

## DAFTAR PUSTAKA

- Addy, K., Green, L., dan Herron, L. (2004). pH and Alkalinity. *URIWW-3 July 2004*
- Adetuyi, F. O., dan Ibrahim, T. A. (2014). Effect of Fermentation Time on the Phenolic, Flavonoid and Vitamin C Contents and Antioxidant Activities of Okra (*Abelmoschus esculentus*) Seeds. *Nigerian Food Journal Vol 32 Issue 2, P 128-137*.
- Ali, Zeschan., Wang, Zhenbin., Amir, Rai M., Younas, Shoaib., Wali, Asif., Adowa, Nana., dan Ayim, Ishmael. (2017). Potential uses of vinegar as a medicine and related in vivo mechanisms. *Int.J.Vitam.Nutr.Res. (2017), 1–12*
- Almatsier, Sunita. (2010). *Prinsip Dasar Ilmu Gizi*. Jakarta: PT Gramedia Pustaka Utama
- Anshori, A. M., Wiraguna, A. A. G. P., dan Pangkahila, W. (2017). Pemberian Oral Ekstrak Kulit Buah Lemon (*Citrus limon*) Menghambat Peningkatan Ekspresi MMP-1 (matrix metaloproteinase-1) dan Penurunan Jumlah Kolagen pada Tikus Putih Galur Wistar Jantan (*Rattus norvegicus*) yang Dipajan Sinar UV-B. *Jurnal e-Biomedik (eBm), Volume 5, Nomor 1, Januari-Juni 2017*
- Ariffin, A. A., Bakar, J., Tan, C. P., Rahman, R. A., Karim, R., dan Loi, C. C. (2008). Essential fatty acids of pitaya (dragon fruit) seed oil. *Food Chemistry. 114 (2): 561–564*
- Azizah, N., Al-Baarri, A. N., dan Mulyani, S. (2012). Pengaruh Lama Fermentasi terhadap Kadar Alkohol, pH, dan Produksi Gas pada Proses Fermentasi Bioetanol dari Whey dengan Substitusi Kulit Nanas. *Jurnal Aplikasi Teknologi Pangan, Vol. 1 No. 2, 2012*
- Bogdanov, S., Jurendic, T., Sieber, R., dan Gallman, P. (2008). Honey for Nutrition and Health: a Review. *American Journal of the College of Nutrition, 2008, 27: 677-689*
- Charoensiri, R., Kongkachuichai, R., Suknicom, S., Sungpuag, P. (2009). Beta-carotene, lycopene, and alpha-tocopherol contents of selected Thai fruits. *Food Chemistry 113 (2009) 202–207*.
- Chien, P. J., Sheu, F., dan Lin, H. R. (2007). Quality assessment of low molecular weight chitosan coating on sliced red pitayas. *Journal of Food Engineering 79: 736-740*.
- Ciani, M., dan Fatichenti, F. (1999). Selective sugar consumption by apiculate yeasts. *The Society for Applied Microbiology, Letters in Applied Microbiology 28, 203–206*
- Coskun, F. (2017). Review: A Traditional Turkish Fermented Non-Alcoholic Beverage, “Shalgam”. *Beverages 2017, 3, 49; doi:10.3390/beverages3040049*
- D’Amore, T., Russell, I., dan Stewart, G. G., (1989). Sugar Utilization by Yeast during Fermentation. *Journal of Industrial Microbiology, 4 (1989) 315-324*
- Erten, Huseyin. (2000). Fermentation of Glucose and Fructose by *Leuconostoc mesenteroides*. *Turk J Agric For 24 (2000) 527–532*
- Fardiaz, S. (1989). *Fisiologi Fermentasi*. Bogor: Pusat Antar Universitas. Institut Pertanian Bogor.
- Faria-Oliverira, F., Diniz, R.H.S., Godoy-Santos, F., Pilo, F.B., Mezdari, H., Castro, I.M. and Brandao R.L. (2015) The Role of Yeast and Lactic Acid Bacteria in the Production of Fermented Beverages in South America. *Intech*.

- Foong, J. H., Hon, W. M., dan Ho, C. W. (2012). Bioactive Compounds Determination in Fermented Liquid Dragon Fruit (*Hylocereus polyrhizus*). *BORNEO SCIENCE* 31: SEPTEMBER 2012
- Fushimi, T., Suruga, K., Oshima, Y., Fukihar, M., Tsukamoto, Y., dan Goda T. (2006). Dietary Acetic Acid Reduces Serum Cholesterol and Triacylglycerols in Rats Fed A Cholesterol-Rich Diet. *Br J Nutr.* 2006 May;95(5):916-24.
- Gong, X., Yang, Y., Ma, L., Peng, S., dan Lin, M. (2017). Fermentation and Characterization of Pitaya Wine. *IOP Conf. Ser.: Earth Environ. Sci.* 100 012029
- Grobbe, G. J., Peters, S. W. P. G., Wisselink, H. W., Weusthuis, R. A., Hoefnagel, M. H. N., Hugenholtz, J., dan Eggink, G. (2001). Spontaneous Formation of a Mannitol-Producing Variant of *Leuconostoc pseudomesenteroides* Grown in the Presence of Fructose. *Applied And Environmental Microbiology*, June 2001, p. 2867–2870
- Hadiwiyoto, S. (1994). *Hasil-Hasil Olahan Susu, Ikan, Daging, dan Telur*. Yogyakarta: Liberty
- Hawusiwa, Eko Sutrisno., Wardani, Agustin Krisna., dan Ningtyas, Dian Widya. (2015). Pengaruh Konsentrasi Pasta Singkong (*Manihot esculenta*) dan Lama Fermentasi pada Proses Pembuatan Minuman Wine Singkong. *Jurnal Pangan dan Agroindustri* Vol. 3 No 1 p.147-155, Januari 2015
- Hernandez, Y. D. O., dan Salazar, J. A. C. (2012). Pitahaya (*Hylocereus spp.*): a short review. *Comunicata Scientiae* 3(4): 220-237, 2012
- Hofvendahl, K., & Hahn–Hägerdal, B. (2000). Factors affecting the fermentative lactic acid production from renewable resources. *Enzyme and Microbial Technology*, 26(2-4), 87–107.
- Iglesias, A., Pascoal, A., Choupina, A. B., Carvalho, C. A., Feas, X., dan Estevinho, L. M. (2014). Developments in the Fermentation Process and Quality Improvement Strategies for Mead Production. *Molecules* 2014, 19, 12577-12590
- Jaafar, R. A., Rahman, A. R. B. A., Mahmud, N. Z. C., Vasudeven, R. (2009). Proximate analysis of dragon fruit (*Hylocereus polyrhizus*). *American Journal of Applied Sciences* 6: 1341-1346.
- Jang, Yu Kyung., Lee, Mee Youn., Kim Hyang Yeon., Lee, Sarah., Yeo, Soo Hwan., Baek, Seong Yeol., dan Lee, Choong Hwan. (2015). Comparison of Traditional and Commercial Vinegars Based on Metabolite Profiling and Antioxidant Activity. *J. Microbiol. Biotechnol.* (2015), 25(2), 217–226
- Jannah, A. M. (2010). Proses Fermentasi Hidrolisat Jerami Padi Untuk Menghasilkan Bioetanol. *Jurnal Teknik Kimia*, No. 1, Vol. 17, Januari 2010
- Kajiwara, S., Gandhi, H., dan Ustunol, Z. (2002). Effect of Honey on the Growth of and Acid Production by Human Intestinal *Bifidobacterium* spp.: An In Vitro Comparison with Commercial Oligosaccharides and Inulin. *Journal of Food Protection*, Vol.65, No.1, 2002, Pages 214 – 218
- Kohlmann, F. J. (2003). *What is pH, and How is It Measured?*. Halch: GLI International
- Kondo S, Tayama K, Tsukamoto Y, Ikeda K, Yamori Y. (2001). Antihypertensive effects of acetic acid and vinegar on spontaneously hypertensive rats. *Biosci Biotechnol Biochem.* 2001;65:2690–2694.

- Kunaepah, U. (2008). *Pengaruh Lama Fermentasi dan Konsentrasi Glukosa terhadap Aktivitas Antibakteri, Polifenol Total dan Mutu Kimia Kefir Susu Kacang Merah*. Semarang: Universitas Diponegoro
- Kwartiningsih, E., dan Mulyati, L. N. S. (2005). Fermentasi Sari Buah Nanas Menjadi *Vinegar*. *EKUILIBRIUM Vol. 4. No. 1. Juni 2005: 8 – 12*
- Leasa, Hesty., dan Matdoan, M. Nur. (2015). Pengaruh Lama Fermentasi Terhadap Total Asam Cuka Aren (*Arenga pinnata Merr.*). *Biopendix, Volume 1, Nomor 2, Maret 2015, hlm. 135-140*
- Legowo, A. M., Kusrahayu, dan S. Mulyani. (2009). *Teknologi Pengolahan Susu*. Semarang: Universitas Diponegoro
- Lestariningsiyas, R. D., Rizqiati, H., dan Pramono, Y. B. (2017). Characteristics of Tomato Probiotic Drink was Fermented by *Lactobacillus fermentum* with Various Incubation Time. *Journal of Applied Food Technology 4 (1) 12–15*
- Loh, C. E. M., Clarke, A. M., dan Ndip, R. N. (2011). An Overview of Honey: Therapeutic Properties and Contribution In Nutrition And Human Health. *African Journal of Microbiology Research Vol. 5(8) pp. 844-852*
- Lu, Z., Fleming, H. P., dan McFeeters, R. F. (2001). Differential Glucose and Fructose Utilization during Cucumber Juice Fermentation. *Journal of Food Science—Vol. 66, No. 1, 2001*
- Martirosyan, D. M., dan Singh, J. (2015). A New Definition Of Functional Food By FFC: What Makes A New Definition Unique?. *Functional Foods in Health and Disease 2015; 5(6):209-223*.
- Moat, A. G., Foster, J. W., dan Spector, M. P. (2002). *Microbial Physiology*. Hoboken: Wiley-Liss, Inc.
- Mollet, B., & Rowland, I. (2002). Functional foods: at the frontier between food and pharma. *Current Opinion in Biotechnology, 13, 483-485*.
- Morton, J. F. (1987). *Lemon in Fruits of Warm Climates*. Purdue University
- Nielsen, S. S. (2003). *Food Analysis 3th Ed*. New York: Kluwer Academic Plenum Publisher
- Nuraida, L. (2015). A Review: Health Promoting Lactic Acid Bacteria in Traditional Indonesian Fermented Foods. *Food Science and Human Wellness*, <http://dx.doi.org/10.1016/j.fshw.2015.06.001>
- Ong, Y.Y., Tan, W.S., Rosfarizan, M., Chan, E.S. and Tey, B.T. (2012) Isolation and Identification of Lactic Acid Bacteria from Fermented Red Dragon Fruit Juices. *Journal of Food Science, 00(0)*.
- Osato, M. S., Reddy, S. G., dan Graham, D. Y. (1999). Osmotic effect of honey on growth and viability of *Helicobacter pylori*. *Dig Dis Sci 44:462-464*
- Ozcan, T., Ersan, L. Y., Bayazit, A. A., Delikanli, B., dan Barat, A. (2015). Survival of *Lactobacillus Spp.* In fruit based fermented dairy beverages. *International Journal of Food Engineering 1(1), 44–49. Doi:10.18178/ijfe.1.1.44-49*.
- Pranayanti, I.A.P., dan Sutrisno, A. (2015). The making of coconut water (*Cocos nucifera L.*) probiotic drink with starter *Lactobacillus casei* Shirota strain. *J. Pangan dan Agroindustri 3(2), 763–772*.
- Rauf, A., Uddin, G., dan Ali, J. (2014). Phytochemical analysis and radical scavenging profile of juices of *Citrus sinensis*, *Citrus anrantifolia*, and *Citrus limonum*. *Org Med Chem Lett. 4: 5. doi:10.1186/2191-2858-4-5*
- Rebecca, O. P. S., Boyce, A. N., dan Chandran, S. (2010). Pigment identification and antioxidant properties of red dragon fruit (*Hylocereus polyrhizus*). *African Journal of Biotechnology, volume 9, issue 10, pages 1450-1454*.

- Rizal, Samsul., Erna, Maria., Nurainy Fibra., dan Tambunan, Artha Regina. (2016). Karakteristik Probiotik Minuman Fermentasi Laktat Sari Buah Nanas dengan Variasi Jenis Bakteri Asam Laktat. *J.Kim.Terap.Indones.*, 18(1), pp. 63-71, June 2016
- Salsabila, Usyqi., Mardiana, Diah., dan Indahyanti, Ellya. (2013). Kinetika Reaksi Fermentasi Glukosa Hasil Hidrolisis Pati Biji Durian Menjadi Etanol. *KIMIA.STUDENTJOURNAL*, Vol. 2, No. 1, pp. 331-337
- Shimizu, T. (2003). Health Claims on Functional Foods: The Japanese Regulations and an International Comparison. *Nutrition Research Reviews* 2003, 16: 241-252.
- Shui, G., dan Leong, L.P. (2002). Separation and Determination of Organic Acids and Phenolic compounds in Fruit Juices and Drinks by High-Performance Liquid chromatography. *Journal of Chromatography A*, 977: 89-96.
- Singleton, P., dan Sainsbury, D. (1988). *Dictionary of Microbiology and Molecular Biology*, 2nd. Singapore: John Wiley and Sons, Ltd.
- Stanbury, P. F., Whitaker A., dan Hall S. J. (2003). *Principles of Fermentation Technology* (2th ed). London: Butterworth-Heinemann.
- Standarisasi Nasional Indonesia (SNI). (2009). *SNI 2981:2009. Yoghurt*. Jakarta: Badan Standarisasi Nasional (BSN)
- Stanton, C., Ross, R. P., Fitzgerald, G. F., & Sinderen, D. V. (2005). Fermented Functional Foods Based on Probiotics and their Biogenic Metabolites. *Current Opinion in Biotechnology*, 16 (2): 198-203.
- Steinkraus, K. H. (200). Fermentations in world food processing, *Comprehensive Rev. Food Sci. Food Safety*. 1 (2002) 24–32.
- Sudarmadji, S. (2010). *Analisa Bahan Makanan dan Hasil Pertanian*. Yogyakarta: Liberty
- Surono, I.S. (2004). *Probiotik Susu Fermentasi dan Kesehatan*. Jakarta: YAPMMI.
- Swain, M. R., Anandharaj, M., Ray, R. C., dan Rani, R. P. (2014). Fermented Fruits and Vegetables of Asia: A Potential Source of Probiotics. *Biotechnology Research International Volume 2014, Article ID 250424*
- Teguh, R. P. K., Nugerahani, I., dan Kusumawati, N. (2015). Pembuatan Yoghurt Buah Naga Merah (*Hylocereus polyrhizus* L.): Proporsi Sari Buah dan Susu UHT Terhadap Viabilitas Bakteri dan Keasaman Yoghurt. *Jurnal Teknologi Pangan dan Gizi Vol 14 (2): 89-94, 2015*.
- Tortora G. J., Funke B. R., Case C. L. (2004). *Microbiology an Introduction* (8th ed). San Francisco: Benjamin Cumming
- Warisno, dan Dahana, K. (2010). *Buku Pintar Bertanam Buah Naga*. Jakarta: PT Gramedia Pustaka.
- Wichienchot, S., Jatupornpipat, M., dan Rastall, R.A. 2010. Oligosaccharides of Pitaya (Dragon Fruit) Flesh and Their Prebiotic Properties. *Food Chemistry* 120 (3):850-857.
- Widyaningsih, T. D. (2006). *Pangan Fungsional: Makanan Untuk Kesehatan*. Malang: Universitas Brawijaya
- Winarno, F. G. dan I. E. Fernandez. (2007). *Susu dan Produk Fermentasinya*. Bogor: M-brio Press
- Yuliana, N., Noviyeziana, T., dan Sutikno, S. (2016). Karakteristik Minuman Laktat Sari Buah Durian Lay (*Durio kutejensis*) yang Disuplementasi dengan Kultur *Lactobacillus* selama Penyimpanan pada Suhu Rendah. *AGRITECH*, Vol. 36, No. 4, November 2016