

DAFTAR PUSTAKA

- Afifah, E., Nugrahani, M. O., & Setiono. (2014). Peluang Budidaya Iles-Iles (*Amorphophallus* spp.) sebagai Tanaman Sela di Perkebunan Karet. *Warta Perkaratan*, 33(1), 35-46.
- Alvita, L. R., Elsyana, V., & Kining, E. (2021). Formulasi Permen Jelly Jeruk Kalamansi dengan Substitusi Glukomanan Konjak. *Journal of Nutrition and Culinary (JNC)*, 1(2), 11-19.
- Aly, M. S., & Gad, A. S. (2010). Chemical Composition and Potential Application of *Spirulina platensis* Biomass. *J. Am. Sci.*, 6, 819-826.
- Ames, B. N., Shigenaga, M. K., & Hagen, T. M. (1993). Oxidants, Antioxidants, and The Degenerative Diseases of Aging. *Proceedings of The National Academy of Sciences*, 90(17), 7915-7922.
- AOAC. (2006). *Protein Content (assosiation)*. Assosiation of Official Analytical Communities (AOAC).
- Aprilia, V., Murdiati, A., Hastuti, P., & Harmayani, E. (2017). Carboxymethylation of Glucomannan from Porang Tuber (*Amorphophallus oncophyllus*) and The Physicochemical Properties of The Product. *Pakistan Journal of Nutrition*, 16(11), 835-842.
- Badan Standardisasi Nasional. (2008). *SNI 3547-2-2008 Kembang Gula Bagian 2: Lunak*. Jakarta: Badan Standardisasi Nasional.
- Banin, M. M., Utami, T., Cahyanto, M. N., Widada, J., & 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. *Int. J. Probiotics Prebiotics*, 14, 1-8.
- Bastian, G. G. (2021). *Pengaruh Proporsi Gelatin dan Konjak Glukomanan terhadap Sifat Fisikokimia dan Organoleptik Permen Jelly Teh Hitam*. Surabaya: Universitas Katolik Widya Mandala.
- Begum, A., Jakaria, D. M., Anisuzzaman, S. M., Islam, M., & Mahmud, S. A. (2015). Market Assessment and Product Evaluation of Probiotik Containing Dietary Supplements Available in Bangladesh Market. *J Pharm*, 1, 1-5.
- Belitz, H. D., Grosch, W., & Schieberle, P. (2009). Springer Food Chemistry 4th revised and extended edition. *Annual Review Biochemistry*, 79, 655-681.
- Bleakley, S., & Hayes, M. (2017). Algal Proteins: Extraction, Application, and Challenges Concerning Production. *Foods*, 6, 33.
- Bourne, M. C. (2002). Principle of Objective Texture Measurement. In S. L. Taylor, *Food Texture and Viscosity: Concept and Measurement* (pp. 182-186). San Diego: Academic Press.
- Brooks, G. F., Buteel, J. F., & Morsedan, A. S. (2001). *Mikrobiologi Kedokteran Edisi Pertama*. Jakarta: Salemba Media.
- Buckle, K. A., Edwards, R. A., Fleet, G. H., & Wooton, M. (1987). *Ilmu Pangan*. Jakarta: UI Press.
- Calvarro, J., Perez-Palacios, T., & Ruiz, J. (2016). Modification of Gelatin Functionality for Culinary Applications by Using Transglutaminase. *International Journal of Gastronomy and Food Science*, 5, 27-32.

- Chaiklahan, R., Chirasuwan, N., & Bunnag, B. (2012). Stability of Phycocyanin Extracted from *Spirulina* sp. : Influence of Temperature, pH, and Preservatives. *Process Biochemical*, 47, 659-664.
- Champagne, C. P., & Gardner, N. J. (2005). Challenges in The Addition of Probiotics Cultures to Food. *Critical Reviews in Food Science and Nutrition*, 45, 61-80.
- Dave, R. I., & Shah, N. P. (1997). Viability of Yoghurt and Probiotic Bacteria in Yoghurts Made from Commercial Starter Cultures. *International Dairy Journal*, 7(1), 31-41.
- Ergun, R., Lietha, R., & Hartel, R. W. (2010). Moisture and Shelf Life in Sugar Confections. *Critical Reviews in Food Science and Nutrition*, 50(2), 162-192. doi:10.1080/10408390802248833
- Estiasih, T., Putri, W. R., & Waziroh, E. (2017). *Umbi-Umbian & Pengolahannya*. Malang: UB Press.
- Fadhila, F. H. (2020). *Tingkat Pengetahuan Masyarakat terhadap Produk Probiotik dan Karakter Jelly Candy Probiotik Lactobacillus plantarum Dad-13 Selama Penyimpanan*. Yogyakarta: Universitas Gadjah Mada.
- FAO/WHO. (2001). Health and Nutrition Properties of Probiotics in Food including Powder Milk with Live Lactic Acid Bacteria. *Report of a Joint FAO/WHO Expert Consultation on Evaluation of Health and Nutritional Properties of Probiotics in Food including Powder Milk with Live Lactic Acid Bacteria Cordoba, Argentina 1-4 October 2001*.
- FAO/WHO. (2002). Guidelines for the Evaluation of Probiotics in Food. *Report of a Joint FAO/WHO Working Group on Drafting Guidelines for the Evaluation of Probiotics in Food London Ontario, Canada April 30 and May 1, 2002*.
- Floros, J. D., & Gnanasekharan, V. (1993). *Shelf Life Prediction of Packaged Foods: Chemical, Biological, Physical, and Nutritional Aspects*. G. Chlaralambous (Ed.). London: Elsevier Publ.
- Frete, H. d., Susanto, A. B., Prasetyo, B., & Limantara, L. (2012). Karotenoid dari Makroalgae dan Mikroalgae: Potensi Kesehatan Aplikasi dan Bioteknologi. *J. Teknol. dan Industri Pangan*, XXIII(2), 221-228.
- Gabar, G., El-Sayed, S., & Hikal, M. (2020). Antioxidant Activities of Phycocyanin: a Bioactive Compound from *Spirulina platensis*. *J. Pharm. Res. Int*, 32, 73-85.
- Gentscheva, G., Nikolova, K., Panayotova, V., Peycheva, K., Makedonski, L., Slavov, P., . . . Yotkovska, I. (2023). Application of *Arthrospira platensis* for Medicinal Purposes and the Food Industry: A Review of the Literature. *Life*, 13, 845.
- Habib, M., Ahsan, B., & Parvin, M. (2008). A Review on Culture, Production, and Use of *Spirulina* as Food for Humans and Feeds for Domestic Animals and Fish. *FAO Fisheries and Aquaculture Circular*(1034).
- Habilla, C., & Cheng, L. H. (2015). Quality of Jelly Candy Made of Acid-thinned Starch Added with Different Non-starch Polysaccharides. *Journal of Food Research and Technology*, 3(1), 14-22.

- Halliwel, B. (1995). How to Characterize an Antioxidant: an Update. *Biochemical Society Symposia*, 61, 73-101.
- Harijono, Kusnadi, & Mustikasari. (2001). Pengaruh Karagenan dan Total Padatan Terlarut Sari Buah Apel Muda terhadap Aspek Kualitas Permen Jelly. *Jurnal Teknologi Pertanian*, 2(2), 110-116.
- Hastuti, D., & Sumpe, I. (2007). Pengenalan dan Proses Pembuatan Gelatin. *Jurnal Ilmu-Ilmu Pertanian*, 3(1), 39-46.
- Herawati, H. (2008). Penentuan Umur Simpan pada Produk Pangan. *Jurnal Litbang Pertanian*, 27(4), 124-130.
- Herawati, H. (2018). Potensi Hidrokoloid sebagai Bahan Tambahan pada Produk Pangan dan Nonpangan Bermutu. *Jurnal Litbang Pertanian*, 37(1), 17-25.
- Indrayati, F., Utami, R., & Nurhartadi, E. (2013). Pengaruh Penambahan Minyak Atsiri Kunyit Putih (*Kaempferia rotunda*) pada Edible Coating terhadap Stabilitas Warna dan pH Fillet Ikan Patin yang Disimpan pada Suhu Beku. *Jurnal Teknosains Pangan*, 2(4), 25-31.
- Indriaty, F. (2014). Pengaruh Variasi Penambahan Sari Buah Sirsak terhadap Mutu Kembang Gula Keras. *Jurnal Penelitian Teknologi Industri*, 6(2), 71-82.
- Istanti, I. (2005). *Pengaruh Lama Penyimpanan terhadap Karakteristik Kerupuk Ikan Sapu-Sapu (Hyposarcus pardalis)*. Bogor: Institut Pertanian Bogor.
- Institute of Food Science and Technology. (1974). Shelf Life of Food. *J. Food Sci.*, 39, 861-865.
- Irfianti, A. D., & Rosida. (2010). Sistem Pendukung Keputusan Pendugaan Umur Simpan & Tanggal Kadaluarsa Produk Pangan dengan Metode Arrhenius Berbasis Web. *Jurnal Teknologi Pangan*, 4(1).
- ISO. (1987). *ISO 8262-1: 1987 Milk Product and Milk-based Foods-Determination of Fat Content by The Weibull-Berntrop Gravimetric Method (Reference method) - (1st ed.)*.
- Jiamjariyatam, R. (2018). Influence of Gelatin and Isomaltulose on Gummy Jelly Properties. *International Food Research Journal*, 25(2), 776-783.
- Jumri, Yusmarini, & Herawati, N. (2015). Mutu Permen Jelli Buah Naga Merah (*Hylocereus polyrhizus*) dengan Penambahan Karagenan dan Gum Arab. *JOM FAPERTA*, 2(1).
- Kameshwari, V., Selvaraj, S., & Sundaramoorthy, S. (2020). Single Cell Protein Spirulina - A Nutrient Treasure - Review. *Res. Pharmacol. Pharmacodyn*, 12, 49-54.
- Kamil, R. Z., Yanti, R., Murdiati, A., Juffrie, M., & Rahayu, E. S. (2020). Microencapsulation of Indigenous Probiotic *Lactobacillus plantarum* Dad-13 by Spray and Freeze-drying: Strain-dependent Effect and Its Antibacterial Property. *Food Research*, 4(6), 2181-2189.
- 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.
- Karo, F., Sinaga, H., & Karo, T. (2021). The Use of Konjac Flour as Gelatine Substitution in Making Panna Cotta. *IOP Conf. Series: Earth and Environmental Science*, 782(032106), 1-7.

- Kaya, O. A., Suryani, A., Santoso, J., & Rusli, M. S. (2015). The Effect of Gelling Agent Concentration on The Characteristic of Gel Produced from The Mixture of Semirefined Carragenan and Glukomannan. *International Journal of Science: Basic and Applied Research*, 20(1), 313-324.
- Kempka, A. P., Souza, S. G., de Souza, A. A., Dornelles, R. C., & Ogliari, D. (2014). Influence of Bloom Number and Plastifiers on Gelatin Matrices produced for Enzyme Immobilization. *Brazilian Journal of Chemical Engineering*, 31(1), 95-108.
- Koswara, S. (2013). *Teknologi Pengolahan Umbi-umbian, Bagian 2: Pengolahan Umbi Porang*. Bogor: SEAFast Center, Bogor Agricultural University.
- Langa, S., van den Bulck, E., Peiroten, A., Gaya, P., Schols, H. A., & Arques, J. L. (2019). Application of Lactobacilli and Prebiotic Oligosaccharides for The Development of a Synbiotic Semi-hard Cheese. *LWT - Food Science and Technology*, 114, 108361.
- Li, J. M., & Nie, S. P. (2016). The Functional and Nutritional Aspects of Hydrocolloids in Foods. *Food Hydrocolloids*, 53, 46-61.
- Liu, Y. X., Cao, M. J., & Liu, G. M. (2019). Texture Analyzer for Food Quality Evaluation. *Evaluation Technologies for Food Quality*, 441-463.
- Lombu, F. V., Agustin, A. T., & Pandey, E. V. (2015). Pemberian Konsentrasi Asam Asetat pada Mutu Gelatin Kulit Ikan Tuna. *Jurnal Media Teknologi Hasil Perikanan*, 3(2), 25-28. doi:<https://doi.org/10.35800/mthp.3.2.2015.9216>
- Mahardika, B. C., Darmanto, Y. S., & Dewi, E. N. (2014). Karakteristik Permen Jelly dengan Penggunaan Campuran Semi Refined Carragenan dan Alginat dengan Konsentrasi Berbeda. *Jurnal Pengolahan dan Bioteknologi Hasil Perikanan*, 3(3), 112-120.
- Mardhatilah, D. (2017). *Biokimia*. Yogyakarta: Instiper Press.
- Masojidek, J., & Torzillo, G. (2014). *Mass Cultivation of Freshwater Microalgae*. Amsterdam: Elsevier Inc.
- Maturin, L., & Peeler, J. T. (2001). *FDA BAM*. Retrieved from <https://www.fda.gov/food/laboratory-methods-food/bamchapter-3-aerobic-plate-count>
- Mauliasari, E. S., Agustini, T. W., & Amalia, U. (2019). Stabilisasi Fikosianin Spirulina platensis dengan Perlakuan Mikroenkapsulasi dan pH. *JPHPI*, 22(3), 526-534.
- Mukisa, I. M., Byakika, S., Meeme, R., Wacoo, A. P., Sybesma, W., & Kort, R. (2019). Adopting Traditional Fermented Foods as Carriers for Probiotics: The Case of Obushera and Lactobacillus rhamnosus Yoba. *Nutrition and Food Science*, 50(5), 841-852. Retrieved from <https://doi.org/10.1108/NFS-06-2019-0188>
- Nurilmala, M., Jacoeb, A. M., & Dzaky, R. A. (2017). Karakteristik Gelatin Kulit Ikan Tuna Sirip Kuning. *JPHPI*, 20(2), 339-350.
- Nursiwi, A., Nurmadhani, B. S., Supriyanto, S., & Rahayu, E. S. (2018). Development of The Traditional Tape Ketan into Probiotic Drink. *Indonesian Food and Nutrition Progress*, 15(1), 11-20.

- Ockerman, H. W., & Hansen, C. L. (2000). *Animal By-product Processing & Utilization*. Florida: CRC Press.
- Pebrianata, E. (2005). *Pengaruh Campuran Kappa dan Iota Karagenan terhadap Kekuatan Gel dan Viskositas Karaginan Campuran*. Bogor: IPB.
- Poppe, J. (1992). Gelatin. In A. Imeson, *Thickening and Gelling Agents for Food*. London: Blackie Academic and Professional.
- Prasanna, R., Sood, A., Jaiswal, P., Nayak, S., Gupta, V., Chaudhary, V., . . . Natarajan, C. (2010). Rediscovering Cyanobacteria as Valuable Sources of Bioactive Compounds. *Appl. Biochem. Microbiol*, 46(2), 119-134.
- Prasasti, L. M. (2023). *Pengaruh Konsentrasi Gelatin pada Jelly Candy Probiotik dengan Penambahan Blue Spirulina terhadap Karakteristik Sensoris, Fisikokimia, Aktivitas Antioksidan, dan Viabilitas Sel*. Yogyakarta: Fakultas Teknologi Pertanian, Universitas Gadjah Mada.
- Prihardani, D. I., & Yuniarta. (2016). Ekstraksi Gelatin Kulit Ikan Lencam (*Lethrinus Sp*) dan Aplikasinya untuk Produk Permen Jeli. *Jurnal Pangan dan Agroindustri*, 4(1), 356-366.
- PT Algaepark Indonesia Mandiri. (2023). *Certificate of Analysis (Spirulina powder)*. Klaten: PT Algaepark Indonesia Mandiri;.
- Putra, I. N. (2020). *Substansi Nutrasetikal Sumber dan Manfaat Kesehatan*. Yogyakarta: Deepublish Publisher.
- Rahayu, E. S., & Utami, T. (2023). *Probiotik dan Gut Microbiota serta Manfaatnya pada Kesehatan - Edisi Revisi*. Yogyakarta: PT Kanisius.
- Rahayu, E. S., Cahyanto, M. N., Windiarti, L., Sutriyanto, J., Kandarina, T., & 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.
- Rahayu, E. S., Mariyatun, M., Manurung, N. P., Hasan, P. N., Therdtatha, P., Mishima, R., . . . Utami, T. (2021). Effect of Probiotic *Lactobacillus plantarum* Dad-13 Powder Consumption on The Gut Microbiota and Intestinal Health of Overweight Adults. *World J. Gastroenterol*, 126, 107-128.
- Rahayu, E. S., Rusdan, I. H., Athennia, A., Kamil, R. Z., Pramesi, P. C., Marsono, Y., . . . 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.
- Rahayu, E. S., Yogeswara, A., Mariyatun, Windiarti, L., Utami, T., & Watanabe, K. (2015). Molecular Characteristics of Indigenous Probiotic Strains from Indonesia. *International Journal of Probiotics and Prebiotics*, 10(4), 1-8.
- Rahmawati, S. I., Hidayatulloh, S., & Suprayatmi, M. (2017). Ekstraksi Fikosanin dari *Spirulina Plantesis* sebagai Biopigmen dan Antioksidan. *Jurnal Pertanian*, 8(1), 36-45.
- Rajaa, S., Mourad, K., & Azzouz, E. (2019). Functional Composition, Nutritional Properties, and Biological Activities of Moroccan *Spirulina* Microalga. *J. Food. Qual.*, 2019, 3707219.

- Ray, B. (2004). *Fundamental Food Microbiology, 3rd Ed.* Boca Raton, Florida: CRC Press.
- Sae-leaw, T., Benjakul, S., & O'Brien, N. M. (2016). Effects of Defatting and Tannic Acid Incorporation During Extraction on Properties and Fishy Odour of Gelatin from Seabass Skin. *Food Science and Technology*, 65, 661-667.
- Sanchez, M., Caltillo, B. J., Roza, C., & Rodriguez, I. (2003). Spirulina (Arthrospira): an Edible Microorganism. *A rev. Universitas Scientiarum*, 8(1), 1-16.
- Santoro, M., Tatara, A. M., & Mikos, A. G. (2014). Gelatin Carriers for Drug and Cell Delivery in Tissue Engineering. *Journal of Controlled Release*, 190, 210-218.
- Saputro, E. A., Lefiyanti, O., & Mastuti, E. (2014). Pemurnian Tepung Glukomanan dari Umbi Porang (*Amorphophallus muelleri* Blume) Menggunakan Proses Ekstraksi/Leaching dengan Larutan Etanol. *Simposium Nasional RAPI XIII - 2014 FT UMS*, (pp. 7-13). Surakarta.
- Shah, N. P. (2011). *Bacteria, Beneficial Bifidobacterium spp.: Morphology and Physiology*. Cambridge: Academic Press.
- Shenoy, R., & Shirwaikar, A. (2002). Anti Inflammatory and Free Radical Scavenging Studies of Hyptis suaveolens (Labiatae). *Indian Drugs*, 39(11), 574-577.
- Sitompul, S. R. (2020). *Uji Daya Terima dan Kandungan Gizi Tempe Biji Karet*. Medan: Universitas Islam Negeri Sumatera Utara.
- Stanton, C., Fitzgerald, G., Paul Ross, R., Desmond, C., Coakley, M., & Kevin Collins, J. (2003). Challenges Facing Development of Probiotic-Containing Functional Foods. *Functional Foods and Nutraceuticals*, 27-58.
- Takigami, S. (2009). Konjac Mannan. In G. O. Phillips, & P. A. Williams, *Handbook of Hydrocolloids (Second edition)* (pp. 889-901). Cambridge: Woodhead Publishing.
- Tari, A. N., Handayani, C. B., & Sudarmi, S. (2016). Potential Probiotic Lactobacillus plantarum Indigenous Dad-13 on Yoghurt with Purple Sweet Potato Extract Supplementation to Reducing Diarrhea and Free Radicals. *Agritech*, 36(01), 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*. Yogyakarta: Universitas Gadjah Mada.
- Tireki, S., Sumnu, G., & Sahin, S. (2021). Correlation between Physical and Sensorial Properties of Gummy Confections with Different Formulations During Storage. *Journal of Food Science and Technology*, 58(9), 3397-3408. doi:<https://doi.org/10.1007/S13197-020-04923-3>
- Turkmen, N., Akal, C., & Ozer, B. (2019). Probiotic dairy-based beverages: A review. *Journal of Functional Foods*, 53, 62-75.
- Udiarta, P., Dewi, E. N., & Romadhon. (2015). Pengaruh Penambahan MgCO₃ dan ZnCl₂ terhadap Stabilitas Kandungan Pigmen Klorofil pada Mikroalga Spirulina platensis. *Jurnal Saintek Perikanan*, 10(2), 114-118.

- UTEX Culture Collection of Algae. (2024). *UTEX*. Retrieved Februari 23, 2024, from UTEX LB 2340 *Spirulina platensis*: <https://utex.org/products/utex-lb-2340?variant=30992067067994>
- Utomo, B., Darmawan, M., Hakim, A., & Ardi, D. (2014). Physicochemical Properties and Sensory Evaluation of Jelly Candy Made from Different Ratio of K-Carrageenan and Konjac. *Squalen Buletin of Marine Fisheries Postharvest Biotechnology*, 9(1), 25.
- Winarno, F. G., & Winarno, S. A. (2017). *Gastronomi Molekuler*. Jakarta: PT Gramedia Pustaka Utama.
- Yusof, N., Jaswir, I., Jamal, P., & 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.
- Zhang, Y.-q., Xie, B.-j., & Gan, X. (2005). Advance in The Applications of Konjac Glucomannan and its Derivatives. *Carbohydrate Polymers*, 60(1), 27-31. doi:<https://doi.org/10.1016/j.carbpol.2004.11.003>