

DAFTAR PUSTAKA

- Adeleye, O. O., Awodiran, S. T., Ajayi, A. O., & Ogunmoyela, T. F. (2020). Effect of high-temperature, short-time cooking conditions on in vitro protein digestibility, enzyme inhibitor activity and amino acid profile of selected legume grains. *Heliyon*, 6(11), e05419. <https://doi.org/10.1016/j.heliyon.2020.e05419>
- Adenekan, M. K., Fadimu, G. J., Odunmbaku, L. A., & Oke, E. K. (2018). Effect of isolation techniques on the characteristics of pigeon pea (*Cajanus cajan*) protein isolates. *Food Science and Nutrition*, 6(1), 146–152. <https://doi.org/10.1002/fsn3.539>
- Agustia, C. F., Murdiati, A., Supriyadi, & Indrati, R. (2023). Production of Dipeptidyl Peptidase-IV Inhibitory Peptides from Germinated Jack Bean [*Canavalia ensiformis* (L.) DC.] Flour. 28(June), 149–159. <https://doi.org/10.3746/pnf.2023.28.2.149>
- Al-Ali, H. A., Shah, U., Hackett, M. J., Gulzar, M., Karakyriakos, E., & Johnson, S. K. (2021). Technological strategies to improve gelation properties of legume proteins with the focus on lupin. *Innovative Food Science and Emerging Technologies*, 68(July 2020). <https://doi.org/10.1016/j.ifset.2021.102634>
- Alpizar-Reyes, E., Castaño, J., Carrillo-Navas, H., Alvarez-Ramírez, J., Gallardo-Rivera, R., Pérez-Alonso, C., & Guadarrama-Lezama, A. Y. (2018). Thermodynamic sorption analysis and glass transition temperature of faba bean (*Vicia faba* L.) protein. *Journal of Food Science and Technology*, 55(3), 935–943. <https://doi.org/10.1007/s13197-017-3001-1>
- Andarwulan, N., Nuraida, L., Adawiyah, D. R., Triana, R. N., Agustin, D., & Gitapratwi, D. (2018). Pengaruh Perbedaan Jenis Kedelai terhadap Kualitas Mutu Tahu. *Jurnal Mutu Pangan*, 5(2), 66–72. <https://journal.ipb.ac.id/index.php/jmpi/article/download/26224/16991>

- Asres, A. M., Woldemariam, H. W., & Feyera Gemechu, G. (2022). Physicochemical and sensory properties of ice cream prepared using sweet lupin and soymilk as alternatives to cow milk. *International Journal of Food Properties*, 25(1), 278–287. <https://doi.org/10.1080/10942912.2022.2032733>
- Augustyn, G. H., Moniharapon, E., & Resimere, S. (2017). ANALISA KANDUNGAN GIZI TEPUNG KACANG GUDE HITAM (Cajanus cajan) DENGAN BEBERAPA PERLAKUAN PENDAHULUAN. *AGRITEKNO, Jurnal Teknologi Pertanian*, 6(1), 27. <https://doi.org/10.30598/jagritekno.2017.6.1.27>
- Ayala-Rodríguez, V. A., López-Hernández, A. A., López-Cabanillas Lomelí, M., González-Martínez, B. E., & Vázquez-Rodríguez, J. A. (2022). Nutritional quality of protein flours of fava bean (*Vicia faba* L.) and in vitro digestibility and bioaccessibility. *Food Chemistry: X*, 14(April). <https://doi.org/10.1016/j.fochx.2022.100303>
- Bujang, A., & Taib, N. A. (2014). Changes on amino acids content in soybean, garbanzo bean and groundnut during pre-treatments and tempe making. *Sains Malaysiana*, 43(4), 551–557. http://journalarticle.ukm.my/7049/1/08_Aishah_Bujang.pdf
- Diniyah, N., & Lee, S.-H. (2020). Komposisi Senyawa Fenol Dan Potensi Antioksidan Dari Kacang-Kacangan: Review. *Jurnal Agroteknologi*, 14(01), 91. <https://doi.org/10.19184/j-agt.v14i01.17965>
- Dunn, M. F. (2015). Key roles of microsymbiont amino acid metabolism in rhizobia-legume interactions. *Critical Reviews in Microbiology*, 41(4), 411–451. <https://doi.org/10.3109/1040841X.2013.856854>
- Ekafitri, R., & Isworo, R. (2014). Pemanfaatan kacang-kacangan sebagai bahan baku sumber protein untuk pangan darurat. *Pangan*, 23(2), 137. <http://jurnalpangan.com/index.php/pangan/article/view/57>
- Fan, X., Li, S., Zhang, A., Chang, H., Zhao, X., Lin, Y., & Feng, Z. (2021).

Mechanism of change of the physicochemical characteristics, gelation process, water state, and microstructure of okara tofu analogues induced by high-intensity ultrasound treatment. *Food Hydrocolloids*, 111(August 2020), 106241. <https://doi.org/10.1016/j.foodhyd.2020.106241>

Fuller, D. Q., Murphy, C., Kingwell-Banham, E., Castillo, C. C., & Naik, S. (2019). *Cajanus cajan* (L.) Millsp. origins and domestication: the South and Southeast Asian archaeobotanical evidence. *Genetic Resources and Crop Evolution*, 66(6), 1175–1188. <https://doi.org/10.1007/s10722-019-00774-w>

Huang, Z., Liu, H., Zhao, L., He, W., Zhou, X., Chen, H., Zhou, X., Zhou, J., & Liu, Z. (2022). Evaluating the effect of different processing methods on fermented soybean whey-based tofu quality, nutrition, and flavour. *Lwt*, 158, 113139. <https://doi.org/10.1016/j.lwt.2022.113139>

Indrayati, S., & Oktaviani, R. (2021). Pemanfaatan Serbuk Kacang Kedelai (*Glycine max* L. Merr) sebagai Bahan Pengganti Beef Extract pada Media Nutrien Agar (NA) untuk Pertumbuhan Bakteri *Stapylococcus aureus*. *Prosiding Seminar Kesehatan Perintis E*, 4(2), 2622–2256. <https://jurnal.upertis.ac.id/index.php/PSKP/article/view/720>

Jayasena, V., Tah, W. Y., & Nasar-Abbas, S. M. (2014). Effect of coagulant type and concentration on the yield and quality of soy-lupin tofu. *Quality Assurance and Safety of Crops and Foods*, 6(2), 159–166. <https://doi.org/10.3920/QAS2012.0176>

Jiang, Z. Q., Wang, J., Stoddard, F., Salovaara, H., & Sontag-Strohm, T. (2020). Preparation and characterization of emulsion gels from whole faba bean flour. *Foods*, 9(6), 1–15. <https://doi.org/10.3390/foods9060755>

Jun, J. Y., Jung, M. J., Jeong, I. H., Kim, G. W., Sim, J. M., Nam, S. Y., & Kim, B. M. (2019). Effects of crab shell extract as a coagulant on the textural and sensorial properties of tofu (soybean curd). *Food Science and Nutrition*, 7(2), 547–553. <https://doi.org/10.1002/fsn3.837>

- Juwarno, Abbas, M., & Suciarto, E. T. (2014). Adaptasi Anatomis Tanaman Kedelai Varietas Slamet Akibat Perbedaan Ketinggian Tempat Anatomical Adaptation of Soybean ' Slamet ' on Various Altitude. *Jurnal Biosfera*, 31(1), 1–7. <http://www.journal.bio.unsoed.ac.id/index.php/biosfera/article/view/218>
- Kamboj, R., & Nanda, V. (2018). Proximate composition, nutritional profile and health benefits of legumes – A review. *Legume Research*, 41(3), 325–332. <https://doi.org/10.18805/LR-3748>
- Kanetro, B. (2017). Teknologi Pengolahan dan Pangan Fungsional Kacang-kacangan. In *Plantaxia* (Vol. 53, Nomor 9). [http://eprints.mercubuana-yogya.ac.id/7545/1/B1-Teknologi pengolahan dan pangan fungsional kacang-kacangan-buku referensi 2017.pdf](http://eprints.mercubuana-yogya.ac.id/7545/1/B1-Teknologi%20pengolahan%20dan%20pangan%20fungsional%20kacang-kacangan-buku%20referensi%202017.pdf)
- Kanetro, B., Riyanto, M., Pujimulyani, D., & Huda, N. (2021). Improvement of Functional Properties of Jack Bean (*Canavalia ensiformis*) Flour by Germination and Its Relation to Amino Acids Profile. *Current Research in Nutrition and Food Science*, 9(3), 812–822. <https://doi.org/10.12944/CRNFSJ.9.3.09>
- Kang, S. W., Rahman, M. S., Kim, A. N., Lee, K. Y., Chun, J., Kerr, W. L., & Choi, S. G. (2018). Yield and physicochemical properties of low fat tofu prepared using supercritical carbon dioxide treated soy flours with different fat levels. *Journal of Food Science and Technology*, 55(7), 2712–2720. <https://doi.org/10.1007/s13197-018-3193-z>
- Khan, Muhammad K., Karnpanit, W., Nasar-Abbas, S. M., Huma, Z. e., & Jayasena, V. (2015). Phytochemical composition and bioactivities of lupin: A review. *International Journal of Food Science and Technology*, 50(9), 2004–2012. <https://doi.org/10.1111/ijfs.12796>
- Khan, Muhammad Kamran, Karnpanit, W., Nasar-Abbas, S. M., Huma, Z. E., & Jayasena, V. (2018). Development of a fermented product with higher phenolic compounds and lower anti-nutritional factors from germinated lupin (*Lupinus angustifolius* L.). *Journal of Food Processing and Preservation*,

42(12). <https://doi.org/10.1111/jfpp.13843>

Król, A., Amarowicz, R., & Weidner, S. (2018). Content of phenolic compounds and antioxidant properties in seeds of sweet and bitter cultivars of lupine (*Lupinus angustifolius*). *Natural Product Communications*, *13*(10), 1341–1344. <https://doi.org/10.1177/1934578x1801301027>

Lemus-Conejo, A., Rivero-Pino, F., Montserrat-de la Paz, S., & Millan-Linares, M. C. (2023). Nutritional composition and biological activity of narrow-leaved lupins (*Lupinus angustifolius* L.) hydrolysates and seeds. *Food Chemistry*, *420*(January), 136104. <https://doi.org/10.1016/j.foodchem.2023.136104>

Li, J., Wang, K., Gao, Y., Ma, C., Sun, D., Hussain, M. A., Qayum, A., Jiang, Z., & Hou, J. (2021). Effect of thermal treatment and pressure on the characteristics of green soybean tofu and the optimization conditions of tofu processing by TOPSIS analysis. *Lwt*, *136*(P1), 110314. <https://doi.org/10.1016/j.lwt.2020.110314>

Li, M., Chen, F., Yang, B., Lai, S., Yang, H., Liu, K., Bu, G., Fu, C., & Deng, Y. (2015). Preparation of organic tofu using organic compatible magnesium chloride incorporated with polysaccharide coagulants. *Food Chemistry*, *167*, 168–174. <https://doi.org/10.1016/j.foodchem.2014.06.102>

Li, T., Rui, X., Li, W., Chen, X., Jiang, M., & Dong, M. (2014). Water distribution in tofu and application of T2 relaxation measurements in determination of tofu's water-holding capacity. *Journal of Agricultural and Food Chemistry*, *62*(34), 8594–8601. <https://doi.org/10.1021/jf503427m>

Matemu, A., Nakamura, S., & Katayama, S. (2021). Health benefits of antioxidative peptides derived from legume proteins with a high amino acid score. *Antioxidants*, *10*(2), 1–17. <https://doi.org/10.3390/antiox10020316>

Mead, D. (2017). A guide to some edible legumes of Indonesia. *SulangLexTopics*, *29*(2), 1–50. <http://sulang.org/sites/default/files/sulanglextopics029-v3.pdf>

Murekatete, N., Zhang, C., Karangwa, E., & Hua, Y. (2015). Soft tofu-type gels:

Relationship between volatile compounds and sensory characteristics as affected by coagulants and raw materials. *International Journal of Food Engineering*, 11(3), 307–321. <https://doi.org/10.1515/ijfe-2015-0007>

Nafi', A., Maqdziz, C. H. P., & Maryanto, M. (2018). KARAKTERISASI SELAI OLES KORO PEDANG (*Canavalia ensiformis* L.) DENGAN VARIASI PENAMBAHAN SUSU FULL KRIM. *Jurnal Agroteknologi*, 12(02), 126. <https://doi.org/10.19184/j-agt.v12i02.9278>

Nugraheni, K., & Harnina Bintari, S. (2017). Aktivitas antidiabetes Tepung tempe dan susu kedelai pada profil lipid tikus diabetes yang diinduksi streptozotocin. *Jurnal Gizi dan Dietetik Indonesia (Indonesian Journal of Nutrition and Dietetics)*, 4(3), 147. [https://doi.org/10.21927/ijnd.2016.4\(3\).147-153](https://doi.org/10.21927/ijnd.2016.4(3).147-153)

Okomoda, V. T., Tiamiyu, L. O., & Uma, S. G. (2016). Effects of hydrothermal processing on nutritional value of *Canavalia ensiformis* and its utilization by *Clarias gariepinus* (Burchell, 1822) fingerlings. *Aquaculture Reports*, 3, 214–219. <https://doi.org/10.1016/j.aqrep.2016.04.003>

Omer, M. A. M., Mohamed, E. A., Mohamed Ahmed, I. A., Yagoub, A. E. A., & Babiker, E. E. (2016). Effect of Different Processing Methods on Anti-Nutrients Content and Protein Quality of Improved Lupin (*Lupinus Albus* L.) Cultivar Seeds. *Turkish Journal of Agriculture - Food Science and Technology*, 4(1), 9. <https://doi.org/10.24925/turjaf.v4i1.9-16.404>

Palupi, N. S., Indrastuti, N. A., Uju, & Syamsir, E. (2020). Optimasi Penggunaan Karagenan dan Kalsium Sulfat pada Pembuatan Tahu Sutra dalam Penembangan Pangan Fungsional. *Jurnal Pengolahan Hasil Perikanan Indonesia*, 23(2), 272–285. <https://doi.org/10.17844/jphpi.v23i2.30973>

Primiani, C. N., Widiyanto, J., Rahmawati, W., & Chandrakirana, G. (2018). Profil Isoflavon Sebagai Fitoestrogen pada Berbagai Leguminoceae Lokal Isoflavones Profile as Phytoestrogens in Various Local Leguminoceae. *Proceeding Biology Education Conference*, 15(1), 704–708.

<https://jurnal.uns.ac.id/prosbi/article/view/33324>

- Sharma, S., Singh, A., & Singh, B. (2019). Effect on germination time and temperature on techno-functional properties and protein solubility of pigeon pea (*Cajanus cajan*) flour. *Quality Assurance and Safety of Crops and Foods*, *11*(3), 305–312. <https://doi.org/10.3920/QAS2018.1357>
- Shi, Y. guo, Yang, Y., Piekoszewski, W., Zeng, J. hua, Guan, H. nan, Wang, B., Liu, L. lin, Zhu, X. qing, Chen, F. lian, & Zhang, N. (2020). Influence of four different coagulants on the physicochemical properties, textural characteristics and flavour of tofu. *International Journal of Food Science and Technology*, *55*(3), 1218–1229. <https://doi.org/10.1111/ijfs.14357>
- Stanojevic, S. P., Barać, M. B., Pešić, M. B., & Vucelic-Radovic, B. V. (2020). Protein composition and textural properties of inulin-enriched tofu produced by hydrothermal process. *Lwt*, *126*(October 2019). <https://doi.org/10.1016/j.lwt.2020.109309>
- Štefániková¹, J., Valková, V., Nagyová, V., Hynšt¹, M., Miškeje¹, M., Borotová¹, P., Vietoris², V., Árvay, J., & Bojňanská, T. (2020). The influence of lupine flour on selected parameters of novel bakery products. *Czech Journal of Food Sciences*. <https://doi.org/https://doi.org/10.17221/51/2020-CJFS>
- Suhada, K. (2023). Kajian kebutuhan uap dan keamanan kontruksi boiler industri tahu kapasitas umkm. In *Prosiding Seminar Nasional Teknik UISU (SEMNASTEK)*, 196–201. <https://jurnal.uisu.ac.id/index.php/semnastek/article/view/7282>
- Sundari, D., & Efriwati. (2015). Kinetika Vitamin B Komplek Pada Proses Pembuatan Tahu Dan Oncom Merah (Kinetics of Vitamin B Complex in the Process of Making Tofu and Red Oncom). *Media Litbangkes*, *25*(3), 185–192. <https://www.neliti.com/publications/20739/kinetika-vitamin-b-komplek-pada-proses-pembuatan-tahu-dan-oncom-merah#cite>
- Sutedja, A. M., Ito, A., Yanase, E., Batubara, I., Fardiaz, D., & Lioe, H. N. (2022).

- Influence of jack bean (*Canavalia ensiformis* (L) DC) milk processing on bioactive compounds and its antioxidant activity. *Food Science and Technology (Brazil)*, 42, 1–9. <https://doi.org/10.1590/fst.11521>
- Syah, D., Faradilla, R. F., Trisna, V., & Karsono, Y. (2012). Effect of Coagulant and Coagulation Condition to Soybean Curd Protein Profile and Its Correlation to Texture. *Jurnal Teknologi dan Industri Pangan*, 23(1), 94–94. <https://journal.ipb.ac.id/index.php/jtip/article/view/5301>
- Wang, C., Li, L., Sun, X., Qin, W., Wu, D., Hu, B., Raheem, D., Yang, W., Dong, H., Vasanthan, T., & Zhang, Q. (2019). High-speed shearing of soybean flour suspension disintegrates the component cell layers and modifies the hydration properties of okara fibers. *Lwt*, 116(August). <https://doi.org/10.1016/j.lwt.2019.108505>
- Wang, K., Zhao, X., Li, J., Ma, C., Sun, D., Gantumur, M. A., Oh, K. C., Jiang, Z., & Hou, J. (2021). Comparison of high pressure homogenization, selective thermal denaturation and glycosylation on textural properties of green soybean (*Glycine max*)tofu by TOPSIS analysis. *Food Control*, 129(March), 108185. <https://doi.org/10.1016/j.foodcont.2021.108185>
- Wang, Y., Yang, X., & Li, L. (2020). A new style of fermented tofu by *Lactobacillus casei* combined with salt coagulant. *3 Biotech*, 10(2), 1–8. <https://doi.org/10.1007/s13205-019-2040-x>
- Widiantara, T., Taufik, Y., & Ghaffar, R. M. (2021). PEMANFAATAN KOMODITAS LOKAL MELALUI PEMBUATAN PRODUK MIE BERBASIS TEPUNG KACANG KORO PEDANG (*Canavalia ensiformis*) TERMODIFIKASI SECARA FERMENTASI SPONTAN. *Pasundan Food Technology Journal*, 8(3), 89–94. <https://doi.org/10.23969/pftj.v8i3.4454>
- Witten, S., Grashorn, M. A., & Aulrich, K. (2018). Precaecal digestibility of crude protein and amino acids of a field bean (*Vicia faba* L.) and a field pea (*Pisum sativum* L.) variety for broilers. *Animal Feed Science and Technology*, 243(July), 35–40. <https://doi.org/10.1016/j.anifeedsci.2018.07.001>

- Yang, J., Liu, G., Zeng, H., & Chen, L. (2018). Effects of high pressure homogenization on faba bean protein aggregation in relation to solubility and interfacial properties. *Food Hydrocolloids*, 83(February), 275–286. <https://doi.org/10.1016/j.foodhyd.2018.05.020>
- Yang, X., Wang, Y., Hao, M., & Li, L. (2020). Synergistic effect of the lactic acid bacteria and salt coagulant in improvement of quality characteristics and storage stability of tofu. *Journal of Oleo Science*, 69(11), 1455–1465. <https://doi.org/10.5650/jos.ess20102>
- Yanti, R., Setyaningsih, W., Triwitono, P., Yuniansyah, R., & Admi, E. S. M. (2022). Effect of Different Coagulants and Various Concentrations on Quality of Jack Bean Tofu. *Journal of Applied Agricultural Science and Technology*, 6(1), 1–10. <https://doi.org/10.32530/jaast.v6i1.23>
- Yarlina, V. P., Djali, M., Andoyo, R., Lani, M. N., & Rifqi, M. (2023). Effect of Soaking and Proteolytic Microorganisms Growth on the Protein and Amino Acid Content of Jack Bean Tempeh (*Canavalia ensiformis*). *Processes*, 11(4). <https://doi.org/10.3390/pr11041161>
- Ye, X., Chen, L., Su, Z., Lin, X., & Chen, J. (2022). Process optimization, texture and microstructure of novel kelp tofu. *Food Science and Human Wellness*, 12(1), 111–118. <https://doi.org/10.1016/j.fshw.2022.07.029>
- Yogeswara, I. B. A., Kusumawati, I. G. A. W., Nursini, N. W., Mariyatun, M., Rahayu, E. S., & Haltrich, D. (2023). Health-Promoting Role of Fermented Pigeon Pea (*Cajanus cajan* L (Mill)) Milk Enriched with γ -aminobutyric acid (GABA) Using Probiotic *Lactiplantibacillus plantarum* Dad-13. *Fermentation*, 9(7), 587. <https://doi.org/10.3390/fermentation9070587>
- Yulifianti, R., Muzaiyanah, S., & Utomo, J. S. (2018). Kedelai sebagai Bahan Pangan Kaya Isoflavon. *Buletin Palawija*, 16(2), 84. <https://doi.org/10.21082/bulpa.v16n2.2018.p84-93>
- Zhang, P., Hu, T., Feng, S., Xu, Q., Zheng, T., Zhou, M., Chu, X., Huang, X., Lu,

X., Pan, S., Li-Chan, E. C. Y., & Hu, H. (2016). Effect of high intensity ultrasound on transglutaminase-catalyzed soy protein isolate cold set gel. *Ultrasonics Sonochemistry*, 29, 380–387. <https://doi.org/10.1016/j.ultsonch.2015.10.014>

Zhao, Y. Y., Cao, F. H., Li, X. J., Mu, D. D., Zhong, X. Y., Jiang, S. T., Zheng, Z., & Luo, S. Z. (2020). Effects of different salts on the gelation behaviour and mechanical properties of citric acid-induced tofu. *International Journal of Food Science and Technology*, 55(2), 785–794. <https://doi.org/10.1111/ijfs.14348>

Zhu, Q., Wu, F., Saito, M., Tatsumi, E., & Yin, L. (2016). Effect of magnesium salt concentration in water-in-oil emulsions on the physical properties and microstructure of tofu. *Food Chemistry*, 201, 197–204. <https://doi.org/10.1016/j.foodchem.2016.01.065>

Zuo, F., Chen, Z., Shi, X., Wang, R., & Guo, S. (2016). Yield and textural properties of tofu as affected by soymilk coagulation prepared by a high-temperature pressure cooking process. *Food Chemistry*, 213, 561–566. <https://doi.org/10.1016/j.foodchem.2016.07.008>