

DAFTAR REFERENSI

- A B. T. Ghisaidoobe and S. J. Chung, —Intrinsic Tryptophan Fluorescence in the Detection and Analysis of Proteins : A Focus on Förster Resonance Energy Transfer Techniques,|| *Int. J. Mol. Sci.*, vol. 15, no. 12, pp. 22518– 22538, 2014.
- Deepachandi et al., —Quantification of Soluble or Insoluble Fractions of Leishmania Parasite Proteins in Microvolume Applications : A Simplification to Standard Lowry Assay,|| *Int. J. Anal. Chem.*, vol. 2020, pp. 1–8, 2020.
- Elpiana. (2012). *Penaruh Monosodium Glutamat Terhadap kadar Hormon Testosteron dan Berat Testis Pada Tikus jantan(Rattus Norvegicus)*. Universitas Andalas.
- Halpern, B. P. (2002). What’s in a name? Are MSG and umami the same? *Chemical Senses*, 27(9), 845–846.
- Hendrasty, H. K. (2013). *Bahan produk bakery*. Yogyakarta: Graha Ilmu.
- H. K. Mæhre, L. Dalheim, G. K. Edvinsen, E. O. Elvevoll, and I. J. Jensen, —Protein Determination—Method Matters,|| *Foods*, vol. 7, no. 1, pp. 1–11, 2018.
- Kobayashi, C., Kennedy, L. M., & Halpern, B. P. (2006). Experience-induced changes in taste identification of monosodium glutamate (MSG) are reversible. *Chemical Senses*, 31(4), 301–306.
- Lioe, H. N., Selamat, J., & Yasuda, M. (2010). Soy sauce and its umami taste: a link from the past to current situation. *Journal of Food Science*, 75(3), R71–R76.
- Muhariati, M. (2008). *Bahan Ajar Roti*. Jakarta : UI-Press.
- Ninomiya K.: Umami a uniwersal taste. *Food Rev Int*. 2002;18:23-38. DOI: 0.1081/FRI-120003415
- Piotrowska A., Waszkiewicz-Robak B., Świdorski F.: Possibility of β -glucan from spent brewer’s yeast addition to yoghurts. *Polish Journal of Food and Nutrition Science* 2009;59:299-302.

- Rahayu, W. P. (1998). Diktat penuntun praktikum penilaian organoleptik. *Fakultas Teknologi Pertanian Bogor. Institut Pertanian Bogor. Bogor.*
- Riska, R., & Jus'at, I. (2013). Hubungan antara Konsumsi Mie Instan, Asupan (Energi Protein, Vitamin A dan Fe) dan Status Gizi Laki-laki Usia 19-29 tahun di pulau Sumatra (analisis data sekunder. *Jurnal Kesehatan, 5(1), 1–14*, Riskesdas.
- Risch S.J., Ho C.-T.(ed.): Flavor Chemistry. Industrial and academic research; Studies on potent aroma compounds generated in Maillard-type reactions using using the odor-activity-value concept. American Chemical Society, Washington DC, 2000;10:133-150. DOI: 10.1021/bk-2000-0756.ch010
- Sulastri, S. (2017). Analisis Kadar Monosodium Glutamat (MSG) pada Bumbu Mie Instan yang Diperjualbelikan di Koperasi Wisata Universitas Indonesia Timur. *Jurnal Media Laboran, 7(1), 5–9*.
- Suryanto. (2015). *Tinjauan Hukum Islam Terhadap Jual Beli Makanan Yang Mengandung Monosodium Glutamate (MSG)* (Vol. 13, Issue 3).
- Suphantharika M., Varavinit S., Shobsngob S.: Penentuan kondisi optimum untuk produksi ekstrak ragi autolisis. *Pengembangan Teknologi Sains ASEAN J 1997*
- V. D. Suryawanshi, L. S. Walekar, A. H. Gore, P. V. Anbhule, and G. B. Kolekar, —Spectroscopic analysis on the binding interaction of biologically active pyrimidine derivative with bovine serum albumin, *J. Pharm. Anal.*, vol. 6, no. 1, pp.56–63, 2016.
- Widyalita, E., Sirajuddin, S., & Zakaria. (2014). *Analisis Kandungan Monosodium Glutamat (MSG) Pada Pangan Jajanan Anak Di Sd Komp. Lariangbangi Makassar.* 1–8.
- Yashinta Dewantri, M., Puji Wicaksono dan Sitawati Jurusan Budidaya Pertanian, K., & Pertanian, F. (2017). The Application Of Npk Fertilizer And Monosodium Glutamate (Msg) On Flowering Of Rombusa (*Tabernaemontana corymbosa*). *Jurnal Produksi Tanaman, 5(8), 1301–1307*.