

DAFTAR PUSTAKA

- (t.thn.). Dipetik July 22, 2019, dari The Good Scents Company:
<http://www.thegoodscentscopy.com>
- Adhi, R. (2014). *Analisis Zat Gizi dan Uji Hedonik Brownies Kukus Substitusi Bekatul Sebagai Makanan Sumber Serat*. Depok: Fakultas Kesehatan Masyarakat, Program Studi Gizi-Universitas Bakrie.
- Ansorena, D., Gimeno, O., Astiasaran, I., & Bello, J. (2000). Analysis of Volatile Compounds by GC-MS of a Dry Fermented Sausage: chorizo de Pamplona. *Food Research International*, 67-75.
- Arsa, S., & Theerakulkait, C. (2018). Preparation, Aroma characteristics and Volatile Compounds of Flavorings From Enzymatic Hydrolyzed Rice Bran Protein Concentrate. *Science Food and Agricultural*, 98(12), 4479-87.
- Badan, P. S. (2018). *Luas Panen dan Produksi Padi di Indonesia 2018 (Perbaikan Metodologi dan Perhitungan Data Produksi Beras dengan Metode Kerangka Sampel Area)*. Jakarta: Badan Pusat Statistik.
- Belgis, M. (2016). *Profil Komponen Volatil dan Deskripsi Sensori Flavor dari Beberapa Kultivar Durian (Durio zibethinus Murr.) dan Lai (Durio kutejensis Hassk.)*. Bogor: Doctoral Disertation, Progam Studi Ilmu Pangan-Institut Pertanian Bogor.
- Bocharova, O., Reshta, S., & Eshtokin, V. (2016). Toluene and Benzyl Alcohol Formation in Fruit Juice Containing Benzoates. *Journal of Food Processing and Preservation*, 1-8.
- Bolarinwa, I. F., Hanis-Syazwani, M. G., & Muhammad, K. (2019). Optimisation of Improtant Processing Condition for Rice Bran Sourdough Fermentation Usis Lactobacillus plantarum. *Foods and Raw Materials*, 131-142.
- Chinnici, F., Guerrero, E. D., Sonni, F., Natali, N., Marin, R. N., & Riponi, C. (2009). Gas Chromatography-Mass Spectrometry (GC-MS) Characterization of Volatile Compounds in Quality Vinegars with Protected European Geographical Indication. *Journal of Agricultural And Food Chemistry* , 4784-4792.

- Coghe, S., Benoot, K., Delvaux, F., Vanderhaegen, B., & Delvaux, F. R. (2004). Ferulic Acid Release and 4-Vinylguaiacol Formation During Brewing and Fermentation: Indication for Feruloyl Esterase Activity in *Saccharomyces cerevisiae*. *Journal of Agricultural and Food Chemistry*, 602-608.
- Culleré, L., Escudero, A., Cacho, J., & Ferreira, V. (2014). Gas Chromatography–Olfactometry and Chemical Quantitative Study of the Aroma of Six Premium Quality Spanish Aged Red Wines. *Journal of Agricultural and Food Chemistry*, 1653-1660.
- Dewi, R. S., & Aziz, S. (2011). Isolasi *Rhizopus oligosporus* pada Beberapa Inokulum Tempe di Kabupaten Bayumas. *Jurnal Molekul*, 6(2), 93-104.
- Dong, L., Hou, Y., Li, F., Piao, Y., Zhang, X., Zhang, X., et al. (2014). Characterization of Volatile Aroma Compounds in Different Brewing Barley Cultivars. *Journal of Science of Food and Agricultural*, 915-921.
- Fauziyah, S. (2016). *Peningkatan Total Fenolik dan Aktivitas Antioksidan Bekatul Fermentasi Dari Varietas Padi Inpari 6, Inpari 30, dan Inpara 1 Menggunakan Rhizopus oligosporus*. Jakarta: Program Studi Ilmu dan Teknologi Pangan-Universitas Bakrie.
- Flavornet*. (t.thn.). Dipetik August 1, 2019, dari Flavornet: <http://flavornet.org/flavornet.html>
- Goodner, K. (2007). Practical Retention Index Models of OV-101, DB-1, DB-5, and DB-Wax for Flavor and Fragrance compounds. *LWT*, 951-958.
- Hang, M.-Q., Zou, Q.-Q., Tian, H.-Y., Sun, B.-G., & Chen, H.-T. (2012). Analysis of Volatile Components from *Dictyophora rubrovolota* Zang, ji et liou. *Procedia Engineering*, 240-249.
- Hyder, F., Petroff, O. A., Mattson, R. H., & Rothman, D. L. (1999). Localized 1H NMR Measurements of 2-Pyrrolidinone in Human Brain In Vivo. *Magnetic Resonance in Medicine*, 889-896.
- Juliano, B. O., & Bechtel, D. B. (1985). *Rice Chemistry and Technology: The Rice Grain and Its Gross Composition*. United State: AACC.
- Katina, K., Liukkonen, K. H., Kaukivirta-Norja, A., Adlercreutz, H., Heinonen, S. M., Lampi, A. M., et al. (2007). Fermentation-Induced Changes in the

- Nutritional Value of Native or Germinated Rye. *Journal of Cereal Science*, 46(3), 348-355.
- Kesselmeier, J., & Staudt, M. (1999). Biogenic Volatile Organic Compounds (VOC): an Overview on Emission, Physiology and Ecology. *Journal of Atmospheric Chemistry*, 23-88.
- Kim, T. H., Shin, J. H., Baek, H. H., & Lee, H. J. (2001). Volatile Flavour Compounds in Suspension Culture of *Agastache rugosa* Kuntze (Korean Mint). *Journal of The Science of Food and Agriculture*, 569-575.
- Lee, S. M., Hwang, Y. R., Kim, M. S., Chung, M. S., & Kim, Y.-S. (2019). Comparison of Volatile and Nonvolatile Compounds in Rice Fermented by Different Lactic Acid Bacteria. *Molecules*, 1-15.
- Lee, S. M., Lim, H. J., Chang, J. W., Hurh, B.-S., & Kim, Y.-S. (2018). Investigation on The Formations of Volatile Compounds, Fatty Acids, and γ -lactones in White and Brown Rice During Fermentation. *Food Chemistry*, 269, 347-54.
- Li, C., Li, W., Chen, X., Feng, M., Rui, X., Jiang, M., et al. (2014). Microbiological, Physicochemical and Rheological Properties of Fermented Soymilk Produced with Exopolysaccharide (EPS) Producing Lactic Acid Bacteria Strains. *LWT-Food Science and Technology*, 477-485.
- Li, H., Tao, Y. S., Wang, H., & Zhang, L. (2007). Impact odorants of Chardonnay dry white wine from Changli County (China). *European Food Research and Technology*, 287-292.
- Liu, M., Liu, J., He, C., Song, H., Liu, Y., Zhang, Y., et al. (2017). Characteristic and Comparison of Key Aroma-Active Compounds of Cocoa Liquors from Five Different Areas. *International Journal of Food Properties*, 2396-2408.
- Liu, X.-S., Liu, J.-B., Yang, Z.-M., Song, H.-L., Liu, Y., & Zou, T.-T. (2014). Aroma-Active Compounds in Jinhua Ham Produced With Different Fermentation Periods. *Molecules*, 19097-19113.

- Lombion, S., Comte, A., Tatu, L., Brand, G., Moulin, T., & Millot, d. J.-L. (2009). Pattern of Cerebral Activation During Olfactory and Trigeminal Stimulations. *Human Brain Mapping*, 821-828.
- Lopes, D., Strobi, H., & Kolodziejczyk, P. (2004). 14-Methylpentadecanone-15-Lactone (Muscolide): A new Macrocyclic Lactone From The Oil of *Angelica archangelica* L. *Chemistry & Biodiversity*, 1880-1887.
- Maarse, H. (1991). *Volatile Compound in Food and Beverages*. New York: Marcel Dekker, Inc.
- Malekian, F., Rao, R., Priyanwivatkoool, W., Marshal, W., & Windhauser, M. A. (2000). *Lipase and Lipoxygenase Activity, Functionally and Nutrient Losses in Rice Bran During Storage*. Los Angeles: Louisiana Agricultural Experiment Station.
- Mitsuda, H., Yasumoto, K., & Iwami, K. (1968). Analysis of Volatile Components in Rice Bran. *Agricultural and Biological Chemistry*, 32(4), 453-58.
- Mosciano, G. (1991). *Butyrolactone*. Dipetik July 22, 2019, dari The Good Scents Company: 1
- Ndiaye, N. D., Lebrun, M., & Dornier, M. (2014). Volatile compounds of ditax fruit (*Detarium senegalense* J.F. Gmel) from Senegal. *Fruits Journal*, 181-188.
- Nurtiana, W., Budjianto, S., Nuraida, L., & Dewi, F. N. (2018). Bekatul Beras Sebagai Pencegah Kanker Kolon. *Jurnal Pangan*, 26(3), 43-54.
- Oktriani, A. (2018). *Perubahan Komponen Bioaktif Bekatul Fermentasi dari Varietas Padi Inpari 30 dan Beras Hitam Menggunakan Rhizopus oryzae, Rhizopus oligosporus dan kombinasinya*. Jakarta: Program Studi Ilmu dan Teknologi Pangan, Fakultas Teknik dan Ilmu Komputer-Universitas Bakrie.
- Osorio, C., Duque, C., Suarez, M., Salamanca, L. E., & Uruena, F. (2002). Free, glycosidically bound, and phosphate bound flavor constituents of badea (*Passiflora quadrangularis*) fruit pulp. *Journal of Separation Science*, 147-154.

- Paravisini, L., Prot, A., Gouttefangeas, C., Moretton, C., Nigay, H., Dacremont, C., et al. (2015). Characterisation of the Volatile Fraction of Aromatic Caramel Using Heart-Cutting Multidimensional Gas Chromatography. *Food Chemistry*, 281-289.
- Patil, Y., Junghare, M., & Muller, N. (2016). Fermentation of Glycerol by *Anaerobium Acetethylicum* and Its Potential Use in Biofuel Production. *Microbial Biotechnology*, 203-216.
- Pozo-Bayón, M. A., Ruíz-Rodríguez, A., Pernin, K., & Cayot, N. (2007). Influence of Eggs on the Aroma Composition of a Sponge Cake and on the Aroma Release in Model Studies on Flavored Sponge Cakes. *Journal of Agricultural and Food Chemistry*, 1418-1426.
- Razak, D. L., Rashid, N. Y., Jamaluddin, A., Sharifudin, S. A., & Long, K. (2015). Enhancement of Phenolic Acid Content and Antioxidant Activity of Rice Bran Fermented with *Rhizopus oligosporus* and *Monascus purpureus*. *Biocatalysis and Agricultural Biotechnology*, 4(1), 33-38.
- Razak, D. L., Rashid, N. Y., Jamaluddin, A., Sharifudin, S. A., Kahar, A. A., & Long, K. (2017). Cosmeceutical Potentials and Bioactive Bompounds of Rice Bran Fermented with Single and Mix Culture of *Aspergillus oryzae* and *Rhizopus oryzae*. *Journal of The Saudi Society of Agricultural Sciences*, 16(2), 127-134.
- Reineccius, G. (2005). *Flavor Chemistry and Technology*. Boca Raton: CRC Press.
- Rodriguez-Leon, J. A., Carvalho, J. C., Pandey, A., Soccol, C. R., & Rodriguez-Fernandez, D. E. (2018). Kinetics of The Solid-State Fermentation Process. *Current Development in Biotechnology and Bioengineering*, 57-82.
- Shetty, K., Paliyath, G., Pometto, A., & Levin, R. E. (2006). *Food Biotechnology*. New York: Taylor & Francis Group.
- Shi, Y., Wang, L., Fang, Y., Wang, H. P., Tao, H. L., Pei, F., et al. (2018). A Comprehensive Analysisi of Aroma Compounds and Microstructure Changes in Brown Rice During Roasting Process. *LWT - Food Science and Technology*, 613-621.

- Soccol, C. R., Costa, E. S., Letti, L. A., Karp, S. G., Woicrechowski, A. L., & Vandenberghe, L. P. (2017). Recent Development and Innovation in Solid-State Fermentation. *Biotechnology Research and Innovation*, 1(1), 52-71.
- Sukhontara, S., Theerakulkait, C., & Miyazawa, M. (2009). Characterization of Volatile Aroma Compounds from Red and Black Rice Bran. *Journal of Oleo Science*, 58(3), 155-161.
- Takahashi, T., Mizui, K., & Miyazawa, M. (2010). Volatile Compounds with Characteristic Odour in Moso-Bamboo stems (*Phyllostachys pubescens* Mazel ex Houz. De ehaie). *Phytochemical Analysis*, 489-495.
- Tamura, H., Boonbumrung, S., Yoshizawa, T., & Varayanond, W. (2000). Volatile Components of the Essential Oils in the Pulp of Four Yellow Mangoes (*Mangifera indica* L.) in Thailand. *Food Science Technology Research*, 68-73.
- Tang, H., Ma, J.-K., Chen, L., Jiang, L.-W., Xie, J., Li, P., et al. (2018). GC-MS Characterization of Volatile Flavor Compounds in Stinky Tofu Brine by Optimization of Headspace Solid-Phase Microextraction Condition. *Molecules*, 1-14.
- Thammarat, P., Kulsing, C., Wongravee, K., Leepipatpiboon, N., & Nhujak, T. (2018). Identification of volatile compounds and selection of discriminant markers for elephant dung coffee using static headspace gas chromatography–mass spectrometry and chemometrics . *Molecules*, 1910-1924.
- Tsugita, T., Kurata, T., & Fujimaki, M. (1978). Volatile Components in the Steam Distillate of Rice Bran: Identification of Neutral and Basic Compounds. *Agricultural Biology and Chemistry*, 42(3), 643-51.
- Wang, Z.-X., Zhuge, J., Fang, H., & Prior, B. A. (2001). Glycerol Production by Microbial Fermentation: A Review. *Biotechnology Advance*, 201-223.
- Welke, J. E., Manfroi, V., Zanusi, M., Marcelo, Lazarotto, & Zini, C. A. (2012). Characterization of the volatile profile of Brazilian Merlot wines through comprehensive two dimensional gas chromatography time-of-flight mass spectrometric detection. *Journal of Chromatography A*, 124-139.

- Wu, S., Xu, T., & Akoh, C. C. (2014). Effect of Roasting on the Volatile Constituents of *Trichosanthes kirilowii* seeds. *Journal of Food and Drug Analysis*, 310-317.
- Xia, Q., Wang, L., Huang, P., & Li, Y. (2016). Characterization of Volatile Compound Profiling of Germinated Brown Rice Revealed by Headspace Solid-phase Micro Extraction Coupled to Gas Chromatography Mass Spectrometry. *International Proceeding of Chemical, Biological and Environmental Engineering*, 95, 62-67.
- Yang, D. S., Lee, K. S., Jeong, O.-Y., Kim, K.-J., & Kays, S. J. (2008). Characterization of Volatile Aroma Compounds in Cooked Black Rice. *Journal of Agricultural and Food Chemistry*, 235-240.
- Yang, D. S., Shewfelt, R. L., Lee, K. S., & Kays, S. J. (2008). Comparison of Odor-Active Compounds from Six Distinctly Different Rice Flavor Types. *Journals of Agricultural and Food Chemistry*, 56(8), 2780-87.
- Zeng, M., Zhang, L., He, Z., Qin, F., Tang, H., Huang, X., et al. (2012). Determination of Flavor Components of Rice Bran by GC-MS and Chemometrics. *Analytical Methods Journal*, 4(2), 539-45.