

DAFTAR PUSTAKA

1. Kemenkes. SKI 2023 Dalam Angka [Internet]. Badan Kebijakan Pembangunan Kesehatan | BKPK Kemenkes. 2023 [cited 2025 May 8]. Available from: <https://www.badankebijakan.kemkes.go.id/ski-2023-dalam-angka/>
2. Rahayuwati L, Rizal IA, Pahria T, Lukman M, Juniarti N. Pendidikan Kesehatan tentang Pencegahan Penyakit Kanker dan Menjaga Kualitas Kesehatan. *Media Karya Kesehatan* [Internet]. 2020 Apr 19 [cited 2025 May 8];3(1). Available from: <http://jurnal.unpad.ac.id/mkk/article/view/26629>
3. Susetyowati S, Pangastuti R, Dwidanarti SR, Wulandari H. Asupan makan, status gizi, dan kualitas hidup pasien kanker payudara di RSUP DR Sardjito Yogyakarta. *J Gizi Klin Indones*. 2018 Apr 30;14(4):146–53.
4. Gaafer OU, Zimmers TA. The Nutritional Challenges of Cancer Cachexia. *JPEN J Parenter Enteral Nutr*. 2021 Nov;45(Suppl 2):16–25.
5. Rahmadani Q, Nurkusumahputri R, Muniroh L, Sumarmi S. Pemberian Diet Tinggi Energi Tinggi Protein Rendah Garam III dan Tinggi Antioksidan pada Pasien Kanker Payudara Stadium IIA: Sebuah Laporan Kasus. *Media Gizi Kesmas*. 2024 Dec 12;13:580–6.
6. Jasmin Q. Proses Asuhan Gizi Terstandar (PAGT) pada Pasien Kanker Ovarium (Studi Kasus di RS X Batam) [Internet] [diploma]. [Riau]: Poltekkes Kemenkes Riau; 2020 [cited 2025 Dec 23]. Available from: <http://repository.pkr.ac.id>
7. Muscaritoli M, Arends J, Bachmann P, Baracos V, Barthelemy N, Bertz H, et al. ESPEN Practical Guideline: Clinical Nutrition in Cancer. *Clin Nutr*. 2021 May 1;40(5):2898–913.
8. Dwipajati D, Sutjiati E, Rizqiyah A. Analisis Kandungan Gizi, Viskositas, Mutu Organoleptik dan Daya Terima Modisco III Dengan Substitusi Tempe dan Sari Wortel: Analysis of Nutrition Nutritional Content, Viscosity, Organoleptic, Quality and Acceptability of Modisco Iii with Substitution if Tempe a d Carrot Extract. *J GIZI DAN Kesehat*. 2023 July 20;15(2):198–206.
9. Kurutas EB. The Importance of Antioxidants Which Play the Role in Cellular Response Against Oxidative/Nitrosative Stress: Current State. *Nutr J*. 2016 July 25;15(1):71.

10. Gondokesumo ME, Susilowati RW. Potensi Kurma Sebagai Sumber Nutrasetikal dan Pangan Fungsional. *JFIO* Online Print ISSN 1412-1107 E-ISSN 2355-696X. 2021 July 31;13(2):216–31.
11. Suswan W. Karakteristik Fisik dan Kimiawi Formula Enteral Buah Berdasarkan Formulasi Bahan [Internet] [undergraduate]. Universitas Muhammadiyah Semarang; 2018 [cited 2025 Oct 31]. Available from: <http://repository.unimus.ac.id/1985/>
12. Klek S, Hermanowicz A, Dziwiszek G, Matysiak K, Szczepanek K, Szybinski P, et al. Home Enteral Nutrition Reduces Complications, Length of Stay, and Health Care Costs: Results From a Multicenter Study. *Am J Clin Nutr*. 2014 Aug;100(2):609–15.
13. Fajar AD. Pengembangan Alternatif Formula Enteral RS “GIKAPROLAIS” (Tinggi Kalori dan Protein dari Tepung Kedelai dan Skim) sebagai Diet TETP pada Pasien Kanker di RSUD Prof. Dr. Margono Soekarjo Purwokerto [Internet] [other]. Poltekkes Kemenkes Yogyakarta; 2024 [cited 2025 Nov 3]. Available from: <https://eprints.poltekkesjogja.ac.id/16710/>
14. Ariastika NN. Pengembangan Formula Enteral Rendah Lemak Berbasis Edamame untuk Pasien Dislipidemia di RSUD. Prof. Dr. Margono Soekarjo Purwokerto [Internet] [Skripsi]. Poltekkes Kemenkes Yogyakarta; 2024 [cited 2025 Oct 31]. Available from: <https://poltekkesjogja.ac.id>
15. Amagai T, Itoh M, Nishimoto Y, Maui H, Etani Y, Takaghisi K, et al. Addition of Alpha-Amylase and Thickener to Blenderized Rice Provides Suitable Viscosity for a Nutritional Support. *J Nutr Health*. 2016 May 1;2.
16. Astrid Utami N. Modifikasi Formula Enteral Diet Diabetes Mellitus Berbahan Labu Kuning (*Curcubita moscata*) dan Wortel (*Daucus carota L.*) [Internet] [Skripsi]. Poltekkes Kemenkes Yogyakarta; 2024 [cited 2025 Nov 7]. Available from: <http://poltekkesjogja.ac.id>
17. National Cancer Institute. What Is Cancer? - NCI [Internet]. 2007 [cited 2025 Nov 3]. Available from: <https://www.cancer.gov/about-cancer/understanding/what-is-cancer>
18. Committee NRC (US) SDW, Thomas RD. Mechanisms of Carcinogenesis. In: *Drinking Water and Health: Volume 6* [Internet]. National Academies Press (US); 1986 [cited 2025 Oct 26]. Available from: <https://www.ncbi.nlm.nih.gov/books/NBK219109/>

19. Setyaningrum RA. Modifikasi Formula Enteral Tinggi Energi Tinggi Protein “FEKA” pada Pasien Cancer di RSUD Prof. Dr. Margono Soekarjo [Internet] [Skripsi]. Poltekkes Kemenkes Yogyakarta; 2024 [cited 2025 May 11]. Available from: <https://poltekkesjogja.ac.id/>
20. World Health Organization. Cancer Risk Factors. In: Cancer Control: Knowledge into Action: WHO Guide for Effective Programmes: Module 2: Prevention [Internet]. World Health Organization; 2007 [cited 2025 Oct 26]. Available from: <https://www.ncbi.nlm.nih.gov/books/NBK195369/>
21. Winasis A, Djuwita R. Obesitas dan Kanker Payudara : Literature Review: Media Publ Promosi Kesehat Indones MPPKI. 2023 Aug 2;6(8):1501–8.
22. Shabiyya H, Djafri D, Gusti A. Faktor Risiko Sosioekonomi Kejadian Kanker di Indonesia: Sebuah Studi Ekologi. J Kesehat Med Saintika. 2024 Dec 21;15(2):113–23.
23. Rizqi F, Susetyowati S, Ermamilia A. Hubungan Asupan Energi dan Protein dengan Perubahan Berat Badan dan Kekuatan Genggam Tangan Pasien Kanker Rawat Inap di RSUP dr. Sardjito. Ilmu Gizi Indones. 2020 Aug 28;4(1):19–28.
24. Ezeoke CC, Morley JE. Pathophysiology of Anorexia in the Cancer Cachexia Syndrome. J Cachexia Sarcopenia Muscle. 2015 Dec;6(4):287–302.
25. Vaughan VC, Martin P, Lewandowski PA. Cancer Cachexia: Impact, Mechanisms and Emerging Treatments. J Cachexia Sarcopenia Muscle. 2013 June;4(2):95–109.
26. Akhriani M, Junita DE, Khaerani MD, Mastuti Y. Gambaran Komposisi Tubuh Pasien Kanker Payudara di Rumah Sakit Umum DR. H. Abdul Moeloek Provinsi Lampung. J Gizi Aisyah. 2023 Sept 28;6(2):191–6.
27. Regyna SD, Adriani M, Rachmah Q. A Systematic Review: Asupan Zat Gizi Makro dan Status Gizi Pasien Kanker yang Menjalani Kemoterapi
 A Systematic Review: Macro Nutrient Intake and Nutritional Status of Cancer Patients Undergoing Chemotherapy </br>. Media Gizi Indones. 2021 May 28;16(2):182–93.
28. Sartono S, Terati T, Nazarena Y. Analisis Asupan Zat Gizi (Energi, Protein), Asupan Antioksidan (Vitamin A Dan C) Dengan Status Gizi Pasien Kanker Leher Rahim Yang Menjalani Kemoterapi Di Rsup Dr.Mohammad Hoesin Palembang. JPP J Kesehat Poltekkes Plb. 2014;1(13):1–8.
29. Khaira F. Tatalaksana Malnutrisi pada Pasien Kanker. Indones J Public Health. 2023 June 25;1(2):115–24.

30. Dewi NPM. Hubungan Frekuensi Kemoterapi dengan Kepatuhan Diet dan Status Gizi pada Pasien Kanker Serviks di RSUP Prof. Dr. I.G.N.G Ngoerah Denpasar [Internet] [diploma]. Poltekkes Kemenkes Denpasar Jurusan Gizi 2023; 2023 [cited 2025 May 12]. Available from: <https://repository.poltekkes-denpasar.ac.id/11806/>
31. Darmawan ARF, Adriani M. Status Gizi, Asupan Energi dan Zat Gizi Makro Pasien Kanker yang Menjalani Kemoterapi di Rumkital Dr. Ramelan Surabaya. *Amerta Nutr.* 2019 Sept 9;3(3):149–57.
32. PERSAGI dan AsDI. *Penuntun Diet dan Terapi Gizi (Edisi 4)*. Jakarta: EGC; 2022.
33. Syamsu RF, Muchsin AH. Gambaran Kandungan Antioksidan Senyawa Polifenol Golongan Flavonoid pada Kurma Ajwa (Madinah), Kurma Sukari (Mesir), Kurma Khalas (Dubai), dan Kurma Golden Valley (Mesir) dengan Metode Spektrofotom. In: *Musyawarah Nasional Asosiasi Fakultas Kedokteran Swasta Indonesia 2022* [Internet]. Universitas Islam Al-Azhar Mataram; 2022 [cited 2025 Dec 2]. p. 48–59. Available from: <https://www.neliti.com/id/publications/558705/>
34. Anugrah I, Hambali S, Syamsu RF, Bamahry A, Murfat Z. Perbandingan Kandungan Antioksidan Senyawa β -Karoten Golongan Karotenoid pada Kurma Ajwa (Madinah), Kurma Sukari (Mesir), Kurma Medjool (Palestina), Kurma Khalas (Dubai), dan Kurma Golden Valley (Mesir). *Fakumi Med J J Mhs Kedokt.* 2022 Oct 1;2(9):612–8.
35. Rahmani AH, Aly SM, Ali H, Babiker AY, Srikar S, Khan AA. Therapeutic Effects of Date Fruits (*Phoenix dactylifera*) in the Prevention of Diseases via Modulation of Anti-Inflammatory, Anti-Oxidant and Anti-Tumour Activity. *Int J Clin Exp Med.* 2014 Mar 15;7(3):483–91.
36. Boudries H, Kefalas P, Hornero-Méndez D. Carotenoid Composition of Algerian Date Varieties (*Phoenix dactylifera*) at Different Edible Maturation Stages. *Food Chem.* 2007 Jan 1;101(4):1372–7.
37. Rusmin R A. Pemanfaatan Susu Skim sebagai Bahan Dasar dalam Pembuatan Produk Olahan Makanan Tradisional “Dangke” dengan Bantuan Bakteri Asam Laktat [Internet] [diploma]. Universitas Islam Negeri Alauddin Makassar; 2014 [cited 2025 Nov 3]. Available from: <https://repositori.uin-alauddin.ac.id/6798/>
38. Pramesti C, Putriningtyas ND. Formulasi Enteral Berbasis Protein Kedelai (Glycine max) sebagai Alternatif Makanan Tinggi Protein. *Nutr - Nutr Res Dev J.* 2024 July 30;4(2):8–20.

39. Setiawan A, Hintono A, Bintoro VP. Perubahan Kualitas Interior dan Total Bakteri Telur Ayam Ras Selama Penyimpanan Pasca Ozonisasi [Internet] [other]. Fakultas Peternakan Dan Pertanian Undip; 2017 [cited 2025 Nov 3]. Available from: <https://eprints.undip.ac.id/56847/>
40. Rendra A. Efektivitas Berkumur Larutan Madu Hutan terhadap Skor Gingivitis pada Siswa SMP Muhammadiyah 2 Gamping [Internet] [skripsi]. Vol. 2, Jurnal Gigi dan Mulut. Poltekkes Kemenkes Yogyakarta Jurusan Keperawatan Gigi; 2020 [cited 2025 Nov 3]. p. 66–78. Available from: <http://poltekkesjogja.ac.id>
41. Williams H. Enteral Nutrition Overview and Formula Selection Considerations | Dietitians On Demand Blog [Internet]. 2019 [cited 2025 Nov 4]. Available from: <https://dietitiansondemand.com/enteral-nutrition-overview-formula-selection-considerations/>
42. Anggraini AM. Analisis Kadar Pb pada Susu Kemasan Kaleng [Internet] [diploma]. Universitas Muhammadiyah Surabaya; 2018 [cited 2025 Nov 4]. Available from: <https://repository.um-surabaya.ac.id/id/eprint/3232/>
43. Almatina Belinda M. Pengembangan Formula Enteral Berbasis Tepung Kedelai (SOYBEAN DIAB) untuk Pasien dengan Diabetes Melitus di RSPAL Dr. Ramelan Surabaya [Internet] [tugasakhirdietisien]. Poltekkes Kemenkes Yogyakarta; 2024 [cited 2025 Nov 24]. Available from: <http://poltekkesjogja.ac.id>
44. Wulandari F. Literature Review: Viskositas Pada Formula Enteral Blenderized Non Milk Based [Internet] [Sarjana]. Universitas Brawijaya; 2021 [cited 2025 Nov 4]. Available from: <https://repository.ub.ac.id/id/eprint/187466/>
45. Casas-Augustench P, Salas-Salvadó J. Viscosity and Flow-Rate of Three High-Energy, High-Fibre Enteral Nutrition Formulas. *Nutr Hosp.* 2009;24(4):492–7.
46. Melati SR. Inovasi Pengembangan Pemanfaatan Buah Sukun (*Artocarpus altilis*) sebagai Tepung Rendah Kalori dengan Metode Pengeringan (Innovation Development Of Breadfruit (*Artocarpus Altilis*) Use As Low Calorie Flour With Drying Methode) [Internet] [other]. undip; 2017 [cited 2025 Nov 4]. Available from: <https://eprints.undip.ac.id/58569/>
47. Putri AASMAK. Pengaruh Penambahan Pure Daun Kelor (*Moringa oleifera*) Terhadap Karakteristik Tahu Walik [Internet] [diploma]. Poltekkes Kemenkes Denpasar Jurusan Gizi 2022; 2022 [cited 2025 Nov 6]. Available from: <https://repository.poltekkes-denpasar.ac.id/9364/>
48. Wiliyanti. Kualitas Hedonik Karamel Susu Kambing Saanen Peranakan Etawa (SAPERA) dengan Penambahan Jus Buah Nanas (*Ananas comosus* L. Merr) pada

- Level Berbeda [Internet] [skripsi]. Universitas Islam Negeri Sultan Syarif Kasim Riau; 2016 [cited 2025 Nov 6]. Available from: <https://repository.uin-suska.ac.id/2615/>
49. Khodijah N. Pengaruh Variasi Pencampuran Tepung Udang Rebon (*Acetes erythraeus*) pada Stick ditinjau dari Sifat Fisik, Sifat Organoleptik, dan Kadar Protein [Internet] [skripsi]. Poltekkes Kemenkes Yogyakarta; 2020 [cited 2025 Nov 6]. Available from: <http://poltekkesjogja.ac.id>
 50. Arbi AS. *Praktikum Evaluasi Sensori*. Tangerang Selatan: Universitas Terbuka; 2009. 150 p.
 51. Setyarsih L, Ardiaria M, Fitranti DY. Hubungan Densitas Energi dan Asupan Cairan dengan Berat Jenis Urin pada Remaja [Internet] [other]. Diponegoro University; 2017 [cited 2025 Nov 8]. Available from: <https://ejournal.undip.ac.id/index.php/jgi/>
 52. Berqanawa AB. Pengembangan Formula Enteral Rendah Lemak untuk Pasien Cholelthiasis di RSUD Prof. Dr. Margono Soekarjo Purwokerto [Internet] [Skripsi]. Poltekkes Kemenkes Yogyakarta; 2024 [cited 2025 Nov 8]. Available from: <http://poltekkesjogja.ac.id>
 53. Puryani MGPN, Kristianto Y, Dwipajati D. The Development of Enteral Formula “KAMEKAMA” Based on Red Beans (*Phaseolus vulgaris* L.) and Cinnamon (*Cinnamomum verum*) for Diabetes Mellitus. *J Glob Nutr*. 2025 May 1;5(1):533–50.
 54. Ayu Syafitri R. Formulasi Enteral Berbasis Labu Kuning terhadap Kadar Indeks Glikemik Rendah pada Pasien Diabetes Melitus di RSUD Prof. Dr. Margono Soekarjo Purwokerto [Internet] [Skripsi]. Poltekkes Kemenkes Yogyakarta; 2024 [cited 2025 Nov 25]. Available from: <https://eprints.poltekkesjogja.ac.id/16754/>
 55. Setyaningrum RA. Modifikasi Formula Enteral Tinggi Energi Tinggi Protein “FEKA” pada Pasien Cancer di RSUD Prof. Dr. Margono Soekarjo [Internet] [Skripsi]. Poltekkes Kemenkes Yogyakarta; 2024 [cited 2025 Dec 11]. Available from: <https://poltekkesjogja.ac.id/>
 56. Adeyinka A, Rouster AS, Valentine M. Enteral Feeding. In: *StatPearls* [Internet] [Internet]. StatPearls Publishing; 2022 [cited 2025 Dec 2]. Available from: <https://www.ncbi.nlm.nih.gov/sites/books/NBK532876/>
 57. Rebollo-Pérez MI, Florencio Ojeda L, García-Luna PP, Irlés Rocamora JA, Oliveira G, Lacalle Remigio JR, et al. Standards for the Use of Enteral Nutrition in Patients

- with Diabetes or Stress Hyperglycaemia: Expert Consensus. *Nutrients*. 2023 Jan;15(23):4976.
58. Zhou Y, Zheng J, Li Y, Xu DP, Li S, Chen YM, et al. Natural Polyphenols for Prevention and Treatment of Cancer. *Nutrients*. 2016 Aug;8(8):515.
59. Rahmadanti TS, Candra A, Nissa C. Pengembangan Formula Enteral Hepatogomax untuk Penyakit Hati Berbasis Tepung Kedelai dan Tepung Susu Kambing. *J Gizi Indones Indones J Nutr*. 2020 Dec 18;9(1):1–10.
60. Yudiyanti I, Ronitawati P, Sa’Pang M, Widayati RS. Analisis Kandungan Energi dan Zat Gizi Makro pada Formula Enteral Non Susu Berbasis Kacang Merah (*Phaseolus vulgaris*) untuk Pasien Diabetes Mellitus Tipe II. *J SAGO Gizi Dan Kesehat*. 2023 Dec 5;5(1):209–18.
61. Fitriani S, Sutjiati E, Dwipajati. Modifikasi Organoleptik Formula Enteral dengan Putih Telur Ayam dan Tepung Labu Kuning (*Cucurbita moschata*) bagi Pasien Diabetes Mellitus. *HARENA J Gizi*. 2022 Dec 21;3(1):20–8.
62. Guo W. Density Slopes in Variable Density Flow Modeling. *Water*. 2021 Jan;13(22):3292.
63. Pratami FAN. Pengembangan Formula Enteral Tinggi Energi Tinggi Protein Berbasis Putih Telur dan Susu Soya untuk Pasien Luka Bakar di RSUD Prof. Dr. Margono Soekarjo Purwokerto [Internet] [Skripsi]. Poltekkes Kemenkes Yogyakarta; 2024 [cited 2025 Dec 2]. Available from: <http://poltekkesjogja.ac.id>
64. Suswan W. Karakteristik Fisik dan Kimiawi Formula Enteral Buah Berdasarkan Formulasi Bahan [Internet] [undergraduate]. Universitas Muhammadiyah Semarang; 2018 [cited 2025 Dec 3]. Available from: <http://repository.unimus.ac.id/1985/>
65. Astiwi Z. Pengembangan Formula Enteral Untuk Pasien Stroke: Analisis Gizi, Osmolaritas, Viskositas, dan Uji Organoleptik di RSUD Prof. Dr Margono Soekarjo [Internet] [tugasakhirdietisien]. Poltekkes Kemenkes Yogyakarta; 2025 [cited 2025 Dec 3]. Available from: <https://eprints.poltekkesjogja.ac.id/18409/>
66. Santos DCD, Ataide CDG, Mota da Costa N, Oliveira Junior VP de, Egea MB. Blenderized Formulations in Home Enteral Nutrition: A Narrative Review About Challenges in Nutritional Security and Food Safety. *Nutr Rev*. 2022 May 9;80(6):1580–98.

67. Hron B, Rosen R. Viscosity of Commercial Food Based Formulas and Home Prepared Blenderized Feeds. *J Pediatr Gastroenterol Nutr.* 2020 June;70(6):e124–8.
68. Lestari S, A MR, J DS, T LE. Modifikasi Formula Enteral Rumah Sakit Siap Seduh: Modification of Powdered, Ready to Brew Hospital-Made Formula. *J Gizi dan Kesehatan.* 2019 July 4;11(26):97–104.
69. Swastikaningrum ADA, Gondosari MHKRP, Kelimari RPD, Alfadila TI, Alam RSD, Isnaeni FN. Formula Enteral berbasis Kedelai, Labu Kuning, Putih Telur Ayam (KELAPI) sebagai Diet Tinggi Energi Tinggi Protein. *Proceeding Semin Food Diet.* 2025 Aug 29;165–78.
70. Rebollo-Pérez MI, Florencio Ojeda L, García-Luna PP, Irlés Rocamora JA, Olveira G, Lacalle Remigio JR, et al. Standards for the Use of Enteral Nutrition in Patients with Diabetes or Stress Hyperglycaemia: Expert Consensus. *Nutrients.* 2023 Jan;15(23):4976.
71. Ahmed J, Ramaswamy H. Physico-Chemical Properties of Commercial Date Paste (*Phoenix dactylifera*). *J Food Eng - J Food Eng.* 2006 Oct 1;76:348–52.
72. Sharma N, Prasad eep GM, Bharti BK, Prasad M, Lal NK. Studies on Sensory Analysis of Preparation of Date Palm Ready to Serve (RTS) Beverage by Using Whey and Soy Protein Powder. *Int J Curr Microbiol Appl Sci.* 2019 Aug 10;8(8):1652–9.
73. Xiao Z, Wang H, Niu Y, Zhu J, Yu Y, She Y, et al. Effect and Mechanism of Green and Aldehyde Aroma Compounds from Sweet Orange on Sucrose Sweetness Perception. *Food Chem X.* 2024 Dec 30;24:101853.
74. Choy JYM, Goh AT, Chatonidi G, Ponnalagu S, Wee SMM, Stieger M, et al. Impact of Food Texture Modifications on Oral Processing Behaviour, Bolus Properties and Postprandial Glucose Responses. *Curr Res Food Sci.* 2021 Dec 1;4:891–9.
75. Siddeeg A, Zeng XA, Ammar AF, Han Z. Sugar Profile, Volatile Compounds, Composition and Antioxidant Activity of Sukkari Date Palm Fruit. *J Food Sci Technol.* 2019 Feb;56(2):754–62.
76. Lester S, Kleijn M, Cornacchia L, Hewson L, Taylor MA, Fisk I. Factors Affecting Adherence, Intake, and Perceived Palatability of Oral Nutritional Supplements: A Literature Review. *J Nutr Health Aging.* 2022 July 1;26(7):663–74.
77. Zaki I, Ramadhan GR, Putri WAK. Daya Terima dan Viskositas Formula Enteral Berbasis Pangan Lokal. *J Ris GIZI.* 2024 Nov 19;12(2):161–9.

78. Niwndyane MMA. Sifat Fisik, Viskositas, dan Organoleptik pada Makanan Blenderized untuk Pasien Disfagia [Internet] [Skripsi]. Poltekkes Kemenkes Yogyakarta; 2025 [cited 2025 Dec 5]. Available from: <https://eprints.poltekkesjogja.ac.id/20308/https:poltekkesjogja.ac.id>
79. Dunn M, Barbano DM, Drake M. Viscosity Changes and Gel Formation During Storage of Liquid Micellar Casein Concentrates. *J Dairy Sci.* 2021 Dec;104(12):12263–73.
80. Fratama RF, Aliwasa A, Ramadhan A, Cahyuda N, Hetrik M. Uji Kandungan Karbohidrat pada Mie Sagu Basah. *J Agroindustri Pangan.* 2024 Nov 26;3(3):138–49.
81. Silander E, Jacobsson I, Bertéus-Forslund H, Hammerlid E. Energy Intake and Sources of Nutritional Support in Patients with Head and Neck Cancer--A Randomised Longitudinal Study. *Eur J Clin Nutr.* 2013 Jan;67(1):47–52.
82. Fratama RF, Hetrik M, Ramadhan A, Cahyuda N, Aliwasa A. Uji Kandungan Protein pada Mie Sagu. *J Agroindustri Pangan.* 2024 Nov 26;3(3):162–74.
83. Santika IGPNA. Pengukuran Tingkat Kadar Lemak Tubuh Melalui Jogging Selama 30 Menit Mahasiswa Putra Semester IV FPOK IKIP PGRI Bali Tahun 2016. *J Pendidik Kesehat Rekreasi.* 2016;2(1):89–98.