UNIVERSITAS
GADJAH MADA
**FORMULASI KRIM PROBIOTIK Lactiplantibacilllus plantarum Dad-13 DENGAN JENIS GULA YANG BERBEDA
SEBAGAI FILLING BISKUIT TEPUNG IKAN GABUS (Channa striata)**
Jordan Maulana Maarif, Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.; Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.
Universitas Gadjah Mada, 2023 | Diunduh dari http://etd.repository.ugm.ac.id/

DAFTAR PUSTAKA

Abd El-Maksoud, A. M., Khairy, S. A., Sharada, H. M., Abdalla, M. S., & Ahmed, N. F. (2017). Evaluation of pro-inflammatory cytokines in nutritionally stunted Egyptian children. *Egyptian Pediatric Association Gazette*, *65*(3), 80–84. https://doi.org/10.1016/j.epag.2017.04.003

Abdul, A., Kumaji, S., & Duengo, F. K. (2018). Pengaruh Penambahan Susu Sapi Terhadap Kadar Asam Laktat Pada Pembuatan Yoghurt Jagung Manis Oleh Streptococcus thermophillus Dan Lactobacillus bulgaricus. Dalam *BIOMA : JURNAL BIOLOGI MAKASSAR* (Vol. 3, Nomor 2).

Abdul Razak, F., Baharuddin, B. A., Akbar, E. F. M., Norizan, A. H., Ibrahim, N. F., & Musa, M. Y. (2017). Alternative sweeteners influence the biomass of oral biofilm. *Archives of Oral Biology*, *80*, 180–184. https://doi.org/10.1016/j.archoralbio.2017.04.014

Adi, A. C., Kusharto, C., & Marliyati, S. A. (2022). The Effect of Probiotic Biscuit on Faecal Microbiota in Malnourished Children. *Sains Malaysiana*, *51*(12), 4185–4195. https://doi.org/10.17576/jsm-2022-5112-25

Aini, N. Q., & Wirawani, Y. (2013). Kontribusi MP-ASI Biskuit Substitusi Tepung Garut, Kedelai, Dan Ubi Jalar Kuning Terhadap Kecukupan Protein, Vitamin A, Kalsium, Dan Zink Pada Bayi. *Journal of Nutrition Collage*, *2*(4), 486–466.

Akpinar, A., Sobeli, C., Çetin, M. G., Zeytin, M., & Dilek, Z. (2021). Production of traditional milk jam with improved functional properties via probiotic and prebiotic. *Ege Üniversitesi Ziraat Fakültesi Dergisi*, *58*(3), 325–334. https://doi.org/10.20289/zfdergi.772761

Alhassan, M. W., Ojangba, T., & Amagloh, F. K. (2019). Development of Gluten-free Biscuit from Peanut-Pearl Millet Composite Flour. *American Journal of Food Science and Technology*, *7*(2), 40–44. https://doi.org/10.12691/ajfst-7-2-1

Arepally, D., Reddy, R. S., Goswami, T. K., & Coorey, R. (2022). A Review on Probiotic Microencapsulation and Recent Advances of their Application in Bakery Products. Dalam *Food and Bioprocess Technology* (Vol. 15, Nomor 8, hlm. 1677–1699). Springer. https://doi.org/10.1007/s11947-022-02796-2

Badan Standar Nasional. (2011). *Biskuit*. www.bsn.go.id

UNIVERSITAS
GADJAH MADA
**FORMULASI KRIM PROBIOTIK Lactiplantibacilllus plantarum Dad-13 DENGAN JENIS GULA YANG BERBEDA
SEBAGAI FILLING BISKUIT TEPUNG IKAN GABUS (Channa striata)**
Jordan Maulana Maarif, Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.; Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.
Universitas Gadjah Mada, 2023 | Diunduh dari http://etd.repository.ugm.ac.id/

Banin, M. M., Utami, T., Cahyanto, M. N., Widada, J., Rahayu, E. S., & Rahayu, E. S. (2019). Effects of Consumption of Probiotic Powder Containing Lactobacillus Plantarum Dad-13 on Fecal Bacterial Population in School-Age Children in Indonesia. *Article 1 INTERNATIONAL JOURNAL OF PROBIOTICS AND PREBIOTICS*, *1*, 1–8. www.newcenturyhealthpublishers.com

Basuki, S., Wulanjari, M. E., Sahara, D., & Anisa, A. (2021a). Performance and added value of brown sugar production in Rembang Regency. *IOP Conference Series: Earth and Environmental Science*, *807*(2). https://doi.org/10.1088/1755-1315/807/2/022071

Basuki, S., Wulanjari, M. E., Sahara, D., & Anisa, A. (2021b). Performance and added value of brown sugar production in Rembang Regency. *IOP Conference Series: Earth and Environmental Science*, *807*(2). https://doi.org/10.1088/1755-1315/807/2/022071

Beegum, P. P. S., Nair, J. P., Manikantan, M. R., Pandiselvam, R., Shill, S., Neenu, S., & Hebbar, K. B. (2022). Effect of coconut milk, tender coconut and coconut sugar on the physico-chemical and sensory attributes in ice cream. *Journal of Food Science and Technology*, *59*(7), 2605–2616. https://doi.org/10.1007/s13197-021-05279-y

BPOM. (2016). *Acuan Label Gizi*.

Bunde-Tsegba, C. M., Okeke, V., & Sengev, I. A. (2021). Effect of Soybean Addition on the Quality of Plantain-Based Biscuits. *Food Science and Nutrition Research*, *4*(1), 1–6.

Chandra, M. V., & Shamasundar, B. A. (2015). Texture profile analysis and functional properties of gelatin from the skin of three species of fresh water fish. *International Journal of Food Properties*, *18*(3), 572–584. https://doi.org/10.1080/10942912.2013.845787

Chowdhury, K., Khan, S., Karim, R., Obaid, M., & Hasan, G. M. M. A. (2012). Quality and Shelf-Life Evaluation of Packaged Biscuits Marketed in Bangladesh. Dalam *Bangladesh J. Sci. Ind. Res* (Vol. 47, Nomor 1). www.envis-icpe.com/icpefoodpackaging/pdfs/7_bakery.

Crosetto, P., Lacroix, A., Muller, L., & Ruffieux, B. (2019). Nutritional and economic impact of five alternative front-of-pack nutritional labels: experimental evidence. *European Review of Agricultural Economics*. https://doi.org/10.1093/erae/jbz037

UNIVERSITAS
GADJAH MADA
**FORMULASI KRIM PROBIOTIK Lactiplantibacilllus plantarum Dad-13 DENGAN JENIS GULA YANG BERBEDA
SEBAGAI FILLING BISKUIT TEPUNG IKAN GABUS (Channa striata)**
Jordan Maulana Maarif, Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.; Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.
Universitas Gadjah Mada, 2023 | Diunduh dari http://etd.repository.ugm.ac.id/

di Cairano, M., Galgano, F., Tolve, R., Caruso, M. C., & Condelli, N. (2018). Focus on Gluten Free Biscuits: Ingredients and Issues. Dalam *Trends in Food Science and Technology* (Vol. 81, hlm. 203–212). Elsevier Ltd. https://doi.org/10.1016/j.tifs.2018.09.006

Dinkçi, N., Akdeniz, V., & Akalin, A. S. (2019). Survival of probiotics in functional foods during shelf life. Dalam *Food Quality and Shelf Life* (hlm. 201–233). Elsevier. https://doi.org/10.1016/B978-0-12-817190-5.00006-9

Duraisam, R., Salelgn, K., & Berekete, A. K. (2017). Production of Beet Sugar and Bio-ethanol from Sugar beet and it Bagasse: A Review. *International Journal of Engineering Trends and Technology*, *43*(4), 222–233. https://doi.org/10.14445/22315381/ijett-v43p237

Dwi Gita, R. S., & Danuji, S. (2018). Studi Pembuatan Biskuit Fungsional dengan Substitusi Tepung Ikan Gabus dan Tepung Daun Kelor. *BIOEDUSAINS: Jurnal Pendidikan Biologi dan Sains*, *1*(2), 155–162. https://doi.org/10.31539/bioedusains.v1i2.323

Ezegbe, C. C., Onyeka, J. U., & Nkhata, S. G. (2023). Physicochemical, amino acid profile and sensory qualities of biscuit produced from a blend of wheat and velvet bean (Mucuna pruriens) flour. *Heliyon*, *9*(4). https://doi.org/10.1016/j.heliyon.2023.e15045

Farahbod, F. (2019). Experimental evaluation of forced circulation crystallizer performance in production of sugar crystals. *Journal of Food Process Engineering*, *42*(3). https://doi.org/10.1111/jfpe.13017

Fatmawati, & Mardiana. (2014). *Analisa Tepung Ikan Gabus Sebagai Sumber Protein* (Vol. 3, Nomor 1).

Fikri, B., Ridha, N. R., Putri, S. H., Salekede, S. B., Juliaty, A., Tanjung, C., & Massi, N. (2022). Effects of probiotics on immunity and iron homeostasis: A mini-review. Dalam *Clinical Nutrition ESPEN* (Vol. 49, hlm. 24–27). Elsevier Ltd. https://doi.org/10.1016/j.clnesp.2022.03.031

Grembecka, M. (2015). Sugar alcohols—their role in the modern world of sweeteners: a review. Dalam *European Food Research and Technology* (Vol. 241, Nomor 1). Springer Verlag. https://doi.org/10.1007/s00217-015-2437-7

Gupta, P., Gupta, N., Pawar, A. P., Birajdar, S. S., Natt, A. S., & Singh, H. P. (2013). Role of Sugar and Sugar Substitutes in Dental Caries: A Review. *ISRN Dentistry*, *2013*, 1–5. https://doi.org/10.1155/2013/519421

UNIVERSITAS
GADJAH MADA
**FORMULASI KRIM PROBIOTIK Lactiplantibacilllus plantarum Dad-13 DENGAN JENIS GULA YANG BERBEDA
SEBAGAI FILLING BISKUIT TEPUNG IKAN GABUS (Channa striata)**
Jordan Maulana Maarif, Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.; Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.
Universitas Gadjah Mada, 2023 | Diunduh dari http://etd.repository.ugm.ac.id/

Handayani, R., Juniar Hermanto, D., Lowena, A. G. L., Studi, P., & Pangan, T. (2022). *PENGARUH PENAMBAHAN TEPUNG KEDELAI KUNING SEBAGAI FAT REPLACER DALAM PEMBUATAN SPONGE CAKE [THE EFFECT OF ADDING YELLOW SOYBEAN FLOUR AS A FAT REPLACER IN THE PRODUCTION OF SPONGE CAKE]* (Vol. 6, Nomor 2).

Hariyadi, P. (2019). *Masa Simpan dan Batas Kedaluwarsa Produk Pangan*. PT Gramedia Pustaka Utama. https://www.google.co.id/books/edition/Masa_Simpan_dan_Batas_Kedaluwarsa_Produk/LVKZDwAAQBAJ?hl=en&gbpv=1

Haryani, K., Retnowati, S., Handayani, N. A., Dewi, W. M., & Pamularsih, S. A. (2022). Modifikasi Pati Sorgum menjadi Maltodekstrin secara Enzimatik Dengan Menggunakan Enzim Alfa Amilase dan Gluko Amilase. Dalam *Jurnal Teknologi Pangan* (Vol. 6, Nomor 1). www.ejournal-s1.undip.ac.id/index.php/tekpangan.

Haryanti, P., Wiseso Marseno, D., & Santoso, U. (2018). Effects of Different Weather Conditions and Addition of Mangosteen Peel Powder on Chemical Properties and Antioxidant Activity of Coconut Sap. *Agritech*, *38*(3), 295–303. https://doi.org/10.22146/agritech.20962

Hebbar, K. B., Ramesh, S. V., Ghosh, D. K., Beegum, P. P. S., Pandiselvam, R., Manikantan, M. R., & Mathew, A. C. (2022a). Coconut Sugar- a Potential Storehouse of Nutritive Metabolites, Novel Bio-products and Prospects. *Sugar Tech*, *24*(3), 841–856. https://doi.org/10.1007/s12355-021-01101-3

Hebbar, K. B., Ramesh, S. V., Ghosh, D. K., Beegum, P. P. S., Pandiselvam, R., Manikantan, M. R., & Mathew, A. C. (2022b). Coconut Sugar- a Potential Storehouse of Nutritive Metabolites, Novel Bio-products and Prospects. *Sugar Tech*, *24*(3), 841–856. https://doi.org/10.1007/s12355-021-01101-3

Hebbar, K. B., Ramesh, S. V., Ghosh, D. K., Beegum, P. P. S., Pandiselvam, R., Manikantan, M. R., & Mathew, A. C. (2022c). Coconut Sugar- a Potential Storehouse of Nutritive Metabolites, Novel Bio-products and Prospects. *Sugar Tech*, *24*(3), 841–856. https://doi.org/10.1007/s12355-021-01101-3

Hempel, A. W., O'Sullivan, M. G., Papkovsky, D. B., & Kerry, J. P. (2013). Use of smart packaging technologies for monitoring and extending the shelf-life quality of modified atmosphere packaged (MAP) bread: Application of intelligent oxygen sensors and active ethanol emitters. *European Food Research and Technology*, *237*(2), 117–124. https://doi.org/10.1007/s00217-013-1968-z

UNIVERSITAS
GADJAH MADA
**FORMULASI KRIM PROBIOTIK Lactiplantibacilllus plantarum Dad-13 DENGAN JENIS GULA YANG BERBEDA
SEBAGAI FILLING BISKUIT TEPUNG IKAN GABUS (Channa striata)**
Jordan Maulana Maarif, Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.; Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.
Universitas Gadjah Mada, 2023 | Diunduh dari http://etd.repository.ugm.ac.id/

Herawati, D. M. D., Asiyah, S. N., Wiramihardja, S., Fauzia, S., & Sunjaya, D. K. (2020). Effect of Eel Biscuit Supplementation on Height of Children with Stunting Aged 36-60 Months: A Pilot Study. *Journal of Nutrition and Metabolism*, *2020*. https://doi.org/10.1155/2020/2984728

Horwitz, W. (2005). *Official methods of analysis of AOAC International*. AOAC International.

Ismail, B. P. (2017). *Ash Content Determination* (hlm. 117–119). https://doi.org/10.1007/978-3-319-44127-6_11

Jamaluddin, Molenaar, R., & tooy, D. (2014). KAJIAN ISOTERMI SORPSI AIR DAN FRAKSI AIR TERIKAT KUE PIA KACANG HIJAU ASAL KOTA GORONTALO. Dalam *Hasil Penelitian J. Ilmu dan Teknologi Pangan* (Vol. 2, Nomor 1).

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

Kambale, R. M., Nancy, F. I., Ngaboyeka, G. A., Kasengi, J. B., Bindels, L. B., & van der Linden, D. (2021). Effects of probiotics and synbiotics on diarrhea in undernourished children: Systematic review with meta-analysis. *Clinical Nutrition*, *40*(5), 3158–3169. https://doi.org/10.1016/j.clnu.2020.12.026

Kamil, R. Z., Murdiati, A., Juffrie, M., Nakayama, J., & Rahayu, E. S. (2021). Gut microbiota and short-chain fatty acid profile between normal and moderate malnutrition children in Yogyakarta, Indonesia. *Microorganisms*, *9*(1), 1–15. https://doi.org/10.3390/microorganisms9010127

Karseno, *, Yanto, T., Setyowati, R., & Haryanti, P. (2018). Effect of pH and temperature on browning intensity of coconut sugar and its antioxidant activity. *Food Research*, pp-pp. http://www.myfoodresearch.com

Khademi, F., Naghizadeh Raeisi, S., Younesi, M., Motamedzadegan, A., Rabiei, K., Shojaei, M., Rokni, H., & Falsafi, M. (2022). Effect of probiotic bacteria on physicochemical, microbiological, textural, sensory properties and fatty acid profile of sour cream. *Food and Chemical Toxicology*, *166*, 113244. https://doi.org/10.1016/j.fct.2022.113244

Kusharto, C. M., Rieuwpassa, F., & Astawan, M. (2005). Biskuit Berbasis Konsentrat Protein Ikan Yang Diperkaya Probiotik Sebagai Makanan

UNIVERSITAS GADJAH MADA
FORMULASI KRIM PROBIOTIK Lactiplantibacilllus plantarum Dad-13 DENGAN JENIS GULA YANG BERBEDA SEBAGAI FILLING BISKUIT TEPUNG IKAN GABUS (Channa striata)
Jordan Maulana Maarif, Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.; Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.
Universitas Gadjah Mada, 2023 | Diunduh dari http://etd.repository.ugm.ac.id/

Fungsional Untuk Miningkatkan Imunitas Dan Status Gizi Balita. *Media Gizi & Keluarga*, *29*(1), 9–20.

Kusumawardani, H. D., Riyanto, S., Setianingsih, I., Puspitasari, C., Juwantoro, D., Harfana, C., & Ayuni, P. D. (2018). Kandungan Gizi, Organoleptik, Dan Umur Simpan Biskuit Dengan Komposisi Tepung Komposit (Daun Kelor, Rumput Laut dan Pisang). *Media Gizi Mikro Indonesia*, *9*(2), 123–138. https://doi.org/10.22435/mgmi.v9i2.543

Lalicic-Petronijevic, J., Popov-Raljić, J., Obradović, D., Radulović, Z., Paunović, D., Petrušić, M., & Pezo, L. (2015). Viability of probiotic strains Lactobacillus acidophilus NCFM® and Bifidobacterium lactis HN019 and their impact on sensory and rheological properties of milk and dark chocolates during storage for 180 days. *Journal of Functional Foods*, *15*, 541–550. https://doi.org/10.1016/j.jff.2015.03.046

Majid, A. A., Suroto, D. A., Utami, T., & Rahayu, E. S. (2023). Probiotic potential of kombucha drink from butterfly pea (Clitoria ternatea L.) flower with the addition of Lactiplantibacillus plantarum subsp. plantarum Dad-13. *Biocatalysis and Agricultural Biotechnology*, *51*, 102776. https://doi.org/10.1016/j.bcab.2023.102776

Manovina, M., Thamarai Selvi, B., Prathiviraj, R., & Selvin, J. (2022). Potential probiotic properties and molecular identification of lactic acid Bacteria isolated from fermented millet porridge or ragi koozh and jalebi batter. *Animal Gene*, *26*, 200134. https://doi.org/10.1016/j.angen.2022.200134

Martinez, L. M., Rando, B., Agante, L., & Abreu, A. M. (2021). True colors: Consumers' packaging choices depend on the color of retail environment. *Journal of Retailing and Consumer Services*, *59*. https://doi.org/10.1016/j.jretconser.2020.102372

Maryani, Y., Rochmat, A., Khastini, R. O., Kurniawan, T., & Saraswati, I. (2021a). *Identification of Macro Elements (Sucrose, Glucose and Fructose) and Micro Elements (Metal Minerals) in the Products of Palm Sugar, Coconut Sugar and Sugar Cane*.

Maryani, Y., Rochmat, A., Khastini, R. O., Kurniawan, T., & Saraswati, I. (2021b). *Identification of Macro Elements (Sucrose, Glucose and Fructose) and Micro Elements (Metal Minerals) in the Products of Palm Sugar, Coconut Sugar and Sugar Cane*.

Mey Irmawati, F., Ishartani, D., & Affandi, D. R. (2014). Pemanfaatan Tepung Umbi Garut (Maranta Arundinacea L) Sebagai Pengganti Terigu Dalam

UNIVERSITAS
GADJAH MADA
**FORMULASI KRIM PROBIOTIK Lactiplantibacilllus plantarum Dad-13 DENGAN JENIS GULA YANG BERBEDA
SEBAGAI FILLING BISKUIT TEPUNG IKAN GABUS (Channa striata)**
Jordan Maulana Maarif, Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.; Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.
Universitas Gadjah Mada, 2023 | Diunduh dari http://etd.repository.ugm.ac.id/

Pembuatan Biskuit Tinggi Energi Protein Dengan Penambahan Tepung Kacang Merah (Phaseolus Vulgaris L). *Jurnal Teknosains Pangan*, *3*(1). www.ilmupangan.fp.uns.ac.id

Mohammadi, R., Sohrabvandi, S., & Mohammad Mortazavian, A. (2012). The starter culture characteristics of probiotic microorganisms in fermented milks. Dalam *Engineering in Life Sciences* (Vol. 12, Nomor 4, hlm. 399–409). https://doi.org/10.1002/elsc.201100125

Musto, C. J., Lim, S. H., & Suslick, K. S. (2009). Colorimetric detection and identification of natural and artificial sweeteners. *Analytical Chemistry*, *81*(15), 6526–6533. https://doi.org/10.1021/ac901019g

Muzzafar, A., & Sharma, V. (2018). Microencapsulation of probiotics for incorporation in cream biscuits. *Journal of Food Measurement and Characterization*, *12*(3), 2193–2201. https://doi.org/10.1007/s11694-018-9835-z

Nadimin, N., & Lestari, R. S. (2019). Peningkatan Nilai Gizi Mikro Kudapan Lokal Melalui Subtitusi Tepung Ikan Gabus Untuk Pencegahan Stunting Di Sulawesi Selatan. *Media Kesehatan Politeknik Kesehatan Makassar*, *14*(2), 152. https://doi.org/10.32382/medkes.v14i2.1021

Naksing, T., Hatawee, P., Wanlapa, A., Torpol, K., Chiu, C.-H., Teeka, J., & Areesirisuk, A. (2019). THERMAL DEATH EVALUATION OF MULTI-STRAINS PROBIOTIC INOCULANT FOR SHELF-LIFE PREDICTION. Dalam *Malays. Appl. Biol* (Vol. 48, Nomor 4).

Nguyen, T. D. T., Kang, J. H., & Lee, M. S. (2007). Characterization of Lactobacillus plantarum PH04, a potential probiotic bacterium with cholesterol-lowering effects. *International Journal of Food Microbiology*, *113*(3), 358–361. https://doi.org/10.1016/j.ijfoodmicro.2006.08.015

Nisfiyah, I. L., & Desnita, R. (2022). *Formulasi minuman serbuk instan kombinasi jahe (Zingiber officinale rosc) dan kunyit (Curcuma domestica val.) dengan variasi gula pasir dan gula merah*.

Norhayati, M. K., Fairulnizal, M. N. M., Zaiton, A., Syuriahti, W. Z. W., Rusidah, S., Aswir, A. R., Ang, J. L., Mohd Naeem, M. N., Suraiami, M., Azerulazree, J. M., & Vimala, B. (2015). Nutritional Composition of Selected Commercial Biscuits in Malaysia. Dalam *Sains Malaysiana* (Vol. 44, Nomor 4).

Nurliyani, ., Julia, M., Harmayani, E., Ikawati, M., & Baliarti, E. (2015). Potency of Lactobacillus plantarum Dad-13 and Sweet Potato (Ipomoea batatas) Fiber

UNIVERSITAS
GADJAH MADA
**FORMULASI KRIM PROBIOTIK Lactiplantibacilllus plantarum Dad-13 DENGAN JENIS GULA YANG BERBEDA
SEBAGAI FILLING BISKUIT TEPUNG IKAN GABUS (Channa striata)**
Jordan Maulana Maarif, Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.; Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.
Universitas Gadjah Mada, 2023 | Diunduh dari http://etd.repository.ugm.ac.id/

as Immunomodulator in Rats Infected With Salmonella Typhimurium. *Journal of Food Research*, *4*(3), 1. https://doi.org/10.5539/jfr.v4n3p1

Nurmalasari, Y., Sjariani, T., & Sanjaya, P. I. (2019). Hubungan Tingkat Kecukupan Protein dengan Kejadian Stunting pada Balita Usia 6-59 Bulan di Desa Mataram Ilir Kec. Seputih Surabaya Kabupaten Lampung Tengah Tahun 2019. *Jurnal Ilmu Kedokteran dan Kesehatan*, *6*(2), 92–97.

O'brien, S. S., Lindsay, D., & Von Holy, A. (2008). MICROBIOLOGICAL SHELF-LIFE STUDIES ON COMMERCIALLY MANUFACTURED YEAST. Dalam *Journal of Food Quality* (Vol. 31).

Ozcan, T., Yilmaz-Ersan, L., Akpinar-Bayizit, A., & Delikanli-Kiyak, B. (2017). *USING OF STEVIA AS NON-CALORIC SUGAR SUBSTITUTES ON VIABILITY OF PROBIOTIC BACTERIA LACTOBACILLUS CASEI*.

Panpipat, W., Cheong, L. Z., & Chaijan, M. (2021). Impact of lecithin incorporation on gel properties of bigeye snapper (Priacanthus tayenus) surimi. *International Journal of Food Science and Technology*, *56*(5), 2481–2491. https://doi.org/10.1111/ijfs.14882

Pascua, Y., Koç, H., & Foegeding, E. A. (2013). Food structure: Roles of mechanical properties and oral processing in determining sensory texture of soft materials. Dalam *Current Opinion in Colloid and Interface Science* (Vol. 18, Nomor 4, hlm. 324–333). https://doi.org/10.1016/j.cocis.2013.03.009

Patrignani, M., Battaiotto, L. L., & Conforti, P. A. (2022). Development of a good quality honey biscuit filling: Optimization, sensory properties and shelf life analysis. *International Journal of Gastronomy and Food Science*, *28*. https://doi.org/10.1016/j.ijgfs.2022.100508

Pereira, A. L. F., Almeida, F. D. L., Lima, M. A., da Costa, J. M. C., & Rodrigues, S. (2014). Spray-Drying of Probiotic Cashew Apple Juice. *Food and Bioprocess Technology*, *7*(9), 2492–2499. https://doi.org/10.1007/s11947-013-1236-z

Permatasari, T. A. E., Ernirita, Kurniaty, I., & Widakdo, G. (2021). Nutritional and microbiological characteristics of snakehead fish flour (Channa striata) and its modification as weight enhancing supplements for children with tuberculosis. *Food Science and Technology (United States)*, *9*(3). https://doi.org/10.13189/fst.2021.090301

UNIVERSITAS
GADJAH MADA
**FORMULASI KRIM PROBIOTIK Lactiplantibacilllus plantarum Dad-13 DENGAN JENIS GULA YANG BERBEDA
SEBAGAI FILLING BISKUIT TEPUNG IKAN GABUS (Channa striata)**
Jordan Maulana Maarif, Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.; Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.
Universitas Gadjah Mada, 2023 | Diunduh dari http://etd.repository.ugm.ac.id/

Plaza-Diaz, J., & Gil, A. (2015). Sucrose: Dietary Importance. Dalam *Encyclopedia of Food and Health* (hlm. 199–204). Elsevier Inc. https://doi.org/10.1016/B978-0-12-384947-2.00668-1

Prambudi, H. (2018). *Penetapan Kadar Asam Siklamat Pada Krim Coklat Biskuit Berbagai Merk Yang Dijual Di Pasar Celancang Kabupaten Cirebon*.

Pratiwi, H. (2015). Pengaruh Pemberian Biskuit Lele (Clarias gariepinus) Dengan Krim Probiotik Enterococcus faecium IS-27526 Terhadap Profil Lipid Dan Berat Badan Wanita Lansia. *[Tesis]. Bogor (ID) :Sekolah Pascasarjana, Institut Pertanian Bogor*.

Purnamasari, Widodo, S., Syamsidah, & Hudiah, A. (2020). Daya Tahan Biskuit Subtitusi Tepung Tempe Dan Tepung Ikan Sarden Mengunakan Metode Asselerad Shelf Life Testing (Aslt) Persamaan Arrhenius. *Sinergitas Multidisiplin Ilmu Pengetahuan dan Teknologi*, , *3*(1), 1–6.

Purwadiani, S. G., Munarko, H., Jariyah, Winarti, S., & Wahyusi, K. N. (2022). Sosialisasi Manfaat Biskuit Bebas Gluten Bagi Kesehatan di UD Sofia Cookies Wiyung, Surabaya. *Jurnal Pengabdian Pelitabangsa*, *3*(2), 29–33.

Putri, F., Rosyanti, M., & Manjorang, J. (2022). *Praising The Tropical Nature Resources, Glorifying Biodiversity Potential of Nusantara*.

Putri, K. D., Zaini, M. A., & Kisworo, D. (2015). Pengaruh Rasio Susu Full Cream Dengan Jagung Manis (Zea mays saccharata) Terhadap Nilai Gizi, Sifat Fisik Dan Organoleptik Es Krim. *Pro Food*, *1*(1), 15–23. http://jurnal.unram.ac.id/index.php/profood/index

Rahayu, E. S., Cahyanto, M. N., Mariyatun, Sarwoko, M. A., & Haryono, P. (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.newcenturvhealthpublishers.com

Rahayu, E. S., Mariyatun, M., Manurung, N. E. P., Hasan, P. N., Therdtatha, P., Mishima, R., Komalasari, H., Mahfuzah, N. A., Pamungkaningtyas, F. H., Yoga, W. K., Nurfiana, D. A., Liwan, S. Y., Juffrie, M., Nugroho, A. E., & Utami, T. (2021). Effect of probiotic Lactobacillus plantarum Dad-13 powder consumption on the gut microbiota and intestinal health of overweight adults. *World Journal of Gastroenterology*, *126*(1), 107–128. https://doi.org/10.3748/WJG.V27.I1.107

UNIVERSITAS
GADJAH MADA
**FORMULASI KRIM PROBIOTIK Lactiplantibacilllus plantarum Dad-13 DENGAN JENIS GULA YANG BERBEDA
SEBAGAI FILLING BISKUIT TEPUNG IKAN GABUS (Channa striata)**
Jordan Maulana Maarif, Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.; Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.
Universitas Gadjah Mada, 2023 | Diunduh dari http://etd.repository.ugm.ac.id/

Rahayu, E., Yogeswara, A., & Utami, T. (2011). *Indigenous Probiotic Strains of Indonesia and Their Application for Fermented Food*.

Reyes, V., Chotiko, A., Chouljenko, A., Campbell, V., Liu, C., Theegala, C., & Sathivel, S. (2018). Influence of wall material on production of spray dried lactobacillus plantarum nrrl b-4496 and its viability at different storage conditions. *Drying Technology*, *36*(14), 1738–1748. https://doi.org/10.1080/07373937.2017.1423324

Rimadhini, F. N., Sumardianto, & Romadhon. (2020). AKTIVITAS ANTIBAKTERI ISOLAT BAKTERI ASAM LAKTAT DARI RUSIP IKAN TERI (Stolephorus sp.) DENGAN KONSENTRASI GULA AREN CAIR YANG BERBEDA. Dalam *Jurnal Ilmu dan Teknologi Perikanan* (Vol. 2, Nomor 1).

Ross, C. F. (2021). Considerations of the use of the electronic tongue in sensory science. Dalam *Current Opinion in Food Science* (Vol. 40, hlm. 87–93). Elsevier Ltd. https://doi.org/10.1016/j.cofs.2021.01.011

Sahu, O. (2018). Assessment of sugarcane industry: Suitability for production, consumption, and utilization. *Annals of Agrarian Science*, *16*(4), 389–395. https://doi.org/10.1016/j.aasci.2018.08.001

Samotyja, U., & Kozak, W. (2015). Headspace oxygen measurements can be used as a fast and convenient method for shelf-life assessment of potato snacks. *European Journal of Lipid Science and Technology*, *117*(6), 851–857. https://doi.org/10.1002/ejlt.201400333

Sampaio, M. R. F., Machado, M. C., Lisboa, M. T., Vieira, M. A., Zimmer, T. B. R., Otero, D. M., & Zambiazi, R. C. (2023). Physicochemical Characterization and Antioxidant Activity of Refined and Unrefined Sugarcane Products from Southern Brazil. *Sugar Tech*, *25*(2), 295–307. https://doi.org/10.1007/s12355-022-01146-y

Sari, D. K., Marliyati, S. A., Kustiyah, L., Khomsan, A., & Gantohe, T. M. (2014a). Bioavailabilitas Fortifikan, Daya Cerna Protein, Serta Kontribusi Gizi Biskuit Yang Ditambah Tepung Ikan Gabus (Ophiocephalus striatus) dan Difortifikasi Seng dan Besi. Dalam *AGRITECH* (Vol. 34, Nomor 4).

Sari, D. K., Marliyati, S. A., Kustiyah, L., Khomsan, A., & Gantohe, T. M. (2014b). Uji Organoleptik Formulasi Biskuit Fungsional Berbasis Tepung Ikan Gabus (Ophiocephalus striatus). Dalam *AGRITECH* (Vol. 34, Nomor 2).

UNIVERSITAS
GADJAH MADA
**FORMULASI KRIM PROBIOTIK Lactiplantibacilllus plantarum Dad-13 DENGAN JENIS GULA YANG BERBEDA
SEBAGAI FILLING BISKUIT TEPUNG IKAN GABUS (Channa striata)**
Jordan Maulana Maarif, Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.; Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.
Universitas Gadjah Mada, 2023 | Diunduh dari http://etd.repository.ugm.ac.id/

Seisun, D., & Zalesny, N. (2021). Strides in food texture and hydrocolloids. Dalam *Food Hydrocolloids* (Vol. 117). Elsevier B.V. https://doi.org/10.1016/j.foodhyd.2020.106575

Shehab, M., Stratulat, C., Ozcan, K., Boztepe, A., Coskun, F., Senturk, F., Isleyen, A., Zondervan, E., & Moshammer, K. (2022). Improved Metrological Methodology to Address the Challenges Associated with the Determination of Biofuels Calorific Value by Bomb Calorimeter. *Chemical Engineering Transactions*, *92*, 433–438. https://doi.org/10.3303/CET2292073

Shen, Y., Chang, C., Shi, M., Su, Y., Gu, L., Li, J., & Yang, Y. (2020). Interactions between lecithin and yolk granule and their influence on the emulsifying properties. *Food Hydrocolloids*, *101*. https://doi.org/10.1016/j.foodhyd.2019.105510

Silva, L. O., Selani, M. M., Saldaña, E., Silva, T. L. T. da, & Domingues, M. A. F. (2022). Structural and sensory changes in short-dough biscuits: addition thaumatin and sucrose reduction effects. *Revista Cincia, Tecnologia & Ambiente*, *12*, e12233. https://doi.org/10.4322/2359-6643.12233

Srikaeo, K. (2015a). Effects of sugarcane, palm sugar, coconut sugar and sorbitol on starch digestibility and physicochemical properties of wheat based foods. Dalam *Article in International Food Research Journal*. https://www.researchgate.net/publication/281799373

Srikaeo, K. (2015b). Effects of sugarcane, palm sugar, coconut sugar and sorbitol on starch digestibility and physicochemical properties of wheat based foods. Dalam *Article in International Food Research Journal*. https://www.researchgate.net/publication/281799373

Sulistianingsih, A., & Yanti, D. A. M. (2016). Kurangnya Asupan Makan Sebagai Penyebab Kejadian Balita Pendek (Stunting). Dalam *Jurnal Dunia Kesehatan* (Vol. 5, Nomor 1).

Sylvetsky, A. C., & Rother, K. I. (2016). Trends in the consumption of low-calorie sweeteners. Dalam *Physiology and Behavior* (Vol. 164, hlm. 446–450). Elsevier Inc. https://doi.org/10.1016/j.physbeh.2016.03.030

Talens, C., Garcia-Fontanals, L., Fabregat, P., & Ibargüen, M. (2023). Rational Food Design Targeting Micronutrient Deficiencies in Adolescents: Nutritional, Acoustic-Mechanical and Sensory Properties of Chickpea-Rice Biscuits. *Foods*, *12*(5). https://doi.org/10.3390/foods12050952

UNIVERSITAS
GADJAH MADA
**FORMULASI KRIM PROBIOTIK Lactiplantibacilllus plantarum Dad-13 DENGAN JENIS GULA YANG BERBEDA
SEBAGAI FILLING BISKUIT TEPUNG IKAN GABUS (Channa striata)**
Jordan Maulana Maarif, Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.; Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.
Universitas Gadjah Mada, 2023 | Diunduh dari http://etd.repository.ugm.ac.id/

Tanti, R., Barbut, S., & Marangoni, A. G. (2016). Hydroxypropyl methylcellulose and methylcellulose structured oil as a replacement for shortening in sandwich cookie creams. *Food Hydrocolloids*, *61*, 329–337. https://doi.org/10.1016/j.foodhyd.2016.05.032

Triachdiani, N., & Murtini, S. (2021). *Pengaruh Varietas Kacang Tanah (Arachis hypogaea L.) Dan Rasio Gula Aren Gula Pasir Terhadap Karakteristik Enting-Enting Geti* (Vol. 9, Nomor 2).

Tymczyszyn, E. E., Del Rosario Díaz, M., Gómez-Zavaglia, A., & Disalvo, E. A. (2007). Volume recovery, surface properties and membrane integrity of Lactobacillus delbrueckii subsp. bulgaricus dehydrated in the presence of trehalose or sucrose. *Journal of Applied Microbiology*, *103*(6), 2410–2419. https://doi.org/10.1111/j.1365-2672.2007.03482.x

Varela, P., & Ares, G. (2014). Novel Techniques in Sensory Characterization and Consumer Profiling. *CRS PRESS*, 1–365. https://doi.org/10.1201/b16853

Vera Zambrano, M., Dutta, B., Mercer, D. G., MacLean, H. L., & Touchie, M. F. (2019). Assessment of moisture content measurement methods of dried food products in small-scale operations in developing countries: A review. Dalam *Trends in Food Science and Technology* (Vol. 88, hlm. 484–496). Elsevier Ltd. https://doi.org/10.1016/j.tifs.2019.04.006

Von Ah Morano, A. E., Dorneles, G. P., Peres, A., & Lira, F. S. (2020). The role of glucose homeostasis on immune function in response to exercise: The impact of low or higher energetic conditions. Dalam *Journal of Cellular Physiology* (Vol. 235, Nomor 4, hlm. 3169–3188). Wiley-Liss Inc. https://doi.org/10.1002/jcp.29228

Wati, N., Muthalib, R. A., & Dianita, R. (2020). Kualitas Fisik Biskuit Konsentrat Mengandung Indigofera Dengan Jenis Dan Konsentrasi Bahan Perekat Berbeda. *Jurnal Pasutra*, *9*(2), 83–89.

Wijanarti, S., Sabarisman, I., Revulaningtyas, I. R., & Sari, A. P. (2020). Pengaruh Penggunaan Jenis Gula Pada Minuman Cokelat Terhadap Tingkat Kesukaan Panelis. *Jurnal Cemara*, *17*(1), 1–6.

Yilmaz-Ersan, L., Ozcan, T., Akpinar-Bayizit, A., Turan, M. A., & Taskin, M. B. (2017). Probiotic Cream: Viability of Probiotic Bacteria and Chemical Characterization. *Journal of Food Processing and Preservation*, *41*(1). https://doi.org/10.1111/jfpp.12797

UNIVERSITAS
GADJAH MADA
**FORMULASI KRIM PROBIOTIK Lactiplantibacilllus plantarum Dad-13 DENGAN JENIS GULA YANG BERBEDA
SEBAGAI FILLING BISKUIT TEPUNG IKAN GABUS (Channa striata)**
Jordan Maulana Maarif, Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.; Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.
Universitas Gadjah Mada, 2023 | Diunduh dari http://etd.repository.ugm.ac.id/

Zanjani, M. A. K., Tarzi, B. G., Sharifan, A., Mohammadi, N., Bakhoda, H., & Madanipour, M. (2012). Microencapsulation of Lactobacillus casei with calcium alginate-resistant starch and evaluation of survival and sensory properties in cream-filled cake. *African Journal of Microbiology Research*, *6*(26). https://doi.org/10.5897/ajmr12.972

Zhi, N. N., Zong, K., Thakur, K., Qu, J., Shi, J. J., Yang, J. L., Yao, J., & Wei, Z. J. (2018). Desarrollo de un modelo de predicción dinámico para evaluar el tiempo de almacenamiento de yogurt empleando parámetros fisicoquímicos, microbiológicos y sensoriales. *CYTA - Journal of Food*, *16*(1), 42–49. https://doi.org/10.1080/19476337.2017.1336572