

DAFTAR PUSTAKA

- A Blanco-Doval., et al., (2024). Comparative proteomic analysis of the changes in mare milk associated with different lactation stages and management systems. *Journal Food Chemistry*, 445. <https://doi.org/10.1016/j.foodchem.2024.138766>
- Abubakar, M. A, S. A. Lindawati, and M. Hartawan, (2017). Evaluasi Kualitas Kimia Susu Kuda Liar Sumbawa pada Umur yang Berbeda. *E-Jurnal Fapet Unud*, 5(1), pp. 181–88
- Alverina, A., et al. (2025). “Perbandingan kandungan nutrisi dan produksi susu sapi perah yang diberi konsentrat cipro plus dan setia feed di KPSP Setia Kawan,” *Jurnal Peternakan Indonesia*, vol. 27 no. 2, pp. 88-92. doi.org/10.25077/jpi.27.2.88-92.2025
- Ambarsari, I., Sudaryono, D. T., Pengkajian, B., Pertanian, T., & Tengah, J. (2013). Perubahan Kualitas Susu Pasteurisasi dalam Berbagai Jenis Kemasan Quality Changes Of Pasteurized Milk in Some Packages. In J. Litbang Pert, 32(1).
- Angela, F., & Angelina, 2021. Grey Relational Evaluation of the Supplier Selection Criteriain Indonesian Hospitality Industry. *International Journal of Grey*, 1(2), pp. 47–59 <https://doi.org/10.52812/ijgs.19Creative>
- Ansar, Rahmat Sabani, and Hary Kurniawan, (2018) Uji Kinerja Alat Sterilisasi Kemasan Sinar Ultra Violet (UV) untuk Produk Susu Kuda Liar. *Jurnal Abdi Insani Unram Issn*, 5(1), pp. 78–84
- Apriliyani M.W & M.W Apriliyanti, (2018). “Physical Quality and Sensory of Pasteurized Milk Products in Temperature and Transportation Time in Marketing Distribution,” *Jurnal Ilmu dan Teknologi Hasil Ternak*, 13(1), pp. 46-53. doi.org/10.21776/ub.jitek.2018.013.01.5
- Arpah. (2001). Penentuan Kadarluwarsa Produk Pangan. Program Studi Ilmu Pangan, Institut Pertanian Bogor
- Badan Standardisasi Nasional (BSN) (2015). “Mikrobiologi rantai pangan - Metode horizontal untuk enumerasi mikroorganisme - Bagian 2: Penghitungan koloni pada suhu 30 Â°C dengan teknik cawan sebar (ISO 4833-2:2013 dan Cor 1:2014, IDT).
- Badan Standardisasi Nasional (BSN). 2009. Standar Nasional Indonesia (SNI) SNI:7552-2009 Minuman Susu Berfermentasi Perisa. BSN. Jakarta.

- Barraquio, V. L. (2014). Which Milk Is Fresh? *International Journal Of Dairy Science & Processing*, pp. 1–6. <https://doi.org/10.19070/2379-1578-140002>
- Danilović, Bojana., Lorenzo C., Massimo F., Luca P., and Dragiša S., (2016). Formation and Cumulation of CO₂ in the Bottles of the Fermented Milk Drinks. *International Proceedings of Chemical, Biological and Environmental Engineering*, Vol.95. <http://doi:10.7763/IPCBE.2016.V95.5>
- Czerniewicz, M., Kruk, A., & Kie³czewska, K. (2006). Storage Stability Of Raw Milk Subjected To Vibration. In *Polish Journal Of Food And Nutrition Sciences Pol. J. Food Nutr. Sci*, 15(1).
- Departemen Kesehatan Indonesia (2013). Serba Serbi Kemasan Pangan. Retrieved Maret 29,2016 From <http://www.gizikia.depkes.go.id/Serba-Serbi-Kemasan-Pangan/> Di Kecamatan Mojosongo Kabupaten Boyolali, Jawa Tengah. *Journal Pemikiran Masyarakat Ilmiah Berwawasan Agribisnis*, 7(1), 898-910
- Fidien K, Manguntungi B, Sukmarini L, Apon M, Triratna L., (2021). Diversity analysis, identification, and bioprospecting of Lactic Acid Bacteria (LAB) isolated from Sumbawa horse milk. *Biodiversitas J Biol Divers*. 22, pp. 3333-3340.
- Fikri, F., Purnama, M.T.E., Saputro, A.L., Hamid, I.S., (2018). Identifikasi *Escherichia coli* dan *Salmonella* spp pada Karkas Sapi di Rumah Potong Hewan di Banyuwangi dan Resistensi Terhadap Antibiotika. *Jurnal Sain Veteriner*, 36(1), pp. 123-128.
- Fitria Nim, N., (2009). “Analisis Metode Desain Eksperimen Taguchi Dalam Optimasi Karakteristik Mutu Skripsi,” Matematika Fakultas Sains Dan, J.
- Gemechu, T., (2015). Review On Lactic Acid Bacteria Function In Milk Fermentation And Preservation. *African Journal Of Food Science*. 9(4), pp. 170-175.
- Gitosudarmo, Indriyo Dan Agus M. (2000). *Manajemen Bisnis Logistik Bpfe*. Yogyakarta
- Hakim NSIK, Suada IP, Sampurna., (2013). Ketahanan susu kuda sumbawa pada penyimpanan suhu ruang ditinjau dari total asam, uji didih dan warna. *Indones Medic Vet*. 2, pp. 369-374.
- Hamzacebi, Coskun (2020). Taguchi Method as a Robust Design Tool. *Journal Intect Open*. <http://dx.doi.org/10.5772/intechopen.94908>

- Hermawati, D. (2004). Kajian Aktivitas Dan Karakterisasi Senyawa Antimikroba Dari Susu Kuda Sumbawa. Institut Pertanian Bogor. Bogor
- Homan, D. K., Desain, J., Visual, K., Komunikasi, F., & Multimedia, D. (N.D.). *Simbol Untuk Menunjang Sistem Informasi Desain Kemasan Makanan Dan Minuman Plastik*.
- J. H. Hotchkiss, B. G. Werner, E. Y.C. Lee, (2006). Addition of Carbon Dioxide to Dairy Products to Improve Quality: A Comprehensive Review, *Compr. Rev.Food Sci. Food Saf*, 5: 158-168.
- Jatmiko DY, Mustafa I, Ardyati T., (2019). Profile of microbial community of naturally fermented Sumbawa mare's milk using next-generation sequencing. *J Biol Res*. 24:58-62.
- Kanno, Yoshihiro (2020). On three concepts in robust design optimization: absolute robustness, relative robustness, and less variance. *Structural and Multidisciplinary Optimization*, 62:979–1000
<https://doi.org/10.1007/s00158-020-02503-9>
- Karagianni, V. I., Georgiadis, A., Lykos, C., Vlessidis, A. G., Konstantinou, I., Manos, M. J., & Giokas, D. L. (2024). From Simple Packaging Materials To Smart Sensors: Sunlight Exposure Sensing In Bubble Wraps Incorporating A Layered Metal Selenide Photocatalyst. *Advanced Optical Materials*, 12(20).
<https://doi.org/10.1002/Adom.202400373>
- Karundeng, T. N., Mandey, S.L., Dan Sumaraue, J.S. B. (2018). Analisis Saluran Distribusi Kayu (Studi Kasus Di Cv. Karya Abadi, Manado). *Journal Emba*, 6(3): 1748-1757
- Kim, M. & Chun, J., (2005). Bacterial Community Structure In Kimchi, A Korean Fermented Vegetable Food, As Revealed By 16s Rrna Gene Analysis. *International Journal Food Microbiology*. 103: 91–96.
- Klimchuk, M.R., & Krasovec, S.A. (2007). Desain Kemasan: Perencanaan Merek Produk Yang Berhasil Mulai Dari Konsep Sampai Penjualan (Edisi 1). Jakarta: Erlangga.
- Kusdianawati, Mustopa, A.Z., Fatimah, & Budiarto, B. (2020). Genetic diversity of lactic acid bacteria isolated from Sumbawa horse milk, Indonesia. *Biodiversitas*, 21(7), 3225-3233. <https://doi.org/10.13057/biodiv/d210744>
- Li, Q., Jiamu K., Zhen M., Xiaoping L., Liu L. & Xinzhong H. 2017. Microbial Succession And Metabolite Changes During Traditional Serofluid Dish Fermentation. *Lwt – Food Science And Technology*, 84: 771-779.
- Lubis, N., Baiq I.S., and Doni A.N. (2023). Analysis of Shelf Life and Antibacterial Activity of Sumbawa Wild Horse Milk against Escherichia Coli and

- Staphylococcus Aureus Bacteria. Indonesian Food Science And Technology Journal, 6(2). <https://doi.org/10.22437/ifstj.v6i2.24191>
- Malacarne, M., Martuzzi, F., Summer, A., & Mariani, P. (2002). Protein And Fat Composition Of Mare's Milk: Some Nutritional Remarks With Reference To Human And Cow's Milk. In *International Dairy Journal* (Vol. 12, Issue 11, Pp. 869–877). [https://doi.org/10.1016/S0958-6946\(02\)00120-6](https://doi.org/10.1016/S0958-6946(02)00120-6)
- Manguntungi B, Muhamad A, Perkasa AS, Yulianti, Kusdianawati, Hastuti HP., (2018). Isolasi bakteri asam laktat dari susu kuda liar dan potensi antibakteri pada susu kuda liar Sumbawa. *Biota*. 3:62-69.
- Marsh, A.J., O'Sullivan O., Hill C., Ross R.P. & Cotter P.D., (2013). Sequencing Based Analysis Of The Bacterial And Fungal Composition Of Kefir Grains And Milks From Multiple Sources. *Plos One*. 8(7): E69371.
- Mitra, Amitava (2011). The Taguchi Method. *Journal WIREs Computational Statistics*. 3: 472-480. <http://doi.org/10.1002/wics.169>
- Niaz B, Zahoor T, Randhawa M, Jamil A., (2017). Isolation of lactoferrin from camel milk through fast protein liquid chromatography and its antagonistic activity against Escherichia coli and Staphylococcus aureus. *Pak J Zool*. 49:1307-1313.
- Papachristou, C., Badeka, A., Chouliara, E., Kondyli, E., Athanasoulas, A., & Kontominas, M. G. (2006). Evaluation Of Polyethylene Terephthalate As A Packaging Material For Premium Quality Whole Pasteurized Milk In Greece : Part I. Storage In The Dark. *European Food Research And Technology*, 223(6), 711–718. <https://doi.org/10.1007/S00217-006-0280-6>
- Pradika, A.Y., et al., (2019). Uji Total Escherichia coli pada Susu Sapi Segar di Koperasi Peternak Sapi Perah (KPSP) Karyo Ngremboko Kecamatan Purwoharjo Kabupaten Banyuwangi. *Jurnal Medik Veteriner*, 2(1): 1-6. <https://doi.org/10.20473/jmv.vol2.iss1.2019.1-6>
- Pramesti, Nina Emsi & Ririh Yudhastuti, (2017). Analysis of Distribution Process to the Increasing of Escherichia Coli in Dairy Fresh Milk Products from X Cattle Farm in Surabaya. *Jurnal Kesehatan Lingkungan*, 9(2), 181-190.
- Prastyowati, A. (2021). Sumbawa Wild Horse Milk: Production, Usage, Chemical Compound, Microbial Community, and Probiotics Potency. *Indonesian Bulletin of Animal and*
- Purnomo, S. H., Sari, A. I., Dan Haris, M.A (2021). Analisis Pemasaran Susu Segar Sapi Perah

- Quinto, E.J. Jiménez, P. Caro, I. Tejero, J. Mateo, J. & Girbés, T., (2014). Probiotic Lactic Acid Bacteria: A Review, *Food Nutritional Science*, 5: 1765–1775.
- Rijatmiko, D., (2003). Pengaruh Susu Kuda Sumbawa Terhadap Pertumbuhan Mycobacterium Tuberculosis secara in vitro, Tesis, Institut Pertanian Bogor, Bogor, hal. 19.
- Riyadh, S. (2003). Menyingkap tabir susu kuda “liar” Sumbawa (Studi kasus di kabupaten Sumbawa, NTB) [Makalah, Pasca Sarjana, Institut pertanian Bogor]. Bogor.
- Sahara, Ema & Heru Yuniati, (2012). Komponen Bioaktif Protein dan Lemak dalam Susu Kuda Liar. *Journal Indonesian Bulletin of Health Research*. 66-74, <https://doi.org/10.22435/bpk.v40i2%20Jun.2709.66-74>
- Sari, R.A., Risa Nofiani & Puji Ardiningsih, (2012). Karakterisasi Bakteri Asam Laktat Genus Leuconostoc Dari Pekasam Ale-Ale Hasil Formulasi Skala Laboratorium, *Jurnal Kimia Khatulistiwa*, 1(1), 14-20.
- Sujaya IN, Ramona Y, Widarini P, Suariani N, Dwipayanti NMU, Nocianitri K, Wayan N., (2008). Charaterization 154 of lactic acid bacteria isolated from sumbawa mare milk. *Jurnal Veteriner*. 9:52-59.
- Syaiful Hakim, N., Ketut Suada, I., Putu Sampurna, I., Kesehatan Masyarakat Veteriner, L., & Biostatistika, L. (2013). Ketahanan Susu Kuda Sumbawa Pada Penyimpanan Suhu Ruang Ditinjau Dari Total Asam, Uji Didih, Dan Warna (Durability Of Sumbawa Horse Milk During Storage In Room Temperature Based On Total Acid, Boiling Test And Colour). *Indonesia Medicus Veterinus*, 2(4), 369–374.
- Wahyudi, M., et al., (2022). Komparasi K-Means Clustering dan K-Medoids dalam Mengelompokkan Produksi Susu Segar di Indonesia. *Jurnal Bumigora Information Technology (BITE)*, 4(2). <https://doi.org/10.30812/bite.v4i2.2104>
- Walsh, A.M., Fiona C., Kieran K., Orla O., Maurice G.O., Marcus J.C. & Paul D.C., (2016). Microbial Succession And Flavor Production In The Fermented Dairy Beverage Kefir. *Applied And Environmental Science*. 1(5): 1-16.
- Warmańska, M., Kruk, A., & Brandt, W. (2006). Effect Of Vibration Frequency And Exposure Time On The Technological Usability Of Fresh Milk. In *Polish Journal Of Food And Nutrition Sciences Pol. J. Food Nutr. Sci* , 15(1).
- Widodo (2003). Bioteknologi Industri Susu. Lacticia Press. Yogyakarta.
- Widyastuti, Yantyati, Rohmatussolihat & Andi Febrisiantosa, (2014). The Role of Lactic Acid Bacteria in Milk Fermentation. *Food and Nutrition Sciences*, 5, 435-442. <http://doi.org/10.4236/fns.2014.54051>

- Wulijideligen S, Arakawa K, Miyamoto M, & Miyamoto T., (2013). Interaction Between Lactic Acid Bacteria And Yeasts In Airag, An Alcoholic Fermented Milk. *Animal Science Journal*. 84: 66–74
- Yulianto, K., Dan Dina S.M., (2017). Strategi Peningkatan Mutu Susu Kuda Di Kabupaten Sumbawa. *Journal Science And Technology*, 3(2), 1-8.
- Yuniati, H. & Sahara, E. (2012). Komponen bioaktif protein dan lemak dalam susu kuda liar. *Buletin Penelitian Kesehatan*, 40(2), 66-74.
- Zhong, W.K., Hu, C.M. & Wang, M.J., (2003). Nitrate And Nitrite In Vegetables From North China: Content And Intake. *Food Addition And Contamination*. 19: 1125–1129.