

DAFTAR PUSTAKA

- Afriani. 2010. Pengaruh Penggunaan Starter bakteri asam laktat *Lactobacillus plantarum* dan *Lactobacillus fermentum* terhadap total bakteri asam laktat, kadar asam dan nilai pH dadih susu sapi. J. Ilmiah Ilmu-Ilmu Peternakan. 8(6):279-285.
- Afzal, A., M. S. Mahmood, I. Hussain, dan M. Akhtar. 2011. Adulteration and microbiological quality of milk (a review). Pak. J. Nutrition 10(12):1195-1202.
- Ahmed, Z., Y. Wang., Q. Cheng., dan I. Imran. 2010. *Lactobacillus acidophilus* bacteriocin, from production to their application: an overview. Afr. J. Biotechnology 9(20):2843-2850.
- Al-Baari A. N. dan T. W. Murti. 2003. Analisa, pH, keasaman, dan kadar laktosa pada yakult, yogurt, kefir. Hasil Penelitian. Unika Soegijpranata, Semarang.
- Allen, S. J., E. G. Martinez, G. V. Gregorio., dan L. F. Dans. 2011. Probiotics for treating acute infection diarrhoea. Sao Paulo Med. J. 129(3):185.
- Anka. 2013. Soil Optical Instruments. Laboratuar Cihazlarinda, Genel Amacli Laboratuvar Cihazlari. Ankara, Turkey.
- AOAC. 2005. Official Method of Official Analytical Chemist. 12th edition. Published by Association of Official Analytical Chemist. Benjamin Franklin Station, Washington D. C.
- Asaminew, T., dan S. Eyassu. 2011. Microbial quality of raw cow's milk collected from farmers and dairy cooperatives in bahir dar zuria and mecha district, ethiopia. Agric. Biol. J. N. Am. 2(1):29-33.
- Attaie, R., and R. L. Richtert. 2014. Size distribution of fat globules in goat milk. J. Dairy Sci. 83(5):940-944.
- Azcarate-Peril, M. A., O. M. Auliffe, E. Altermann, S. Lick, W. M. Russell, and T. R. Klaenhammer. 2005. Microarray analysis of a two-component regulatory system involved in acid resistance and proteolytic activity in *Lactobacillus acidophilus*. Appl. Environ. Microbiol. 71(10):5794-5804.
- Belitz, H. D., W. Grosch., dan P. Schieberle. 2009. Food Chemistry. 4th Revised and Extended Edition. Springer-Verlag Berlin Heidelberg, German.
- Buckle, K., A. R. Edwards, G. H. Fleet, dan Wooton. 1987. Ilmu Pangan. Penerjemah Hari Purnomo dan Adiono. Universitas Indonesia Press, Jakarta.

- Casarotti, S.N., Monteiro, D. A., Moretti, M. M. S., Penna, A. L. B., 2014. Influence of the combination of probiotic cultures during fermentation and storage of fermented milk. *Food Res. Int.* 59: 67-75.
- Ceballos, L. S., E. R. Morales, G. D. L. T. Adarve, J. D. Castro, L. P. Martinez and M. R. S. Sampelayo. 2009. composition of goat milk and cow milk produced under similiar conditions and analyzed by identical methodology. *J. Food Analysis.* 22:322-329.
- Chandan, R. C. 2006. *Manufacturing Yoghurt and Fermented Milks.* Backwell Publishing, UK.
- Cheng, H. 2010. Volatile flavor compounds in yoghurt: a review. *Crit. Rev. Food Sci. Nutr.* 50:938-950.
- Dairy Council of California. 2010. Types of Milk. Tersedia pada : <https://www.healthyeating.org/Milk-Dairy/Dairy-Facts/Types-of-Milk> diakses pada 11 April 2019.
- Daniluk, U. 2012. Probiotics, the new approach for cancer prevention and/or potentialization of anti-cancer treatment. *J. Clin. Exp. Oncol.* 1: 201-209.
- Direktorat Jenderal Peternakan dan Kesehatan Hewan Kementerian Pertanian. 2017. *Statistik Peternakan dan kesehatan Hewan 2017.* Direktorat Jenderal Peternakan dan Kesehatan Hewan Kementerian Pertanian RI.
- Diza, Y. H., T. Wahyuningsih, dan W. Herminanti. 2016. Penentuan jumlah bakteri asam laktat (bal) dan cemaran mikroba patogen pada yoghurt bengkuang selama penyimpanan. *J. Litbang Ind.* 6(1):1-11.
- Donkor, O. N. 2007. *Influence of Probiotic Organism on Release of Bioactive Compounds in Yoghurt and Soy Yoghurt.* Thesis. Faculty of Health, Engineering and Science. Victoria University. Werribee Campus. Vic, Australia.
- FAO. 2007. *World Production of Milk by Type.* Food Agriculture Organization.
- Fariz, A. M., Nurussa'adah, dan p. Siwindarto. 2013. *Pemisahan lemak susu sapi menggunakan metode sentrifugasi.* Fakultas Teknik. Universitas Brawijaya, Malang.
- Farnworth, E. R. 2008. *Handbook of Fermented Functional Food.* 2nd ed. Blackwell Science, Oxford
- Getaneh, G., A. Mebrat, A. Wubie, and H. Kendie. 2016. Review on goat milk composition and its nutritive value. *J. Nutr. Health Sci.* 3(4): 401.

- Gomis, D. B. 2000. HPLC analysis of organic acids. Di dalam : Nollet, L. M. L. (ed). Food Analysis by HPLC. CRC Press, New York.
- Guetouache, M., G. Bettache, and M. Samir. 2014. Composition and nutritional value of raw milk. Issues Biol. Sci. Pharm. Res. 2(10):115-122.
- Guo, M. R., S. Wang, Z. Li, J. Qu, L. Jin, and P. S. Kindstedt. 1998. Ethanol stability of goat's milk. Int. Dairy J. 8(1998):57-60.
- Hadadji, M., dan A. Bensoltane. 2006. Growth and lactic acid production by *Bifidobacterium longum* and *Lactobacillus acidophilus* in goat's milk. Department of Biology. Faculty of Sciences. Oran University. Algeria.
- Harding, F. 1999. Milk Quality. A Chapman and Hall Food Science Book. Aspen Publisher, Inc. Gaithersburg, Maryland.
- Harper, W. J. And C. W. Hall. 1976. Dairy Technology and Engineering. The Avi Publication. Co, Inc. Westport.
- Herawati, A. 2009. Karakteristik Fisik Granul Kultur Starter Yogurt dengan Sinbiotik Terenkapsulasi dan Aplikasinya. Departemen Ilmu Produksi dan teknologi Peternakan. Fakultas Peternakan. Institut Pertanian Bogor, Bogor.
- Hidayanto, E., A. Rofiq, dan H. Sugito. 2010. Aplikasi portable brix meter untuk pengukuran indeks bias. Jurusan Fisika, Universitas Diponegoro, Semarang.
- Hopeland. 2013. *Lactobacillus casei*. Tersedia pada http://www.hopeland-cn.com/products_detail.asp?id=524 diakses pada 12 Maret 2019.
- Hui, Y. H. 1993. Dairy Science and Technology I: Principle and Properties. VCH Publisher, Inc, USA.
- Hutkins, R. W. And N. L. Nannen. 1993. pH homeostatis in lactic acid bacteria. J. Dairy Sci. 76(8):2354-2365.
- Ihsan, F. dan A. Wahyudi. 2010. Teknik Analisis Kadar Sukrosa Pada Buah Pepaya. Buletin Teknik Pertanian. Balai Penelitian Tanaman Buah Tropika.
- Irigoyen, A., Arana, I., Castiella, M., Torre, P., Ibanez, F. C. 2005 Microbiological, physicochemical, and sensory characteristics of kefir during storage. Food Chem. 90:613-620.
- Ismawati, N., Nurwantoro, dan Y. B. Pramono. Nilai pH, total padatan terlarut, dan sifat sensoris yoghurt dengan penambahan ekstrak bit (*Beta vulgaris L.*). Jurnal Aplikasi Teknologi Pangan. 5(3):1-7.
- Jaafar, S. H. S., R. Hashim, Z. Hassan, and N. Arifn. 2018. a comparative study on physicochemical characteristics of raw goat milk collected from different farms in malaysia. Trop. Life Sci. Res. 29(1):195-212.

- Jesus, M. I., M. Tormo, and R. Jiménez-Flores. 2002. Development of a CE method to analyze organic acids in dairy products: application to study the metabolism of heat-shocked spores. *J. Agric. Food Chem.* 50(7):1765–1773.
- Kanwal, R., T. Ahmed, and B. Mirza. Comparative analysis of quality of milk collected from buffalo, cow, goat, and sheep of rawalpindi/islamabad region in pakistan. *Asian J. Pant. Sci.* 3(3):300-305.
- Kementerian Pertanian. 2016. Outlook Susu: Komoditas Pertanian Subsektor Peternakan. Pusat Data dan Sistem Informasi Pertanian Sekretariat Jenderal.
- Lahtinen, S., Ouwehand, A. C., Salminen, S., and A. V. Wright. 2012. *Lactic Acid Bacteria: Microbiological And Functional Aspects* 4th Edition. CRC Press, Boca Raton.
- Lamprecht M., Bogner S., Schippinger G., Steinbauer K., Fankhauser F., Hallstroem S., Schuetz B., Greilberger G. 2012. Probiotic supplementation affects markers of intestinal barrier, oxidation, and inflammation in trained men; randomized, double-blinded, placebo-controlled trial. *J. Int. Soc Sport Nutr.* 9:1-13.
- Latif, A. 2018. Perbandingan Kualitas Susu Fermentasi Kultur Tunggal (*Streptococcus thermophilus*) dengan Kultur Campuran (*Lactobacillus acidophilus*, *Bifidobacterium longum*, dan *Lactobacillus casei*) dari Susu Rendah Lemak. Skripsi. Fakultas Peternakan. Universitas Gadjah Mada, Yogyakarta.
- Lawless, H. T., dan H. Heymann. 1999. *Sensory Evaluation of Food: Principles and Practices*. Springer Science Business Media, New York.
- Lawless, H. T., dan H. Heymann. 2013. *Laboratory Exercises for Sensory Evaluation*. Springer Science, New York.
- Lee, Y. K. dan S. Salminen. 2009. *Handbook of Probiotics and Prebiotics*. 2nd Edition. A John Wiley and Sons, Inc. Publication New York, USA.
- Macon, R. A. 2011. *Technical Procedures Manual*. United States Department of Agriculture United States.
- Magala. M., Z. Kohajdova, dan J. Karovicova. 2013. Preparation of Lactic acid bacteria fermented wheat-yoghurt mixtures, *Acta. J. Sci. Pol., Technol. Aliment.* 12(3):295-302.
- Mallesha., Shylaja, R., Selvakumar, D. J. H., 2010. Isolation and identification of lactic acid bacteria from raw and fermented products and their antibacterial activity. *Rec. Res. J. Sci. Technol.* 2(6):42-46.

- Manab, A. 2008. Kajian Sifat Fisik Yogurt Selama Penyimpanan pada Suhu 40°C. *J. Ilmu dan Teknologi Hasil Ternak*. 3(1):52-58.
- Manheim, B. 1984. *Methods of Enzymatic Food Analysis Using Single Reagent*. Biochemica, German.
- Margo Dill. 2017. *Streptococcus Thermophilus: The Yogurt Bacteria That Can Boost Your Health*. Tersedia pada <https://margodill.com/blog/ingredients/streptococcus-thermophilus-the-yogurt-bacteria-that-can-boost-your-health> diakses pada 12 Maret 2019.
- Muawanah, A. 2007. Pengaruh lama inkubasi dan variasi jenis starter terhadap kadar gula, asam laktat, total asam dan ph yoghurt susu kedelai. Program Studi Kimia FST UIN Syarif Hidayatullah, Jakarta.
- Murti, T. W., Bouillanne C., Landon M., dan M. J. Desmazeaud, 1993. Bacterial growth and volatile compounds in yoghurt-type products from soymilk containing *bifidobacterium ssp*. *J. Food Sci*. 58(1):153-157.
- Murti, T. W. 2002. Pasca Produksi Susu 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. 2006. Pasca Panen Susu. 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*. 32:230-235.
- Murti, T. W. 2014. Pangan, Gizi, dan Teknologi Susu. Gadjah Mada University Press, Yogyakarta.
- Murti, T. W. 2016. Pasca Panen Susu. Gadjah Mada University Press, Yogyakarta.
- Murti, T. W., E. Robiyati., H. L. Jundi., F. Ramadhani., B. Rustamadji dan Y. Y. Suranindyah. 2016. Development of fermented mare's milk using mixed probiotic cultures. Departement of Dairy Science and Milk Industry, Faculty of Animal Science, Gadjah Mada Universitas, Yogyakarta.
- Nahar, A., M. Al-Amin, S. M. K. Alam, A. Wadud, and M. N. Islam. 2007. A comparative study in the quality of dahi (yoghurt) prepared from cow, goat and buffalo milk. *J. Int. Dairy Sci*. 2(3):260-267.

- Najgebauer-Lejko, D. E., Sade, M., Grega, T., Walczycka, M. 2011. The impact of tea supplementation on microflora, pH and antioxidant capacity of yoghurt. *Int. Dairy J.* 21(8):568-574.
- Neta, E.R. D. C., S.D. Johanningsmeier, M.A. Drake, and R.F. Mcfeeters. 2007. A chemical basis for sour taste perception of acid solutions and fresh-pack dill pickles. *J. Food Sci.* 72(6):352-359.
- Nugraha, W. T. 2013. Pengaruh Lama Inkubasi Terhadap Total Bakteri dan Sensoris Susu Kuda, Kambing, dan Sapi Fermentasi dengan Bakteri *Bifidobacterium longum*. Skripsi. Fakultas Peternakan. Universitas Gadjah Mada, Yogyakarta.
- Ohno, H. 2011. Bacterial Guests Double As Bodyguards. RIKEN Research Center for Allergy and Immunology, Japan.
- Ong, L. 2007. Influence of Probiotic Organism on Proteolytic Pattern, Release of Bioactive Compounds and Sensory Attributes of Cheddar Cheese. Thesis. Faculty of Health, Engineering and Science. Victoria University. Werribee Campus. Vic, Australia.
- Park, Y.W., M. Juarez, M. Ramos, and G. F. W. Haenlein. 2007. Physico-chemical characteristics of goat and sheep milk. *Small Ruminant Res.* 68:88-113.
- Park, Y. W. 2009. Bioactive Components in Milk and Dairy Products. Blackwell Publishing, London.
- Park, S. Y., Do Kyung Lee, H. M. An, M. G. Cha, E. H. Baek, J. R. Kim, S. W. Lee, M. J. K., K. O. Lee, dan N. J. Ha. 2011. Phenotypic and Genotypic Characterization of *Bifidobacterium* Isolates from Healthy Adult Koreans. Sahmyook University, Seoul.
- Potocnik, K. 2011. Mare's milk: composition and protein fraction in comparison with different milk species. *Mijekarstvo.* 61(2):107-113.
- Prasetya, A. 2011. Sifat Penempelan *Lactobacillus* spp Asal Daging Sapi pada Permukaan Usus Secara *In Vitro*. Skripsi. Fakultas Peternakan. Institut Pertanian Bogor, Bogor.
- Prihadi, S. 2008. Dasar Ilmu Ternak Perah. Fakultas Peternakan. Universitas Gadjah Mada, Yogyakarta.
- Purwono. 2002. Penggunaan pengukuran brix untuk menduga rendemen nyata di Pabrik Gula Putih Mataram. Divisi R & D PG GPM, Lampung.
- Purwono. 2003. Penentuan Rendemen Gula Tebu Secara Cepat. Science Philosophy, Institut Pertanian Bogor, Bogor.
- Rastogi, V., E. Tamboto, D. Tong, dan T. Sinburismit. 2013. Indonesia's Rising Middle-Class and Affluent Consumers Asia's Next Big Opportunity. Tersedia pada :

<https://www.bcg.com/publications/2013/center-consumer-customer-insight-consumer-products-indonesias-rising-middle-class-affluent-consumers/> diakses pada 4 Agustus 2017.

- Ray, B., and B. Arun. 2008. *Fundamental Food Microbiology*. 4rd ed. Boca Raton London. New York, Washington D. C.
- Robinson, R. K. 2001. *Dairy Microbiology Handbook* 3th Edition. A John Wiley and Sons, Inc., Publication. New York, USA.
- Robiyati, E. 2013. *Kajian Kualitas Susu Achidophilus dari Susu Sapi, Kambing, dan Kuda*. Skripsi. Fakultas Peternakan. Universitas Gadjah Mada, Yogyakarta.
- Rosa, N. 2010. *Pengaruh Penambahan Umbi Garut (Maranta arundinaceae L) dalam Bentuk Tepung dan Pati sebagai Prebiotik pada Yoghurt sebagai Produk Sinbiotik terhadap Daya Hambat Bakteri Escherichia coli*. Program Studi Ilmu Gizi. Fakultas Kedokteran. Universitas Diponegoro, Semarang.
- Safitri, M. 2014 *Analisis Kualitas dan Daya Terima Konsumen Terhadap Fermentasi Susu Sapi, Kambing, dan Kuda Oleh Bakteri Lactobacillus casei*. Skripsi. Fakultas Peternakan. Universitas Gadjah Mada, Yogyakarta.
- Saleh, E. 2004. *Teknologi Pengolahan Susu dan Hasil Ikutan Ternak*. Program Studi Produksi Ternak. Fakultas Pertanian. Universitas Sumatera Utara, Sumatera Utara.
- Sari, T. K. 2017. *Produktivitas Kambing PE Kaligesing, Kambing PE Senduro, Kambing Sapera, Dan Kambing Bligon*. Di Bhumi Nararya Farm. Skripsi. Fakultas Peternakan. Universitas Gadjah Mada, Yogyakarta.
- Schell, M. A., M. Karmirantzou, B. Snel, D. Vilanova, B. Berger, G. Pessi, M. C. Zwahlen, F. Desiere, P. Bork, M. Delley, R. D. Pridmore, dan F. Arigoni. 2002. *The Genome Sequence of Bifidobacterium Longum Reflects Its Adaption to the Human Gastrointestinal Tract*. Yale University, New Haven.
- Shah, N. P. 2007. *Functional cultures and health benefits*. Int. Dairy J.17:1262- 1277, Elsevier Inc, USA.
- Sharif, M. K., M. S. Butt, H. R. Sharif, and M. Nasir. 2007. *Sensory Evaluation and Consumer Acceptability*. University of Agriculture, Pakistan.
- Sitorus, L., J. Pontoh dan V. Kamu. 2015. *Analisis Beberapa Asam Organik dengan Metode High Performance Liquid Chromatography (HPLC) Grace Smart Rp 18 5µ*. Jurusan Kimia. Fakultas MIPA. Unsrat, Manado.

- Soeharsono. 2010. Probiotik, Basis Ilmiah, Aplikasi dan Aspek Praktik. Widya Padjajaran, Bandung.
- Soeparno, Rihastuti, Indratiningsih, dan S. Triatmojo. 2001. Dasar Teknologi Hasil Ternak. Fakultas Peternakan. Universitas Gadjah Mada, Yogyakarta.
- Soeparno. 2007 Materi Pokok Pengolahan Hasil Ternak. Universitas Terbuka, Jakarta.
- Spreer, E. 1998. Milk and Dairy Technology. Translate : A. Mixa. Marcel Dekker, Inc, New York.
- Standar Nasional Indonesia. 1992. SNI:01-2891-1992 Cara Uji Makanan dan Minuman. Jakarta: Dewan Standar Nasional Indonesia.
- Stone, H. dan Sidel. 2004. Sensory Evaluation Practices Third Edition Elsevier Academic Press, California.
- Suardana, I. W., dan I. B. N. Swacita. 2009. Higiene Makanan. Kajian Teori dan Prinsip Dasar. Udayana University Press, Bali
- Sulmiyati, N. Ali, dan Marsudi. 2016. Kajian kualitas fisik susu kambing peranakan ettawa (PE) dengan metode pasteurisasi yang berbeda. JITP. 4(3):130-134.
- Sumardikan. 2007. Penggunaan Carboxymethylcelluloce (CMC) terhadap pH, Keasaman, Viskositas, Sineresis dan Mutu Organoleptik. Fakultas Peternakan. Universitas Brawijaya, Malang.
- Sunarlim, R. H. Setianto dan M. Poeloengan. 2007. Pengaruh Kombinasi Starter Bakteri *Lactobacillus bulgaricus*, *Streptococcus thermophilus* dan *Lactobacillus plantarum* Terhadap Sifat Mutu Susu Fermentasi. Prosiding Seminar Nasional Teknologi Peternakan dan Veteriner.
- Surono, I. S., and A. Hosono. 2011. Fermented Milks: Starter Cultures. Ency. Dairy Sci. 2:477-482.
- Swidan, N. 2009. Factor Affecting the Growth and Survival of Probiotic in Milk. Thesis. Cardiff School of Health Sciences. University of Wales Institute, Cardiff.
- Syukur, S., B. Bisping., Z. A. Noli, dan E. Purwati. 2013. Antimicrobial properties and lactase activity from selected probiotic *lactobacillus brevis* assoociated with green cacao fermented in west sumatra indonesia. J. Prob. Health 1(4):1-4.
- Tamime, A. Y., And H. C. Deeth. 1980. Yoghurt: Technology and biochemistry. J.Food Protection. 43(12):939-977.
- Tamime, A. Y., and R. K. Robinson. 1999. Yoghurt Science and Technology. 2nd Ed. CRC Press, England.

- Taufik, H. 2009. Mengenal Pembuatan dan Manfaat Yoghurt. Sinar Cemerlang Abadi, Jakarta.
- Theron, M. M., and J. F. R. Lues. 2010. Organic Acids and Food Preservation. CRC Press, New York.
- Umam, M. F., Utami, dan E. Widowati. 2012. Kajian karakteristik minuman sinbiotik pisang kepok (*Musa paradisiaca* forma typical) dengan menggunakan starter *Lactobacillus acidophilus* IFO 13951 dan *Bifidobacterium longum* ATCC 15707. J. Teknosains Pangan. 1(1):3-11.
- Usmiyati, S., dan Abubakar. 2009. Teknologi Pengolahan Susu. Balai Besar Penelitian dan Pengembangan Pascapanen Pertanian, Bogor.
- Wahyudi, A., dan S. Samsundari. 2008. Bugar dengan Susu Fermentasi. Universitas Muhammadiyah Malang Press, Malang.
- Walstra, P. 1998. Relation between structure and texture of cultured milk products. In: Texture of Fermented Milk Products and Dairy Desserts. Int. Dairy Federation, Brussels. Special Issue (9802):9-15.
- Walstra, P. 2006. Dairy Technology: Principles of Milk Properties and Processes. CRC/Taylor and Francis, New York.
- Walstra, P., J. T. M. Wouters, and T. J. Geurts. 2006. Dairy Science and Technology. 2nd ed. CRC. Press, Boca Raton.
- Watson, R. R., dan V. R. Preedy. 2010. Bioactive Foods in Promoting Health: Probiotics and Prebiotics. Academic Press, USA.
- Widiamanti, H. 2015. Penghasilan Kelas Menengah Naik = Potensi Pajak? Tersedia pada : <http://www.bppk.kemenkeu.go.id/publikasi/artikel/167-artikel-pajak/21014-penghasilan-kelas-menengah-naik-potensi-pajak/> diakses pada 4 Agustus 2017.
- Widodo, W. 2002. Bioteknologi Fermentasi Susu. Malang. Pusat Pengembangan Bioteknologi Universitas Muhammadiyah Malang, Malang
- Widodo. 2003. Bioteknologi Industri Susu. Lacticia Press, Yogyakarta.
- Winarno, F. G dan I. E. Fernandez. 2007. Susu dan Produk Fermentasinya. M-Brio Press, Bogor.
- Winarno, F. G. 2007 Kimia Pangan dan Gizi. Gramedia Pustaka Utama, Jakarta.