

DAFTAR PUSTAKA

- Aditianti, A., Raswanti, I., Sudikno, S., Izwardy, D., & Irianto, S. E. (2020). Prevalensi Dan Faktor Risiko Stunting Pada Balita 24-59 Bulan Di Indonesia: *Analisis Data Riset Kesehatan Dasar 2018 [Prevalence And Stunting Risk Factors In Children 24-59 Months In Indonesia: Analysis Of Basic Health Research Data 2018]*.
- Agustia, F. C., Winarsi, H., Fitriani, A., & Latifasari, N. (2025). Impact of Packaging Variations on the Amino Acid Profile, Proximate Content, and Antinutritional Components of Tempeh from Jack Bean Sprouts. *Preventive Nutrition and Food Science*, 30(1), 56–67. <https://doi.org/10.3746/pnf.2025.30.1.56>
- Ahnan-Winarno, A. D., Cordeiro, L., Winarno, F. G., Gibbons, J., & Xiao, H. (2021). Tempeh: A semicentennial review on its health benefits, fermentation, safety, processing, sustainability, and affordability. *Comprehensive Reviews in Food Science and Food Safety*, 20(2), 1717–1767. <https://doi.org/10.1111/1541-4337.12710>
- Al-Samerria, S., & Radovick, S. (2021). The role of insulin-like growth factor- (IGF-1) in the control of neuroendocrine regulation of growth. *Cells*, 10(10), 2664.
- Amir, A. A., Mustamin, M. M., & Silamba, E. E. (2021). Mutu Hedonik Formula Isotonik Penambahan Gula Pasir Dan Gum Arab. *Media Gizi Pangan*, 28(1), 54-60.
- Andarwulan, N., Kusnandar, F., dan Herawati. 2011. *Analisis Pangan*. Dian Rakyat: Jakarta
- Anyiam, P. N., Onwuegbuchu, P. N., & Ekemezie, C. L. (2020). Traditional Fermented Foods In Nigeria And Covid-19: A Possible Approach For Boosting Immune System. *International Journal of Applied Science and Research*, 3(6), 127-138.
- AOAC. (2005). *Official Methods of Analysis* (W. Horwitz & G. W. Latimer (ed.); 18 ed.). AOAC International
- Arista, Y. L. V., Chastelyna, A. J., Khairunnisa, A., & da Costa Moniz, J. P. G. (2024). Karakteristik Sensori Dan Fitokimia Tempe Berbasis Biji Almond (*Prunus dulcis* L), Kedelai (*Glycine max* L) Dan Kacang Hijau (*Vigna radiata* L). *JAGO TOLIS: Jurnal Agrokomples Tolis*, 4(3), 174-182.
- Aryanta, I. W. R. (2020). Manfaat Tempe Untuk Kesehatan. *Widya Kesehatan*, 2(1), 44-50.

- Astawan, M., Prayudani, A. P. G., Haekal, M., Wresdiyati, T., & Sardjono, R. E. (2024). Germination effects on the physicochemical properties and sensory profiles of velvet bean (*Mucuna pruriens*) and soybean tempe. *Frontiers in Nutrition*, 11, 1383841.
- BPOM. (2022). Peraturan Badan Pengawas Obat Dan Makanan Nomor 1 Tahun 2022 Tentang Pengawasan Klaim Pada Label Dan Iklan Pangan Olahan. *Peraturan BPOM*, 11, 1–16.
- Barakat H, and G. A. Ghazal. 2016. Physicochemical Properties of Moringa Oleifera Seeds and Their Edible Oil Cultivated at Different Regions in Egypt. *Food Nutr Sci* 7: 472-484.
- Badan Standar Nasional. 2015. *SNI Tempe Kedelai (SNI 3144:2015)*. Jakarta: www.bsn.go.id.
- Budianti, A. (2018). Pengaruh Konsentrasi Ragi dan Lama Fermentasi Terhadap Sifat Kimia dan Organoleptik Tempe Kedelai Hitam (Glycine soja) (Doctoral dissertation, Universitas Brawijaya).
- Chalid, S. Y. (2019). Angiotensin Converting Enzyme Inhibitor Activity Of The Soybean Tempeh Protein As Functional Food. *International Journal of GEOMATE*, 16(56). <https://doi.org/10.21660/2019.56.4583>
- Dahl-Lassen R, van Hecke J, Jørgensen H, Bukh C, Andersen B, Schjoerring JK. High-throughput analysis of amino acids in plant materials by single quadrupole mass spectrometry. *Plant Methods*. 2018. 14:8. <https://doi.org/10.1186/s13007-018-0277-8>
- Dhafir, F. (2018). Pengaruh Lama Waktu Fermentasi Terhadap Kandungan Protein Olahan Tempe Biji Kamonji (*Artocarpus camansi*) dan Pemanfaatannya sebagai Media Pembelajaran. *Journal of Biology Science and Education*, 6(2), 370-374.
- Ellent, S. S., Dewi, L., & Tapilouw, M. C. (2022). Karakteristik Mutu Tempe Kedelai (*Glycine Max L.*) Yang Dikemas Dengan Klobot. *AGRITEKNO: Jurnal Teknologi Pertanian*, 11(1), 32-40.
- Endrinikapoulos, A., Afifah, D. N., Mexitalia, M., Andoyo, R., Hatimah, I., & Nuryanto, N. (2023). *Study of the importance of protein needs for catch-up growth in Indonesian stunted children: A narrative review*. *SAGE Open Medicine*, 11, 20503121231165562. <https://doi.org/10.1177/20503121231165562>
- FAO. (2018). Protein quality assessment in follow- up formula for young children and ready to use therapeutic foods.

- Fikawati, S., Syafiq, A., Ririyanti, R. K., & Gemily, S. C. (2021). Energy and protein intakes are associated with stunting among preschool children in Central Jakarta, Indonesia: a case-control study. *Malaysian Journal of Nutrition*, 27(1)
- Fikri, A. M., Astuti, W., Nurhidayati, V. A., Saliha, F., & Prameswari, P. (2024). *Protein Intake Recommendation for Stunted Children: An-Update Review. Nutrition Clinica Dietetica Hospitalaria*, 44 (3).
- Gunawan, M. I. F., Prangdimurti, E., & Muhandri, T. (2020). Upaya Penghilangan Rasa Pahit Tepung Biji Kelor (*Moringa Oleifera*) Dan Aplikasinya Untuk Pangan Fungsional. *Jurnal Ilmu Pertanian Indonesia*, 25(4), 636–643. <https://doi.org/10.18343/jipi.25.4.636>
- Hafni, R., Rs, P. H., & Rezeki, D. (2022). Analisis Permintaan Konsumsi Kedelai Di Indonesia. 3(1).
- Handayani, M., Riani, I. G., Utami, A. S., & Ichsan, O. A. N. (2023). Degradasi Protein Selama Fermentasi Koro Kratok (*Phaseolus lunatus*) menggunakan *Rhizopus oligosporus*. *Jurnal Teknologi Agro-Industri*, 10(1). <https://doi.org/10.34128/jtai.v10i1.176>
- Handayani, L., Wahyuni, S., & Habibie, D. (2023). Komparasi proksimat pada kedelai lokal varietas anjasmoro dan kedelai impor. *BEST Journal (Biology Education, Sains and Technology)*, 6(2), 773-779.
- Haryani, V. M., Putriana, D., & Hidayati, R. W. (2023). Asupan Protein Hewani Berhubungan dengan Stunting pada Balita di Wilayah Kerja Puskesmas Minggir. *Amerta Nutrition*, 7(2), 139–146. <https://doi.org/10.20473/amnt.v7i2SP.2023.13>
- Hudson, J. L., Baum, J. I., Diaz, E. C., & Børsheim, E. (2021). Dietary protein requirements in children: methods for consideration. *Nutrients*, 13(5), 1554.
- Indrati, R., Handayani, M. T., Rahayu, N. A., & Pebrianti, S. A. (2021). Effect of legume varieties and fermentation time of tempe using usar inoculum on the inhibitory activity of angiotensin I-converting enzyme. *Biodiversitas Journal of Biological Diversity*, 22(12). <https://doi.org/10.13057/biodiv/d221204>
- Kemendes Pdt. (2017). Buku Saku Stunting Desa Dalam Penanganan Stunting.
- Irmayani, Nurheda, Novieta, I. D., & Nurfatima. (2020). Evaluasi nilai daya leleh dan nilai organoleptik es krim berbahan dasar susu sapi kombinasi dengan kacang merah pada level yang berbeda. *Jurnal Ilmiah Peternakan*, 2(2), 125-133.

- Istiqomah, K., Windrati, W. S., & Praptiningtyas, Y. (2017). Karakteristik es krim edaname dengan variasi jenis dan jumlah penstabil. *Jurnal Agroteknologi*, 11(2), 139-147.
- Jagim, A. R., & Kerksick, C. M. (2021). Creatine supplementation in children and adolescents. *Nutrients*, 13(2), 1–17. <https://doi.org/10.3390/nu13020664>
- Kementerian Kesehatan Republik Indonesia. (2016). Situasi Balita Pendek. ACM SIGAPL APL Quote Quad, 29(2), 63–76. <https://doi.org/10.1145/379277.312726>
- Kementerian Kesehatan Republik Indonesia. (2023). *Survei Kesehatan Indonesia 2023 dalam angka*. Badan Kebijakan Pembangunan Kesehatan, Kementerian Kesehatan RI.
- Kemenkes. (2025). *Hasil Survei Status Gizi Indonesia (SSGI) 2024*. Jakarta: Badan Kebijakan Pembangunan Kesehatan Kementrian Kesehatan RI.
- Kementerian Koordinasi Bidang Pembangunan Manusia dan Kebudayaan. (2018). Strategi Nasional Percepatan Pencegahan Anak Kerdil (Stunting) Periode 2018-2021. Jakarta.
- Kosasih, W., Pudjiraharti, S., Ratnaningrum, D., Priatni, S. 2015. Preparation of inulin from Dahlia tubers. *Procedia Chemistry* 16:190-194. DOI: 10.1016/j.proche.2015.12.035.
- Kristiadi, O. H., & Lunggani, A. T. (2022). Tempeh as Indonesian Special Fermented Food: Literature Review. *Jurnal Andaliman-Jurnal Gizi Pangan,Klinik Dan Masyarakat*, 2(2), 48–56. <https://jurnal.unimed.ac.id/2012/index.php/jgpkm/article/view/40334/pdf>
- Kusumah SH, Andoyo R and Rialita T. Isolation and characterization of red bean and green bean protein using the extraction method and isoelectric pH. *SciMedicine J* 2020; 2(2): 77–85.
- Kusumawati, E., Sri Hidayati, L., Lusiana, N., Purnamasari, R., Hadi, M. I., & Kosvianti, E. (2020). Analysis Of The Moringa Oleifera Seed Oil Extract On Insulin Level Inalloxan-Induced Diabetic Rat (*Rattus Norvegicus*). *Indian Journal Of Forensic Medicine And Toxicology* 14(3): 1852–1857.
- Kusumawati, I., Astawan, M., & Prangdimurti, E. Proses Produksi dan Karakteristik Tempe dari Kedelai Pecah Kulit Production Process and Characteristic of Tempe from Dehulled Soybean.
- Leone, A., A. Spada., A. Battezzati., A. Schiraldi., J. Aristil, and S. Bertoli. 2016. Moringa oleifera Seeds and Oil: Characteristics and Uses for Human Health. *International Journal of Molecular Sciences* 7 : 1-14.

- Lestiarini, N., & Rindiani, R. (2023). Tepung Kedelai dan Tepung Daun Kelor dalam Pembuatan Crispy Cookies Sebagai Makanan Selingan Cegah Wasting. *Jurnal Kesehatan*, 11(1), 20-32.
- Li, X., Zheng, S., & Wu, G. (2020). Nutrition and metabolism of glutamate and glutamine in fish. *Amino Acids*, 52 (5), 671–691. <https://doi.org/10.1007/s00726-020-02851-2>
- Li, Y., Han, H., Yin, J., Zheng, J., Zhu, X., Li, Aspartate on growth performance, serum amino acids, and amino acid transporters in piglets. *Food and Agricultural Immunology*, 29(1), 675–687. <https://doi.org/10.1080/09540105.2018.1437892T>
- Lowry, O. H., Rosebrough, N. J., Farr, A. L., & Randall, R. J. (1951). Protein Measurement with the Folin Phenol Reagent. *The Journal of Biological Chemistry*, 193(1), 265-275. [https://doi.org/10.1016/s0021-9258\(19\)52451-6](https://doi.org/10.1016/s0021-9258(19)52451-6)
- Moskowitz, H. R., Beckley, J. H., & Resurrezzion, A. V. A. (2012). Sensory and Consumer Research in Food Product Design and Development. [Wiley Online Books].
- Muawanah, A., Chalid, S. Y., Hatiningsih, F., Nurbayti, S., & Zunaedi, Z. Z. (2022, April). Angiotensin Converting Enzyme (ACE) Inhibitory Activity and Extract Protein Profiles of Mung Beans (*Vigna radiata* L.) Tempeh Which Fermented by *Rhizopus* Sp. In *IOP conference series: Earth and environmental science* (Vol. 995, No. 1, p. 012048). IOP Publishing.
- Muthmainna, M., Sabang, S. M., & Supriadi, S. (2016). Pengaruh Waktu Fermentasi Terhadap Kadar Protein Dari Tempe Biji Buah Lamtoro Gung (*Leucaena leucocephala*). *Jurnal Akademika Kimia*, 5(1), 50-54.
- Nafi, A., Diniyah, N., & Hastuti, F. T. (2015). Karakteristik Fisikokimia dan Fungsional Teknis Tepung Koro Kratok (*Phaseolus lunatus* L.) Termodifikasi yang Diproduksi secara Fermentasi Spontan. *Jurnal Agrotek*, 9(1), 24-32.
- Naufalina, M. D., Sari, F. K., & Mahmudah, N. A. (2020). *Pedoman Praktis Analisis Zat Gizi*. Kediri: Penerbit Muara Books.
- Negara, J. K., Sio, A. K., Rifkhan, R., Arifin, M., Oktaviana, A. Y., Wihansah, R. R. S., & Yusuf, M. (2016). Aspek mikrobiologis, serta sensori (rasa, warna, tekstur, aroma) pada dua bentuk penyajian keju yang berbeda. *Jurnal Ilmu Produksi dan Teknologi Hasil Peternakan*, 4(2), 286-290.
- Nidia, G. (2020). Pengaruh substitusi tepung kedelai (*glycine max* (l.) merill) terhadap mutu organoleptik dan kadar zat gizi makro brownies sebagai alternatif snack bagi anak penderita kurang energi protein. *Jurnal Ilmu Gizi Indonesia (JIGZI)*, 1(1)

- Nur Wulan, Sugeng Maryanto, & Indri Mulyasari. (2021). The Effect of Fermentation Time on Protein and Fat Content in The Red Beans (*Phaseolus Vulgaris* L.) Tempeh. *Jurnal Gizi Dan Kesehatan*, 13(2), 155–160. <https://doi.org/10.35473/jgk.v13i2.236>
- Nuraini, V., Puyanda, I. R., Kunciati, W. A. S., & Margareta, L. A. (2022). Perubahan Kimia Dan Mikrobiologi Tempe Busuk Selama Fermentasi. *Jurnal Agroteknologi*, 15(02), 127. <https://doi.org/10.19184/j-agt.v15i02.25729>
- Nursiwi, A., Ishartani, D., Sari, A. M., & Nisyah, K. (2018). Perubahan kadar protein, kadar serat, dan kadar fenol selama fermentasi tempe lamtoro (*Leucaena leucocephala*). In *Prosiding Seminar Nasional Fakultas Pertanian UNS* (Vol. 2, No. 1, pp. 81-87).
- Oh, H.-S., Oh, S. K., Lee, J. S., Wu, C., & Lee, S.-J. (2017). *Effects of l-arginine on growth hormone and insulin-like growth factor 1*. *Food Science and Biotechnology*, 26(6), 1749–1754. <https://doi.org/10.1007/s10068-017-0236-6>
- Opazo-Navarrete, M., Burgos-Díaz, C., Bravo-Reyes, C., Gajardo-Poblete, I., Chacón-Fuentes, M., Reyes, J. E., & Mojica, L. (2025). Comprehensive Review of Plant Protein Digestibility: Challenges, Assessment Methods, and Improvement Strategies. *Applied Sciences*, 15(7), 3538.
- Pebrianti, S. A., Cahyanto, M. N., & Indrati, R. (2020). Angiotensin I-converting Enzyme (ACE) Inhibitory Activity of Ace Inhibitory Peptides Produced during the Fermentation of Pigeon Pea (*Cajanus cajan*) Tempe. *Indonesian Food and Nutrition Progress*, 16(2), 47. <https://doi.org/10.22146/ifnp.46921>
- Pedroso, J. A. B., Zampieri, T. T., & Donato, J. (2015). Reviewing the effects of l-leucine supplementation in the regulation of food intake, energy balance, and glucose homeostasis. *Nutrients*, 7 (5), 3914–3937. <https://doi.org/10.3390/nu7053914>
- Purnamasari, L. (2023). Mengenal Perawakan Pendek Abnormal Pada Anak. *Cermin Dunia Kedokteran*, 50(4), 221–226. <https://doi.org/10.55175/cdk.v50i4.639>
- Puspitojat, E., Cahyanto, M. N., Marsono, Y., & Indrati, R. (2019). Production of Angiotensin-I-Converting Enzyme (ACE) Inhibitory Peptides during the Fermentation of Jack Bean (*Canavalia ensiformis*) Tempe. *Pakistan Journal of Nutrition*, 18(5), 464–470. <https://doi.org/10.3923/pjn.2019.464.470>
- Raharjo, D. S., Bhuja, P., & Amalo, D. (2019). The Effect Of Fermentation On Protein Content And Fat Content Of Tempeh Gude (*Cajanus cajan*). 16(3)

- Ratnaningsih, Ginting, E., Adie, M. M., & Harnowo, D. (2017). Sifat Fisikokimia Dan Kandungan Serat Pangan Galur-Galur Harapan Kedelai. *Jurnal Penelitian Pascapanen Pertanian*, 14(1), 35–45.
- Rehman, S. U., Ali, R., Zhang, H., Zafar, M. H., & Wang, M. (2023). Research progress in the role and mechanism of Leucine in regulating animal growth and development. *Frontiers in Physiology*, 14, 1252089. <https://doi.org/10.3389/fphys.2023.1252089>
- Rizzo G, Baroni L. 2018. Soy, Soy Foods and Their Role in Vegetarian Diets. *Nutrients*. 10(1): 43. <https://doi.org/10.3390/nu10010043>.
- Rosidah, R., Azizah, A. S., Megawati, H. P., & Rivaldi, R. (2023). Analisis Morfologi Fungi pada Tempe Kemasan Daun dan Tempe Kemasan Plastik. *Jurnal Pengabdian Masyarakat Biologi dan Sains*, 2(1), 48-57.
- R. Sharma, P. Garg, P. Kumar, S.K. Bhatia, S. Kulshrestha. (2020). Microbial fermentation and its role in quality improvement of fermented food, *Fermentation* 6 (106) 1–20, doi:10.3390/fermentation6040106.
- Sahirman, S. (2019). Analisis Protein Dan Asam Amino Natto, Makanan Fermentasi Kedelai Kuning Oleh *Basillus Subtillis* Natto. *Jurnal Ilmiah Pangan Halal*, 1(2), 55-58.
- Saki, F., Rahimikashkooli, N., Masjedi, M., Dastghaib, S., & Koohpeyma, F. (2024). Gender-Specific effects of L-arginine supplementation on bone mineral density and trabecular bone volume in Sprague-Dawley rats; stereological study. *BMC Complementary Medicine and Therapies*, 24(1), 425. <https://doi.org/10.1186/s12906-024-04736-3>
- Saktiono, S. S., Kusumaningrum, S. B. C., Susilaningrum, D. F., Ayu, P., Lestari, W., Arifa, S. U., & Oktaviani, D. A. (n.d.). *Max (L) Merrill*, *KEDELAI HITAM (Glycine soja (L) Merrit)*. 22.
- Samai, U. R., Une, S., & Ahyani, S. D. (2024). Pengaruh Konsentrasi Asam Sitrat Terhadap Lama Waktu Fermentasi Dan Kandungan Gizi Tempe Sorgum (*Sorghum bicholor*). *Jambura Journal of Food Technology*, 6(1), 172-182.
- Sari, E. M., Juffrie, M., Nurani, N. & Sitaresmi, M. N. (2016). Asupan Protein, Kalsium dan Fosfor Pada Anak Stunting dan Tidak Stunting Usia 24-59 Bulan. *J. Gizi Klinik. Indonesia*. 12, 152–159.
- Sayudi, S., & Herawati, N. (2015). Potensi Biji Lamtoro Gung Dan Biji Kedelai Sebagai Bahan Baku Pembuatan Tempe Komplementasi. 2(1).

- Sayuti, S. (2015). Pengaruh Bahan Kemasan Dan Lama Inkubasi Terhadap Kualitas Tempe Kacang Gude Sebagai Sumber Belajar Ipa. *Bioedukasi (Jurnal Pendidikan Biologi)*, 6(2). <https://doi.org/10.24127/bioedukasi.v6i2.345>
- Semba RD, Trehan I, Li X, et al. Low serum v-3 and v-6 polyunsaturated fatty acids and other metabolites are associated with poor linear growth in young children from rural Malawi. *Am J Clin Nutr* 2017; 106: 1490–1499.
- Setyawan, A. V., & Rahayu, T. (2015). Kadar Protein Terlarut Dan Kualitas Tempe Benguk Dengan Penambahan Ampas Tahu Dan Daun Pembungkus Yang Berbeda (Doctoral dissertation, Universitas Muhammadiyah Surakarta).
- Setyawati, V. A. V. (2018). Kajian Stunting Berdasarkan Umur Dan Jenis Kelamin Di Kota Semarang. In *Prosiding University Research Colloquium* (pp. 834-838).
- Shuntang, G. (2018). Current Topics in Saponins and the Bitter Taste. *Research in Medical & Engineering Sciences*, 5(1). <https://doi.org/10.31031/RMES.2018.05.000601>
- Sine, Y., & Soetarto, E. (2020). Kualitas Tempe Gude (*Cajanus cajan* (L) Millps.) Berdasarkan Karakteristik Morfologi Dan Lama Waktu Fermentasi. *Indigenous Biologi: Jurnal Pendidikan dan Sains Biologi*, 3(3), 96-102.
- Siringoringo, E.T. Et Al. (2020) 'Karakteristik Keluarga Dan Tingkat Kecukupan Asupan Zat Gizi Sebagai Faktor Risiko Kejadian Stunting Pada Baduta', *Journal Of Nutrition College*, 9(1), Pp. 54–62. Available At: <https://doi.org/10.14710/Jnc.V9i1.26693>.
- Smith CM, Marks AD, Lieberman MA. Marks' Basic Medical Biochemistry: A Clinical Approach, 2nd Edition. Lippincot Williams&Wilkins. e-books. 2005
- Starzyńska-Janiszewska, A., Duliński, R., Stodolak, B., Mickowska, B., & Wikiera, A. (2016). Prolonged tempe-type fermentation in order to improve bioactive potential and nutritional parameters of quinoa seeds. *Journal of Cereal Science*, 71, 116–121. <https://doi.org/10.1016/j.jcs.2016.08.001>.
- Suharyono, S., Astuti, S., Rizal, S., & Amalia, R. (2019). Pengaruh tepung terigu dan penyimpanan suhu rendah terhadap masa simpan dan sifat sensori tempe kedelai probiotik. *Jurnal Agroindustri*, 9(1), 37–48. <https://doi.org/10.31186/j.agroind.9.1.37-48>
- Suknia, S. L., & Rahmani, T. P. D. (2020). Proses Pembuatan Tempe Home Industry Berbahan Dasar Kedelai (*Glycine max* (L.) Merr) dan Kacang Merah (*Phaseolus vulgaris* L.) di Candiwesi, Salatiga. *Southeast Asian Journal of Islamic Education*, 3(1), 59–76. <https://doi.org/10.21093/sajie.v3i1.2780>

- Supratiwi, E., Zulnazri, Z., Hakim, L., Kurniawan, E., & Muhammad, M. (2023). Pembuatan Tempe Berbahan Dasar Ampas Tahu Dengan Proses Fermentasi Dengan Menggunakan Ragi (*Rhizopus Orizae*). *Chemical Engineering Journal Storage (CEJS)*, 3(1), 129–138. <https://doi.org/10.29103/cejs.v3i1.10219>
- Suryana, Yunianto, A. E., Fitri, Y., Wagustina, S., Fitrianiingsih, E., Mulyani, N. S., Lusiana, S. A., & Ngardita, I. R. (2020). Mother's height and calcium intake against stunting among children aged 3-5 years and the impact on child development. *Systematic Reviews in Pharmacy*, 11(10), 606–611. <https://doi.org/10.31838/srp.2020.10.90>
- Susetyowati. Infant and toddler nutrition. In: Hardinsyah P and Supariasa IDN (eds). Nutrition science: Theory and applications. Jakarta, Indonesia: Penerbit Buku Kedokteran EGC, 2016, pp. 182–93.
- Syahadi, A., Suhartatik, N., & Widanti, Y. A. (2022). Karakteristik Fisikokimia Tempe Ampas Tahu-Kacang Merah (*Phaseolus vulgaris* L). *JITIPARI (Jurnal Ilmiah Teknologi Dan Industri Pangan UNISRI)*, 7(2), 125–130. <https://doi.org/10.33061/jitipari.v7i2.7148>
- Tahir, S., Bait, Y., & Mutsyahidan, A. M. A. (2025). Pengaruh Konsentrasi Ragi Pada Pembuatan Tempe Kacang Sacha Inchi (*Plukenetia volubilis* L.). *Jambura Journal of Food Technology*, 7(1), 86-98.
- Tavano, O. L., Neves, V. A., & da Silva Júnior, S. I. (2016). In vitro versus in vivo protein digestibility techniques for calculating PDCAAS (protein digestibility-corrected amino acid score) applied to chickpea fractions. *Food Research International*, 89, 756–763. <https://doi.org/10.1016/j.foodres.2016.10.005>
- Thulesen, L., Duque-Estrada, P., Zhang, L., Martin, M. S., Aaslyng, M. D., & Petersen, I. L. (2025). Faba bean tempeh: The effects of fermentation and cooking on protein nutritional quality and sensory quality. *Food Chemistry Advances*, 6, 100894.
- Wahyudi, D., Nurbaiti, L., & Buanayuda, G. W. (2024). Hubungan Jumlah Asupan Asam Amino Esensial Balita Stunting Dan Tidak Stunting Di Lokus Stunting Kabupaten Lombok Utara.
- Waters Corp. ACQUITY UPLC H-class and H-class bio amino acid analysis system guide. 2012. p 53-55, 80-81.
- Widiany, F. L., Metty, M., Widaryanti, R., & Azizah, S. N. (2023). Kandungan Asam Amino Tempe Kedelai Lokal Indonesia dan Tempe Kedelai Impor

- Widyawati, S. A., Suhartono, S., Mexitalia, M., & Soejoenoes, A. (2020). The relationship between pesticide exposure and umbilical serum igf-1 levels and low-birth weight: A case-control study in brebes, indonesia. *The international journal of occupational and environmental medicine*, 11(1), 15
- Winarno, F. G. (2008). *Kimia Pangan dan Gizi*. Gramedia
- Wulandari, C. S., Rizal, S., & Kustyawati, M. E. (2024). Pengaruh Perbandingan *Rhizopus oligosporus* dan *Saccharomyces cerevisiae* Terhadap Sifat Sensori Tempe Selama Fermentasi. *Seminar Nasional LPPM UMMAT*, 3, 442–450.
- Yudiono, K. (2020). Peningkatan Daya Saing Kedelai Lokal Terhadap Kedelai Impor Sebagai Bahan Baku Tempe Melalui Pemetaan Fisiko-Kimia. 14.
- Yunianto AE, Fitri Y, Wagustina S, Fitriarningsih E, Mulyani NS. Mother ' s Height and Calcium Intake Against Stunting among Children Aged 3-5 Years and The Impact on Child Development. *Sys Rev Pharm*. 2020;11(10):606–11.

