

DAFTAR PUSTAKA

- Adrian, Syaiful, A. Z., Ridwan, & Hermawati. (2020). Sakarifikasi Pati Ubi Jalar Putih Menjadi Gula Dekstrosa Secara. *Saintis*, 1(1), 1–12.
- Afifah, D. N., Sari, L. N. I., Sari, D. R., Probosari, E., Wijayanti, H. S., & Anjani, G. (2020). Analisis Kandungan Zat Gizi, Pati Resisten, Indeks Glikemik, Beban Glikemik dan Daya Terima Cookies Tepung Pisang Kepok (Musa paradisiaca) Termodifikasi Enzimatik dan Tepung Kacang Hijau (Vigna radiata). *Jurnal Aplikasi Teknologi Pangan*, 9(3), 101–107. <https://doi.org/10.17728/jatp.8148>
- Ainezzahira, Multri, H. D., Kiyat, W. El, Nacing, N., & Dari, D. W. (2019). Pemanfaatan Enzim Alpha-amilase pada Modifikasi Pati Singkong Sebagai Substitusi Gelatin Produk Marshmallow. *Jurnal Agroindustri Halal*, 5(2), 220–227.
- Aji, A., Bahri, S., & Tantalita, T. (2018). Pengaruh waktu ekstraksi dan konsentrasi hcl untuk pembuatan pektin dari kulit jeruk bali (Citrus maxima). *Jurnal Teknologi Kimia Unimal*, 6(1), 33. <https://doi.org/10.29103/jtku.v6i1.467>
- Alcázar-Alay, S. C., & Meireles, M. A. A. (2015). Physicochemical properties, modifications and applications of starches from different botanical sources. *Food Science and Technology (Brazil)*, 35(2), 215–236. <https://doi.org/10.1590/1678-457X.6749>
- Amir, A., Wiraningtyas, A., & Annafi, N. (2016). Perbandingan metode ekstraksi natrium alginat: metode konvensional dan microwave assisted extraction (MAE). *Chempublish Journal*, 1(2), 7–13.
- Anwar, C., Irhami, I., & Kemalawaty, M. (2019). Characterization of physicochemical properties of sweet potato starch on various variety and drying time. *Jurnal Teknotan*, 12(2), 1–8.
- Apriadi, Syaiful, A. S., & Hermawati. (2020). Likuifikasi pati ubi jalar putih secara enzimatik dengan menggunakan enzim α -amilase. *Saintis*, 1(1), 40–46.
- Apriyanti, H., Anshurullah, & Asyik, N. (2025). Karakterisasi tepung umbi garut (Maranta arundinaceae linn) modifikasi heat moisture treatment (hmt) dengan pemanasan oven dan microwave. *Jurnal Riset Pangan*, 3(1), 13–22.
- Araújo, R. G., Rodríguez-Jasso, R. M., Ruiz, H. A., Govea-Salas, M., Rosas-Flores, W., Aguilar-González, M. A., Pintado, M. E., Lopez-Badillo, C., Luevanos, C., & Aguilar, C. N. (2020). Hydrothermal-microwave processing for starch extraction from Mexican avocado seeds: Operational conditions and characterization. *Processes*, 8(7). <https://doi.org/10.3390/pr8070759>
- Ariandi. (2016). Pengenalan enzim amilase (alpha-amylase) dan reaksi enzimatiknya menghidrolisis amilosa pati menjadi glukosa. *Jurnal Dinamika*, 07(1), 74–82.
- Astuti, R. M., Widaningrum, Asiah, N., Setyowati, A., & Fitriawati, R. (2018). Effect of physical modification on granule morphology, pasting behavior, and functional properties of arrowroot (Marantha arundinacea L) starch. *Food Hydrocolloids*, 81, 23–30. <https://doi.org/10.1016/j.foodhyd.2018.02.029>

- Astuti, S., S., S. A., & Anayuka, S. A. (2019). Sifat fisik dan sensori flakes pati garut dan kacang merah dengan penambahan tiwul singkong. *Jurnal Penelitian Pertanian Terapan*, 19(3), 232. <https://doi.org/10.25181/jppt.v19i3.1440>
- Azmir, J., Zaidul, I. S. M., Rahman, M. M., Sharif, K. M., Mohamed, A., Sahena, F., Jahurul, M. H. A., Ghafoor, K., Norulaini, N. A. N., & Omar, A. K. M. (2013). Techniques for extraction of bioactive compounds from plant materials: a review. *Journal of Food Engineering*, 117(4), 426–436. <https://doi.org/10.1016/j.jfoodeng.2013.01.014>
- Bimo Setiarto, R. H., Laksmi Jenie, B. S., Faridah, D. N., & Saskiawan, I. (2015). Study of development resistant starch contained in food ingredients as prebiotic source. *Jurnal Ilmu Pertanian Indonesia*, 20(3), 191–200. <https://doi.org/10.18343/jipi.20.3.191>
- Bimo Setiarto, R. H., Widhyastuti, N., & Setiadi, D. (2018). Improvement resistant starch from modified sorghum flour by using fermentation and autoclaving-cooling cycling. *Jurnal Ilmu Pertanian Indonesia*, 23(1), 10–20. <https://doi.org/10.18343/jipi.23.1.10>
- Bojarczuk, A., Skąpska, S., Mousavi Khaneghah, A., & Marszałek, K. (2022). Health benefits of resistant starch: a review of the literature. *Journal of Functional Foods*, 93(May). <https://doi.org/10.1016/j.jff.2022.105094>
- Caesarina, I., & Estiasih, T. (2016). Beras analog dari garut (*Maranta arundinaceae*): kajian pustaka. *Jurnal Pangan Dan Agroindustri*, 4(2), 498–504.
- Chamorro, A. F., Palencia, M., & Lerma, T. A. (2025). Physicochemical characterization and properties of cassava starch: a review. *Polymers*, 17(12), 1–31. <https://doi.org/10.3390/polym17121663>
- Chemat, F., Abert-Vian, M., Fabiano-Tixier, A. S., Strube, J., Uhlenbrock, L., Gunjevic, V., & Cravotto, G. (2019). Green extraction of natural products. origins, current status, and future challenges. *TrAC - Trends in Analytical Chemistry*, 118, 248–263. <https://doi.org/10.1016/j.trac.2019.05.037>
- Dandekar, D. V., & Gaikar, V. G. (2002). Microwave assisted extraction of curcuminoids from curcuma longa. *Separation Science and Technology*, 37(11), 2669–2690. <https://doi.org/10.1081/SS-120004458>
- Ekafitri, R. (2018). Pati Resisten pada Beras: Jenis, Metode Peningkatan, Efek untuk Kesehatan, dan Aplikasinya. *Jurnal Pangan*, 26(3), 55–70.
- Faridah, D. N., Fardiaz, D., Andarwulan, N., & Sunarti, T. C. (2014). Karakteristik sifat fisikokimia pati garut (*Maranta arundinaceae*). *Agritech*, 34(1), 14–21.
- Faridah, D. N., Rahayu, W. P., & Apriyadi, M. S. (2015). Modifikasi pati garut (*Marantha arundinacea*) dengan perlakuan hidrolisis asam dan siklus pemanasan-pendinginan untuk menghasilkan pati resisten tipe 3. *Jurnal Teknologi Industri Pertanian*, 23(1), 61–69.
- Gao, Y., Liu, R., & Liang, H. (2024). Food Hydrocolloids: Structure, Properties, and Applications. *Foods (Basel, Switzerland)*, 13(7), 1077. <https://doi.org/10.3390/foods13071077>
- González-Mendoza, M., Martínez-Bustos, F., Castaño-Tostado, E., & Amaya-

- Llano, S. L. (2022). Effect of microwave irradiation on acid hydrolysis of faba bean starch: physicochemical changes of the starch granules. *Molecules*, 27(11). <https://doi.org/10.3390/molecules27113528>
- Handayani, N. A., Haryani, K., & Retnowati, D. S. (2022). Modifikasi pati sorgum menjadi maltodekstrin secara enzimatik dengan menggunakan enzim alfa amilase dan glukamilase. *Jurnal Teknologi Pangan*, 6(1), 8–12. <https://doi.org/10.14710/jtp.2022.30748>
- Hazrati, K. Z., Sapuan, S. M., Zuhri, M. Y. M., & Jumaidin, R. (2021). Extraction and characterization of potential biodegradable materials based on dioscorea hispida tubers. *Polymers*, 13(4), 1–19. <https://doi.org/10.3390/polym13040584>
- He, R., Li, S., Zhao, G., Zhai, L., Qin, P., & Yang, L. (2023). Physicochemical Characteristics , and Industrial Usability : *Starch Modification with Molecular Transformation, Physicochemical Characteristics, and Industrial Usability: A State-of-the-Art Review*, 15(2935), 1–10.
- Hudi, L., Budiandari, R. U., & Sari, L. N. I. (2023). Sifat fisikokimia tepung umbi kimpul (*Xanthosoma sagittifolium*) termodifikasi metode fermentasi. *Teknologi Pangan : Media Informasi Dan Komunikasi Ilmiah Teknologi Pertanian*, 14(1), 98–104. <https://doi.org/10.35891/tp.v14i1.3678>
- Indrajit, W. S., & Singh, A. (2024). Exploring the interplay: amylose to amylopectin ratio and formation of resistant starch. *International Journal of Advanced Biochemistry Research*, 8(6S), 531–536. <https://doi.org/10.33545/26174693.2024.v8.i6sq.1371>
- Indrasari, S. D. (2019). Factors affecting the low glycemic index on rice and its potential for development in indonesia. *Jurnal Penelitian Dan Pengembangan Pertanian*, 38(2), 105. <https://doi.org/10.21082/jp3.v38n2.2019.p105-113>
- Indrianingsih, Y. (2017). Seleksi tanaman umbi-umbian berdasar zat kimia lahan menggunakan algoritma genetik (studi kasus: di kabupaten bantul). *Conference SENATIK STT Adisutjipto Yogyakarta*, 3. <https://doi.org/10.28989/senatik.v3i0.110>
- Isra, M., Andrianto, D., & Haryo Bimo Setiarto, R. (2023). Effect of autoclaving-cooling on resistant starch content and prebiotic properties of high carbohydrate foods: meta-analysis study. *Jurnal Teknologi*, 85(1), 81–90. <https://doi.org/10.11113/jurnalteknologi.v85.18515>
- Jumari, & Suedy, S. W. A. (2017). The diversity of dioscorea spp. in central java indonesia: local utilization and conservation. *Advanced Science Letters*, 23(7), 6441–6443. <https://doi.org/10.1166/asl.2017.9647>
- Junitha, I. K., Kriswiyanti, E., Watiniasih, N. L., Pharmawati, M., Astarini, I. A., & Ciawi, Y. (2014). *PROSIDING Program Studi Magister Biologi Program Pascasarjana*.
- Kristanti, Y., Widarta, I. W. R., & Permana, I. D. G. M. (2019). Pengaruh waktu ekstraksi dan konsentrasi etanol menggunakan metode microwave assisted extraction (mae) terhadap aktivitas antioksidan ekstrak rambut jagung (*Zea mays L.*). *Jurnal Ilmu Dan Teknologi Pangan (ITEPA)*, 8(1), 94. <https://doi.org/10.24843/itepa.2019.v08.i01.p11>

- Kusnandar, F., Pitria Hastuti, H., & Syamsir, E. (2015). Resistant starch of sago from acid hydrolysis and autoclaving-cooling processes. *Jurnal Teknologi Dan Industri Pangan*, 26(1), 52–62. <https://doi.org/10.6066/jtip.2015.26.1.52>
- Lasale, Nur Rahmat, S. A. L., & Limonu, M. (2022). Physical and chemical characteristics of goroho banana resistance starch (*Musa acuminata* sp.) at various drying temperature. *Jambura Journal of Food Technology*, 4.
- Latifah, E., & Prahardini, P. (2020). Identifikasi dan deskripsi tanaman umbi-umbian pengganti karbohidrat di kabupaten trenggalek. *Agrosains: Jurnal Penelitian Agronomi*, 22(2), 94. <https://doi.org/10.20961/agsjpa.v22i2.43787>
- Lee, K. Y., & Lee, H. G. (2016). Comparative effects of slowly digestible and resistant starch from rice in high-fat diet-induced obese mice. *Food Science and Biotechnology*, 25(5), 1443–1448. <https://doi.org/10.1007/s10068-016-0224-2>
- Lestari, C. D. A., Mas'ud, H., & Rauf, S. (2019). Daya terima dan kandungan serat bolu kukus dengan penambahan tepung uwi ungu sebagai jajanan tinggi serat. *Media Gizi Pangan*, 26, 53–60.
- Mahmud, M., Marleni L., & Suryani U. (2019). Mutu biologis biskuit yang disubstitusi dengan pati kimpul (*Xanthosoma sagittifolium*) modifikasi. *Jambura Journal of Technology*, 1(1), 1–14.
- Mandal, V., Mohan, Y., & Hemalatha, S. J. P. R. (2007). Microwave assisted extraction—an innovative and promising extraction tool for medicinal plant research. *Pharmacognosy reviews*, 1(1), 7-18.
- Mandei, J. H. (2016). The use of heat moisture treatment-modified sago starch as a substitute ingredient for dried noodle product. *Jurnal Penelitian Teknologi Industri*, 8(Juni), 57–72.
- Mar'atirrosyidah, R., & Estiasih, T. (2015). Antioxidant activity of bioactive compounds of local inferior tubers: a review. *Jurnal Pangan Dan Agroindustri*, 3(2), 594–601.
- Marta, H., Devara, S., Cahyana, Y., Nurhasanah, S., Yuliana, T., Sondari, D., & Ait-Kaddour, A. (2025). Study of physicochemical, pasting, and emulsifying properties of single and dual-modified arrowroot (*Maranta arundinacea*) starches using autoclave-heating treatment and Octenylsuccinylation. *Food Chemistry: X*, 28(September 2024), 102624. <https://doi.org/10.1016/j.fochx.2025.102624>
- Masrukan, M. (2020). Potensi modifikasi pati dengan esterifikasi sebagai prebiotik. *Agrotech: Jurnal Ilmiah Teknologi Pertanian*, 3(1), 1–14. <https://doi.org/10.37631/agrotech.v3i1.174>
- Millati, T., & Nurhayati. (2020). Mini review pembuatan resistant starch pati beras dengan metode enzimatis dan fisik. *Jurnal Agrotek*, 7(2), 110–121.
- Mojiono, M., Ajiid, M. D. S., Wulandari, S., Apriliyanti, F., Alamsyah, F., & Fansuri, H. (2022). Profil umbi uwi (*Dioscorea alata*) dan potensi aplikasi pada beragam produk pangan: review. *Jurnal Agrosains: Karya Kreatif Dan Inovatif*, 7(1), 36–41. <https://doi.org/10.31102/agrosains.2022.7.1.36-41>
- Munir, H., Alam, H., Nadeem, M. T., Almalki, R. S., Arshad, M. S., & Suleria, H. A.

- R. (2024). Green banana resistant starch: a promising potential as functional ingredient against certain maladies. *Food Science and Nutrition*, 12(6), 3787–3805. <https://doi.org/10.1002/fsn3.4063>
- Novitasari, E., Ernawati, R., Lasmono, A., Nafiah Ramadhani, T., & Meithasari, D. (2022). Komposisi kimia tepung dan pati umbi ganyong dan garut koleksi kebun sumber daya genetik natar, lampung selatan. *Prosiding Seminar Nasional Lahan Suboptimal Ke-10*, 1, 929–936.
- Pancasasti, R. (2016). Pengaruh elevasi terhadap kadar asam oksalat talas beneng (*Xanthosoma undipes* K.Koch) di sekitar kawasan gunung karang provinsi banten. *Setrum: Sistem Kendali Tenaga Elektronika Telekomunikasi Komputer*, 5(1), 21. <https://doi.org/10.36055/setrum.v5i1.890>
- Pangastuti, H. A., & Permana, L. (2021). Pengukuran pati resisten tipe 5 secara in vitro pada nasi uduk. *Jurnal Pengolahan Pangan*, 6(2), 42–48. <https://doi.org/10.31970/pangan.v6i2.56>
- Panjaitan, N., Ulyarti, U., Mursyid, M., & Nazarudin, N. (2019). Modifikasi pati uwi kuning (*Dioscorea alata*) menggunakan metode presipitasi serta aplikasinya untuk edible film. *Jurnal Teknologi Pertanian Andalas*, 23(2), 196–204. <https://doi.org/10.25077/jtpa.23.2.196-204.2019>
- Pasca, B. D., Muhandri, T., Hunaefi, D., & Nurtama, B. (2022). Karakteristik fisikokimia tepung singkong dengan beberapa metode modifikasi. *Jurnal Mutu Pangan: Indonesian Journal of Food Quality*, 8(2), 97–104. <https://doi.org/10.29244/jmpi.2021.8.2.97>
- Permatasari, N. D., Naisali, H., Ramadhani, P. A., & Witoyo, J. E. (2025). Kajian potensi tepung umbi uwi ungu (*Dioscorea alata*) asal kalimantan barat sebagai kandidat bahan baku pembuatan bioplastik. *Jurnal Ilmiah Pangan Halal*, 7(1), 1–18. <https://doi.org/10.30997/jiph.v7i1.16099>
- Pertiwa, S. I., Jumari, J., & Wiryani, E. (2018). Karakterisasi uwi-uwan (*Dioscorea* spp) dari banjarnegara berdasarkan penanda morfologi. *Bioma: Berkala Ilmiah Biologi*, 20(2), 92. <https://doi.org/10.14710/bioma.20.2.92-99>
- Polnaya, F. J., Marseno, D. W., & Cahyanto, M. N. (2018). Physical Properties and Digestibility of Resistant Starch from Phosphorylated Sago Starches. *Pakistan Journal of Nutrition*, 17(4), 199–206. <https://doi.org/10.3923/pjn.2018.199.206>
- Putra, N. R., Yustisia, Y., Heryanto, R. B., Asmaliah, A., Miswarti, M., Rizkiyah, D. N., Yunus, M. A. C., Irianto, I., Qomariyah, L., & Rohman, G. A. N. (2023). Advancements and challenges in green extraction techniques for indonesian natural products: a review. *South African Journal of Chemical Engineering*, 46(April), 88–98. <https://doi.org/10.1016/j.sajce.2023.08.002>
- Rahayu, L. H., Sriyana, H. Y., & Meliatama, L. R. (2023). Modifikasi pati kimpul (*Xanthosoma sagittifolium*) dengan hidrolisis enzimatis. *CHEMTAG: Journal of Chemical Engineering*, 4(2), 45. <https://doi.org/10.56444/cjce.v4i2.4439>
- Rahmawati, A. S., & Erina, R. (2020). Rancangan acak lengkap (ral) dengan uji anova dua jalur. *OPTIKA: Jurnal Pendidikan Fisika*, 4(1), 54–62. <https://doi.org/10.37478/optika.v4i1.333>
- Ramadani, R. W., Yahya, M., & Jamaluddin P, J. P. (2018). Perubahan kadar air

- dan kadar pati ubi kayu (*Manihot utilissima*) selama pengeringan menggunakan room dryer. *Jurnal Pendidikan Teknologi Pertanian*, 3, 102. <https://doi.org/10.26858/jptp.v3i0.5469>
- Rauf, R., & Sarbini, D. (2015). Water absorption as reference to determine the volume of water in dough making from wheat flour and cassava flour mixture. *Jurnal Agritech*, 35(03), 324. <https://doi.org/10.22146/agritech.9344>
- Rejeki, F. S., Puspitasari, D., & Wedowati, E. R. (2020). Kimpul (*Xanthosoma sagittifolium*) liquid sugar with a low glycaemic index. *Food Science and Applied Biotechnology*, 3(2), 185–195. <https://doi.org/10.30721/fsab2020.v3.i2.84>
- Rohman, E., Tiyana, R., Falah, S. A. N. W. Al, & Handayani, M. N. (2021). Method of sugar production from arrowroot starch: a review. 520(Tvet 2020), 143–147. <https://doi.org/10.2991/assehr.k.210203.105>
- Rosida, D. F. (2021). *Modifikasi Pati Dari Umbi-Umbian Lokal*.
- Rosida, D. F., Priyanto, A. D., & Ristanti, D. W. (2022). Kajian penambahan madu dan pati kimpul (*Xanthosoma sagittifolium*) pada snack bar buah kering dan sereal. *Jurnal Keteknik Pertanian Tropis Dan Biosistem*, 10(3), 200–212. <https://doi.org/10.21776/ub.jkptb.2022.010.03.04>
- Rosida, Harijono, Estiasih, T., & Sriwahyuni, E. (2015). Physicochemical properties and starch digestibility of autoclaved-cooled water yam (*Dioscorea alata* L.) flour. *International Journal of Food Properties*, 19(8), 1659–1670. <https://doi.org/10.1080/10942912.2015.1105818>
- Rozali, Z. F. (2024). Mini review: Peran fisiologis pati resisten sebagai substrat bakteri kolon dalam produksi asam lemak rantai pendek. *Jurnal Bioleuser*, 8(1), 26–32. <https://doi.org/10.24815/bioleuser.v8i1.40012>
- Rozali, Z. F., Zulmalisa, Z., Sulaiman, I., Lubis, Y. M., Noviasari, S., Eriani, K., & Asrizal, C. W. (2021). Decreased of calcium oxalate levels in the purple taro flour (*Colocasia esculenta*) from aceh province, indonesia using three immersion methods. *IOP Conference Series: Earth and Environmental Science*, 711(1). <https://doi.org/10.1088/1755-1315/711/1/012022>
- Safari, A., Kamara, D. S., Silalahi, F., Fadhlillah, M., Kardi, I., & Ishmayana, S. (2013). Partial hydrolysis of purple sweet potato flour by amylase from *Saccharomycopsis fibuligera* and its application for composite breadmaking. *Journal of microbiology, biotechnology and food sciences*, 2(5), 2340–2343. <https://office2.jmbfs.org/index.php/JMBFS/article/view/7120>
- Setiarto, R. H. B., Jenie, B. S. L., Faridah, D. N., Saskiawan, I., & Sulistiani. (2018). Effect of lactic acid bacteria fermentation and autoclaving-cooling for resistant starch and prebiotic properties of modified taro flour. *International Food Research Journal*, 25(4), 1691–1697.
- Silitonga, R. F., Faridah, D. N., Indrasti, D., Afandi, F. A., & Jayanegara, A. (2021). Kadar pati resisten pangan tinggi karbohidrat hasil autoclaving-cooling 2 siklus: studi meta-analisis. *Warta Industri Hasil Pertanian*, 38(1), 79. <https://doi.org/10.32765/wartaihp.v38i1.6987>
- Subando, T. R., Pranoto, Y., & Witasari, L. D. (2023). Optimization and characterization of arrowroot porous starch using thermostable α -amylase by

- response surface methodology. *Research Square*, 1–25. <https://doi.org/10.21203/rs.3.rs-2440776>
- Suga, K. K., Aini, N., & Setyawati, R. (2020). Pengaruh konsentrasi stpp dan lama perendaman terhadap karakteristik pati kimpul termodifikasi ikatan silang. *Agrointek*, 14(2), 199–212. <https://doi.org/10.21107/agrointek.v14i2.6262>
- Sulastri, Y., Ihromi, S., & Nurhayati. (2016). Modifikasi tepung labu kuning (cucurbita flour) dengan hidrolisis secara enzimatis. *Jurnal Ilmu Dan Teknologi Pangan*, 2(1), 112–119. <http://profood.unram.ac.id/index.php/profood>
- Sundarram, A., & Murthy, T. P. K. (2014). α -amylase production and applications: a review. *Journal of Applied & Environmental Microbiology*, 2(4), 166–175. <https://doi.org/10.12691/jaem-2-4-10>
- Sunitha, S., Ravi, V., George, J., & Suja, G. (2013). Aroids and water relations: an overview. *Journal of Root Crops*, 39(1), 10.
- Syahbanu, F., Napitupulu, F. I., Septiana, S., & Aliyah, N. F. (2023). Struktur pati beras (*Oryza sativa* L.) dan mekanisme perubahannya pada fenomena gelatinisasi dan retrogradasi. *Agrointek: Jurnal Teknologi Industri Pertanian*, 17(4), 755–767. <https://doi.org/10.21107/agrointek.v17i4.15315>
- Tamaroh, S., Raharjo, S., Murdiati, A., & Anggrahini, S. (2018). Perubahan antosianin dan aktivitas antioksidan tepung uwi ungu selama penyimpanan. *Jurnal Aplikasi Teknologi Pangan*, 7(1), 31–36. <https://doi.org/10.17728/jatp.2224>
- Thakur, Y., Thory, R., Sandhu, K. S., Kaur, M., Sinhmar, A., & Pathera, A. K. (2021). Effect of selected physical and chemical modifications on physicochemical, pasting, and morphological properties of underutilized starch from rice bean (*Vigna umbellata*). *Journal of Food Science and Technology*, 58(12), 4785–4794. <https://doi.org/10.1007/s13197-021-04974-0>
- Thuy, N. M., Too, B. C., Vuong, K. M., Lan, P. T. T., Tuyen, P. T. T., Tram, N. B., Vy, L. T. T., Tuyen, L. N., & Van Tai, N. (2022). Resistant starch in various starchy vegetables and the relationship with its physical and chemical characteristics. *Journal of Applied Biology and Biotechnology*, 10(1), 181–188. <https://doi.org/10.7324/JABB.2021.100122>
- Trimanto. (2012). Karakterisasi dan jarak kemiripan uwi (*Dioscorea alata* L.) berdasarkan penanda morfologi ubi. *Buletin Kebun Raya*, 15(1), 47–57.
- Ubalua, A. O. (2016). Cocoyam (taro and tannia): staples with untapped enormous potentials-a Review. *Sciencej.Com*, 5(1), 27–35. <https://doi.org/10.21475/pkj.05.01.16.p7058>
- Ulyarti, U., Amnesta, R., Suseno, R., & Nazarudin, N. (2021). Modifikasi pati ubi kelapa kuning metode presipitasi menggunakan beberapa tingkat suhu serta aplikasinya untuk edible film. *AgriTECH*, 41(4), 376. <https://doi.org/10.22146/agritech.54150>
- Usman, M., Nakagawa, M., & Cheng, S. (2023). Emerging trends in green extraction techniques for bioactive natural products. *Processes*, 11(12). <https://doi.org/10.3390/pr11123444>

- Villas-Boas, F., Facchinatto, W. M., Colnago, L. A., Volanti, D. P., & Franco, C. M. L. (2020). Effect of amylolysis on the formation, the molecular, crystalline and thermal characteristics and the digestibility of retrograded starches. *International Journal of Biological Macromolecules*, 163, 1333–1343. <https://doi.org/10.1016/j.ijbiomac.2020.07.181>
- Wadli, & Hasdar, M. (2021). Ekstraksi beras hitam sirampog berbantu gelombang mikro (microwave assisted extraction (mae)). *Jurnal Pengolahan Pangan*, 6(2), 49–53. <https://doi.org/10.31970/pangan.v6i2.49>
- Wang, H., Yang, Q., Gao, L., Gong, X., Qu, Y., & Feng, B. (2020). Functional and physicochemical properties of flours and starches from different tuber crops. *International Journal of Biological Macromolecules*, 148, 324–332. <https://doi.org/10.1016/j.ijbiomac.2020.01.146>
- Wang, S., Li, C., Copeland, L., Niu, Q., & Wang, S. (2015). Starch retrogradation: a comprehensive review. *Comprehensive Reviews in Food Science and Food Safety*, 14(5), 568–585. <https://doi.org/10.1111/1541-4337.12143>
- Wiadnyan, I. S., Permana, M., Widarta, W. R., Wiadnyani, A. . I. S., Permana, I. M., & Widarta, I. W. R. (2015). Ekstraksi dan modifikasi pati keladi dengan upaya meningkatkan nilai tambah umbi-umbian lokal. *Laporan Kemajuan Hibah Unggulan Program Studi, April*, 1–36.
- Wijayanti, A. (2015). The use of arrowroot flour (*Marantha arundinaceae* L) in edible paper production with addition of sorbitol. *Jurnal Pangan Dan Agroindustri*, 3(4), 1367–1374. <https://jpa.ub.ac.id/index.php/jpa/article/viewFile/259/268>
- Winarti, S., ., J., & Anggreini, R. A. (2019). Karakteristik dan aktivitas prebiotik pati resisten dari tepung umbi uwi (*Dioscorea alata*) termodifikasi. *Jurnal Teknologi Pangan*, 13(2), 53–67. <https://doi.org/10.33005/jtp.v13i2.1796>
- Winarti, S., Jariyah., & dan Anggreini, R. A. (2019). Characteristics and prebiotics activity of resistant starch from modified yam flour (*Dioscorea alata*). *Jurnal Teknologi Pangan*, 13(2), 53.
- Winarti, S., & Saputro, E. A. (2013). Karakteristik tepung prebiotik umbi uwi (*Dioscorea* spp). *J. Teknik Kimia*, 8(1), 17–21.
- Witasari, L. D., Nisrina, S., Yani, A. I. T., Heryadi, A. A., & Pranoto, Y. (2024). Characterization of porous starch produced from arrowroot (*Maranta arundinacea* L.) by enzymatic hydrolysis with α -amylase and glucoamylase. *Carbohydrate Polymer Technologies and Applications*, 7(January), 100445. <https://doi.org/10.1016/j.carpta.2024.100445>
- Wuryantoro, W. (2020). The potential of “uwi” plant (*Dioscorea* sp.) as a non-rice alternative food material. *Gontor AGROTECH Science Journal*, 6(3), 327. <https://doi.org/10.21111/agrotech.v6i3.4920>
- Ye, S. J., & Baik, M. Y. (2023). Characteristics of physically modified starches. *Food Science and Biotechnology*, 32(7), 875–883. <https://doi.org/10.1007/s10068-023-01284-3>
- Yonata, D., Triwitono, P., Lestari, L. A., & Pranoto, Y. (2025). Physicochemical and structural properties of resistant starch prepared from *tacca* tuber starch using autoclaving-cooling and acid hydrolysis treatments. *Trends in Sciences*, 22(1), 1–19. <https://doi.org/10.48048/tis.2025.8822>

- Yulistiani, R., . R., & Dhiyarti, M. (2020). Pengaruh konsentrasi substrat dan lama inkubasi terhadap karakteristik fisik dan kimia pati walur (*Amorphophallus variabilis*) termodifikasi secara enzimatis. *Jurnal Teknologi Pangan*, 14(1). <https://doi.org/10.33005/jtp.v14i1.2183>
- Yuliwardi, F., Syamsir, E., Hariyadi, P., & Widowati, S. (2014). Pengaruh dua siklus autoclaving-cooling terhadap kadar pati resisten tepung beras dan bihun yang dihasilkannya. *Jurnal Pangan*, 23(1), 43–51.
- Yusuf, M., Arfini, F., & Attahmid, N. F. U. (2016). Formulasi baruasa kaya glukomanan berbasis umbi uwi (*Dioscorea alata* L.). *Jurnal Galung Tropika*, 5(2), 97–108. <https://doi.org/10.31850/jgt.v5i2.167>
- Zhang, J., Liu, Y., Wang, P., Zhao, Y., Zhu, Y., & Xiao, X. (2025). The effect of protein–starch interaction on the structure and properties of starch, and its application in flour products. *Foods*, 14(5). <https://doi.org/10.3390/foods14050778>
- Zhou, Y., Meng, S., Chen, D., Zhu, X., & Yuan, H. (2014). Structure characterization and hypoglycemic effects of dual modified resistant starch from indica rice starch. *Carbohydrate Polymers*, 103(1), 81–86. <https://doi.org/10.1016/j.carbpol.2013.12.020>