

DAFTAR PUSTAKA

- Adawiyah, D.R., Andarwulan, N., Triana, R. N., Agustin, D., & Gitaprawati, D. 2018. Evaluasi Perbedaan Varietas Kacang Kedelai terhadap Mutu Produk Susu Kedelai. *Jurnal Mutu Pangan*, Vol 5(1): 10-16.
- Algamdi, F., Shakir M. 2020. The Influence of *Enterococcus faecalis* as a Dental Root Canal Pathogen on Endodontic Treatment: A Systematic Review. *Cureus*.12 (3) :7257
- AOAC. 1995. *Official Methods of Analysis of The Association of Official Agriculture Chemist*. Washington: AOAC Inc.
- Ariana, D. 2018. Uji Antibakteri Perasan Daun Pandan Wangi (*Pandanus amaryllifolius* Roxb.) terhadap *Shigella dysenteriae*. *The Journal Of Muhammadiyah Medical Laboratory Technologist*. 1(1) : 68-71
- Askar, Surayah, & Sugiarto. 2005. Uji Kimiawi dan Organoleptik sebagai Uji Mutu Yoghurt. *Prosiding Temu Teknis Nasional Tenaga Fungsional Pertanian*, Bogor.
- Ausubel, F.M., R.Brent, R.E.Kingston, D.D. Moore, J.G. Seidman, J.A. Smith, d& K.Struhl. 2003. *Current Protocols in Molecular Biology*. John Wiley&Sons Inc, Cambridge
- Bali, P.N.C., Raif, A., & Tarigan, S.B. 2019. Uji Efektivitas Daun Pandan Wangi (*Pandanus amaryllifolius* Roxb.) sebagai Antibakteri terhadap *Salmonella typhi*. *Jurnal Biologi Lingkungan, Industri dan Kesehatan*, 6 (1): 65-70.
- Budiman, S., Hadju, R., Siswosubroto, S.E., & Rember, G.D.G. 2017. Pemanfaatan Enzim Rennet dan *Lactobacillus plantarum* Yn 1.3 terhadap Ph, Curd dan Total Padatan Keju. *Jurnal ZooteK*, 37 (2): 321-328.
- Burssens, S., Pertry, I., Ngudi, D.D., Kuo, Y.H., & Lambein, F. 2011. Soya, Human Nutrition Health. *InTech*, 7:157-180.
- Chalid, Z & Zulfakar, T.S. 2009. Minuman Pandan Wangi (*Pandanus amaryllifolius* Roxb.) sebagai Minuman Sehat. *Jurnal Program Studi Kimia, Universitas Islam Negeri (UIN) Syarif Hidayatullah Jakarta*.222-223
- De, B., Shrivastav, A., Das, T., & Goswami, T.K., 2022. Physicochemical and Nutritional Assessment of Soy Milk And Soymilk Products and Comparative Evaluation of Their Effects on Blood Gluco-Lipid Profile. *Applied Food Research*, 2(2): 1-6.
- Dhahana, K.A.P., Nocianitri, K. A., & Duniaji, A.S. 2021. Pengaruh Lama Fermentasi terhadap Karakteristik Soyghurt Drink Dengan Penambahan *Lactobacillus rhamnosus* skg 34. *Jurnal Ilmu dan Teknologi Pangan (Itepa)*, 10 (4): 646-656.
- Dincer, E., & Kivanc, M. 2019. Characterization of *Lactobacillus plantarum* Strains Isolated from Turkish Pastrma and Possibility to Use of

- Food Industry. *Food Science and Technology*. 498-503.
- Eklund, Trygve. 1983. The Antimicrobial Effect of Dissociated and Undissociated Sorbic Acid at Different PH Levels. *Journal of Applied Bacteriology*.54(3):383-389
- Faras, A.F., Wadkar, S.S., & Ghosh, J.S. 2014. Effect of Leaf Extract of *Pandanus amaryllifolius* Roxb. on Growth of *Escherichia coli* and *Micrococcus (Staphylococcus) aureus*. *International Food Research Journal*. 21(1):421- 423.
- Farewell, A., & Neidhardt, F.C. 1998. Effect of Temperature on In Vivo Protein Synthetic Capacity in *Escherichia coli*. 1998. *J.Bacteriol*. 180 (17) : 4704-4710
- Feng, Y., Chen, C.J., Su, L.H., Hu, S., Yu, J., & Chiu, C.H. 2008. Evolution and pathogenesis of *Staphylococcus aureus*: lessons learned from genotyping and comparative genomics.*FEMS Microbiol Rev*. 32(1):23-37
- Fugelsang, K.C., & Edwards, C.G. 2007. *Wine Microbiology: Practical Applications and Procedures 2nd* ed.New York, USA: Springer. 393
- Fuoad, A. 2017. *Endodontic Microbiology 2nd* ed. New Jersey : John Wiley & Sons
- Furnawanthi, I. 2004. Khasiat dan Manfaat Lidah Buaya si Tanaman Ajaib. Jakarta: Agro Media.1-21
- García-Cano I., Serrano-Maldonado, C. E., Olvera-García, M., DelgadoArciniega, E., Peña-Montes, C., Mendoza-Hernández, G, & Quirasco, M. (2014). Antibacterial Activity Produced by Enterococcus Spp. Isolated From An Artisanal Mexican Dairy Product, Cotija Cheese. *LWT-Food Science and Technology*. 59:26-34.
- Geri, J.D., Ayu, D.F., & Harun, N. 2019. Kombinasi Minuman Lidah Buaya Berkarbonasi dengan Sari Lemon Combination of Carbonated Aloe Vera Drink with Lemon Juice. *Jurnal Agroindustri Halal*. 5(2): 132 – 140.
- Govindarajan, S., Babu, S. N., Vijayalakshmi, M. A., Manohar, P., & Noor, A. 2021. *Aloe vera* Carbohydrates Regulate Glucose Metabolism through Improved Glycogen Synthesis and Downregulation of Hepatic Gluconeogenesis in Diabetic Rats. *Journal of Ethnopharmacology*, 281. 4.
- Granito, M & A Ivarez, G. 2006. Lactic Acid Fermentation of Black Beans (*Phaseolus vulgaris*) Microbiological And Chemical Characterization. *Journal of the Science of Food and Agriculture*. 86:1164-1171
- Hastuti, L. I., & Retnaningrum, E. 2020. Kemampuan Fermentasi BAL dengan Substrat Susu Kacang Merah. *Bioeksperimen*, 6(2) : 118-120.
- Hayati, L. N, Tyasningsih, W, Praja, R. N, Chusniati, S, Yunita, M.N, & Wibawati, P.A. 2019. Isolasi dan Identifikasi *Staphylococcus aureus* pada Susu Kambing Peranakan Etawah Penderita Mastitis

- Subklinis di Kelurahan Kalipuro, Banyuwangi. *Jurnal Medik Veteriner*, 2(2) : 76-82.
- Haynes, W.C. 1951. *Pseudomonas aeruginosa*- Its Characterication and Identification. *Journal of General Microbiology*. 5 (5) : 939-950
- Herlambang, D., Rif'ah, H.I., & Kusnadi, J. 2018. Aktivitas Antibakteri Caspian Sea Soyghurt (Kajian Proporsi Penambahan Sukrosa dan Susu Skim serta Jenis Kedelai). *JFLS*, 2 (1) : 29-44.
- Herlina, N, Afiati, A, Cahyo, A.D, Herdiyani, P.D, Qurotunnada, & Tappa, B. 2015. Isolasi dan Identifikasi *Staphylococcus aureus* dari Susu Mastitis Subklinis di Tasikmalaya, Jawa Barat. Pros Sem Nas Masy Biodiv Indon, 1 (3) : 413-417.
- Huang, D.B, Mohanty, A, Dupont, H.L, Okhuysen, P.C, & T, Chiang. 2006. A Review of an Emerging Enteric Pathogen Enteroaggregative *Escherichia coli*. *J. Med-Microbiol*, 55 : 1303-1311.
- Indu, M.N., Hatha, A.A.M., Abirosh, C., Harsha, U., & Vivekanandan, G. 2006. Antimicrobial activity of some of the south-Indian spices against serotypes of *Escherichia coli*, *Salmonella*, *Listeria monocytogenes* and *Aeromonas hydrophila*. *Brazilian Journal of Microbiology*. 37 :153-158.
- Jang, H., Hur, G., Sadowsky, M.J., Byappanahalli, M.N., Yan, T., & Ishii, T. J. 2017. Environmental *Escherichia coli*: Ecology and Public Health implications—A Review. *Journal Applied Microbiology*, 123 : 570-571.
- Kartika, I.R. 2011. Studi Pendahuluan Pembuatan Minimum Susu Fermentasi Yoghurt Berbahan Dasar Biji Durian dan Analisis Kimianya. *Jurnal riset sains dan kimia terapan*. 2 (1) : 94
- Kesika, P., Thangaleela, S., Sivamaruthi, B. S., Bharathi, M., & Chaiyasut, C. 2022. Fermented Foods and Their Role in Respiratory Health: A Mini-Review. *Fermentation*, 8: 1-5.
- Krigger, N.J. 2002 dalam Walker, J.M. *The Protein Protocols Handbook 2nd ed.* New Jersey: Human Press. 809
- Kumar, R Santhosh. 2016. Biodegradation of Dairy Wastewater using Bacterial Isolates. *International Journal Of Modern Trends In Engineering And Science*, 3. 133.
- Kusmardi. 2019. *LUNASIN : Protein pada Kedelai dan Hasil Riset Terkait Hambatan pada Perjalanan Kanker Kolon*. Jakarta : UI Publishing. 8-12.
- LaBauve, A.E. & Wargo, M.J. 2012. Growth and Laboratory Maintenance of *Pseudomonas aeruginosa*. *Current protocols in microbiology*. 1(25) :1-11
- Li, M., Yang, F., Lu, Y., & Huang, W. 2020. Identification of *Enterococcus faecalis* in a Patient With Urinary-Tract Infection Based on

- Metagenomic Next-Generation Sequencing: a case report. *BMC Infectious Diseases*. 20. 1-7
- Lowry, F.D. 1998. *Staphylococcus aureus* Infections. *New England Journal of Medicine*. 339(8) : 520-532
- Madigan, M.T., Martinko, J.M., & J. Parker. 2003. *Brock Biology of Microorganism 10th Ed.* New Jersn : Prentice Hall Pearson Education Inc
- Madigan, M.T., Martinko, J.M., Parker, J. 2005. *Brock Biology of Microorganism 11th Ed.* New Jersn : Prentice Hall Pearson Education Inc
- Madigan, M., Martinko, J., Stahl, D., & Clark, D. 2012. *Brock Biology of Microorganisms*. New York : Pearson. 87.
- Maida, S., & Lestari, K.A.P. 2019. Aktivitas Antibakteri Amoxicillin Terhadap Bakteri Gram Positif dan Bakteri Gram Negatif. *Jurnal Pijar MIPA*, 14 (3) : 189-191
- Mardiyarningsih, A & Aini, R. 2014. Pengembangan Potensi Ekstrak Daun Pandan (*Pandanus amaryllifolius* Roxb.) sebagai Agen Antibakteri. *Pharmacia*, 4(2): 185-192.
- Marhaeni, L. S. 2020. Potensi Lidah Buaya (*Aloe vera* (Linn)) sebagai Obat dan Sumber Pangan. *Agrisia*, 13 (1) : 32-34.
- Matejčeková, Z., Spodniaková, S., Dujmić, E., Liptáková, D., & Valík, L. 2019. Modelling Growth of *Lactobacillus plantarum* as a Function Of Temperature: Effects of Media. *Journal of Food and Nutrition Research*, 58 (2) : 125-134.
- Mayo, B., Aleksandrak-Piekarczyk, T., Fernandez, M., Kowalczyk, M., Lvarez-Martn, P., & Bardowski, J. 2010. Updates in the Metabolism of Lactic Acid Bacteria. *Biotechnology of Lactic Acid Bacteria*. 3-33.
- Mazumder, A.R., & Begum, A.2016. Soymilk as Source of Nutrient for Malnourished Population of Developing Country: A Review. *International Journal of Advanced Scientific and Technical Research*, 192-203.
- Mozzi, F; Raya, R & Vignolo, G. 2016. *Biotechnology of Lactic Acid Bacteria Novel Applications*. United Kingdom : John Willey dan Sons. 279.
- Mulaw G, Sisay Tessema T, Muleta D, & Tesfaye A. 2019. *In Vitro* Evaluation of Probiotic Properties of Lactic Acid Bacteria Isolated from some Traditionally Fermented Ethiopian Food Products. *Int J Microbiol*, 1-9
- Mulyani, S., Sunarko, K. M. F., & Setiani, B. E. 2021. Pengaruh Lama Fermentasi terhadap Total Asam, Total Bakteri Asam Laktat dan Warna Kefir Belimbing Manis (*Averrhoa carambola*). *Jurnal Ilmiah Sains*, 21(2): 113-119.
- Mustika, N.H., Putri, w. 2016. Pengaruh Penambahan Berbagai Jenis Susu

- Terhadap Karakteristik Soy Yoghurt. *Agointek*. 10 (2) :67
- Muthia, K.N.S., Sarjono, P.R., & Aminin, A.L.N. 2017. Aktivitas Antioksidan dan Antibakteri Produk Fermentasi Susu Kedelai dan Whey Tahu menggunakan Bakteri Asam Laktat Komersial. *Jurnal Kimia Sains dan Aplikasi*, 20 (1) : 9-12.
- Ng YS, Lee D-Y, Liu C-H, Tung C-Y, He S-T & Wang H-C. 2022. White Spot Syndrome Virus Triggers a Glycolytic Pathway in Shrimp Immune Cells (Hemocytes) to Benefit its Replication. *Front Immunol*, 3. 3-4.
- Nurdyansyah, F., dan Hasbullah, U.H.A. 2018. Optimasi Fermentasi Asam Laktat oleh *Lactobacillus casei* Pada Media Fermentasi yang Disubstitusi Tepung Kulit Pisang. Al-kauniyah. *Jurnal Biologi*, 11(1).64–71.
- Nurfuzianti, R., Lubis, N. & Cahyati, E. 2021. Review: Pengaruh Proses Fermentasi terhadap Kandungan Asam Laktat pada Makanan Fermentasi. *Parapemikir : Jurnal Ilmiah Farmasi*, 10 (2) : 3.
- Ogwuna, F.U., Obeta, N.A., Ejinkecnye, U.B., & Aliyu, S.A. 2018. Production and Quality evaluation of soymilk yoghurt. *Nigerian Journal of Nutritional Science*. 39(1):127-133
- Oliveira, M., & Serrano, I. 2015. *Frontiers in Antimicrobial Agents: The Challenging of Antibiotic Resistance in the Development of New Therapeutics*. Lisbon: Bentham Ebook. 238-241.
- Oviedo, M. J., Quester, K., Hirata, G. A., & Vazquez-Duhalt, R. 2019. Determination of Conjugated Protein on Nanoparticles by An Adaptation of The Coomassie Blue Dye Method. *MethodsX*. 2134–2140.
- Paramita, L., Suparthana, I. P., & Arihantana, I. H. 2017. Studi Potensi *Lactobacillus rhamnosus* A6 Hasil Isolasi dari Air Susu Ibu sebagai Starter dalam Pembuatan Yoghurt. *Media Ilmiah Teknologi Pangan*. 4 (2) : 103-112.
- Prasetyo, T.F., Isdiana, A.F., & Sujadi, H. Implementasi Alat Pendeteksi Kadar Air pada Bahan Pangan Berbasis Internet of Things. *SMARTICS*, 5 (2) : 81 – 96.
- Priyanto, A. & Hendrawati, T.Y. 2018. Pengaruh Kecepatan Sentrifugasi terhadap Karakteristik Ekstrak *Aloe chinensis* Baker. Seminar Nasional Sains dan Teknologi Fakultas Teknik Universitas Muhammadiyah Jakarta. 1-7.
- Purba, T., Ningsih, H., Purwaningsih, Junaedi, A.S., Gunawan, B., Junairiah, Firgiyanto, R., Arsi. 2021. Tanah dan Nutrisi Tanaman. Medan : Yayasan Kita Menulis. 45
- Purbaya, J.R. 2003. Mengenal dan Memanfaatkan Khasiat Aloe vera. Bandung: Pionerjaya. 21-165.
- Puspitadewi, R., Adirestuti, P., & Anggraeni, G. 2011. Aktivitas Metabolit Bakteri *Lactobacillus plantarum* Perannya dalam Menjaga Kesehatan Saluran Pencernaan. *Konferensi Nasional Sains dan*

Aplikasinya. 1-9.

- Qin, P., Wang, T., & Luo, Y. 2022. A Review on Plant-Based Proteins from Soybean: Health Benefits and Soy Product Development. *Journal of Agriculture and Food Research*. 7 : 2-6.
- Raharjo, D., Listyani, T.A., & Hanifah, R. 2022. Pemanfaatan Fermentasi Susu Kedelai sebagai Antidiabetes pada Tikus Putih Jantan. *Prosiding Seminar Informasi Kesehatan Nasional (SIKESNAS)*. 342-343
- Rahma. 2018. Efektivitas Lidah Buaya (Aloe vera) terhadap Konstipasi. *J. Agromedicine*. 5 (1) : 429
- Ribet, D., & Cossart, P. 2015. How Bacterial Pathogens Colonize Their Hosts and Invade Deeper Tissues. *Microbes and Infection*, 17(3):173-183.
- Rizal, S., Erna, M., Nurainy, F., & Tambunan, A. R. 2016. Karakteristik Probiotik Minuman Fermentasi Laktat Sari Buah Nanas dengan Variasi Jenis Bakteri Asam Laktat. *Jurnal Kimia Terapan Indonesia*, 18(1): 63-71.
- Santosa, E.A & Retnaningrum, E. 2020. Karakterisasi Fenotipik dan Aktivitas Antimikrobia Bakteri Asam Laktat dari Limbah Produksi Tempe. *Journal Sains Dasar*. 9 (1) : 2-9
- Septianti, E., Dewayani, W., & Syamsuri, R. 2020. The Effect Of Starter Combination and Types of Milk Against Physicochemical Characteristics of Cow Milk Yoghurt. *Canrea Journal : Food Technology, Nutritions, and Culinary*. 3 (2) : 104
- Servin, A. L. 2004. Antagonistic Activities of Lactobacilli and Bifidobacteria Against Microbial Pathogens. *FEMS microbiology reviews*. 28(4): 405-440.
- Sharma, R., Garg, P., Kumar, P., Bhatia, S.K., & Kulshrestha, S. 2020. Microbial Fermentation and its Role in Quality Improvement Of Fermented Foods. *Fermentation*. 6 : 3-20
- Silalahi, M. 2018. *Pandanus amaryllifolius* Roxb. (Pemanfaatan dan Potensinya sebagai Pengawet Makanan) . *Jurnal Pro-Life*.(5):3. 629
- Silalahi, M. 2021. Pemanfaatan Lidah Buaya (*Aloe vera*) sebagai Anti Mikroba dan Anti Diabetes Mellitus. *EKSAKTA : Jurnal Penelitian dan Pembelajaran MIPA*.1-9.
- Small, P., Blankenhorn, D., Welty, D., Zinser, E & Slonczewski, J.L. 1994. *Acid and Base Resistance in Escherichia coli and Shigella Fleneri : Role of RpS and Growth PH*. *Journal of Bacteriologi*. 176 (6) :1729-1737
- Stuart CH, Schwartz SA, Beeson TJ, & Owatz CB. 2006. *Enterococcus faecalis*: Its Role in Root Canal Treatment Failure and Current Concepts In Retreatment. *J Endod*. 32(2):93-98.
- Succi, M., Panella, G., Tremonte, P., Tipaldi, L., Coppola, R., Lorizzo, M., Lombardi, S.J., & Sorrentino, E. 2017. Sub- Optimal pH Preadaptation Improves the Survival of *Lactobacillus plantarum*

- Strains and the Malic Acid Consumption in Wine-Like Medium. *Frontiers in Microbiology*. 8. 1-10.
- Sulistiani. 2017. Senyawa Antibakteri yang Diproduksi oleh *Lactobacillus plantarum* dan Aplikasinya untuk Pengawetan Bahan Ikan. *Jurnal Biologi Indonesia*. 13(2) : 238-239.
- Sumarno & Hartono. 1983. Kedelai dan Cara Bercocok Tanamnya. Bogor : Buletin Teknik. 53
- Sunarlim, R., Setyanto, H., & Masniari, P. 2007. Pengaruh Kombinasi Starter Bakteri *Lactobacillus bulgaricus*, *Streptococcus thermophilus* dan *Lactobacillus plantarum* terhadap Sifat Mutu Susu Fermentasi. Makalah disampaikan pada Seminar Nasional Teknologi Peternakan dan Veteriner 2007
- Surono, I.A., Sudibyo, & P. Wasposito. 2016. *Pengantar Keamanan Pangan untuk Industri Pangan*. Yogyakarta: Deepublish Publisher. 56-63.
- Suryati, N., Bahar., Elizabeth., & Ilmiawati. 2017. Uji Efektivitas Antibakteri Ekstrak *Aloe vera* terhadap Pertumbuhan *Escherichia coli* secara In Vitro. *Jurnal Kesehatan Danales*. 6 (3) : 518-522.
- Susanti, R & Hidayat, E. 2016. Profil Protein Susu dan Produk Olahannya. *Jurnal MIPA*. 39 (2) : 98-106.
- Teleky, B.E., Martau, G.A., & Vodnar, D.C. 2020. Physicochemical Effects of *Lactobacillus plantarum* and *Lactobacillus casei* Cocultures on Soy-Wheat Flour Dough Fermentation. *Foods*. 9 : 1-3.
- Tuaputty, H. 2022. Yeast Concentration, pH, and Fermentation Time on the Production and Concentration Of Bioethanol Made From *Sargassum Crassifolium* As A Renewable Energy Source. *Journal Biology Science & Education*. 9 (2) : 55-56.
- Uju, E., Ugwuona, F., Obeta, N & S.A., Aliyu. 2019. Production And Quality Evaluation Of Soy Milk Yoghurt. *Nigerian Journal of Nutritional Sciences*. 39 (1) : 127-134.
- Wahyudi, M. 2006. Proses Pembuatan dan Analisis Mutu Yoghurt. *Buletin Teknik Pertanian*. 11 (1) : 12-16
- Wang, Y., Wu, J., Lv, M., Shao, Z., Hungwe, M., Wang, J., Bai, X., Xie, J., Wang, Y., & Geng, W. 2021. Metabolism Characteristics of Lactic Acid Bacteria and The Expanding Applications in Food Industry. *Frontiers in Bioengineering and Biotechnology*. 9. 1-14.
- Wardani, N.A.K., Andini, Indriani, P.T., & Sarinastiti, D.I. 2017. Enzim A-Amilase Inhibitor pada Ekstrak Air Kacang Merah (*Phaseolus vulgaris* L.) untuk Penanggulangan Diabetes Melitus. *Jurnal Ilmu Pangan dan Hasil Pertanian*. 1 (2) : 54-55.
- Widowati, S & Misgiyarta. 2004. Efektifitas Bakteri Asam Laktat (BAL) dalam pembuatan produk fermentasi berbasis protein susu nabati. Prosiding Seminar Hasil Penelitian Rintisan dan Bioteknologi Tanaman. Balai Penelitian Bioteknologi dan Sumberdaya

Genetik Pertanian.

- Widyastuti, E.S., Thohan, I, dan Yudantara, P.A. 2006. Pengaruh tingkat penambahan gelatin sebagai bahan pengental dan lama penyimpanan dalam refrigerator ditinjau dari kadar protein, kadar lemak dan tekstur yoghurt. *Jurnal Ilmu dan Teknologi Hasil Ternak*. 1(1) : 45051
- Wisti, A., Yusmarini, & Rahmayuni. 2014. Aktivitas Antimikroba *Lactobacillus plantarum* 1 yang Diisolasi dari Susu Kedelai Terfermentasi Spontan. *Jom Faperta*, 1 (2) : 2-9.
- Zakaria, Y. 2009. Pengaruh jenis susu dan persentase starter yang berbeda terhadap kualitas kefir. *Jurnal Agraper*. 9(1): 26-30
- Zanini, L., Zaltron, A., Turato, E, Zamboni, R., & Sada, C. 2022. Opto-Microfluidic Integration of The Bradford Protein Assay Lithium Niobate Lab-On-A-Chip. *Sensors*, 22 (1144) : 1-15.