

REFERENCES

Andriyani, R., Kosasih, W., Ningrum, D.R., Pudjiraharti, S. 2017. Effect of temperature, time, and milling process on yield, flavonoid, and total phenolic content of *Zingiber officinale* water extract. *IOP Conf. Series: Earth and Environmental Science* 60 (2017) 012012. DOI: 10.1088/1755-1315/60/1/012012.

Apriadji, W.H. 2015. *Buku Super Lengkap Makanan Bayi Sehat Alami*. Depok: Pustaka Bunda.

Babu, P.D., Bhakyaraj, R., Vidhyalakshmi, R. 2009. A Low Cost Nutritious Food “Tempeh” – A Review. *World Journal of Dairy & Food Sciences* 4(1): 22 – 27.

Balasubramaniam, V.M., Barbosa-Cánovas, G.V., Lelieveld, H.L.M. 2016. *High Pressure Processing of Food: Principles, Technology and Applications*. New York: Springer Science + Business Media.

Barrett, G.C. 1985. *Chemistry and Biochemistry of the Amino Acids*. New York: Chapman and Hall.

Bartkiene, E., Krungleviciute, V., Juodeikiene, G., Vidmantiene, D., Maknickiene, Z. 2014. Solid state fermentation with lactic acid bacteria to improve the nutritional quality of lupin and soya bean. *Journal of the Science of Food and Agriculture* 95(6):1336–1342. DOI: 10.1002/jsfa.6827.

Bassett, Steven. 2005. *Anatomy & Physiology*. New Jersey: Wiley Publishing.

Beckley, J.H., Foley, M.M., Topp, E.J., Huang, J.C. and Prinyawiwatkul, W. 2007. *Accelerating New Food Product Design and Development*. Iowa: Blackwell Publishing and the Institute of Food Technologists.

Bhatia, J. 2004. *Perinatal Nutrition: Optimizing Infant Health and Development*. Florida: CRC Press.

Boehm, G., Bierbach, U., Senger, H., Jakobsson, I., Minoli, I., Moro, G., R ih , N.C.R. 1991. Activities of Lipase and Trypsin in Duodenal Juice of Infants Small for Gestational Age. *Journal of Pediatric Gastroenterology and Nutrition* 12: 324 – 327.

Brody, Tom. 1999. *Nutritional Biochemistry*. California: Academic Press.

Bryden, W.L. and Li, Xiuhua. 2010. Amino acid digestibility and poultry feed formulation: expression, limitations and application. *Revista Brasileira de Zootecnia* 39(2010). DOI: 10.1590/S1516-35982010001300031.

Buxton, Richard. 2007. *Design Expert 7: Introduction*. Mathematics Learning Support Centre.

Connor, Z. 2007. *Malnutrition in Indonesia*. <http://www.zoeconnor.co.uk/wp-content/uploads/2011/05/Malnutrition-in-Indonesia-by-Zoe-Connor-20071.pdf>

Djunaidi, S., Gunawan-Puteri, M.D.P.T., Wijaya, C.H., Prabawati, E.K. 2017. Physicochemical & Microbial Characterization of Overripe Tempeh. *INSIST* 2(1):48 – 51.

Dupont, Christophe. 2003. Protein requirements during the first year of life. *The American Journal of Clinical Nutrition* 77(6):15445 – 15495.

Ensminger, A.H., Ensminger, M.E., Konlande, J.E., Robson, J.R.K. 1993. *Foods & Nutrition Encyclopedia*. Florida: CRC Press.

Fang, H., Kang, J., Zhang, D. 2017. Microbial production of vitamin B12: a review and future perspectives. *Microbial Cell Factories* 16(15):1 – 14. DOI: 10.1186/s12934-017-0631-y.

FAO. 2007. Protein and amino acid requirements in human nutrition. *World Health Organ Tech Rep Ser.* 935:1 – 265.

FAO. 2013. *Dietary protein quality evaluation in human nutrition.* Rome: FAO Expert Consultation Report.

Finot, P.A., Aeschbacher, H.U., Hurrell, R.F., Liardon, R. 1990. *The Maillard Reaction in Food Processing, Human Nutrition and Physiology.* Basel: Birkhäuser Verlag.

Fortunata, S.A. 2017. *Formulation of Overripe Tempe in Weaning Food Based on Sensory Acceptance.* B.Sc. diss., Swiss German University.

Gunawan-Puteri, M.D.P.T., Hassanein, T.R., Prabawati, E.K., Wijaya, C.H., Mutukumira, A.N. 2015. Sensory Characteristics of Seasoning Powders from Overripe Tempeh, a Solid State Fermented Soybean. *Procedia Chemistry* 14(2015): 263 – 269.

Hassanein, T.R., Prabawati, E.K., Gunawan-Puteri, M.D.P.T. 2015. Analysis of Chemical and Microbial Changes During Storage of Overripe Tempeh Powder as Seasoning Material. *International Journal of Science and Engineering*, 8(2):131 – 134.

Hennink, M.M. 2014. *Focus Group Discussions: Understanding Qualitative Research.* New York: Oxford University Press.

Hui, Y.H., Nip, W., Rogers, R.W., Young, O.A. 2001. *Meat Science and Applications.* New York: Marcel Dekker.

Inoue, Madoka and Binns, C.W. 2014. Introducing Solid Foods to Infants in the Asia Pacific Region. *Nutrients*, 6(1):276 – 288.

International Dairy Federation. 2014. *Interpretation of the Protein Quality Methodology: Change to DIAAS.* IDF Factsheet.

Johansson, M. 2012. *Dietary fibre composition and sensory analysis of heat treated wheat and rye bran*. M.Sc. diss., Swedish University of Agricultural Sciences.

Karmel, Annabel. 2009. *First Meals & More: Your Questions Answered*. New York: DK Publishing.

Katz, Sandor Ellix. 2016. *Wild Fermentation: The Flavor, Nutrition, and Craft of Live-Culture Foods*. Vermont: Chelsea Green Publishing.

Keller, Heidi. 2012. *Cultures of Infancy*. New York: Psychology Press.

Kementerian Kesehatan Republik Indonesia. 2016. *Situasi Gizi di Indonesia*. Pusat Data dan Informasi Kementerian Kesehatan RI. ISSN 2442-7659.

Kementerian Kesehatan Republik Indonesia. 2011. *Makanan Sehat untuk Bayi*.

Koletzko, B., Demmelmair, H., Gorte, V., Prell, C., Weber, M. 2016. High protein intake in young children and increased weight gain and obesity risk. *The American Journal of Clinical Nutrition* 103(2): 303-304. DOI: 10.3945/ajcn.115.128009.

Kristianti, F. 2017. *Impact of GDL Acidification towards Nutrient Properties of Tempe and Overripe Tempe*. B.Sc. diss., Swiss German University.

Lawless, H.T. and Heymann, H. 2010. *Sensory Evaluation of Food Principles and Practices*. New York: Springer Science + Business Media.

Leimena, S.L. 1989. Posyandu: a community based vehicle to improve child survival and development. *Asia Pacific Journal of Public Health* 3(4):264 – 267.

Lindqvist, M. 2010. *Flavour Improvement of Water Solutions Comprising Bitter Amino Acids*. M.Sc. diss., Swedish University of Agricultural Sciences.

Luthria, Devanand L. 2008. Influence of experimental conditions on the extraction of phenolic compounds from parsley (*Petroselinum crispum*) flakes using a pressurized liquid extractor. *Elsevier Food Chemistry* 107(2008):745-752. DOI: 10.1016/j.foodchem.2007.08.074.

Manohar, R.S., Devi, G.R.U., Bhattacharya, S., Rao, G.V. 2011. Wheat porridge with soy protein isolate and skimmed milk powder: Rheological, pasting and sensory characteristics. *Journal of Food Engineering*, 103(2011):1– 8. DOI: 10.1016/j.jfoodeng.2010.09.006

Maskan, M. and Altan, A. 2012. *Advances in Food Extrusion Technology*. Florida: CRC Press.

Matoba, T. and Hata, T. 1972. Relationship between Bitterness of Peptides and Their Chemical Structures. *Agri. Biol. Chem.*, 36(8):1423 – 1431.

Meireles, M. A. A. 2009. *Extracting Bioactive Compounds for Food Products*. Florida: CRC Press.

Mirchandani, Anita. 2017. *Babies First Foods Around the World*. Retrieved from: <http://yummyspoonfuls.com/babies-first-foods-around-the-world/>

Mufida, L., Widyaningsih, T.D., Maligan, J.M. 2015. Prinsip Dasar Makanan Pendamping Air Susu Ibu (MP-ASI) untuk Bayi 6 – 24 Bulan: Kajian Pustaka. *Jurnal Pangan dan Agroindustri*, 3(4):1646 – 1651.

Müller, O. and Krawinkel, M. 2005. Malnutrition and health in developing countries. *CMAJ*, 173(3):279 – 286. DOI: 10.1503/cmaj.050342.

Nazara, Suahasil. 2008. *Memperkuat Ketahanan Pangan dan Energi Nasional dalam Era Persaingan Global*. Prosiding Sidang Pleno XIII dan Seminar Nasional Ikatan Sarjana Ekonomi Indonesia.

Ney, K.H. 1979. Bitterness of peptides: amino acid composition and chain length. *ACS Symposium Series*, 115(1979): 149 – 173.

Nguyen, T.P.T. 2017. *Digestibility and Structural Changes of Ingredients in Infant Formulae during the Gastrointestinal Digestion*. PhD diss., The University of Queensland.

Nollet, L.M.L. 2004. *Handbook of Food Analysis*. New York: Marcel Dekker.

Nout, M.J.R. and Kiers, J.L. 2005. Tempe fermentation, innovation and functionality: update into the third millennium. *Journal of Applied Microbiology*, 98(4):789 – 805. DOI: 10.1111/j.1365-2672.2004.0247.

Nursten, H. 2005. *The Maillard Reaction: Chemistry, Biochemistry and Implications*. Cambridge: The Royal Society of Chemistry.

Nutten, Sophie. 2016. Proteins, Peptides and Amino Acids: Role in Infant Nutrition. *Nestlé Nutritional Institute Workshop Series*, 86:1 – 10. DOI: 10.1159/000442697.

Oomen, H. A. P. C. 1953. Infant Malnutrition in Indonesia. *Bulletin World Health Organization*, 9(3):371 – 384.

Pasquale, M.D. 1997. *Amino Acids and Proteins for the Athlete: The Anabolic Edge*. Florida: CRC Press LLC.

Pressman, A.H. and Buff, S. 2007. *The Complete Idiot's Guide to Vitamins and Minerals*. New York: Alpha Books.

Rapley, G. and Murkett, T. 2010. *The Baby-led Weaning Cookbook*. London: Vermilion.

Rasmussen, C., Kalman, D., Greenwood, M. and Antonio, J. 2008. *Nutritional Supplements for Endurance Athletes*. New Jersey: Humana Press.

Ray, R.C. and Montet, D. 2017. *Fermented Foods Part II: Technological Interventions*. Florida: CRC Press.

Reeds, P.J. 2000. Dispensable and Indispensable Amino Acids for Humans. *The Journal of Nutrition* 130(7):1835 – 1840. DOI: 10.1093/jn/130.7.1835S.

Rohidi, T.R. 2000. *Ekspresi Seni Orang Miskin: Adaptasi Simbolik Terhadap Kemiskinan*. Bandung: Nuansa Cendikia.

Sachdev, H.P.S., Choudhury, P. 1994. *Nutrition in Children: Developing Country Concerns*. New Delhi: B.I. Publications.

Sanderson, I.R. and Walker, W.A. 1999. *Development of the Gastrointestinal Tract*. Canada: B.C. Decker.

Sardesai, Vishwanath. 2012. *Introduction to Clinical Nutrition*. Florida: CRC Press.

Sarker, A.K., Saha, D., Begum, H., Zaman, A., Rahman, M.M. 2015. Comparison of cake compositions, pepsin digestibility and amino acids concentration of proteins isolated from black mustard and yellow mustard cakes. *AMB Express*, 5(22):1 – 6. DOI: 10.1186/s13568-015-0110-y.

Shurtleff, W. and Aoyagi, A. 1941. *The Book of Tempeh*. New York: Harper & Row.

Soenardi, T. 1996. *Makanan untuk Tumbuh Kembang Bayi*. Jakarta: Gramedia Pustaka Utama.

Srilakshmi, B. 2006. *Nutrition Science*. New Delhi: New Age International Publishers.

Tampubolon, N.L., Karo-Karo, T., Ridwansyah. 2014. Formulasi Bubur Bayi Instan dengan Substitusi Tepung Tempe dan Tepung Labu Kuning sebagai Alternatif Makanan Pendamping ASI. *Jurnal Rekayasa Pangan dan Pertanian*, 2(2):78 – 83.

Taub, I.A. and Singh, R.P. 1998. *Food Storage Stability*. Florida: CRC Press.

Teitelbaum, J. and Kennedy, D. 2012. *Beat Sugar Addiction Now! For Kids*. Massachusetts: Fair Winds Press.

The United Nations Children's Fund Indonesia. 2016. *Fighting malnutrition in Indonesia: 'My children are crying for life – not death'* . UNICEF Indonesia. <http://unicefindonesia.blogspot.co.id/2016/04/fighting-malnutrition-in-indonesia-my.html>

Uauy, R., Kurpad, A., Tano-Debrah, K., Otoo, G.E. and Aaron, G.A. 2015. Role of Protein and Amino Acids in Infant and Young Child Nutrition: Protein and Amino Acid Needs and Relationship with Child Growth. *Journal of Nutritional Science and Vitaminology* 61:192 – 194. DOI:10.3177/jnsv.61.S192.

United States Department of Agriculture. 2009. *Infant Nutrition and Feeding*. <https://wicworks.fns.usda.gov/wicworks//Topics/FG/CompleteIFG.pdf>

U.S. Dairy Export Council. 2005. *Reference Manual for U.S. Milk Powders*. Virginia: U.S. Dairy Export Council.

Utami, Rahayu. 2014. *Karakterisasi Komponen Pembentuk Rasa yang Terdapat dalam Ekstrak Larut Air Tempe Terfermentasi Lanjut*. M.Si. diss., Institut Pertanian Bogor.

Wardlaw, G.M., Smith, A.M. and Lindeman, A.K. 2012. *Contemporary Nutrition A Functional Approach*. New York: Mc Graw Hill.

White, J.S. and White, D.C. 1997. *Source Book of Enzymes*. Florida: CRC Press.

WHO. 1988. *Weaning from breast milk to family food: A guide for health and community workers*. Geneva: World Health Organization.

WHO. 2007. *Protein and amino acid requirements in human nutrition*. Geneva: Report of a Joint WHO/FAO/UNU Expert Consultation, WHO Technical Report Series.

WHO. 2015. *Guideline: Sugars intake for adults and children*. Geneva: World Health Organization.

Wholesome Baby Food. 2017. *The Best Ways to Cook Homemade Baby Food*. <http://wholesomebabyfood.momtastic.com/cookingbabyfood.htm>

Wijaya, H.C. and Gunawan-Puteri, M.D.P.T. 2015. "Tempe Semangit", the Overripe Tempe with Natural Umami Taste. *Umami Indonesia*, 3(3):1 – 5.

Wilcock, Fiona. 2014. *Feeding Your Baby Day by Day*. New York: DK Publishing.

Witono, Y., Widjanarko, S.B., Mujianto, Rachmawati, D.T. 2015. Amino Acids Identification of Over Fermented Tempeh, The Hydrolysate and The Seasoning Product Hydrolysed by Calotropin from Crown Flower (*Calotropis gigantean*). *International Journal on Advanced Science Engineering Information Technology*, 5(2):103 – 106.

Yntema, S.K. and Beard, C.H. 2000. *NEW Vegetarian Baby*. New York: McBooks Press.

Yokota, A. and Ikeda, M. 2017. *Amino Acid Fermentation*. Tokyo: Springer Japan KK.

Zhang, Z., Adelman, A.S., Rai, D., Boettcher, J. and Lönnerdal, B. 2013. Amino Acid Profiles in Term and Preterm Human Milk through Lactation: A Systematic Review. *Nutrients* 2013(5): 4800 - 4821. DOI: 10.3390/nu5124800.