

DAFTAR PUSTAKA

- Association of Official Analytical Chemistry. 2000. *Association of Official Analytical Chemistry (AOAC) Method 965.33*. Horwitz W.(Ed.) Official methods of analysis of the AOAC international (17th ed.), AOAC International, Gaithersburg, Maryland.
- Association of Official Analytical Chemistry. 2005. *Association of Official Analytical Chemistry (AOAC) Method 963.15*, Lipid Content.
- Atika. 2018. *Pembuatan Permen Cokelat Probiotik Menggunakan Kultur Lactobacillus plantarum DAD-13 dengan Bahan Baku Biji Kakao Terfermentasi Lactobacillus plantarum HL-15*. Skripsi FTP UGM, Yogyakarta.
- Beckett, S.T. 1988. *Industrial Chocolate Manufacture and Use*. Chapman and Hall, United Kingdom.
- Beckett, Stephen T. 2000. *The Science of Chocolate*. The Royal Society of Chemistry, Cambridge.
- Beckett, T.S., 2000. *The Science of Chocolate*. Royal Society of Chemistry, London.
- Beckett, T.S. 2006. *The Science of Chocolate*. Second Edition. Formerly Nestle Product Technology Center York, United Kingdom.
- Belitz, H.D. dan W. Grosch, 1999. *Food Chemistry*. 2nd Ed, Springer, Berlin.
- Budijanto, S., N, Andarwulan dan D, Herawati. 2001. *Teori dan Praktek Kimia dan Teknologi Lipida*. Jurusan Teknologi Pangan dan Gizi Fakultas Teknologi Pertanian Institut Pertanian Bogor, Bogor.
- Chevalley, J. 1999. *Chocolate flow properties*. In *Industrial Chocolate Manufacture and Use*, 3rd edn. Beckett, S. T. (Ed.). Oxford: Blackwell Science, pp. 182–200.
- Direktorat Jendral Pertanian. 2016. *Statistik Pertanian Indonesia 2015-2017*. Kementrian Pertanian, Jakarta.
- Evanikastris. 2003. *Isolasi dan karakterisasi Bakteri Asam Laktat dari Sampel Klinis yang Berpotensi Sebagai Probiotik*. Thesis. Program Studi Ilmu Pangan Institut Pertanian Bogor, Bogor.
- FAO/ WHO. 2002. *Guidelines for the evaluation of probiotics in food. Report of Joint FAO/WHO Working Group on drafting Guidelines for the evaluation of probiotics in food*. London Ontario, Canada.

- Fuller, R. 1992. *Probiotics: The Scientific Basic*. Chapman and Hall, London.
- Fuller, R. 1999. *Probiotic in Man and Animals*. Journal Appl Bacteriol. 66:365- 378.
- Gilliland, S. E., Stanley, T. E., and Bush, L. J. 1984. *Importance of Bile Tolerance of L. acidophilus Used as a Dietary Adjunct*. Journal of Dairy Sci 67:3045-3051.
- Gomes, A.M.P., dan Malcata, G.A. 1999. *Bifidobacterium spp. and L. acidophilus : Biological, Technological, and therapeutical properties relevant for use as probiotics*. Review. Trend in Food Sci Tech. 10:139 – 157.
- Ketaren, S. 1986. *Minyak dan Lemak Pangan*. Universitas Indonesia, Jakarta.
- Kusumawati, N. 2002. *Seleksi Bakteri asam Laktat Indigenous Sebagai Galur Probiotik dengan Kemampuan Mempertahankan Keseimbangan Mikroflora Usus Fese dan Mereduksi Kolesterol Serum darah Tikus*. Thesis. Program Studi Ilmu Pangan Institut Pertanian Bogor, Bogor.
- Meilgaard, Morten. 1991. *Sensory Evaluation Technique*. CRC Press Inc, United States.
- Minifie, W. Belnard, 1999 *Chocolate, Cocoa and Confectinery Sains Technology*. Anaspen Publication, London.
- Misnawi; S. Jinap; B. Jamilah & S. Nazamid. 2002. *Effects of incubation and polyphenol oxidase enrichment of unfermented and partly fermented dried cocoa beans on color, fermentation Index and (-)-epicatechin content*. International Journal of Food Science and Technology, 38, 1–11.
- Montesqrit dan Ovianti R. 2013. *Pengaruh Suhu dan Lama Penyimpanan terhadap Stabilitas Minyak Ikan dan Mikrokapsul Minyak Ikan*. Jurnal Peternakan Indonesia Vol.15: 62-68.
- Mulato, S., Widyotomo, S., dan Handaka., 2004. *Desain Teknologi Pengolahan Pasta, Lemak, dan Bubuk Cokelat untuk Kelompok Tani dalam Nur, Z. 2012. Studi Pembuatan Permen Cokelat (Chocolate Candy) Berbasis Gula Berkalori Rendah*. Unhas. Hlm 4 – 24, Makassar.
- Ohnishi K, Yoshida Y, Toida J, Sekiguchi J. 1994. *Purification and characterization of a novel lipolytic enzyme from Aspergillus oryzae*. J Ferment Bioeng 77:413–419
- Ouwehand, A, Salminen, S., Wright, AV.,. 1998. *Lactic Acid Bacteria*. Marckel Dekker, New York.

- Pahrudin. 2006. *Aplikasi Bahan Pengawet untuk Memperpanjang Umur Simpan Mie Basah Matang*. Skripsi Fakultas Teknologi Pertanian, Institut Pertanian Bogor, Bogor.
- Palupi, N.S., F.R. Zakaria, dan E. Prangdimurti. 2007. *Pengaruh Pengolahan terhadap Nilai Gizi Pangan. Modul e-Learning ENBP*, Departemen Ilmu dan Teknologi Pangan-Fateta Institut Pertanian Bogor, Bogor.
- Rahayu, E.S., Sardjono, Samson, R.A., 2013, *Jamur Benang (Mold) pada Bahan Pangan*, Penerbit Kanisius, Yogyakarta.
- Rahayu, E.S., Yogeswara, A., Mariyatun, Windiarti, L., Utami, T. dan Watanabe, K. 2015. *Molecular characteristics of indigenous probiotic strains from Indonesia*. International Journal of Probiotic dan Prebiotic 10(4): 109–116
- Salminen, S. and Wright, A. 1999. *Lactic Acid Bacteria*. Marcel Dekker, New York.
- Saputra, Riko Jaya, Sentosa Ginting, dan Ridwansyah. 2015. *The effect of Heating Temperature and Storage Time on Changes in Quality of Arenga pinnata Sap*. Ilmu dan Teknologi Pangan Fakultas Pertanian USU Medan, Medan.
- Shortt C. 1999. *The Probiotics century: historical and current perspective*. Trends Food Science Food Technology 10:441-417.
- Svensson, U. 1999. *Industrial prespective*. In: G.W. Tannock (Ed.). Probiotics, a Critical Review. Horizon Scientific Publisher, England.
- Toida J, Arikawa Y, Kondoh K, Fukuzawa M, Sekiguchi J. 1998. *Purification and characterization of triacylglycerol lipase from Aspergillus oryzae*. Biosci Biotechnol Biochem 62:759–763
- Toida J, Kondoh K, Fukuzawa M, Ohnishi K, Sekiguchi J. 1995. *Purification and characterization of a lipase from Aspergillus oryzae*. Biosci Biotechnol Biochem 59:1199–1203
- Winarno, F. G.1997. *Kimia Pangan dan Gizi*. Gramedia Pustaka Utama, Jakarta.
- Yulaikha, Siti., Cicilia Novi Primiani, dan Nasrul Rofiah Hidayati. 2013. *Pengaruh Suhu dan Lama Penyimpanan terhadap Kadar Lemak Susu Sapi Murni*. Isu-Isu Kontemporer Sains, Lingkungan, dan Inovasi Pembelajarannya: 136-140.
- Zamora, L. M., C. Carretero and D. Pares. 2006. *Comparative Survival Rates of Lactic Acid Bacteria Isolate From Blood, Following Spray drying and Freeze drying*. Food Science Technology International. 12(1) : 77-84.