pearl Millet Based Pasta during Storage in Flexible Packaging. *Journal of Agricultural Engineering*, 54(3), 22–31.
- Julien Harusekwi, S., B. C., N., & B., M. (2014). Development of High Protein Content Homemade Bread by Nutritional Yeast Fortification for Disadvantaged Communities. *International Journal of Nutrition and Food Sciences*, 3(3), 194.
- Kolarič, L., Minarovičová, L., Lauková, M., Karovičová, J., & Kohajdová, Z. (2019). Pasta Noodles Enriched with Sweet Potato Starch: Impact on Quality Parameters and Resistant Starch Content. *Journal of Texture Studies*, 51(3), 464–474.
- Laura Gómez Castro, M., Cecilia Larregain, C., Noemi Coscarello, E., & Jorge Aguerre, R. (2019). Fibers: Healthy Component in Whole Wheat and Rye Flours. *Food Engineering*.
- Lee, H., Yong, H., Kim, M., Choi, Y., & Jo, C. (2020). Status of Meat Alternatives and Their Potential Role in The Future Meat Market — A Review. *Asian-Australasian Journal of Animal Sciences*, 33(10), 1533–1543.
- Liu, A.-J., Li, J., & Gómez, M. I. (2019). Factors Influencing Consumption of Edible Insects for Chinese Consumers. *Insects*, 11(1), 10.
- Liu, C., Li, L., Hong, J., Zheng, X., Bian, K., Sun, Y., & Zhang, J. (2013). Effect of Mechanically Damaged Starch on Wheat Flour, Noodle and Steamed Bread Making Quality. *International Journal of Food Science & Technology*, 49(1), 253–260.
- Liu, R., Xing, Y., Zhang, Y., Zhang, B., Jiang, X., & Wei, Y. (2015). Effect of Mixing Time on The Structural Characteristics of Noodle Dough Under Vacuum. *Food Chemistry*, 188, 328–336.
- Mahmoud, E. A. M., Nassef, S. L., & Basuny, A. M. M. (2012). Production of High Protein Quality Noodles Using Wheat Flour Fortified with Different Protein Products from Lupine. *Annals of Agricultural Sciences*, 57(2), 105–112.
- Makdoud, S., & Rosentrater, K. A. (2017). Development and Testing of Gluten-Free Pasta Based on Rice, Quinoa and Amaranth Flours. *Journal of Food Research*, 6(4), 91.

Manditsera, F. A., Lakemond, C. M., Fogliano, V., Zvidzai, C. J., & Luning, P. A. (2018). Consumption Patterns of Edible Insects in Rural and Urban Areas of Zimbabwe: Taste, Nutritional Value and Availability are Key Elements for Keeping The Insect Eating Habit. *Food Security*, 10(3), 561–570.

Mannar, M. G. V., & Khan, N. A. (2016). Food Fortification: Rationale and Methods. *Encyclopedia of Food and Health*, 27–34.

McDonald, C. (1977). Methods of Protein Analysis and Variation in Protein Results.

Melgar-Lalanne, G., Hernández-Álvarez, A. J., & Salinas-Castro, A. (2019). Edible Insects Processing: Traditional and Innovative Technologies. *Comprehensive Reviews in Food Science and Food Safety*, 18(4), 1166–1191.

Mishyna, M., Chen, J., & Benjamin, O. (2020). Sensory Attributes of Edible Insects and Insect-Based Foods – Future Outlooks for Enhancing Consumer Appeal. *Trends in Food Science & Technology*, 95, 141-148.

Mirhosseini, H., Abdul Rashid, N. F., Tabatabaee Armid, B., Cheong, K. W., Kazemi, M., & Zulkurnain, M. (2015). Effect of Partial Replacement of Corn Flour with Durian Seed Flour and Pumpkin Flour on Cooking Yield, Texture Properties, and Sensory Attributes of Gluten Free Pasta. *LWT - Food Science and Technology*, 63(1), 184–190.

Mitra, S., Cato, L., James, A. P., & Solah, V. A. (2012). Evaluation of White Salted Noodles Enriched with Oat Flour. *Cereal Chemistry Journal*, 89(2), 117–125.

Morris, C. F. (2018). Determinants of Wheat Noodle Color. *Journal of The Science of Food and Agriculture*, 98(14), 5171–5180.

Nilusha, R. A., Jayasinghe, J. M., Perera, O. D., & Perera, P. I. (2019). Development of Pasta Products with Nonconventional Ingredients and Their Effect on Selected Quality Characteristics: A Brief Overview. *International Journal of Food Science*, 2019, 1–10.

Niu, M., & Hou, G. G. (2020). Whole Grain Noodles. *Asian Noodle Manufacturing*, 95–123.

Osimani, A., Milanović, V., Cardinali, F., Roncolini, A., Garofalo, C., Clementi, F., ... Aquilanti, L. (2018). Bread Enriched with Cricket Powder (*Acheta domesticus*): A Technological, Microbiological and Nutritional Evaluation. *Innovative Food Science & Emerging Technologies*, 48, 150–163.

- Özyurt, G., Uslu, L., Yuvka, I., Gökdoğan, S., Atci, G., Ak, B., & İşık, O. (2015). Evaluation of The Cooking Quality Characteristics of Pasta Enriched with *Spirulina platensis*. *Journal of Food Quality*, 38(4), 268–272.
- Palma, M. N., Rocha, G. C., Filho, S. C., & Detmann, E. (2015). Evaluation of Acid Digestion Procedures to Estimate Mineral Contents in Materials from Animal Trials. *Asian-Australasian Journal of Animal Sciences*, 28(11), 1624–1628.
- Park, C. S., & Baik, B.-K. (2002). Flour Characteristics Related to Optimum Water Absorption of Noodle Dough for Making White Salted Noodles. *Cereal Chemistry Journal*, 79(6), 867–873.
- Parvin, R., Farzana, T., Mohajan, S., Rahman, H., & Rahman, S. S. (2020). Quality Improvement of Noodles with Mushroom Fortified and Its Comparison with Local Branded Noodles. *NFS Journal*, 20, 37–42.
- Phongthai, S., D'Amico, S., Schoenlechner, R., Homthawornchoo, W., & Rawdkuen, S. (2017). Effects of Protein Enrichment on The Properties of Rice Flour Based Gluten-Free Pasta. *LWT*, 80, 378–385.
- Pu, H., Wei, J., Wang, L., Huang, J., Chen, X., Luo, C., ... Zhang, H. (2017). Effects of Potato/Wheat Flours Ratio on Mixing Properties of Dough and Quality of Noodles. *Journal of Cereal Science*, 76, 236–242.
- Ramos-Elorduy, J., Moreno, J., Prado, E., Perez, M., Otero, J., & de Guevara, O. (1997). Nutritional Value of Edible Insects from The State of Oaxaca, Mexico. *Journal of Food Composition and Analysis*, 10(2), 142–157.
- Reddy Surasani, V. K., Singh, A., Gupta, A., & Sharma, S. (2019). Functionality and Cooking Characteristics of Pasta Supplemented with Protein Isolate from Pangas Processing Waste. *LWT*, 111, 443–448.
- Shin, H. J., Cho, E., Lee, H.-J., Fung, T. T., Rimm, E., Rosner, B., ... Hu, F. B. (2014). Instant Noodle Intake and Dietary Patterns are Associated with Distinct Cardiometabolic Risk Factors in Korea. *The Journal of Nutrition*, 144(8), 1247–1255.
- Sissons, M., Abecassis, J., Marchylo, B., & Cubadda, R. (2012). Methods Used to Assess and Predict Quality of Durum Wheat, Semolina, and Pasta. *Durum Wheat*, 213–234.
- Sobota, A., & Zarzycki, P. (2013). Effect of Pasta Cooking Time on The Content and Fractional Composition of Dietary Fiber. *Journal of Food Quality*, 36(2), 127–132.

- Song, X., Perez-Cueto, F., & Bredie, W. (2018). Sensory-Driven Development of Protein-Enriched Rye Bread and Cream Cheese for The Nutritional Demands of Older Adults. *Nutrients*, 10(8), 1006.
- Sozer, N., & Kaya, A. (2008). The Effect of Cooking Water Composition on Textural and Cooking Properties of Spaghetti. *International Journal of Food Properties*, 11(2), 351–362.
- Stam, H., Hoogland, M., & Laane, C. (1998). Food Flavours from Yeast. *Microbiology of Fermented Foods*, 505–542.
- Storck, C. R., da Rosa Zavareze, E., Gularde, M. A., Elias, M. C., Rosell, C. M., & Guerra Dias, A. R. (2013). Protein Enrichment and Its Effects on Gluten-Free Bread Characteristics. *LWT - Food Science and Technology*, 53(1), 346–354.
- Struyf, N., Van der Maelen, E., Hemdane, S., Verspreet, J., Verstrepen, K. J., & Courtin, C. M. (2017). Bread Dough and Baker's Yeast: An Uplifting Synergy. *Comprehensive Reviews in Food Science and Food Safety*, 16(5), 850–867.
- Sun, K.-N., Liao, A.-M., Zhang, F., Thakur, K., Zhang, J.-G., Huang, J.-H., & Wei, Z.-J. (2019). Microstructural, Textural, Sensory Properties and Quality of Wheat–Yam Composite Flour Noodles. *Foods*, 8(10), 519.
- Suwannaporn, P., & Wiwattanawanich, K. (2011). Effects of Water Requirement and Substitution Level on Wheat-Rice Noodles with Hydrocolloids. *Starch - Stärke*, 63(8), 493–502.
- Tao, J., & Li, Y. O. (2018). Edible Insects as A Means to Address Global Malnutrition and Food Insecurity Issues. *Food Quality and Safety*, 2(1), 17–26.
- Udomsil, N., Imsoonthornruksa, S., Gosalawit, C., & Ketudat-Cairns, M. (2019). Nutritional Values and Functional Properties of House Cricket (*Acheta domesticus*) and Field Cricket (*Gryllus bimaculatus*). *Food Science and Technology Research*, 25(4), 597–605.
- van der Zanden, L. D. T., van Kleef, E., de Wijk, R. A., & van Trijp, H. C. M. (2014). Knowledge, Perceptions and Preferences of Elderly Regarding Protein-Enriched Functional Food. *Appetite*, 80, 16–22.
- Van Huis, A., Van Itterbeeck, J., & Klunder, H. (2014). *Edible Insects - Future Prospects for Food and Feed Security*. Rome: FAO.

- Vieira, É. D., Andrietta, M. da, & Andrietta, S. R. (2013). Yeast Biomass Production: A New Approach in Glucose-Limited Feeding Strategy. *Brazilian Journal of Microbiology*, 44(2), 551–558.
- Vijayakumar, T. P., & Boopathy, P. (2012). Optimization of Ingredients for Noodle Preparation Using Response Surface Methodology. *Journal of Food Science and Technology*, 51(8), 1501–1508.
- Wahyono, A., Novianti, Bakri, A., & Kasutjianingati. (2018). Physicochemical and Sensorial Characteristics of Noodle Enriched with Oyster Mushroom (*Pleurotus ostreatus*) Powder. *Journal of Physics: Conference Series*, 953, 012120.
- Wang, H., & Ratnayake, W. S. (2016). Great Northern Bean Could Improve The Nutritional Value of Instant Noodles. *Cereal Chemistry Journal*, 93(2), 156–161.
- Weng, Z.-J., Wang, B.-J., & Weng, Y.-M. (2020). Preparation of White Salted Noodles Using Rice Flour as The Principal Ingredient and The Effects of Transglutaminase on Noodle Qualities. *Food Bioscience*, 33, 100501.
- Xing, Q., Kyriakopoulou, K., Zhang, L., Boom, R. M., & Schutyser, M. A. I. (2021). Protein Fortification of Wheat Bread using Dry Fractionated Chickpea Protein-Enriched Fraction or Its Sourdough. *LWT*, 142, 110931.
- Yalcin, S., & Basman, A. (2008). Effects of Gelatinisation Level, Gum and Transglutaminase on The Quality Characteristics of Rice Noodle. *International Journal of Food Science & Technology*, 43(9), 1637–1644.
- Yano, H. (2019). Recent Practical Researches in The Development of Gluten-Free Breads. *Npj Science of Food*, 3(1).
- Yu, K., Zhou, H.-M., Zhu, K.-X., Guo, X.-N., & Peng, W. (2020). Water Cooking Stability of Dried Noodles Enriched with Different Particle Size and Concentration Green Tea Powders. *Foods*, 9(3), 298.
- Žilić, S., Barać, M., Pešić, M., Dodig, D., & Ignjatović-Micić, D. (2011). Characterization of Proteins from Grain of Different Bread and Durum Wheat Genotypes. *International Journal of Molecular Sciences*, 12(9), 5878–5894.