

DAFTAR PUSTAKA

- Abiola, T., O. A. Akinyode., and K.D. Sholademi. 2018. The effect of processing on the nutritional and anti-nutritional factors in the raw, roasted and fermented jackfruit. *EC Nutrition*, 13(9), 632–638.
- Abou-Donia, S.A., I. A. Atia., A. A. Khattab., and E. L. Shenawi. 1991. Formulation Of Dried Cereal Fermented Milks With Prolonged Storage Life. *Egyptian J Dairy Sci*. 19 : 283 – 299.
- Ahmed, S., M. Khairunnesa., M. U. Habiba., M. R. Islam., S. A. M. Hoque., and M. D. M. Rahman. 2020. Feasibility of Using Jackfruit Seed Powder as a Substitute of Skimmed Milk Powder for Making Traditional Yoghurt. *Journal Bangladesh Agril Univ*. 18 (3) : 636 – 642.
- Adeola AA, Ohziua ER 2018. Physical, Chemical, and Sensory Properties of Biscuits Prepared From Flour Blends of Unripe Cooking Banana, Pigeon Pea, and Sweet Potato. *Food Sci Nutr*. 6 : 532-540.
- Afoaka, E.O., J. Quao., J. Takrama., A.S. Budu., and F. K Saalia. 2013. Chemical Composition and Physical Quality Characteristics of Ghanaian Cocoa Beans As Affected by Pulp Pre-Conditioning and Fermentation. *J. Food Sci Technol*. 50 (6) : 1097 – 1105.
- Ali, K., M. H. Mehmood., M.A. Iqbal., T. Masud., M. Qazalbash., S. Saleem., M. R. Tariq., W. Safdar., M.A. Nasir., M. T. Saeed., A. Muhammad., and M. N. Sheas. 2019. Isolation And Characterization Of Exopolysaccharide-Producing Strains Of *Lactobacillus Bulgaricus* From Curd. *Food Science and Nutrition*, 7, 1207–1213.
- Andriani, R.d., P.P. Rahayu., and M.W. Apriliyani. 2020. The Effect of Probiotic in Milk Fermentation Towards Decreasing Cholesterol Levels: In Vivo Studies. *Jurnal Ilmu dan Teknologi Hasil Ternak*. 15 (1) : 2338 – 1620.
- Alqahtani, N. K., A. A. Darwish., R. K. El-Menawy., T. M. Alnemr., and E. Aly. 2021. Textural and Organoleptic Attributes and Antioxidant Activity of Goat Milk Yoghurt with Added Oat Flour. *International Journal of Food Properties*. 24 (1) : 433-455.
- Association of Official Analytical Chemists (AOAC) (1990). Official methods of analysis. 15th Edn., Washington DC.
- Association of Official Analytical Chemist (AOAC). 1995. Official Methods of Analysis Chemist 1A. AOAC Inc. Washington
- Association of Official Analytical Chemists (AOAC) (1996). Official methods of analysis. 18th edn. AOAC International, Arlington, VA

- Association of Official Analytical Chemists (AOAC) (2005). Official methods of analysis. Food composition, additives and natural contaminants. Aldric, RC 15th edn. Association of Official Analytical Chemists Inc. USA.
- Astuti, F. K., and Y. A. Tribudi. 2017. Penambahan Pati Biji Nangka (*Artocarpus heterophyllus* lank) Terhadap Kualitas Kimia Bakso Ayam. *Jurnal Teknologi Pertanian* 8 (2) : 33 - 40.
- Ayub, A., F. N. Adinsyah., A. T. S. Putri., P. D. Fitriani., R. Martasuri., and T. Haniastuti. 2018. Effect Of Jackfruit Seed Fortification On High Calcium Milk On Bone Collagen Density. *Majalah Kedokteran Gigi Indonesia*. 4 (2) : 82 – 89.
- Azeez, S.O., O. Lasekan., S. Jinap., and R. Sulaiman. Physico-chemical Properties, Amino Acid Profile and Antinutritional Factors in Seeds of Three Malaysian Gown Jackfruit Cultivars. *Journal of Food, Agriculture & Environment*. 13 (2) : 58-62.
- Banwart, G. J. 1981. Basic Food Microbiology. Agridget Ed. Westport : AVI Publishing Company, Inc.
- Bhat, M.A and A. Bhat. 2013. Study on Physico-Chemical Characteristics of Pumpkin Blended Cake. *Jpurnal of Food Processing & Technology*. 4 (9) : 262. DOI : : 10.4172/2157-7110.1000262.
- Bhaskara, D. N. A., L. P. T. Darmayanti., and I. P. Suprathana. 2021. Characteristics Changes of Traditional Food Pesan Tlengis During Room Temperature Storage. *Jurnal Ilmu dan Teknologi Pangan*. 10 (3) : 448 – 458.
- Bourne, M. C. 2002. Food Texture and Viscosity : Concept and Measurement (2nd ed). New York. Academic Press.
- Cairano, M.D., M. C. Caruso., F. Galagano., F. Favati., N. Ekere., and F. T. Magaia. 2021. *European Food and Technology*. 247 : 707 – 718.
- Carlson, J. L., J. M. Erickson., J. M. Hess., T. J. Gould., and J. L. Slavin. Prebiotic Dietary Fiber and Gut Health: Comparing the in Vitro Fermentations of Beta-Glucan, Inulin and Xylooligosaccharide. *Nurients*. 9(1361) : 1-17.
- Carneiro, J.D.S., R.M. Nogueira., M. A. Martins., D. M. D. S. Valladao., and E. M. Pires. 2018. The Oven-Drying Method For Determination of Water Content in Brazil Nut. *Biosci J*. 34 (3) : 595-602.
- Chandan. 2006. Chapter 1 History and Consumption Trends. In: *Manufacturing Yogurt and Fermented Milks*. USA: Blackwell Publishing.
- Chedid, M., S. T. Tawk., A. Chalak., S. Karam., and S. K. Hamadeh. 2018. The Lebanese Kishk: A Traditional Dairy Product in a Changing Local Food System. *Journal of Food Research*. 7(5), 16-24.

- Chowdhury, A. R., Bhattacharryya, A. K., and Chattopadhyay. 2012. Study on functional properties of raw and blended jackfruit seed flour (a non-conventional source) for food application. *J Nat Prod Resour* 3: 347-353.
- Dahlan, H. A., and N. A. Sani. 2017. The Interaction Effect of Mixing Starter Cultures on Homemade Natural Yogurt's pH and Viscosity. *International Journal of Food Studies*. 6 : 152-158.
- Darwish, S. M., and A. M. Darwish. 2017. Preparation and Evaluation of Oats – Kishk Flakes as A New Product. *World Journal of Dairy & Food Sciences* 12 (1): 19-24.
- Deeth, H. 2017. Optimum Thermal Processing for Extended Shelf-Life (ESL) Milk. *Foods*. 6 (102) : 1-21. DOI : 10.3390/foods6110102.
- Defelice. 2007. DSHEA Versus NREA (The Nutraceutical Research and Education Act) and the Three Nutraceutical Objectives. *The Foundation for Innovation of Science in Medicine*.
- Dinoto, A.M., T. M. Sakamoto., F. Fukiya., S. Watanabe., and J. Ito. 2006. Dynamics of Bifidobacterium Species in Human Feces during Raffinose Administration Monitored by Fluorescence In Situ Hybridization-Flow Cytometry. *Appl. Environ. Microbiol.* 72 : 7739–7747. Doi: 10.1128/AEM.01777-06.
- Dong, J. I., M. Yang., Y. Y. Zhu., R. I. Shen., and K. Y. Zhang. 2020. Comparative Study Of Thermal Processing On The Physicochemical Properties And Prebiotic Effects Of The Oat B-Glucan By In Vitro Human Fecal Microbiota Fermentation. *Food Research International*. 138 : 1-9.
- Duary, R.J., Rajput, Y.S., Batish, V.K. and Grover, S. 2011. Assessing the adhesion of putative indigenous probiotic lactobacilli to human colonic epithelial cells. *Indian J. Med. Res.*, 134, 664-671.
- Dwivendi, S., K. Sahrawat., N. Puppala., and R. Ortiz. 2014. Plant Prebiotics and Human Health: Biotechnology to Breed Prebiotic-rich Nutritious Food Crops. *Electronic Journal of Biotechnology* 17 :238 – 245.
- Ejifor, E., J. Beleya., and Onyenorah. 2014. The Effect of Processing Methods on The Functional and Compositional Properties of Jackfruit Seed Flour. *International Journal of Nutrition and Food Sciences*. 3 (3) : 166 – 173.
- Ertop, M. H., Z. G. Cerit., and R. Atasory. 2019. Evaluation of Physicochemical, Nutritional and Sensory Properties of the Wet Tarhana. *Food Science and Quality Management*. 83 : 61 – 69.

- Estancia, K., and Widodo. 2019. Identification of Conjugated Linoleic Acid in Milk Fermented by Probiotics Originating in The Gastrointestinal Tract. *Buletin Of Animal Science*.43 (2) : 147-150. Doi:10.21059/buletinpeternak.v43i2.17325.
- Esteban-Ipac, T. L. 2018. Probiotics As Treatment For Food Allergies Among Pediatric Patients: A Meta-Analysis. *World Allergy Organization Journal*. 11(25) : 1-13. Doi:<https://doi.org/10.1186/s40413-018-0204-5>.
- Fardiaz, S. 1993. Analisis Mikrobiologi Pangan PT Radja Grafindo Persada. Jakarta.
- Fatmawati, U., F. I. Prasetyo, M. Supia, and A. N. Utami. 2013. Karakteristik Yogurt yang Terbuat dari Berbagai Jenis Susu dengan Penambahan Kultur Campuran. *BIODUKASI* 6 (2): 1-9. Doi : <https://doi.org/10.20961/bioedukasi-uns.v6i2.2644>
- Farnworth. 2008. Handbook of Fermented Functional Foods. UK: Taylor dan Francis.
- Feng, X., V. K. Ng., M. M. Krajnik., and H. Yang. 2017. Effects of Fish Gelatin and Tea Polyphenol Coating on the Spoilage and Degradation of Myofibril in Fish Fillet During Cold Storage. *Food Bioprocess Technol* 10 : 89 – 102.
- Feranandez, P. D., N. Corzo., A. Olano., S. H. Hernandez., and F. J. Mareno. 2019. Effect of Selected Prebiotics on The growth of Lactic Acid Bacteria and Physicochemical Properties of Yoghurts. *International Dairy Journal*. 89 : 75 – 77.
- Ferwezz, H., M.A. Mohran., A. A. Tammam., H. Ismail., and A.A. Farag. 2021. Increasing of Nutritional and Added Values of Functional Kishk by Replacing Burghul with Broken Seeds of Faba Bean (*Vicia Faba*, L.) as Innovative Dairy Product. *New Balley Journal of Agricultural Science*. 1 (2) : 76 – 88.
- Fontana, L., M. B. Brito., J. P. Diaz., S. M. Quezada., and A. Gil. 2013. Sources, Isolation, Characterisation And Evaluation Of Probiotics. *British Journal of Nutrition*. 109: 835-850.
- Francavilla, R., E. Lionetti., S. Castellaneta., F. Ciruzzi., F. Indrio., A. Masciale., C. Fontana., M. M. La Rosa., L. Cavallo. and A. Francavilla. 2012. Randomised Clinical Trial: *Lactobacillus reuteri* DSM 17938 VS Placebo In Children With Acute Diarrhoea - A Double-Blind Study. *Juornal Probiotics Health*. 36 : 363-369.
- Fuller, R. 1989. Probiotics in man and animals. *J. Appl. Bacteriol.*, 66, 365-378R.
- Fuso, A., E. Bancalari., V. Castellone., A. Caligiani., M. Gatti., and B. Bottari. 2023. Feeding Lactic Acid Bacteria with Different Sugars: Effect on Exopolysaccharides (EPS) Production and Their Molecular Characteristics. *Foods*. 12 : 1-15.

- Gadallah, M. G. E., and M. F. Y. Hassan. 2019. Quality Properties Of Kishk (A Dried Fermented Cereal-Milk Mixture) Prepared From Different Raw Materials. *Journal Of The Saudi Society of Agricultural Sciences*. 18 : 95-101. Doi:<http://dx.doi.org/10.1016/j.jssas.2017.02.003>.
- Gallo, M., F. Nigro., F. Passannanti., D. Salameh., P. Schiattarella., A. Budelli., R. Nigro. 2019. Lactic Fermentation of Cereal Flour: Feasibility Tests on Rice, Oat and Wheat. *Applied Food Biotechnology*. 6 (3) : 165-173.
- Gänzle, M., Follador, R. (2012). Metabolism of oligosaccharides and starch in lactobacilli: a review. *Frontiers in Microbiology* 3, 340.
- Gibson. 1998. Regulatory Effects Of Bifidobacteria On The Growth Of Other Colonic Bacteria. *J.Appl. Bacteriol*. 77 : 412-420.
- Gonzales, I. F., G. R. Serrano., L. G. Ruiz. M. G., Garibay., and A. C. Guerrero. 2019. Prebiotic Effect of Commercial Saccharides on Probiotic Bacteria Isolated From Commercial Products. *Food Science and Technology*. 39 (3) ; 747 – 753.
- Hachem, M. A., S. Larsen., F. Fredslund., and A. Majumder. 2012. Raffinose Family Oligosaccharide Recognition, Molecular Architecture and Diversity of GH36 α -galactosidase. *Biocatalysis and Biotransformation* : 1-10
- Hajj, E., H. Dib., R. Yaacoub., O. Mohyedin., M. Al-Amin., and Z. Mcheik. 2019. Effect Of Modified Manufacturing Procedure On The Overall Quality Attributes And Safety Of Kishk. *Lebanese Science Journal*. 20(2) : 216-229. DOI: 10.22453/LSJ-020.2.215-229.
- Hartati, A. I., Y. B. Pramono., and A. M. Legowo. Lactose and Reduction Sugar Concentrations, pH and The Sourness of Date Flavored Yogurt Drink as Probiotic Beverage. *Journal of Applied Food Technology*. 1 (1) : 1 – 3.
- Hendarto, D. R., A. P. Handayani., E. Esterelita., and Y. A. Handoko. 2019. Mekanisme Biokimiawi Dan Optimalisasi *Lactobacillus bulgaricus* dan *Streptococcus thermophilus* Dalam Pengolahan Yoghurt Yang Berkualitas. *Jurnal Sains Dasar* 8(1) : 13-19.
- Hrmawati, A. H., Aryati., and Isnaeni. 2020. Inhibitory Activity of Probiotic Milk Against *Escherichia coli* ATCC 6538 and *Staphylococcus aureus* ATCC 8739. *Berkala Ilmiah Kimia Farmasi*. 7 (1) : 14-16.
- Hindawi. 2017. Microbiological Characteristics Of Trachanas, A Traditional Fermented Dairy Product From Cyprus. *Journal Of Food Quality* : 1-6.
- Hossain, M. T. 2014. Development And Quality Evaluation Of Bread Supplemented With Jackfruit Seed Flour. *International Journal of Nutrition and Food Sciences*, 3(5). 484. <http://dx.doi.org/10.11648/j.ijnfs.20140305.28>.

- Hutkins, R.W. and Nannen, N.L. 1993. pH Homeostasis in Lactic Acid Bacteria. *J Dairy Sci.*, 76: 2354-2365.
- Ibonoglu. 1999. The Effect Of Different Ingredients on The Fermentation Activity in Tarhana. *Food Chem.* 64 : 103-106.
- Ismail, H. A., and A. M. Rayan. 2022. Preparation and Evaluation of Quinoa-Kishk As a Novel Functional Fermented Dairy Product. *J Food Sci Technol.* 59 (3) : 1063 – 1074.
- Kasangana, P. B., S. Bhatta., and T. Stevanovic. 2020. Effect of Pre-Extraction on Composition of Residual Liquor Obtained from Catalytic Organosolv Pulping of Sugar Maple Bark. *Sustain.* 1 (2) : 1 – 11. DOI : 10.3390/suschem1010002.
- Khalid, A. M., and H. A. Dirar. 2019. Optimum Incubation Temperature For Plate Count of Milk and Water. 2019. *Journal of Academia and Industrial Research.* 7 (10) : 133-136.
- Kim, E., S. Y. Lee., Y. S. Gwak., H. J. Kim., I. S. Kim., H. S. Kwak., and H. Y. Kim. 2023. Comparative Evaluation of Culture Media For Quantification of Lactic Acid Bacteria in Various Dairy Products. *Microbiology and Biotechnology Letters.* 5 (1) : 10-17.
- Kumar, S., B. Kumar., R. Chourradi., M. Bhatia., H. M. Rashmi., P. V. Behare., and N. Tyagi. 2022. 4 : 275 – 289.
- Kusumawati, N., T. E. W. Widyastuti., and I. Kuswardani. 2016. The Ability of Alginate Matrix Containing Isomalt as an Encapsulated Agent to Protect *Lactobacillus acidophilus* FNCC 0051 During Storage. *International Food Research Journal* 23 (4) : 1747-1752.
- Jasmine, A., and R. H. Iyer. 2019. Knowledge, Attitude, Practice and Barriers For Self-Care Among Type 2 Diabetes Mellitus Patients in Rural Tamil Nadu. *Indian Journal of Probiotic Health Research & Development.* 10 (9) : 1-6.
- Jayus., D. Setiawan., and Giyarto. 2016. Physical and Chemical Characteristics of Jackfruit (*Artocarpus heterophyllus* Lamk.) Seeds Flour Produced Under Fermentation Process by *Lactobacillus plantarum*. *ELSEVIER.* 9 : 342-347.
- Johnson, C. R., J. G. F. Combs., and P. Thavaajah. 2013. Lentil (*Lens culinaris* L.): A prebiotic-rich whole food legume. *Food Research International.* 51 (1) : 107-113.
- Karyantina, M., and L. Kurniawati. 2016. Substitusi Tepung Biji Nangka (*Artocarpus heterophyllus*) dengan Variasi Perlakuan Pendahuluan pada Pembuatan Cookies. *BIOMEDIKA.* 9 (2) : 62-69.

- Kumari, A., K. Monika., and T., C. Bhella. 2016. Probiotic Attributes Of Indigenous *Lactobacillus* Spp. Isolated From Traditional Fermented Foods And Beverages Of North-Western Himalayas Using In Vitro Screening And Principal Component Analysis. *Journal of Food Science and Technology*, 53(5), 2463e2475. DOI: <http://dx.doi.org/10.1007/s13197-016-2231-y>.
- Labuza, T. P., and D. Riboh. 1982. Shelf Life Dating Of Foods. Di dalam Arpah. Penetapan Kadaluwarsa Pangan. Bogor: Departemen Ilmu dan Teknologi Pangan Institut Pertanian Bogor.
- Litwinek, B. W. D., H. Gambus., and A. Nowotna. 2013. Rheological Properties of Pastes and Gels Prepared From Wheat and Oat Flours in Water Solutions of Strach Hydrolzates. *The. J. Microbiol Biotechnol Food Sci* : 1383 – 1845.
- Lumbantobing, E., S. Tanardi., and A. B. N. Putra. 2019. Development of Vegan Ice Cream from Jackfruit (*Artocarpus Heterophyllus*) Seed-based Milk. *ASEAN Food Conference*. 66 – 72.
- Magala, M., Z. Kohajdova., and J. Karovicova. 2013. Preparation of Lactic Acid Bacteria Fermented Wheat-Yoghurt Mixtures. *Acta Sci. Pol., Technol. Aliment.* 12 (3) : 295 – 302.
- Mantzouridou, F., A. Karousioti., and V. Kiosseoglou. 2013. Formulation Optimization Of A Potentially Prebiotic Low-In-Oil Oat-Based Salad Dressng To Improve *Lactobacillus Paracasei* Subsp. *Paracasei* Survival And Physicochemical Characteristics. *Food Science and Technology*. 53 : 560-568.
- Maryati, Y., L. Nuraida., and R. D. Hariyadi. 2016. Kajian Isolat Bakteri Asam Laktat Dalam Menurunkan Kolesterol Secara In Vitro Dengan Keberadaan Oligosakarida. *AGRITech* 36 (2) : 196-205.
- Mashak, Z., H. Sodagari., B. Mashak., and S. Niknafs. 2014. Chemical and Microbial Properties of Two Iranian Traditional Fermented Cereal-Dairy Based Foods: Kashk-E Zard and Tarkhineh. *International Journal Of Biosciences*. 4 (12) : 124-133.
- Maskey, B., S. Subedi., and N. K. Shrestha. 2020. Effect of Incorporation of Jackfruit (*Artocarpus Heterophyllus*) Seed Flour on the Quality of Cookies. DOI: <https://doi.org/10.3126/dristikon.v10i1.34541>
- Mashumbusi, D. G. 2015. Production and Characterization of Jackfruit Jam. [Master of Science in Food Science Thesis], Sokoine University of Agriculture, Morogoro, Tanzania.
- Masum, A. K. M., J. Chandrapala., T. Huppertz., B. Adhikari., and B. Zisu. 2020. Influence of Drying Temperatures And Storage Parameters on The Physicochemical

Properties of Spray-Dried Infant Milk Formula Powders. *International Dairy Journal*. 105 : 1-9.

Mazzoli, R., F. Bosco., I. Mizrahi., E. A. Bayer., and E. Passione. 2014. Towards Lactic Acid Bacteria-Based Biorefineries. *Biotechnology Advances*. 32(7) : 1216–1236. Doi:10.1016/j.biotechadv.2014.07.005

Misra, S., D. Mohanty., and S. Mohapatra. 2019. Applications Of Probiotics As A Functional Ingredient In Food And Gut Health. *Journal of Food and Nutrition Research* 7(3), 213-223. Doi:10.12691/jfnr-7-3-6

Mitchel. 2021. Placebo-controlled Trial of the Probiotic *Lactobacillus rhamnosus*. *Journal Probiotic Health*, 9(2), 1-2.

Moreno, F. J., and M. L. Sanz. 2014. Food oligosaccharides: production, analysis and bioactivity. John Wiley & Sons.

Mohammad, S. S. F., M. Said., A. Munaim., S. Muhammad., and W. M. A., Silauiman. 2019. Proximate Composition, Minerals Contents, Functional Properties of Mastura Variety Jackfruit (*Artocarpus Heterophyllus*) Seeds and Lethal Effects of Its Crude Extract on Zebrafish (*Danio Rerio*) Embryos. *Food Research*. 3 (5) : 546 – 555.

Mukhtar, H., S. Yaqub., and I. U. Haq. 2020. Production of probiotic Mozzarella cheese by incorporating locally isolated *Lactobacillus acidophilus*. *Annals of Microbiology* ; 70:56. DOI : <https://doi.org/10.1186/s13213-020-01592-7>.

Muljawan. R. E., and W. R. Pradana. 2016. Produk Inovasi Kue dari Limbah Biji Nangka Sebagai Upaya Diversifikasi Pangan dan Menambah Penghasilan Keluarga. *Jurnal Akses Pengabdian Indonesia*. 1 (1) : 73 – 80.

Nahais. (2021). Strategy of Probiotics to Improve Overall Human Health. *Journal of Probiotics and Health*, 9(6).

Nassar, K. S., S. M. Shamisa., and I. A. Attia. 2016. Improvement of The Nutritional Value of A Cereal Fermented Milk: 2-Dried Kishk Like. *Journal of Food Processing & Technology*. 7 (11) : 1-7.

Nikkah. 2014. Yogurt the Most Natural and Healthy Probiotic: History Reveals. *Journal of Probiotics & Health*. 2(2), 1-2. Doi:10.4172/2329-8901.1000e110.

Noronha, H., A. Silva., Z. Dai., P. Galluski., A. D. Rombala., S. Delrot., and H. Geros. 2018. A Molecular Perspective On Starch Metabolism In Woody Tissues. *Planta*, 248 (3), 559–568. DOI : <https://doi.org/10.1007/s00425-018-2954-2>.

- Nurliyani., Indratiningsih., and Y. Rahmayanti. 2013. Kualitas Kishk yang Dibuat dari Campuran Yoghurt dan Tepung Sagu (*Metroxylon sp*). Prosiding Seminar Nasional PATPI 2013
- O'Connor, T. d. 1995. Kishk—A Dried Fermented Milk/Cereal Mixture. *International Dairy Journal*. 5(2), 109-128. Doi: <https://doi.org/10.1016/0958-6946>.
- Oliveira, A., A. M. C. Alexadre., M. Coelho., C. Lopes., D. P. F. Almeida., and M. Pitando. Incorporation Of Strawberries Preparation In Yoghurt: Impact On Phytochemicals And Milk Proteins Elsevier. 171. 209-223. DOI : <http://dx.doi.org/10.1016/j.foodchem.2014.08.107>.
- Ortakci, F., J. R. Broadbent., C. J. Oberg., and D. J. McMahon. 2014. Growth and Gas Production of A Novel Obligatory Heterofermentative Cheddar Cheese Nonstarter Lactobacilli Species on Ribose And Galactos. *J. Dairy Science*. 98 : 3645 – 3654.
- Otieno, D.O. 2011. Biology of Prokaryotic Probiotics, In *Probiotics, Microbiology Monographs* (M.T. Liong, ed.) pp. 1-25. Springer-Verlag. Berlin.
- Ozcan, T., D. S. Horne. And J. A. Lucey. 2015. Yogurt Made Fom Milk Heated at Different pH Values. *J. Dairy Science*. 98 : 6749 – 6758.
- Ozyurt, V. H., and S. Otles. 2014. Properties of Probiotics and Encapsulated Probiotics in Food. *Acta. Sci., Technol. Aliment*. 13 (4) : 413-424.
- Paramita, O. 2012. Kajian Proses Pembuatan Tepung Buah Mangga (*Mangifera indica* L) Varietas Arumanis dengan Suhu Perendaman yang Berbeda. *Jurnal Bahan Alam Terbarukan*. 1 (1) : 32-42.
- Pathak, M., and D. Martirosyan. 2012. Optimization of an effective growth medium for culturing probiotic bacteria for applications in strict vegetarian food products. *Funct Food Health Dis* 2: 369-378. DOI: 10.31989/ffhd.v2i10.75.
- Pescuma, M., B. G. Gomez., T. P. Corona., F. Font., Y. Madrid., and F. Mozzi. 2017. Food Prospects of Selenium Enriched-*Lactobacillus acidophilus* CRL 636 and *Lactobacillus reuteri* CRL 1101. *Journal of Functional Foods*. 35 : 466 – 473.
- Prabhakar, H., W. L. Keer., C. V. Bock., and F. Kong. 2022. Effect of Relative Humidity, Storage Days, and Packaging on Pecan Kernel Texture: Analyses and Modeling. *Journal of Texture Studies*. 54 : 115 -126.
- Prado, S. D. R. F., G. F., Harazono, Y., Shiga, T. M., A. Raz, A., J. P. Fabi, 2017. Ripening-Induced Chemical Modifications Of Papaya Pectin Inhibit Cancer Cell Proliferation. *Scientific Reports*, 7(1) : 1–17. <https://doi.org/10.1038/s41598-017-16709-3>.

- Razik, M. M.A., M. F. Y. Hasan., and M. G. E. Gadallah. 2016. Implementation of HACCP Plan for the Production of Egyptian Kishk (A Traditional Fermented Cereal-Milk Mixture). *Food and Nutrition Sciences*. 7 : 1262 – 1275.
- Rhman, S. R., M. Z. Alam., and S. Mukta. 2016. Studies On Yogurt Production Using *Lactobacillus bulgaricus* And *Streptococcus thermophilus* Isolated From Market Yogurt. *J. Sylhet Agril. Univ.* 3(2):307-313
- Ranasinghe, R. A. S. N., S. D. T. Maduwanthi., and R. A. U. J. Marapana. 2019. Nutritional and Health Benefits of Jackfruit (*Artocarpus heterophyllus* Lam). *International Journal of Food Science*. <https://doi.org/10.1155/2019/4327183>.
- Risna, Y. K., S. Harimurti., Wihandoyo., and Widodo. 2022. Screening For Probiotic of Lactic Acid Bacteria Isolated From The Digestive Tract of Native Aceh Duck (*Anas platyrhynchos*). *BIODIVERSITAS*. 21.7. 3001-3007. DOI : 10.13057/biodiv/d210717
- Rodriguez, I. S. T., L. E. A. Quintana., P. A. Suarez., M. A. R. Cabrera., and A. G. Lagunes. 2021. Physicochemical Properties, Antioxidant Capacity, Prebiotic Activity and Anticancer Potential in Human Cells of Jackfruit (*Artocarpus heterophyllus*) Seed Flour. *Molecules*. 26 : 1- 22.
- Saad, N., C. Delattre., M. Urdaci., J. M. Schmitter., and P. Bressollier. 2013. An Overview of the Last Advances in Probiotic and Prebiotic Field. *Food Science and Technology*. 50 : 1-16.
- Saenab, A., B. Laconi., Y. Retnani., and M. S. Ma'sud. 2010. Evaluasi Kualitas Pelet Ransum Komplit Yang Mengandung Produk Samping Udang. *Jurnal Ilmu Ternak dan Veteriner* 13(1) : 31-39.
- Salameh, C., E. Tabet., C. Hosri., S. D. Banon., and J. Scher. 2019. Innovation In Small Ruminants' Dairy Products In Lebanon: An Alternative Drying Technique For Kishk, A Traditional Fermented Milk. *Options Méditerranéennes*, A, no, 19.
- Salman, K. H., E. A. Mahmoud., and A. A. A. Alla. 2020. Preparing Untraditional Kishk Formula with Purslane as Natural Source of Bioactive Compounds. *Journal of Food and Diary Sciences*. 11 (11) : 299-305.
- Setiarto, R. H. B., N. Widhyastuti., and D. R. Kurnia. Optimal Concentration Of Prebiotic Raffinose To Increase Viability Of *Lactobacillus acidophilus*, *Lactobacillus bulgaricus*, *Streptococcus thermophilus*. *Carpathian Journal Of Food Science And Technology*. 13 (3) : 147 – 157.
- Shi, L. H., K. Balakhrisnan., N. I. M. Ismail., and O. S. Yin. 2016. Beneficial Properties of Probiotics. *Tropical Life Sciences Research*. 27(2) : 73-90.

- Shibl, A. D. 2015. Role Of Probiotics In Health Improvement, Infection Control And Disease Treatment And Management. Saudi Pharmaceutical Journal. 23. 107-114.
- Singh, N., and A. M. Kayastha. 2013. A Novel Application Of Cicer A-Galactosidase In Reduction Of Raffinose Family Oligosaccharides In Soybean Flour. Journal of Plant Biochemistry and Biotechnology, 22 (3) : 353-356.
- Sofyan, A., A. Y. Ikhsani., E. Purwani., L. E. N. Hasanah., and F. Febriyadin. 2022. The Effect of Suweg (*Amorphophallus paeoniifolius*) Flour and Incubation Temperature on Characteristics of Yogurt with The Addition of Bifidobacterium Bifidum As Probiotic. Elsevier. 63 : 5507 – 5512.
- Solihin., Muhtarudin., and R. Sutrisna. 2015. Pengaruh Lama Penyimpanan Terhadap Kadar Air Kualitas Fisik Dan Sebaran Jamur Wafer Limbah Sayuran Dan Umbi-Umbian. Jurnal Ilmiah Peternakan Terpadu. 3 (2) : 48 -54.
- Soltani, M., and N. Guzeke. 2013. The Production and Quality Properties of Liquid Kashks. GIDA (1) : 1-7.
- Suwannaphan, S. 2022. Quality Evaluation of Non-Fat Goat Milk Yogurt Supplemented with Purple Sweet Potato Flour. International of Food Research. 29 (6) : 1419 – 1428.
- Tamime, A. Y., and R. K. Robinson. 1985. Yoghurt : Science and Technology. Oxford; New York: Pergamon.
- Tamime, A. Y., N. I. Margaret., Barclay., N. David. 2000. Effect of Processing Conditions and Raw Materials on the Properties of Kishk 1. Compositional and Microbiological Qualities. Lebensm.-Wiss. u.-Technol. 33 : 444. 451.
- United States Department of Agriculture – USDA. Natural Resources Conservation Service – NRCS. 2016. The PLANTS Database. Greensboro: National Plant Data Team.
- Vasile, A., N. Corcionivoschi., and G. Bahrim. 2016. The Prebiotic And Protective Effects Of Buckwheat Flour And Oat Bran On Lactobacillus Acidophilus. Fascicle VI – Food Technology. 40 (2) : 40-50.
- Wafaa, K. B., and S. A. E. Ghani. 2017. Comparison of Amino Acids and Fatty Acids Profiles of Egyptian Kishk: Dried Wheat Based Fermented Milk Mixture as Functional Food. American Journal Of Technology. 12(1) : 43-50. Doi:10.3923/ajft.2017.43.50.
- Wang, L., M. Pan., D. Li., Y. Yin., T. Jiang., S. Fang., G. Wang., J. Zhao., and W. Chen. 2017. Metagenomic Insights Into The Effects Of Oligosaccharides On The Microbial Composition Of Cecal Contents In Constipated Mice. Journal of Functional Foods. 38. 486-496. DOI : <https://doi.org/10.1016/j.jff.2017.09.045>.

- Weerathilake. 2014. The Evolution, Processing, Varieties And Health Benefits Of Yogurt. International Journal of Scientific and Research Publications. 4(4) : 1-11.
- Widodo., A. Y. Sukarno., P. A. Harsita., and A. Nurrochmad. 2019. Antidiabetic Effect of Milk Fermented Using Intestinal Probiotics. Nutrition and Food Science. DOI:101108/NFS-11-2018-0326.
- Widodo., N. S. Anindita., T. T. Taufiq., and T. D. Wahyuningsih. 2012. Identification of *Pediococcus* Strains Isolated from Feces of Indonesian Infants With in vitro Capability to Consume Prebiotic Inulin and to Adhere on Mucus. Indonesian Journal of Biotechnology. 17(2) : 132-143.
- Widodo., Indratiningsih., Nurliyani., E. Wahyuni., and T. T. Taufiq. 2016. Isolation and Identification of Goat Milk – Derived *Lactobacillus paracasei* M104 and *Pediococcus pentosaceus* M103 and Their Potential Use As Starter Culture For Fermentation. Journal of Microbiology, Biotechnology and Food Sciences. 5 (4) : 374-377. DOI : 10.15414/jmbfs.2016.5.5.374-377.
- Wihansah, R. R. S., I. I. Arief., and I. Batubara. 2016. Probiotic Yogurt Production with *Lactobacillus casei* and Prebiotics. Nutr Food Sci Jour. 4 : 48-53. Doi:<https://doi.org/10.5398/tasj.2018.41.3.191>.
- Wichienchot, S., M. Jatupornpipat., and R. A. Rastall. 2020. Oligosaccharides of pitaya (*Dragon fruit*) Flesh and Their Prebiotic Properties. Food Chemistry. 120 : 850 – 857.
- Xanthopoulos, V., Litopoulou-Tzanetaki, E . , and Tzanetakis, N . 2020 . Characterization of *Lactobacillus* isolates from infant faeces as dietary adjuncts. Food Microbiol., 17, 205-215.
- Yuherman, M. S., Ferawati., Jaswandi., H. Purwanto., E. Purwati. 2018. Nutrition Quality and Microbial Content of Buffalo, Cow and Goat Milk From West Sumatera. JITV. 23 (3) : 150-157.
- Yutono. 1973. Pedoman Praktikum Mikrobiologi Umum untuk Perguruan Tinggi. Dept Mikrobiologi. Fakultas Pertanian Universitas Gajah Mada. Yogyakarta.
- Zeid, A. 2016. Review of Egyptian Cereal-Based Fermented Product(Kishk) International Journal of Agriculture Innovations and Research,. 4(4) : 600-610.