

DAFTAR PUSTAKA

- Andarwulan, N., Kusnandar, F., & Herawati, D. (2011). *Analisis Pangan*. Dian Rakyat: Jakarta.
- Astuti, S., Suharyono, S., Anayuka, S. T. (2018). Sifat Fisik dan Sensori Flakes Pati Garut dan Kacang Merah dengan Penambahan Tiwul Singkong. *Jurnal Penelitian Pertanian Terapan*, 8(2), 1–12.
- Azzahra, N.N. (2017). Pengaruh Jumlah Jamur Shiitake dan Jumlah Konsentrasi *Isolated Soy Preotein* (ISP) Terhadap Karakteristik Vegetarian Meat. *Institutional Repositories & Scientific Journal*. Universitas Pasudan.
- Bartoshuk, L. M., Duffy, V. B., & Miller, I. J. (1994). *PTC/PROP tasting: anatomy, psychophysics, and sex effects*. *Physiology & Behavior*, 56(6), 1165-1171.
- Billaud, C., & Adrian, J. (2016). *Browning mechanisms in model systems: a review*. *Critical Reviews in Food Science and Nutrition*, 43(4), 507-532.
- Bobbitt, Z. (2020). *What Are Residuals in Statistic?*. Diakses di: <https://www.statology.org/residuals/>
- Breslin, P. A. (2013). *An Evolutionary Perspective on Food and Human Taste*. *Current Biology*, 23(9), 409–418.
- Carvalho, M. (2020). Effective Techniques for Sensory Evaluation and Consumer Research. *Journal of Sensory Studies*, 35(4), 1-15.
- Casadevall, A., & Perfect, J. R. (2018). *Cryptococcus neoformans*. American Society for Microbiology.
- Chang, T. (2009). An Updated Review of Tyrosinase Inhibitors. *International Journal of Molecular Science*, 10(6), 2440-2475.
- Chen, J., Zhao, X., Yue, T., Huang, H., & Wang, M. (2017). Nutritional value and chemical composition of shiitake mushroom (*Lentinus edodes*) cultivated on different substrates. *Journal of Food Composition and Analysis*, 62, 89-94.
- Cheung, P. C. K. (2010). The Nutritional and health benefits of mushrooms. *Nutrition Bulletin*, 35(4), 292-299.

- Chien, H. L., Huang, H. Y., & Chou, S. T. (2016). The Effect of *Agaricus blazei* and *Pleurotus eryngii* Polysaccharides on Enhancing Immunity and Inhibiting Tumor Growth In Mice. *Journal of Fucntional Foods*, 21, 203-213.
- Choudhary, D. K., Johri, B. N., Prakash, A., & Singh, P. K. (2011). *Ganoderma* diseases of perennial crops. Springer. 125-144.
- Cudmore, S. (2024). Milk Protein and Amino Acids. *Dairy Science & Technology Journal*, 56(2), 99-111.
- Cuixia, S., Jiao, G., Jun, H., Renyou, G., & Yapeng, F. (2021). Processing, [Quality](#), Safety, and Acceptance of Meat Analogue Products. *Engineering*, 7 (5), 674-678 .
- D'ischia, M., Wakamatsu, K., Napolitano, A., Briganti, S., Gracia-Borron, J., Kovacs, D., Meredith, P., Pezzella, A., Picardo, M., Sarna, T., Simon, J. D., & Ito, S. (2013). *Melanin and Melanogenesis: Methods, Standards, Protocol*. *Pigment Cell & Melanoma Research*, 26 (5), 616-633.
- Dale, H. (2024). Nutritional Composition of Common Foods. *Nutrition Research Journal*, 45(1), 34-47.
- David, W., & David, F. (2020). Analisis Sensori Lanjut Industri Pangan dengan R. Jakarta: Universitas Bakrie Press
- Delarue, J., & Lawlor, J. B. (2013). *Understanding Consumers of Food Products*. Woodhead Publishing
- Duffy, V. B., Backstrand, J. R., & Ferris, A. M. (1995). Olfactory dysfunction and related nutritional risk in free-living, elderly women. *Journal of the American Dietetic Association*, 95(8), 879-884.
- Farrimond, S. (2017). *The Science of Cooking*. DK Publishing: United States.
- Gholampour, A., & Ozbakkaloglu, T. (2019). A review of natural fiber composites: properties, modification and processing techniques, characterization, applications. *Journal of Materials Science*, 54(9), 6541-6561.
- Hecht, E. (2017). *Optics*. Pearson Education.
- Hernandez-Alvarez, A. J., & Gomez-Basauri, J. V. (2022). Amino Acid Composition of Poultry Eggs: A Review. *Poultry Science*, 101(12), 101871.

- Hernandez-Alvarez, A. J., Nosworthy, M. G., & Mondor, M. (2022). Amino Acid Profile and Bioavailability of Plant-Based Protein-Rich Products. *Plant Protein Foods*, 343-379.
- Karim, M. (2013). Analisis Tingkat Kesukaan Konsumen Terhadap Otak-otak Dengan Bahan Baku Ikan Berbeda. *Jurnal Balik Dewa*, 4(1), 25-31
- Koesoemawardani, Dyah. (2007). Analisis Sensori Rusip Dari Sungailiat-Bangka. *Jurnal Teknologi dan Industri Hasil Pertanian*, 12(2), 36-39.
- Koswara, S. (2005). *Teknologi Pengolahan Kedelai (Teori dan Praktek)*.
- Laksmi, R. Tri. (2012). Daya Ikat Air, pH, dan Sifat Organoleptik Chicken Nugget yang Disubstitusi Dengan Telur Rebus. *Indonesian Journal of Food Technology*, 1(1), 69-77.
- Langyan, S., Dar, Z. A., Khan, S. H., Zaid, A., & John, R. (2021). Nutritional and Health Benefits of Soy Protein. *Legume Science*, 3(1), e123.
- Langyan, S., Yadava, P., Khan, F. N., Dar, Z. A., Singh, R., & Kumar, A. (2022). Sustaining Protein Nutrition Through Plant-Based Foods. *Nutrition and Sustainable Diets*, 8, 772573.
- Lawless, H. T., & Heymann, H. (2010). *Sensory Evaluation of Food: Principles and Practices*. Springer.
- Lawless, H. T., & Heymann, H. (2013). *Sensory Evaluation of Food: Principles and Practices (2nd ed.)*. Springer.
- Lawrie, R. A., & Ledward, D. A. (2006). *Lawrie's Meat Science (7th ed.)*. Woodhead Publishing.
- Lawton, J. W., & Fanta, G. F. (2013). *Starch and fiber in wheat and other cereals*. Springer. 123-145.
- Liu, Y., Wu, X., Chen, X., & Li, J. (2020). Effects of High-temperature Cooking on The Maillard Reaction In Shiitake Mushrooms (*Lentinula edodes*): Formation of Melanoidins and Flavor Compounds. *Food Chemistry*, 310, 125949.

- Mancini, R. A., & Hunt, M. C. (2005). Current research in meat color. *Meat Science*, 71(1), 100-121.
- Marie, J. (2017). *The Comprehensive Guide to Dietary Proteins*. Health and Nutrition Press.
- Martins, S. I. F. S., Jongen, W. M. F., & Van Boekel, M. A. J. S. (2011). *A review of Maillard reaction in food and implications to kinetic modelling*. *Trends in Food Science & Technology*, 11(9-10), 364-373
- Meilgaard, M. C., Civille, G. V., & Carr, B. T. (1999). *Sensory Evaluation Techniques (3rd ed)*. CRC Press.
- Midayanto, D. N., & Yuwono, S. S. (2014). Penentuan Atribut Mutu Tekstur Tahu Untuk Direkomendasikan Sebagai Syarat Tambahan Dalam Standar Nasional Indonesia. *Jurnal Pangan dan Agroindustri*, 2(4), 259-267.
- Nosanchuk, J. D., & Casadevall, A. (2003). *The contribution of melanin to microbial pathogenesis*. *Cellular Microbiology*, 5(4), 203-223.
- Paslakis, G. (2020). *Prevalence and Psychopathology of Vegetarian and Vegan: Result from A Representative Survey in Germany*. National Library of Medicine. PubMed Central.
- Poore, J., Nemecek, T. (2018). *Reducing Foods's Enviromental Impacts Through Producers and Consumers*. *Science*. 360(6392), 987-992.
- Prescott, J. (2012). *Taste Matters: Why We Like the Foods We Do*. Reaktion Books.
- Schifferstein, H. N., & Desmet, P. M. (2008). Tools facilitating multi-sensory product design. *The Design Journal*, 11(2), 137-158.
- Setianingsih, D. (2017). Pengaruh Penambahan Telur terhadap Kualitas Produk Pangan. *Journal of Food Science and Technology*, 12(2), 145-153.
- Setyaningsih, D., A. Apriyantono, dan M. P. Sari. (2010). *Analisis Sensori Untuk Industri Pangan dan Agro Institut Pertanian Bogor Press*. Bogor Press: Bogor.
- Smith, D. M., & Mcdowell, L. R. (1991). *Principles of meat science*. Kendall Hunt.
- Spence, C. (2017). *Gastrophysics: The New Science of Eating*. Penguin Life.
- Starowicz, M., Poznar, K. K., & Zielinski, H. (2022). *What Are The Main Sensory Attributes That Determine The Acceptance of Meat Alternhatives?*. *Current Opinion in Food Science*. 48.

- Stoen, R. (2012). Bias and Expectation Effects in Sensory Evaluation: Implications for Testing Methodology. *Journal of Sensory Studies*, 27(5), 387-398.
- Stone, H., Bleibaum, R., & Thomas, H. (2012). *Sensory Evaluation Practices*. Academic Press.
- Tarwendah, I. P. (2017). Studi Komparasi Atribut Sensoris dan Kesadaran Merek Produk Pangan. *Jurnal Pangan dan Agroindustri*, 5(2), 66-73.
- Tornberg, E. (2005). *Effects of heat on meat proteins—Implications on structure and quality of meat products*. *Meat Science*, 70(3), 493-508.
- USDA. (2013). Water in Meat and Poultry. Diakses dari: <https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/water-meat-poultry>
- USDA. (2021). FoodData Central. U.S. Department of Agriculture. Diakses di: <https://fdc.nal.usda.gov/>
- USDA. (2021). What are proteins and what do they do?. National Institutes of Health (NIH), U.S. Department of Health and Human Services. Diakses di: <https://www.nichd.nih.gov/health/topics/proteins>
- Wang, M., & Zhao, R. (2023). A Review on Nutritional Advantages of Edible Mushrooms and Its Industrialization Development Situation in Protein Meat Analogue. *Journal of Future Foods*, 3(1), 1-7.
- Wang, X., Feng, T., Li, Z., Ding, Q., & Zhang, Z. (2021). Identification and Quantification of Flavor Compounds In Shiitake Mushrooms (*Lentinula edodes*) Using Gas Chromatography-mass Spectrometry (GC-MS) and High-performance Liquid Chromatography (HPLC). *Journal of Agricultural and Food Chemistry*, 69(3), 1234-1242.
- WHO/FAO/UNU. (2007). Protein and amino Acid Requirements In Human Nutrition. WHO Technical Report Series, 935.
- Wulandari, M., & Handarsari, E. (2010). Pengaruh Penambahan Bekatul Terhadap Kadar Protein Dan Sifat Organoleptik Biskuit. *Jurnal Pangan dan Gizi*, 1(2), 55-62

- Wulandari, Z., Arief, I. I. (2022). Review : Tepung Telur Ayam: Nilai Gizi, Sifat Fungsional dan Manfaat. *Jurnal Ilmu Produksi dan Teknologi Hail Peternakan*, 10(2), 62-68.
- Xiong, Y. L. (2014). *Protein and lipid oxidation in processed meat products*. John Wiley & Sons, Ltd. 203-228.
- Zandstra, E. H., Weegels, M. F., Van Spronsen, A. A., & Klerk, M. (2000). *Scoring or boring? Predicting boredom through repeated in-home consumption*. *Appetite*, 35(2), 145-156.
- Zandstra, E. H., Koelen, M. A., Van Laan, N., & Fischer, A. R. H. (2000). Gender Differences In Food Adventurism and Sensory Evaluation. *Appetite*, 35(1), 1-11.
- Zhang, J., Zhuang, Y., Zhang, X., & Han, W. (2012). Shiitake culinary-medicinal mushroom, *Lentinus edodes* (Agaricomycetes): a species with numerous bioactive compounds. *Food Science and Technology International*, 18(4), 273-283.
- Zhang, Y., Chen, Y., Liu, X., Wang, W., Wang, J., Li, X., & Sun, S. (2023). Preparation and Identification of Peptides with α -Glucosidase Inhibitory Activity from Shiitake Mushroom (*Lentinus edodes*) Protein. *Journal of Foods*, 12(13), 2534.
- Zhang, Y., Li, D., & Li, X. (2023). Amino Acid Profile of Shiitake Mushrooms (*Lentinula edodes*). *Food Chemistry*, 384, 132541.