

DAFTAR PUSTAKA

- Agoulon, A. (2012). *Impact of freezing parameters on the characteristics of food*.
- Amiarsi, M. (2013). Pengaruh Metode Pembekuan Terhadap Karakteristik Irisan Beku Selama Penyimpanan. *Journal Hortikultura*, 23(3), 255–262.
- Andesmora, E. V, Aprianto, R., Novallyan, D., & Aprisi, F. (2023). Pertumbuhan Tanaman Padi Payo Kerinci Menggunakan *System of Rice Intensification* (SRI). *Jurnal Budidaya Pertanian*, 19(2), 117–123. <https://doi.org/10.30598/jbdp.2023.19.2.117>
- AOAC. (1999). *Official Methods Of Analysis Of AOAC International 18th Edition AOAC International, Chapter 41, P.6-P.13*. Gaithersburg, Maryland, USA.
- AOAC. (2005). *Official methods of analysis of the association of analytical chemists*. Virginia: AOAC, Inc. AOAC INTERNATIONAL.
- Badan penelitian dan Pengembangan Daerah Jambi. (2017). Perlindungan Indikasi Geografis Beras Payo Lempur.
- Banurea, I. R., Sasmitaloka, K. S., Sukasih, E., & Widowati, S. (2020). Karakterisasi Nasi Instan yang Diproduksi dengan Metode *Freeze Drying*. *Warta Industri Hasil Pertanian*, 37(2), 133. <https://doi.org/10.32765/wartaihp.v37i2.5998>
- BPS. (2017). *Results of cost structure of paddy cultivation household survey*. Badan Pusat Statistik. <https://doi.org/5202013>
- Bui, L. T. T., Coad, R. A., & Stanley, R. A. (2018). *Properties of rehydrated freeze dried rice as a function of processing treatments*. *Lwt*, 91, 143–150. <https://doi.org/10.1016/j.lwt.2018.01.039>
- Charoenrein, S. (2017). *Microstructural changes and their relationship with quality and stability of frozen foods*. In *Food Microstructure and Its Relationship with Quality and Stability*. Elsevier Ltd. <https://doi.org/10.1016/B978-0-08-100764-8.00007-1>
- Dalvi-Isfahan, M., & Hamdami, N. (2017). *The effect of temperature and freezing rates on the quality and morphology of ice crystals in frozen lamb meat*. *Journal of Food Research*, 27(1), 141–150.
- Febriani, C. D., Larasati, D., & Sampurno, A. (2020). Pengaruh Lama Waktu Pencelupan Dalam Nitrogen Cair Terhadap Sifat Fisik Dan Kimiawi Bakso Daging Sapi Selama Penyimpanan Beku. *Jurnal Teknologi Pangan Dan Hasil Pertanian*, 15(2), 15. <https://doi.org/10.26623/jtphp.v15i2.2656>
- Fitriyah, D., Ubaidillah, M., & Oktaviani, F. (2020). Analisis Kandungan Gizi Beras dari Beberapa Galur Padi Transgenik Pac Nagdong/Ir36. *ARTERI: Jurnal Ilmu Kesehatan*, 1(2), 153–159. <https://doi.org/10.37148/arteri.v1i2.51>
- Gunawan, M. I. F., Riandani, A. P., Saleh, E. R. M., Rodianawati, I., Budaraga, K. I., Surani, S., Nurbaya, S. R., Astuti, S. D., Nurhayati, N., & Fayyadh, Z. N. (2016). *Teknik Evaluasi Sensori Produk Pangan*.
- Hambali, A., & Lubis, I. (2015). *Evaluation of Productivity on Several Varieties of Rice*.

Bul. Agrohorti, 3(2), 137–145.

Hidayat, U. (2023). Uji Waktu Rehidrasi Nasi Instan Fungsional Ekstrak Kurkumin (*Curcuma domestica* Val.) Sebagai Pangan Fungsional Berbasis Pangan Lokal.

Kementerian Pertanian (2022) Pergantian varietas, Solusi Cerdas tingkatkan Produksi Beras, Direktorat Jenderal Tanaman https://tanamanpangan.pertanian.go.id/detil_konten/iptek/34_Pangan. (Accessed: 18 November 2024).

Kwak, H. S., Kim, H. G., Kim, H. S., Ahn, Y. S., Jung, K., Jeong, H. Y., & Kim, T. H. (2013). *Sensory characteristics and consumer acceptance of frozen cooked rice by a rapid freezing process compared to homemade and aseptic packaged cooked rice. Preventive Nutrition and Food Science*, 18(1), 67–75. <https://doi.org/10.3746/pnf.2013.18.1.067>

Le, T. Q., & Jittanit, W. (2015). *Optimization of operating process parameters for instant brown rice production with microwave-followed by convective hot air drying. Journal of Stored Products Research*, 61, 1–8. <https://doi.org/10.1016/j.jspr.2015.01.004>

Lestari, B. (2019). Karakteristik Fisik Dan Sensoris Cendol Instan Dengan Penambahan Cincau Hijau (*Cyclea Barbata* L.). *Orbital: Jurnal Pendidikan Kimia*, 3(1), 65–80. <https://doi.org/10.19109/ojpk.v3i1.3369>

Lu, L. W., Monro, J., Lu, J., & Rush, E. (2018). *The effect of cold treatment of parboiled rice with lowered glycaemic potency on consumer liking and acceptability. Foods*, 7(12), 1–12. <https://doi.org/10.3390/foods7120207>

Maulana, M., Nusifera, S., Alia, Y., & Eliyanti. (2019). Variabilitas Karakter Morfologi Padi Payo. In *Prosiding Semirata BKS Barat Bidang Ilmu Pertanian*. www.semiratafaperta19.unja.ac.id

Mays, A. (2024). *Moisture Sorption and Quality Characteristics of Instant Rice*.

Meullenet, J. F., Marks, B. P., Hankins, J. A., Griffin, V. K., & Daniels, M. J. (2000). *Sensory quality of cooked long-grain rice as affected by rough rice moisture content, storage temperature, and storage duration. Cereal Chemistry*, 77(2), 259–263. <https://doi.org/10.1094/CCHEM.2000.77.2.259>

Mukhtasida, B. A., Napitupulu, D., & Edison, E. (2022). Analisis Rantai Pasok (*Supply Chain*) Beras Payo Di Kecamatan Gunung Raya, Kabupaten Kerinci. *Journal Agribusiness And Local Wisdom*, 5(2), 12–27. <https://mail.online-journal.unja.ac.id/JALOW/article/view/23103%0Ahttps://mail.online-journal.unja.ac.id/JALOW/article/download/23103/14945>

Nusifera, S., Alia, Y., Lestari, A. P., & Maulana, M. (2020). Diversitas Genetik Populasi Padi (*Oryza sativa* L.) Payo di Kabupaten Kerinci Provinsi Jambi Berdasarkan Marka Morfologi. *AGROSAINSTEK: Jurnal Ilmu Dan Teknologi Pertanian*, 4(1), 61–69. <https://doi.org/10.33019/agrosainstek.v4i1.130>

Palamanit, A., Musengimana Sugira, A., Soponronnarit, S., Prachayawarakorn, S., Tungtrakul, P., Kalkan, F., & Raghavan, V. (2020). *Study on quality attributes and drying kinetics of instant parboiled rice fortified with turmeric using hot air and microwave-assisted hot air drying. Drying Technology*, 38(4), 420–433. <https://doi.org/10.1080/07373937.2019.1579735>

- Purbowati, P., & Anugrah, R. M. (2021). Pengaruh Suhu dan Lama Penyimpanan terhadap Kadar Glukosa pada Nasi Putih. *Nutri-Sains: Jurnal Gizi, Pangan Dan Aplikasinya*, 4(1), 15–24. <https://doi.org/10.21580/ns.2020.4.1.4565>
- Purwansyah, T. S., Rosanti, D., & Kartika, T. (2021). Morfometri Beberapa Varietas Tanaman Padi (*Oryza sativa* L.) di Kecamatan Pulau Rimau Banyuasin. *Indo biosains*, 3(2), 28. <https://doi.org/10.31851/indobiosains.v3i2.6162>
- Ramdayani, H., & Murtini, E. S. (2022). Pengaruh Suhu Dan Lama Pembekuan Terhadap Kualitas Nasi Sorgum Instan. *Jurnal Teknologi Pertanian*, 23(1), 61–72. <https://doi.org/10.21776/ub.jtp.2022.023.01.6>
- Rewthong, O., Soponronnarit, S., Taechapairoj, C., & Tungtrakul, P. (2011). *Effects of cooking , drying and pretreatment methods on texture and starch digestibility of instant rice*. *Journal of Food Engineering*, 103(3), 258–264. <https://doi.org/10.1016/j.jfoodeng.2010.10.022>
- Rhim, J. W., Koh, S., & Kim, J. M. (2011). *Effect of freezing temperature on rehydration and water vapor adsorption characteristics of freeze-dried rice porridge*. *Journal of Food Engineering*, 104(4), 484–491. <https://doi.org/10.1016/j.jfoodeng.2010.08.010>
- Rosyid, R. M., Al, R., Suharyani, H., Asmanur, A., Ismiasih, J., Aisyah, S., Marlina, L., Permatasari, A., & Sutiharni, K. L. (2022). *Teknologi Pertanian* (Issue March 2023). www.globaleksekitifteknologi.co.id
- Rudini, D., Subandi, A., & Lukman, M. N. (2023). Efektifitas Pembuatan Nasi Instan dengan Membandingkan Metode Rendam-Kukus-Keringkan dan Metode *Freeze Drying* Sebagai Alternatif Pangan Darurat Korban Bencana. *Jurnal Ners*, 7(2), 1706–1709. <https://doi.org/10.31004/jn.v7i2.16571>
- Ruminta, R., Rosniawaty, S., & Wahyudin, A. (2016). Pengujian sensitivitas kekeringan dan daya adaptasi tujuh varietas padi di wilayah dataran medium jatinangor. *Kultivasi*, 15(2), 114–120. <https://doi.org/10.24198/kultivasi.v15i2.11909>
- Sasmitaloka, K. S., Widowati, S., & Sukasih, E. (2020). *Characterization of Physicochemical, sensory, and fungtional Properties of instant rice from low amylose rice*. *Jurnal Penelitian Pascapanen Pertanian*, 17(1), 1–14.
- Sasmitaloka, K. S., Widowati, S., & Sukasih, E. (2019). *Effect of Freezing Temperature and Duration on Physicochemical Characteristics of Instant Rice*. *IOP Conference Series: Earth and Environmental Science*, 309(1). <https://doi.org/10.1088/1755-1315/309/1/012043>
- Sharma, S., Semwal, A. D., Srihari, S. P., Govind Raj, T., & Wadikar, D. (2024). *Effect of salt pretreatments on physico-chemical, cooking and rehydration kinetics of instant rice*. *Journal of Food Science and Technology*, 61(4), 770–781. <https://doi.org/10.1007/s13197-023-05877-y>
- Tao, H., Wang, P., Wu, F., Jin, Z., & Xu, X. (2016). *Effect of freezing rate on rheological, thermal and structural properties of frozen wheat starch*.
- USDA. (2019). *AGENCY FINANCIAL REPORT*. United States Department of Agriculture. www.ftc.gov
- Waluyo, J., Prasetyaningsih, Y., Ariyani, F. T., & Sari, I. M. (2021). Pengaruh Perendaman

Asam Nitrat pada Pemrosesan Nasi Instan untuk Menurunkan Indeks Glikemik. *Equilibrium Journal of Chemical Engineering*, 4(1), 23. <https://doi.org/10.20961/equilibrium.v4i1.43225>

Widowati, S., Nurjanah, R., & Amrinola, W. (2010). Proses Pembuatan dan Karakterisasi Nasi Sorgum Instan. *Prosiding Pekan Serealia Nasional*, 1, 35–48.

Yadav, G. P., Kumar, D., Dalbhagat, C. G., & Mishra, H. N. (2024). *A comprehensive review on instant rice: Preparation methodology, characterization, and quality attributes*. *Food Chemistry Advances*, 4(June 2023), 100581. <https://doi.org/10.1016/j.focha.2023.100581>

Yu, Kuang-Cheng., Chien-Cheng. Chen, and P. C. W. (2011). *Research on Application and Rehydration Rate of Vacuum Freeze Drying of Rice*. *Journal of Applied Sciences*, 11 (3), 535– 41.

Yun, Y. C., Kim, H., Ramachandraiah, K., & Hong, G. P. (2021). *Evaluation of the relationship between freezing rate and quality characteristics to establish a new standard for the rapid freezing of pork*. *Food Science of Animal Resources*, 41(6), 1012–1021. <https://doi.org/10.5851/KOSFA.2021.E52>