

DAFTAR PUSTAKA

- Abdullah, M., Rehman, S. u., Zubair, H., Saeed, H., Kousar, S., & Shahid, M. (2003). Effect of Skim Milk in Soy Milk Blend on the Quality of Ice Cream. *Pakistan Journal of Nutrition*, 305-311.
- Achmad, F., Nurwantoro, & Mulyani, S. (2012). Daya Kembang, Total Padatan, Waktu Pelelehan dan kesukaan Es Krim Fermentasi Menggunakan Starter. *Animal Agricultur journal*, 1(2), 65-76. Retrieved from <https://media.neliti.com/media/publications/188692-ID-none.pdf>
- Ahanian, B., Pourahmad, R., & Mirahmadi, F. (2014). Effect of Subtituting Soy MilkI Instiated of skim Milk On Physicochemical and Sensory Properties of Sesame Ice Cream. *Indian.J.Sci.Res*, 7(1), 1134-1143. Retrieved from <https://www.researchgate.net/publication/267032246>
- Ahsan, S., Zahoor, T., Hussain, M., Khalid, N., Khaliq, A., & Umar, M. (2015). Preparaion and Quality Characterization of Soy Milk based Non-Dairy Ice Cream. *International Journal of Food and Allied Science*, 1(1). doi:10.21620/ijfaas.v1i1.5
- Ali, A., Wani, T. A., Wani, I. A., & Masoodi, F. A. (2016). Comparative study of the physico-chemical properties of rice and corn starches grown in Indian temperate climate. *Journal of the Saudi Society of Agricultural Sciences*, 15, 75-82. doi:10.1016/j.jssas.2014.04.002
- Arbuckle, W. S. (1986). *Ice Cream 4th Ed*. London: The Avi Publishing Company, Inc, Wesport Connecticut.
- Attalah, & Barakat, H. (2017). Preparation of Non-Dairy Soft Ice Milk with Soy Milk. *Advances in Dairy Research*, 5(2), 1-7. doi:10.4172/2329-888X.1000172
- Aydar, E. F., Tutuncu, S., & Ozcelik, B. (2020). Plant-based Milk Substitutes: Bioactive Compounds, Conventional and Novel Processes, Bioavailability Studies, and Health Effects. *Journal of Functional Food*, 70. doi:10.1016/j.jff.2020.103975
- Banarje, S., Pandey, R., Gorai, T., Shrivastava, S., & Haldar, S. (2019). Review on Soy Milk and Other Soy Milk Based Products. *International Research Journal of Food and Nutrition*, 1(1), 1-5. Retrieved from <https://scirange.com/pdf/28-irjfn-2018.pdf>
- Batista, N. N., Ramos, C. L., Pires, J. F., Moreira, S. I., Alves, E., Dias, D. R., & Schwan, R. F. (2019). Nondairy ice cream based on fermented yam (*Dioscorea* sp.). *Food Science & Nutrition*, 7, 1899–1907. doi:10.1002/fsn.3.1051
- Belawu, M. A. (2013). Rice- Coconut Yoghurt: Preparation, Nutritional and Sensory Qualities. *Asian Journal of Agriculture and Rural Development*, 3(12), 924-928. Retrieved from <http://aessweb.com/journal-detail.php?id=5005>

- Boonterm, A., Muangman, S., Thanakaew, A., Phianmongkhol, A., & Wirjantoro, T. I. (2012). Effect of Rice Types on Various Properties of Germinated Rice Ice Cream. *CMU.J.Nat.Sci.Special Issue on Agricultural & Natural Resources*, 11(1), 205-213.
- Bustamante, M., Delgado, M. M., Perez, L., Rodriguez, E., & Dominiguez, J. (2018). Analysis of Isoflavones in Foods. *Comprehensive Reviews in Food Science and Food Safety*, 17. doi:10.1111/1541-4337.12325
- Clarke, C. (2012). *The Science of Ice Cream*. United kingdom: RSC Publishing. Retrieved from https://books.google.co.id/books?id=_3QoDwAAQBAJ&lpg=PR15&ots=WRRVteqq2u&dq=effect%20aging%20time%20in%20ice%20cream&lr&hl=id&pg=PR3#v=onepage&q=effect%20aging%20time%20in%20ice%20cream&f=false
- Cook, K., & Hartel, R. (2011). Effect of Freezing Temperature and Warming Rate on Dendrite Break-up and Freezing Ice Cream Mix. *International Dairy Journal*, 21(6), 447-453. Retrieved from <https://sci-hub.se/10.1016/j.idairyj.2011.01.007>
- Cordle, C. (2004). Soy Protein Allergy: Incidence and Relative Severity. *The Journal of Nutrition*, 134(5), 12135-12195. doi:10.1093/jn/134.5.1213s
- Deosarkar, kalyankar, Pawshe, & Khedkar. (2016). Ice Cream: Composition and Health Effects. *The Encyclopedia of Food and Health*, 385-390. doi:DOI: 10.1016/B978-0-12-384947-2.00385-8
- Doesarkar, S., Khedkar, C., Khalyankar, S., & Sarode, A. (2016). Ice Cream : Use and Methods Manufactures. *The Encyclopedia of Food and Health*, 3, 391-397. doi:DOI: 10.1016/B978-0-12-384947-2.00384-6
- Fasiha, A., Imran, M., Gilani, S. A., Bashir, S., Khan, A. A., Khalil, A. A., . . . Mughal, M. H. (2018). Effect Of Dietary Soy and Its Constituen on Human Health: A Review. *Journal of Scientific Tchnology Research*, 12(2). Retrieved from <https://biomedres.us/pdfs/BJSTR.MS.ID.002239.pdf>
- Fawzia, H. R., & Omaima, M. D. (2017). Broken Rice for Production of Functional Ice Cream. *Ismailia Journal of Dairy Science & Technology*, 5(1), 21-27.
- Goff, D. (2018, April 18). Functionality of Soluble Proteins in Ice Cream.
- Goff, H. D., & Hartel, R. W. (2013). *Ice Cream* (7th ed.). New York: Springer.
- Hakim, L. (2013). penambahan Guar Gam pada Penambahan Es Krim Instan Ditinjau dari Viskositas, Overrun dan Kemampuan Meleleh. *Skripsi*.
- Hervelly. (2018). Pengaruh Konsentrasi Gelatin Ikan Patin (*Pangasius sp.*) dan Konsentrasi Susu skim terhadap Karakteristik Es Krim Ubi Jalar Ungu (*pomoea batatas L.*). *Pasundan Food Technology Journal*. Retrieved from <https://journal.unpas.ac.id/index.php/foodtechnology/article/view/1043/604>
- Jung, Y. S., & dkk. (2020). A brief history and spectroscopic analysis of soy isoflavones. *Food Sci Biotechnol*, 29(12), 1605–1617. Retrieved from <https://doi.org/10.1007/s10068-020-00815-6>

- Kant, R., & Arif, A. (2015). The Benefits of Consuming Soya milk- A Review. *Trends in Biosciences*, 8(5), 1159-1162. Retrieved from <https://www.researchgate.net/publication/307436295>
- Kemenkes. (2017). *Pengawasan Mutu Pangan*. Kementrian Kesehatan Republik Indonesia.
- Kohli, D., & dkk. (2017). Preservation and processing of soymilk: A review. *International Journal of Food Science and Nutrition*, 2(6), 66-70. Retrieved from https://www.researchgate.net/publication/327070494_Preservation_and_processing_of_soymlk_A_review
- Krizova, L., Dadakova, K., Kasparovska, J., & Kasparovsky, T. (2019). Review Isoflavons. *Molecules*, 24, 1076. Retrieved from <https://doi.org/10.3390/molecules24061076>
- Kwok, K. C., & Niranjana, K. (2007). Effect of Thermal Processing on Soymilk. *International Journal of Food Science and Technology*, 30, 263-295. doi:10.1111/j.1365-2621.1995.tb01377.x
- Lamothe, M., Mendoza, D. R., & Dahl, W. J. (2020, Oktober). *Plants-Based Milk: Rice*. Florida: IFAS Extension University. Retrieved from EDIS: <https://edis.ifas.ufl.edu>
- Lestari, L. A., Wildiana, R. A., Nisa, F. Z., Erwanto, Y., & Pranoto, Y. (2019). Physical, Chemical, and Sensory Properties of Ice Cream with the Substitution of Stabilizer with Gelatin from Various Sources. *Food and Pharmaceutical Sciences*, 7(3), 166-172.
- Makinen, O. E., Wanhalinna, V., Zaninni, E., & Arendt, E. K. (2016). Foods for Special Dietary Needs: Non-dairy. *Critical Reviews in Food Science and Nutrition*, 56(3), 339-349.
- Mamuja, C. F. (2016). *Pengawasan Mutu dan Keamanan Pangan*. Manado: Unsrat Press.
- Palanisamy, C. P., Cui, B., Zhang, H., Jayaraman, S., & Muthukaliannan, G. K. (2020). A Comprehensive Review on Cornstarch Based Nanomaterials: Properties, Simulation, and Applications. *Polymers*, 12, 1-27. doi:10.3390/polym12092161
- Patil, A. G., & Banerjee, S. (2017). effects, Variants of ice creams and their health. *MOJ Food Process Technol*, 4(2), 58-64. Retrieved from <http://medcraveonline.com/MOJFPT/MOJFPT-04-00088.pdf>
- Pereira, G. d., Resende, J. V., Abreu, L. R., Marcio, T., & Perrone, I. T. (2011). Influence of The Partial Substitution of Skim Milk Powder for soy Extract For Ice Cream Structure and Quality. *European Food Research and Technology*, 1093-1102. doi:10.1007/s00217-011-1483-z
- Pourahmad, R., & Bahareh, A. (2015). Production of Cocoa Flavored Soymilk Ice Cream. *WALIA journal*, 31(S4), 242-248.

- Pratiwi, K. I., Zaini, M. A., & Nazruddin. (2016). Pengaruh Konsentrasi Gel Buah Okra (*Abelmoschues esculentus* L.) Terhadap Mutu Es Krim Campuran Susu Sapi dan Susu Kedelai. *Jurnal Ilmu dan Teknologi Pangan*, 2(2). Retrieved from <http://jurnal.unram.ac.id/index.php/profood/index>
- Prihatin, N., Hamzah, F., & Yusmarini. (2018). Pemanfaatan Susu Kedelai sebagai Bahan Pensusubstitusi Susu Sapi dalam Pembuatan Es Krim Labu Kuning. *Jurnal Universitas Riau*, 5.
- Priya, R., Nelson, R. A., Ravichandran, K., & Anthony, U. (2019). Nutritional and functional properties of coloured rice varieties of South India: a Review. *Journal of Ethnic Foods*, 6(11). doi:10.1186/s42779-019-0017-3
- Rabo, A., & Dewidar. (2017). Broken Rice for Production of Functional Ice Cream. *Ismailia Journal of Dairy Science & Technology*, 5(1), 21-27.
- Rauf, R. (2015). *Kimia Pangan*. Yogyakarta: ANDI.
- Rohman, A., Helmiyati, S., Hapsari, M., & Setyaningrum, D. L. (2014). Rice in Health and Nutrition. *International Food Research Journal*, 21(1), 13-24. Retrieved from <http://www.ifrj.upm.edu.my/>
- Sethi, S., Tyagi, S., & Anurag, R. K. (2016). Plant-Based Milk Alternatives An Emerging Segment of Functional Beverages: A Review. *J Food Sci Technology*, 53(9), 3408–3423. doi:10.1007/s13197-016-2328-3
- Silva, L. R., Casari, A., Velasco, J., & Fakhouri, F. (2018). Nutritional Potential of Dehydrated Residues From Rice Milk Production. *IDS'2018 – 21st International Drying Symposium València, Spain, 11-14 September 2018* DOI: <http://dx.doi.org/10.4995/ids2018.20121St International Drying Symposium Editorial Universitas Politenica De Valencia>. Retrieved from <http://dx.doi.org/10.4995/ids2018.2018.7650>
- Simanungkalit, H., Indriyani, & Ulyarti. (2016). Kajian Pembuatan Es krim dengan Penambahan Kacang Merah (*Phaseolus Vulgaris* L). *Jurnal Penelitian Universitas Jambi Seri Sains*, 18(1), 20-26.
- Sofjan, R. P., & Hartel, R. W. (2004). Effects of Overrun on Structural and Physical Characteristics. *International Dairy Journal*, 14(3), 255-262. doi:10.1016/j.idairyj.2003.08.005
- Suprayitno, Kartikaningsih, & S, R. (2001). Pembuatan es krim dengan menggunakan stabilisator natrium alginat dari *Sargassum* sp. *Jurnal Makanan tradisional Indonesia*, 1(3), 23-27.
- Suseno, R., Palupi, N. S., & Prangdimurti, E. (2016). Alergenisitas Sistem glikasi Isolat Protein Kedelai-Fruktooligosakarida. *AgriTech*, 36(4). doi:10.22146/agritech
- Syed, Q. A., Anwar, S., Shukat, R., & Zahoor, T. (2018). Effects of different ingredients on texture of ice cream. *J Nutr Health Food Eng.*, 8(6), 422-435. doi:10.15406/jnhfe.2018.08.00305
- Uzuner, A. E., Kinik, O., Figen Korel, Yildiz, G., & Yerlikaya, O. (2016). Usage of Rice Milk in Probiotic Yoghurt Production. *Carpathian Journal of Food*

Science and Technology, 8(4), 5-25. Retrieved from <https://www.researchgate.net/publication/313602491>

Vanga, S. K., & Raghavan, V. (2018). How Well do Plant Based Alternatives Fare Nutritionally Compared to Cow's Milk? *J Food Sci Technol*, LV(1), 10-20. Retrieved from <https://doi.org/10.1007/s13197-017-2915-y>

Wang, T., Qin, G. X., Sun, Z. W., & Zhao, Y. (2014). Advances of research on Glycinin and B-Conglycinin: A Review of Tower Major Soybean Allergenic Proteins. *Food Science and Nutrition*, 54, 850-862. doi:10.1080/10408398.2011.613534

Warren, M., & Harte, R. (2018). Effects of Emulsifier, Overrun and Dasher Speed on Ice Cream Microstructure and Melting Properties. *journal of Food Science*, 00(00). doi:10.1111/1750-3841.13983

Wu, G. (2016). Dietary Protein Intake and Human Health. *Food and Function*, 7, 1251-1265. doi:10.1039/c5fo01530h

Zaheer, K., & Akhtar, M. H. (2017). An Updated Review of Dietary Isoflavones: Nutrition, Processing, Bioavailability and Impacts on Human Health. *Critical Reviews in Food Science and Nutrition*, 1-14. Retrieved from <https://www.researchgate.net/publication/283791348>