DAFTAR PUSTAKA

Abubakar, Yuisya., Murna Muzaifa , Heru P Widayat , Martunis, Agustina Maulina. 2019. Karakteristik Starter Kering Dari Isolat Bakteri Indigenous Kakao Aceh. Agrotech Science Journal Vol. 5 No. 2. 89-109

AOAC, 2005. *Official Methods of Analysis of The Association of Analytical Chemist.* 19th ed. Washington D C: AOAC International.

Ahmed Z, Wang Y, Cheng Q, Imran I (2010) Lactobacillus acidophillus bacteriocin, from production to their application: an overview. Afr J Biotechnol 9:2843-2850

Allen SJ, Martinez EG, Gregorio GV, Dans LF (2011) Probiotics for treating acute infectious diarrhoea. John Wiley & Sons Ltd. UK

Badan Standardisasi Nasional. 2009. SNI 2981:2009 Yogurt. Standar Nasional Indonesia, 1–51.

Baglio, Ettore. 2014 .Chemistry and Technology of Yoghurt Fermentation. Springer : London

Belkaaloul K, Checroun A, Ait- Abdesalam A, Saidi D, Kherouoa O. 2010. Growth, acidification & proteolysis performance of two co-cultures (Lactobacillus plantarum- *Bifidobacterium longum* and *Streptococcus thermophilus bifido - bacterium longum*). African Journal of Biotechnology. 9(10): 1463-1469

Beshkova D, Simova E, Frengova G et al (1998) Production of flavor compounds by yogurt starter cultures. J Ind Microbiol Biotechnol 20:180–186

Choesri, Desniar., Iman Rusmana., Antonius Ruswanto., Nisa Rachmania Mubarik. 2013. Characterization of Lactic Acid Bacteria Isolated from an Indonesian Fermented Fish (Bekasam) and Their Antimicrobial Activity Against Pathogenic Bacteria. Emirates Journal of Food and Agriculture. 25(6) : 489 - 494

E. Costa, J. Usall, N. Teixido¬ , N. Garcia dan I. Vin*f*as. 2000. Effect of protective agents, rehydration media and initial cellconcentration on viability ofPantoea agglomeransstrain CPA-2subjected to freeze-drying. Journal of Applied Microbiology2000,89, 793˘800=2000 The Society for Applied Microbiology

Elbagermi, Mohamed Atiga , Antisar Abdulmajid Bin Haleema , Khaled Muftah Elsherif. 2020. Physicochemical Properties And Nutritional Values Of Pasteurized Milk And Long-Life Milk: A comparative study. Journal Of Analytical Sciences And Applied Biotechnology. Vol 2(1). 38-45

El Samh, M. Mehriz Abou., et al. Properties and antioxidant activity of probiotic yoghurt flafoured with black carrot, pumpkin and strawberry. International Journal of Dairy Science 2013; 8 (2): 48-57.

FAO/WHO, 2002. Guidelines for The Evaluation of Probiotics in Food. Canada : Food London Ontario.

Gilliland, S. E. 1985. Bacterial Starter Culture for Food. CRC Press Inc., Florida.

Gjorgievski, Nikola ., Gordana Dimitrovska , Tomovska Julijana , Borsche Makarijoski. 2014. Determination of the Antioxidant Activity in Yogurt. Journal of Hygienic Engineering and Design. Original scientific paper UDC 637.146.3:615.272

Goin, Caitlin D. 2010. Growth of Lactic Acid Bacteria: Infuence of Protocooperation, Bacteriophage Infection, and Prebiotic Carbohydrates. Theses University of Nebraska

Helferich, W., and D. Westhoff. 1980. All About Yoghurt. Prentice-Hall, Inc.,Englewood Cliffs : New Jersey.

Hidayat, Irfan Rifai., Kusrahayu Kusrahayu, dan Sri Mulyani. 2013. Total Bakteri Asam Laktat, Nilai pH, dan Sifat Organoleptik Drink Yogurt dari Susu Sapi yang

Diperkaya dengan Ekstrak Buah Mangga. Animal Agriculture Journal. Vol 2 No.1

Holzapfel, Wilhelm H.; Wood, Brian J.B. (2014). Lactic Acid Bacteria (Biodiversity and Taxonomy). The genus *Streptococcus.* , 10.1002/9781118655252(), 457–505. doi:10.1002/9781118655252.ch28

Kandil, S. dan Soda, M. E. 2015. Influence of freezing and freeze drying on intracellular enzymatic activity and autolytic properties of some lactic acid bacterial strains. Advances in Microbiology. 5 : 371-382.

Kechagia,Maria., Dimitrios Basoulis, Stavroula Konstantopoulou, Dimitra Dimitriadi, Konstantina Gyftopoulou, Nikoletta Skarmoutsou, Eleni Maria Sakiri.2013. Health benefits of probiotics: a review. DOI: 10.5402/2013/481651

Kennedi, M.F. 2021. Potensi Bakteri Probiotik Lokal sebagai Starter Susu Fermentasi. SKRIPSI. Fakultas Teknologi Pertanian.

Khomsan, A. 2004.Pangan dan gizi untuk kesehatan. Jakarta. PT Raja Grafindo Persada

Kim HJ, Kim HY, Lee SY, Seo JH, Lee E, Hong SJ (2013) Clinical efcacy and mechanism of probiotics in allergic diseases. Korean J Pediatr 56:369

Liu, J.E., Zhang, Y., Zhang, J., Dong, P.L., Chen, M. and Duan, Z.P. (2010). Probiotic yogurt effects on intestinal flora of patients with chronic liver disease. Nursing Research 59: 426–432.

Matela, Kemelo Sanett., Manoharan Karuppiah Pillai, Puleng Matebesi-Ranthimo , Moeketsi Ntakatsane. 2019. Analysis of Proximate Compositions and Physiochemical Properties of Some Yoghurt Samples from Maseru, Lesotho. J Food Sci Nutr Res. 2 (3): 245-252

Mikkili, Indira ., T. C. Venkateswarulu., K. Abraham Peele., Md. Nazneen Bobby .,S. Krupanidhi. 2019. Bioactive molecules of probiotic bacteria and their mechanism of action: a review. Biotech. 9:306

Miskiyah, Juniawati, dan Yuanita, L. 2020. Mutu starter kering yogurt probiotik di berbagai suhu selama penyimpanan. Jurnal Penelitian Pascapanen Pertanian. 17 (1) : 15-23.

Munif, Miftachul. 2012. Viability test of indigenous bacteria water bath kenaf (Hibiscus cannabicus L.) in tapioca media and long storage with freeze drying process. Thesis Department of Biology Faculty of Science and Technology State Islamic University (UIN) Maulana Malik Ibrahim Malang.

Nisfa, Bela Laili. 2022. Jumlah Sel Bakteri Asam Laktat dan Karakteristik Kimia Susu Fermentasi Probiotik dengan Penambahan *Spirulina platensis* Menggunakan Kultur Campuran. Laporan Tugas Akhir

Papadimitriou K, Pratsinis H, Nebe-von Caron G, Kletsas D, Tsakalidou E.2007. Acid Tolerance of *Streptococcus macedonicus* as Assessed by Flow Cytometry and Single Cell Sorting.ApplEnviron Microbiol 73:465-476.doi: 10.1128/AEM.01244-06.

Pastink MI, Sieuwerts S, de Bok FAM, Janssen PWM, Teusink B, et al. (2008) Genomics and High-Throughput Screening Approaches for Optimal Flavor Production in Dairy Fermentation. Int Dairy J 18: 781-789.

Pereira, G. V. de M., de Oliveira Coelho, B., Magalhães Júnior, A. I., Thomaz-Soccol, V., & Soccol, C. R. (2018). How to select a probiotic? A review and update of methods 91 and criteria. Biotechnology Advances, 36(8), 2060–2076. https://doi.org/10.1016/j.biotechadv.2018.09.003

Pradas, Eduardo Medina., Ilenys M. Peres Diaz, Antonio Garrido Fernandez, Fransisco Noe Arroyo Lopez.2017. Review of Vegetable Fermentations with Particular

Emphasis on Processing Modifications, Microbial Ecology, and Spoilage.Woodhead Publishing Series in Food Science, Technology and Nutrition.211-236

Prado FC, Parada JL, Pandey A, Soccol CR.2008.Trends in non-dairy probiotic beverages. Food Res Int. ;41:111–123. doi: 10.1016/j.foodres.2007.10.010.

Rahayu ES, Cahyanto M, Windiarti L, Sutriyanto J, Kandarina T, Utami T. Effects of Consumption of Fermented Milk Containing Indigenous Probiotic Lactobacillus Plantarum Dad-13 on the Fecal Microbiota of Healthy Indonesian Volunteers. Int J Probiotics Prebiotics. 2016;11:91–98

Rahayu ES, Rusdan IH, Athennia A, Kamil RZ, Pramesi PC, Marsono Y, Utami T, Widada J. 2019. Safety Assessment of Indigenous Probiotic Strain Lactobacillus plantarum Dad-13 Isolated from Dadih Using Sprague Dawley Rats as a Model. Am J Pharmacol Toxicol

Rahayu ES, Yogeswara A, Mariyatun , Windiarti L, Utami T, Watanabe K. Molecular characteristics of indigenous probiotic strains from Indonesia. Int J Probiotics Prebiotics. 2016;11:109–116.

Rahayu, E.S dan Utami Tyas. 2019. Probiotik dan Gut Microbiota, Manfaatnya pada Kesehatan. Yogyakarta: Kanisius

Reddy, Kanchi Bhasker Praveen Kumar; Awasthi, Sharda Prasad; Madhu, Arenahalli Ningegowda; Prapulla, Siddalingaiya Gurudutt (2009). Role of Cryoprotectants on the Viability and Functional Properties of Probiotic Lactic Acid Bacteria during Freeze Drying. Food Biotechnology, 23(3), 243–265. doi:10.1080/08905430903106811

Reis, J.A., Paula, A.T., Casarotti, S.N. dan Penna, A.L.B. 2012. Lactic Acid Antimicrobial Compounds: Characteristics and Applications. Food Engineering and Technology. Vol 4: 124-140.

Soeparno. 2015. Properti dan Teknologi Produk Susu. Yogyakarta: Gadjah Mada University Press

Sunaryanto, Rofiq., Efrida Martius., Bambang Marwoto.2014. Uji Kemampuan *Lactobacillus Casei* Sebagai Agensia Probiotik. Bioteknologi & Biosains Indonesia. Vol 1 (1) hal 9 -13.

Surono I S 2016 Probiotik, mikrobiome, dan pangan fungsional (Yogyakarta: Penerbit Deepublish)

Tamime, A. Y., & Robinson, R. K. 2007. Tamime and Robinson's Yoghurt: Science and Technology: Third Edition. Woodhead Publishing.

Wahyudi, A. Dan Sri, S. 2008. Bugar Dengan Susu Fermentasi. Malang: UMM Press

Wang, G., Yu, X., Lu, Z., Yang, Y., Xia, Y., Lai, P. F., & Ai, L. (2019). LWT - Food Science and Technology Optimal combination of multiple cryoprotectants and freezing-thawing conditions for high lactobacilli survival rate during freezing and frozen storage. 99(August 2018), 217–223.

X.C. Meng; C. Stanton; G.F. Fitzgerald; C. Daly; R.P. Ross (2008). Anhydrobiotics: The challenges of drying probiotic cultures. , 106(4), 1406–1416. doi:10.1016/j.foodchem.2007.04.076

Zago, Miriam ., Maria Emanuela Fornasari , Domenico Carminati , Patricia Burns , Viviana Suàrez , Gabriel Vinderola , Jorge Reinheimer , Giorgio Giraffa. 2011. Characterization and probiotic potential of Lactobacillus plantarum strains isolated from cheeses. Food Microbiology 28 (2011) 1033-1040

Zendeboodi Fatemeh, Nasim Khorshidian, Amir M Mortazavian, Adriano Gda Cruz.2020.Probiotic: Conceptualization from a new approach. Current Opinion in Food Science,Pages 103-123