



DAFTAR PUSTAKA

- Aday M.S., C. Cengiz, and Y. K. Yuceer. 2010. Instrumental and sensory measurement of ezine cheese texture. Research paper. Departement of Food Enginering. Canakkale Onsekix Mart University, Turkey. pp. 6-10.
- Adnan, M. 1984. Kimia dan teknologi pengolahan air susu. Andi Offset. Yogyakarta.
- Abubakar, dan Sri U. 2016. Mutu keju putih rendah lemak diproduksi dengan bahan baku susu modifikasi. Buletin peternakan. 40:144-156.
- Amanda. R.D. 2010. Uji aktivitas rennet dari abomasum kambing lokal muda pada kondisi yang berbeda dan karakterisasi keju yang dihasilkan. Skripsi. Fakultas Peternakan, Institut Pertanian Bogor, Bogor.
- Armahedi, M. R. 2008. Komposisi kimia dan citarasa keju Peram dengan penambahan susu fermentasi komersial pada konsentrasi rennet yang berbeda. Skripsi Sarjana Peternakan. Fakultas Peternakan, Universitas Gadjah Mada, Yogyakarta.
- Astuti, M. 2007. Pengantar Ilmu Statistik untuk Peternakan dan Kesehatan Hewan. Binasti Publisher. Bogor.
- Berg, J.C.T. Van Den. 1988. Dairy Technology in the Tropics and Subtropics. Pudoc Wageningen, Netherlands.
- Boylston, T.D., C.G. Vinderola, H.B. Ghodussi and J.A. Reinheimer. 2004. Incorporation of *Bifidobacterium* into cheeses: Challanges and rewards. Intl. Dairy jour. 14:375-387.
- Buckle, K. A., R. A. Edgard, G. H. Fleet and M. Wooton. 1987. Ilmu Pangan. Diterjemahkan oleh : Hadi dan Adiono. Universitas Indonesia Pres, Jakarta.
- Buffa, M., B. Guamis, M. Pavia and A.J. Trujillo. 2001. Lipolysis in cheese made from raw, pasteurized or high-pressuretreated goat's milk. Intl. Dairy Jour. 11:175-179.
- Chassing, B., V. Sirugue and E. Mamirolle. 1990. Structure et evolution de differents gels De Fromagerie. Revue Des Enil. Syndat De La Presse Des Enterprise Et Des Professionnels, Paris. pp. 12-16.
- Codex, A. 2011. Milk and Milk Products. Second edition. Food and Agriculture Organization of The United Nations, World Health Organization, Rome.



- Daulay, D. 1991. Buku atau Monografi Fermentasi Keju. Direktorat jenderal pendidikan tinggi. Pusat antar universitas pangan dan gizi. IPB. Bogor. P.22.
- Fardiaz, S. 1992. Teknologi Fermentasi Susu. PT Gramedia Pustaka Utama, Jakarta.
- Firdaus, N. 2017. Pengembangan keju ricotta: pembuatan dan preferensi konsumen. Skripsi. Fakultas Peternakan, Universitas Gadjah Mada, Yogyakarta.
- Fooks, L.J., Fuller, R. and Gibson, G.R. 1999. Prebiotic, probiotic and human gut microbiology. *Intl. Dairy J.* 9:53-61.
- Fox, P.F., L. Law, P. L. H. McSweeney and J Wallace. 1993. Biochemistry of cheese ripening. *Chemistry, physics and microbiology* (2nd ed), Vol. 1, (pp: 343-367). Chapman and Hall. London, UK.
- Fox, P. F. And P. L. H. McSwaney. 1996. Proteolysis in cheese during ripening. *Food Review International*. 12:457-509.
- Fox, P. F., T. P. Guinee, T. M. Cogan, and P. L. H. McSweeney. 2017. *Fundamentals of Cheese Science* 2nd ed. Springer, New York.
- Fuller, R. 1989. Probiotics in man and animals. *J. Appl. Bact.* United kingdom. pp: 365-378.
- Gomes, A. M. P., and F. X. Malcata. 1998. Development probiotic cheese manufactured from goat milk: response surface analysis via technological manipulation. *Journal of Dair. Sci.* 81:1492-1507.
- Harding, F. 1999. Milk Quality. A Chapman and Hall Food Science Book. Aspen Publisher, Inc. Gaithersburg, Maryland.
- Heller, K.J. 2001. Probiotic Bacteria in Fermented Foods: Product Characteristics and Starter Organism. *Amer. J. Clin. Nutr.* 73:374-379.
- Hui, Y. H. 1993. *Dairy Science and Technology Handbook* 1. Principals and Properties. VCH Publisher, Inc. New York, USA.
- Jalili, M. 2016. Chemical composition and sensory characteristic of Feta cheese fortified with iron and absorbic acid. *Dairy sc. and tech. J*, France. pp. 580.
- Kamel, B., K. Boubaker and H. Attia. 2013. Implementation of ricotta cheese production process in Tunisia. *Intl. Food Research J.* 20(5): 2343-2348.
- Karimi, R., S. Sohrabvandi, and A.M. Mortazavian. 2012. Review article: Sensory characteristics of Probotic Cheese. *Institute of Food Tecnologies*, Iran. 11: 444.
- Kongo. J.M., and F.X. Malcata. 2016. *Cheese: Chemistry and Microbiology*. Encyclopedia of Food and Heath. Elsevier Ltd, Portugal.



- Law, B.A. 1997. Microbiology and Biochemistry of Cheese and Fermented Milk. 2nd Edition. Chapman and Hall, London.
- Lawless, H. T. and H. Heymann. 1999. Sensory Evaluation of Food: Principles and Practices. Springer Science+Business Media, New York.
- Lemieux, L. dan R. E. Simard, 1992. Bitter Flavour in Dairy Product. *Lait* 72:335-382.
- Macrae, R., Robinson, R.K. and Sadler, M.J., 1993. Encyclopedia of food science. Food Technology and Nutrition, San Diego. pp. 839
- Mahajan, R. T. and Gunjan M. C. 2014. Plant latex as vegetable source for milk clotting enzymes and their use in cheese preparation. *Intl. J. Advanced.* 2: 1173-1181.
- Marth, H. Elmer and James L . S. 2001. Applied Dairy Microbiology. 2nd edition, Revised and Expandend. Marcel Dekker, Inc. New York. USA.
- Miocinovic, J., Z. Radulovic, D. Paunovic, Z. Miloradovic, G. Trpkovic, M. Radovanovic, and P. Pudja. 2014. Properties low-fat ultra-filtered cheeses produced with probiotic bacteria. *Arch. Biol.Sci.* 66: 65-73.
- Murti, T.W., C. Bovilane, M. Landon, and M. J. Desmazeud. 1993. Bacterial growth and volatile compounds in yoghurt-type products from soy milk containing *Bifidobacterium* Ssp. *J. Food Sci.* pp. 153-157.
- Murti, T.W. 2002. Pasca Produksi dan Tata Lingkungan Usaha Persusuan Fakultas Peternakan, Universitas Gadjah Mada, Yogyakarta.
- Murti, T. W. 2004. Aneka keju. Fakultas Peternakan. Universitas Gadjah Mada. Yogyakarta.
- Murti, T. W. 2007. Kajian cita rasa dan ragam asam organik fermentasi susu kambing menggunakan bakteri *Lactobacillus casei*. *J. Ind. Anim. Agric.* 32(4): 230-235.
- Murti, T. W. 2016. Tahapan Pembuatan Keju. Laboratorium Ilmu Ternak Perah dan Industri Persusuan. Universitas Gadjah Mada. Yogyakarta.
- Nasrollahi, S., A. Nasrollahi, P. Esmaeili, M. Kaviani, and M. A. Shariati. 2016. A short riview on cheese starters cultures. *Int. J. Pharm. Res. Allied. Sci.* 5:18-20
- Noronha, N., E. Duggan, G.R. Zieger, E.D. O'Rirdan, and M. O'Sullivan. 2008. Inclusion of starch in imitation cheese, its influence on water mobility and cheese functionality. *J. Food Hydrocol.* 22:1613-1621.
- O'Connor, C. B. 1993. Traditional Cheese Making Manual. ILCA (International Livestock Center of Africa). Addis Ababa..
- Ong, L., A. Hendrikson, and N.P. Shah. 2007. Proteolytic Pattern and Organic Acid Profiles of Probiotic Cheddar Cheese as Influenced by



Probiotic Strains of *Lactobacillus acidophilus*, *Lb. paracasei*, *Lb. casei* or *Bifidobacterium sp.* Intl. Dairy J. 17: 67-68.

- Pitso, S. 1999. Quality aspect of feta cheese manufactured from mixtures of cow's milk and goat milk. Script. Faculty of Natural, Agriculture, and Information Science, University of Pretoria, South Africa.
- Prayitno, W. 2011. Stabilitas bakteri asam laktat selama pembuatan dan penyimpanan keju lunak susu kambing. Skripsi. Institut Pertanian Bogor, Bogor.
- Prayitno. 2006. Kadar asam laktat dan laktosa yoghurt hasil fermentasi menggunakan berbagai rasio jumlah sel bakteri dan persentase starter. Anim. Prod. 8(2): 131-136.
- Putra, P.P. 2010. Proses biokimia pada keju peram dingin yang disuplementasi 3 bakteri asam laktat probiotik dan pengaruhnya pada komposisi dan cita rasa. Skripsi. Fakultas Peternakan, Universitas Gadjah Mada, Yogyakarta.
- Rahayu AP, Sumarmono J, dan Sulistyowati M. 2013. Pengaruh suhu dan lama pemeraman yang berbeda terhadap meltability, tingkat keasaman dan asam lemak bebas keju susu kambing. Jurnal Ilmiah Peternakan, Jakarta. 1(1):221-227.
- Rahmawati, A. 2010. Total bakteri asam laktat (BAL), kadar laktosa dan keasaman *whey* yang difermentasikan dengan *Bifidobacterium bifidum* pada lama inkubasi yang berbeda. Skripsi. Universitas Diponegoro, Semarang.
- Sari, N.A., Ani S., Anang M.L. 2014. Total bahan padat, kadar protein, dan nilai kesukaan keju *Mozarella* dari kombinasi susu kerbau dan susu sapi. Jur. Apl. Tekpan. 3:155.
- Setyaningsih D., Apriantono A., dan Sari M.P. 2010. Analisis Sensori. IPB Press, Bogor.
- SNI. 1992. Pengujian Susu dan Produk Turunannya. Badan Standarisasi Nasional, Jakarta.
- Stone, H. dan J. L. Sidel. 2004. Sensory Evaluation Practices Third Edition. Elsevier Academic Press, California.
- Sudarmadji, S., B. Haryono dan Suhardi. 1997. Prosedur Analisa Untuk Bahan Makanan dan Pertanian. Edisi ke-3. Penerbit Liberty. Yogyakarta.
- Sudarwanto, M. 1997. Milkchecker, suatu alat alternatif untuk mendeteksi mastitis subklinik. Media Veteriner. Fakultas Kedokteran Hewan, Institut Pertanian Bogor, Bogor. 4:2.
- Surono, I.S. 2004. Probiotik susu fermentasi dan kesehatan. Tri Cipta Karya, Jakarta.



- Tamime, A.Y., V.M.E. Marshall and R.K. Robinson. 1995. Microbiology and Technology Aspects of Milk Fermented by *Bifidobacteria*. J. Dairy Res. pp. 151-182.
- Tzanetakis, N., Vafopoulou M.A. And Litopoulou T.E., 1995. The quality of white brined cheese from goat's milk made with different starter culture. Food microbiology . pp:55-63.
- Upadhyay, V. K., P. L. H. McSwaney, A. A. A. Magboul, and P. F. Fox. 2004. Proteolysis in Cheese during Ripening, Chemistry, Physics and Microbiology (3rd ed), Vol 1, (pp. 390-433). Elsevier Academic Press. London, UK.
- Volkandri, S.D. 2009. Komposisi kimia dan cita rasa keju peram dengan penambahan kultur bakteri *single* probiotik dibanding kultur bakteri multi probiotik. Skripsi Sarjana Peternakan. Fakultas peternakan, Universitas Gadjah Mada, Yogyakarta.
- Walstra, P., T.J. Geurts, A. Noomen, A. Jellema and M.A.J.S. Van Boekel. 1999. Dairy Technology: Principles of Milk Properties and Processes. Marcel Dekker, Inc. New York.
- Wahyuningrum, R.D, Bambang H, and Darana S. 2017. Deteksi keju berdasarkan segmentasi warna dan tekstur dengan metoda *Discrete Cosine Transform (DCT)* dengan klasifikasi *K-Nearest Neighbor (K-NN)* pada citra digital. E-proceeding of Engineering. 4:1796.
- Whittier, E.O and B.H. Webb.1970. By Product Milk. Connecticut: The AVI Publishing Company.
- Widodo. 2003. Bioteknologi Industri Susu. Lacticia Press, Yogyakarta.
- Wijangkaka, G. T. R. 2016. Kajian Kualitas Susu Kambing Segar dan Olahan di Kabupaten Sleman, D. I. Yogyakarta. Skripsi Sarjana Peternakan. Fakultas peternakan, Universitas Gadjah Mada.
- Yulia, B.M., M. Abbas Z, dan Djoko K. 2015. Pengaruh penambahan probiotik (*Lactobacillus casei*) dan lama penyimpanan terhadap sifat kimia keju mozzarella dari susu kerbau sumbawa. Jur. Ilmu dan Tekpan. 1:36-37.