

## DAFTAR PUSTAKA

- Adeyemo, S. M., & Onilude, A. A. (2014). Reduction of oligosaccharide content of soybeans by the action of *Lactobacillus plantarum* isolated from fermented cereals. *African Journal of Biotechnology*, 13(37), 3790–3796. <https://doi.org/10.5897/ajb2013.13398>
- Agustina, W., & Andriani, Y. (2010). *Karakterisasi Produk Yoghurt Susu Nabati*. 1–5.
- Al-Bakry, M. M. A. R., A. Sanchez, and B. M. Mehta. 2018. *Microstructure of Dairy Products - Google Buku*. Chennai: Wiley Blackwell.
- Backer, C. A. and R. C. B. Brink. 1963. *Flora of Jawa (Spermatophytes Only)*. 1st ed. Groningen: NV.
- Badan Pusat Statistik. (2017). *Statistik Tanaman Sayuran dan Buah-buahan Semusim Indonesia 2017* (p. 101). p. 101.
- Bamforth, C. W. 2005. *Food, Fermentation and Micro-Organisms*. Oxford: Blackwell Publishing.
- Broughton, W. J., G. Hernandez, M. Blair, S. Beebe, P. Gepts, and J. Vanderleyden. 2003. “Beans (*Phaseolus* Spp.)-Model Food Legumes.” *Plant and Soil* 252:55–128.
- Buckle, K. A., R. A. Edward, G. H. Fleet, and M. Wooton. 1985. *Ilmu Pangan*. Jakarta: UI Press.
- Chang, S. Y., D. H. Kim, and M. J. Han. 2010. “Physicochemical and Sensory Characteristics of Soy Yogurt Fermented with *Bifidobacterium Breve* K-110, *Streptococcus Thermophilus* 3781, or *Lactobacillus Acidophilus* Q509011.” *Food Science and Biotechnology* 19(1):107–13.
- Colgrave, M. L. 2017. *Proteomics in Food Science: From Farm to Fork*. London: Elsevier Academic Press.
- Famworth, E. R. 2008. *Handbook of Fermented Functional Foods 2nd Ed*. Boca Raton: CRC Press.
- Gandjar, L., W. Sjamsuzidzal, and A. Oetan. 2006. *Mikologi: Dasar Dan Terapan*. Jakarta: Yayasan Obor.
- Granito, M., C. Michel, J. Frias, M. Champ, and M. Guerra. 2005. “Fermented *Phaseolus Vulgaris*: Acceptability and Intestinal Effects.” *European Food*

*Research and Technology* 220:182–86.

- Han, I. H. and B. K. Baik. 2006. “Oligosaccharide Content and Composition of Legumes and Their Reduction by Soaking, Cooking, Ultrasound and High Hydrostatic Pressure.” *Cereal Chemistry* 93(4):428–33.
- Indu, M. N., A. A. M. Hatha, C. Abirosh, U. Harsha, and G. Vivekanandan. 2006. “Antimicrobial Activity of Some of the South-Indian Spices against Serotypes of *Escherichia Coli*, *Salmonella*, *Listeria Monocytogenes* and *Aeromonas Hydrophila*.” *Brazilian Journal of Microbiology* 37(2):153–58.
- Irene, A.. 2017. “6 Manfaat Kacang Merah Yang Belum Anda Tahu.” *Hellosehat*. Retrieved (<https://hellosehat.com/hidup-sehat/fakta-unik/6-manfaat-kacang-merah/>).
- Jay, J. M., M. J. Loessner, and D. A. Golden. 2005. *Modern Food Microbiology 7th Ed*. New York: Springer science.
- Khikmah, N.. 2015. “Uji Antibakteri Susu Fermentasi Komersial Pada Bakteri Patogen.” *Jurnal Penelitian Saintek* 20(1):45–52.
- Kumala, N., R. Setyaningsih, and A. Susilowati. 2004. “Pengaruh Konsentrasi Susu Skim Dan Madu Terhadap Kualitas Hasil Yogurt Kedelai (*Glycine Max* (L.) Merr.) dengan Inokulum *Lactobacillus Casei*.” *BioSmart* 6(1):15–18.
- Kumalaningsih, S., & Pulungan, M. H. (2016). *Substitusi Sari Kacang Merah dengan Susu Sapi dalam Pembuatan Yogurt Substitution of Red Beans Extract with Milk for The Product of Yogurt*. 5(2), 54–60.
- Kunaepah, U. 2008. “Pengaruh Lama Fermentasi Dan Konsentrasi Glukosa Terhadap Aktivitas Antibakteri, Polifenol Total Dan Mutu Kimia Kefir Susu Kacang Merah.” Universitas Dinponegoro.
- Kurniasih, N. and T. D. Rosahdi. 2013. “Perbandingan Efektivitas Sari Kacang Merah Dan Kacang Hijau Sebagai Media Pertumbuhan *Lactobacillus Acidophilus*.” *Prosiding Seminar Nasional Sains Dan Teknologi Nuklir* 212–16.
- Madigan, M. T., J. M. Martinko, and D. A. Stahl. 2011. *Biology of Micoorganisms 13th Ed*. San Francisco: Benjamin Cummings.
- Malaka, R. and A. Laga. 2013. “Isolasi Dan Identifikasi *Lactobacillus Bulgaricus* Strain Ropy Dari Yoghurt Komersial.” *Sains & Teknologi* 7:1–17.
- Misgiyarta, S. and Widowati. 2003. “Seleksi Dan Karakterisasi Bakteri Asam Laktat (BAL) Indigenus.” *Buletin Plasma Nutfah* 7(1):1–17.

- Mufidah, T., H. Wibowo, and D. T. Subekti. 2015. "Pengembangan Metode Elisa dan Teknik Deteksi Cepat dengan Imunostik Terhadap Antibodi Anti *Hydrophila* pada Ikan Mas (*Cyprinus carpio*)." *Jurnal Riset Akuakultur* 10(4):553.
- NCCLS. 2000. "Identification and antimicrobial susceptibility testing *Salmonella serotype Thypii*". *Manual for identification and Antimicrobial Susceptibility Testing*. New York (US) : World Health Organization.
- Nielsen, S. 2014. *Food Analysis*. Berlin: Springer science.
- Nout, M. J. R., P. K. Sarkar, J. D. Owens, R. F. Schwan, G. H. Fleet, J. Chen, Y. Zhu, and M. Chandrasekaran. 2016. *Fermented Milk and Dairy Product*. edited by A. K. Puniya. Oxford: Blackwell Publishing.
- Rahman, A.. 1989. *Pengantar Teknologi Fermentasi*. Bogor: Institut Pertanian Bogor.
- Rahmayuni, F. H., and F. Nofiyana. 2013. "Addition of Honey and Time Fermentation on The Quality of Red Bean Fermented Milk (*Phaseolus Vulgaris* L .)." 12(1):25–33.
- Ray, B. and A. Bhunia. 2008. *Fundamental Food Microbiology 4th Ed*. Boca Raton: CRC Press.
- Samaržija, D., N. Antunac, and J. L. Havranek. 2001. "Taxonomy, Physiology and Growth of *Lactococcus Lactis*: A Review." *Mljekarstvo* 51(1):35–48.
- Sánchez, C, A. R. Neves, J. Cavalheiro, M. M. D. Santos, N. García-Quintáns, P. López, and H. Santos. 2008. "Contribution of Citrate Metabolism to the Growth of *Lactococcus Lactis* CRL264 at Low PH." *Applied and Environmental Microbiology* 74(4):1136–44.
- Schleifer, K. H., Kraus, J., Dvorak, C., Kilpper-Balz, R., Collins, M. D., & Fischer, W. (1985). Transfer of *Streptococcus lactis* and related streptococci to the genus *Lactococcus* gen. nov. *Systematic and Applied Microbiology*, 6(2), 183–195.
- Scrimshaw, N. S. and E. B. Murray. 1988. "The Acceptability of Milk and Milk Products in Populations with a High Prevalence of Lactose Intolerance." *American Journal of Clinical Nutrition* 48:1079–1159.
- Song, A. A. L. , L. L. A. In, S. H. E. Lim, and R. A. Rahim. 2017. "A Review on *Lactococcus lactis*: From Food to Factory." *Microbial Cell Factories*

16(1):1–15.

Stanbury, P. F., A. Whitaker, and S. J. Hall. 2016. *Principles of Fermentation Technology: Third Edition*.

Surono, I. S. 2004. *Probiotik Susu Fermentasi Dan Kesehatan*. Jakarta: Tri Cipta Kraya.

Tamang, J. P. and K. Kailasapathy. 2010. *Fermented Foods and Beverages of the World 1st Edition*. 1st Editio. New York: CRC Press.

Tamime, A. Y. and R. K. Robinson. 2000. *Yoghurt : Science and Technology 2nd Ed*. 2nd ed. Boston: CRC Press.

Waites, M. J., N. L. Morgan, J. S. Rockey, and G. Higon. 2001. *Industrial Microbiology: An Introduction*. London: Blackwell Science.

Widowati, S., & Misgiyarta. (2001). *Efektifitas Bakteri Asam Laktat ( BAL ) dalam Pembuatan Produk Fermentasi Berbasis Protein / Susu Nabati*. 360–373.

Wijaningsih, W.. 2008. “Aktivitas Antibakteri In Vitro dan Sifat Kimia Kefir Susu Kacang Hijau (*Vigna radiata*) oleh Pengaruh Jumlah Starter dan Lama Fermentasi.” Fakultas Gizi Masyarakat. Univeristas Diponegoro. Semarang. . 1–128.

Winarno, F. G. and I. E. Fernandez. 2007. *Susu Dan Produk Fermentasinya*. Bogor: M-BRIO PRESS.

Yasinta, P.. 2015. “Mempelajari Pengaruh Lama Fermentasi Terhadap Pengembangan Pangan Fungsional Yogurt Sinbiotik Kacang Merah dan Kacang Hijau.” Bogor. Departemen Gizi Masyarakat. Fakultas Ekologi Manusia. Institut Pertanian Bogor.

Yesillik, S., N. Yildirim, A. Dikici, A. Yildiz, and S. Yesillik. 2011. “Antibacterial Effects of Some Fermented Commercial and Homemade Dairy Products and 0.9% Lactic Acid against Selected Foodborne Pathogens.” *Asian Journal of Animal and Veterinary Advances* 6(2):189–95.

Yildiz, F. 2010. *Development and Manufacture of Yogurt and Other Functional Dairy Product*. New York: CRC Press.

Yusmarini and R. Efendi. 2004. “Evaluasi Mutu Soygurt Yang Dibuat Dengan Penambahan Beberapa Jenis Gula.” *Jurnal Natural Indonesia* 6(2):104–10.