



DAFTAR PUSTAKA

- Albenzio, M., A.Santillo, M.Caroprese, A.Braghieri, A.Sevi, & F.Napolitano. (2013). Composition and sensory profiling of probiotic Scamorza ewe milk cheese. *Journal of Dairy Science*, 96 (5), 2792-2800. <https://doi.org/10.3168/jds.2012-6273>.
- Alewijn, M., Sliwinski, E. L., & Wouters, J. T. M. (2005). Production of fat-derived (flavour) compounds during the ripening of Gouda cheese. *International Dairy Journal*, 15(6-9), 733–740. doi:10.1016/j.idairyj.2004.09.009
- Andiç, S., Tunçturk, Y., & Boran, G. (2015). Changes in Volatile Compounds of Cheese. *Processing and impact on active components in food* (pp. 231-239). San Diego: Academic Press.
- Anema, S. G., & Li, Y. (2003). Association of denatured whey proteins with casein micelles in heated reconstituted skim milk and its effect on casein micelle size. *Journal of Dairy Research*, 70, 73–83. <https://doi.org/10.1017/S0022029902005903>
- Anindita, N. D. S. (2017). Studi Kasus : Pengawasan Kualitas Pangan Hewani melalui Pengujian Kualitas Susu Sapi yang Beredar di Kota Yogyakarta. *Jurnal Peternakan Indonesia*, 19, 96-105.
- Araújo EA, AF de Carvalho, ES Leandro, MM Furtado and CA de Moraes. (2010). Development of a symbiotic cottage cheese added with Lactobacillus delbrueckii UFV H2b20 and inulin. *Journal of Functional Foods* 2:85-89
- Asher, D. (2015). *The Art of Natural Cheesemaking*. White River Junction: Chelsea Green Publishing.
- Bezerra, T. K. A., Arcanjo, N. M. de O., Araújo, A. R. R. de, Queiroz, A. L. M. de, Oliveira, M. E. G. de, Gomes, A. M. P., & Madruga, M. S. (2017). Volatile profile in goat coalho cheese supplemented with probiotic lactic acid bacteria. *LWT - Food Science and Technology*, 76, 209–215. doi:10.1016/j.lwt.2016.03.041.
- Bontinis, T. G., H. Mallatou, E. C. Pappa, Th. Massouras, and E. Alichanidis. (2012). Study of proteolysis, lipolysis, and volatile profile of a traditional Greek goat cheese (Xinotyri) during ripening. *Small Rumin. Res.* 105:193–201. <https://doi.org/10.1016/j.smallrumres.2012.01.003>
- Brighenti, M., Govindasamy-Lucey, S., J.J.Jaeggi, M.E.Johnson, & J.A.Lucey. (2018). Effects of processing conditions on the texture and rheological properties of model acid gels and cream cheese. *Journal of Dairy Science*, 101 (8), 6762-6775. <https://doi.org/10.3168/jds.2018-14391>
- Brighenti, M., Govindasamy-Lucey, S., K.Lim, K.Nelson, & J.A.Lucey. (2008). Characterization of the Rheological, Textural, and Sensory Properties of Samples of Commercial US Cream Cheese with Different Fat Contents.



Journal of Dairy Science, 12, 4501-4517. <https://doi.org/10.3168/jds.2008-1322>

Buriti, Flavia C.A., Juliana S. da Rocha, Eliane G. Assis, Susana M.I. Saad. (2005). Probiotic potential of Minas fresh cheese prepared with the addition of *Lactobacillus paracasei*. *LWT- Food Science and Technology*, 38, 173-180. <https://doi.org/10.1016/j.lwt.2004.05.012>

Castro, J.M., Tornadijo, M.E., Fresno, J.M., Sandoval, H. Biocheese: A food probiotic carrier. *BioMed Research International*, 2014; p. 723056. <https://doi.org/10.1155/2015/723056>

Clark, S., & Carl K. Winter. (2015). Diacetyl in Foods: A Review of Safety and Sensory Characteristics. *Comprehensive Reviews in Food Science and Food Safety*, 14 (5), 634-643. <https://doi.org/10.1111/1541-4337.12150>

Cogan, T. M., & Jordan, K. N. (1994). Metabolism of Leuconostoc Bacteria. *Journal of Dairy Science*, 2704-2717. [https://doi.org/10.3168/jds.S0022-0302\(94\)77213-1](https://doi.org/10.3168/jds.S0022-0302(94)77213-1).

Corsetti, A., Ciarrocchi, A., & Prete, R. (2016). Lactic Acid Bacteria: *Lactobacillus* spp.: *Lactobacillus plantarum*. *Reference Module in Food Science*. doi:10.1016/b978-0-08-100596-5.00856-8

Cuffia, F., George, G., Renzulli, P., Reinheimer, J., Meinardi, C., & Burns, P. (2017). Technological challenges in the production of a probiotic pasta filata soft cheese. *Lwt*, 81, 111–117. <https://doi.org/10.1016/j.lwt.2017.03.039>

Curioni, P. M. G., and J. O. Bosset. (2002). Review: Key odorants in various cheese types as determined by gas chromatography-olfactometry. *Int. Dairy J.* 12:959–984. <https://doi.org/10.1016/j.foodchem.2021.130736>.

Delgado, F. J., J. González-Crespo, R. Cava, J. García-Parra, and R. Ramírez. (2010). Characterisation by SPME-GC-MS of the volatile profile of a Spanish soft cheese P.D.O. Torta del Casar during ripening. *Food Chem.* 118:182–189. <https://doi.org/10.1016/j.foodchem.2009.04.081>

Delgado, F. J., J. González-Crespo, R. Cava, and R. Ramírez. (2011). Formation of the aroma of a raw goat milk cheese during maturation analysed by SPME-GC-MS. *Food Chem.* 129:1156–1163. <https://doi.org/10.1016/j.foodchem.2011.05.096>

Dimitrellou, D., Kandylis, P., Sidira, M., Athanasios, A., Koutinas, Kourkoutas, Y. (2014). Free and immobilized *Lactobacillus casei* ATCC 3933 on whey protein as starter cultures for probiotic Feta-type cheese production. *Journal of dairy science*, 97(8), 4675-4685. <https://doi.org/10.3168/jds.2013-7597>.

FAO/WHO. (2002). Joint Working Group on Drafting Guideline for the Evaluation of Probiotics in Food. April-May.

Fernandez, M., Beerthuyzen, M.M., Brown, J., Siezen, R.J., Coolbear, T., Holland, R. and Kuipers, O.P. (2000) Cloning, characterization, controlled



overexpression, and inactivation of the major tributyrin esterase gene of *Lactococcus lactis*. *Appl. Environ. Microbiol.* 66, 1360–1368.

Fox, P. F., Guinee, T.P., Cogan, T. M., & McSweeney, P. L. H, 2000. Fundamentals of Cheese Science. Gaithersburg, Maryland: Aspen Publisher.

Fox, P. F., Guinee, T. P., Cogan, T. M., & McSweeney, P. L. H. (2016). Fundamentals of cheese science, second edition. In Fundamentals of Cheese Science, Second Edition. <https://doi.org/10.1007/978-1-4899-7681-9>

FSSAI (2015). Manual of Methods of Analysis of Food. New Delhi: Ministry of Health and Family Welfare.

Guneser, O., & Yuceer, Y. K. (2011). Characterisation of aroma-active compounds, chemical and sensory properties of acid-coagulated cheese: Circassian cheese. *International Journal of Dairy Technology*, 517-525. <https://doi.org/10.1111/j.1471-0307.2011.00703.x>

Jeon, S., Seung-Joo., & Palanivel. (2012). Comparative Study of Flavor, Texture, and Sensory in Cream Cheese and Cholesterol-removed Cream Cheese. *Food Sci. Biotechnol.*, 21, 159-165.

Jeon, S.-S., Ganesan, P., Lee, Y.-S., & Yoo, S.-H. (2012). Texture and Sensory Properties of Cream Cheese and Cholesterol-removed Cream Cheese made from Whole Milk Powder. *Korean Journal for Food Science of Animal Resources*, 32(1), 49-53. <http://doi.org/10.5851/kosfa.2012.32.1.49>.

Kamilari, E., Anagnostopoulos, D.A., Papademas, P., Kamilaris, A., Tsaltas, D. (2020). Characterizing halloumi cheese's bacterial communities through metagenomic analysis. *LWT - Food Science and Technology*, 126, 109-298

Kapoor R., Metzger L.E. (2008). Process Cheese: Scientific and Technological Aspects: A Review. *Comprehensive Reviews in Food Science and Food Safety* 7:194-214.

Karimi, R., Mortazavian, A. M., & Cruz, A. G. (2011). Viability of probiotic microorganisms in cheese during production and storage: a review. *Dairy Science & Technology*, 91, 283-308.

Kondyli, E., E. C. Pappa, and A. M. Vlachou. (2012). Effect of package type on the composition and volatile compounds of Feta cheese. *Small Rumin. Res.* 108:95–101. <https://doi.org/10.1016/j.smallrumres.2012.06.014>.

Legowo, Anang M., Kusrayah, dan Sri Mulyani. (2009). Ilmu dan Teknologi Susu. Semarang: BP UNDIP

Li, C., Schmidt, N. E., & Gitaitis, R. (2011). Detection of onion postharvest diseases by analyses of headspace volatiles using a gas sensor array and GC-MS. *LWT*, 44 (4), 1091-1025. <https://doi.org/10.1016/j.lwt.2010.11.036>

Macdougall, P. E., L. O., Palmer, M. V., & Gras, S. L. (2019). The microstructure and textural properties of Australian cream cheese. *International Dairy Journal*, 99, 104548

Meidistria, T R., Sembiring, L., Rahayu, E. S., & Nohong, H. (2020). Survival of



Lactobacillus plantarum dad 13 in probiotic cheese making. *IOP Conference Series: Earth and Environmental Science*, 575 (1), pp. 012020. 10.1088/1755-1315/575/1/012020

Meilgaard, Morten, Gail Vance Civille, B. Thomas Carr. (2006). Sensory Evaluation Techniques. 4th ed. New York: CRC Press

Milesi, M. M., Wolf, I. V., Bergamini, C. V., & Hynes, E. R. (2010). Two strains of nonstarter lactobacilli increased the production of flavor compounds in soft cheeses. *Journal of Dairy Science*, 93(11), 5020–5031. doi:10.3168/jds.2009-3043

Mushtaq, M., Gani, A., & F.A.Masoodi. (2019). Himalayan cheese (Kalari/Kradi) fermented with different probiotic strains: In vitro investigation of nutraceutical properties. *LWT*, 104, 53-60. <https://doi.org/10.1016/j.lwt.2019.01.024>.

Nielsen, S. S. (2010). Food Analysis. New York: Springer.

Ningtyas, D. W., Bhandari, B., Bansal, N., & Prakash, S. (2019). The viability of probiotic Lactobacillus rhamnosus (non-encapsulated and encapsulated) in functional reduced-fat cream cheese and its textural properties during storage. *Food Control*, 100(November 2018), 8–16. <https://doi.org/10.1016/j.foodcont.2018.12.048>

Obis, D., Guillot, A., & Mistou, M. Y. (2001). Tolerance to high osmolality of Lactococcus lactis subsp. lactis and cremoris is related to the activity of a betaine transport system. *FEMS Microbiology Letters*. [https://doi.org/10.1016/S0378-1097\(01\)00293-2](https://doi.org/10.1016/S0378-1097(01)00293-2)

Ogier, J.-C., E.Casalta, C.Farrokh, & A.Saihi. (2008). Safety assessment of dairy microorganisms: The Leuconostoc genus. *International Journal of Food Microbiology*, 126,286-290. <https://doi.org/10.1016/j.ijfoodmicro.2007.08.012>

Paramitha. 2006. Fermentasi Pangan. Universitas Gadjah Mada, Yogyakarta.

Pastorino, A. J., Hansen, C. L., & McMahon, D. J. (2003). *Effect of pH on the Chemical Composition and Structure-Function Relationships of Cheddar Cheese*. *Journal of Dairy Science*, 86(9), 2751–2760. doi:10.3168/jds.s0022-0302(03)73871-5

Phadungath, C. (2005). Cream cheese products: A review. *Songkranakarin J. Sci. Technol.*, 27, 191-199.

Rahayu, E. S. (2003). Lactic acid bacteria in fermented foods of origin. *Agritech*. 23(2): 75-84. doi: 10.22146/agritech.13515

Rahayu, E. S., & Utami, T. (2019). Probiotik dan Gut Microbiota serta Manfaatnya pada Kesehatan. Yogyakarta: Penerbit Kanisius.



Rahayu, E. S., Yugeswara, A., Mariyatun, Windiarti, L., Utami, T., & Watanabe, K. (2015). Molecular Characteristics of Indigenous Probiotic Strains from Indonesia. *International Journal of Probiotics and Prebiotics*, 10, 109-116

Rani, R., Unnikrishnan, Dhariaiya, C., & Singh, B. (2012). Factors Affecting Syneresis in Yougurt: A Review. *Indian J. Dairy and Biosci*, 23.

Ratna, D. K., Evita, M.M., Utami, T., Cahyanto, M. N., Wikandari, R., dan Rahayu E. S. (2021). Indegenous Lactic Acid Bacteria from Halloumi Cheese as A Probiotic Candidate of Indonesian Origin. *International Journal of Probiotics and Prebiotics*, 16, 39-44. doi: <https://doi.org/10.37290/ijpp2641-7197.16:39-44>

Ruiz-Moyano, S., Santos, M. T., Galván, A. I., Merchán, A. V., González, E., Córdoba, M. d., & Benito, M. J. (2019). Screening of autochthonous lactic acid bacteria strains from artisanal soft cheese: probiotic characteristics and prebiotic metabolism. *LWT*, 114. <https://doi.org/10.1016/j.lwt.2019.108388>.

Sádecká, J., Šaková, N., Pangallo, D., Koreňová, J., Kolek, E., Puškárová, A., ... Kuchta, T. (2016). Microbial diversity and volatile odour-active compounds of barrelled ewes' cheese as an intermediate product that determines the quality of winter bryndza cheese. *LWT - Food Science and Technology*, 70, 237–244. doi:10.1016/j.lwt.2016.02.048

Salum, P., Govce, G., Kendirci, P., Bas, D., & Erbay, Z. (2018). Composition, proteolysis, lipolysis, volatile compound profile and sensory characteristics of ripened white cheeses manufactured in different geographical regions of Turkey. *International Dairy Journal*, 87, 26–36. <https://doi.org/10.1016/j.idairyj.2018.07.011>.

Sameer, B., Ganguly, S., Khetra, Y., & Sabikhi, L. (2020). Development and Characterization of Probiotic Buffalo Milk Ricotta Cheese. *LWT*, 108944. <https://doi.org/10.1016/j.lwt.2019.108944>.

Santiago-López, L., E.Aguilar-Toalá, J., AdriánHernández-Mendoza, BelindaVallejo-Cordoba, Liceaga, A. M., & González-Córdova, A. F. (2018). Invited review: Bioactive compounds produced during cheese ripening and health effects associated with aged cheese consumption. *Journal of Dairy Science*, 101, 3742-3757. <https://doi.org/10.3168/jds.2017-13465>.

Sudarmadji, S., Haryono, B., & Suhardi.(1996). Analisa bahan makanan dan pertanian. Yogyakarta: Liberty Yogyakarta.

Smit, G., Smit, B. A., & Engels, W. J. (2005). Flavour formation by lactic acid bacteria. *FEMS Microbiology Reviews*, 29, 591-610. <https://doi.org/10.1016/j.femsre.2005.04.002>

Soda E, M., S. A. Madkor, and P. S. Tong. 2000. Adjunct cultures: Recent developments and potential significance to the cheese industry. *J. Dairy Sci.* 83:609–619. [https://doi.org/10.3168/jds.S0022-0302\(00\)74920-4](https://doi.org/10.3168/jds.S0022-0302(00)74920-4).



Song, A., Lionel, L, A., Swee, H, E., & Raha, A.R. (2017). A review on *Lactococcus lactis*: from food to factory. *Microbial Cell Factories*, 16, 1-15. <https://doi.org/10.1186/s12934-017-0669-x>

Tian, H., Shi, Y., Zhang, Y., Yu, H., Mu, H., & Chen, C. (2019). Screening of aroma-producing lactic acid bacteria and their application in improving the aromatic profile of yogurt. *Journal of Food Biochemistry*, e12837. doi:10.1111/jfbc.12837

Terpou, A., Mantzourani, I., Galanis, A., Kanellaki, M., Bezirtzoglou, E., Bekatorou, A., Koutinas, A., Plessas, S. (2018). Employment of *L. paracasei* K5 as a Novel Potentially. *Microorganism*, 7 (1), 3. 10.3390/microorganisms7010003

Urgeghe, P. P., Piga, C., Addis, M., Salvo, R. D., Piredda, G., Scintu, M. F., Sanna, G. (2012). SPME/GC-MS Characterization of the Volatile Fraction of an Italian PDO Sheep Cheese to Prevalent Lypolitic Ripening: the Case of Fiore Sardo. *Food Analytical Methods*, 5, 723-730.

USDA. 1994. USDA Specifications for cream cheese, cream cheese with other foods, and related products. Dairy Division. Agricultural Marketing Service. United States Department of Agriculture.

Yadav, J. S., Yan, S., Pilli, S., Kumara, L., R.D.Tyagi, & R.Y.Surampalli. (2015). Research review paper : Cheese whey: A potential resource to transform into bioprotein, functional/nutritional proteins and bioactive peptides. *Biotechnology Advances*, 33 (6), 756-774. <https://doi.org/10.1016/j.biotechadv.2015.07.002>

Yulia, R., Hidayat, A., Amin, A., & Sholihati, S. (2019). Pengaruh Konsentrasi Ragi dan Lama Fermentasi terhadap Kadar Air, Kadar Protein dan Organoleptik pada Tempe dari Biji Melinjo (*Gnetum gnemon* L). *Jurnal Rona Teknik Pertanian*, 50-60

Yusmarini & Efendi R. (2004). Evaluasi Mutu Soygurt yang Dibuat dengan Penambahan beberapa Jenis Gula. *Jurnal Natur Indonesia* 6(2), 104-110

Ziino, M., Condurso, C., Romeo, V., D.Giuffrida, & A.Verzera. (2005). Characterization of “Provola dei Nebrodi”, a typical Sicilian cheese, by volatiles analysis using SPME-GC/MS. *International Dairy Journal*, 15 (6-9), 585-593. <https://doi.org/10.1016/j.idairyj.2004.07.024>.