

DAFTAR PUSTAKA

- Abdualrahman, M.A.Y. dkk. (2016) 'Nutritional value, protein quality and antioxidant activity of Sudanese sorghum-based kissra bread fortified with bambara groundnut *Voandzeia subterranea* seed flour', *Journal of the Saudi Society of Agricultural Sciences*, 18(1), hlm. 32–40. Tersedia pada: <https://doi.org/10.1016/j.jssas.2016.12.003>.
- Abriana, A., Fatmawati & Laga, S. (2025) *Analisis Pangan: Teori dan Metode*. Makassar: De La Macca.
- Afifah, D.N. dkk. (2022) 'Nutrient Content, Organoleptic Quality, and Shelf Life of Sagon Substitute From Lindur (*Bruguiera gymnorhiza* L.) and Soybean Flour (*Glycine max* L.), as an Alternative Emergency Food', *Frontiers in Nutrition*, 9, hlm. 878539. Tersedia pada: <https://doi.org/10.3389/fnut.2022.878539>.
- Afolabi, T.A. dkk. (2018) 'In vitro digestibility of hydrothermally modified Bambara groundnut (*Vigna subterranean* L.) starch and flour', *Food Science & Nutrition*, 6(1), hlm. 36–46. Tersedia pada: <https://doi.org/10.1002/fsn3.510>.
- Akintola, A. dkk. (2025) 'Development and Nutritional Assessment (Proximate and Anti-nutrient Factors) of Bambara Nut-Cassava Composite Flour Cookies', *Turkish Journal of Agriculture - Food Science and Technology*, 13(12), hlm. 4082–4086. Tersedia pada: <https://doi.org/10.24925/turjaf.v13i12.4082-4086.8014>.
- Allan, M.C. dkk. (2023) 'Baked sweetpotato textures and sweetness: An investigation into relationships between physicochemical and cooked attributes', *Food Chemistry: X*, 21, hlm. 101072. Tersedia pada: <https://doi.org/10.1016/j.fochx.2023.101072>.
- Amimo, J.O. dkk. (2022) 'Immune Impairment Associated with Vitamin A Deficiency: Insights from Clinical Studies and Animal Model Research', *Nutrients*, 14(23), hlm. 5038. Tersedia pada: <https://doi.org/10.3390/nu14235038>.
- Aminah, S., Amalia, L. & Hardianti, S. (2019) 'Karakteristik Kimia dan Organoleptik Snack Bar Biji Hanjeli (*Coix lacryma jobi*-L) dan Kacang Bogor (*Vigna subterranea* (L.) Verdcourt)', *Jurnal Agroindustri Halal*, 5(2), hlm. 212–219. Tersedia pada: <https://doi.org/10.30997/jah.v5i2.2029>.
- Anaemene, D., Arisa, N. & Adeoti, D. (2024) 'Nutritional, Anti-Nutritional and Sensory Evaluation of Snacks Produced from Germinated Maize/Bambara Groundnut (*Vigna Subterranean*) Flours', *Journal of Nutrition and Food Security* [Preprint]. Tersedia pada: <https://doi.org/10.18502/jnfs.v9i3.16161>.

- Andriana, Y. dkk. (2023) 'Phytochemical Constituents of Indonesian Adlay (*Coix lacrima-jobi* L.) and Their Potential as Antioxidants and Crop Protection Agents', *Agrochemicals*, 2(1), hlm. 135–149. Tersedia pada: <https://doi.org/10.3390/agrochemicals2010010>.
- Anjani, G., Ayustaningwarno, F. & Eviana, R. (2022) 'Critical review on the immunomodulatory activities of carrot's β -carotene and other bioactive compounds', *Journal of Functional Foods*, 99, hlm. 105303. Tersedia pada: <https://doi.org/10.1016/j.jff.2022.105303>.
- Apriyanti, A. & Tamaroh, S. (2025) 'Pengaruh Variasi Jenis Ubi Jalar dan Lama Waktu Pengukusan Terhadap Sifat Fisik, Kimia dan Tingkat Kesukaan Pasta', *Journal of Food and Agricultural Technology*, 2(2), hlm. 87–107. Tersedia pada: <https://doi.org/10.26486/jfat.v2i2.4542>.
- Arifuddin, Hidayanti dkk. (2024) 'Validity, reliability, and factor analysis of organoleptic tests of Dangke Deppamil as an alternative treatment of nutrition problems in pregnant women in Indonesia', *Journal of Education and Health Promotion*, 13, hlm. 71. Tersedia pada: https://doi.org/10.4103/jehp.jehp_156_23.
- As-Siddiqi, A.A. & Ihsan, I. (2025) 'Characteristics of disease in children at earthquake evacuation camps in West Pasaman Regency and Pasaman Regency in 2022', *E3S Web of Conferences*, 604, hlm. 05002. Tersedia pada: <https://doi.org/10.1051/e3sconf/202560405002>.
- Astuti, R. dkk. (2022) 'Karakterisasi Fisiko-Kimia Biji dan Kulit Ari Kacang Bogor Asal Jampang-Sukabumi Jawa Barat', *Jurnal Teknologi dan Industri Pangan*, 33, hlm. 178–188. Tersedia pada: <https://doi.org/10.6066/jtip.2022.33.2.178>.
- Aydın, A. dkk. (2024) 'Improving food security as disaster relief using intermediate moisture foods and active packaging technologies', *Applied Food Research*, 4(1), hlm. 100378. Tersedia pada: <https://doi.org/10.1016/j.afres.2023.100378>.
- Azizah, N., Aliza Putriana, N. & Daru Asmara Tugon, T. (2024) 'Formulasi Dan Evaluasi Sediaan Toner Dari Ekstrak Biji Hanjeli (*Coix Lacryma-Jobi* L.) Sebagai Antioksidan', *Majalah Farmasetika*, 9(6), hlm. 577–595. Tersedia pada: <https://doi.org/10.24198/mfarmasetika.v9i6.59038>.
- Badan Nasional Penanggulangan Bencana (2025) *Infografis Bencana tahun 2025, BNPB*. Tersedia pada: <https://bnpb.go.id/infografis/infografis-bencana-tahun-2025> (Diakses: 18 Januari 2026).
- Badan Pengawas Obat dan Makanan (2016) 'Peraturan Kepala Badan Pengawas Obat dan Makanan Nomor 9 Tahun 2016 tentang Acuan Label Gizi'. Jakarta.

- Badan Pengawas Obat dan Makanan (2021) 'Peraturan Badan Pengawas Obat dan Makanan Nomor 26 Tahun 2021 tentang Informasi Nilai Gizi pada Label Pangan Olahan'. Jakarta.
- Badan Standardisasi Nasional (2006) 'Petunjuk Pengujian Organoleptik dan atau Sensori'.
- Behl, T. dkk. (2021) 'Exploring the multifocal role of phytochemicals as immunomodulators', *Biomedicine & Pharmacotherapy*, 133, hlm. 110959. Tersedia pada: <https://doi.org/10.1016/j.biopha.2020.110959>.
- Blaner, W.S., Shmarakov, I.O. & Traber, M.G. (2021) 'Vitamin A and Vitamin E: Will the Real Antioxidant Please Stand Up?', *Annual review of nutrition*, 41, hlm. 105–131. Tersedia pada: <https://doi.org/10.1146/annurev-nutr-082018-124228>.
- Boukhers, I. dkk. (2023) 'Immunomodulatory and Antioxidant Properties of Ipomoea batatas Flour and Extracts Obtained by Green Extraction', *Current Issues in Molecular Biology*, 45(9), hlm. 6967–6985. Tersedia pada: <https://doi.org/10.3390/cimb45090440>.
- Bovell-Benjamin, A.C. (2007) 'Sweet Potato: A Review of its Past, Present, and Future Role in Human Nutrition', *Advances in Food and Nutrition Research*. Academic Press, hlm. 1–59. Tersedia pada: [https://doi.org/10.1016/S1043-4526\(06\)52001-7](https://doi.org/10.1016/S1043-4526(06)52001-7).
- Chen, B. dkk. (2025) 'Advances in food flavor analysis and sensory evaluation techniques and applications: Traditional vs emerging', *Food Chemistry*, 494, hlm. 146235. Tersedia pada: <https://doi.org/10.1016/j.foodchem.2025.146235>.
- Chen, J.-Y. dkk. (2024) 'Preventive effects of coixol, an active compound of adlay seed, in NGF-differentiated PC12 cells against beta-amyloid25-35-induced neurotoxicity', *Asian Biomedicine: Research, Reviews and News*, 18(5), hlm. 224–235. Tersedia pada: <https://doi.org/10.2478/abm-2024-0030>.
- Chinnapun, D. (2018) 'Antioxidant activity and DNA protection against oxidative damage of bambara groundnut seeds (*Vigna subterranea* (L.) Verdc.) as affected by processing methods', *International Journal of Food Properties*, 21(1), hlm. 1661–1669. Tersedia pada: <https://doi.org/10.1080/10942912.2018.1504065>.
- Chinnapun, D. (2022) 'Differential Effects of Processing Methods on Antioxidant Activity of Red and Cream Bambara Groundnut Seeds', *Current Nutrition and Food Science*, 18(1), hlm. 68–73. Tersedia pada: <https://doi.org/10.2174/1573401318666220131103007>.
- Dewandari, K.T., Munarso, J. & Rahmawati, R. (2020) 'Sifat Fisikokimia Berondong Hanjeli (*Coix lacryma-jobi* L.)', *Jurnal Penelitian Pascapanen*

- Pertanian*, 17(3), hlm. 154–164. Tersedia pada: <https://doi.org/10.21082/jpasca.v17n3.2020.154-164>.
- Durry, F.D. dkk. (2024) 'The Utilization Of Local Food Materials In Food Bars For Disaster Resilience Amidst Modern Transformation', *Eduvest - Journal of Universal Studies*, 4(6), hlm. 4884–4896. Tersedia pada: <https://doi.org/10.59188/eduvest.v4i6.1273>.
- Ebrahimi, Z. dkk. (2022) 'Association between dietary antioxidant index and risk of Helicobacter pylori infection among adults: a case–control study', *BMC Gastroenterology*, 22, hlm. 413. Tersedia pada: <https://doi.org/10.1186/s12876-022-02488-3>.
- Elochukwu, C.U. (2020) 'Effect of Processing on the Proximate Composition of Bambara Groundnut Flours', *International Journal of Advances in Engineering and Management*, 2(10), hlm. 104–107. Tersedia pada: <https://doi.org/10.35629/5252-0210104107>.
- Espinosa-Salas, S. & Gonzalez-Arias, M. (2023) 'Nutrition: Macronutrient Intake, Imbalances, and Interventions', *StatPearls*. Treasure Island (FL): StatPearls Publishing. Tersedia pada: <http://www.ncbi.nlm.nih.gov/books/NBK594226/> (Diakses: 22 Agustus 2025).
- Fitria, M. dkk. (2022) 'Snack Bars Kacang Tanah dan Tepung Ubi Jalar Sebagai Pangan Darurat', *Jurnal Riset Kesehatan Poltekkes Depkes Bandung*, 14(1), hlm. 66–75. Tersedia pada: <https://doi.org/10.34011/juriskesbdg.v14i1.2091>.
- Franková, H. dkk. (2022) 'Total Polyphenols and Antioxidant Activity in Sweet Potatoes (*Ipomoea batatas* L.) After Heat Treatment', *Journal of Microbiology, Biotechnology and Food Sciences*, 11(6), hlm. e5356. Tersedia pada: <https://doi.org/10.55251/jmbfs.5356>.
- Gorospe, L.M.L. (2023) 'The antioxidant property of home-cooked orange-fleshed and purple-fleshed sweet potato', *Journal of Global Innovations in Agricultural Sciences*, 11(4), hlm. 629–636. Tersedia pada: <https://doi.org/10.22194/JGIAS/23.1146>.
- Gulcin, İ. (2025) 'Antioxidants: a comprehensive review', *Archives of Toxicology*, 99(5), hlm. 1893–1997. Tersedia pada: <https://doi.org/10.1007/s00204-025-03997-2>.
- Gulcin, İ. & Alwasel, S.H. (2023) 'DPPH Radical Scavenging Assay', *Processes*, 11(8), hlm. 2248. Tersedia pada: <https://doi.org/10.3390/pr11082248>.
- Harris, T., Jideani, V. & Le Roes-Hill, M. (2018) 'Flavonoids and tannin composition of Bambara groundnut (*Vigna subterranea*) of Mpumalanga, South Africa', *Heliyon*, 4(9), hlm. e00833. Tersedia pada: <https://doi.org/10.1016/j.heliyon.2018.e00833>.

- Hidayah, M., Masithoh, S. & Novita, I. (2024) 'Analisis Usahatani dan Keragaan Agroindustri Hanjeli (*Coix lacryma-jobi* L.)', *JURNAL AGRIBISAINS*, 10(2), hlm. 150–161. Tersedia pada: <https://doi.org/10.30997/jagi.v10i2.13450>.
- Hollesh, J.E., Aslam, S. & Martin, A. (2023) 'Physiology, Carbohydrates', *StatPearls*. Treasure Island (FL): StatPearls Publishing. Tersedia pada: <http://www.ncbi.nlm.nih.gov/books/NBK459280/> (Diakses: 21 Mei 2026).
- Honi, B., Mukisa, I.M. & Mongi, R.J. (2018) 'Proximate composition, provitamin A retention, and shelf life of extruded orange-fleshed sweet potato and bambara groundnut-based snacks', *Journal of Food Processing and Preservation*, 42(1), hlm. e13415. Tersedia pada: <https://doi.org/10.1111/jfpp.13415>.
- Hu, W. dkk. (2022) 'Biosynthesis of Phenolic Compounds and Antioxidant Activity in Fresh-Cut Fruits and Vegetables', *Frontiers in Microbiology*, 13, hlm. 906069. Tersedia pada: <https://doi.org/10.3389/fmicb.2022.906069>.
- Hussen, E.M. & Endalew, S.A. (2023) 'In vitro antioxidant and free-radical scavenging activities of polar leaf extracts of *Vernonia amygdalina*', *BMC Complementary Medicine and Therapies*, 23(1), hlm. 146. Tersedia pada: <https://doi.org/10.1186/s12906-023-03923-y>.
- Iddir, M. dkk. (2020) 'Strengthening the Immune System and Reducing Inflammation and Oxidative Stress through Diet and Nutrition: Considerations during the COVID-19 Crisis', *Nutrients*, 12(6), hlm. 1562. Tersedia pada: <https://doi.org/10.3390/nu12061562>.
- IFHV (2025) *WorldRiskReport*. Berlin: Bündnis Entwicklung Hilft.
- Igbokwe, C.J. dkk. (2021) 'Coix Seed: A Review of Its Physicochemical Composition, Bioactivity, Processing, Application, Functionality, and Safety Aspects', *Food Reviews International*, 38(sup1), hlm. 921–939. Tersedia pada: <https://doi.org/10.1080/87559129.2021.1892129>.
- Institute of Medicine (2002) *High-Energy, Nutrient-Dense Emergency Relief Food Product*. Washington, DC: National Academies Press (US). Tersedia pada: <https://doi.org/10.17226/10347>.
- Iwanegbe, I. & Owheru, J.O. (2025) 'Production and Assessment of Biscuit from Wheat and Bambara Nut as Fat Substitute', *Turkish Journal of Agriculture - Food Science and Technology*, 13(7), hlm. 1753–1758. Tersedia pada: <https://doi.org/10.24925/turjaf.v13i7.1753-1758.7538>.
- Jomduang, S. & Bunthawong, O. (2019) 'Optimal Pre-Treatment Processes for Microwavable Puffed Job's Tears Grains', *Chiang Mai University Journal of Natural Sciences*, 18(1). Tersedia pada: <https://doi.org/10.12982/cmujns.2019.0009>.

- Karanikas, E., Daskalakis, N.P. & Agorastos, A. (2021) 'Oxidative Dysregulation in Early Life Stress and Posttraumatic Stress Disorder: A Comprehensive Review', *Brain Sciences*, 11(6), hlm. 723. Tersedia pada: <https://doi.org/10.3390/brainsci11060723>.
- Kementerian Kesehatan RI (2019) 'PMK Nomor 28 Tahun 2019 tentang Angka Kecukupan Gizi yang Dianjurkan untuk Masyarakat Indonesia'.
- Kementerian Kesehatan RI (2020) 'Tabel Komposisi Pangan Indonesia'.
- Khadim, R.M. & Al-Fartusie, F.S. (2021) 'Antioxidant vitamins and their effect on immune system', *Journal of Physics: Conference Series*, 1853(1), hlm. 012065. Tersedia pada: <https://doi.org/10.1088/1742-6596/1853/1/012065>.
- Kiromi, A.N., Kencana Putra, I.N. & Ayu Ekawati, I.G. (2023) 'Pengaruh Perbandingan Terigu dan Tepung Ubi Jalar Cilembu (*Ipomoea Batatas* (L). Lam Cv. Cilembu) terhadap Karakteristik Kue Putu Ayu', *Jurnal Ilmu dan Teknologi Pangan*, 12(1), hlm. 181–194. Tersedia pada: <https://doi.org/10.24843/itepa.2023.v12.i01.p15>.
- Kobue-Lekalake, R. dkk. (2022) 'Effects of Bambara groundnut and butternut blend on proximate, mineral, beta-carotene and folic acid contents of sorghum flour', *AIMS Agriculture and Food*, 7(4), hlm. 805–818. Tersedia pada: <https://doi.org/10.3934/agrfood.2022049>.
- Kumari, A. (2017) 'Effect of sweet potato flour and whey protein concentrate on dough for preparation of cookies', *The Pharma Innovation*, 6(5), hlm. 99–102.
- Kurhan, F. & Alp, H.H. (2021) 'Investigation of Thiol/Disulfide Balance and Oxidative DNA Damage in Patients Experiencing Avalanche Disaster and with a Diagnosis of Post-Traumatic Stress Disorder', *Alpha Psychiatry*, 22(3), hlm. 123–129. Tersedia pada: <https://doi.org/10.5455/apd.10091>.
- Kurniawan, S., Fitrilia, T. & Aminullah, A. (2021) 'Profil Pasting dan Mutu Fisik Tepung Kacang Bambara Bogor berdasarkan Warna Kulit Ari', *Jurnal Teknologi Pangan*, 15(1). Tersedia pada: <https://doi.org/10.33005/jtp.v15i1.2719>.
- Laba, S.B., Salmawati, L. & Maliso, F. (2023) 'Analisis Kegiatan Surveilans Pasca Bencana Banjir Bandang Kecamatan Torue, Kabupaten Parigi Motong Tahun 2022', *Preventif: Jurnal Kesehatan Masyarakat*, 14(1), hlm. 56–55.
- Lai, M.-C. dkk. (2025) 'Protective Effects of Coixol Against Nε-Carboxymethyllysine-Induced Injury in IMR-32 Neuronal Cells: Modulation of Endoplasmic Reticulum Stress and Amyloidogenic Pathways', *Nutrients*, 17(18). Tersedia pada: <https://doi.org/10.3390/nu17182939>.
- Lan, D. dkk. (2022) 'Tocopherol attenuates the oxidative stress of BMSCs by inhibiting ferroptosis through the PI3k/AKT/mTOR pathway', *Frontiers in*

- Bioengineering and Biotechnology*, 10, hlm. 938520. Tersedia pada: <https://doi.org/10.3389/fbioe.2022.938520>.
- Lin, L.-Y. dkk. (2022) 'Molecular Action Mechanism of Coixol from Soft-Shelled Adlay on Tyrosinase: The Future of Cosmetics', *Molecules*, 27(14), hlm. 4626. Tersedia pada: <https://doi.org/10.3390/molecules27144626>.
- Liu, Q. dkk. (2023) 'Association of natural flood disasters with infectious diseases in 168 countries and territories from 1990 to 2019: A worldwide observational study', *Global Transitions*, 5, hlm. 149–159. Tersedia pada: <https://doi.org/10.1016/j.glt.2023.09.001>.
- Mahama, A.A. (2023) 'Bambara Groundnut (*Vigna subterranea*)'. Tersedia pada: <https://colostate.pressbooks.pub/understudiedindigenouiscrops/chapter/bambara-groundnut/> (Diakses: 15 Juli 2025).
- Mahmudatussa'adah, A. (2014) 'Komposisi Kimia Ubi Jalar (*Ipomoea batatas* L) Cilembu pada Berbagai Waktu Simpan sebagai Bahan Baku Gula Cair', *PANGAN*, 23(1), hlm. 53–64. Tersedia pada: <https://doi.org/10.33964/jp.v23i1.51>.
- Marwani, E., Desiyanti, R. & Setiawati, Y. (2023) 'The Evaluation of Sweetness, Starch and Sugar Concentrations of *Ipomoea Batatas* L. cv. Rancing from Specific Location in the Villages of Cilembu and Cimaung', *AGRIVITA Journal of Agricultural Science*, 45(2), hlm. 354–370. Tersedia pada: <https://doi.org/10.17503/agrivita.v45i2.3067>.
- Mashau, M.E. dkk. (2020) 'Evaluation of the Content of Polyphenols, Antioxidant Activity and Physicochemical Properties of Tortillas Added with Bambara Groundnut Flour', *Molecules*, 25(13), hlm. 3035. Tersedia pada: <https://doi.org/10.3390/molecules25133035>.
- Mashau, M.E. dkk. (2022) 'The influence of Bambara groundnut (*Vigna subterranean*) flour on the nutritional, physical and antioxidant properties of steamed bread', *CyTA - Journal of Food*, 20(1), hlm. 259–270. Tersedia pada: <https://doi.org/10.1080/19476337.2022.2130435>.
- McDonald, S.T. (2018) 'A Review of Color Flavor Interaction in Food and its Application in Food Product Development', *Advances in Food Technology and Nutritional Sciences*, 4(1), hlm. 23–27. Tersedia pada: <https://doi.org/10.17140/AFTNSOJ-4-149>.
- Megwas, A.U. dkk. (2021) 'Ameliorative Potential of Bambara Nuts (*Vigna subterranea* (L.) Verdc) Extract against Acute Ethanol-Induced Oxidative Stress in Wistar Rats', *International Journal of Health, Safety and Environment*, 7(2), hlm. 789–800.

- Meijaard, E. dkk. (2022) 'Dietary Fats, Human Nutrition and the Environment: Balance and Sustainability', *Frontiers in Nutrition*, 9, hlm. 878644. Tersedia pada: <https://doi.org/10.3389/fnut.2022.878644>.
- Morales, F. dkk. (2023) 'Effects of Malnutrition on the Immune System and Infection and the Role of Nutritional Strategies Regarding Improvements in Children's Health Status: A Literature Review', *Nutrients*, 16(1), hlm. 1. Tersedia pada: <https://doi.org/10.3390/nu16010001>.
- Mourtala, I.Z.M. dkk. (2023) 'Recent Progress in Breeding for Beta-Carotene, Dry Matter Content and Sugar in Sweet potato [Ipomoea Batatas (L.) Lam]-A Review', *European Journal of Agriculture and Food Sciences*, 5(1), hlm. 6–13. Tersedia pada: <https://doi.org/10.24018/ejfood.2023.5.1.551>.
- Naibaho, M.Y., Putra, I.N.K. & Nocianitri, K.A. (2024) 'Pengaruh Penambahan Ubi Jalar Cilembu (Ipomoea batatas (L.) Lam cv. Cilembu) Terhadap Nilai Gizi dan Sifat Sensoris Dodol Ketan', *Itepa: Jurnal Ilmu dan Teknologi Pangan*, 13(1), hlm. 49–63.
- Novidahlia, N., Ulfa, S.M. & Rohmayanti, T. (2022) 'Formulasi Food Bar sebagai Pangan Darurat Berbasis Tepung Ubi Jalar Oranye (Ipomoea Batatas L.) dan Tepung Kacang Merah (Phaseolus Vulgaris L.)', *Jurnal Agroindustri Halal*, 8(1), hlm. 128–136. Tersedia pada: <https://doi.org/10.30997/jah.v8i1.4854>.
- Nurfitriani, A., Pade, S. & Makahilapa, S.Y. (2024) 'Aktivitas Antioksidan Labu Madu (Cucurbita moschata) sebagai Pangan Fungsional Selama Pengolahan', *Gorontalo Agriculture Technology Journal*, 7(1), hlm. 1–7. Tersedia pada: <https://doi.org/10.32662/gatj.v0i0.3373>.
- Nurjanah, S., Nurlaela, R.S. & Nurhalimah, S. (2026) 'Ketersediaan Air dalam Bahan Pangan: Sintesis Kimia Pangan terhadap Keamanan dan Daya Simpan Produk', *Karimah Tauhid*, 5(2), hlm. 513–522. Tersedia pada: <https://doi.org/10.30997/karimahtauhid.v5i2.22877>.
- Nurmazela, V., Ridwanto & Rani, Z. (2022) 'Antioxidant Activity Test Of Barangan Banana Hump's Ethanol Extract (Musa Paradisiaca (L.)) With Dpph (1,1 Diphenyl-2-Picrylhydrazyl) Methods', *International Journal of Science, Technology & Management*, 3(5), hlm. 1478–1483. Tersedia pada: <https://doi.org/10.46729/ijstm.v3i5.610>.
- Okafor, J.N.C., Jideani, V.A., dkk. (2022) 'Bioactive components in Bambara groundnut (Vigna subterraenea (L.) Verdc) as a potential source of nutraceutical ingredients', *Heliyon*, 8(3), hlm. e09024. Tersedia pada: <https://doi.org/10.1016/j.heliyon.2022.e09024>.
- Okafor, J.N.C., Meyer, M., dkk. (2022) 'Flavonoid and Phenolic Acid Profiles of Dehulled and Whole Vigna subterranea (L.) Verdc Seeds Commonly Consumed in South Africa', *Molecules*, 27(16), hlm. 5265. Tersedia pada: <https://doi.org/10.3390/molecules27165265>.

- Olanipekun, O.T. dkk. (2019) 'Effect of Bambara groundnut (*Vigna subterranea*) consumption on biomarkers of oxidative stress in alloxan-induced diabetic Wistar rats', *Research Journal of Food Science and Nutrition*, 4(3), hlm. 65–72. Tersedia pada: <https://doi.org/10.31248/RJFSN2019.066>.
- Omoniyi, S.A. dkk. (2024) 'Effect of soaking and high-pressure processing on antioxidant content, functional and pasting properties of Bambara groundnut (*Vigna subterranea* (L.) Verdc) flour', *Food Research*, 8(7), hlm. 36–47. Tersedia pada: [https://doi.org/10.26656/fr.2017.8\(S7\).7](https://doi.org/10.26656/fr.2017.8(S7).7).
- Oyeyinka, A.T., Pillay, K. & Siwela, M. (2019) 'In vitro digestibility, amino acid profile and antioxidant activity of cooked Bambara groundnut grain', *Food Bioscience*, 31, hlm. 100428. Tersedia pada: <https://doi.org/10.1016/j.fbio.2019.100428>.
- Palamae, S. dkk. (2024) 'Activity of Bambara Groundnut Seed Coat Extract Against *Shewanella* Species: Efficacy and Mechanisms of Action', *Foods*, 13(21), hlm. 3516. Tersedia pada: <https://doi.org/10.3390/foods13213516>.
- Pan, Y. dkk. (2021) 'Synergistic antioxidant effects of phenolic acids and carotenes on H₂O₂-induced H9c2 cells: Role of cell membrane transporters', *Food Chemistry*, 341, hlm. 128000. Tersedia pada: <https://doi.org/10.1016/j.foodchem.2020.128000>.
- Parhira, S. dkk. (2025) 'Enhancement of apoptosis in HCT116 and HepG2 cells by *Coix lacryma-jobi* var. *lacryma-jobi* seed extract in combination with sorafenib', *Chinese Herbal Medicines*, 17(2), hlm. 322–339. Tersedia pada: <https://doi.org/10.1016/j.chmed.2025.02.005>.
- Prakalya, A.M. dkk. (2024) 'Enhancing Nutritional Quality and Sensory Attributes of Composite Flour Based Food Products: A Comprehensive Review', *African Journal of Biological Sciences*, 6(5), hlm. 10159–10185. Tersedia pada: <https://doi.org/10.48047/AFJBS.6.5.2024.%252010159-10185>.
- Pretorius, B., Otto, M. & Schönfeldt, H.C. (2023) 'Antinutrients and metabolomic compounds of Bambara groundnut (*Vigna subterranea*) as affected by traditional processing by smallholder farmers', *Journal of Food Science*, 88(8), hlm. 3435–3444. Tersedia pada: <https://doi.org/10.1111/1750-3841.16698>.
- Pu, D. dkk. (2022) 'Recent trends in aroma release and perception during food oral processing: A review', *Critical Reviews in Food Science and Nutrition*, 64(11). Tersedia pada: <https://doi.org/10.1080/10408398.2022.2132209>.
- Puozaa, D.K., Jaiswal, S.K. & Dakora, F.D. (2021) 'Black Seedcoat Pigmentation Is a Marker for Enhanced Nodulation and N₂ Fixation in Bambara Groundnut (*Vigna Subterranea* L. Verdc.) Landraces', *Frontiers in Agronomy*, 3(692238), hlm. 1–15. Tersedia pada: <https://doi.org/10.3389/fagro.2021.692238>.

- Putri, F.H.W. (2015) *Evaluasi Aktivitas Antioksidan dan Serat Pangan Pada Biskuit Bahan Makanan Campuran (BMC) Ubi Cilembu, Daging Ayam dan Wortel Sebagai Makanan Selingan Alternatif Untuk Anak Usia Sekolah*. Skripsi. Universitas Gadjah Mada.
- Putri, L. dkk. (2024) 'Daya Terima, Zat Gizi, dan Daya Antioksidan Snack Bar Berbasis Tepung Kacang Merah dan Pisang Kepok sebagai Makanan Darurat Bencana', *Ghidza: Jurnal Gizi dan Kesehatan*, 8, hlm. 242–249. Tersedia pada: <https://doi.org/10.22487/ghidza.v8i2.1671>.
- Rivero-Pino, F. & Montserrat-de la Paz, S. (2024) 'The Role of Bioactive Compounds in Immunonutrition', *Nutrients*, 16(20), hlm. 3432. Tersedia pada: <https://doi.org/10.3390/nu16203432>.
- Rustagi, S. (2020) 'Food Texture and Its Perception, Acceptance and Evaluation', *Biosciences Biotechnology Research Asia*, 17(3), hlm. 651–658. Tersedia pada: <https://doi.org/10.13005/bbra/2869>.
- Safitri, Y.A. (2026) *Analisis kandungan gizi dan aktivitas antioksidan Cookies berbahan tepung biji kecipir (Psophocarpus Tetragonolobus L.) dan tepung ubi cilembu (Ipomoea Batatas L.) sebagai pangan fungsional*. Skripsi. UIN Sunan Gunung Djati.
- Setyawati, I. (2015) 'Perbandingan Kadar Total Karoten dan Likopen Ubi Jalar Cilembu (Ipomea batatas Lamk.) Selama Proses Pengolahan', *Jurnal Wiyata*, 2(2), hlm. 176–180.
- Shahidi, F. & Samarasinghe, A. (2025) 'How to assess antioxidant activity? Advances, limitations, and applications of in vitro, in vivo, and ex vivo approaches', *Food Production, Processing and Nutrition*, 7(1), hlm. 50. Tersedia pada: <https://doi.org/10.1186/s43014-025-00326-z>.
- Sharew, T. & Mengistu, D. (2024) 'Functional, Pasting and Physical Property of Wheat, Orange Flesh Sweet Potato and Chickpea Flour', *Asian Journal of Biological Sciences*, 17(4), hlm. 771–784. Tersedia pada: <https://doi.org/doi.org/10.3923/ajbs.2024.771.784>.
- Siega-Riz, A.M. dkk. (2023) *Dietary Reference Intakes for Energy*. Washington, D.C.: National Academies Press, hlm. 26818. Tersedia pada: <https://doi.org/10.17226/26818>.
- Skroza, D. dkk. (2022) 'Investigation of Antioxidant Synergisms and Antagonisms among Phenolic Acids in the Model Matrices Using FRAP and ORAC Methods', *Antioxidants*, 11(9), hlm. 1784. Tersedia pada: <https://doi.org/10.3390/antiox11091784>.
- Sogabe, T. dkk. (2021) 'Physical and structural characteristics of starch-based and conventional cookies: Water sorption, mechanical glass transition, and

- texture properties of their crust and crumb', *Journal of Texture Studies*, 52(3), hlm. 347–357. Tersedia pada: <https://doi.org/10.1111/jtxs.12585>.
- Sumarto & Tajrifani, A.S. (2020) 'Pengembangan Produk Pangan dari Bahan Baku Lokal untuk Buffer Stock Darurat Bencana: di Kabupaten Tasikmalaya, Jawa Barat', *Jurnal Dialog Penanggulangan Bencana*, 11(2), hlm. 179–185.
- Suprijon, M.M., Widyastuti, T.E.W. & Widjajaseputra, A.I. (2023) 'Karakteristik Fisikokimia Tepung Ubi Jalar Varietas Cilembu dari Proses Penepungan yang Berbeda', *Metamorfosa: Journal of Biological Sciences*, 10(1), hlm. 75. Tersedia pada: <https://doi.org/10.24843/metamorfosa.2023.v10.i01.p08>.
- Taula'bi', M.S.D., Oessoe, Y.Y.E. & Sumual, M.F. (2021) 'Kajian Komposisi Kimia Snack Bars dari berbagai Bahan Baku Lokal: Systematic Review', *AGRI-SOSIOEKONOMI*, 17(1), hlm. 15. Tersedia pada: <https://doi.org/10.35791/agrsosok.17.1.2021.32236>.
- Temegne, N.C. dkk. (2018) 'Origin and Ecology of Bambara Groundnut (*Vigna Subterranea* (L.) Verdc: A Review', *Journal of Ecology & Natural Resources*, 2(4). Tersedia pada: <https://doi.org/10.23880/jenr-16000140>.
- Teobaldi, A.G. dkk. (2025) 'Effect of Food Proteins on Wheat Starch Pasting and Thermal Properties', *Foods*, 14(22), hlm. 3865. Tersedia pada: <https://doi.org/10.3390/foods14223865>.
- Udeh, E.L., Nyila, M.A. & Kanu, S.A. (2020) 'Nutraceutical and antimicrobial potentials of Bambara groundnut (*Vigna subterranean*): A review', *Heliyon*, 6(10), hlm. e05205. Tersedia pada: <https://doi.org/10.1016/j.heliyon.2020.e05205>.
- UNICEF (2024) 'Product Specification Sheet: Emergency food ration'.
- Wa Ode, N., Darmawati, E. & Mardjan, S.S. (2020) 'Komposisi Fisikokimia Tepung Ubi Kayu dan Mocaf dari Tiga Genotipe Ubi Kayu Hasil Pemuliaan', *Jurnal Keteknik Pangan*, 8(3). Tersedia pada: <https://doi.org/10.19028/jtep.08.3.97-104>.
- Wangiyana, I.G.A.S. dkk. (2023) 'Pelatihan Responden Sensori Pangan untuk Mahasiswa Program Studi Kehutanan Universitas Pendidikan Mandalika Menggunakan Variasi Skala Hedonik', *Sasambo: Jurnal Abdimas (Journal of Community Service)*, 5(4), hlm. 827–834. Tersedia pada: <https://doi.org/10.36312/sasambo.v5i4.1567>.
- Widyasanti, A., Silvianur, S. & Zain, S. (2019) 'Pengaruh Perlakuan Blanching dan Level Daya Pengeringan Microwave terhadap Karakteristik Tepung Kacang Bogor (*Vigna subterranea* (L.) verdcourt)', *Jurnal Teknologi Pertanian Andalas*, 23(1), hlm. 80–90. Tersedia pada: <https://doi.org/10.25077/jtpa.23.1.80-90.2019>.

- Yaşar, K. & Çiftçi, B.E. (2025) 'Disaster and Emergency Foods: Development and Nutritional Strategies', *Food Science and Engineering Research*, 4(1), hlm. 29–35. Tersedia pada: <https://doi.org/10.5281/ZENODO.13861948>.
- Zeng, H. dkk. (2021) 'Increases of Lipophilic Antioxidants and Anticancer Activity of Coix Seed Fermented by *Monascus purpureus*', *Foods*, 10(3), hlm. 566. Tersedia pada: <https://doi.org/10.3390/foods10030566>.
- Zhang, Y. dkk. (2023) 'The positive correlation of antioxidant activity and prebiotic effect about oat phenolic compounds', *Food Chemistry*, 402, hlm. 134231. Tersedia pada: <https://doi.org/10.1016/j.foodchem.2022.134231>.
- Zhao, M. dkk. (2014) 'In Vitro and In Vivo Studies on Adlay-Derived Seed Extracts: Phenolic Profiles, Antioxidant Activities, Serum Uric Acid Suppression, and Xanthine Oxidase Inhibitory Effects', *Journal of Agricultural and Food Chemistry*, 62(31), hlm. 7771–7778. Tersedia pada: <https://doi.org/10.1021/jf501952e>.
- Zhou, Q. dkk. (2021) 'Coix Seed Diet Ameliorates Immune Function Disorders in Experimental Colitis Mice', *Nutrients*, 14(1), hlm. 123. Tersedia pada: <https://doi.org/10.3390/nu14010123>.