

DAFTAR PUSTAKA

1. Kamerud KL, Hobbie KA, Anderson KA. Stainless Steel Leaches Nickel and Chromium into Foods during Cooking. *J Agric Food Chem*. 2013;61(39):9495-9501. doi:10.1021/jf402400v
2. Veríssimo MIS, Oliveira JABP, Gomes MTSR. Leaching of aluminium from cooking pans and food containers. *Sensors Actuators B Chem*. 2006;118(1-2):192-197. doi:10.1016/J.SNB.2006.04.061
3. Leonard SS, Bower JJ, Shi X. Metal-induced toxicity, carcinogenesis, mechanisms and cellular responses. *Mol Cell Biochem*. 2004;255(1-2):3-10. doi:10.1023/B:MCBI.00000007255.72746.a6
4. Neff C. Cauliflower. <https://experiencelife.com/article/cauliflower/>. Published 2010.
5. Peraturan Menteri Kesehatan No.30 Tahun 2013. <http://peraturan.go.id/permen/kemenskes-nomor-30-tahun-2013-11e44c50c451abb0a9ad313233303530.html>.
6. WHO. *Guideline: Sodium Intake for Adults and Children*. Geneva: WHO Press; 2012.
7. Johnson RK, Appel LJ, Brands M, et al. Dietary Sugars Intake and Cardiovascular Health. *Circulation*. 2009;120(11):1011-1020. doi:10.1161/CIRCULATIONAHA.109.192627
8. WHO. *Guideline : Sugars Intake for Adults and Children*. Geneva: WHO Press; 2015.
9. Riset Kesehatan Dasar Kementerian Kesehatan 2013. [www.depkes.go.id/resources/download/general/Hasil Riskesdas 2013.pdf](http://www.depkes.go.id/resources/download/general/Hasil_Riskesdas_2013.pdf).
10. Ma Y, He FJ, MacGregor GA. High Salt Intake. *Hypertension*. 2015;66(4):843-849. doi:10.1161/HYPERTENSIONAHA.115.05948
11. Farquhar WB, Edwards DG, Jurkovitz CT, Weintraub WS. Dietary Sodium

- and Health: More Than Just Blood Pressure. *J Am Coll Cardiol*. 2015;65(10):1042-1050. doi:10.1016/J.JACC.2014.12.039
12. DiNicolantonio JJ, Berger A. Added sugars drive nutrient and energy deficit in obesity: a new paradigm. *Open Hear*. 2016;3(2):e000469. doi:10.1136/openhrt-2016-000469
 13. DiNicolantonio JJ, Lucan SC, O'Keefe JH. The Evidence for Saturated Fat and for Sugar Related to Coronary Heart Disease. *Prog Cardiovasc Dis*. 2016;58(5):464-472. doi:10.1016/j.pcad.2015.11.006
 14. Koku Aksu AE, Metintas S, Saracoglu ZN, et al. Acne: prevalence and relationship with dietary habits in Eskisehir, Turkey. *J Eur Acad Dermatology Venereol*. 2011;26(12):no-no. doi:10.1111/j.1468-3083.2011.04329.x
 15. Wu Y, Ding Y, Tanaka Y, Zhang W. Risk factors contributing to type 2 diabetes and recent advances in the treatment and prevention. *Int J Med Sci*. 2014;11(11):1185-1200. doi:10.7150/ijms.10001
 16. Lee D, Hwang W, Artan M, Jeong D-E, Lee S-J. Effects of nutritional components on aging. *Aging Cell*. 2015;14(1):8-16. doi:10.1111/accel.12277
 17. Gupta P, Gupta N, Pawar AP, Birajdar SS, Natt AS, Singh HP. Role of sugar and sugar substitutes in dental caries: a review. *ISRN Dent*. 2013;2013:519421. doi:10.1155/2013/519421
 18. Murray RK. *Biokimia Harper*. EGC; 2009.
<http://kink.onesearch.id/Record/IOS3612.slims-1796/TOC>. Accessed February 14, 2019.
 19. BPOM. Mengenal Logam Beracun. *Badan Pengawas Obat dan Makanan (BPOM) RI*.
<http://www.kelair.bppt.go.id/sib3pop/Iptek/LogamBerat/logamberat.pdf>. Published 2010. Accessed November 17, 2018.
 20. Salah EI, Eltayebb TEM, Sabahelkhier MK, Abuseif HM. Detection of Lead (Pb) and Aluminum (Al) Metal as Contaminant in Food Prepared by Using

- Locally Manufactured Cooked Pots (Hala) in Kosti City, Sudan. 2013;4(2).
21. Pashneh-Tala S, MacNeil S, Claeysens F. The Tissue-Engineered Vascular Graft—Past, Present, and Future. *Tissue Eng Part B Rev.* 2016;22(1):68-100. doi:10.1089/ten.teb.2015.0100
 22. Groover MP. *Fundamentals of Modern Manufacturing : Materials, Processes, and Systems.* J. Wiley & Sons; 2007.
<http://libgen.io/book/index.php?md5=F885127F718D4713DBBB1F344E997649>. Accessed November 19, 2018.
 23. Covert RA, Tuthill AH. *Stainless Steels: An Introduction to Their Metallurgy and Corrosion Resistance.* Vol 20. Des Moines
https://www.nickelinstitute.org/~media/Files/TechnicalLiterature/StainlessSteels_AnIntroductiontotheirMetallurgyandCorrosionResistance_14056_.ashx. Accessed November 16, 2018.
 24. Leffler B. *STAINLESS-Stainless Steels and Their Properties.*
<http://www.outokumpu.com/files/group/hr/documents/stainless20.pdf>. Accessed November 17, 2018.
 25. Evans C. Saladmaster Cookware: Why 316 Stainless Steel & 316 Ti.
<https://saladmaster.com/en-us/deliciousperspectives/category/tools-products/saladmaster-cookware-why-316-stainless-steel-316-ti-cookware>. Published 2018.
 26. Wahidah N. Komponen-Komponen yang Memengaruhi Cita Rasa Bahan Pangan. <http://www.idazweek.co.cc/2010/02/komponen-komponen-yang-memengaruhi-cita.html>. Published 2010.
 27. RI K. Kamus Besar Bahasa Indonesia.
 28. Briand L, Salles C. Taste perception and integration. In: *Flavor.* Elsevier; 2016:101-119. doi:10.1016/B978-0-08-100295-7.00004-9
 29. Breslin PAS. An Evolutionary Perspective on Food and Human Taste. *Curr Biol.* 2013;23(9):R409-R418. doi:10.1016/J.CUB.2013.04.010

30. Krishnaa, Jayaraj G. Effect of age on taste perception: A survey. *Int J Orofac Biol.* 2017;1(1):35. doi:10.4103/IJOFB.IJOFB_10_17
31. Meyerhof W. *HUMAN TASTE RECEPTORS*.
<https://home.zhaw.ch/yere/pdf/Teil4 - Expression of Multidisciplinary.pdf>.
 Accessed February 14, 2019.
32. John E Hall, Arthur C Guyton. *Guyton and Hall Textbook of Medical Physiology*. Jakarta: EGC; 2011. <https://www.worldcat.org/title/guyton-and-hall-textbook-of-medical-physiology/oclc/664693642?page=citation>. Accessed February 14, 2019.
33. Kurniawan B. *Metodologi Penelitian*. Tangerang: Jelajah Nusa; 2012.
34. Arikunto S. *Prosedur Penelitian Suatu Pendekatan Praktek*. Jakarta: Rineka Cipta; 2010.
35. D S. Hubungan Perilaku Mencuci Dengan Kontaminasi Telur Nematoda Usus Pada Sayuran Kubis (*Brassica oleracea*) Pedagang Pecel Lele di Kelurahan Warungboto Kota Yogyakarta. *J Kesehat Masy (Journal Public Heal.* 2013.
36. Kisnieriene V, Kisnierienė V, Lapeikaitė I. *When Chemistry Meets Biology: The Case of Aluminium-A Review.*; 2015.
<https://www.researchgate.net/publication/283735920>. Accessed March 7, 2019.