

DAFTAR PUSTAKA

- al-Husayn, Abu Muhammad. 1997. *Ma'alim Tanzil* (Dar Thibah, Majma' Malik Fahd, 1417 H-1997 M). Cet IV, jilid I, h. 216.
- Adewale, B., Kafayat, B., & Nosimot, B. (2013). Rice-Coconut yoghurt: preparation, nutritional and sensory qualities. *Asian J. Agric. Rural Dev.* 3 (2013), 924.
- Ahsan, S., Zahoor, T., Hussain, M., Khalid, N., Khalid, A., & Umar, M. (2015). Preparation and quality characterization of soy milk based non-dairy ice cream. *International Journal of Food and Allied Sciences*, Vol: 01, Issue: 01.
- Ali, Muchtar. (2016). Konsep Makanan Halal dalam Tinjauan Syariah dan Tanggung jawab Produk atas Produsen Industri Halal. *J Ahkam: Vol. XVI, No. 2*.
- AOAC. (2005). *Official Methode of Analysis of the Association Analytical Chemists*. Washington: Benjamin Franklin Station.
- AOAC. (2006). AOAC Official Method 989.05 Fat in Milk Modified Mojonnier Ether Extraction Method. AOAC.
- Arbuckle, W. S. and Marshall, R. T. 1996. Ice Cream. 5th Edition. Chapman and Hall, New York. 145.
- Atallah, A. A., & Barakat, H. (2017). Preparation of Non-Dairy Soft Ice Milk with Soy Milk. *Journal Advances in Dairy Research*, Volume 5: Issue 2. 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 Foods* 70, 103975.
- B.S. Tomar. (2014). Lactose intolerance and other disaccharidase deficiency. *journal Indian Pediatr.* 81, 876-880.
- Bayless, T., Brown, E., & Paige, D. (2017). Lactase Non-persistence and Lactose Intolerance. *Curr Gastroenterol*, 5:23.
- Belewu, M., Abdulsalam, K., Belewu, K., & Belewu, N. (2013). Rice Coconut Yoghurt: Preparation, Nutritional and Sensory Qualities. *Asian Journal of Agriculture and Rural Development*, 3(12): 924-928.
- Banerjee, 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*, vol. 01 Issue 01.
- Boonterm, A., Muangman, S., Thanakaew, A., Phianmongkhol, A., & Wirjantoro, T. I. (2012). Effect of Rice Types on Various Properties of Germinated Rice Ice Cream. *Journal National Special Issue on Agricultural and Natural Resources*, Vol. 11 (1).

- BSN-3713:2018. (2018). *SNI (Standar Nasional Indonesia) Es Krim-3713-2018*. Jakarta: Badan Standarisasi Nasional.
- David, W., & David, F. (2020). *Analisis Sensori Lanjut untuk Industri Pangan dengan R*. Jakarta: Universitas Bakrie Press.
- Deosarkar, S. S., Khedkar, C. D., Kalyankar, S. D., & Sarode, A. R. (2016). Ice Cream: Uses and Method of Manufacture. In: Caballero, B., Finglas, P., and Toldra, F. (eds.). *The Encyclopedia of Food and Health* , vol. 3, pp. 391-397. Oxford: Academic Press.
- Dream. (2021, Maret 14). Retrieved from Base Ingredient: Rice: <http://www.dreamplantbased.com/education>
- DREAM-b. (2021, Maret 15). *Dream Products*. Retrieved from Base Ingredient Rice: <http://www.dreamplantbased.com/>
- Failisnur. (2013). Karakteristik Es Krim Bengkuang Dengan Menggunakan Beberapa Jenis Susu. *Jurnal Litbang Industri*, Vol. 3: 11-20.
- Fatsecret Indonesia. (2022, Februari 21). Retrieved from <https://mobile.fatsecret.co.id/kalori-gizi/v-soy/soya-bean-milk-multi-grain/1-botol>.
- Fawzia, H., & Omaima, M. D. (2017). Broken Rice for Production of Functional Ice Cream. *Ismailia Journal of Dairy Science & Technology*; Suez Canal University, Volume 5 (1): 21-27.
- FDA, F. a. (n.d.). *Food Allergies: What You Need to Know*. Retrieved from U.S food and Drugs: <https://www.fda.gov/Food/ResourcesForYou/Consumers>
- Goff, H. D., & Hartel, R. W. (2013). *Ice Cream - Seventh Edition*. New York: Springer New York Heidelberg Dordrecht London. doi:10.1007/978-1-4614-6096-1
- Hartatie, E. S. (2011). Kajian Formulasi (Bahan Baku, Bahan Pemantap) dan Metode Pembuatan Terhadap Kualitas Es krim. *GAMMA*, Vol. 7 : 20-26.
- Indonesia, P. R. (2004). *PP No. 28 tahun 2004 tentang Keamanan, Mutu, dan Gizi Pangan*. Pemerintah RI.
- Ismail, M., Abou-Dobara, M., & Nawal, M. (2010). Functional Rice Rayeb Milk: Chemical, Microbiological and Sensory Properties. *Journal of Nutrition and Health Sciences*, 5(2), 1 – 12.
- Kemenkes. (2018). *Tabel Komposisi Pangan Indonesia*. Jakarta: Kementerian Kesehatan Republik Indonesia.
- Kemenkes. (2018). *Pengawasan Mutu Pangan*. Jakarta: Kementerian Kesehatan Republik Indonesia.
- Kohli, D., Kumar, S., Upadhyay, S., & Mishra, R. (2017). Preservation and processing of soymilk: A review. *International Journal of Food Science and Nutrition*, Volume 2; Issue 6; Page No. 66-70.

- Koyama, M., & Kitamura, Y. (2014). Development of a new rice beverage by improving the physical stability of rice slurry. *Journal of Food Engineering*, 131, 89-95. Retrieved from <http://dx.doi.org/10.1016/j>.
- Koxholt MMR, Eisenmann B, Hinrichs J (2001). Effect of the fat globule sizes on the meltdown of ice cream. *J Dairy Sci* 84:31-37
- Lamothe, M., Rivero-Mendoza, D., & Dahl, W. J. (2020). *Plant-Based Milks: Rice*. Florida: UF/IFAS FSNH20-50. Retrieved from <https://edis.ifas.ufl.edu>
- Mäkinen, O., Uniacke-Lowe, T., & O'Mahony, J. (2015). Physicochemical and acid gelation properties of commercial UHT-treated plant-based milk substitutes and lactose free bovine milk. *Food Chemistry*, 168, 630–638.
- Makinen, O., Wanhalinna, v., E, Z., & E. K. (2016). Foods for Special Dietary Needs: Non-dairy. *Critical Reviews in Food Science and Nutrition*, 56 (3): 339–349.
- Malik, T., & Panuganti, K. (2021, Mei 4). Retrieved from Lactose Intolerance: <https://www.ncbi.nlm.nih.gov/books/NBK532285/>
- Medicine, U. N. (2020, February 25). *Lactose intolerance*. Retrieved from <https://ghr.nlm.nih.gov/condition/lactoseintolerance>.
- Mulyani, D. R., Dewi, E. N., & Kurniasih, R. A. (2017). Karakteristik Es krim dengan Penambahan Alginat sebagai Penstabil. *J. Peng. & Biotek. Hasil Pi.*, Vol. 6 No. 3.
- Murphy, P., & Hendrich, S. (2002). Phytoestrogens in foods. *Advances in Food and Nutrition Research*, 44: 196-246.
- Muthayya, S., Sugimoto, J., Montgomery, S., & Maberly, G. (2014). An Overview of Global Rice Production. *Annals of the New York Academy of Sciences*, 1324:7–14.
- Nabulsi, M., Yazbeck, N., & Charafeddine, F. (2015). Lactose-free milk for infants with acute gastroenteritis in a developing country: study protocol for a randomized controlled trial. *Trials* 16, 46.
- O'Keefe, S., Bianchi, L., & Sharman, J. (2015). Soybean Nutrition. *SM Journal of Nutrition and Metabolism*, 1(2): 1006.
- Padma, M., Jagannadarao, P., Edukondalu, L., Ravibabu, G., & Aparna, K. (2018). Physico-chemical analysis of milk prepared from broken rice. *International Journal of Current Microbiology and Applied Sciences*, 7(2), 426–428.
- Pease Pudding. (2021). *Dairy Free Chocolate Ice Cream made with Rice Milk*: <https://www.google.com/amp/s/peasepudding.wordpress.com/2009/10/12/rice-milk-chocolate-ice-crem-amp>.
- Perera, C., Lu, Z., Sell, J., & Jane, J. (2001). Comparison of Physicochemical Properties and Structures of Sugary-2 Cornstarch with Normal and Waxy Cultivars. *Cereal Chem*, 78(3):249–256.
- Rauf, R. (2015). *Kimia Pangan*. Yogyakarta: ANDI.

- Rinjani, S., & Sobari, E. (2018). Homogenisasi Susu Beras Menggunakan Metode Pasteurisasi. *IRONS*, 187-193.
- Rolon, M. L., Bakke, A. J., Coupland, J. N., Hayes, J. E., & Roberts, R. F. (2017). Effect of fat content on the physical properties and consumer acceptability of vanilla ice cream. *J. Dairy Sci*, 100:5217-5227.
- Savaiano, D. (2014). Lactosa digestion from yogurt : Mechanisme and relevance. *Journal Clinical Nutrition* , 99 : 1251S - 1255S.
- Shihab, M.Quraish. 2002. *Tafsir al-Misbah, Pesan, Kesan, dan Keserasian Al-Qur'an*. Jakarta: Lentera hati
- Skryplonek, K., Henriques, M., Gomes, D., Viegas, J., Fonseca, C., Pereira, C., . . . Mituniewicz-Małek, A. (2019). Characteristics of Lactose-free Frozen Yogurt with K-Carrageenan and Corn Starch as Stabilizers. *Journal of Dairy Science*, Vol. 102 No. 9.
- SNI-01-3713-1995. (1995). *SNI (Standar Nasional Indonesia) Es Krim 01 - 3713 - 1995*. Jakarta: Badan Standarisasi Nasional.
- Sundari, Dian., Almasyhuri., Astuti, L. (2015). Pengaruh Proses Pemasakan Terhadap Komposisi Zat Gizi Bahan Pangan Sumber Protein. *Media Litbangkes*, Vol. 25 No 4: 235-242.
- Suri, S., Kumar, V., Prasad, R., Tanwar, B., Goyal, A., Kaur, S., Jaspreet. (2019). Considerations for development of lactose-free food. *Journal of Nutrition & Intermediary Metabolism* 15, 27–34.
- Syed, A. Q., Anwar, S., Shukat, R., & Zahoor, T. (2018). Effects of different ingredients on texture of ice. *Journal of Nutritional Health & Food Engineering*, Volume 8 Issue 6 - 2018.
- Vagadia, B. H., Vanga, S. K., Singh, A., Garipey, Y., & Raghavan, V. (2018). Comparison of Conventional and Microwave Treatment on Soymilk for Inactivation of Trypsin Inhibitors and In Vitro Protein Digestibility. *Mdpi Jourbal Foods*, 7, 6. doi:doi:10.3390/foods7010006.
- Vagadia, B. H., Vanga, S. K., & Raghavan, V. (2017). Inactivation methods of soybean trypsin inhibitor - A review. *Trends Food Sci. Technol*, 64, 115-125. Retrieved from <https://doi.org/10.1016/j.tifs.2017.02.003>
- Vanga, S. K., & Raghavan, V. (2018). How well do plant based alternatives fare nutritionally compared to cow's milk? *J Food Sci Technol*, 55(1):10–20. Retrieved from <https://doi.org/10.1007/s13197-017-2915-y>
- Wang , T., Qin, G., Sun, Z., & Zhao , Y. (2014). Advances of research on glycinin and Î²-conglycinin: a review of two major soybean allergenic proteins. *Crit Rev Food Sci Nutr*, 54: 850-862.
- Wehr, H. M., & Frank, J. F. (2004). *Standard Methods for the Examination of Dairy Products*. Washington, DC: American Public Health Association.
- Youngseung , L., Palika, D.-M. N., & Jean-Fra. (2019). Effect of rice variety and milling fraction on the starch gelatinization and rheological. *Food Sci*.

Technol, Campinas, 39(4): 1047-1051. doi:
<https://doi.org/10.1590/fst.17118>.

Yuwono, Yovita M., Pranata, F. S, Swasti, Y.R. (2020). Kualitas Es krim dengan Penambahan Tepung Biji Salak Pondoh. *FaST. Journal Sains dan Telnologi*.

Zujko, M., & Witkowska, A. (2014). Antioxidant potential and polyphenol content of beverages, chocolates, nuts, and seeds. *International Journal of Food Properties*, 17, 86–92.