

DAFTAR PUSTAKA

- Adeleke, O. R., Adiamo, O. Q., & Fawale, O. S. (2017). Nutritional, Physicochemical, and Functional Properties of Protein Concentrate and Isolate of Newly-Developed Bambara Groundnut (*Vigna subterranea* L.) Cultivars. *Food Science & Nutrition*. Vol. 6, 229-242.
- Adhika, D. R., Anindya, A. L., Tanuwijaya, V. V., & Rachmawati, H. (2018). Teknik pengamatan sampel biologi dan non-konduktif menggunakan scanning electron microscopy. In *Prosiding Seminar Nasional Instrumentasi, Kontrol Dan Otomasi* (pp. 53-58).
- Agustina, R. (2016). Invigorasi dan Tingkat Populasi untuk Peningkatan Produksi dan Mutu Benih Kacang Bambara (*Vigna subterranea* L. Verdc.) Akses Sumedang dan Tasikmalaya.
- Astuti, R. M., Palupi, N. S., Suhartono, M. T., Lioe, H. N., Kusumaningtyas, E., & Cempaka, L. (2022). Karakterisasi Fisiko-Kimia Biji dan Kulit Ari Kacang Bogor Asal Jampang-Sukabumi Jawa Barat. *Jurnal Teknologi dan Industri Pangan*, 33(2), 178-188.
- Astuti, R. M., Palupi, N. S., Suhartono, M. T., Lioe, H. N., Kusumaningtyas, E., & Subekti, D. T. (2023). Effect of extrusion processing and simulated human digestion on the allergenicity of bambara groundnut protein. *International Journal of Food Science & Technology*, 58(9), 4551-4561.
- Astuti, R. M., Palupi, N. S., & Zakaria, F. R. (2016). Allergic reactivity of bambara groundnut (*Vigna subterranea*) proteins. *Food and Agricultural Immunology*, 27(4), 535-546.
- Awosika, T. (2018). Structure-function properties of pea-protein derived peptides with inhibitory activities against gastrointestinal enzymes.
- Baskoro, M. G. T. (2016). Analisis Pertumbuhan pada Berbagai Akses Benih Kacang Bambara (*Vigna subterranea* (L.) Verdcourt).

- Becker, W. M., Petersen, A., & Jappe, U. (2018). Peanut allergens: new consolidated findings on structure, characteristics, and allergome. *Allergologie select*, 2(1), 67.
- Carter, C. B., & Williams, D. B. (Eds.). (2016). *Transmission electron microscopy: Diffraction, imaging, and spectrometry*. Springer.
- Dubiela, P., Kabasser, S., Smargiasso, N., Geiselhart, S., Bublin, M., Hafner, C., ... & Hoffmann-Sommergruber, K. (2018). Jug r 6 is the allergenic vicilin present in walnut responsible for IgE cross-reactivities to other tree nuts and seeds. *Scientific reports*, 8(1), 11366.
- França, A. F. J., Araújo, J. N., Santos, Y. Q., Carelli, G. S. C., Silva, D. A., Amorim, T. M. L., ... & Uchôa, A. F. (2021). Vicilin from *Anadenanthera colubrina* Seeds: An alternative tool to combat *Callosobruchus maculatus*. *Saudi Journal of Biological Sciences*, 28(9), 5229-5237.
- Goldring, J. D. (2015). Methods to concentrate proteins for protein isolation, proteomic, and peptidomic evaluation. In *Detection of Blotted Proteins: Methods and Protocols* (pp. 5-18). New York, NY: Springer New York.
- González-Blanco, L., Diñeiro, Y., Díaz-Luis, A., Coto-Montes, A., Oliván, M., & Sierra, V. (2021). Impact of extraction method on the detection of quality biomarkers in normal vs. DFD meat. *Foods*, 10(5), 1097.
- Gouda, M., & Bekhit, A. E. D. A. (2022). Allergenicity risks associated with novel proteins and rapid methods of detection. In *Alternative proteins* (pp. 379-406). CRC Press.
- Hahn, K. K., Schuppe, M. C., Hollstein, M. M., Forkel, S., & Buhl, T. (2025). Comparison of the new RIDA qLine Allergy multiparameter immunoblot and the ImmunoCAP Specific IgE test for the identification of clinically relevant food and aeroallergen allergies. *Frontiers in Allergy*, 5, 1496882.
- Herzik Jr, M. A., Wu, M., & Lander, G. C. (2019). High-resolution structure determination of sub-100 kDa complexes using conventional cryo-EM. *Nature communications*, 10(1), 1032.

- Hlanga, N. C., Modi, A. T., & Mathew, I. (2021). Evaluating Nutritional Content Among Bambara Groundnut Lines. *Journal of Food Composition and Analysis*, 102.
- IDOWU, O. S., Idoko, D. O., Ogundipe, S. O., & Mensah, E. (2025). Optimizing SDS-PAGE for Accurate Protein Characterization in Nutritional Research and Food Quality Assessment. *International Journal of Innovative Science and Research Technology*, 10(1).
- Likittrakulwong, W., Poolprasert, P., & Srikaeo, K. (2021). Effects of extraction methods on protein properties obtained from paddy rice and germinated paddy rice. *PeerJ*, 9, e11365.
- Manzanilla-Valdez, M. L., Ma, Z., Mondor, M., & Hernández-Álvarez, A. J. (2024). Decoding the duality of Antinutrients: Assessing the impact of protein extraction methods on plant-based protein sources. *Journal of Agricultural and Food Chemistry*, 72(22), 12319-12339.
- Oluwajuyitan, T. D., & Aluko, R. E. (2024). Structural and functional properties of fava bean legumin and vicilin protein fractions. *International Journal of Food Science and Technology*, 59(9), 6698-6716.
- Palupi, N. S., Sitorus, S. R., & Kusnandar, F. (2015). Perubahan alergenitas protein kacang kedelai dan kacang bogor akibat pengolahan dengan panas. *Jurnal Teknologi dan Industri Pangan*, 26(2), 222-231.
- Pitre, M., L'Hocine, L., Achouri, A., Blaquièrre, M., & Des Roches, A. (2020). Immunoglobulin E-binding pattern of canadian peanut allergic children and cross-reactivity with almond, hazelnut and pistachio. *Biomolecules*, 10(8), 1091.
- Pomés, A., Davies, J. M., Gadermaier, G., Hilger, C., Holzhauser, T., Lidholm, J., ... & Goodman, R. E. (2018). WHO/IUIS Allergen Nomenclature: Providing a common language. *Molecular immunology*, 100, 3-13.
- Rivera, J., Siliveru, K., & Li, Y. (2024). A comprehensive review on pulse protein fractionation and extraction: Processes, functionality, and food

applications. *Critical Reviews in Food Science and Nutrition*, 64(13), 4179-4201.

Roman-Mateo, A., Rodríguez de Haro, E., Berral-Hens, J. M., Morales-Santana, S., & Jiménez-López, J. C. (2022). Comparative analysis of molecular allergy features of seed proteins from soybean (*Glycine max*) and other legumes extensively used for food.

Spehner, D., Steyer, A. M., Bertinetti, L., Orlov, I., Benoit, L., Pernet-Gallay, K., ... & Schultz, P. (2020). Cryo-FIB-SEM as a promising tool for localizing proteins in 3D. *Journal of structural biology*, 211(1), 107528.

Wiederstein, M., Baumgartner, S., & Lauter, K. (2023). Soybean (*Glycine max*) allergens— a review on an outstanding plant food with allergenic potential. *ACS Food Science & Technology*, 3(3), 363-378.