

DAFTAR PUSTAKA

- Adriandi, R. S., Hidayah, N. & Rahayu, E. S., 2014. *Efek Pengolahan terhadap Kandungan Oligosakarida dan Sifat Fisikokimia Tepung Kedelai dan Kacang Hijau*. Bogor, s.n.
- Agustina, F., 2016. *Pola Pertumbuhan dan Produksi Asam Bakteri Asam Laktat Indigenous Pada Fermentasi Susu Menggunakan Kultur Tunggal dan Campuran*, Yogyakarta: Skripsi. Fakultas Teknologi Pertanian. Universitas Gadjah Mada.
- Amrin, T., 2002. *Susu Kedelai*. Depok: PT Penebar Swadaya.
- Axelsson, L., 2004. Lactic Acid Bacteria: Classification and Physiology. In: S. Salminen, A. von Wright & A. Ouwehand, eds. *Lactic Acid Bacteria Microbiological and Functional Aspect*. Third ed. New York: Marcel Dekker, Inc., pp. 1-66.
- Bianchi, M., Silva, H. & Braga, G., 1984. Oligosaccharide Content of Ten Varieties of Dark-Coated Soybeans. *Journal of Agricultural and Food Chemistry*, 32(2), pp. 355-357.
- Bucker Jr., E., Mitchell Jr., J. & Johnson, M., 1979. Lactic Fermentation of Peanut Milk. *Journal of Food Science*, Volume 44, pp. 1534-1538.
- Bursac, M. *et al.*, 2016. Isoflavone Composition, Total Phenolic Content and Antioxidant Capacity of Soybeans with Colored Seed Coat. *Natural Product Communications*, 12(4), pp. 527-532.
- Chandan, R., 2006. Milk Composition, Physical, and Processing Characteristic. In: C. White, A. Kilara & Y. Hui, eds. *Manufacturing Yogurt and Fermented Milks*. Oxford: Blackwell Publishing, pp. 17-40.
- Choung, M. *et al.*, 2001. Isolation and Determination of Anthocyanins in Seed Coats of Black Soybean (*Glycine max* (L.) Merr.). *Journal of Agricultural and Food Chemistry*, 49(12), pp. 5848-5851.
- Corsetti, A., Ciarrocchi, A. & Prete, R., 2018. *CINECA IRIS Institutional Research Information System*. [Online] Available at: <https://research.unite.it/> [Accessed 20 April 2020].

- Feng, S., Saw, C. L., Lee, Y. K. & Yuang, D., 2008. Novel Process of Fermenting Black Soybean [Glycine max (L.) Merrill] Yogurt with Dramatically Reduced Flatulence-Causing Oligosaccharides but Enriched Soy Phytoalexins. *Journal of Agricultural and Food Chemistry*, Volume 56, p. 10078–10084.
- Fetriyuna, 2015. The Potential of Darmo Black Soybean Varieties as an Alternative of A Promising Food for Future. *International Journal on Advanced Science Engineering Information Technology*, Volume 5, pp. 44-46.
- Fitrotin, U., Utami, T., Hastuti, P. & Santoso, U., 2015. Antioxidant Properties of Fermented Sesame Milk Using *Lactobacillus plantarum* Dad 13. *International Research Journal of Biological Sciences*, 4(6), pp. 56-61.
- Ganesan, K. & Xu, B., 2017. A Critical Review on Polyphenols and Health Benefits of Black Soybeans. *Nutrients*, 9(455).
- Ganzle, M., 2015. Lactic Metabolism Revisited: Metabolism of Lactic Acid Bacteria in Food Fermentations and Food Spoilage. *Current Opinion in Food Science*, Volume 2, pp. 106-117.
- Ginting, E. & Antarlina, S., 2002. Pengaruh Varietas dan Cara Pengolahan terhadap Mutu Susu Kedelai. *Penelitian Pertanian Tanaman Pangan*, 21(2), pp. 48-57.
- Ginting, E., Antarlina, S. S. & Widowati, S., 2009. Varietas Unggul Kedelai untuk Bahan Baku Industri Pangan. *Jurnal Litbang Pertanian*, 28(3), pp. 79-87.
- Giyarto, Djaafar, T., Rahayu, E. & Utami, T., 2011. *Fermentation of Peanut Milk by Lactobacillus Acidophilus SNP-2 for Production of Non-Dairy Probiotic Drink*. Yogyakarta, s.n.
- Goldstein, J. L. & Swain, T., 1965. The Inhibitions of Enzymes by Tannins. *Phytochemistry*, 4(1), pp. 185-192.
- Haiwei, R., 2010. Antioxidant and free radical-scavenging activities of black soybean peptides (BSP). *International Journal of Agricultural and Biological Engineering*, 3(2), pp. 64-69.
- Haliza, W., Purwani, E. Y. & Thahir, R., 2010. Pemanfaatan Kacang-kacangan Lokal Mendukung Diversifikasi Pangan. *Pengembangan Inovasi Pertanian*, 3(3), pp. 238-245.

- Hollung, K. *et al.*, 2005. Evaluation of Nonstarch Polysaccharides and Oligosaccharide Content of Different Soybean Varieties (Glycine max) by Near-Infrared Spectroscopy and Proteomics. *Journal of Agricultural and Food Chemistry*, Volume 53, pp. 9112-9121.
- Hutkins, R. & Goh, Y., 2014. *Streptococcus thermophilus*. In: C. Batt & M. Tortorello, eds. *Encyclopedia of Food Microbiology*. Second ed. London: Elsevier Ltd., pp. 554-559.
- Hutkins, R. W., 2006. *Microbiology and Technology of Fermented Foods*. USA: Blackwell Publishing.
- Julio, A., 2019. *Fermentasi Sari Kedelai Hitam (Glycine max (L) Merrit) Menggunakan Streptococcus thermophilus Dad 11 dan Lactobacillus plantarum Dad 13 dengan Variasi Penambahan Sukrosa dan Skim*, Yogyakarta: s.n.
- Kasmiati, Utami, T. & Harmayani, E., 2003. The Ability of Indigenous Lactic Acid Bacteria to Reduce Lactose in Yoghurt. *Agrosains*, 16(2), pp. 203-217.
- Koh, K., Youn, J. & Kim, H., 2011. Identification of Anthocyanins in Black Soybean (Glycine max (L.) Merr.) Varieties. *Journal of Food Science and Technology*, 51(2), pp. 377-381.
- Kurniasih, N., Rosahdi, T. D. & Rahman, N. R., 2013. Efektivitas Kedelai Hitam (Glycine soja sieb) sebagai Bahan Pangan Fungsional. 7(1), pp. 52-82.
- Kurniasih, N., Rosahdi, T. & Rahman, N., 2013. Efektivitas Sari Kedelai Hitam (Glycine soja sieb) sebagai Bahan Pangan Fungsional. *Jurnal Istek*, 7(1), pp. 52-82.
- Lee, C., Oh, S., Yang, E. & Kim, Y., 2006. Effect of Raw, Cooked, and Germinated Small Black Soybean Powders on Dietary Fiber Content and Gastrointestinal Functions. *Food Science and Biotechnology*, 15(4), pp. 635-638.
- Leksono, B. Y., 2019. *Fermentasi Sari Kedelai Hitam (Glycine max (L) Merrit) Menggunakan Lactobacillus plantarum WGK 4 dan Lactobacillus paracasei WGK 5 dengan Penambahan Campuran Sukrosa dan Susu Skim*, Yogyakarta: Skripsi. Fakultas Teknologi Pertanian. Universitas Gadjah Mada.

- Lestari, L., Harmayani, E. & Marsono, Y., 2003. Supplementation of Indigenous Probiotic Bacteria into Yogurt. *Indonesian Food and Nutritional Progress*, 10(1), pp. 34-39.
- Ma, C. *et al.*, 2016. Determination of The Essential Nutrients Required for Milk Fermentation by *Lactobacillus Plantarum*. *Food Science and Technology*, Volume 65, pp. 884-889.
- Macleod, G., Ames, J. & Betz, N., 1988. Soy Flavor and Its Improvement. *Critical Reviews in Food Science and Nutrition*, 27(4), pp. 219-400.
- Ma, C., Liu, W., Kwok, K. & Kwok, F., 1997. Isolation and Characterization of Proteins From Soymilk Residue (Okara). *Food Research International*, 29(8), pp. 199-805.
- Ma, L. *et al.*, 2015. Evaluation of The Chemical Quality Traits of Soybean Seed, As Related to Sensory Attributes of Soymilk. *Food Chemistry*, Volume 173, pp. 694-701.
- Mayasari, S., 2010. *Kajian Karakteristik Kimia dan Sensoris Sosis Tempe Kedelai Hitam (Glycine soja) dan Kacang Merah (Phaseolus vulgaris) dengan Bahan Biji Berkulit dan Tanpa Kulit*. Surakarta: Skripsi. Fakultas Pertanian. Universitas Sebelas Maret..
- Nuraida, L. *et al.*, 2008. *Evaluation of soybean varieties on production and quality of*. Bogor, s.n.
- Nurdini, A., 2015. *Dinamika Pertumbuhan Bakteri dan Identifikasi Bakteri Asam Laktat Terkultur Yang Dominan selama Fermentasi Tempe pada Dua Industri Rumah Tangga yang Berbeda*, Bogor: s.n.
- Pamungkaningtyas, F. *et al.*, 2018. Sensory Evaluation of Yogurt-like Set and Yogurt-like Drink Produced by Indigenous Probiotic Strains for Market Test. *Indonesian Food and Nutrition Progress*, 15(1), pp. 1-10.
- Rachmawati, M., 2019. *Fermentasi Sari Koro Pedang Putih (Canavalia ensiformis L.) Menggunakan Bakteri Asam Laktat yang Diisolasi dari Dadih dengan Penambahan Sukrosa, Susu Skim, dan Kombinasinya*, Yogyakarta: Skripsi. Fakultas Teknologi Pertanian. Universitas Gadjah Mada.
- Rahayu, E., 2003. Lactic Acid Bacteria in Fermented Foods of Indonesian Origin. *AgriTech*, Volume 23, pp. 75-84.

- Sakai, K., Tachiki, T., Kumagai, H. & Tochikura, H., 1987. Hydrolysis of α -d-Galactosyl Oligosaccharides in Soymilk by α -d-Galactosidase of *Bifidobacterium breve* 203. *Agricultural and Biological Chemistry*, 51(2), pp. 315-322.
- Salvador, A. & Fiszman, S. M., 2004. Textural and Sensory Characteristics of Whole and Skimmed Flavored Set-Type Yogurt During Long Storage. *Journal of Dairy Science*, Volume 87, p. 4033–4041.
- Suprpti, M. L., 2005. *Kembang Tahu dan Susu Kedelai*. Yogyakarta: Kanisius.
- Tan, Y., Chang, S. & Zhang, Y., 2016. Innovative Soaking and Grinding Methods and Cooking Affect the Retention of Isoflavones, Antioxidant and Antiproliferative Properties in Soymilk Prepared from Black Soybean. *Journal of Food Science*, 81(4), pp. 1016-1023.
- Tsangalis, D. & Shah, N., 2004. Metabolism of Oligosaccharides and Aldehydes and Production of Organic Acids in Soymilk by Probiotic *Bifidobacteria*. *International Journal of Food Science and Technology*, Volume 39, p. 541–554.
- Utami, A., 2019. *Pengaruh Penambahan Susu Skim Pada Fermentasi Sari Koro Pedang Putih (Canavalia ensiformis (L.) DC) Terhadap Pertumbuhan Bakteri Asam Laktat, Produksi Asam, dan Karakteristik Fisiknya*, Yogyakarta: s.n.
- Utami, T. et al., 2020. *Preparation of Indigenous Lactic Acid Bacteria Starter Cultures for Large Scale Production of Fermented Milk*. Yogyakarta, Digital Press Life Sciences.
- Utami, T., Giyarto, Djaafar, T. & Rahayu, E., 2014. Growth of *Lactobacillus paracasei* SNP-2 in Peanut Milk and Its Survival in Fermented Peanut Milk Drink During Storage. *Indonesian Food and Nutrition Progress*, 13(1), pp. 11-16.
- Walstra, P., Wouters, J. & Geurts, T., 2005. *Dairy Science and Technology*. 2nd ed. New York: CRC Press.
- Wardani, A. K. & Wardani, I. K., 2014. Eksplorasi Potensi Kedelai Hitam untuk Produksi Minuman Fungsional sebagai Upaya Meningkatkan Kesehatan Masyarakat. *Jurnal Pangan dan Agroindustri*, 2(4), pp. 58-67.
- Warisno dan Dahana, K., 2010. *Meraup Untung dari Olahan Kedelai*. Jakarta: PT AgroMedia Pustaka.

- Xanthopoulos, V., Petridis, D. & Tzanetakis, N., 2001. Characterization and Classification of *Streptococcus Thermophilus* and *Lactobacillus Delbrueckii* Subsp. *Bulgaricus* Strains Isolated from Traditional Greek Yogurts. *Food Microbiology and Safety*, 66(5), pp. 747-752.
- Xu, B. & Chang, S. K. C., 2008. Antioxidant Capacity of Seed Coat, Dehulled Bean, and Whole Black Soybeans in Relation to Their Distributions of Total Phenolics, Phenolic Acids, Anthocyanins, and Isoflavones. *Journal of Agricultural and Food Chemistry*, 56(18), pp. 8365-8373.
- Yazici, F., Alvarez, V. & Hansen, P., 1997. Fermentation and Properties of Calcium-fortified Soy Milk Yogurt. *Journal Of Food Science*, 62(3), pp. 457-461.
- Ye, M. *et al.*, 2013. Quality Characteristics and Antioxidant Activity of Hickory-black Soybean Yogurt. *Food Science and Technology*, Volume 51, pp. 314-318.
- Yudianti, N. F., 2019. *Isolasi dan seleksi bakteri asam laktat dari rendaman legume sebagai inoculum untuk fermentasi sari koro pedang putih (Canavalia ensiformis L.)*, Yogyakarta: s.n.
- Zhang, Y., Guo, S., Liu, Z. & Chang, S., 2012. Off-Flavor Related Volatiles in Soymilk As Affected by Soybean Variety, Grinding, and Heat-Processing Methods. *Journal of Agricultural and Food Chemistry*, Volume 60, p. 7457-7462.
- Zourari, A., Accolas, J. & Desmazeaud, M., 1992. Metabolism and Biochemical Characteristics of Yogurt Bacteria: A Review. *Dairy Science and Technology*, Volume 72, pp. 1-34.