

DAFTAR PUSTAKA

- Agustina, N. (2022). *Manfaat Madu Bagi Kesehatan*. KEMENTERIAN KESEHATAN REPUBLIK INDONESIA. https://yankes.kemkes.go.id/view_artikel/424/manfaat-madu-bagi-kesehatan#:~:text=Madu mengandung gula dan nilai,dan senyawa yang mudah menguap.
- American Cancer Society. (2021). *Breast Cancer Risk and Prevention*. American Cancer Society. Cancer Facts and Figures Atlanta, Ga: American Cancer Society. <https://www.cancer.org/cancer/types/breast-cancer/risk-and-prevention/breast-cancer-risk-factors-you-cannot-change.html>
- American Cancer Society. (2022). Breast Cancer What is breast cancer? *American Cancer Society. Cancer Facts and Figures Atlanta, Ga: American Cancer Society*, 1–19. <http://www.cancer.org/cancer/breast-cancer/about/what-is-breast-cancer.html>
- Asbur, Y., & Khairunnisyah. (2021). Tempe sebagai sumber antioksidan : Sebuah Telaah Pustaka Tempe as a source of antioxidants : A Review. *AGRILAND Jurnal Ilmu Pertanian*, 9(3), 183–192.
- Bahrami, A., Makiabadi, E., Jalali, S., Heidari, Z., Assadi, M., & Rashidkhani, B. (2021). Dietary Intake of Polyphenols and the Risk of Breast Cancer: a Case-Control Study. *Clinical Nutrition Research*, 10(4), 330. <https://doi.org/10.7762/cnr.2021.10.4.330>
- Bintari, S. H., & Nugraheni, K. (2017). The potential of tempeh as a chemopreventive and chemotherapeutic agent targeting breast cancer cells. *Pakistan Journal of Nutrition*, 16(10), 743–749. <https://doi.org/10.3923/pjn.2017.743.749>
- Boutas, I., Kontogeorgi, A., Dimitrakakis, C., & Kalantaridou, S. N. (2022). Soy Isoflavones and Breast Cancer Risk: A Meta-analysis. *In Vivo*, 36(2), 556–562. <https://doi.org/10.21873/INVIVO.12737>
- Dayem, A. A., Choi, H. Y., Yang, G. M., Kim, K., Saha, S. K., & Cho, S. G. (2016). The anti-cancer effect of polyphenols against breast cancer and cancer stem cells: Molecular mechanisms. *Nutrients*, 8(9). <https://doi.org/10.3390/nu8090581>
- Fidan, H., Stankov, S., Petkova, N., Petkova, Z., Iliev, A., Stoyanova, M., Ivanova, T., Zhelyazkov, N., Ibrahim, S., Stoyanova, A., & Ercisli, S. (2020). Evaluation of chemical composition, antioxidant potential and functional properties of carob (*Ceratonia siliqua* L.) seeds. *Journal of Food Science and Technology*, 57(7), 2404–2413. <https://doi.org/10.1007/s13197-020-04274-z>
- Fiolet, T., Srour, B., Sellem, L., Kesse-Guyot, E., Allès, B., Méjean, C.,

- Deschasaux, M., Fassier, P., Latino-Martel, P., Beslay, M., Hercberg, S., Lavalette, C., Monteiro, C. A., Julia, C., & Touvier, M. (2018). Consumption of ultra-processed foods and cancer risk: Results from NutriNet-Santé prospective cohort. *BMJ (Online)*, *360*. <https://doi.org/10.1136/bmj.k322>
- Fitriyono, A. (2014). *Teknologi Pangan: Teori Praktis dan Aplikasi*. Graha Ilmu.
- Global Cancer Observatory (2022) GLOBOCAN 2020 - Infogram. Available at: <https://infogram.com/globocan-2020-1h9j6qg7xdp8v4g?live>
- Griñan-Lison, C., Blaya-Cánovas, J. L., López-Tejada, A., Ávalos-Moreno, M., Navarro-Ocón, A., Cara, F. E., González-González, A., Lorente, J. A., Marchal, J. A., & Granados-Principal, S. (2021). Antioxidants for the treatment of breast cancer: Are we there yet? *Antioxidants*, *10*(2), 1–44. <https://doi.org/10.3390/antiox10020205>
- Gulcin, İ. (2020). Antioxidants and antioxidant methods: an updated overview. In *Archives of Toxicology* (Vol. 94, Issue 3). <https://doi.org/10.1007/s00204-020-02689-3>
- Gupta, P., Varol, M., Ranzato, E., & Martinotti, S. (2020). *Functional Foods In Cancer Prevention and Therapy* (S. Ikeda (ed.)). Charlotte Cackle.
- Handoyo Utomo, A. R. (2018). *Manajemen Kanker Payudara* (F. Briani Sobri, Y. Azhar, I. Gunawan Wibisana, & A. Rachman (eds.); 2nd ed.). CV. Sagung Seto.
- Kementrian Kesehatan RI. (2016). Pedoman Teknis Pengendalian Kanker Payudara dan Kanker Leher Rahim. *Igarss*, *1*, 1–5. <http://www.p2ptm.kemkes.go.id/dokumen-ptm/pedoman-teknis-pengendalian-kanker-payudara-kanker-leher-rahim>
- Kesuma, S., & Yenrina, R. (2015). *Antioksidan Alami dan Sintetik*. Andalas University Press.
- Khan, M. S., & Rahman, M. S. (2021). Techniques to measure food safety and quality: Microbial, chemical, and sensory. In *Techniques to Measure Food Safety and Quality: Microbial, Chemical, and Sensory* (Issue September 2021). <https://doi.org/10.1007/978-3-030-68636-9>
- Loullis, A., & Pinakoulaki, E. (2018). Carob as cocoa substitute: a review on composition, health benefits and food applications. *European Food Research and Technology*, *244*(6), 959–977. <https://doi.org/10.1007/s00217-017-3018-8>
- Lupu, M. I., Canja, C. M., Padureanu, V., Boieriu, A., Maier, A., Badarau, C., Padureanu, C., Croitoru, C., Alexa, E., & Poiana, M. A. (2023). Insights on the Potential of Carob Powder (*Ceratonia siliqua* L.) to Improve the Physico-Chemical, Biochemical and Nutritional Properties of Wheat Durum Pasta. *Applied Sciences (Switzerland)*, *13*(6). <https://doi.org/10.3390/app13063788>

- Masad, R. J., Haneefa, S. M., Mohamed, Y. A., Al-Sbiei, A., Bashir, G., Fernandez-Cabezudo, M. J., & Al-Ramadi, B. K. (2021). The immunomodulatory effects of honey and associated flavonoids in cancer. *Nutrients*, *13*(4). <https://doi.org/10.3390/nu13041269>
- Mulyati, B. (2022). Simulasi Penambatan Isoflavon pada Reseptor Estrogen β sebagai Pengobatan Kanker Payudara Secara In Silico. In *Jurnal Informatika, Teknologi dan Sains* (Vol. 1, Issue 1, pp. 26–34). <https://doi.org/10.56244/formateks.v1i1.485>
- Novita Agustina, Ns, M.Kep, S. K. A. (2022). *Fakta Bahwa Rokok Penyebab Kanker*. Kementerian Kesehatan. https://yankes.kemkes.go.id/view_artikel/14/fakta-bahwa-rokok-penyebab-kanker
- P2PTM Kemenkes RI. (2019). *Pencegahan Penyakit Kanker Payudara dengan CERDIK*. KEMENTERIAN KESEHATAN REPUBLIK INDONESIA. <https://p2ptm.kemkes.go.id/infographic-p2ptm/penyakit-kanker-dan-kelainan-darah/page/11/pencegahan-penyakit-kanker-payudara-dengan-cerdik>
- Papaefstathiou, E., Agapiou, A., Giannopoulos, S., & Kokkinofa, R. (2018). Nutritional characterization of carobs and traditional carob products. *Food Science and Nutrition*, *6*(8), 2151–2161. <https://doi.org/10.1002/fsn3.776>
- Rizka, A., Akbar, M. K., & Putri, N. A. (2022). CARCINOMA MAMMAE SINISTRA T4bN2M1 METASTASIS PLEURA. *AVERROUS: Jurnal Kedokteran Dan Kesehatan Malikussaleh*, *8*(1), 23. <https://doi.org/10.29103/averrous.v8i1.7006>
- Rochmawati, N. (2019). *Food Science & Sensory Analysis*. [http://repository.ottimmo.ac.id/53/1/Food Sensory.pdf](http://repository.ottimmo.ac.id/53/1/Food%20Sensory.pdf)
- Romulo, A., & Surya, R. (2021). Tempe: A traditional fermented food of Indonesia and its health benefits. *International Journal of Gastronomy and Food Science*, *26*(May), 100413. <https://doi.org/10.1016/j.ijgfs.2021.100413>
- Shetty, V., Kundapur, R., Chandramohan, S., Baisil, S., & Saxena, D. (2021). Dietary Risk with Other Risk Factors of Breast Cancer. *Indian Journal of Community Medicine*, *46*(3), 396–400. https://doi.org/10.4103/ijcm.IJCM_227_20
- Sousa, J. M., de Souza, E. L., Marques, G., Meireles, B., de Magalhães Cordeiro, Â. T., Gullón, B., Pintado, M. M., & Magnani, M. (2016). Polyphenolic profile and antioxidant and antibacterial activities of monofloral honeys produced by Meliponini in the Brazilian semiarid region. *Food Research International*, *84*, 61–68. <https://doi.org/10.1016/j.foodres.2016.03.012>
- Surya, R., & Romulo, A. (2020). Steaming Process Does Not Affect the

Antioxidant Activities of Tempeh Ethanol Extract. *Journal of Physics: Conference Series*, 1655(1). <https://doi.org/10.1088/1742-6596/1655/1/012023>

Toydemir, G., Gultekin Subasi, B., Hall, R. D., Beekwilder, J., Boyacioglu, D., & Capanoglu, E. (2022). Effect of food processing on antioxidants, their bioavailability and potential relevance to human health. *Food Chemistry: X*, 14(August 2021), 100334. <https://doi.org/10.1016/j.fochx.2022.100334>

Yang, J., Shen, H., Mi, M., & Qin, Y. (2023). Isoflavone Consumption and Risk of Breast Cancer: An Updated Systematic Review with Meta-Analysis of Observational Studies. *Nutrients*, 15(10). <https://doi.org/10.3390/nu15102402>

Yulianti, I., Setyawan, H., & Sutningsih, D. (2016). Faktor-Faktor Risiko Kanker Payudara. *Jurnal Kesehatan Masyarakat*, 4(4), 401–409.

Yulifianti, R., Muzaiyanah, S., & Utomo, J. S. (2018). Kedelai sebagai Bahan Pangan Kaya Isoflavon. *Buletin Palawija*, 16(2), 84. <https://doi.org/10.21082/bulpa.v16n2.2018.p84-93>