



DAFTAR PUSTAKA

- Acar, J., Serpen, A. & Vural, G., 2005. Study of lipoxygenase and peroxidase as indicator enzymes in green beans : change of enzyme activity, ascorbic acid and chlorophylls during frozen storage., 66, pp.187–192.
- Astawan, M. et al., 2016. Application of vacuum packaging to extend the shelf life of fresh-seasoned tempe., 23 (December), pp.2571–2580.
- Bahçeci, K.S. et al., 2005. Study of lipoxygenase and peroxidase as indicator enzymes in green beans: change of enzyme activity, ascorbic acid and chlorophylls during frozen storage. *Journal of Food Engineering*, 66(2), pp.187–192. Available at: <http://www.sciencedirect.com/science/article/pii/S0260877404001116>.
- Bintanah, S. & Handarsari, E., 2014. Komposisi Kimia dan Organoleptik Formula Nugget Berbasis Tepung Tempe. *Indonesian Journal of Human Nutrition*, 1(1), pp.57–70.
- Branitamahisi, B., 2014. Karakterisasi Fisikokimiawi, Organoleptis, dan Mikrobiologis Sari Tempe dalam Kemasan Plastik pada Beberapa Proses Pasteurisasi Selama Penyimpanan. Universitas Gadjah Mada.
- Corcuer, J.I.R. De, Cavalieri, R.P. & Powers, J.R., 2004. Blanching of Foods. *Encyclopedia of Agricultural, Food, and Biological Engineering*, pp.1–5.
- Fatmawati, U., Prasetyo, F.I. & Utami, A.N., 2013. Karakteristik Yogurt yang Terbuat dari Berbagai Jenis Susu dengan Penambahan Kultur Campuran Lactobacillus bulgaricus dan Streptococcus thermophilus.
- Gu, M.B. & Akin, M.S., 2007. Food Chemistry Effects of cysteine and different incubation temperatures on the microflora , chemical composition and sensory characteristics of bio-yogurt made from goat Ō s milk. , 100, pp.788–793.
- Hough, G., 2010. *Sensory Shelf Life Estimation of Food Products*, Boca Raton: CRC Press.
- Janiaski, D.R. et al., 2016. Strawberry-flavored yogurts and whey beverages : What is the sensory profile of the ideal product ? *Journal of Dairy Science*, pp.1–11. Available at: <http://dx.doi.org/10.3168/jds.2015-10097>.
- Karmini, M., Sutopo, D. & Hermana, 1996. Aktivitas Enzim Hidrolitik Kapang Rhizopus sp. pada Proses Fermentasi Tempe. *Journal of Nutrition and Food Research*. Available at: <http://ejournal.litbang.depkes.go.id/index.php/pgm/article/view/2302>.
- Lee, W.J. & Lucey, J.A., 2004. Structure and Physical Properties of Yogurt Gels : Effect of Inoculation Rate and Incubation Temperature. *Journal of Dairy Science*, 87(10), pp.3153–3164. Available at: [http://dx.doi.org/10.3168/jds.S0022-0302\(04\)73450-5](http://dx.doi.org/10.3168/jds.S0022-0302(04)73450-5).
- Lin, S. et al., 2017. LWT - Food Science and Technology Decreased quality and off- fl avour compound accumulation of 3 e 10 kDa fraction of pine nut (*Pinus koraiensis*) peptide during storage. *LWT - Food Science and Technology*, 84, pp.23–33. Available at: <http://dx.doi.org/10.1016/j.lwt.2017.05.032>.
- Maehashi, K. & Huang, L., 2009. Bitter peptides and bitter taste receptors. *Cellular and Molecular Life Science*, 66(10), pp.1661–1671.
- Mediantari, J. & Wibawanti, W., 2018. Sifat Fisik dan Organoleptik Yogurt Drink Susu Kambing dengan Penambahan Ekstrak Kulit Manggis (*Garcinia mangostana* L.) Physical and Sensory Properties of Yogurt Drink f rom Goat's Milk with Supplementation of Mangosteen Peel Extract (*Garcinia mangos*), 13(1), pp.27–37.
- Meilgaard, M., Civille, G.V. & Carr, B.T., 2007. *Sensory Evaluation Technique* Fourth edi., Boca Raton: CRC Press.



- Noviyanti, T., Ardiningsih, P. & Rahmalia, W., 2012. PENGARUH TEMPERATUR TERHADAP AKTIVITAS ENZIM PROTEASE DARI DAUN SANSAKNG (*Pycnarrhena cauliflora Diels*). , 1(1), pp.31–34.
- Nuraida, L., 2015. Tempe : An Outstabding Nutrition and Bioactive Compounds Source. *Food Review Indonesia*, pp.28–36.
- Peng, Y., Horne, D.S. & Lucey, J.A., 2009. Impact of preacidification of milk and fermentation time on the properties of yogurt. *Journal of Dairy Science*, 92(7), pp.2977–2990. Available at: <http://dx.doi.org/10.3168/jds.2008-1221>.
- Pramudita, S., 2011. *Kajian Proses Pembuatan dan Karakteristik Yogurt Ekstrak Tempe*. Universitas Gadjah Mada.
- Ray, B., 2005. *Fundamental Food Microbiology* Third Edit., Washington, D. C.: CRC Press.
- Sparringa, R.A. & Owens, J.D., 1999. Protein utilization during soybean tempe fermentation. *Journal of Agricultural and Food Chemistry*, 47(10), pp.4375–4378.
- Susanto, T., Sawitri, M. & Widaryanti, E., 1997. Research on the Utilization of Tempe as Raw Material in the Production of Milk and Tempe Sausage. In S. Sudarmadji, Suparmo, & S. Raharjo, eds. *Proceedings International Tempe Symposium, Reinventing the hidden miracle of tempe*. Jakarta: Indonesian Tempe FOundation, pp. 125–132.
- Utari, D.M. et al., 2010. Pengaruh Pengolahan Kedelai menjadi Tempe dan Pemasakan Tempe terhadap Kadar Isoflavon. *PGM*, 33(2), pp.148–153.
- Xu-Hai Yang, Qian Zhang, Jun Wang, Li-Zhen Deng, Za Kan, 2017, Innovative superheated steam impingement blanching (SSIB) enhances drying rate and quality attributes of line pepper, *Information Processing in Agriculture*, Volume 4, Issue 4, Pages 283-290.