

DAFTAR PUSTAKA

- Afandi, F.A., Wijaya, C.H., Faridah, D.N., dan Suyatma, N.E. 2019. Hubungan antara Kandungan Karbohidrat dan Indeks Glikemik pada Pangan Tinggi Karbohidrat.
- Amanda, G.A.S., Jiayi, H., Laura, J., Kirstin, E.B., and James, D.H. 2023. How Different Amino Acid Scoring Affect the Nutritional Quality and Protein Claims of Lentils. *Sustainable Food Protein*, Wiley
- American Diabetes Assosiation. *Diabetes Issues*. 2019
- Amorta, D.Z., dan Nurhidajah. 2020. Sifat Kimia dan Sensori Serbuk Beras Hitam dengan Variasi Metode Pemasakan dan Penambahan Bubuk Kedelai. *Jurnal Pangan dan Gizi* Vol.10
- Anderson, R.A., Zhiwei, Z., Rencai, L., Xiuhua, G., Qingging, G., Jin, Z., Jiang, K., Paul, A.D., Barbara, J.S. 2016. Cinnamon Extract Lower Glucose, Insulin, and Cholesterol in People With Elevated Serum Glucose. *Journal of Traditional and Complementary Medicine*
- Anggreani, N., dan Desy, G. 2024. Analisis Kadar Protein Kedelai Metode Perebusan dan Pengukusan dalam Pengolahan Keripik Tempe. *Jurnal Kesehatan Terpadu* Vol. 3 No. 1
- AOAC (Association Of Official Analytical Chemist). 2005. *Official Method Of Analysis Of The Association Of Official Analytical Chemist*. Arlington : The Association Of Official Analytical Chemist, Inc.
- Arif, A.B., Agus, B., dan Hoerudin. 2013. Nilai Indeks Glikemik Produk Pangan dan Faktor-Faktor yang Mempengaruhinya. *Jurnal Litbang Pertanian* Vol.31 No.3
- Arise, A.K., Sunday, A.M., Marvellous, A.A., Nofisat, D.A.A., and Rotimi, O.A. 2023. In Vivo Anti-diabetic Activity, Physicochemical and Sensory Properties of Kunu Enriched with African Walnut. *Food Chemistry Advances*

Asmira S, Sayuti K, Syukri D, Azima F. Functionality Screening of Instant Association of Official Analytical Chemist. 2005. *Official Methods Of Analysis of The Association of Official Analytical Chemist*. 17th ed. Washington D.C.AOAC:13

Association of Official Analytical Chemist. 2023. *Official Methods Of Analysis of The Association of Official Analytical Chemist*. 22th ed.

Azima, F., Novizar,N., Muhammad, I., and Daimon, S. 2023. Effect of Functional Red Ginger and Cocoa Powder Drink in Mice's Immune Response. *Asian Journal of Plant Sciences*

Azzahra,Y. 2023. Pengaruh Penambahan Oleoresin Cassiavera terhadap Karakteristik Susu Multigrain. [Skripsi]. Repository Universitas Andalas

Badan Standardisasi Indonesia. SNI SNI 01-4270-1996 tentang Susu Sereal

Bai, Z., Xiaojun, H., Guangjie, W., Yujia, Z., Xingchao, D., Jingrui, Y., Junyi, Y., and Shaoping, N. 2023. Hepatic Metabolism-related Effects of Polysaccharides from Red Kidney Bean and Small Black Soybean on Type 2 Diabetes. *Food Chemistry*

Balai Pengkajian Teknologi Pertanian. 2019. *Buletin Diseminasi Teknologi Pertanian*. BPTP Sulawesi Selatan

Benede-Ubieto, R., Olga, E.V., Pierluigi, R., Francisco, J.C., and Yulia, A.N. 2020. Guidelines and Consideration for Metabolic Tolerance Tests in Mice. *Diabetes, Metabolic Syndrome and Obesity: Targets and Therapy*, 13, 439-450

Cao H, Polansky MM, Anderson RA. 2007. Cinnamon extract and polyphenols affect the expression of tristetraprolin , insulin receptor , and glucose transporter 4 in mouse 3T3-L1 adipocytes. *Arch Biochem Biophys* 459(2):214–22. <https://doi.org/10.1016/j.abb.2006.12.034>

Cavazos, A., Elvira, G.D.M. 2013. Identification of Bioactive Peptides from Cereal Storage Proteins and Their potential Role in Prevention of Chronic Diseases. *Journal Institute of Food Technologist*

Ciptasari, R., dan Nurrahman. 2020. Sifat Fisik, Sifat Organoleptik dan Aktivitas Antioksidan Susu Bubuk Kedelai Hitam berdasarkan Konsentrasi Tween 80. *Jurnal Pangan dan Gizi*

Culas, M.S., Popovich, D.G., Rashidinejad, A. 2024. Recent Advances in Encapsulation Techniques for Cinnamon Bioactive Compound: A Review in Stability, Effectiveness, and Potential Applications. *Food Bioscience Journal*

Das, G., Sandra, G., J.Basilio, H., Anabela, R., Luis, A.J.J.O., Erick, P.G.G., Han, S.S., and Jayanta, K.P. 2022. Cardiovascular Protective Effect of Cinnamon and its Major Bioactive Constituents : An Update. *Journal of Functional Foods*

El-esawy BH, Askary A El, Elmorsy E. Histopathological Evaluation Of The Pancreas Following Administration Of Paricalcitol In Alloxan-Induced Diabetic Histopathological Evaluation Of The Pancreas Following Administration Of Paricalcitol In Alloxan- Induced Diabetic Wistar Rats. World J Pharm Pharm Sci. 2016; 5(3):1–11.

<http://dx.doi.org/10.13005/bbra/2779>

Erfianti, R., Titi, M.K., dan Ummi, R. 2023. Pengaruh Maltodekstrin terhadap Sifat Fisik dan Kimia Pewarna Bunga Tapak Dara sebagai Biocolour Pangan. *Jurnal Agroindustri*

Gabriel, A., dan Akowuah, M.A. 2013. GC-MS Determination of Major Bioactive Constituents and Anti-oxidative Activities of Aqueous of Cinnamomum burmanii blume stram. *The Natural Products Journal*

Gong, L., Wenyan, C., Hailin, C., Jing, W., Huijuan, Z., Jie, L., and Baoguo, S. 2018. Whole Cereal Grains and Potential Health Effect: Involvement of the Gut Microbiota. *Journal Food Research International*

Gosepa, O.S., dan Hestiary, R. 2024. Penanganan Permasalahan Sifat Higroskopis pada Formulasi Sediaan Tablet. *Jurnal Ilmiah Farmasi Vol. 9 No.2*

Handayani, A., Sumarmiyati., dan Sriwulan, P.R. 2019. Karakterisasi Morfologi Jelai (Coix lacrima-L) Lokal Kalimantan Timur. *Jurnal PROS SEMNAS MASY BIODIV INDON Vol 5 No 1 Hal 228-233*

Harborne, J.B., and Williams, C.A. 2000. Advances in Flavonoid Research Since 1992. *Phytochemistry*

Haryanti, P., Retno, S., dan Rumpoko, W. 2014. Pengaruh Suhu dan Lama Pemanasan Suspensi Pati serta Konsentrasi Butanol terhadap Karakteristik Fisikokimia Pati Tinggi Amilosa dan Tapioka. *Jurnal Agritech, Vol.34, No. 3*

Hassan El-Esawy, B., El Askary, A., & Askary, E. A. (2016). Histopathological Evaluation Of The Pancreas Following Administration Of Paricalcitol In Alloxan-Induced Diabetic Wistar Rats Atherosclerosis View Project Hazards Of Tobacco Smoke On Athma View Project Histopathological Evaluation Of The Pancreas Followin. Www.Wjpr.Net

Herlina, D.N., Nesha, T.R.T., Noor, F., Okki, A., Ebigail, D., dan Darmawati, A. 2017. Pengaruh Pemberian Beras Merah Terhadap Kadar Gula Darah Tikus Wistar. *Jurnal Media Medika Muda Vol 2 No 2*

Huo, J., Jihong, W., Mouming, Z., Weizhang, S., Jinyuan,S, Hehe, L., Mingquan, H. 2020. Food Chemistry, 220., 127257

IDF. IDF Diabetes Atlas IDF Diabetes Atlas. 2021. 141 p. International Diabetes Federation. 2021. *IDF Diabetes Atlas 10th Edition.*

Indrasari, S.D., Wibowo, P., dan Purwani, E.Y. 2010. Evaluasi Mutu Fisik, Mutu Giling, dan Kandungan Antosianin Kultivar Beras Merah. *Jurnal Penelitian Pertanian Tanaman Pangan*

International Diabetes Federation. 2021. *IDF Diabetes Atlas 10th Edition.*

Istinganah, M., Rauf, R., & Widyaningsih, E. N. (2017). Tingkat Kekerasan dan Daya Terima Biskuit dari Campuran Tepung Jagung dan Tepung Terigu dengan Volume Air yang Proporsional. *Jurnal Kesehatan*, 10(2), 83.

Jeong, E., Younjin, B., Hyun, J.K., and Hyeon, G.L. 2024. Comparison of the Anti-diabetic Effect of Various Grain and Legume Extracts in High fat Diar and Streptozocin-nicotinamide-induced Diabetic Rats. *Heliyon*

Kang, H., Park, S. H., Yun, J. M., Nam, T. G., Kim, Y. E., Kim, D. O., & Kim, Y. J. (2014). Effect of cinnamon water extract on monocyte-to-macrophage differentiation and scavenger receptor activity. *BMC Complementary and Alternative Medicine*, 14, 1–8. <https://doi.org/10.1186/1472-6882-14-90>

Kementerian Kesehatan Republik Indonesia. 2018. *Tabel Komposisi Pangan 2017*. Direktorat Jenderal Kesehatan Masyarakat Direktorat Gizi Masyarakat

Kementerian Kesehatan Republik Indonesia. 2020. *Diabetes Mellitus*. Pusat Data dan Teknologi Informasi Kementerian Kesehatan Republik Indonesia

Khatun, S., and Mahi, M.I.M. 2024. Analysis of Black Rice and some other Cereal Grains for Protein, Sugar, Polyphenols, Antioxidant and Anti-Inflammatory Properties. *Journal of Agriculture and Food Research*

Kim, S.H., Sun, H.H., and Se, Y.C. 2006. Anti-diabetic Effect of Cinnamon Extract on Blood Glucose in db/db Mice. *Journal of Ethnopharmacology Elsevier*

Kim, S.Y., Wi, H.R., Choi, S., Ha, T.J., Lee, B.W., Lee, M. 2015. Inhibitory Effect of Anthocyanin Rich Black Soybean (*Glycine max L. merr*) on the Inflammation-induced Adipogenesis in a DIO Mouse model. *Journal Functional Food*

Konstantinidi M, Koutelidakis AE. Functional Foods and Bioactive Compounds : A Review of Its Possible Role on Weight Management and Obesity ' s Metabolic Consequences. 2019;(September).

Kurniasih, N., Tina, D.R., dan Nunik, R.R. 2013. Efektifitas Sari Kedelai Hitam (*Glycine soja*) sebagai Bahan Pangan Fungsional. *Jurnal UIN*

Lestari, Zulkarnain, Sijid S. Diabetes Melitus : Review Etiologi , Patofisiologi , Gejala , Penyebab , Cara Pemeriksaan , Cara Pengobatan dan Cara Pencegahan. In: Prosiding Biologi Achieving the Sustainable Development Goals With Biodiversiy in Confronting Climate Change. 2021. p. 237–41.

Li, W., Zhou, H., Lu, Z., & Kamarthi, S. (2024). Navigating the Evolution of Digital Twins Research through Keyword Co-Occurrence Network Analysis. In *Sensors* (Vol. 24, Issue 4). <https://doi.org/10.3390/s24041202>

Mahboob, A., Degiri, K.L.S., Pradipta, P., Faisal, N., Rizwan, H.K., and Ali, C. 2023. An Investigation into the Potential Action of Polyphenols Against Human Islet Amyloid Polypeptide Aggregation in Type 2 Diabetes. *International Journal of Biological Macromolecules*

Majeed, M. H. S., Abbas, A. A., & Khudair, M. S. (2022). The role of TNF α in type2 diabetes mellitus. *Revis Bionatura*, 7(2), 1–6.

Maringga, N.R., An.A., dan Mitra, H. Hubungan antara LDL/HDL dan Perburukan Neurologis Dini. *Jurnal Kesehatan Khatulistiwa*, Vol.5, No.28

Mori, T.A., and Hodgson, J.M 2013. Fatty Acids: Omega-6 Polyunsaturated. *Encyclopedia of Human Nutrition (Fourth Edition)*

Mosquera OM, Correa YM, Buitrago DC, Niño J. 2007. Antioxidant activity of twenty five plants from Colombian biodiversity. *Mem Inst Oswaldo Cruz*. Aug;102(5):631–4.

Narazena, Y., Nura, M., dan Gatot, P. 2021. Pengaruh Perendaman Kedelai terhadap Mutu Sari Kedelai. *Jurnal Sains dan Teknologi*

Novidahlia, N., Intan K., dan Aisyah, I.P. 2020. Karakteristik Fisikokimia dan Sensori Minuman Sereal Instan dari Sorghum dan Tepung Tempe. *Jurnal Agroindustri Halal*

Novitassari, R.T.M., Apri, D.A., dan Tri, W.A. 2021. Pengaruh Kombinasi Bahan Pengisi Maltodekstrin dan Karagenan terhadap Karakteristik Bubuk Flavor Lemi dari Rajungan. *Jurnal Ilmu Teknologi Perikanan*

Nurhayati, A.D., Rimbawan., Faisal, A., dan Adi, W. 2019. Potensi Penggunaan Metode In Vitro dalam Memperkirakan Pemeringkatan Indeks Glikemik In Vivo pada Beberapa Varietas Beras yang Dimasak. *Indonesian Journal of Human Nutrition*

Nurlela, Liyaldi F, Fitriyanti R. 2023. Pengaruh Pelarut terhadap Mutu Ekstraksi

Nurmala, T. 2010. Potensi dan Prospek pengembangan Hanjeli (Coix Lacrima, jobi L) sebagai Pangan Bergizi Kaya Lemak untuk Mendukung Diversifikasi Pangan Menuju Ketahanan Pangan Mandiri. *Jurnal Pangan Vol.20 No 1*

Nuryani. 2013. Potensi Substitusi Beras Putih dengan Beras Merah sebagai Makanan Pokok untuk Perlindungan Diabetes mellitus. *Media Gizi Masyarakat Indonesia Vol.3 No.3 halaman 157-168*

Ofosu., K.F., Fazole, E., Eric, B.M.D., Simon, O.A., Ramachandran,C., Sang-ik, H., and Deong, H.W. 2023. Fermented Sorghum Improves Type 2 Diabetes Remission by Modulating Gut Microbiota and their related Metabolites in High Fat Diet- Streprozotocin Induced Diabetic Mice. *Journal of Functional food Vol 107*

Ontawong A, Pengnet S, Thim-Uam A, Vaddhanaphuti CS, Munkong N, Phatsara M, et al. Red rice bran aqueous extract ameliorate diabetic status by inhibiting intestinal glucose transport in high fat diet/STZ-induced diabetic rats. *J Tradit Complement Med [Internet]. 2024;xxxx*.

Padmini, A.A.R. 2020. Diabetes mellitus:Tinjauan Pustaka. *Repository Poltekkes Denpasar*

Permata, D, dan Kesuma, S. 2016. Pembuatan Minuman Serbuk Instan dari berbagai bagian Tanaman Meniran. *Jurnal Teknologi Pertanian Andalas Vol. 20, N0.1*

Pradini, W.U., Marchianti, A.C.N., and Riyanti, R.2017. The Effectiveness of Red Rice to Decrease Total Cholesterol in Type 2 DM Patients. *Journal of Agromedicine and Medical Sciences*

Putri, B.N.K., Putu, S., dan Luh, P.T.D. 2021. Pengaruh Lama Perebusan Kedelai terhadap Karakteristik Kedelai Terfermentasi. Jurnal Ilmu dan Teknologi Pangan Vol.10 No.3

Puwaniingsih, S., Ella, S., dan Riviani. 2013. Perubahan Komposisi Kimia, Asam Amino, dan Kandungan Taurin Glodok. *JPHPI Vol.16, No.1*

Qin B, Dawson B, Polansky M., Anderson R. Cinnamon Extract Attenuates TNF- α -induced Intestinal Lipoprotein ApoB48 Overproduction by Regulating Inflammatory, Insulin, and Lipoprotein Pathways in Enterocytes. *Horm Metab Res.* 2009; 41(7):516–22.

<https://www.thieme-connect.de/products/ejournals/abstract/10.1055/s-0029-1202813>

Rachma, Y.A., Dina, Y.A., lita, L.LS., Siti, S., dan Yoga, P. 2018. Karakteristik Fisik dan Kimia Tepung Malt Gabah Beras Merah dan Malt Beras Merah dengan Perlakuan Malting pada Lama Germinasi yang Berbeda. *Jurnal Aplikasi Teknologi Pangan*

Raina, J., Atika, F., Gurvinder, S., Rajesh, K., and Charanjit, K. 2024. Role of Polyphenols in the Management of Diabetic Complication. *Phytomedicine*

Raini, M., dan Ani, I. 2011. Kajian: Khasiat dan Keamanan Stevia sebagai Pemanis Pengganti Gula. *Media Litbang Kesehatan Vol 21*

Rehman, K., Akash, M. S. H., Liaqat, A., Kamal, S., Qadir, M. I., & Rasul, A. (2017). Role of interleukin-6 in development of insulin resistance and type 2 diabetes mellitus. *Critical Reviews in Eukaryotic Gene Expression*, 27(3), 229–236. <https://doi.org/10.1615/CritRevEukaryotGeneExpr.2017019712>

Ren X, Zhang F, Zhang M, Fang Y, Chen Z, Huan M. Fecal microbiota transplantation: whole grain highland barley improves glycolipid metabolism by changing gut microbiota. *Food Sci Hum Wellness* [Internet]. 2023;13(4):2014–24. <https://doi.org/10.26599/FSHW.2022.9250167>

Rifqiawan, R.A. 2018. *Pengenalan Stevia sebagai Pemanis Alami Pengganti Gula bagi Penderita Diabetes mellitus*. Lembaga Penelitian dan Pengabdian Kepada Masyarakat UIN Walisongo

Sangal, A. 2011. Role of Cinnamon as Beneficial Antidiabetic Food Adjunct: A Review. *Pelagia Research Library*

Santoso, A. 2011. Serat Pangan dan Manfaatnya bagi Kesehatan. *Magistra No.75*

Sari, D.N., Fauzan, A., dan Kesuma, S. 2021. Aktivitas Antioksidan oleoresin Cassiavera (*Cinnamomum burmanii* Ness ex Blum) dan Ciplukan (*Physalis angulata*,L.) dengan Metode DPPH. *Jurnal Sains dan Teknologi Pangan*

Setiadi, E. Endah, P. Susanti. 2020. Pengaruh Ekstrak Kulit Lidah Buaya Terhadap Kadar Gula Darah Dan Gambaran Histopatologi Pankreas Tikus Yang Diinduksi Aloksan. *Life Science*. Vol.9(2) : 171-185

Setyani, Z.C., Tri, D.W., dan Dego, Y.A. 2022. Pengaruh Lama Suhu dan Lama Penyimpanan terhadap Karakteristik Fisik dan Kimia Susu Bubuk Edamame. *Jurnal Teknologi Pangan Vol. 16 No.2*

Shi, Y., Dun, S., Donghong, C., Xinfeng, Z., Zhigang, H., Qiang, Y., Jingjing, L., and Jinping, S. 2023. Bioactive Compounds from *Polygonatum* genus as Anti-diabetic Agents with Future Perspective. *Food Chemistry*

Siddiqui, S.A., Prachi, S., Dicky, T.U., Muhammad, Y.S., Ali, A, Sajad, A.W. 2024. Encapsulation of Bioactive Compounds in Foods for Diabetics-Sources Encapsulation Technologies, Market Trends and Future Perspectives- A Systematic review. *Food and Bioproducts Processing*

Sigalingging, Candra. 2019. Pembuatan Bubuk Kopi Dengan Campuran Bubuk Kakao dan Bubuk Jahe Merah. [*Tesis*]. Program Studi Magister Ilmu Pangan Fakultas Pertanian, Universitas Sumatera Utara

Soeka, Y.S, dan Sulistiani. 2017. Profil Vitamin, Kalsium, Asam Amino dan Asam Lemak Tepung Jewawut (*Setaria italica* L.) Fermentasi. *Jurnal Biologi*

Song, Y., Jung, Y. S., Park, S., Park, H. S., Lee, S. J., Maeng, S., Kim, H., Kim, D.-O., Park, K. W., & Kang, H. (2023). Anti-Inflammatory Effects and Macrophage Activation Induced by Bioavailable Cinnamon Polyphenols in Mice. *Molecular Nutrition & Food Research*, 67(20), 2200768.

<https://doi.org/https://doi.org/10.1002/mnfr.202200768>

Sousa, E. S. A., Queiroz, L. A. D., Guimarães, J. P. T., Pantoja, K. C., Barros, R. S., Epiphanio, S., & Martins, J. O. (2023). The influence of high glucose conditions on macrophages and its effect on the autophagy pathway. *Frontiers in Immunology*, 14(April), 1–8. <https://doi.org/10.3389/fimmu.2023.1130662>

Suarni, dan Firmansyah,I. Struktur, Komposisi Nutrisi, dan Teknologi Pengolahan Sorghum. *Academia Education*

Suliartini, N.W.S., Gusti, R.S., Teguh, W., dan Muhidin. 2011. Pengujian Kadar Antosianin Padi Gogo Beras Merah Hasil Koleksi Plasma Nutfah Sulawesi Tenggara. *Jurnal Crop Agro Vol.4 No.2*

Sundari, E.2007. Pengambilan Minyak Atsiri dan Oleoresin dari kulit Kayu Manis. *Perpustakaan Digital ITB*

Susanti, A., Agus, W., dan Angelina, S.N. 2018. Penentuan Indeks Glikemik dan Beban Glikemik pada Cookies Tepung Beras Merah dan Biji Kecipir. *Jurnal Ilmu Gizi Indonesia*

Syiem D, Warjri P. Antidiabetic, antioxidant, and TNF- α lowering properties of extract of the traditionally used plant Ixeris gracilis in alloxan-induced diabetic mice Antidiabetic , antioxidant , and TNF- a lowering properties of extract of mice. *Pharm Biol.* 2015; 53(4):494–502.
<https://doi.org/10.3109/13880209.2014.924151>

Syukri, D. (2021). *Bagan Alir Analisis Proksimat Bahan Pangan (Volumetri dan Gravimetri)*. Andalas University Press.

Tiefenbacher, K.F. 2017. Chapter Two-Technology of Main Ingredients-Water and Flours. *Journal Wafer and Waffle*

Tsalamandris, S., Alexios, S.A., Evangelos, O., George-Aggelos, P., Georgia, V., Spyridon, P., Spyros, D., and Dimitris, T. 2019. The Role of Inflammation in Diabetes: Current Concepts and Future Perspectives. *Journal Risk Factors and Cardiovascular Disease Prevention Pubmed*

Ulinoha, R. 2020. Kulit Manis: Tinjauan Pustaka. *Repository Universitas Islam Indonesia*

Van Eck, N. J., & Waltman, L. (2010). Software survey: VOSviewer, a computer program for bibliometric mapping. *Scientometrics*, 84(2), 523–538.
<https://doi.org/10.1007/s11192-009-0146-3>

Wayan N, Bintari D, Parwati PA, District DT. 2020. *Medical Laboratory Technology Journal.*;6(1):1–12.

Wellyalina, Azima F, Asben A, Syukri D. Research Article Determination of Phytochemical Compounds and Antimicrobial Activities of Rendang Spices. *Asian J Plant Sci* [Internet]. 2023;22(4):675–84.

Widianto, I., Baskara, K.A, dan Lia, U.K. 2013. Ekstraksi Oleoresin Kayu Manis (Cinnamomum burmanii): Optimasi Rendemen dan Pengujian Karakteristik Mutu. *Jurnal Teknologi Hasil Pertanian*, Vol.VI No.1

Winarti, S. 2010. *Makanan Fungsional*. Subaya:Graha Ilmu

Wulandari, E., Fantun, S.P.P., Een, S., dan Marleen, S.2019. Karakterisasi Sifat Fungsional Isolat Protein Biji Sorghum Merah (Sorghum bicolor) Varietas Lokal bandung. *Jurnal Chimika et Natura Acta*

Xiao, Z., Xia., J., Zhao, Q., Niu, Y., and Zhao, D. 2022. Maltodextrin as Wall Material For Microencapsulation: A Review. *Carbohydrate Polymers*

Xu, Y., Yan, X., Haibo, Z., Jingjun, X., Xiaowei, W., Zongyuan, Z., and Chuanlai, D. 2024. Application of Encapsulation Technology in the Food Industry: Classification, Recent Advances, and Prospects. *Food Chemistry*:X

Yang, M., Liu, J., Xu, J., Sun, T., Sheng, L., Chen, Z., Wang, F., Huang, X., Wu, Y., Mao, J., & Zhang, R. (2015). Elevated systemic neutrophil count is associated with diabetic macroalbuminuria among elderly Chinese. *International Journal of Endocrinology*, 2015.
<https://doi.org/10.1155/2015/348757>

Yeh, P.H., Chiang, W., Chiang, M.T. 2006. Effect of Dehulled Adlay on Plasma Glucose and Lipid Concentration in Streptozocin-induced Diabetic Rat Fed a Diet Enriched in Cholesterol. *Journal Vitam Nutr Res*

Yenrina, R. (2015). *Metode Analisis Bahan Pangan Dan Komponen Bioaktif.* Andalas University Press.

Yohana, Riri. 2016. Karakteristik Fisiko Kimia Dan Organoleptik Minuman Serbuk Instan Dari Campuran Sari Buah Pepino (*Solanum Muricatum*, Aiton.) Dan Sari Buah Terung Pirus (*Cyphomandra Betacea*, Sent.). *Skripsi.* Padang : Teknologi Hasil Pertanian, Universitas Andalas.

Yuan HD, Huang B, Chung SH. 2011. Protective effect of cinnamaldehyde on streptozotocin induced damage in rat pancreatic β -cells. *Food Sci Biotechnol* 20(5):1271–6. Available from: <https://doi.org/10.1007/s10068-011-0175-6>

Yuniarsih, E.T. 2019. Potensi Pengembangan Beras Merah di Sulawesi Selatan. *Buletin Balai Pengkajian Teknologi Pertanian Sulawesi Selatan*

Yuwono, S.S. 2016. Kacang Kedelai Hitam (*Glycine soja L merrit*). *Universitas Brawijaya.* Diakses November 2022
<http://darsatop.lecture.ub.ac.id/2016/06/kacang-kedelai-hitam-glycine-soja-l-merrit-2/>

Zhang, H., Yang, Z., Zhang, W., Niu, Y., Li, X., Qin, L., & Su, Q. 2017. White blood cell subtypes and risk of type 2 diabetes. *Journal of Diabetes and Its Complications*, 31(1), 31–37.
<https://doi.org/10.1016/j.jdiacomp.2016.10.029>

Zhang, W., Yaqi, Z., Haixia, Y., Yichen, L., Yanli, Z., Zhanquan, Z., Yunlong, L., Xue, W., Zhenzhen, X., and Jianjun, D. Comparison Analysis of Bioactive Metabolites in Soybean, Pea, Mung Bean, and Common Beans: reveal the Potential Variations of their Antioxidant Properties. *Food Chemistry*

Zheng, S, Huang, Z., Ronghua, L., Chia-liang, H., Hongyan, L., Ze-yuan, D., and Rong, T. 2021. *Food Research International*