

PREFERENCES

- Andersen F. A. 1998. "Final Report on the Safety Assessment of Polyvinyl Alcohol." *IJT* 17 (Suppl. 5): 67–92.
- Adriyendi. 2015. "Multi-Attribute Decision Making Using Simple Additive Weighting and Weighted Product in Food Choice." *I.J. Information Engineering and Electronic Business* 6: 8–14. <https://doi.org/10.5815/ijieeb.2015.06.02>.
- Amaya-Llano, S. L., Martinez-Bustos, F., Martinez, A.L., and Zazueta-Morales, J. 2011. "Comparative Studies of Some Physico-Chemical, Thermal, Morphological, and Pasting Properties of Acid-Thinned Jicama and Maize Starches." *Food Bioprocess Technology* 4: 48–60.
- Amberg, N., and Fogarassy, C. 2019. "Green Consumer Behavior in the Cosmetics Market." *Resources* 8 (3): 137–56. <https://doi.org/10.3390/resources8030137>.
- Anindita, A. H., and Swaidatul, M. A. F. 2017. "Formulasi Masker Alami Berbahan Dasar Rumput Laut Dan Cokelat Mengurangi Keriput Dan Bintik Noda Pada Kulit Wajah." *Care : Jurnal Ilmiah Ilmu Kesehatan* 5 (2): 205–19. <https://doi.org/10.33366/cr.v5i2.540>.
- Asben, A., Andhika, D. P., Desri, I. R., dan Meutia, R. F. 2018. "Pemanfaatan Bengkuang (Pachyhizus Erosus) Afkir Untuk Pembuatan Bedak Dingin Pada Kelompok Tani Berkat Yakin Kecamatan Batang Anai Kabupaten Padang Pariaman." *Jurnal Ilmiah Pengabdian Kepada Masyarakat* 2 (1): 2579–6283.
- Asben, A., Kasim, A. 2020. "Studi Pembuatan Masker Gel Peel-off Dari Bengkuang Dan Jahe. Padang." In *Laporan Hasil Penelitian. Konferensi Nasional – Klaster Dan Hilirisasi Riset Berkelanjutan (KN-KHRB)*.
- Baby, A. R., Zague, V., Maciel, C. P. M., Kaneko, T. M., Consiglieri, V. O., Velasco, M. V. R. 2004. "Development of Cosmetic Mask Formulations." *Rev. Bras. Cienc. Farm.* 40 (1): 159–61.
- Baumann, Leslie. 2008. "Understanding and Treating Various Skin Types: The Baumann Skin Type Indicator." *Dermatologic Clinics* 26 (3): 359–73. <https://doi.org/10.1016/j.det.2008.03.007>.
- Cantwell, M., Orozco, W., and Rubatzky, V. 1992. "Postharvest Handling and Storage of Jicama Roots." *Acta Horticulturae* 318: 333–43.
- Cao, T. L., and Song K. B. 2019. "Effects of Gum Karaya Addition on the Characteristics of Loquat Seed Starch Films Containing Oregano Essential Oil." *Food Hydrocolloids* 97 (April): 105198. <https://doi.org/10.1016/j.foodhyd.2019.105198>.
- Chao, W., Mei, X., Wen-ping, L., Pei, Q., Yuan-yuan, G., and Dong-sheng, L. 2012. "Study on Rheological Behavior of Konjac Glucomannan." *Physics Procedia* 33: 25–30. doi:10.1016/j.phpro.2012.05.026.
- Chen, Z., Schols, H. A. and Voragen, A. G. J. 2003. "Starch Granule Size Strongly Determines Starch Noodle Processing and Noodle Quality." *Journal of Food Science* 68: 1584–89.

- Chua, M., Hocking, T. J., Chan, K., Baldwin, T. C. 2013. "Temporal and Spatial Regulation of Glucomannan Deposition and Mobilization in Corms of Amorphophallus Konjac (Araceae)." *American Journal of Botany* 100 (2): 337–345. doi:10.3732/ajb.1200547.
- Chua, M., Baldwin, T. C., Hocking, T. J. and Chan, K. 2010. "Traditional Uses and Potential Health Benefits of Amorphophallus Konjac K. Koch Ex N.E.Br." *Journal of Ethnopharmacology* 128 (2): 268–78. <https://doi.org/10.1016/j.jep.2010.01.021>.
- Cisowska, A., Wojnicz, D. and Hendrich, A. B. 2011. "Anthocyanins as antimicrobial agents of natural plant origin". *Natural product communications*. 6(1): 149–156.
- COLIPA. 2008. "COSMETICS EUROPE: Guidelines for the Evaluation of the Efficacy of Cosmetics Products." In , 1–18. <https://www.cosmeticseurope.eu/publications-cosmetics-europe-association/guidelines.html?view=item&id=23>.
- David, E. E. 2009. *Lever's Histopathology of the Skin*.
- Davis, R. H. 1994. "Mannose-6-Phosphate: Anti-Inflammatory and Wound Healing Activity of a Growth Substance in Aloe Vera." *J. Appl. Hort.* 2 (1): 10–14.
- Direktorat of Nutrition, Ministry of Health RI. 1981. "The Directorate of Nuts and Tubers". Research Institute for Legumes and Tubers, Malang Science and Technology of Food Crops, Vol. 6 No. 1 - 2011.
- Direktorat Gizi Depkes. 2011. "Peneliti Pada Balai Penelitian Tanaman Kacang-Kacangan Dan Umbi-Umbian." *Malang Iptek Tanaman Pangan* 6 (1).
- Dreher, M. L., Scheerens, J. C., Weber, C. W. and Berry, J. W. 1983. "Nutritional Evaluation of Buffalo Gourd Root Starch." *Nutrition Reports International* 23: 1–9.
- Dwiyono, K. L., Sunarti, T. C., Ono, S. and Haditjaroko. 2014. "Postharvest Handling of Iles-Iles (Amorphophallus Muelleri Blume) Tubers - A Case Study in Madiun, East Java." *Jurnal Teknologi Industri Pertanian* 24 (3): 179–88.
- Epstein, Howard. 2009. *Skin Care Products. Handbook of Cosmetic Science and Technology, Third Edition*. <https://doi.org/10.1201/b15273-12>.
- FAO 2021. World Food and Agriculture. *Statistical Year Book*. Rome, Italy.
- Farage, Miranda, A., Sandy, M., and Dave, W. 2004. "Evaluation of Modifications of the Traditional Patch Test in Assessing the Chemical Irritation Potential of Feminine Hygiene Products." *Skin Research and Technology* 10 (2): 73–84. <https://doi.org/10.1111/j.1600-0846.2004.00054.x>.
- Ganceviciene, Ruta, Aikaterini, I. L., Athanasios, T., Evgenia, M. and Christos, C. Z. 2012. "Skin Anti-Aging Strategies" 4 (3): 308–19.
- Gao, S., and Nishinari, K. 2004. "Effect of Deacetylation Rate on Gelation Kinetics of Konjac Glucomannan." *Colloids and Surfaces B: Biointerfaces* 38 (241–249). doi:10.1016/j.colsurfb.2004.02.026.

- Garcia, A. M., and Walter, W. M. 1998. "Physico-Chemical Characterization of Starch from Peruvian Sweet Potato Selections. 50: 331-337." *Starch/Stärke*. 50: 331–37.
- Grace, F. X., Darsika, C., Sowmya, K.V., Suganya, K. and Shammuganathan, S. 2015. "Preparation and Evaluation of Herbal Peel Off Face Mask." *American Journal of PharmTech Research* 5 (4): 33–336.
- Hamman, Josias H. 2008. "Composition and Applications of Aloe Vera Leaf Gel." *Molecules* 13 (8): 1599–1616. <https://doi.org/10.3390/molecules13081599>.
- Hong-Mei Shang, Hai-Zhu Zhou, Jun-Yan Yang, Ran Li, Hui Song, Hong-Xin Wu. 2018. "In vitro and in vivo antioxidant activities of inulin". *PLoS ONE* 13(2). <https://doi.org/10.1371/journal.pone.0192273>.
- Hudzicki, J. 2012. "Kirby-Bauer Disk Diffusion Susceptibility Test Protocol." *American Society For Microbiology*, no. December 2009: 1–13. <https://www.asm.org/Protocols/Kirby-Bauer-Disk-Diffusion-Susceptibility-Test-Pro>.
- James G. Speight. 2017. "Chapter 3 - Industrial Organic Chemistry". *Environmental Organic Chemistry for Engineers*. 87-151. Butterworth-Heinemann. ISBN 9780128044926. <https://doi.org/10.1016/B978-0-12-804492-6.00003-4>.
- Jansen, G., and Flamme, W. 2006. "Coloured Potatoes (*Solanum Tuberosum L.*) - Anthocyanin Content and Tuber Quality." *Genetic Resources and Crop Evolution* 53 (7): 1321–31. <https://doi.org/10.1007/s10722-005-3880-2>.
- Kemegne, G. A., Mkounga, P., Essia Ngang, J. J., Sado Kamdem, S. L., and Nkengfack, A. E. 2017. Antimicrobial structure activity relationship of five anthraquinones of emodine type isolated from *Vismia laurentii*. *BMC microbiology*, 17(1), 41. <https://doi.org/10.1186/s12866-017-0954-1>
- Koroskenyi, B., and McCarthy, S. P. 2001. "Synthesis of Acetylated Konjac Glucomannan and Effect of Degree of Acetylation on Water Absorbency." *Biomacromolecules* 2: 824–26.
- Kusuma, P. T. W. W., dan Mayasti, N. K. I. 2014. "Analisa Kelayakan Finansial Pengembangan Usaha Produksi Komoditas Lokal: Mie Berbasis Jagung Indonesia." *AGRITECH* 34 (2):194–202.
- Leonel, M. 2007. "Analysis of the Shape and Size of Starch Grains from Different Botanical Species." *Ciência e Tecnologia de Alimentos, Campinas* 27: 579–88.
- Li, A., Xiao, R., He, S., An, X., He, Y., Wang, C., Yin, S., Wang, B., Shi, X., and He, J. 2019. "Review Research Advances of Purple Sweet Potato Anthocynins: Extraction, Identification, Stability, Bioactivity, Application and Biotransformation." *Molecules* 24 (3816): 21.
- Li, J., Ye, T., Wu, X., Chen, J., Wang, S., Lin, L., and Li, B. 2014. "Preparation and Characterization of Heterogeneous Deacetylated Konjac Glucomannan." *Food Hydrocolloids* 40: 9–15. doi:10.1016/j.foodhyd.2014.02.001.
- Liang, Wenxin. 2020. "Toxicity and Effect of Chemicals in Skin Care Products on Human Health." In *IOP Conf. Ser.: Earth Environ. Sci.* Vol. 512.

- [https://doi.org/10.1088/1755-1315/512/1/012081.](https://doi.org/10.1088/1755-1315/512/1/012081)
- Lin, X., Wu, Q., Luo, X., Liu, F., Luo, X., and He, P. 2010. "Effect of Degree of Acetylation on Thermoplastic and Melt Rheological Properties of Acetylated Konjac Glucomannan." *Carbohydrate Polymers* 82 (1): 167–172.
- Lukić, Milica, Ivana Pantelić, and Snežana D. Savić. 2021. "Towards Optimal Ph of the Skin and Topical Formulations: From the Current State of the Art to Tailored Products." *Cosmetics* 8 (3). <https://doi.org/10.3390/cosmetics8030069>.
- Lukitaningsih, E., and Holzgrabe, U. 2014. "Bioactive Compounds in Bengkoang (Pachyrhizus Erosus) as Antioxidant and Tyrosinase Inhibiting Agents." *Indonesian Journal of Pharmacy* 25 (2): 68–75. <https://doi.org/10.14499/indonesianjpharm25iss2pp68-75>.
- Luo, X., He, P., and Lin, X. 2013. "The Mechanism of Sodium Hydroxide Solution Promoting the Gelation of Konjac Glucomannan (KGM)." *Food Hydrocolloids* 30 (1): 92–99. doi:10.1016/j.foodhyd.2012.05.012.
- Luthfiyana, N., Nurhikma, T. and Hidayat. 2019. "Characteristics of Peel Off Gel Mask From Seaweed (Eucheuma Cottonii) Porridge." *Jurnal Pengolahan Hasil Perikanan Indonesia*. 22 (1): 119–27. <https://doi.org/10.17844/jphpi.v22i1.25888>.
- Ma, Y., Ding, S., Fei, Y., Liu, G., Jang, H., & Fang, J. 2019. "Antimicrobial activity of anthocyanins and catechins against foodborne pathogens Escherichia coli and Salmonella". *Food Control*. 106. 106712. doi:10.1016/j.foodcont.2019.106712.
- Madamaba, L. S. P., Bustrillos, A. R., and San, P. E. L. 1975. "Sweet Potato Starch; Physicochemical Properties of Whole Starch." *Philipp. Agric.* 58: 338-350.
- Manvitha, K., Bhushan B., and Karkala, M. 2014. "Aloe Vera: A Wonder Plant Its History, Cultivation and Medicinal Uses." *Journal of Pharmacognosy and Phytochemistry* 2 (5): 85–88.
- Martínez-Bustos, F., Lopez-Soto, M., Zazueta-Morales, J. J., and Morales-Sánchez, E. 2005. "Preparation and Properties of Pre-Gelatinized Cassava (*Manihot Esculenta* Crantz) and Jicama (*Pachyrhizus Erosus*) Starches Using Ohmic Heating." *Agrociencia* 39: 275–83.
- Mondal, Ibrahim H. 2019. *Carboxymethyl Cellulose Volume II: Pharmaceutical and Industrial Applications*. Publisher: Nova Science Publisher.
- Morales, Glauco Sierra, Patricia, Oscar Mancilia, Arlett Paredes, Adrián Loyola, Luis A. Gallardo, and Jorge Borquez. 2003. "Secondary Metabolites from Four Medicinal Plants from Northern Chile, Antimicrobial Activity, and Biotoxicity against Artemia Salina." *Journal of the Chilean Chemical Society* 48 (2): 13–18. <https://doi.org/10.4067/S0717-97072003000200002>.
- Mosquera, T., Tatiana de los Ángeles, Mónica, E., Miriam, M., Sebastián, P., Amanda, U., Stephanie, Á., and María, A. V. 2018. "Sensory Analysis of Cosmetic Formulations Made with Essential Oils of Aristeguietia Glutinosa (Matico) and Ocotea Quixos (Ishpingo)." *International Journal of Phytocosmetics and Natural*

- Ingredients* 5 (1): 5–5. <https://doi.org/10.15171/ijpni.2018.05>.
- Mulu, Tewolde, Firomsa, T., Samuel, G., and Omprakash, S. 2015. “Medicated Evaluation of Aloe Vera: Overview on Characteristics and Application.” *Journal of Nutrition and Health* 3 (1): 1–7. <https://doi.org/10.12691/jnh-3-1-1>.
- Nanda, Ririn, F., Anwar, K., Rini, R., Daimon, S., and Muhammad, A. 2022. “Decision Support System By Using Multiple Attribute Decision Making With Simple Additive Weighting Method (Madm-Saw) Method in Selecting the Best Bromelain.” *Andalasian International Journal of Agriculture and Natural Sciences (AIJANS)* 3 (02): 114–19. <https://doi.org/10.25077/aijans.v3.i02.114-119.2022>.
- Newton, L. E. 2004. “Aloes in Habitat.” In *Aloes The Genus Aloe*, edited by Ed Reynolds, T., 3–36. Boca Raton: CRC Press.
- Nilforoushzadeh, Mohammad, A., Mohammad, A. A., Payam, Z., Abolfazl, S. M., Tina, M., Shiva, A. and Mahsa, M. S. 2018. “Skin Care and Rejuvenation by Cosmeceutical Facial Mask.” *Journal of Cosmetic Dermatology* 17 (5): 693–702. <https://doi.org/10.1111/jocd.12730>.
- Noman, A. S. M., Hoque, M. A., Haque, M. M., Pervin, F., and Karim, M. R. 2007. “Nutritional and Anti-Nutritional Components in Pachyrhizus Erosus L. Tuber.” *Food Chemistry* 102 (4): 1112–18. <https://doi.org/10.1016/j.foodchem.2006.06.055>.
- Nur’aini, Dari, I. W., Setiawan, A. A., and Laksmiwati, D. R. 2021. “Macronutrients Analysis of Porang Tubers (Amorphophallus Muelleri Blume) Fermentation With Lactobacillus Bulgaricus Bacteria.” In *Proceedings of the 4th International Conference on Sustainable Innovation 2020–Health Science and Nursing (ICoSIHNS 2020)*, 33:488–92.
- Nurman, Salfauqi, Ruka Yulia, Irmayanti, Erliza Noor, and Titi Candra Sunarti. 2019. “The Optimization of Gel Preparations Using the Active Compounds of Arabica Coffee Ground Nanoparticles.” *Scientia Pharmaceutica* 87 (4): 32–48. <https://doi.org/10.3390/scipharm87040032>.
- Nursandi, F., Machmudi, M., Santoso, U. and Indratmi, D. 2017. “Properties of Different Aged Jicama (Pachyrhizus Erozus) Plants.” *IOP Conference Series: Earth and Environmental Science* 77 (1). <https://doi.org/10.1088/1755-1315/77/1/012003>.
- Oke, M. O., and Workneh, T. S. 2013. “A Review on Sweet Potato Postharvest Processing and Preservation Technology.” *African Journal of Agricultural Research* 8 (40): 4990–5003. <https://doi.org/10.5897/AJAR2013.6841>.
- Patria, D. G., Sutrisno, Sukamto, A., and Lin, J. 2021. “Process Optimization in the Development of Porang Glucomannan (Amorphophallus Mulleri B.) Incorporated into the Restructured Rice Using a Pasta Extruder: Physicochemical Properties, Cooking Characteristics, and an Estimated Glycemic Index.” *Food Science and Technology* 2061: 1–9. <https://doi.org/10.1590/fst.03021>.

- Pinto, Diana, Fátima Lameirão, Cristina Delerue-Matos, Francisca Rodrigues, and Paulo Costa. 2021. "Characterization and Stability of a Formulation Containing Antioxidants-Enriched Castanea Sativa Shells Extract." *Cosmetics* 8 (2): 49–67. <https://doi.org/10.3390/cosmetics8020049>.
- Poor M. R., Hall, J. E., Poor, A. S. 2002. "Reduction in the Incidence of Alveolar Osteitis in Patients Treated with SaliCept Patch, Containing Acemannan Hydrogel." *J Oral Maxillofac Surgery* 60: 374–79.
- Priani, S. E., Irma, I., and Gita, C. E. D. 2015. "Formulation of Peel-Off Facial Mask from Mangosteen Pericarp (*Garcinia Mangostana Linn.*)." *Indonesian Journal of Pharmaceutical Science and Technology* 2 (3): 90–95. <https://doi.org/10.15416/ijpst.v2i3.7905>.
- Putra, S. R. 2012. "Optimalkan Kesehatan Wajah Dan Kulit Dengan Bengkuang." Yogyakarta : DIVA Press. 2012.
- Rachman and Tahar. 2018. "Aloe Vera." *Angewandte Chemie International Edition*, 6(11), 951–952., 10–27.
- Rajeswari, R., Sharmila, C. R., Umadevi, M. and Debjit, B., Selvavenkadesh, S. K. P. and Sampath, K. 2012. "Aloe Vera: The Miracle Plant Its Medicinal and Traditional Uses in India." *Journal of Pharmacognosy and Phytochemistry* 1 (4): 118–24. http://www.phytojournal.com/vol1Issue4/Issue_nov_2012/17.1.pdf.
- Ramachandra, C. T., and Srinivasa, P. R. 2008. "Processing of Aloe Vera Leaf Gel: A Review." *American Journal of Agricultural and Biological Science* 3 (2): 502–10. <https://doi.org/10.3844/ajabssp.2008.502.510>.
- Ramadani, A. H., Mayasari, A. 2017. "Feasibility Study on Establishment Noodle Rice Bran Stall." *Advances in Social Science, Education and Humanities Research* 116 (Icovet): 34–42. <https://doi.org/10.2991/icovet-17.2017.8>.
- Ramesh, C., Ray, K. I. and Tomlins. 2010. "Sweet Potato: Post Harvest Aspects in Food, Feed and Industry." In *Food Science and Technology Series*, Nova Science Publishers, Inc. New York, ISBN 978-1.
- Ramos-de-la-Peña, A.M., Renard, C.M.G.C., Wicker, L. and Contreras-Esquivel, J.C. 2013. "Advances and Perspectives of *Pachyrhizus* Spp. in Food Science and Biotechnology." *Trends in Food Science and Technology* 29 (1): 44–54. <https://doi.org/10.1016/j.tifs.2012.09.003>.
- Rasper, V. 1969. "Investigations on Starches from Major Starch Crops Grown in Ghana: Swelling and Solubility Patterns and Amyloelastic Susceptibility." *J.Sci.Food. Agric.* 20: 642-646.
- Ray, R. C. and Ravi, V. 2005. "Post Harvest Spoilage of Sweet Potato and Its Control Measures. 35: 623- 644." *Crit. Rev. Food Sci. Nutr.* 35: 623–44.
- Rice-Evans, C. and Packer, I. (Eds.). 1998. "Flavonoids in Health and Disease." Marcel Dekker, New York. 1998.
- Rickard, J. E., Asaoka, M. and Blanshard, J. M. V. 1991. "The Physicochemical

- Properties of Cassava Starch 31: 189-207." *Trop. Sci.* 31: 189–207.
- Rieger, M. M. 2000. *Harry's Cosmeticology 8th Edition*, New York : Chemical Publishing Co. Inc.
- Rivan, W., Septi, A. and Winarsih. 2018. "Fuzzy Simple Additive Weighting Algorithm As Decision Making Support For Elections High School Major." *JIMP - Jurnal Informatika Merdeka Pasuruan* 3 (2): 61–72.
- Rowe, R. C., Sheskey, P. J. and Quinn, M. E. 2009. *Handbook of Pharmaceutical Excipients*. 6th Ed, Pharmaceutical Press.
- Rubina, L., Priyanka, T., Ebenezer, J. 2009. "Isolation, Purification and Evaluation of Antibacterial Agents from Aloe Vera." *Brazilian Journal of Microbiology* 40: 906–15.
- Rum, I. A., Suherman, H. W., and Idar. 2021. "Formulation and Evaluation of Peel-off Gel Mask from Whole Milk Yogurt and Seaweed (*Eucheuma Cottonii*) as Antioxidants Sources." *Pharmacy & Pharmacology International Journal* 9 (4): 132–35. <https://doi.org/10.15406/ppij.2021.09.00338>.
- Saludung, J., Hamid, S. and Pramezwaray, A. 2020. "Development Evaluation of Various Products from Purple Sweet Potatoes (*Ipomoea Batatas* L. Poir)." *International Conference on Science and Advanced Technology (ICSAT)*. 1174-1187, 1174–87.
- Shamsudin, N. F., Ahmed, Q. U., Mahmood, S., Ali Shah, S. A., Khatib, A., Mukhtar, S., Alsharif, M. A., Parveen, H., & Zakaria, Z. A. 2022. Antibacterial Effects of Flavonoids and Their Structure-Activity Relationship Study: A Comparative Interpretation. *Molecules* (Basel, Switzerland), 27(4), 1149. <https://doi.org/10.3390/molecules27041149>.
- Santoso, D. B. 2015. "How to Increase Value Added of Porang (*Amorphophallus Oncophyllus*) as Forestry Commodity ?" *Review of Integrative Business & Economics* 4 (2): 278–91.
- Sari, A. N. 2015. "Antioksidan Alternatif Untuk Menangkal Bahaya Radikal Bebas Pada Kulit." *Elkawnie: Journal of Islamic Science and Technology* 1 (1): 63–68. www.jurnal.ar-raniry.com/index.php/elkawnie.
- Sator, Paul G. 2006. "Skin Treatments and Dermatological Procedures to Promote Youthful Skin." *Clinical Interventions in Aging* 1 (1): 51–56. <https://doi.org/10.2147/ciia.2006.1.1.51>.
- Shi, Xiao-dan, Jing-jing Huang, Jin-zhi Han, and Shao-yun Wang. 2021. "Physicochemical and Functional Properties of Starches from *Pachyrhizus Erosus* with Low Digestibility." *EFOOD* 2 (3): 154–61.
- Šlosár, M., A. Hegedűsová, O. Hegedűs, And Mezeyová, I., and M. Timoracká. 2020. "The Effect of Cultivar on Selected Quantitative and Qualitative Parameters of Sweet Potatoes (*Ipomoea Batatas* L.) Grown in Slovak Republic." *Journal of Central European Agriculture* 21 (2): 344–53.

- [https://doi.org/10.5513/JCEA01/21.2.2684.](https://doi.org/10.5513/JCEA01/21.2.2684)
- SNI. 2007. "Standar Nasional Indonesia. Sediaan Tabir Surya." In *Nasional, Bandar Standarisasi*. Jakarta, Indonesia.
- Sohany, Mouluda, Intan, S. M. A. T., Siti, H. A., Nor, N. A. K. S. and Yus, A. Y. 2021. "Characterization of Anthocyanin Associated Purple Sweet Potato Starch and Peel-Based Ph Indicator Films." *Foods* 10 (9). <https://doi.org/10.3390/foods10092005>.
- Stevenson, D. G., Jane, J., and Inglett, G. E. 2007. "Characterisation of Jicama (Mexican Potato) (*Pachyrhizus Erosus L. Urban*) Starch from Taproots Grown in USA and Mexico." *Starch/Stärke* 59: 132–40.
- Sumarwoto. 2005. "Iles-Iles (*Amorphophallus Muelleri Blume*); Description and Other Characteristics." *Biodiversitas Journal of Biological Diversity* 6 (3): 185–90. <https://doi.org/10.13057/biodiv/d060310>.
- Sunyoto, Gina, F., dan Marleen. 2018. "Karakterisasi Fisik Dan Kimia Ubi Jalar Ungu (*Ipomoea Batatas L*) Varietas Biang Untuk Mendukung Penyediaan Bahan Baku Tepung Ubi Jalar Ungu." In *Seminar Nasional Dies Natalis UNS Ke 42. Universitas Padjadjaran*. Vol. 2.
- Suprapta. 2003. "Peneliti Kacangkacangan Dan Umbi-Umbian." *Malang Iptek Tanaman Pangan* 6 (1).
- Supriyono, A. 1993. "Pengukuran Panas Jenis, Konduktivitas Panas Buah Bengkuang Dalam Rangka Penentuan Nilai Difusivitas Panas. Skripsi. Jurusan Teknik Pertanian, IPB. Bogor."
- Surendra Babu, A., and Parimalavalli, R. 2014. "Effect of Starch Isolation Method on Properties of Sweet Potato Starch." *Annals of the University Dunarea de Jos of Galati, Fascicle VI: Food Technology* 38 (1): 48–63.
- Surjushe, A., Vasani, R., and Saple, D. G. 2008. "Aloe Vera: A Short Review." *Indian Journal of Dermatology* 53 (4): 163–66. <https://doi.org/10.4103/0019>.
- Suyanto, A., and Isworo, J. T. 2015. "Evaluasi Sifat Fisik Dan Kimia Glukomanan Dari Iles-Iles (*Amorphophallus Oncophillus*) Physical and Chemical Chacteristic of Glucomannan Modified on Iles-Iles Flour." *ResearchGate*, 1–7. <https://www.researchgate.net/publication/321706099>.
- Syafiq, R., Sapuan, S. M. and Ilyas, R. A. 2019. "Formulation of Anti-Microbacterial Agent Reinforced Starch Nanocomposites : A Review." *Prosiding Seminar Enau Kebangsaan 2019*, 96–100.
- Takeda, Y., Tokunaga, N., Takeda, C., and Hizukuri, S. 1986. "Physicochemical Properties of Sweet Potato Starches." *Starch/Stärke* 38: 345–50.
- Takigami, S., Takiguchi, T., and Phillips, G. O. 1997. "Microscopical Studies of the Tissue Structure of Konjac Tubers." *Food Hydrocolloids* 11 (4): 479–84. doi:10.1016/S0268-005X(97)80046-X.
- Tortoe, C., Akonor, P. T., Koch, K., Menzel, C. and Adofo, K. 2017. "Physicochemical

- and Functional Properties of Flour from Twelve Varieties of Ghanaian Sweet Potatoes." *International Food Research Journal* 24 (6): 2549–56.
- Traber, M. G., and Stevens, J. F. (2011). Vitamins C and E: beneficial effects from a mechanistic perspective. *Free radical biology & medicine*, 51(5), 1000–1013. <https://doi.org/10.1016/j.freeradbiomed.2011.05.017>.
- Valle, Della, G., Colonna, P., Patria, A. and Vergnes, B. 1996. "Influence of Amylose Content on the Viscous Behavior of Low Hydrated Molten Starches." *Journal of Rheology* 40 (3). <https://doi.org/10.1122/1.550747>.
- Vasanthan, Thava. 2005. "Overview Of Laboratory Isolation Of Starch From Plant Materials." *Handbook of Food Analytical Chemistry* 1–2: 673–78. <https://doi.org/10.1002/0471709085.ch16>.
- Vieira, R. P., Fernandes, A. R., Kaneko, V. O., et al. 2009. "Physical and Physicochemical Stability Evaluation of Cosmetic Formulations Containing Soybean Extract Fermented by *Bifidobacterium Animalis*." *Brazilian Journal of Pharmaceutical Sciences* 45 (3): 515–25.
- Vincent, Ursula. 2015. "JRC Guidelines for 1 - Selecting and/or Validating Analytical Methods for Cosmetics 2 - Recommending Standardization Steps for Analytical Methods for Cosmetics," no. Report EUR 27284: 26. <https://doi.org/10.2787/412553>.
- Voegeli, D. 2012. "Understanding the Main Principles of Skin Care in Older Adults." *Nursing Standard (Royal College of Nursing (Great Britain) : 1987)* 27 (11): 59–68. <https://doi.org/10.7748/ns2012.11.27.11.59.c9414>.
- Wahidah, B. F., Afiati, N., Jumari. 2021. "Community Knowledge of Amorphophallus Muelleri Blume: Cultivation and Utilization in Central Java, Indonesia." *Biodiversitas* 22 (7): 2731–38. <https://doi.org/10.13057/biodiv/d220722>.
- Xie, Y., Yang, W., Tang, F., Chen, X., & Ren, L. 2015. Antibacterial activities of flavonoids: structure-activity relationship and mechanism. *Current medicinal chemistry*. 22(1), 132–149.<https://doi.org/10.2174/0929867321666140916113443>
- Yanuriati, A., Marseno, D. W., Rochmadi and Harmayani, E. 2017. "Characteristics of Glucomannan Isolated from Fresh Tuber of Porang (*Amorphophallus Muelleri* Blume)." *Carbohydrate Polymers* 156: 56–63. <https://doi.org/10.1016/j.carbpol.2016.08.080>.
- Yanuriati, Anny, Djagal, W. M., Rochmadi and Eni, H. 2017. "Characteristics of Glucomannan Isolated from Fresh Tuber of Porang (*Amorphophallus Muelleri* Blume)." *Carbohydrate Polymers* 156: 56–63. <https://doi.org/10.1016/j.carbpol.2016.08.080>.
- Yingshu Zhao, Muthukumaran Jayachandran and Baojun Xu. 2020. "In vivo antioxidant and anti-inflammatory effects of soluble dietary fiber Konjac glucomannan in type-2 diabetic rats". *International Journal of Biological Macromolecules*. 159: 1186–1196
- Yusuf, M., Rahayuningsih, A, Ginting, E. 2008. "Ubi Jalar Ungu. 30:4,13." *Warta*

Penelitian Dan Pengembangan Pertanian 30: 4–13.

- Zainuri, Sukmawaty, E. Basuki, B. R. Handayani, Sulastri, Y., Paramartha, D. N.A., Sayuna, Y., and Anggraini. I.M.D. 2021. “Optimization Process to Increase the Quality of Lombok Porang Flour.” In *IOP Conference Series: Earth and Environmental Science*, 913:1–7. <https://doi.org/10.1088/1755-1315/913/1/012037>.
- Zhao, J., Zhang, D., Srzednicki, G., Kanlayanarat, S., and Borompichaichartkul, C. 2010. “Development of a Low-Cost Two-Stage Technique for Production of Low-Sulphur Purified Konac Flour.” *International Food Research Journal* 17 (4): 1113–1124.
- Zoebel, H. F. 1988. “Molecules to Granules- A Comprehensive Starch Review.” *Starch/Stärke* 40: 44–50.
- Zubaidah, E. and Akhadiana, W. 2013. “Comparative Study of Inulin Extracts from Dahlia, Yam, and Gembili Tubers as Prebiotic.” *Food and Nutrition Sciences* 04 (11): 8–12. <https://doi.org/10.4236/fns.2013.411a002>.

