

## DAFTAR PUSTAKA

- [AOAC] Association of Official of Analytical Chemist. 1995. *Official Methods of The Association of Official Chemist*. AOAC Inc., Virginia
- [BPOM] Badan Pengawas Obat dan Makanan. 2003. *Angka Kecukupan Gizi untuk Acuan Pelabelan Pangan Umum*.
- [FDA] Food and Drugs Administration. 2009. *Food For Human Consumption*.  
<http://www.accessdata.fda.gov/script/cdrh/cfdocs/cfCFR/CFRSearch.cfm?fr=101.54>. [2 Desember 2010]
- [FNB] Food and Nutrition Board. 2005. *Dietary Reference Intakes for Energy, Carbohydrate, Fiber, Fat, Fatty Acids, Cholesterol, Protein, and Amino Acids (Macronutrients)*. National Academic Press, Washington DC
- Aida FMNA, Shuhaimi M, Yazid M, dan Maaruf AG. 2009. Mushroom as a potential source of prebiotics: a review. *T Food Sci Technol* 20 : 567-575
- Akoh CC dan David BM. 2002. *Food Lipid 2<sup>nd</sup> edition*. Marcel Dekker Inc., New York
- Alexander IJ dan Hogberg P. 1980. Ectomycorrhizas of tropical angiospermous trees. *New Phytol* 102 : 541-549.
- Almatsier S. 2003. *Prinsip Dasar Ilmu Gizi*. Gramedia Pustaka Utama, Jakarta
- Alvarez-Parilla E, De La Rosa LA, Martinez NR, dan Aguilar GAG. 2007. Total phenol and antioxidant activity of commercial mushrooms from Chihuahua, Mexico. *Cienc Technol Aliment* 5(5) : 329-334
- Asp NG, Johansson CG, Hallmer H, dan Siljestrom. 1983. Rapid enzymatic assay of insoluble and soluble dietary fiber. *J Agric Food Chem* 31 : 476-482
- Barros L, Cruz T, Baptista P, Estevinho LM, dan Ferreira ICFR. 2008. Wild and commercial mushrooms as source of nutrients and nutraceuticals. *J Food and Chem Toxicol* 46 : 2742-2747
- Barros L, Ferreira MJ, Queiros B, Ferreira ICFR, dan Baptista P. 2007. Total phenols, ascorbic acid,  $\beta$ -carotene, and lycopene in Portuguese wild edible mushrooms and their antioxidant activities. *Food Chem* 103 : 413-419
- Bauer-Petrovska B. 2001. Protein fraction in edible macedonian mushroom. *Eur Food Res Technol* 212 : 469-472
- Bechoff A. 2010. Investigating Carotenoid Loss After Drying and Storage of Orange-Fleshed Sweet Potato. [thesis]. University of Greenwich, United Kingdom.
- Belitz HD dan Grosch W. 1999. *Food Chemistry*. Burghagen MM, Hadziyev D, Hessel P, Jordan S, dan Sprinz C (penerjemah). Springer, Verlag
- Boyer R. 2002. *Concepts in Biochemistry 2<sup>nd</sup> edition*. Brooks Cole, Thomson Learning, USA
- Chandra F. 2010. *Formulasi Snack Bar Tinggi Serat Berbasis Tepung Sorghum (Sorghum bicolor L), Tepung Maizena, dan Tepung Ampas Tahu* [skripsi]. Departemen Ilmu dan Teknologi Pangan, Fakultas Teknologi Pertanian, Institut Pertanian Bogor
- Chang ST dan Miles PG. 2004. *Mushroom : Cultivation, Nutritional Value, Medicinal Effect, and Environmental Impact 2<sup>nd</sup> Edition*. CRC Press, New York
- Chang ST, Buswell JA, dan Miles PG. 1993. *Genetics and Breeding of Edible Mushroom*. Gordon and Breach Science Publisher, USA
- Cheung LM, Cheung PCK, dan Ooi VEC. 2003. Antioxidant activity and total phenolics of edible mushroom extracts. *Food Chem* 81 : 249-255

Hak Cipta Dilindungi Undang-Undang

1. Dilarang mengutip sebagian atau seluruh karya tulis ini tanpa mencantumkan dan menyebutkan sumber:

a. Pengutipan hanya untuk kepentingan pendidikan, penelitian, penulisan karya ilmiah, penyusunan laporan, penulisan kritik atau tinjauan suatu masalah.

b. Pengutipan tidak merugikan kepentingan yang wajar IPB.

2. Dilarang mengumumkannya dan memperbanyak sebagian atau seluruh karya tulis ini dalam bentuk apapun tanpa izin IPB.

- Chun OK, Kim DO, Smith N, Schroeder D, Han JT, dan Lee CY. 2005. Daily consumption of phenolics and total antioxidant capacity from fruit and vegetables in the american diet. *J Sci Food Agric* 85 : 1715-1724
- De Man JM. 1997. *Kimia Makanan*. Padmawinata K (penerjemah). ITB Press, Bandung
- Dembitsky VM, Terent'ev AO, dan Levitsky DO. 2010. Amino and fatty acids of wild edible mushrooms of the genus boletus. *J Rec Nat Prod* 4 (4) : 218-223
- Diéz VA dan Alvarez A. 2001. Compositional and nutritional studies on two wild edible mushrooms from northwest spain. *Food Chem* 75 : 417-422
- Dubost NJ, Ou B, dan Beelman RB. 2007. Quantification of polyphenols and ergothioneine in cultivated mushrooms and correlation to total antioxidant capacity. *Food Chem* 105 : 727-735
- Elmastas M, Isildak O, Turkekel I, dan Temur N. 2007. Determination of antioxidant activity and antioxidant compounds in wild edible mushrooms. *J Food Comp Anal* 20 : 337-345
- Gaman PM dan Sherington KB. 1992. *Ilmu Pangan, Pengantar Ilmu Pangan, Nutrisi dan Biologi (Edisi Kedua)*. Gajah Mada University Press, Yogyakarta
- Giusti MM dan Worlsted RE. 2001. Characterization and measurement of anthocyanins by uv-visible spectroscopy.  
<http://www.nshtvn.org/ebook/molbio/Current%20Protocols/CPFAC/faf0102.pdf> [20April 2010]
- Gordon MH. 1990. The mechanism of antioxidants actions in vitro. Di dalam : Hudson BJB, editor. *Food Antioxidant*. Elsevier Applied Science, London, hlm 1-18
- Gropper SS, Smith JL, dan Groff JL. 2009. *Advanced Nutrition and Human Metabolism*. Wadsworth, Belmont
- Grundy SM. 1994. Influence of stearic acid on cholesterol metabolism relative to other long-chain fatty acids. *Am J Clin Nutr* 60(suppl) : 986S-90S
- Gursoy N, Sarikurkcü, Cengiz M, dan Solak MH. 2009. Antioxidant activities, metal contents, total phenolics and flavonoids of seven *Morchella* species. *Food Chem Toxicol* 47 : 2381-2388
- Haddy FJ, Vanhoutte PM, Feletou M. 2006. Role of potassium in regulating blood flow and blood pressure. *Am J Physiol Regul Integr Comp Physiol* 290 : R546-R552
- Hermana KM dan Karyadi D. 1996. Health significance of tempe for human nutrition. *Proceedings of The Second International Soybean Processing and Utilization Conference*; 8-13 Januari 1996. Funny Publishing Limited Partnership, Bangkok. hlm : 391-394. Di dalam : Haliza W, Purwani EY dan Thahir R. 2007. Pemanfaatan kacang-kacangan lokal sebagai substitusi Bahan baku tempe dan tahu. *Bul Tekn Pasc Pert* 3 : 1-8
- Hidayanti AR. 2010. *Analisis Simbiosis Ektomikoriza Pohon Pelawan (Tristaniopsis merguensis)* [skripsi]. Departemen Biologi, Fakultas Matematika dan Ilmu Pengetahuan Alam, Institut Pertanian Bogor
- Huyghebaert A, Paquot M, Vansant G. 2003. *Food Nutrition Evaluation*. Institute of Public Health, Brussel
- Indratiningsih, Widodo, Salasia SIO, dan Wahyuni E. 2004. Produksi yoghurt shiitake (yoshitake) sebagai pangan kesehatan berbasis susu. *J Teknol Indust Pangan* XV (1) : 54-60
- Koca N dan Karadeniz F. 2008. Change of bioactive compound and antioxidant activity during cold storage of carrots. *Int J Food Sci Technol* 43 : 2019-2025
- Kulkarni C, Kulkarni KS, dan Hamsa BR. 2005. L-glutamic acid and glutamine: exciting molecules of clinical interest. *Ind J Pharmacol* 37(3) : 148-154
- Lehninger AL. 1982. *Dasar - Dasar Biokimia*. Thenawidjaja M (penerjemah). Erlangga, Jakarta

Hak Cipta Dilindungi Undang-Undang

1. Dilarang mengutip sebagian atau seluruh karya tulis ini tanpa mencantumkan dan menyebutkan sumber:

a. Pengutipan hanya untuk kepentingan pendidikan, penelitian, penulisan karya ilmiah, penyusunan laporan, penulisan kritik atau tinjauan suatu masalah.

b. Pengutipan tidak merugikan kepentingan yang wajar IPB.

2. Dilarang mengumumkannya dan memperbanyak sebagian atau seluruh karya tulis ini dalam bentuk apapun tanpa izin IPB.

- Liu G, Wang H, Zhou B, Guo X, dan Hu X. Compositional analysis and nutritional studies of *Tricholoma matsutake* collected from Southwest China. *J Med Plant Res* 4(12) : 1222-1227
- Manzi P, Aguzzi A, dan Pizzoferrato L. 2001. Nutritional value of mushrooms widely consumed in Italy. *Food Chem* 73: 321-325
- Manzi P, Marconi S, Aguzzi A dan Pizzoferrato L. 2004. Commercial mushrooms: nutritional quality and effect of cooking. *Food Chem* 84 : 201-206
- Mattila P, Könkö K, Euroala M, Pihlavan JM , Astola J, Vahteristo L, Hietaniemi V, Kumpulainen J, Valtonen M, dan Piironen V. 2001. Contents of vitamins, mineral elements, and some phenolic compounds in cultivated mushrooms. *J Agric Food Chem* 49 : 2343-2348
- Mau JL, Chao GR, dan Wu KT. 2001. Antioxidant properties of methanolic extract from several ear mushroom. *J Agric Food Chem* 49 : 5461-5467
- Mdachi SJM, Nkonya MHH, Nyigo VA, dan Urasa IT. 2004. Amino acid composition of some tanzanian wild mushrooms. *Food Chem* 86 : 179-182
- Miller AL. 1996. Benign prostate hyperplasia : nutritional and botanical therapeutic options. *Alt Med Rev* 1 : 18-25
- Muchtadi D. 1989. *Protein : Sumber dan Teknologi*. Pusat Antar Universitas Pangan dan Gizi Institut Pertanian Bogor, Bogor
- Muchtadi D. 2007. Seng (Zn) dalam pangan : dampaknya terhadap kesehatan, kebutuhan, dan toksisitas pada manusia. *Prosiding Seminar Nasional Penanggulangan Masalah Desisiensi Seng (Zn) : From Farm to Table*; 15 Mei 2007. Seafast Center, Bogor. hlm : 23-32
- Ottaway PB. 1993. *The Technology of Vitamins in Foods*. Harnolls, Great Britain
- Patil SS, Ahmed SA, Telang SM, Baig MMV. 2010. The nutritional value of *pleurotus ostreatus* (jacq.:fr.) Kumm cultivated on different lignocellulosic agro-wastes. *Innov Rom Food Biotechnol* 7 : 66-76
- Perkins-Veazie P, Robert W, Collins JK. 2006. Lycopene content among organically produced tomatoes. *J Veg Sci* 12(4) : 93-106
- Prosky L dan De Vries JW. 1992. *Controlling Dietary Fiber in Food Products*. Van Nostrand Reinhold, New York
- Reguła J dan Siwulski M. 2007. Dried shiitake (*Lentinula edodes*) and oyster (*Pleurotus ostreatus*) mushrooms as a good source of nutrient. *Acta Sci Pol Technol Aliment* 6(4): 135-142
- Rusdiana. 2004. *Metabolisme Asam Lemak*. Program Studi Biokimia Fakultas Kedokteran, Universitas Sumatera Utara
- Safaryani N, Haryanti S, dan Hastuti ED. 2007. Pengaruh suhu dan lama penyimpanan terhadap penurunan kadar vitamin C brokoli (*Brassica oleracea* L). *Bul anat fisiol* 15(2) : 39-46
- Sanmee R, Dell B, Lumyong P, Izumori K, dan Lumyong S. 2002. Nutritive value of popular wild edible mushroom from northern Thailand. *Food Chem* 82 : 527-532
- Sistani NA, Ball DT, Sabota C. 2007. Protein Content of Shiitake Mushroom Grown on Nitrogen Soaked Sweetgum Logs. *J Plant Nutr* 30(8) : 1279-1286
- Soares AA, de Souza CGM, Daniel FM, Ferrari GP, da Costa SMG, dan Peralta RM. 2009. Antioxidant activity and total phenolic content of *Agaricus brasiliensis* (*Agaricus blazei* Murril) in two stages of maturity. *Food Chem* 112 : 775-781
- Sudarmadji S, Haryono B, Suhardi. 2007. *Analisa Bahan Makanan dan Pertanian*. Liberty, Yogyakarta
- Syafutri MI, Pratama F, dan Saputra D. 2006. Sifat fisik dan kimia buah mangga (*Mangifera indica* L.) selama penyimpanan dengan berbagai metode pengemasan. *J Teknol Indust Pangan XVII* (1) : 1-11
- Tarigan P. 1983. *Kimia Organik Bahan Makanan*. Penerbit Alumni, Bandung

- Tembo L, Chiteka ZA, Kadzere I, Akinnifesi FK, dan Tagwira F. 2008. Blanching and drying period affect moisture loss and vitamin C content in *Ziziphus mauritiana* (Lamk.). *Afr J Biotechnol* 7(8) : 3100-3106
- Thaithatgoon P, Thaithatgoon B, Boonkemthong C, Tanticharoen M, dan Jones EBG. 2004. *Edible Mushrooms*. National Center for Genetic Engineering and Biotechnology, Thailand
- Tsai SY, Huang SJ, Lo SH, Wu TP, Lian PY, dan Mau JL. 2009. Flavour components and antioxidant properties of several cultivated mushrooms. *Food Chem* 113 : 578-584
- Vidović SS, Mujić IO, Zeković ZP, Lepojević ŽD, Tumbas VT, dan Mujić AI. 2010. Antioxidant properties of selected *Boletus* mushrooms. *J Food Biophys* 5 : 49-58
- Wardlaw GM dan Smith AM. 2009. *Contemporary Nutrition : a Functional Approach*. Mc Graw-Hill, New York
- Winarno FG. 1997. *Kimia Pangan dan Gizi*. PT Gramedia, Jakarta
- Wirakusumah ES. 2007. *Kandungan Gizi Buah dan Sayuran*. Penebar Swadaya, Jakarta
- Wong JY dan Chye FY. 2009. Antioxidant Properties of selected tropical wild edible mushrooms. *J Food Comp Anal* 22 : 269-277
- Yamada A, Kobayashi H, Oguro T, Fukada M. 2007. Sustainable fruit-body formation of edible mycorrhizal tricholoma species for 3 years in open-pot culture with pine seeding host. *J Mycosci* 48 : 104-108
- Yamada A, Oguro T, dan Ohmasa M. 2001. Cultivation of mushrooms of edible ectomycorizal fungi associated with *pinus densiflora* by in-vitro mycorrhizal synthesis in primordium and basidiocarp formation in open-pot culture. *J Mycor* 11 : 59-66
- Yilmaz N, Mehtap S, Ibrahim T, dan Mahfuz E. 2006. Fatty acid composition in some wild edible mushrooms growing in the middle black sea region of Turkey. *Food Chem* 99 : 168-174

Hak Cipta Dilindungi Undang-Undang

1. Dilarang mengutip sebagian atau seluruh karya tulis ini tanpa mencantumkan dan menyebutkan sumber:

a. Pengutipan hanya untuk kepentingan pendidikan, penelitian, penulisan karya ilmiah, penyusunan laporan, penulisan kritik atau tinjauan suatu masalah.

b. Pengutipan tidak merugikan kepentingan yang wajar IPB.

2. Dilarang mengumumkannya dan memperbanyak sebagian atau seluruh karya tulis ini dalam bentuk apapun tanpa izin IPB.