

DAFTAR PUSTAKA

- Abreha, E., Paulos, G., Arnaud, L., Stanley, C. and Kaleab, B. 2021. Physico-chemical and functionality of air and spray dried egg powder: implications to improving diets. *Inter. J. of Food Properties*. 24(1) : 152–162.
- Adiluhung, W. D. dan Aji, S. 2018. Pengaruh konsentrasi glukomannan dan waktu proofing terhadap karakteristik tekstur dan organoleptik roti tawar beras (*oryza sativa*) bebas gluten. *Jurnal Pangan dan Agroindustri*. Vol.6 No.4: 26-37.
- Ahmed, N., Jagmohan, S., Harmeet, C., Prerna, G. A. A., Harleen, K. 2013. Different Drying Methods: Their Applications and Recent Advances. *International Journal of Food Nutrition and Safety*. 4(1) : 34-42.
- Ai, M. and Aimin, J. 2021. Phosphorylation modification affects the gelation behavior of alkali-induced duck egg white gels, *Food Chem*. 340, 128185.
- Akintoye, O.A. and Oguntunde, A.O. 1991. Preliminary investigation on the effect of foam stabilizers on the physical characteristics and reconstitution properties of foam-mat dried soymilk. *Drying Technology*. 9 (1) : 245-262.
- Albert, R.D. 1997. *Bakery Materials and Methods*, 4th ed. Macmillan Publishers, London.p.11-106.
- Alleoni, A.C.C. and A.J Antunes. 2004. Albumen foam stability and s-ovalbumen content in egg coated with whey protein concentrate. *Rev.Bras.Cienc.Avic*. Vol 6. No.2. Campinas. /*Revista Brasileira de Ciencia Aviola – Balbumen foam stability and s-ovalbumin content in e 4/9/05*.
- Almatsier, S, 2004. *Prinsip Dasar Ilmu Gizi*. Gramedia Pustaka Utama. Jakarta.
- American Egg Board (AEB). 2016. *History of Egg Production*. American Egg Board, Park Ridge, IL, USA.
- Ames, J. M. 1992. *Biochemistry of Food Proteins. Chapter 4. The Maillard Reaction*. B. J. F. Hudson (ed.) Springer Science+Business Media Dordrecht : UK. pp. 99 - 153.
- AOAC. 2005. *Official methods of analysis of the Association of Analytical Chemist*. Virginia USA : Association of Official Analytical Chemist, Inc.
- Ardana, K.B., M.H. Pramudya., dan A.H. Tambunan. 2008. Pengembangan tanaman jarak pagar (*Jatropha curcas L*) mendukung kawasan mandiri energi di Nusa Penida, Bali. *Jurnal Littri*, 14 (4), 155-161.
- Asghar, A. and Abbas, M. 2012. Dried egg powder utilization, a new frontier in bakery products. *Agri. and Bio. J. of North America*. 3(12) : 493-505.

- Aykas, D.P. and Barringer, S. 2012. The Effect of Temperature, Lecithin Content and Voltage on Droplets/cm² during Electrostatic Spraying of Oil. *Journal of Food Processing and Preservation*. <https://doi.org/10.1111/j.1745-4549.2012798.x>
- Badan Pusat Statistik (BPS). 2021. Produksi Telur Ayam Petelur, 2009-2020. Badan Pusat Statistik : Jakarta.
- Bag, S., Srivastav, P. and Mishra, H. 2011. Optimization of process parameters for foaming of bael (*Aegle marmelos*; L.) fruit pulp. *Food and Bioprocess Technology*. 4: 1450 -1458.
- Baker, J. C. and Mize, M. D. 1941. The origin of the gas cell in bread dough , *Cereal Chem* , 18 , 19 – 34.
- Baker, J. C. and Mize, M. D. 1942. The relationship of fats, texture, crumb and volume in bread , *Cereal Chem*, 19 , 84 – 94.
- Buckle, K. A, R. A. Edwards, G. H. Fleet, and M. Wootton. 1987. Ilmu Pangan. Terjemahan: Hari purnomo dan Adiono. Universitas Indonesia Press, Jakarta.
- Bueschel Berger, H.G. 2004. *Lecithins*. Edited by Whitehurst, J. R; Emulsifiers in Food Technology. Blackwell publishing Ltd., Oxford. pp.1-22.
- Campbell, C.H. 1917. Drying milk. US Patent 1250427.
- Cauvain, S. 2012. Breadmaking (Second Edition). Breadmaking: an overview. Chapter 2. Woodhead Publishing Series in Food Science, Technology and Nutrition. Pp.1-8.
- Cauvain, S. P. 2007. Breadmaking processes , in S. P. Cauvain and L. S. Young (eds), *Technology of Breadmaking* , 2nd edn, Springer Business & Multimedia, LLC , NY , pp. 21 – 50.
- Cauvain, S. P. and Young, L. S. 2008. *Bakery Food Manufacture and Quality: Water Control and Effects* , 2nd edn, Wiley–Blackwell , Oxford, UK.
- Cauvain, S. P. and Young, L. S. 2006a. *The Chorleywood Bread Process* , Woodhead Publishing Ltd. , Cambridge, UK .
- Cauvain, S. P. and young, L. S. 2006b. *Baked Products; Science, Technology and Practice*, Blackwell Publishing, Oxford, UK.
- Cauvain, S. P. and Young, L. S. 2009. *The ICC Handbook of Cereals, Flour, Dough and Product Testing: Methods and Applications* , DEStech Publications, Inc., Lancaster, PA.
- Cauvain, S. P., Whitworth, M. B. and Alava, J. M. 1999 . The evolution of bubble structure in bread doughs and its effects on bread cell structure in G.M. Campbell

- , C. Webb , S.S. Pandiella and K. Niranjana (eds), Bubbles in Food , Eagen Press, St. Paul , MN , pp. 85 – 8.
- Chamberlain, N. 1985. Dough formation and development , in (Ed. J. Brown), The Master Bakers Book of Breadmaking , 2nd edn, Turret-Wheatland Ltd , Rickmansworth, UK , pp. 47 – 57 .
- Cherry, J. P. and McWaters. 1981. Protein Functionality in Foods. American Chemical Society, Washington.
- Choi, I. D. 2010. Substitution of Rice Flour on Bread-Making Properties. *Korean Journal of Food Preservative*. 17:5, 667-673.
- Collar, C. 1996. Biochemical and technological assessment of the metabolism of pure and mixed cultures of yeast and lactic acid bacteria in breadmaking applications/revisión: Aspectos bioquímicos y tecnológicos del metabolismo de cultivos puros y mixtos de levaduras y bacterias ácido lácticas en panificación. *Food science and technology international = Ciencia y tecnología de los alimentos internacional*. 2(6), 349–367.
- Collins, T. H. 1983. The Creation and Control of Bread Crumb Cell Structure , FMBRA Report No. 104, July , Campden BRI, Chipping Campden , UK.
- Cui, Q., Wang, G., Gao, D., Wang, L., Zhang, A., Wang, X., Jiang, L. 2020. Improving the gel properties of transgenic microbial transglutaminase cross-linked soybeanwhey mixed protein by ultrasonic pretreatment. *Process Biochemistry*, 91, 104–112.
- Dadali, Y. and Elmaci, Y. 2020. Influence of fat and emulsifier content on volatil release of butter aroma used in water phase and physical attributes of model margarines. *European Journal of Lipid Science and Technology*, 1-20.
- Dadali, C. and Elmaci, Y. 2020. Influence of Fat and Emulsifier Content on Volatile Release of Butter Aroma Used in Water Phase and Physical Attributes of Model Margarines. *European Journal of Lipid Science and Technology*, 122(7), 2000036.
- Dadali, C. and Elmaci, Y. 2020. Influence of Fat and Emulsifier Content on Volatile Release of Butter Aroma Used in Water Phase and Physical Attributes of Model Margarines. *European Journal of Lipid Science and Technology*. 122(7), 2000036.
- Diatin, I., M.P. Sobari., dan R. Irianni. 2007. Analisis kelayakan finansial budidaya ikan nila wanayasa pada kelompok pembudidaya mekarsari. *Jurnal Akuakultur Indonesia*, 6(1), 97-102.
- Erich. 2012. How to Make Powdered Eggs. Available from: <http://tacticalintelligence.net/blog/how-to-makepowdered-eggs.htm>.
- Erlina. 2006. Analisis perancangan agroindustri berbasis karet. *Jurnal Bisnis dan Manajemen*, 3(1), 73-92.

- Estiasih, T. 2005. Kimia Teknologi dan Aplikasi Polisakarida. Universitas Brawijaya Malang.
- Falade, K. and Onyeoziri, N. 2012. Effects of cultivar and drying method on color, pasting and sensory attributes of instant yam (*Dioscorea rotundata*) flours. *Food and Bioprocess Technology*. 5: 879-887.
- Falade, K., Adeyanju, K. and Uzo-peters, P. 2003. Foam-mat drying of cowpea (*Vigna unguiculata*) using glyceryl monostearate and egg albumin as foaming agents. *European Food Research and Technology*. 217: 486-491.
- Falade, K.O. and Okocha, J.O. 2012. Foam-mat drying of plantain and cooking banana (*Musa spp.*). *Food Bioprocess Technology*. 5, 1173-1180.
- FAO. 2015. FAO Statistical Pocketbook. Food and Agriculture Organization of the United Nations, Rome, Italy.
- Fatiqin, A., Riri, N. dan Ike, A. 2019. Pengujian salmonella dengan menggunakan media ssa dan E. Coli menggunakan media emba pada bahan pangan. *Jurnal Indobiosains*. Vol 1. No. 1 : 22-29.
- Fazwa, M.A.F., P.A. Fauzi., Rasip and M.M. Noor. 2001. A preliminary analysis on financial assessment of Citrus Hystrix (limau purut) grown on plantation basis, Forest Research Institute Malaysia (FRIM), 52109 Kepong, Selangor Darul Ehsan, Project No. 01- 04-01-0094-EA001.
- Frazier, W. C. and Westhoff, D.C. 1988. *Food Microbiology*. 2nd ed. McGraw-Hill Publisher Inc. : New Delhi, India.
- Galet, O., Cassin, D. and Jeantet, R. 2010. Chapitre 3. Technique et documentation. In Les ovoproduits, Science et technologie de l'oeuf; Paris, Lavoisier, Paris, France. Vol. 2, 224-277.
- Gobbetti, M., Simonetti, M. S., Corsetti, A., Santinelli, F., Rossi, J. and Damiani, P. 1995. Volatile compound and organic acid productions by mixed wheat sour dough starters: Influence of fermentation parameters and dynamics during baking. *Food Microbiology*. 12, 497-507.
- Gohel, M.C., Rajesh, K. P., Stavan, A. N., Shital, H. B., Amish, V. G., Manan, S. S., Parimal, K. P., Chetan, S. G., Vipul, P. P., Niraj, Y. B., Sanjay, D. P., Sejal, R. K., Radhika, B. P. and Toral, C. P. 2009. Spray drying: A review. *Pharmaceutical*.
- Gould, J. T. 2007. Breadmaking around the world in S. P. Cauvain and L. S. Young (eds), *Technology of Breadmaking* , 2nd edn, Springer Business & Multimedia, LLC , NY , pp. 223 – 44.
- Gu, L., Han, J., David, J. M., Mengyao, J., Junhua, L., Cuihua, C., Shijian, D., Yujie, S., Yanjun, Y. 2021. Improvement of egg yolk powder properties through

- enzymatic hydrolysis and subcritical fluid extraction . *LWT – Food and Science Technology*. 15 (112075).
- Guyonnet, V. 2012. *Eggs and Egg Products: Consumers' Attitudes, Perceptions and Behaviors*. World's Poultry Congress : Salvador, Brazil.
- Guyonnet, V. 2013. *Processing of Egg products: Overview*. International Egg Commission : London, UK.
- Hailemichael, A., Gebremedhin, B., Gizaw, S. and Tegegne, A. 2016. *Analysis of village poultry value chain in Ethiopia: Implications for action research and development*. LIVES Working Paper 10. Nairobi, Kenya: ILRI.
- Hardy, Z. and V.A. Jideani. 2015. Foam-mat Drying Technology: A Review. *Food Science and Nutrition*. <http://dx.doi.org/10.1080/10408398.2015.1020359>
- Haryani, K., Hargono, Handayani, N.A., Ramadani, P., Rezekia, D. 2017. Substitusi Terigu dengan Pati Sorgum Terfermentasi pada Pembuatan Roti Tawar: Studi Suhu Pemanggangan. *Jurnal Aplikasi Pangan*, 6(2):61-64.
- Hassan, M. and Ahmed, J. 1998. Sensory quality of foam-mat dried pineapple juice powder. *Indian Food Packer*. 52(7) : 31-33.
- Hildaniyulia. 2012. Tepung Telur, Ikan Asin, Aneka Ikan Pindang, Bandeng Presto (Duri Lunak). Chicken Nugget. *Tekno Pangan & Agroindustri*, No.8 Vol 1, Hal 111-115.
- Hincke, M.T., Nys, Y., Gautron, J., Mann, K., Rodriguez-Navarro, A.B. and McKee, M.D. 2012. The eggshell: structure, composition and mineralization. *Front. Bio*. 17, 1266–1280.
- Iannotti, L. L., Lutter, C. K., Bunn, D. A. and Stewart, C. P. 2014. Eggs: The Uncracked Potential for Improving Maternal and Young Child Nutrition among the World's Poor. *Nutr. Rev.* 72(6) : 355–368.
- Iannotti, L. L., Lutter, C. K., Stewart, C. P., Riofrío, C. A. G., Malo, C., Reinhart, G., Palacios, A., Karp, C., Chapnick, M. and Cox, K. 2017. Eggs in Early Complementary Feeding and Child Growth: A Randomized Controlled Trial. *Pediatrics*. 140, e20163459.
- Idham, A., T. Lestari., dan D. Adriani. 2010. Analisis finansial sistem usaha tani terpadu (integrated farming system) berbasis ternak sapi di kabupaten ogan ilir. *Jurnal Pembangunan Manusia* 6.
- Ihekoronye, A. I. and Ngoddy, P.O. 1982. *Integrated Food Science and Technology for the Tropics*. 2nd ed. Macmillan Publishers ltd. : London.

- Imam, R. H. Mutiara, P dan Nurheni, S. P. 2014. Konsistensi Mutu Pilus Tepung Tapioka: Identifikasi Parameter Utama Penentu Kerenyahan. *J. Mutu Pangan*, Vol. 1 (2): 91-99. Institut Pertanian Bogor.
- Izzreen, M. N. Q., Hansen, Å. S. and Petersen, M. A. 2016. Volatile compounds in whole meal bread crust: The effects of yeast level and fermentation temperature. *Food chemistry*, 210, 566-576.
- Jay, M. J. 2000. *Modern Food Microbiology*. 6th ed. Aspen Publishers Inc. : Gaithersburg, Maryland.
- Jin, H., Chen, J., Zhang, J., and Sheng, L. 2021. Impact of phosphates on heat-induced egg white gel properties: Texture, water state, micro-rheology and microstructure. *Food Hydrocolloids*, 110, 106200.
- Kadam, D. M. and Balasubramanian, S. 2011a. Foam mat drying of tomato juice. *Journal of Food Processing and Preservation*. 35(4) : 488-495.
- Kadam, D. M., Rai, D.R., Patil, R., Wilson, R.A., Kaur, S. and Kumar, R. 2011b. Quality of fresh and stored foam mat dried Mandarin powder. *International Journal of Food Science and Technology*. 46: 793-799.
- Kadam, D. M., Wilson, R.A. and Kaur, S. 2010b. Determination of biochemical properties of foam-mat dried mango powder. *International Journal of Food Science and Technology*. 45 : 1626-1632.
- Kadam, D. M., Wilson, R.A. and Kaur, S. 2011c. Influence of foam-mat drying on the quality of tomato powder. *International Journal of Food Properties*. 15 (1) : 221-220.
- Kamel, B. S. and Ponte, J. G. 1993. Emulsifiers in baking , in B. S. Kamel and C. E. Stauffer (eds), *Advances in Baking Technology* , Blackie Academic & Professional , London, UK, pp. 179 – 222.
- Kampen, W. H. 2014. *Nutritional Requirements In Fermentation Processes*. *Fermentation and Biochemical Engineering Handbook*. pp. 37-57
- Karim, A.A. and Wai, C.C. 1999. Foam-mat drying of starfruit (*Averrhoa carambola* L.) puree: Stability and air drying characteristics. *Food Chemistry*. 64 (3) : 337-343.
- Kartika, E., Siti, K dan Ari, H. Y. 2014. Deteksi Bakteri Indikator Keamanan Pangan Pada Sosis Daging Ayam Di Pasar Flamboyan Pontianak. *Journal of Biological Science*. Vol. 3, No. 2.
- Kasmir dan Jakfar. 2012. *Studi Kelayakan Bisnis*. Cetakan keDelapan. Jakarta: Kencana.

- Keey, R. B. 1972. Drying : Principles and Practice. Chapter 6 : Evaporation and Humidification. Elsevier. pp : 149–177. doi:10.1016/b978-0-08-016903-3.50016-x
- Khotimah, H dan Sutiono. 2014. Analisis Kelayakan Finansial Usaha Budidaya Bambu. *Jurnal Ilmu Kehutanan*, 8 : 14 – 24.
- Koç, M., B. Koç, G. Susyal, M. S. Yilmazer, F. K. Ertekin, & N. Bağdatlıoğlu. 2011. Functional and physicochemical properties of whole egg powder: effect of spray drying conditions. *J Food Sci Technol*. 48(2):141-149.
- Kulp, K. 1993. Enzymes as dough improvers, in B. S. Kamel and C. E. Stauffer (eds), *Advances in Baking Technology*, Blackie Academic & Professional, London, UK, pp. 152 – 78.
- Kumaravel, S., Hema, R., Kamaleshwari, A., 2012. Effect of oven drying on the nutritional properties of whole egg and its components. *Int. J. Food Nutr. Sci.* 1, 4–12.
- Kurniawan, R., S. Juhanda, Dwi, A. W. dan Irfan, F. 2014. Pembuatan Tepung Telur Menggunakan *Spray Dryer* dengan Nozzle Putar. Prosiding Seminar Nasional Teknik Kimia “Kejuangan” : Yogyakarta. ISSN 1693-4393.
- Kusnandar, Feri. 2010. Kimia pangan. Komponen Pangan. PT. Dian Rakyat : Jakarta.
- Kusuma, P. T. W. W. dan Nur, K. I. M. 2014. Jurnal Financial Feasibility Analysis for Business Development Based on Local Commodities: Corn Noodle Balai Besar Pengembangan Teknologi Tepat Guna, Lembaga Ilmu Pengetahuan Indonesia *AGRITECH*, 34 (2).
- Kusumadewi. 2006. Fuzzy Multi-Attribute Decision Making (Fuzzy MADM). (Andi, Ed.). Yogyakarta : Graha Ilmu.
- Labuza, T. P. and Rahman, M. S. 2007. *Water activity and food preservation*. In M. S. Rahman (2 Ed.), *Handbook of food preservation* (pp. 456-467). New York: Marcel Dekker.
- Lasztity, R. 1984. *The Chemistry of Cereal Protein*. CRC Press, Inc. Boca Raton, Florida.
- Lee, H.-C. and Chang, C.-T. 2018. Comparative analysis of MCDM methods for ranking renewable energy sources in Taiwan. *Renewable and Sustainable Energy Reviews*, 92,883–896.
- Lei, Y. and I. H . Kim. 2013. Effect of whole egg powder on growth performance, blood cell counts, nutrient digestibility, relative organ weights, and meat quality in broiler chickens. *Livestock Science*. 158 : 124 – 128.

- Li-Chan, E.C.Y. and Kim, H.O. 2008. *Structure and chemical composition of eggs*. In: Mine, Y. (Ed.), *Egg Bioscience and Biotechnology*. John Wiley and Sons, Inc., Hoboken, NJ. pp. 1–95.
- Li, T., Li, A. and Guo, X. 2020. The sustainable development-oriented development and utilization of renewable energy industry—A comprehensive analysis of MCDM methods. *Energy*, 212, Article 118694.
- Liu, K. 2019. Effects of Sample Size, Dry Ashing Temperature and Duration on Determination of Ash Content in Algae and Other Biomass. *Algal Research*, 40, 101486.
- Luo, X., Qia W., Yongyan W., Wenshan D., Yufeng Z., Fang G., Hongbo S., Qun H., Fengping A. 2022. Mechanism of effect of heating temperature on functional characteristics of thick egg white. *LWT : Food Science and Technology*.
- Manay, S. and Shadaksharaswamy, M. 2005. *Foods: Facts and Principles*. 2nd ed. New Age International (P) Ltd., Publishers. New Delhi, India. pp. 359-375.
- Maria-Ine's Re'. 2006. Formulating Drug Delivery Systems by Spray Drying. *Drying Technology*, 24, 433-446.
- Marques, M. B. 2000. Development of some high protein conventional foods based on wheat and oilseed flour. *J. Food Sci. Technol.* 37(4): 394-399.
- Marsh, D. and Cauvain, S. P. 2007. Mixing and dough processing , in S.P. Cauvain and L.S.Young (eds), *Technology of Breadmaking* , 2nd edn, Springer Business & Multimedia, LLC , NY , pp. 93 – 140.
- Mayor, L. and Sereno, A.M. 2004. Modeling shrinkage during convective drying of food materials: a review. *Journal of Food Engineering*, Amsterdam, 61 (3) : 373-386.
- Mine, Y. and Zhang, H. 2013. *Egg components in food systems*. In: Eskin, N.A.M., Shahidi, F. (Eds.), *Biochemistry of Foods*. third ed. Elsevier Inc., San Diego, CA, USA, pp. 215–243.
- Mink, L.D. 1939. Egg material treatment. US Patent 2183516.
- Mink, L.D. 1940. Treatment of egg whites. US Patent 2200963.
- Mohammadi, M. and Rezaei, J. 2020. Ensemble ranking: Aggregation of rankings produced by different multi-criteria decision-making methods. *Omega*, 96, Article 102254.
- Montufar, E.B., Traykova, T., Planell, J.A., Ginebra, M-P. 2011. Comparison of a low molecular weight and a macromolecular surfactant as foaming agents for injectable self setting hydroxyapatite foams: Polysorbate 80 versus gelatine. *Mater Sci Eng C*. 31:1498– 1504.

- Morris, S. S., Beesabathuni, K., Headey, D. 2018. An Egg for Everyone: Pathways to Universal Access to One of Nature's Most Nutritious Foods. *Matern. Child Nutr.* 14, e12679. DOI: 10.1111/mcn.12679.
- Mounir, S. 2018. *Drying Technologies for Foods*. Chapter 8. Foam Mat Drying.
- Mudjajanto, S.E. dan L.N.Yulianti. 2004. *Membuat Aneka Roti*. Penerbit Swadaya, Jakarta.
- Mulliner, E., Malys, N. and Maliene, V. 2016. Comparative analysis of MCDM methods for the assessment of sustainable housing affordability. *Omega*, 59, 146–156.
- Ndife, J., Udobi, Chinweizu, E. and Nuria, A. 2010. Effect of oven drying on the functional and nutritional properties of whole egg and its components. *African Journal of Food Science*, 4(5): 254- 25.
- Negara, J.K., A. K. Sio, Rifkhan, M. Arifin, A. Y. Oktaviana, R. R. S. Wihansah, M. Yusuf. 2016. Microbiologist Aspects and Sensory (Flavor, Color, Texture, Aroma) In Two Different Presentation Soft Cheese. *Jurnal Ilmu Produksi dan Teknologi Hasil Peternakan*. 4 (2) : 286-290.
- Nur'aini, A. 2011. "Aplikasi Millet (*Pennisetum Spp*) Merah dan Millet Kuning sebagai Substitusi Terigu dalam Pembuatan Roti Tawar : Evaluasi Sifat Sensoris dan Fisikokimia". [Skripsi] Universitas Sebelas Maret, Surakarta.
- Okezie. B.O. and Bello, A.B. 1988. Physicochemical and functional Properties of winged bean flour and isolate compared to soy isolate. *J. Food Sci.* 53(2): 450-454.
- Oliveira, D.A., Benelli, P. and Amante, E.R. 2013. A literature review on adding value to solid residues: egg shells. *J. Clean. Prod.* 46, 42–47.
- Pérez-Reyes, M. E., Juming T., Gustavo V. Barbosa-Canovas', Mei-Jun Zhu. 2021. Influence of water activity and dry-heating time on egg white powders quality. *LWT – Food Science and Technology* 140 (2021) 110717.
- Pahlevi, R., Zakaria, W. A. dan Kalsum, U. 2014. Analisis Kelayakan Usaha agroindustri Kopi Luwak di Kecamatan Balik Bukit Kabupaten Lampung Barat. *Jurnal Ilmu-Ilmu Agribisnis*, 2(1) : 48–55.
- Parikh, D. 1997. Spray drying as a granulation Technique; In: *Handbook of Pharmaceutical Granulation Technology, Drugs and the Pharmaceutical Sciences*. New York, Marcel Dekker. pp. 75-96.
- Park M.K., Lee K.S. dan Lee K.H. 2008. Effect of Rice Powder Particle Size in Baked Rice Breads. *Journal of The East Asian Society of Dietary Life*. 18: 397-404.

- Paterson, A. and Piggott, J. R. 2006. Flavour in sourdough breads: A review. *Trends in Food Science and Technology*. 17(10), 557–566.
- Potter, N. and Hotchkiss, J. 2006. *Food Science*. 5th ed. CBS Publisher and Distributors : Delhi, India.
- Potter, N. N. 1978. *Food Science*. Third Ed. The Avi Publishing Co. Inc. Wessport, Connecticut.
- Prakusya, T.D. 2021. Sifat Fisikokimia Dan Fungsional Tepung Telur Utuh Dengan Penambahan Berbagai Konsentrasi Ragi Roti (*Saccharomyces cerevisiae*) [Skripsi] Fakultas Teknologi Pertanian, Universitas Semarang.
- Pramudyo, C.S., dan D.E.H. Purnomo. 2012. Perencanaan Sistem Pendukung Keputusan untuk Pemilihan Pemasok Nata de Coco dengan Metode Simple Additive Weighting. *Jurnal Ilmiah Teknik Industri*, 11 (1), 80-90.
- Prasetyaningrum, A. and Djaeni, M. 2012. Drying Spirulina with Foam Mat Drying at Medium Temperature. *International Journal of Science and Engineering*. 3(2) : 1-3
- Primyastanto. 2011. Feasibility Study Usaha Perikanan (Sebagai Aplikasi dari Teori Studi Kelayakan Usaha Perikanan). Universitas Brawijaya Press. Malang.
- Pujawan, I. N. 2004. *Ekonomi Teknik* edisi pertama, cetakan ketiga. Unit penerbit dan percetakan AMP YKPN : Yogyakarta.
- Purwanto, R., Nilma dan Sutan, M.A. 2021. Sistem pendukung keputusan kelayakan produk roti dengan metode *simple additive weighting* (SAW). *JRKT (Jurnal Rekayasa Komputasi Terapan)*, 1(4) : 256-264.
- Puspitasari, R. 2006. Sifat Fisik dan Fungsional Tepung Putih Telur Ayam Ras dengan Waktu Desugarisasi Berbeda [Skripsi] IPB, Bogor.
- Pusuma, D.A., Yhulia, P. dan Miftahul, C. 2018. Karakteristik roti tawar kaya serat yang disubstitusi menggunakan tepung ampas kelapa. *Jurnal Agroteknologi*, Vol. 12 No. 01.
- Qi, X., Li P., Xu X., Yuan Y., Bu S. and Lin D. 2019. Epidemiological and Molecular Investigations on Salmonella Responsible for Gastrointestinal Infections in the Southwest of Shanghai From 1998 to 2017. *Front. Microbiol.* 10:2025.
- Rajkumar, P., Kailappan, R., Viswanathan, R. and Raghavan, G.S.V. 2007. Drying characteristics of foamed alphonso mango pulp in a continuous type foam mat dryer. *Journal of Food Engineering*. 79 : 1452-1459.
- Ramadhani, F. dan Erni, S., M. 2017. Pengaruh jenis tepung dan penambahan perenyah terhadap karakteristik fisikokimia dan organoleptik kue telur gabus keju. *Jurnal Pangan dan Agroindustri*. Vol.5 No.1:38-47.

- Ratti, C. 2011. Hot air and freeze drying of high-value foods: a review. *Journal of Food Engineering*, 49 (4): 311-319.
- Ratti, C. and Kudra, T. 2006. Drying of Foamed Biological Materials: Opportunities and Challenges, *Drying Technology: An International Journal*, 24 (9) : 1101-1108.
- Rismayuni dan Rodiah. 2019. Analisis Fuzzy MADM menggunakan metode SAW dalam seleksi calon karyawan PT Teknoria Cipta Karya. *Jurnal Ilmiah Teknologi dan Rekayasa*, 24(1) : 10-21.
- Riyanto, Rina, F. dan Sucipto. 2019. Pemilihan Roti Menggunakan Algoritma Simple Additive Weighting (SAW). *Seminar Nasional Inovasi Teknologi*. e-ISSN: 2549-7952
- Sankat, C.K. and Castaigne, F. 2004. Foaming and drying behavior of ripe bananas. *LWT-Food Science and Technology*. 37: 517-525.
- Santos, D., Ana, C.M., Vitor, S., José, D. S., Maria, H. F. and Pedro, S. G.. 2018. *Biomaterials - Physics and Chemistry. Chapter 2. Spray Drying : An Overview*. IntechOpen. pp. 9-35. <http://dx.doi.org/10.5772/intechopen.72247>
- Saputra, H. dan V. S. Johan. 2016. Pembuatan roti manis dari tepung komposit (tepung terigu, pati sagu, tepung ubi jalar ungu. *Jom Faperta*. 3(2):1-11.
- Saputra, R. 2015. Pengaruh Lama Penyimpanan Warna Kerabang Terhadap Kualitas Internal Telur Ayam Ras. *Jurnal Ilmiah Peternakan Terpadu*. 3 (1) : 75-80.
- Sartika, R.A.D. 2008. Pengaruh Asam Lemak Jenuh, Tidak Jenuh dan Asam Lemak Trans terhadap Kesehatan. *KESMAS, Jurnal Kesehatan Masyarakat Nasional*. Vol. 2, No. 4, hal : 154-160.
- Setyaningsih, D., A. Apriantono., dan P.M. Sari. 2010. *Analisis Sensori Untuk Industri Pangan dan Agro*. IPB. Press. Bogor. 177 Hal.
- Sharif, M. K. Makkia, S. and Komal, J. 2018. *Role of Materials Science in Food Bioengineering. Chapter 15. Food Materials Science ini Egg Powder Industry*. Academic Press : Pakistan. pp. 505 – 537.
- Sharma, R., Garg, P., Kumar, P., Bhatia, S. K., and Kulshrestha, S. 2020. Microbial fermentation and its role in quality improvement of fermented foods. *Fermentation*, 6(4): 106.
- Shaumi, D. R. 2016. Karakterisasi Sifat Kimia Tepung Terigu Komersial dan Aplikasinya Dalam Proses Pembuatan Roti Tawar di PT.Bungasari Flour Mills Indonesia [Skripsi] Institut Pertanian Bogor : Bogor.
- SNI. 1996. Tepung Putih Telur. SNI 01-4323-1996. BSN : Jakarta

- Stadelman, W. J., and O. J. Cotterill. 1995. *Egg Science and Technology*. 4th Ed. New York: Food Products Press. An Imprint of The Haworth Press, Inc.
- Stauffer, C. E. 2007. Principles of dough formation , in S. P. Cauvain and L. S. Young (eds), *Technology of Breadmaking* , Springer Business & Multimedia, LLC , NY , pp. 299 – 323.
- Sudarmadji. S., Bambang, H. dan Suhardi. 2007. *Analisis bahan makanan dan pertanian*. Liberty : Yogyakarta.
- Sudong, Y. and R.L.K Tiong. 2002. NPV-at risk method in infrastructure project investment evaluation. *Journal of Construction Engineering and Management*, 126 (3), 227-233.
- Suhardjito, Y.B. 2006. *Pastry dalam Perhotelan*. Yogyakarta: CV. Andi Offset
- Sujata, Y. 2014. Egg powder and its quality control. *Online Int. Interdisc. Res. J.* 4, 204–219.
- Surahman, D.N., H.M. Astro, dan H. Priyatna. 2007. *Nanas dan Produk Olahannya*. LIPI Press: Jakarta.
- Swarbrick, J. and Boylan, J. 1992. Spray drying and Spray Congealing of Pharmaceuticals; In : *Encyclopedia of Pharmaceutical Technology*, Marcel Dekker. Pp. 207-221.
- Syamaladevi, R. M., Tang, J., Villa-Rojas, R., Sablani, S., Carter, B., & Campbell, G. 2016. Influence of water activity on thermal resistance of microorganisms in low-moisture foods: a review. *Comprehensive Reviews in Food Science and Food Safety*, 15(2), 353-370.
- Thuwapanichayanan, R., Prachayawarakorn, S. and Soponronnarit, S. 2008. Drying characteristics and quality of banana foam mat. *Journal of Food Engineering*. 86 (4) : 573- 583.
- U.S Food and Drugs Administration. 2022. *Food and Drugs*. Chapter 1 Food and Drugs Administration. Department of Health and Human Services, Subchapter B-Food for human consumption, Part 160-Eggs and Eggs Products. U.S Food and Drugs Administration.
- U.S. Department of Agriculture (USDA). 2015. *Egg Products and Food Safety*. United States Department of Agriculture-Food Safety and Inspection Services : USA.
- Umar, H. 2005. *Studi Kelayakan Bisnis*, Edisi 3. Jakarta: Gramedia Pustaka Utama.
- UNECE (United Nations Economic Commission for Europe). 2010. *UNECE standard egg-2 concerning the marketing and commercial quality control of egg products*. New York and Geneva: United Nations.

- Unosson, J., Edgar, B. M., Ha°kan, E., Maria-Pau G., Cecilia, P. 2015. Brushite foams—the effect of TweenVR 80 and PluronicVR F-127 on foam porosity and mechanical properties. *Journal of Biomedical Materials Research Part B: Applied Biomaterials*.
- Vaclavik, A.V. and Christian, W.E. 2008. *Essentials of Food Science*. Springer Science Business Media , LLC : New York. pp. 205-230.
- Villa-Rojas, R., Zhu, M.-J., Paul, N. C., Gray, P., Xu, J., Shah, D. H., & Tang, J.. 2017. Biofilm forming Salmonella strains exhibit enhanced thermal resistance in wheat flour. *Food Control*, 73, 689-695.
- Wabel, C. 1998. “Influence of lecithin on structure and stability of parenteral fat emulsions”. Dissertation
- Wahyudi. 2003. Memproduksi Roti. Direktorat Pendidikan Menengah Kejuruan Direktorat Jenderal Pendidikan Dasar dan Menengah Departemen Pendidikan Nasional, Jakarta.
- Wahyudin, K. dan Masniah. 2017. Penerapan Metode Weighted Product Untuk Penilaian Eco Office Award Pada Dinas Lingkungan Hidup Kabupaten – Kota. *Jutisi : Jurnal Ilmiah Teknik Informatika dan Sistem Informasi*, 6(3) : 1655-1666.
- Wang, G. 2007. “Functionality of egg yolk lecithin and protein and functionality enhancement of protein by controlled enzymatic hydrolysis”. [Thesis]. Iowa State University, Ames, Iowa.
- Whiley, H. and Ross, K. 2015. Salmonella and Eggs: From Production to Plate. *International Journal of Environmental Research and Public Health*, 12, 2543-2556. <https://doi.org/10.3390/ijerph120302543>
- Wijayanti, 2007. “Substitusi Tepung Gandum (*Triticum aestivum*) dengan Tepung Garut (*Maranta arundinacea* L) pada Pembuatan Roti Tawar”. [Skripsi]. Fakultas Teknologi Pertanian, Universitas Gadjah Mada, Yogyakarta.
- Wilcox, B.F. 2006. *Fundamentals of Food Chemistry*. Paraclete Publishers, Yola , Nigeria.1:150-176.
- Williams , A. and Pullen , G. 2007. Functional ingredients , in S. P. Cauvain and L. S. Young (eds), *Technology of Breadmaking* , 2nd edn, Springer Business & Multimedia, LLC , NY, pp. 51 – 92.
- Winarno, F. G. 2002. *Kimia Pangan dan Gizi*. Gramedia : Jakarta.
- Wulandari dan I. I. Arief. 2022. Review: Tepung Telur Ayam: Nilai Gizi, Sifat Fungsional dan Manfaat. *Jurnal Ilmu Produksi dan Teknologi Hasil Peternakan*. Vol. 10 No. 2 : 62-68.

Xue, H., Tianfeng, H., Mingsheng, X., Yao, Y., Na, W., Shuping, C., Guowen, Z., Wenjun, W., Yan, Z. and Yonggang, T. 2022. Processing technology, principle, and nutritional characteristics of preserved eggs : A review. *Trends in Food Science and Technology*. Vol. 128, pp : 265-277.

Yana, S. 2015. Analisis Pengendalian Mutu Produk Roti Pada Nusa Indah Bakery Kabupaten Aceh Besar. *Industrial Engineering Journal*, 4(1): 17-23.

Yang, S., Songyi, L. and Haiqing, Y. 2022. Water distribution and moisture-absorption in egg-white derived peptides: Effects on their physicochemical, conformational, thermostable, and self-assembled properties. *Food Chemistry*. 375–131916.

Zahroh, N. F. I. 2022. “Analisis senyawa volatil pada roti hasil fermentasi oleh khamir endofit buah salak pondoh (*Salacca Edulis* Reinw.) Beserta identifikasi molekuler”. [Thesis]. Fakultas Sains dan Teknologi Universitas Islam Negeri Maulana Malik Ibrahim, Malang.

