DAFTAR PUSTAKA

A'inurrofiqin, M., Rahayu, E. S., Suroto, D. A., Utami, T., & Mayangsari, Y. (2022). Safety assessment of the indigenous probiotic strain Lactiplantibacillus plantarum subsp. plantarum Kita-3 using Sprague–Dawley rats as a model. *AIMS Microbiology*, *8*(4), 403–421. https://doi.org/10.3934/microbiol.2022028

Acharya, V. V., & Chaudhuri, P. (2021). Modalities of protein denaturation and nature of denaturants. *International Journal of Pharmaceutical Sciences Review and Research*, *69*(2), 19–24. https://doi.org/10.47583/ijpsrr.2021.v69i02.002

Adler, P., Bolten, C. J., Dohnt, K., Hansen, C. E., & Wittman, C. (2013). Core fluxome and metafluxome of lactic acid bacteria under simulated cocoa pulp fermentation conditions. *Applied and Environmental Microbiology*, *79*(18), 5670–5681. https://doi.org/10.1128/AEM.01483-13

Alwi, A. N. S., Rahayu, E. S., Utami, T., Yanti, R., & Suroto, D. A. (2023). Formulation of fruit-based probiotic drink from snake fruit (Salacca zalacca) and Lactiplantibacillus plantarum subsp. plantarum Dad-13. *Current Research in Nutrition and Food Science*, *11*(1), 351–359.

Arbaiyah. (2011). *Sifat Organoleptik Es Krim dengan Penambahan Lada Hitam (Piper nigrum Linn)*.

Aroua, M., Ben Haj Koubaier, H., Bouacida, S., Ben Saïd, S., Mahouachi, M., & Salimei, E. (2023). Chemical, physicochemical, microbiological, bioactive, and sensory characteristics of cow and donkey milk kefir during storage. *Beverages*, *9*(1), 1–12. https://doi.org/10.3390/beverages9010002

Astawan, M., Wresdiyati, T., Suliantari, Arief, I. I., & Septiawan, R. (2012). Production of synbiotic yogurt-like using indigenous lactic acid bacteria as functional food. *Media Peternakan*, *35*(1), 9–14. https://doi.org/10.5398/medpet.2012.35.1.9

Behjati, S., & Tarpey, P. S. (2013). What is next generation sequencing? *Archives of Disease in Childhood: Education and Practice Edition*, *98*(6), 236–238. https://doi.org/10.1136/archdischild-2013-304340

Bergmaier, D., Champagne, C. P., & Lacroix, C. (2003). Exopolysaccharide production during batch cultures with free and immobilized Lactobacillus rhamnosus RW-9595M. *Journal of Applied Microbiology*, *95*(5), 1049–1057. https://doi.org/10.1046/j.1365-2672.2003.02084.x

Bhattacharya, I., Yan, S., Yadav, J. S. S., Tyagi, R. D., & Surampalli, R. Y. (2013). Saccharomyces unisporus: Biotechnological Potential and Present Status.

Comprehensive Reviews in Food Science and Food Safety, *12*(4), 353–363. https://doi.org/10.1111/1541-4337.12016

Cai, Y., Sounderrajan, A., & Serventi, L. (2020). Water Kefir: A Review of its Microbiological Profile, Antioxidant Potential and Sensory Quality. *Acta Scientifci Nutritional Health*, *4*(6), 10–17. https://doi.org/10.31080/asnh.2020.04.0706

Carbonetto, B., Nidelet, T., Guezenec, S., Perez, M., Segond, D., & Sicard, D. (2020). Interactions between Kazachstania humilis yeast species and lactic acid bacteria in Sourdough. *Microorganisms*, *8*(2), 1–20. https://doi.org/10.3390/microorganisms8020240

CODEX 243-2003 Standard for Fermented Milks (Issue 21). (2018). CODEX ALIMENTARIUS.

Diosma, G., Romanin, D. E., Rey-Burusco, M. F., Londero, A., & Garrote, G. L. (2014). Yeasts from kefir grains: Isolation, identification, and probiotic characterization. *World Journal of Microbiology and Biotechnology*, *30*(1), 43–53. https://doi.org/10.1007/s11274-013-1419-9

Dobson, A., O'Sullivan, O., Cotter, P. D., Ross, P., & Hill, C. (2011). High-throughput sequence-based analysis of the bacterial composition of kefir and an associated kefir grain. *FEMS Microbiology Letters*, *320*(1), 56–62. https://doi.org/10.1111/j.1574-6968.2011.02290.x

Dong, X., Shu, G., Kang, J., Zhang, Q., Ma, L., Chen, L., Zhang, M., Chen, H., & Wan, H. (2022). Microbial diversity of six commercially available kefir grains. *Acta Universitatis Cibiniensis Series E : FOOD TECHNOLOGY*, *XXVI*(2), 287–302. https://doi.org/10.4324/9781003232490-9

FAO/WHO. (2001). *Expert Consultation Report on Evaluation of Health and Nutritional Properties of Probiotics in Food Including Powder Milk with Live Lactic Acid Bacteria*. https://doi.org/10.1201/9781420009613.ch16

Farag, M. A., Jomaa, S. A., Aida, A. E.-W. E.-S., & Hesham, R. (2020). The many faces of kefir fermented dairy products: Quality characteristics flavour chemistry, nutritional value, health benefits, and safety. *Nutrients*, *12*, 1–23. www.mdpi.com/journal.nutrients

Farag, M. A., Jomaa, S. A., El-wahed, A. A., & El-seedi, H. R. (2020). The many faces of kefir fermented dairy products: Quality characteristics, flavour chemistry, nutritional value, health benefits, and safety. *Nutrients*, *12*, 1–23. https://doi.org/10.3390/nu12020346

Fardiaz, S. (1993). *Analisis Mikrobiologi Pangan*. PT. Raja Grafindo Persada.

Farnworth, E. (2008). *Handbook of fermented functional food* (2nd ed.). CRC Press.

Fenster, K., Freeburg, B., Hollard, C., Wong, C., Laursen, R. R., & Ouwehand, A. C. (2019). The production and delivery of probiotics: A review of a practical approach. *Microorganisms*, *7*(3), 1–17. https://doi.org/10.3390/microorganisms7030083

Fijan, S. (2014). Microorganisms with claimed probiotic properties: An overview of recent literature. *International Journal of Environmental Research and Public Health*, *11*, 4745–4767. https://doi.org/10.3390/ijerph110504745

Gao, J., Gu, F., Abdella, N. H., Ruan, H., & He, G. (2012). Investigation on culturable microflora in Tibetan Kefir Grains from different areas of China. *Journal of Food Science*, *77*(8), 425–433. https://doi.org/10.1111/j.1750-3841.2012.02805.x

Garofalo, C., Osimani, A., Milanović, V., Aquilanti, L., De Filippis, F., Stellato, G., Di Mauro, S., Turchetti, B., Buzzini, P., Ercolini, D., & Clementi, F. (2015). Bacteria and yeast microbiota in milk kefir grains from different Italian regions. *Food Microbiology*, *49*(1), 123–133. https://doi.org/10.1016/j.fm.2015.01.017

Granato, D., Branco, G. F., Cruz, A. G., Faria, J. de A. F., & Shah, N. P. (2010). Probiotic dairy products as functional foods. *Comprehensive Reviews in Food Science and Food Safety*, *9*(5), 455–470. https://doi.org/10.1111/j.1541-4337.2010.00120.x

Grønnevik, H., Falstad, M., & Narvhus, J. A. (2011). Microbiological and chemical properties of Norwegian kefir during storage. *International Dairy Journal*, *21*(9), 601–606. https://doi.org/10.1016/j.idairyj.2011.01.001

Guzel-Seydim, Z. B., Gökırmaklı, Ç., & Greene, A. K. (2021). A comparison of milk kefir and water kefir: Physical, chemical, microbiological and functional properties. *Trends in Food Science and Technology*, *113*(March), 42–53. https://doi.org/10.1016/j.tifs.2021.04.041

Güzel-Seydim, Z. B., Seydim, A. C., Greene, A. K., & Bodine, A. B. (2000). Determination of Organic Acids and Volatile Flavor Substances in Kefir during Fermentation. *Journal of Food Composition and Analysis*, *13*(1), 35–43. https://doi.org/10.1006/jfca.1999.0842

Hanum, Z., Yurliasni, & Dzarnisa. (2021). *Teknologi Pengolahan Susu* (A. Fahrina (Ed.)). Syiah Kuala University Press. https://books.google.co.id/books?hl=en&lr=&id=5ZNfEAAAQBAJ&oi=fnd&pg=PP1&dq=Proses+fermentasi+pada+kefir+dilakukan+pada+suhu+20-25ºC+selama+24+jam+dengan+pH+4&ots=9EJuyoAOAD&sig=i5mP7yikUH9OytXc9wM6HerfOxw&redir_esc=y#v=onepage&q&f=false

Hayek, S. A., & Ibrahim, S. A. (2013). Current limitations and challenges with

lactic acid bacteria: a review. *Food and Nutrition Sciences*, *4*, 73–87.

Hidayat, I. R., Kusrahayu, & Mulyani, S. (2013). Total lactic acid bacteria, pH value and organoleptic properties of drink yoghurt from cow milk containing mango extract. *Animal Agriculture Journal*, *2*(1), 160–167.

Jannah, S. R., Rahayu, E. S., Yanti, R., Suroto, D. A., & Wikandari, R. (2022). Study of Viability, Storage Stability, and Shelf Life of Probiotic Instant Coffee Lactiplantibacillus plantarum Subsp. plantarum Dad-13 in Vacuum and Nonvacuum Packaging at Different Storage Temperatures. *International Journal of Food Science*, *2022*. https://doi.org/10.1155/2022/1663772

Jood, I., Hoff, J. W., & Setati, M. E. (2017). Evaluating fermentation characteristics of Kazachstania spp. and their potential influence on wine quality. *World Journal of Microbiology and Biotechnology*, *33*(7), 1–11. https://doi.org/10.1007/s11274-017-2299-1

Kalamaki, M. S., & Angelidis, A. S. (2020). High-throughput, sequence-based analysis of the microbiota of Greek kefir grains from two geographic regions. *Food Technology and Biotechnology*, *58*(2), 138–146. https://doi.org/10.17113/FTB.58.02.20.6581

Kondybayev, A., Achir, N., Mestres, C., Collombel, I., Strub, C., Grabulos, J., Akhmetsadykov, N., Aubakirova, A., Kamidinkyzy, U., Ghanmi, W., & Konuspayeva, G. (2023). Growth kinetics of Kazachstania unispora and its interaction with lactic acid bacteria during Qymyz production. *Fermentation*, *9*(2), 1–18. https://doi.org/10.3390/fermentation9020101

Korsak, N., Taminiau, B., Leclercq, M., Nezer, C., Crevecoeur, S., Ferauche, C., Detry, E., Delcenserie, V., & Daube, G. (2015). Short communication: Evaluation of the microbiota of kefir samples using metagenetic analysis targeting the 16S and 26S ribosomal DNA fragments. *Journal of Dairy Science*, *98*(6), 3684–3689. https://doi.org/10.3168/jds.2014-9065

Kumar, M. R., Yeap, S. K., Mohamad, N. E., Abdullah, J. O., Masarudin, M. J., Khalid, M., Leow, A. T. C., & Alitheen, N. B. (2021). Metagenomic and phytochemical analyses of kefir water and its subchronic toxicity study in BALB/c mice. *BMC Complementary Medicine and Therapies*, *21*(1), 1–15. https://doi.org/10.1186/s12906-021-03358-3

Lang, F., Wen, J., Wu, Z., Pan, D., & Wang, L. (2022). Evaluation of probiotic yoghurt by the mixed culture with Lactobacillus plantarum A3. *Food Science and Human Wellness*, *11*(2), 323–331. https://doi.org/10.1016/j.fshw.2021.11.006

Lara-flores, M. (2011). The use of probiotic in aquaculture : an overview. *International Research Journal of Microbiology (IRJM)*, *2*(12), 471–478.

http://www.interesjournals.org/IRJM

Larosa, C. P., Balthazar, C. F., Guimarães, J. T., Rocha, R. S., Silva, R., Pimentel, T. C., Granato, D., Duarte, M. C. K. H., Silva, M. C., Freitas, M. Q., Cruz, A. G., & Esmerino, E. A. (2021). Sheep milk kefir sweetened with different sugars: Sensory acceptance and consumer emotion profiling. *Journal of Dairy Science*, *104*(1), 295–300. https://doi.org/10.3168/jds.2020-18702

Lins, A. de C., & Leao, M. H. M. R. (2002). Removal of skim milk lactose by fermentation using ree and immobilized Kluyveromyces marxianus cells. *World Journal of Microbiology and Biotechnology*, *18*, 187–192.

Lopitz-Otsoa, F., Rementeria, A., Elguezabal, N., & Garaizar, J. (2006). Kefir: A symbiotic yeasts-bacteria community with alleged healthy capabilities. *Revista Iberoamericana de Micologia*, *23*(2), 67–74. https://doi.org/10.1016/s1130-1406(06)70016-x

Luwidharto, J. C. N., Rahayu, E. S., Suroto, D. A., Wikandari, R., Ulfah, A., & Utami, T. (2022). Effects of Spirulina platensis addition on growth of Lactobacillus plantarum Dad 13 and Streptococcus thermophilus Dad 11 in fermented milk and physicochemical characteristics of the product. *Applied Food Biotechnology*, *9*(3), 205–216. https://doi.org/10.22037/afb.v9i3.37013

Markowiak, P., & Ślizewska, K. (2018). The role of probiotics, prebiotics and synbiotics in animal nutrition. *Gut Pathogens*, *10*(1), 1–20. https://doi.org/10.1186/s13099-018-0250-0

Marya, D. T., Nurliyani, Widodo, W., & Sunarti. (2017). Characterization and antioxidant activity of fermented milk produced with a starter combination. *Pakistan Journal of Nutrition*, *16*(6), 451–456. https://doi.org/10.3923/pjn.2017.451.456

Meidistria, T. R., Sembiring, L., Rahayu, E. S., Haedar, N., & Dwyana, Z. (2020). Survival of Lactobacillus plantarum dad 13 in probiotic cheese making. *IOP Conference Series: Earth and Environmental Science*, *575*(1). https://doi.org/10.1088/1755-1315/575/1/012020

Mitra, S., & Ghosh, B. C. (2020). Quality characteristics of kefir as a carrier for probiotic Lactobacillus rhamnosus GG. *International Journal of Dairy Technology*, *73*(2), 384–391. https://doi.org/10.1111/1471-0307.12664

Nalbantoglu, U., Cakar, A., Dogan, H., Abaci, N., Ustek, D., Sayood, K., & Can, H. (2014). Metagenomic analysis of the microbial community in kefir grains. *Food Microbiology*, *41*, 42–51. https://doi.org/10.1016/j.fm.2014.01.014

Ngatirah, Harmayani, E., Rahayu, E. S., & Utami, T. (2000). Seleksi Bakteri Asam Laktat sebagai Agensia Probiotik yang Berpotensi Menurunkan Kolesterol. In

Seminar Nasional Industri Pangan (pp. 63–70).

Nikitina, E., Petrova, T., Vafina, A., Ezhkova, A., Yahia, M. N., & Kayumov, A. (2022). Textural and functional properties of skimmed and whole milk fermented by novel Lactiplantibacillus plantarum AG10 strain isolated from silage. *Fermentation*, *8*(6), 1–15. https://doi.org/10.3390/fermentation8060290

Pamungkaningtyas, F. H., Mariyatun, M., Kamil, R. Z., Setyawan, R. H., Hasan, P. N., Wiryohanjoyo, D. V., Nurfiani, S., Zulaichah, E., Utami, I. S., Utami, T., & Rahayu, E. S. (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), 1–10. https://doi.org/10.22146/ifnp.31010

Pogacic, T., Sinko, S., Zamberlin, S., & Samarzzija, D. (2013). Microbiota of kefir grains | Mikrobni sastav kefirnih zrna. *Mljekarstvo*, *63*(1), 3–14.

Rahayu, E. S. (2003). Lactic Acid Bacteria in Fermented Food of Indonesian Origin. In *Agritech* (Vol. 23, Issue 2, pp. 75–84).

Rahayu, E. S., Cahyanto, M. N., Sarwoko, M.-A., Haryono, P., Windiarti, L., Sutriyanto, J., Kandarina, I., Nurfiani, S., Zulaichah, E., & Utami, T. (2016). Effects of consumption of fermented milk containing indigenous probiotic lactobacillus plantarum dad-13 on the fecal microbiota of healthy indonesian volunteers. *International Journal of Probiotics and Prebiotics*, *11*(2), 91–98. www.newcenturyhealthpublishers.com

Rahayu, E. S., Rusdan, I. H., Athennia, A., Kamil, R. Z., Pramesi, P. C., 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. *American Journal of Pharmacology and Toxicology*, *14*(1), 38–47. https://doi.org/10.3844/ajptsp.2019.38.47

Rahayu, E. S., Yogeswara, A., Mariyatun, Windiarti, L., Utami, T., & Watanabe, K. (2016). Molecular characteristics of indigenous probiotic strains from Indonesia. *International Journal of Probiotics and Prebiotics*, *11*(2), 109–116.

Rohmah, F., & Estiasih, T. (2018). Perubahan Karakteristik Kefir Selama Penyimpanan : Kajian Pustaka. *Jurnal Pangan Dan Agroindustri*, *6*(3), 30–36. https://doi.org/10.21776/ub.jpa.2018.006.03.4

Shokryazdan, P., Faseleh Jahromi, M., Liang, J. B., & Ho, Y. W. (2017). Probiotics: From Isolation to Application. *Journal of the American College of Nutrition*, *36*(8), 666–676. https://doi.org/10.1080/07315724.2017.1337529

Simova, E., Beshkova, D., Angelov, A., Hristozova, T., Frengova, G., & Spasov,

Z. (2002). Lactic acid bacteria and yeasts in kefir grains and kefir made from them. *Journal of Industrial Microbiology & Biotechnology*, *28*(1), 1–6. https://doi.org/10.1038/sj.jim.7000186

Śliżewska, K., & Chlebicz-Wójcik, A. (2020). Growth kinetics of probiotic lactobacillus strains in the alternative, cost-efficient semi-solid fermentation medium. *Biology*, *9*(12), 1–13. https://doi.org/10.3390/biology9120423

Soni, R., Jain, N. K., Shah, V., Soni, J., Suthar, D., & Gohel, P. (2020). Development of probiotic yogurt: effect of strain combination on nutritional, rheological, organoleptic and probiotic properties. *Journal of Food Science and Technology*, *57*(6), 2038–2050. https://doi.org/10.1007/s13197-020-04238-3

Struyf, N., Laurent, J., Verspreet, J., Verstrepen, K. J., & Courtin, C. M. (2017). Saccharomyces cerevisiae and kluyveromyces marxianus cocultures allow reduction of fermentable oligo-, Di-, and monosaccharides and polyols levels in whole wheat bread. *Journal of Agricultural and Food Chemistry*, *65*(39), 8704–8713. https://doi.org/10.1021/acs.jafc.7b02793

Suharto, E. L. S., Arief, I. I., & Taufik, E. (2016). Quality and antioxidant activity of yogurt supplemented with roselle during cold storage. *Media Peternakan*, *39*(2), 82–89. https://doi.org/10.5398/medpet.2016.39.2.82

Swanson, K. S., Gibson, G. R., Hutkins, R., Reimer, R. A., Reid, G., Verbeke, K., Scott, K. P., Holscher, H. D., Azad, M. B., Delzenne, N. M., & Sanders, M. E. (2020). The International Scientific Association for Probiotics and Prebiotics (ISAPP) consensus statement on the definition and scope of synbiotics. *Nature Reviews Gastroenterology and Hepatology*, *17*(11), 687–701. https://doi.org/10.1038/s41575-020-0344-2

Tasma, I. M. (2016). Pemanfaatan Teknologi Sekuensing Genom Untuk Mempercepat Program Pemuliaan Tanaman. *Jurnal Penelitian Dan Pengembangan Pertanian*, *34*(4), 159. https://doi.org/10.21082/jp3.v34n4.2015.p159-168

Terpou, A., & Mantzourani, I. (2019). *Vinegars Made with Kefir. In Advances in Vinegar Production* (E. Bekatorou, A. (Ed.); 1st ed). CRC Press.

Teshale, A., Tomasello, G., Morshed, M., Arif Khan, M., & Mort az, E. (2017). Bacterial Probiotics their Importances and Limitations: A Review Probiot ics: Insight s on Probiot ic Effect s and Next Generat ion T herapy t o Combat Inflammat ory Bowe… Probiot ics in t he Management of Lung Diseases Bacterial Probiotics their Importan. *J Nutr Health Sci*, *4*(2), 202. www.annexpublishers.com

Tian, L., Huang, X., Zhang, C., Chen, D., Gu, R., Wa, Y., Peng, K., Zong, L., &

Chen, X. (2021). Enhancement of the antibacterial properties of kefir by adding lactobacillus fermentum grx08. *Journal of Food Protection*, *84*(8), 1463–1471. https://doi.org/10.4315/JFP-21-113

Tologana, R. D., Wikandari, R., Rahayu, E. S., Suroto, D. A., & Utami, T. (2023). Correlation between the chemical, microbiological and sensory characteristics of cream cheese using a mixed and single probiotic culture. *Journal of Food Science and Technology*, *60*(1), 181–189. https://doi.org/10.1007/s13197-022-05603-0

Trawiński, T. (2009). Odwracanie macierzy o wybranych strukturach przy pomocy macierzy blokowych. *Przeglad Elektrotechniczny*, *85*(6), 98–101.

Utami, T., Harmayani, E., & Rahayu, E. S. (2016). Survival of Lactobacillus plantarum Dad 13 during Spray Drying and Its Application for Yoghurt Fermentation. *International Research Journal of Biological Sciences*, *5*(2), 16–22.

Vardjan, T., Mohar Lorbeg, P., Rogelj, I., & Čanžek Majhenič, A. (2013). Characterization and stability of lactobacilli and yeast microbiota in kefir grains. *Journal of Dairy Science*, *96*(5), 2729–2736. https://doi.org/10.3168/jds.2012-5829

Walsh, A. M., Crispie, F., Kilcawley, K., O'Sullivan, O., O'Sullivan, M. G., Claesson, M. J., & Cotter, P. D. (2016). Microbial succession and flavor production in the fermented dairy beverage kefir. *MSystems*, *1*(5), 1–16. https://doi.org/10.1128/msystems.00052-16

Wya Saraswati, P., Nocianitri, K. A., & Hapsari Arihantana, N. M. I. (2021). Pola Pertumbuhan Lactobacillus sp. F213 Selama Fermentasi Pada Sari Buah Terung Belanda (Solanum betaceum Cav.). *Jurnal Ilmu Dan Teknologi Pangan (ITEPA)*, *10*(4), 621. https://doi.org/10.24843/itepa.2021.v10.i04.p08

Yang, Z., Zhang, L., Zhao, S., Luo, N., & Deng, Q. (2020). Comparison study of static and alternating magnetic field treatments on the quality preservation effect of cherry tomato at low temperature. *Journal of Food Process Engineering*, *43*(9), 1–10. https://doi.org/10.1111/jfpe.13453

Yousefvand, A., Huang, X., Zarei, M., & Saris, P. E. J. (2022). Lacticaseibacillus rhamnosus GG Survival and Quality Parameters in Kefir Produced from Kefir Grains and Natural Kefir Starter Culture. *Foods*, *11*(4). https://doi.org/10.3390/foods11040523

Yusriyah, N. H., & Agustini, R. (2014). The Effect of Fermentation and Concentration of Kefir Grains. *UNESA Journal of Chemistry*, *3*(2), 53–57.

Zamberi, N. R., Mohamad, N. E., Yeap, S. K., Ky, H., Beh, B. K., Liew, W. C.,

Tan, S. W., Ho, W. Y., Boo, S. Y., Chua, Y. H., & Alitheen, N. B. (2016). 16S Metagenomic microbial composition analysis of kefir grain using MEGAN and BaseSpace. *Food Biotechnology*, *30*(3), 219–230. https://doi.org/10.1080/08905436.2016.1200987

Zhang, L., Chen, F. X., Zeng, Z., Xu, M., Sun, F., Yang, L., Bi, X., Lin, Y., Gao, Y. J., Hao, H. X., Yi, W., Li, M., & Xie, Y. (2021). Advances in Metagenomics and Its Application in Environmental Microorganisms. *Frontiers in Microbiology*, *12*(December), 1–15. https://doi.org/10.3389/fmicb.2021.766364

Zhou, N., Semumu, T., & Gamero, A. (2021). Non-conventional yeasts as alternatives in modern baking for improved performance and aroma enhancement. *Fermentation*, *7*(3), 1–16. https://doi.org/10.3390/fermentation7030102