

DAFTAR PUSTAKA

- AlFadhly, N. K, Z., Alhefi, N., Altemimi, A. B., Verma, D. K., & Cacciola, F. (2022). Tendencies Affecting the Growth and Cultivation of Genus *Spirulina*: An Investigative Review on Current Trends. *Plants (Basel)*, 11(22) <https://doi.org/10.3390/plants11223063>
- Alipal, J., Pu'ad, N. A. S. M., Lee, T. C., Nayan, N. H. M., Sahari, N., Basri, H., Idris, M. I., & Abdullah, H. Z. (2020). A Review of Gelatin: Properties, Sources, Process, Applications, And Commercialisation. *Materials Today: Proceedings*, 1-11.
- Alristina, A. D. (2019). *Perspektif Lingkungan dalam Higiene dan Sanitasi Makanan*. Purwodadi: CV Sarnu Untung.
- Andarwulan N. & Faradilla, R. H. F. (2012). *Pewarna Alami Untuk Pangan*. Jakarta: Seafast.
- Asri, N. (2024). *Karakteristik Sensoris, Fisikokimia, dan Viabilitas Sel pada Jelly Candy Probiotik Green Spirulina dengan Hidrokoloid Gelatin dan Glukomanan Porang*. Skripsi. Yogyakarta: Fakultas Teknologi Pertanian, Universitas Gadjah Mada.
- Atmaja, R. F. D., Shari, A., Radhina, A., ... & Orno, T. G. (2022). *Teori Biokimia Dasar*. Jakarta: PT Scifintech Andrew Wijaya.
- Austin, B. & Sharifuzzaman, S. M. (2022). *Probiotics in Aquaculture*. Swiss: Springer.
- Az Zahrah, S. D. (2022). *Pengaruh Penambahan Spirulina (*Spirulina platensis*) Bubuk Terhadap Kualitas dan Aktivitas Antioksidan Kefir Susu Kambing*. Skripsi. Yogyakarta: Fakultas Peternakan, Universitas Gadjah Mada.
- Badan Standardisasi Nasional. (2008). *SNI 3547-2-2008 Kembang Gula Bagian 2: Lunak*. Badan Standardisasi Nasional. Jakarta.
- Banin., M., Utami, T., Cahyanto, M. N., Widada, J., & Rahayu, S. (2019). Effects of Consumption of Probiotic Powder Containing *Lactobacillus plantarum* Dad-13 on Fecal Bacterial Population in School-Age Children in Indonesia. *International Journal of Probiotics and Prebiotics*, 14, 1-8.

- Barbosa-Canovas, G. V., Fontana, A. J., Schmidt, S. J., & Labuza, T. P. (2020). *Water Activity in Foods Fundamentals and Applications*. Chicago: John Wiley & Sons, Inc.
- Barennes, H., Houdart, L., Courville, C., & Barennes, F. (2022). Spirulina as a daily nutritional supplement of young pre-school Cambodian children of deprived settings: a single-blinded, placebo-controlled, cross-over trial. *BMC Pediatrics*, 22(701).
- Barkallah, M., Dammak, M., Louati, I., ... & Abdelkafi, S. (2017). Effect of *Spirulina platensis* Fortification on Physicochemical, Textural, Antioxidant and Sensory Properties of Yogurt during Fermentation and Storage. *LWT*, 84, 323-330.
- Bartkiene, E., Ruzauskas, M., Lele, V., Zavistanaviciute, P., Bernatoniene, J., Jakstas, V., ... Juodeikiene, G. (2017). Development of antimicrobial gummy candies with addition of bovine colostrum, essential oils and probiotics. *International Journal of Food Science & Technology*, 53(5), 1227–1235.
- Belay, A. 2008. Spirulina (*Arthrospira*): Production and Quality Assurance. Dalam *Spirulina in Human*. London: CRC Press.
- Bhandari, B. & Roos, Y. H. (2017). *Non-Equilibrium States and Glass Transitions in Foods*. United Kingdom: Woodhead Publishing.
- Bhattacharya, S. (2023). *Snack Foods Processing and Technology*. Cambridge: Academic Press.
- BioNeutra. (2020). *Reducing Sugar in Gummies and Chewy Candies to Drive Demand*. Diakses 21 Oktober 2023 dari <https://www.snackandbakery.com>
- Bortolini, D. G., Maciel, G. M., Fernandes, I. A. A. F., ... & Haminiuk, C. W. I. (2022). Functional Properties of Bioactive Compounds from Spirulina spp.: Current Status and Future Trends. *Food Chemistry: Molecular Sciences*, 5, 1-12.
- Brzozowski, T. (2012). *New Advances in the Basic and Clinical Gastroenterology*. Kroasia: InTech.
- Buckle, K. A., R. A. Edwards, G. H. Fleet, dan M. Wooton. (1987). *Ilmu Pangan*. UI Press: Jakarta.

- Burey, P., Bhandari, B. R., Rutgers, R. P. G., Halley, P. J. and Torley, P. J. 2009. Confectionery Gels: A Review on Formulation Rheological and Structural Aspects. *International Journal of Food Properties*, 12, 176-210.
- Celekli, A., Yavuzatmaca, M., & Bozkut H. (2009). Modeling of Biomass Production by *Spirulina platensis* as Function of Phosphate Concentration and pH Regimes. *Bioresource Technology*, 100(4), 3625-3629.
- Christiana, R., Kristopo, H., & Limantara, L. (2008). Fotodegradasi dan Aktivitas Antioksidan Klorofil a dari Serbuk Spirulina (*Spirulina sp.*). *Indo. J. Chem.*, 8(2), 236-241.
- Christwardana, M., Nur, M. M. A., & Hardiyanto. (2013). *Spirulina platensis*: Potensinya Sebagai Bahan Pangan Fungsional. *Jurnal Aplikasi Teknologi Pangan*, 2(1), 1-4.
- Damodaran, S. & Paraf A. (1997). *Food Proteins and Their Application*. New York: Marcel Dekker, Inc.
- de Moura, C. S. R., Berling, C. L., Garcia, A. O., Queiroz, M. B., Alvim, I. D., & Hubinger, M. D. (2019). Release of Anthocyanins from The Hibiscus Extract Encapsulated by Ionic Gelation and Application of Microparticles in Jelly Candy. *Food Research International*, 121, 542-552.
- Dewanti, R. A. (2023). *Viabilitas Sel dan Umur Simpan Jelly Candy Probiotik yang Diproduksi pada Media Ekstrak Ikan Gabus sebagai Sumber Pepton*. Skripsi. Yogyakarta: Fakultas Teknologi Pertanian, Universitas Gadjah Mada.
- Dewi, R. J. (2021). *Pengaruh Variasi Penambahan Bubuk Spirulina (*Arthrospira platensis*) Terhadap Karakteristik Sensoris, Kimia, dan Aktivitas Antioksidan Snack Bar Berbasis Tepung Pangan Lokal*. Skripsi. Yogyakarta: Fakultas Teknologi Pertanian, Universitas Gadjah Mada.
- Dhanasekaran, D. & Sankaranarayanan, A. (2021). *Advances in Probiotics Microorganism in Food and Health*. London: Elsevier Inc.
- Dharma, M. S., Mukti, Y. P., Buschle-Diller, G., & Dewi, A. D. R. (2022). Estimation of Shelf-life of Porang Glucomannan Analog Rice By Accelerated Shelf-life Testing (ASLT) Method. *Proceeding of the Conference on Natural Resources and Life Science 2022*, 58-63.
- Diniz, A. F. A., de Oliveira, S., Duvirgens, M. V., & Ferreira, P. B. (2021). *Spirulina platensis* Consumption Prevents Obesity and Improves the Deleterious

- Effects on Intestinal Reactivity in Rats Fed a Hypercaloric Diet. *Oxidative Medicine and Cellular Longevity*, 1-14.
- Edwards, W. P. (2000). *The Science of Sugar Confectionery*. Cambridge: The Royal Society of Chemistry.
- Ekantari, N., Marsono, Y., Pranoto, Y., & Harmayani, E. (2017). Pengaruh Media Budidaya Menggunakan Air Laut dan Air Tawar terhadap Sifat Kimia dan Fungsional Biomassa Kering *Spirulina platensis*. *AGRITECH*, 37(2), 173-182.
- Engka, D. L. (2016). Pengaruh Konsentrasi Sukrosa dan Sirup Glukosa Terhadap Sifat Kimia dan Sensoris Permen Keras Belimbing Wuluh (*Averrhoa bilimbi* L). *Cocos*, 7(1), 1-10.
- Ergun, R., Lietha, R. and Hartel, R.W. (2010). Moisture and Shelf Life in Sugar Confections. *Critical Reviews in Food Science and Nutrition*, 50(2), 162–192.
- Estiasih, T., Harijono., Waziroh, E., & Fibrianto, K. (2016). *Kimia dan Fisik Pangan*. Jakarta: Bumi Aksara.
- Fadhila, F. H. (2020). *Tingkat Pengetahuan Masyarakat terhadap Produk Probiotik dan Karakter Jelly candy Probiotik Lactobacillus plantarum Dad13 Selama Penyimpanan*. Skripsi. Yogyakarta: Fakultas Teknologi Pertanian, Universitas Gadjah Mada.
- Fadhilah, J. (2023). Viabilitas Bakteri Asam Laktat (*Lactobacillus plantarum* Dad 13) dan Aktivitas Antioksidan Yoghurt dengan Penambahan Jus Delima Merah (*Punica granatum* L). *Jurnal Fakultas Peternakan Universitas Mataram*, 1-16.
- Fang, I.-J., & Trewyn, B. G. (2012). Application of Mesoporous Silica Nanoparticles in Intracellular Delivery of Molecules and Proteins. *Nanomedicine - Cancer, Diabetes, and Cardiovascular, Central Nervous System, Pulmonary and Inflammatory Diseases*, 41–59.
- FAO/WHO. (2002). Guidelines for the evaluation of Probiotiks in food. Food and Agriculture Organization of the United Nations and World Health Organization Group Report. (London Ontario, Canada). FAO Food and Nutrition Paper 85.
- Food & Drugs Administration. (2014). *Water Activity (a_w) in Foods*. Diakses 10 Februari 2024 dari <https://www.fda.gov/inspections-compliance->

[enforcement-and-criminal-investigations/inspection-technical-guides/water-activity-aw-foods](#)

- Fuad, N. & Hudi, L. (2023). The Effect of Sucrose and Carragenan Concentration on the Characteristics of Red Dragon Fruit Jelly Candy (*Hylocereus Polyrhizus*). *UMSIDA Preprints Server*, 1-15.
- Furmaniak, M., Misztak, A., Franczuk, M., Wilmotte, A., Waleron, M., & Waleron, K. (2017). Edible Cyanobacterial Genus *Arthrospira*: Actual State of the Art in Cultivation Methods, Genetics, and Application in Medicine. *Frontiers in Microbiology*, 8, 1-21.
- Galdeano, M. C., Cazorla, S. I., Lemme, D. J. M., Velez, E., & Perdigon, G. (2019). Beneficial Effects of Probiotic Consumption on the Immune System. *Annals of Nutrition & Metabolism*, 74(2), 115-124.
- Gabr, G. A., El-Sayed, S. M., & Hikal, M. S. (2020). Antioxidant Activities of Phycocyanin: Bioactive Compound from *Spirulina platensis*. *Journal of Pharmaceutical Research International*, 32(2), 73-85.
- Gogna, S., Kaur, J., Sharma, K., Rasane, P., Singh, J., Bhadariya, V., Kumar, P., & Jarial, S. (2022). Spirulina-An Edible Cyanobacterium with Potential Therapeutic Health Benefits and Toxicological Consequences. *Journal of the American Nutrition Association*. 42, 1-14.
- Grace, P. A., Nurali, E. J. N., & Assa, J. R. (2021). Pengaruh Konsentrasi Gelatin dan Sukrosa terhadap Kualitas Fisik, Kimia, dan Sensoris Permen Jelly Tomat. *Jurnal Teknologi Pertanian*, 12(2), 80-88.
- Gunawan, D., Mohammad, J., Siti, H., & Rahayu, E. S. (2021). Effect of Lactobacillus plantarum DAD-13 and Fructo-oligosaccharides on Short-Chain Fatty Acid Profile and Nutritional Status in Indonesian Stunting Children. *Macedonian Journal of Medical Science*, 9.
- Habib., M. A. B. & Parvin, M. (2008). *A Review on Culture, Production and Use of Spirulina as Food for Humans and Feeds for Domestic Animals and Fish*. Rome: Food and Algiculture Organization of the United Nations.
- Hanani T., Widowati, I., & Susanto, A. B. (2020). Kandungan Senyawa Beta Karoten pada Spirulina platensis dengan Perlakuan Perbedaan Lama Waktu Pencapaian. *Buletin Oseanografi Marina*, 9(1), 55-58.

- Harini, N., Marianty, R., & Wahyudi, V. A. (2019). *Analisa Pangan*. Sidoarjo: Zifatama Jawara.
- Hartel, R. W. & Hartel, A. (2014). *Candy Bites the Science of Sweets*. London: Copernicus Books.
- Hartel, R. W., von Elbe, J. H., & Hofberger, R. (2018). *Confectionery Science and Technology*. Cham: Springer International Publishing.
- Iravani, S., Korbekandi, H., & Mirmohammadi, S. V. (2015). Technology and potential applications of probiotic encapsulation in fermented milk products. *J Food Sci Technol*, 52(8), 4679-4696.
- Jiamjariyatam, R. (2018). Influence of Gelatin and Isomaltulose on Gummy Jelly Properties. *International Food Research Journal*, 25(2), 776-783.
- Junaida S. & Utomo, D. (2016). Pengaruh Konsentrasi Penambahan Gula Pasir Terhadap Kualitas Permenn Jelly Ekstrak Kulit Buah Naga Putih (*Hylocereus undatus*). *Teknologi Pangan : Media Informasi Dan Komunikasi Ilmiah Teknologi Pertanian*, 7(1), 39-45.
- Kamaludin, A. M. R. & Holik, H. A. (2022). Review Article: Chemical Content and Pharmacological Activities of Spirulina sp. *Indonesian Journal of Biological Pharmacy*, 2(2), 59-66.
- Kamil, R. Z., Fadhila, F. H., Dea, A., Rahayu, E. S., & Hartiningsih, S. (2023). The Shelf-Life, Microbiology Quality, and Characteristic Changes of Probiotic *Lactobacillus plantarum* Dad-13 Milk Jelly Candy During Storage. *Jurnal Teknik Pertanian Lampung*, 12(4), 899-908.
- Kamil, R.Z., Fadhila, F. H., Dea, A., Rahayu, E. S., & Hartiningsih, S. (2023). The Shelf-life, Microbiology Quality, and Characteristic Changes of Probiotic *Lactobacillus plantarum* Dad-13 Milk Jelly Candy during Storage. *Jurnal Teknik Pertanian Lampung*, 12(4), 899-908.
- Kechagia, M., Basoulis, D., Konstantopoulou, S., ... & Fakiri, E. M. (2013). Health Benefits of Probiotics: A Review. *ISRN Nutrition*, 2013.
- Khoder, G., Al-Menhali, A. A., Al-Yassir, F., & Karam, S. M. (2016). Potential role of probiotics in the management of gastric ulcer. *Esperimental and Therapeutic Medicine*, 12(1), 3.

- Kordowska-Wiater, M., Wasko, A., Polak-Berecka, M., Kubik-Komar, A., & Tangonski, Z. (2011). Spirulina enhances the viability of *Lactobacillus rhamnosus* E/N after freeze-drying in a protective medium of sucrose and lactulose: A protective medium with Spirulina. *Letters in Applied Microbiology*, 53(1), 79-83.
- Kumar, B. V., Vijayendra, S. V. N., & Reddy, O. V. S. (2015). Trends in Dairy and Non-dairy Probiotic Products – A Review. *J. Food Sci Technol*, 52(10), 6112-6124.
- Kumar, A., Ramamoorthy, D., Verma, D. K., Kumar, A., Kumar, N., Kanak, K. R., Marwein, B. M., & Mohan, K. (2022). Antioxidant and Phytonutrient Activities of *Spirulina platensis*. *Energy nexus*, 6, 1-9.
- Lawless, H. T. & Heymann, H. (1999). *Sensory Evaluation of Food Principles and Practices*. New York: Kluwer Academic.
- Lele, V., Razauskas, M., Zavistanaviciute, P., Laurusiena, R., Rimene, G., Kiudulaite, D., Tomkeviciute, J., Nemeikstyte, J., Stankevicius, R., & Bartkiene, E. (2018). Development and Charaterization of the Gunny-Supplements, Enriched with Probiotics and Prebiotics. *CyTA Journal of Food*, 16(1), 580-587.
- Li, X. Y., Chen, X. G., Cha, D. S., Park, H. J. & Liu, C. S. (2009). Microencapsulation of a Probiotic Bacteria with Alginate-Gelatin and Its Properties. *Journal of Microen-capsulation*, 26, 315-324.
- Liestianty, D., Rodianawati, I., Arfah, R. A., Assa, A., Patimah, Sundari, & Muliadi. (2019). Nutritional Analysis of *Spirulina sp* to Promote as Superfood Candidate. *IOP Conf. Ser.: Mater. Sci. Eng.*, 509, 1-6.
- Maeir, R. M., Pepper, I. L., Gerba, C. P. (2009). *Environmental Microbiology Second Edition*. London: Academic Press.
- Mahfudh, I., Santosa, G. W., & Pramesti, R. (2021). Stabilitas Ekstrak Klorofil *Caulerpa racemosa* (Forsskal) J. Agardh 1873 pada Suhu dan Lama Penyimpanan yang Berbeda. *Journal of Marine Research*, 10(2), 184-189.
- Marinova, V. Y., Rasheva, I. K., Kizheva, Y. K., Dermenzhieva, Y. D., & Hristova, P. K. (2019). Microbiological quality of probiotic dietary supplements. *Biotechnology & Biotechnological Equipment*, 33(1), 834-841.

- Masmoudi, M., Besbes, S., Blecker, C., & Attia, H. (2010). Preparation and Characterization of Jellies with Reduced Sugar Content from Cate (*Phoenix dactylifera* L.) and Lemon (*Citrus limon* L.) by-Products. *Fruits*, 65(1), 21-29.
- Masuda, K. & Chitundu, M. (2019). Multiple Micronutrient Supplementation Using *Spirulina platensis* during the First 1000 Days is Positively Associated with Development in Children under Five Years: A Follow up of A Randomized Trial in Zambia. *Nutrients*, 11(4), 730.
- Maturin, L. & Peeler, J. T. (2008). *BAM Chapter 3: Aerobic Plate Count*. Diakses 20 September 2023 dari www.fda.gov.com
- Mazinani S, Fadaei V, & Khosravi-Darani K. (2016). Impact of *Spirulina platensis* on Physicochemical Properties and Viability of *Lactobacillus acidophilus* of Probiotic UF Feta Cheese. *J Food Process Pres*, 40, 1318–1324.
- McGill, J., & Hartel, R. W. (2020). Water Relations in Confections. *Water Activity in Foods*, 483–500.
- McKenzie, E. & Lee, S. Y. (2022). Sugar reduction methods and their application in confections: a review. *Food Sci Biotechnol*, 31(4), 387-398.
- Merta, C.R. (2017). *Pengaruh Kadar Gula Terhadap Kualitas Permen Jeli Belimbing Wuluh*. Skripsi. Padang: Fakultas Pariwisata dan Perhotelan, Universitas Negeri Padang.
- Miranda, J. S., Costa, B. V., de Oliveira, I. V., de Lima, D. C. N., Martins, E. M. F., de Castro Leite Júnior, B. R., ... Martins, M. L. (2020). Probiotic jelly candies enriched with native Atlantic Forest fruits and *Bacillus coagulans* GBI-30 6086. *LWT – Food and Technology*, 126, 1-6.
- Miranda, J. S., Costa, B.V., de Oliveira, I. V., de Lima, D. C. C., Martins, E. M. F., ... & Martins, M. L. (2020). Probiotic jelly candies enriched with native Atlantic Forest fruits and *Bacillus coagulans* GBI-30 6086. *LWR*, 126, 1-6.
- Misra, S., Mohanty, D., & Mohapatra, S. (2019). Applications of Probiotics as a Functional Ingredient in Food and Gut Health. *Journal of food and nutrition research*, 7, 213-223.
- Mondal, S. C., Kamal, M. M., Mumin, M. I. A., Hosain, M. M., & Ali, M. R. (2017). Effect of Sucrose on the Physicochemical Properties, Organoleptic Qualities

- and Shelf-Life Stability of Aonla (*Emblica Officinalis*) Candy. *Journal of Environmental Science*, 11(12), 85-94.
- Moniharapon, A. (2016). Karakteristik Kimia dan Organoleptik Permen Jelly Rumput Laut. *Jurnal Penelitian Teknologi Industri*, 8(2), 91-96.
- Nascimento, R. R., Pimentel, T. C., Garcia, S., & Prudencio, S. H. (2023). Acacia Gum Candy With *Limosilactobacillus reuteri* and Lemongrass Essential Oil: Effect of Storage Time on Physicochemical Characteristics and Probiotic Survival. *Food Bioscience*, 56, 1-13.
- National Center for Biotechnology Information. (2023). *PubChem Compound Summary for CID 5988, Sucrose*. Diakses November 19, 2023 from <https://pubchem.ncbi.nlm.nih.gov/compound/Sucrose>.
- Nielsen, S. S. (2010). Introduction to Food Analysis. USA: Springer.
- Nishiyama-Hortense, Y. P. O., Rossi, M. J. P., Shimizu-Marin, V. D., ... & Lago-Vanzela, E. S. (2022). Jelly candy enriched with BRS Violeta grape juice: Anthocyanin retention and sensory evaluation. *Future Foods*, 6, 1-9.
- Nouri, E., Abbasi, H., & Rahimi, E. (2018). Effects of Processing on Stability of Water- and Fat-Soluble Vitamins, Pigments (C-Phycocyanin, Carotenoids, Chlorophylls) and Colour Characteristics of *Spirulina platensis*. *Quality Assurance and Safety of Crops & Foods*, 10(4), 1-16.
- Ouwehand, A. C. (2017). A review of dose-responses of probiotics in human studies. *Beneficial Microbes*, 8(2), 143-151.
- Parada JL, Zulpa De Caire G, Zaccaro De Mulé MAC, Storni De Cano MM. (1998). Lactic acid bacteria growth promoters from *Spirulina platensis*. *Int J Food Microbiol*, 45(3), 225-228.
- Park, W. S., Kim, H. J., Lim, D. H., Li, M., Kim, J., Kwak, S. S., Kang, C. M., Feruzzi, M. G., & Ahn, M. J. (2018). Two Classes of Pigments, Carotenoids and C-Phycocyanin, in *Spirulina* Powder and Their Antioxidant Activities. *Molecules*, 23(8), 1-11.
- Perry, J., Staley, J. & Lory, S. (2002). *Microbial Life*. Sinauer Associates, Inc.
- Philips, G. A. & Mulyanti, D. (2023). Gastrointestinal Microbiota in Preventing Stunting Problems. *Jurnal Inovasi Riset Ilmu Kesehatan*, 1(2), 182-196.

- Porayanee, M., Katemake, P., & Duangmal, K. (2015). Effect of Gelatin Concentrations and Glucose Syrup to Sucrose Ratios on Textural and Optical Properties of Gelatin Gel. *Journal of Food Science and Agricultural Technology*, 1(1), 26-30.
- Pradhan, D., Mallapa, R. H., Grover, S. (2020). Comprehensive approaches for assessing the safety of probiotic bacteria. *Food Control*, 108.
- Prasasti, M. P. (2024). *Pengembangan Jelly Candy Probiotik dengan Penambahan Blue Spirulina serta Pengaruh Konsentrasi Gelatin terhadap Karakteristik Fisiko-Kimia dan Viabilitas Sel*. Skripsi. Yogyakarta: Fakultas Teknologi Pertanian, Universitas Gadjah Mada.
- Prenzler, P. D., Robards, K., & Ryan, D. (2021). *Handbook of Antioxidant Methodology Approaches to Activity Determination*. London: Royal Society of Chemistry.
- PT Algaepark Indonesia Mandiri. (2023). *Certificate of Analysis*. Klaten: PT Algaepark Indonesia Mandiri.
- Purwandhani, S. N., Utami, T., Millati, R., & Rahayu, E. S. (2017). Potensi *Lactobacillus plantarum* yang Diisolasi dari Dadih dalam Meningkatkan Kadar Folat Susu Fermentasi. *AGRITECH*, 37(4), 395-401.
- Purwanti, T., Puspita, R., & Erawati, T. (2019). Pengaruh Matriks Kombinasi Alginat:Gelatin (2%:1%) terhadap Karakteristik dan Aktivitas Antibakteri Mikrosfer Probiotik *Lactobacillus acidophilus*. *Jurnal Farmasi dan Ilmu Kefarmasian Indonesia*, 6(1), 44-50.
- Putri, I. E., Iswahyudi., & Nuraida, N. (2022). Sifat Fisik Permen Jeli Berbasis Gelatin Tulang Ikan Nila Merah (*Oreochromis niloticus*) dengan Penambahan Sari Kacang Merah (*Phaseolus vulgaris* L.). *Jurnal Teknologi dan Mutu Pangan*, 1(1), 31-36.
- Qiao, B. W., Liu, X. T., Wang, C. X., Song, S., Ai, C. Q., & Fu, Y. H. (2022). Preparation, Characterization, and Antioxidant Properties of Phycocyanin Complexes Based on Sodium Alginate and Lysozyme. *Front Nutr*, 9, 1-11.
- Quigley, E. M. M. (2013). Gut Bacteria in Health and Disease. *Gastroenterol Hepatol*, 9(9), 560-569.
- Rahayu, E. S., M. ... Cahyanto, L. Windiarti, J. Sutriyanto, T. Kandarina, dan T. Utami. (2016). Effects of Consumption of Fermented Milk Containing

Indigenous Probiotik *Lactobacillus plantarum* Dad-13 on the Fecal Microbiota of Healthy Indonesian Volunteers. *International Journal of Probiotics and Prebiotics*, 11(2), 91–98.

Rahayu, E. S. & Utami, T. (2023). *Probiotik dan Gut Microbiota serta Manfaatnya pada Kesehatan*. Yogyakarta: PT Kanisius.

Rahayu, E.S., Yogeswara, A., Mariyatun, (2015). Molecular Characteristics of Indigenous Probiotik Strains from Indonesia. *International Journal of Probiotik and Prebiotic*, 10(4), 109-116

Rakasiwi, R. L. (2024). *Pengaruh Konsentrasi Asam Sitrat terhadap Karakteristik Sensoris, Sifat Fisik dan Kimia, serta Viabilitas Sel Produk Jelly Candy Probiotik Blue Spirulina*. Skripsi. Yogyakarta: Fakultas Teknologi Pertanian, Universitas Gadjah Mada.

Rofiah, A. & Machfudz, A. (2014). Kajian Dosis Sukrosa dan Sirup Glukosa Terhadap Kualitas Permen Karamel Susu. *Nabatia*, 11(1), 55-65.

Sanders, M. E. & Marco, M. L. (2010). Food formats for effective delivery of probiotics. *Ann Rev Food Sci Technol*, 1, 65–85.

Sanders, M.E., Guarner, F., Guerrant, R., Holt, P.R., Quigley, E.M., Sartor R.B., Sherman, P.M., & Mayer, E.A. (2013). An Update on The Use and Investigation of Probiotics in Health and Disease. *Gut* 62, 787-796.

Szczesniak, A. S., 2002. Texture is a Sensory Property. *Food Quality and Preference*, 13: 215-225.

Sedjati, S., Ridlo, A., & Supriyantini, E. (2015). Efek Penambahan Gula Terhadap Kestabilan Warna Ekstrak Fikosianin *Spirulina* sp. *Jurnal Kelautan Tropis*, 18(1), 1-6.

Silva, J. R., da Silva, J. B., Costa, G. N., Santosa, J. S., & Castro-Gomez, R. J. H. (2020). Probiotic Gummy Candy with Xylitol: Development and Potential Inhibition of *Streptococcus mutans* UA 159. *Research, Society, and Development*, 9(10), 1-13.

Simorangkir, R.S., Rawung, D., & Moningka, J. (2017). Pengaruh Karakteristik Sukrosa terhadap Karakteristik Permen Jelly Sirsak (*Annona muricata* Linn). *Cocos*, 9(3), 1-13.

- Stunda-Zujeva, A., Berele, M., Lece, A., & Skesters, A. (2023). Comparison of Antioxidant Activity in Various Spirulina Containing Products and Factors Affecting It. *Scientific Reports*, 13(4529), 1-9.
- Su, K., Festrings, D., Ayed, C., Yang, Q., Sturrock, C. J., Linforth, R., Foster, T., & Fisk, I. (2021). Reducing sugar and aroma in a confectionery gel without compromising flavour through addition of air inclusions. *Food Chemistry*, 354, 1-8.
- Sutrisno, E. P. G. (2024). *Karakteristik dan Viabilitas Sel Jelly Candy Probiotik Blue Spirulina dengan Hidrokolid Pektin*. Skripsi. Yogyakarta: Fakultas Teknologi Pertanian, Universitas Gadjah Mada.
- Suroto, D. A., Hasan, P. N., & Rahayu, E. S. (2021). Genomic Insight of Two Indigenous Probiotics *Lactobacillus plantarum* Dad-13 and *Lactobacillus plantarum* Mut-7 from Different Origins of Indonesian Fermented Foods. *Biodiversitas*, 22(12).
- Szczesniak, A. S. (2002). Texture is a Sensory Property. *Food Quality and Preference*, 13, 215-225.
- Tamime, A.Y., Nilsson, L.E., & Lyck, S. (2006). *Fermented Milks*. Oxford: Blackwell.
- Tampubolon, J. & Syamsuddin. (2023). *Teori Praktis Kewirausahaan Pekerja Sosial*. Makassar: PT Nas Media Indonesia.
- Tapia, M. S., Alzamora, S. M., & Chirife, J. (2020). Effects of Water Activity (a_w) on Microbial Stability as a Hurdle in Food Preservation. *Water Activity in Foods*, 323–355.
- Tari, A. I. N., Handayani, C. B., & Sudarmi. (2016). Potensi Probiotik Indigenus *Lactobacillus plantarum* Dad-13 pada Yogurt dengan Suplementasi Ekstrak Ubi Jalar Ungu untuk Penurun Diare dan Radikal Bebas. *AGRITECH*, 36(1), 7-14.
- Tiopan, R. C. (2021). *Pengaruh Variasi Penambahan Bubuk Spirulina (*Arthrospira platensis*) terhadap Karakteristik Sensoris, Kimia, Aktivitas Antioksidan, dan Viabilitas Sel Jelly candy Probiotik*. Skripsi. Yogyakarta: Fakultas Teknologi Pertanian, Universitas Gadjah Mada.

- Tireki, S., Sumnu, G., & Sahin, S. (2021). Correlation Between Physical and Sensorial Properties of Gummy Confections with Different Formulations During Storage. *J Food Sci Technol*, 58(9), 3397-3408.
- Tiwari, B. K. & Troy, D. J. (2015). *Seaweed Sustainability Food and Non-Food Applications*. Oxford: Academic Press.
- Udiarta, P., Dewi, E. N., & Romadhon. (2015). Effect Addition of Stabilizer $MgCO_3$ and $ZnCl_2$ on The Color Stability of Chlorophyll Pigment Content Microalgae *Spirulina platensis*. *Jurnal Saintek Perikanan*, 10(2), 114-118.
- Ullah, F., Othman, M.B.H., Javed, F., Ahmad, Z., & Akil, H. M. (2015). Classification, processing, and application of hydrogels: A review. *Materials Science and Engineering C*, 57, 414-433.
- Chaluvadi, S. & Kit, Y. (2013). Protection of probiotic bacteria in synbiotic matrices. *Dairy and Functional Foods Research: Wyndmoor, PA*,
- Utami, F. (2013). *Pengaruh Suhu terhadap Daya Tahan Hidup Bakteri pada Sediaan Probiotik*. Skripsi. Jakarta: Fakultas Kedokteran dan Ilmu Kesehatan, UIN Syarif Hidayatullah.
- Utami, T., Kasmianti, Harmayani, E. dan Rahayu, E.S. (2009). Influence of bile on *lactobacilli* viability and ability to reduce lactose in MRS broth. *Prosiding Seminar Lactic acid Bacteri and Culture Collection*. Yogyakarta, 16-17 Januari 2009.
- Vesterlund, S., Salminen, K., & Salminen, S. (2012). Water Activity in Dry Foods Containing Live Probiotic Bacteria Should Be Carefully Considered: A Case Study with *Lactobacillus rhamnosus* GG in Flaxseed. *Int J Food Microbial*, 157(2), 319-321.
- Vo, T. S., Ngo, D. H., & Kim, S. K. (2015). Nutritional and Pharmaceutical Properties of Microalgal Spirulina. Dalam *Handbook of Marine Microalgae*, 299-308. Oxford: Academic Press.
- Wang, L., Zhang, J., Guo, Z., Kwok, L., Ma, C., Zhang, W., Lv, Q., Huang, W., and Zhang, H. (2014). Effect of oral consumption of probiotic *Lactobacillus plantarum* P-8 on fecal microbiota, SIgA, SCFAs, and TBAs of adults of different ages. *Journal Nutrition*, 30, 776-783.
- Wang, G., Chen, Y., Xia, Y., Song, X., & Ai, L. (2022). Characteristics of Probiotic Preparations and Their Applications. *Foods*, 11(16), 2472.

- Watson, R.R & Preedy, V. R. (2015). *Probiotics, Prebiotics, and Synbiotics: Bioactive Foods in Health Promotion*. Cambridge: Academic Press.
- Wulandani, B. R. D., Kisworo., Bulkaini., Yulianto., & Haryanto. (2022). The Potential of Indigenous Lactic Acid Bacteria *Lactobacillus Plantarum* Dad 13 in Ice Cream as Probiotic Food. *Jurnal Biologi Tropis*, 22(4), 1445-1454.
- Yusof, N., Jaswir, I., Jamal, P., and Jami, M. S. (2019). Texture Profile Analysis (TPA) of The Jelly Dessert Prepared from Halal Gelatin Extracted Using High Pressure Processing (HPP). *Malaysian Journal of Fundamental and Applied Sciences*, 15(4), 604 – 608.
- Zakaria, Z., Aziz, R., Lachimanan, Y. L., Sreenivasan, S., & Rathinam, X. (2008). Antioxidant activity of *Coleus blumei*, *Orthosiphon stamineus*, *Ocimum basilicum* and *Mentha arvensis* from Lamiaceae family. *Int J Nat Eng Sci*, 2(1), 93-95.
- Zheng M, Zhang R, Tian X. (2017). Assessing the risk of probiotic dietary supplements in the context of antibiotic resistance. *Front Microbiol*, 8, 908.