

DAFTAR PUSTAKA

- ADA. 2012. *Diagnosis and Classification of Diabetes Mellitus*. Diabetes Care,35(1). care.diabetes journals.org
- Andarwulan, N., Kusnandar, F. dan Herawati, D. 2011. *Analisis Pangan*. Jakarta: Dian Rakyat.
- Andri, Y.I. 2013. *Indeks Glikemik dan Karakteristik Kimia Beras Analog Berbahan Dasar Jagung, Sorgum dan Sagu Aren*. Fakultas Teknologi Pangan. Institut Pertanian Bogor. Skripsi.
- Ani, A. M. 2017. *Pangan Indeks Glikemik Tinggi dan Glukosa Darah Pasien Diabetes Mellitus Tipe II*. Program Studi Ilmu Keperawatan, STIKES Harapan Ibu, Jambi. Journal Endurance 2 (2) June 2017 (225- 231).
- Anonim. 2017. *International Diabetes Federation: Diabetes Atlas Eighth Edition 2017*. www. Idf.org.
- Ardiansyah.2013.*Mengenal Bekatul Lebih Jauh*. FTIK Universitas Bakrie
- Asif, M. (2014). *The prevention and control the type 2 diabetes by changing lifestyle and dietary pattern*. Journal of Education and Health Promotion, 3(1). doi:10.4103/2277-9531.127541.
- Asp, N.G., 1992. *European flair concerted action no. II in physiological implication of the consumption of resistant starch in man. Preface of Resistant Starch Proceedings from the 2nd Plenary Meeting of EURESTA*. European Journal of Clinical Nutrition. 46 : Suppl. 2 S1.
- Astawan M. 2004. *Sehat bersama aneka sehat pangan alami*. Tiga serangkai. Solo.
- Astawan, M. 1999. *Membuat mie dan bihun*. Penebar Swadaya. Jakarta .
- Astawan, M. dan T. Wresdiyati. 2004. *Diet sehat dengan makanan berserat*. Tiga Serangkai Pustaka Mandiri, Solo.
- Astuti, I. 2020. *Sifat Fisik dan Kimia Serta Tingkat Kesukaan Biskuit yang Disubstitusi Berbagai Tepung Dari Fraksi Penggilingan Gabah Pratanak*. Skripsi
- Bechtel, D.B. and Pomeranz, Y. 1980. *The Rice Kernel*. In *Advances in cereal science and technology*, vol. 3, ed. Y. Pomeranz, 73-113. St. Paul, MN: Amer. Assoc. Cereal Chemists.

- Buggenhout, J., Brijs K., Celus I., Delcour J.A. 2013. *The Breakage Susceptibility of Raw and Parboiled Rice*. J Food Eng 117:304-315
- Ciptadi, W. dan M. Z. Nasution. 1979. *Mempelajari Cara Pemanfaatan Teh Hitam Mutu Rendah untuk Pembuatan Teh Dadak*. Bogor : IPB
- Damardjati, D.S. 1998. *Struktur Kandungan Gizi Beras. Dalam Padi-Buku 1*. Bogor : Balai Penelitian dan Pengembangan Pertanian, Pusat Penelitian dan Penembangan Tanaman Pangan
- Damayanthi, E., Tjing, L.T., dan Arbianto L. 2007. *Rice Bran*. Depok: Panebar Swadaya. Hal. 28.
- Dar, B.N., and Savita,S. 2011. *Total Phenolic Content of Cereal Brans using conventional and Microwave assisted Extraction*. Am J Food Tech.6(12):1045-1053
- Di Piro, J. T., Talbert, R. L., Yee, G. C., Matzke, G. R., Wells, B. G. & Posey, L. M. (2008). *Pharmacotherapy. A Pathophysiologic Approach*. 7 th Eds; 1205–40.
- Englyst, H.N., dan Cummings, J.H. 1987. *Resistant starch. A new food component: a classification of starch for nutritional purposes*. In: Morton I.D. (Ed) *Cereal in a European Context*. Chicester: First European conference on food science and technology. Ellis Horwood. Pp. 221-233
- Ervina, M., Nawu, Y.E. and Esar, S.Y. 2016. *Comparison of In Vitro Antioxidant Activity of Infusion, Extract and Fractions of Indonesian Cinnamon (Cinnamomum Burmannii) Bark*. International Food Research Journal 23(3): 1346-1350.
- Fatema, Kaniz, Farzana, R., Nurunnahar, S, Khadizatul, Kobura., Liaquat, A. 2010. *Glycemic index of three common varieties of Bangladeshi rice in healthy subjects*. African Journal of Food Science Vol. 4(8) pp. 531 - 535, August 2010.
- Fatimah, R.N., 2015, *Diabetes Melitus tipe 2*, Artikel review Medical Faculty, Lampung University, Volume 4 no 5, 94
- Fernandes, J.J., Atreya, K.B., Desai, K.M., Hall, R.E., Patel, M.D., Desai, A.A., Benham, A.E., Mable, J.L., Straessle, J.L. (2005). *A dominant negative form of Rac1 affects myogenesis of adult thoracic muscles in Drosophila*. Dev. Biol. 285(1): 11--27.
- Foster-Powell, K., Holt S. H A., Brand-Miller Janette C. 1995. *International Table of Glycemic Index and Glycemic Load Values*. American Journal of Clinical Nutrition, 76: 5–56.

- Franz, M., 2012. *Medical Nutrition Therapy for Diabetes Mellitus and*
- Garcia E.J., Oldoni T.L, Alencar S.M, Reis A, Loguercio A.D, Grande R.H.. 2010. *Antioxidant Activity by DPPH Assay of Potential Solution to be Applied on Bleached Teeth. Braz J Dent J.* **23** (1): 22-27.
- Halliwell, B. 2007. *Biochemistry of oxidative stress. Biochem. Soc. T.*, 35 , pp. 1147-115
- Haryadi. 2006. *Teknologi Pengolahan Beras*. Gadjah Mada University Press.
- Hasnelly dan Sumartini. 2011. *Kajian sifat fisiko kimia formulasi tepung komposit produk organik*. Seminar Nasional PATPI.375-379.
- Hegsted, M. 2014. *The Rediscovery of Resistant Starch*. LA:LSU School of Human Ecology.
- Herawati, H. 2010. *Standarisasi pati termodifikasi untuk produk pangan*. Makalah disampaikan pada acara PPIS–BSN 2010, Jakarta, 11 November 2010
- Houston, D.F. 1972. *Rice Chemistry and Technology*. Minnesota: American Association of Cereal Chemist, Inc. St. Paul. p. 537.
- Hubeis, M. 1984. *Pengantar Pengolahan Tepung Serealia dan Biji-bijian*. Bogor: Institut Pertanian Bogor
- Hunter, J. 2002. *Clinical Dermatology*. Massachussets: Blackwell Publishing Company
- Indrasari, S.D., Wibowo,P., dan Aan, A.D. 2008. *Kandungan mineral berasvarietas unggul baru*. Disampaikan pada Seminar Nasional Padi.Sukamandi 23-24 Juli 2008
- Jenkins, D.J.A., Thomas, D.M., Wolever, M.S. *et al.*1981. *Glycemic index of foods: a physiological basis for carbohydrate exchange. American Journal of Clinical Nutrition.* 34 : 362-6.
- Juliano, B.O. 1972. *The rice caryopsis and its composition. Di dalam: D.F. Houston (Ed). Rice Chemistry and Technology*. America Association, pp 16-62
- Kadarisman, D. 1996. *Program Perbaikan Mutu*. Bahan kuliah jurusan Teknologi Pangan dan Gizi, Fateta. IPB.
- Lehmann, U., Jacobasch, G., dan Schmiedl, D., 2002. *Characterization of Resistant Starch Type III from Banana (Musa Acuminata)*. *Journal of Agricultural and Food Chemistry.* 50(18): 5236-5240.

- Luh, B. S., 1991. *Rice. Second Edition*. Van Nostrand Reinhold. New York.
- Maisont, S., & Narkrugs, W. (2010). *The effect of germination on GABA content, chemical composition, total phenolics content and antioxidant capacity of Thai waxy paddy rice*. *Kasetsart Journal - Natural Science*, 44 (5), 912–923.
- Manley, D.J.R. (2001). *Biscuit, Cracker, and Cookie Recipes For The Food Industry*. Woodhead Publishing Limited, Abington. England.
- Marsono, Y. 2004. *Serat pangan dalam perspektif ilmu gizi*. Pidato Pengukuhan Jabatan Guru Besar pada Fakultas Teknologi Pertanian Universitas Gadjah Mada, Yogyakarta, 2 Juni 2004
- Matz, S.A., 1972. *Bakery Technologi and Engineering. Second edition*, The AVI Publishing Co, Inc, Westport, Connecticut.
- Mir, J.A, Srikaeo, K., Garcia, J. 2013. *Effects Of Amylose And Resistant Starch On Starch Digestibility Of Rice Flours And Starches*. *International Food Research Journal* 20 (3) : 1329-1335.
- Neithercott, T. 2014. *The Pros and Cons of Using The Glycemic Index for Caeb Counting and Planning*. www.diabetesforecast.org. Diakses pada 29 Januari 2019 pukul 16:47.
- Nishita, K., dan Bean, M.M. 1982. *Grinding Methods : Their Impact on Rice Flour Properties*. *Cereal Chem*, Vol 59 (1) : 46-49
- Nursalim, Y., dan Razali, Z.Y. 2007. *Bekatul Makanan yang Menyehatkan*. Jakarta: PT Agro Media Pustaka.
- Obiro, W.C., Zhang, T. dan Jiang, B. (2008). *The nutraceutical role of the Phaseolus vulgaris α -amylase inhibitor*. *British journal of Nutrition* 100 : 1-12
- Okoniewska, M., dan Witwer, R.S. 2007. *Natural resistant starch : an overview of health properties a useful replacement for flour, resistant starch may also boost insulin sensitivity and satiety*. *Nutritional Outlook*.
- PERKENI, 2011, *Konsensus Pengelolaan dan Pencegahan Diebetes Melitus tipe 2 Di Indonesia*, i, 48-49
- PERKENI, 2015, *konsensus Pengelolaan dan Pencegahan Diabetes Melitus Tipe 2 Di Indonesia*, pengurus Besar Perkumpulan Endokrinologi Indonesia, Jakarta, 11-14
- Prasetyo, A.T., Wibowo. A. A., Anand. C., Rahmayani. D. A., Abdurahman. H. (2014) *Potensi Limbah Ampas Kelapa (Cocos nucifera) Sebagai Tepung*

Substitusi Produk Mococo: Modified Coconut Cookies Institut Pertanian Bogor

- Proestos, C., & Kokaitis, M., 2006. *Ultrasonically assisted extraction of phenolic compounds from aromatic plants: Comparison with conventional extraction techniques*, *J.Food Quality*, 29 (5), 567-580
- Rahmadi, A. 2016. *Kurma*. Samarinda: Universitas Mulawarman
- Riccardi, G., Rivellese, A. A., and Giacco, R. 2008. *Role of Glycemic Index and Glycemic Load in The Healthy State, in Prediabetes, and in Diabetes*. *American Journal of Clinical Nutrition*;87(suppl):269S–74.
- Rimbawan, dan Siagian A. 2004. *Indeks Glikemia Pangan*. Penerbit Swadaya. Hembing Wijayakusuma. 2004. *Diabetes mellitus. Dalam : Bebas diabetes mellitus ala hembing*. Edisi 1. Jakarta : Puspa Swara.
- Robertson, M. D., Bickerton, A. S., Dennis, A. L., Vidal, H., Frayn, K. N., 2005. *Insulin Sensitizing Effects of Dietary Resistant Starch and Effects on Skeletal Muscle and Adipose Tissue Metabolism*. *American Society for Clinical Nutrition*. 82(3): 559-567.
- Rohman, A. dan Riyanto, S., 2006, *Aktivitas Antiradikal Bebas Ekstrak Kloroform Buah Mengkudu (Morinda citrifolia, L.) dan Fraksifraksinya*, *Artocarpus*, Vol.6 No.1 Maret 2006, 39.
- Sajilata, M.G., Singhal, R.S., dan Kulkarni, P.R. 2006. *Resistant starch-a review. Comprehensive Reviews in Food Science and Food Safety*. Vol. 5.
- Sardesai. V.M. 2003. *Introduction to clinical nutrition*. Dalam Indrasari, S.D. et al. 2008. *Indeks Glikemik Beras Beberapa Varietas Padi*. *Jurnal Penelitian Pertanian Tanaman Pangan*.Vol. 27 No.3.2008.
- Setyowati, W.T., Nisa, F.T. 2014. *Formulasi Biskuit Tinggi Serat (Kajian Proporsi Bekatul Jagung : Tepung Terigu dan Penambahan Baking Powder)*. *Jurnal Pangan dan Agroindustri* Vol. 2 No 3 p.224-231, Juli 2014
- Siagian, A. 2004. *Epidemiologi Gizi*. Jakarta: Penerbit Erlangga.
- Smeltzer et al, 2008. *Buku Ajar Keperwata Medikal Bedah*. Jakarta : BukuKedokteranEGC
- Soegondo, S., 2004, *Pengobatan dengan Insulin, dalam Noer, S., Ilmu Penyakit Dalam, Jilid 1, Edisi III*, Cetakan ke-7, 665-667, Balai Penerbit Fakultas Kedokteran Universitas Indonesia, Jakarta.

- Subagjo, A. 2007. *Manajemen Pengolahan Roti dan Kue*. Yogyakarta : Graha Ilmu.
- Subarna. 1992. *Baking Technology. Pelatihan Singkat Prinsip-prinsip Teknologi Pangan Bagi Food Inspector*. Pusat Antar Universitas Pangan dan Gizi. IPB. Bogor.
- Sudaryanto, A., Setiyadi, N. A., & Frankilawati, D. A. (2014). *Hubungan antara pola makan, genetik, dan kebiasaan olahraga terhadap kejadian diabetes melitus tipe ii di wilayah kerja Puskesmas Nusukan Banjarsari*. Prosiding SNST Journal, 1(1), 19-24.
- Sunarni, T., Pramono, S. & Asmah, R., 2007, *Flavonoid antioksidan penangkap radikal dari daun kepel (Stelechocarpus burahol (Bl.) Hook f. & Th.)*, Majalah Farmasi Indonesia, 18(3), 111 - 116.
- Suprihatin. 2012. *Kepatuhan Kontrol Dengan Tingkat Kadar Gula Darah Pasien Diabetes Mellitus Di Rumah Sakit Baptis Kediri*. Jurnal. Kediri
- Suryani., Rosdiana, Dani., Christianto, Erwin. 2016. *Gambaran Status Gizi Pasien Diabetes Mellitus Tipe 2 di Bangsal Penyakit Dalam RSUD Arifin Achmad Provinsi Riau*. Artikel Penelitian
- Toma, M.M., Galinina, N., Vecele I., Pitrans, B. 2006. *The impact of selenium on growth and metabolism of probiotics*. Foodmicro 2006, Book of Abstracts. Bologne, Italy, p. 372.
- Toole, P. W. O., and Cooney, J. C., 2008. *Probiotics Bacteria Influence The Composition and Function of The Intestinal Microbiota*. Review Article. Ireland (IE).
- Trinidad, J.C., David, D.C., Ollikainen, N., Cary, M.P., Burlingame, A.L., Kenyon, C . 2010. *Widespread Protein Aggregation as an Inherent Part of Aging in C. elegans*. PLoS Biol 8(8): e1000450. <https://doi.org/10.1371/journal.pbio.1000450>
- Wang, Y.P., Liang, Y. , and Chen, J.C. 2009. *Utilisation of Potato Leaves and Organophilic Montmorillonite for the Preparation of Superabsorbent Composite under Microwave Irradiation*. Polymers and Polymer Composite, Vol.17, No.7.
- Waspadji, S., Suyono, S., Sukardji, K., Moenarko, R. 2003. *Indeks Glikemik Berbagai Makanan Indonesia*. Fakultas Kedokteran Universitas Indonesia, Jakarta.
- Widowati, Andristian, Andri., Basito., dan Esti. 2014. *Kajian Karakteristik Sensoris dan Fisikokimia Opak Ketan (Oryza sativa glutinosa) yang*

Difortifikasi dengan Kacang Hijau (Vigna radiata L). Jurnal Teknosains Pangan Vol 3 No 2.

- Widowati, S. 2008. *Pengolahan Beras Pratanak. Informasi Ringkas Bank Pengetahuan Padi Indonesia.* <http://pascapanen.litbang.deptan.go.id> . Diakses tanggal 16 Februari 2015 Pukul 10.00.
- Winarno, F. G. 1993. *Pangan Gizi, Teknologi dan Konsumen.* Gramedia Pustaka Utama. Jakarta.
- Winarno, F. G. 1997. *Kimia Pangan dan Gizi.* Gramedia Pustaka Utama. Jakarta
- Wronkowska, M., Smietana, M.S., Krupa, U., and Biedrzycka, E., 2006. *In Vitro Fermentation of New Modified Starch Preparations-Changes of Microstructure and Bacterial End-Products.* Enzyme and Microbial Technology. 40(1): 93-99.
- Yulianto, W.A., Susiati, M., dan H. A. N. Adhini., 2018. *Evaluation of Resistant Starch, Glycemic Index and Fortificants Content of Premix Rice Coated With Various Concentrations and Types of Edible Coating Materials.* IOP Conf. Ser.: Earth and Environ. Sci. 102.
- Yunisa. 2013. *Kajian Konsentrasi Koji Bacillus Subtilis dan Waktu Fermentasi Terhadap Karakteristik Tepung Ubi Jalar yang Dimodifikasi dan Aplikasinya dalam Pembuatan Biskuit, (Skripsi)* Jurusan Teknologi Pangan Fakultas Teknik Universitas Pasundan. Bandung.
- Zaragoza, E.F, Riquelme-Navarrete, M.J, Sanchez-Zapata, E., Perez-Alvarez, J.A. 2010. *Resistant starch as functional ingredient: A review.* Food Research International. 43(4): 931-942. analysis. J Intern Med. 2007 Aug; 262(2):208–14.