

DAFTAR PUSTAKA

- Ahmed, T., Kanwal, R., Ayub, N. 2006. Influence of Temperature on Growth Pattern of *Lactococcus lactis*, *Streptococcus cremoris*, and *Lactobacillus acidophilus* Isolated from Caramel Milk. *Biotechnology*. 5(4):481-488. doi: 10.3923/biotech.2006.481.488.
- Alamdari, D. H., Kostidou, E., Paletas, K., Sarigianni, M. Konstas, AGP., Karapiperidou, A., Koliakos, G. 2005. High Sensitivity Enzyme-Linked Immunosorbent Assay (ELISA) method For Measuring Protein Carbonyl in Samples with Low Amounts of Protein. *Free Radical Biology and Medicine Journal*. 39 (2005) : 1362-1367. doi: 10.1016/j.freeradbiomed.2005.06.023.
- Alves, A., Sousa, R.A dan Reis, R.L. 2013. A Practical Perspective on Ulvan Extracted from Green Algae. *Appl. Phyco* 25(2): 407- 424. doi:10.1007/s10811-012-9875-4
- Ardi, F., Pato, U., Rossi, E. 2017. Evaluasi Mutu Susu Fermentasi Biji Nangka dengan Variasi Susu Skim Menggunakan Bakteri *Lactobacillus casei* subsp. *casei* R-68. *Journal faperta* 4(2): 6.
- Askar, S. dan Sugiarto. 2005. Uji Kimiawi dan Organoleptik sebagai Uji Mutu yoghurt. *Prosiding Temu Teknis Nasional Tenaga Fungsional Pertanian*: 108-113.
- Auckloo, N.B, Wu, B. 2016. Structure, Biological Properties and Applications of Marine Derived Polysaccharides. *Current Organic Chemistry* 20(19):12. doi: 10.2174/1385272820666160
- Badan Pengawas Obat dan Makanan. 2016. Peraturan Kepala Badan Pengawas Obat dan Makanan Republik Indonesia Nomor 21 Tahun 2016 tentang Kategori Pangan, Kepala Badan Pengawas Obat dan Makanan Republik Indonesia
- Badan Pusat Statistik. 2017. Statistik Peternakan. <https://www.bps.go.id/subject/24/peternakan.html#subjekViewTab1>.
- Barreto, A.L., Converti, A., Oliveira, M.N. 2006. Simultaneous Effects of Total Solids Content, Milk Base, Heat Treatment Temperature and Sample Temperature on Rheological Properties of Plain Stirred Yoghurt. *Food Technol. Biotechnol.* 44(4): 515–518. ISSN 1330- 9862
- B. Caballero, Tugro, L., Finglas, P. *Encyclopedia of food science and nutrition*. Academic press, Amsterdam, 4703-711
- Belitz, H.D., Grosch, W., Schieberle, P. 2009. *Food chemistry*. Springer-Verlag Berlin Heidelberg. pp.523.



- Bradford, M.M. 1976. A Rapid and Sensitive Method for the Quantitation of Microorganisms Quantities of Protein in Utilizing the Principle of Protein-dye binding. *Anal Biochem* 72:248-254
- Brotz, H. dan Sahl, H.G. 2000. New insights into the Mechanism of Action of Lantibiotics Diverse Effects by Binding to the Same Molecular Target. *Journal of Antimicrobial Chemotherapy* .46(2000): 1–6. doi:10.1093/jac/46.1.1
- Buckle, K.A., Edwards, R.A., Fleet, G.H, Wootton, M. 2010. *Ilmu Pangan*. Terjemahan: Purnomo H, Adiono. Universitas Indonesia Press. Jakarta.pp.365.
- Caire, G. Z., Parada, J. L., Zaccaro, M. C., de Cano, M. M. S. .2000. Effect of *Spirulina platensis* biomass on the growth of lactic acid bacteria in milk. *World Journal of Microbiology and Biotechnology* 16(6): 563–565. doi:10.1023/a:1008928930174.
- Champagne, C.P, Gardner, N., Roy, D.2005. Challenges in Addition of Probiotic Cultures to Foods. *Critical reviews in food science and nutrition*. 45(1): 61-84. doi: 10.1080/10408690590900144.
- Choi, Y.S, Hong, S.R. Lee, Y.M., Song, K,W, Park, M.H., Nam, Y.S., 1999. Study on Gelatin-Containing Artificial skin: I. Preparation and Characteristics of Novel gelatin-Alginate sponge. *Biomaterials*. 20(5):409-417. doi:10.1016/s0142-9612(98)00180-x.
- Codex Alimentarius. 2003. Codex Standard for Fermented Milk (Codex Stand 243-2003) CCNEA document (CA/NEA 13/7/6) : 243.
- Contee, P.C., Leyton, A, *et al*. 2017. Aqueous Extraction of the Sulfated Polysaccharide Ulvan from the Green Alga *Ulva rigida* Kinetics and Modeling. *Bioenerg. Res.* (2017) 10:915–928
- Costa, J.F, Merdekawatib, W., Otua, F.R.2018.Analisis Proksimat, Aktivitas Antioksidan, dan Komposisi Pigmen *Ulva lactuca* dari Perairan Pantai Kukup. *Journal of Food Technology and Nutrition*. 17(1): 1-17. doi: 10.33508/jtpg.v17i1.1697
- Departemen Kesehatan RI. Direktorat Jendral Pengawasan Obat dan Makanan. 2000. Parameter Standar Umum Ekstrak Tumbuhan Obat.pp. 9-10.
- Desniar, Setyaningsih, A., Sumardi, R.S. 2012.Perubahan Parameter Kimia dan Mikrobiologi serta Isolasi Bakteri Penghasil Asam selama Fermentasi Bekasam Ikan Mas (*Cyprinus carpio*).*Jurnal Masyarakat Pengolahan Hasil Perikanan Indonesia*.15(3):232-238
- De Vuyst, L. dan Vandamme, E.J. 1994. *Bacteriocins of Lactic Acid Bacteria* ed. De Vuyst, L. and Vandamme, E.J. London: Blackie Academic & Professional.



- Devide, C.I. 1977. Laboratory Guide in Dairy Chemistry Practical. FAO Dairy, Training and Research Insitute University of the Philipines at Los Branos College. Laguna
- Erniati, Zakaria, F. R, Prangdimurti,E., Adawiyah,D.R.2016. Potensi Rumput Laut : Kajian Komponen Bioaktif dan Pemanfaatannya Sebagai Pangan Fungsional. *Acta aquatic*.3(1): 1
- FAO dan WHO.2011. *Milk and Products Codex Alimentarius*. 2ed. Rome. pp.7.
- Fardiaz, S. 1987. *Penuntun Praktikum Mikrobiologi Pangan*. Bogor: IPB Press.
- Fleurence, J. 1999. *Seaweed Protein: Biochemistry, Nutritional Aspects and Potential Uses*. Review of Trends in Food Chemistry 10(1999): 25-28.
- Fugelsang, K.C dan Edwards, C.G. 2007. *Wine microbiology: Practical Applications and Procedurs*.Springer.Amsterdam. pp. 36-37.
- Gallan d-irmouli, A.V., J Fleurence, R Lamghari, M, Lucib, C Rouxel, Barbaroux, J.P Bronowicki, C Villaume, J.L., Gueant. 1999. Nutritional Value of Protein from Edible Seaweed *Palmaria palmata* (Dulse). *Journal of Nutritional Biochemistry*.10(6): 353-359. doi: 10.1016/s0955-2863(99)00014-5
- Guiry, M.D. dan Guiry, G.M. 2020. AlgaeBase. World-wide electronic publication, National University of Ireland, Galway (taxonomic information republished from AlgaeBase with permission of M.D. Guiry). *Ulva lactuca* Linnaeus, 1753. Accessed through: World Register of Marine Species.
- Gupta S, Gupta C, Prakash D.2017. Prebiotic Efficiency of Blue Green Algae on Probiotics Microorganisms. *Journal Microbiology Exp* 4(4): 1-4. doi:10.15406/jmen.2017.04.0012
- Gury, H.2017. Synbiotic Approaches to Human Helath and Well Being. *Microbial biotechnology* 10(5): 1070-1073. doi: 10.1111/1751-7915.12789.
- Haddadin, M.S.Y, Nazer, I, Abu Raddad, S.J., Robinson,R.K. 2008. Effect of Propolis on Two Bacterial Species with Probiotic Potential. *Pakist J Nutr* 7(2): 391-394.doi:10.3923/ppjn.2008.3911.394
- Hammes, W.P. dan Vogel, R.F.1995. The genus *Lactobacillus*. Dalam: Wood, B.J.B. dan Holzapfel, W.H (ed). *The genera of lactic acid bacteria*,. Blackie Academic and Professional, Glasgow. pp. 19- 44.
- Handayani, M.N., Wulandari, P. 2016. Pengaruh Penambahan berbagai Jenis Susu terhadap Karakteristik Soy Yoghurt. *Agrointek*.10(2): 62-70



- Hatta, A.M.2002. *Caulerpa racemosa* J agarh in Prud'homme van Reine WF and Trono Jr, G.C. *Plant resources of south east asia* 15(1):119-112.
- Handyani, T. 2006. Protein pada rumput laut. *Jurnal Oseana*. 31 (4): 25.
- Handayani, T. dan Kadi, A..2007. Keanekaragaman dan Biomasa Alga di Perairan Minahasa Utara, Sulawesi Utara. *Jurnal Oseanologi dan Limnologi di Indonesia*. 33(2) : 199-211
- Havenaar, R. 2011. Intestinal Health Functions of Colonic Microbial Metabolites: *a review*. *Beneficial Microbes*. 2(2): 103–114. doi:10.3920/bm2011.0003
- Hayek, S.A. dan Ibrahim, S.A. 2013. Current Limitations and Challenges with Lactic Acid bacteria: A review. *Food and Nutrition Sciences*. 4:73-87.doi: 10.4236/fns.2013.411A010
- Hernandez, H.O., Muthaiyan, Moreno, F.J., Montilla, A., Sanz, M.L. dan Ricke, S.C. .2012. .Effect of prebiotic carbohydrates on the growth and tolerance of *Lactobacillus*. *Food Microbiology*. 30(2): 355-36. doi: 10.1016/j.fm.2011.12.022.
- Holdt, S.L, Kraan, S.2011. Bioactive Compounds in Seaweed: Functional Food Applications and Legislation. *J. Appl. Phyco* 23(3): 543–597. Holdt, S. L., & Kraan, S. (2011). Bioactive compounds in seaweed: functional food applications and legislation. *Journal of Applied Phycology*, 23(3), 543–597. doi:10.1007/s10811-010-9632-5
- Holscher, H.D.2017. Dietary Fiber and Prebiotics and The Gastrointestinal Microbiota. *Gut microbes review* (8)2: 172–184. doi : 1080/19490976.2017.1290756
- Hugenholtz, J., Sybesma, Groot, M.N, Wisselink, W, Ladero, Burgess, K., Sindereen, D. V., Piard, J. Eggink., Smid, J.E., Savoy, G, Sesma, Jansen, T, Hols, P. Kleerebezem, M., 2002. Metabolic Engineering of Lactic Acid Bacteria for the Production of Nutraceuticals. *Antonie van Leeuwenhoek* .82(1): 217–235.
- Husni, A., Madalena, M., Ustadi. 2015. Aktivitas Antioksidan dan Tingkat Penerimaan Konsumen pada Yoghurt yang Diperkaya dengan Ekstrak *Sargassum polycstum*. *JPHPI*. 18(2): 1.
- Indrawati, Arthana, I.,Merit, I.N.2007. Studi Komunitas Rumput Laut di Pantai Sanur dan Pantai Sawangan Nusa Dua Bali. *Ecotrophic*. 4(2): 73-79
- Jiao, G., Yu, G., Zhang, J., and Ewart, H.S.2011. Chemical Structures and Bioactivities of Sulfated Polysaccharides from Marine Algae. *Marine Drugs*. 9(2): 196–233.
- Jones, E., Salin, V., Williams, G.W. 2005. Nisin and the market for commercial bacteriocins. *TAMRC Consumer and Product Research Report No. CP- 0 1 -0 5* .[http ://a fc e](http://a.fc.e)

rc .tamu .e d u /p u b l i c a t i o n s / P u b l i c a t i o n - P D F s / C P % 2 0 0 1 % 2 0 0 5 % 2 0 N i s i n % 2 0
Report.pdf. Diakses pada tanggal 26 Desember 2019

- Kartika, I.R. 2011. Studi Pendahuluan Pembuatan Minuman Susu Fermentasi Yoghurt Berbahan Dasar Biji Durian dan Analisis Kimianya. *Jurnal riset sains dan kimia terapan*.2(1): 94.
- Kasmadi, Mirdahayati, Rahmadani, E.2011. Preferensi Konsumen Terhadap Minuman Susu Fermentasi di Tiga Mall di Pekanbaru .*Jurnal peternakan*. 8(1): 1
- Kementerian Kesehatan RI. 2011. Bagan tatalaksana anak gizi buruk : Buku I. Jakarta: Direktorat Bina Gizi.
- Khedkar, C.D.,Khedkar, G.D., Chavan, N.V., dan Kalyankar, S.D.2003. *Fermented milks* : Dietary importance In: Encyclopedia of Food Science and Nutrition (2nd ed). London Elsevier.pp.663.
- Khemariy, P., Nath, S.S.G, Gulati, A.K. 2016. *A Review on Industrially Important Lactococcus lactis*. Anchor, Hamburg Academic publishing.pp.2.
- Koh, A., De Vadder, F., Kovatcheva-Datchary, P., dan Bäckhed, F. (2016). *From Dietary Fiber to Host Physiology: Short-Chain Fatty Acids as Key Bacterial Metabolites*. *Cell*. 165(6). 1332–1345. doi:10.1016/j.cell.2016.05.041.
- Kraan, S. 2012 Algal Polysaccharides, Novel Applications and Outlook. Carbohydrates Comprehensive Studies on Glycobiology and Glycotechnology. Pp 494-529.doi:10.5772/51572
- Krugger, NJ. 2002 dalam Walker, J.M. *The Protein Protocols handbook* 2nd ed. Human Press. New Jersey.pp.809.
- Kulla, P.D.K. 2019. Aktivitas dan Karakterisasi Molekuler Bakteri Asam Laktat dalam Fermentasi Pangan Ubi Karet Busuk dari Sumba, Nusa Tenggara Timur.Tesis Universitas Gadjah Mada. Yogyakarta.
- Lahaye, M..1998. NMR Spectroscopic Characterization of Oligosaccharides from Two *Ulva rigida* Ulvan Samples (Ulvaes, Chlorophyta) degraded by lyase. *Carbohydrate res* 314(1):1-12
- Latif, A., Badr, M., Hassan, I., Osman, G. 2018.Effect of *Ulva lactuca* Aqueous Extract on Growth, Minerals, Chlorophyll Content, Rubisco Activity and Rubisco Activase in *Zea mays* Seedlings. *Journal of pure and applied microbiology*.12(2): 612



- Liu, J. Willifor, S., Xu C. 2015. A Review of Biactive Plant Polysaccharides: Biological Activities, Functionalization, and Biomedical Applications. *Bioactive carbohydrates and dietary fiber*. 5(1):31-61 doi:10.1016/j.bcdf.2014.12.001
- Lucey, J. A. 2001. The relationship between rheological parameters and whey separation in milk gels. *Food Hydrocolloids*. 15(4-6): 603–608. doi:10.1016/S0268-005X(01)00043-1.
- Marya, D.T., Widodo, Sunarti, dan Nurliyani. 2017. Chemical and Sensory Quality of Milk Fermented by Starter Combination of *Lactobacillus plantarum* Dad 13, *Lactococcus lactis*, and Yeast. *Proceedings of 7th International Seminar on Tropical Animal Production*. Yogyakarta. pp.400-408.
- Moulay, M., Benlancén, K., Aggad, H., Kihal, M. 2013. Diversity and Technological Properties of Predominant Lactic Acid Bacteria Isolated from Algerian Raw Goat Milk. *Adv environ biol* 7(6): 999-1007.
- Mustika, N.H., Putri, W. 2016. Pengaruh Penambahan Berbagai jenis Susu terhadap Karakteristik Soy yoghurt. *Argrointek* 10(2): 67
- Naves, A.R., Pool, W.A., Kok, J., Kuipers, O.P., Santos, H. 2005. Overview on sugar metabolism and its control in *Lactococcus lactis* - The input from in vivo NMR. /FEMS Microbiology Reviews 29 (2005) 531–55. doi: 10.21107/agrointek.v10i2.2467
- Nikolaisen, L., Daugbjerg, J.P., Svane, B., Dah, J., Busk, J., Broadsgaard T. 2011. *Energy Production from Marine Biomass Ulva lactuca*. Danish Technological Institute. p.18
- Nisa, F.C., Kusnadi, J., Chrisnasari, R. 2008. Viabilitas dan Deteksi Subletal Bakteri Probiotik pada Susu Kedelai Fermentasi Instan Metode Pengeringan Beku. *Jurnal Teknologi Pertanian*. 9(1) :50.
- Obadina, A. O., Akinola, O. J., Shittu, T. A., & Bakare, H. A. 2013. Effect of Natural Fermentation on the Chemical and Nutritional Composition of Fermented Soymilk *Nono*. *Nigerian Food Journal*. 31(2). 91–97. doi:10.1016/S0189-7241(15)30081-3.
- Oliveira, A.P. Nielsen, Forster J. 2005. Modeling *Lactococcus lactis* Using a Genome Scale Flux Model. *BMC microbiology* 5(1) :39. doi:10.1186/1471-2180-5-39.
- Ololade Olatunji. 2020. *Aquatic biopolymer understanding their industrial significance and environmental applications*. Springer. Nature Switzerland AG p. 174.
- Paiva, L., Lima, E., Neto, A. I., Marcone, M., Baptista, J. 2017. Nutritional and Functional Bioactivity Value of Selected Azorean Macroalgae: *Ulva compressa*, *Ulva rigida*,

- Gelidium microdon*, and *Pterocladia capillacea*. *Journal of Food Science*. 82(7): 1757–1764. doi:10.1111/1750-3841.13778
- Passerini, D., Coddevile, M., Bourgeois, P.L *et al* .2013. The Carbohydrate Metabolism Signature of *Lactococcus lactis* strain A12 Reveals its Sourdough Ecosystem Origin. *Applied and environmental microbiology*.79(11): 5844-5852. doi:10.1128/aem.01560-13
- Percival E, Mc Dowell, R.H, 1990. *Algal polysaccharides*.In: Dey PM, editor. *Methods in plant Biochemistry*. 44(2): 47-523
- Pfeiler, E.A, dan Klaenhammer, T.R. 2007. The Genomics of Lactic Acid Bacteria. *Trends in microbiology* 12(15):546-553. doi:10.1016/j.tim.2007.09.010
- Premarathna, A.D. Ranahewa, R.H, *et al*. Preliminary Screening of the Aqueous extracts of Twenty Three Different Seaweed Species in Sri Lanka with in-vitro and in-vivo Assays. *Heliyon* 6 (6):1. doi : 10.1016/j.heliyon.2020.e03918
- Qing, T.Y, Mahmood, K, Shehzadi,R, Ashaf, M.F. 2016. *Ulva lactuca* and its polysaccharides : food and biomedical aspects. *Journal of Biology and Agriculture and Healthcare*. 6(1): 141
- Rahman, S. 2018. *Teknologi Pengolahan Tepung Dan Pati Biji-Bijian Berbasis Tanaman Kayu*. Yogyakarta. Deepublish.pp.32
- Rachman, A., Fardiaz, W.P., Rahaju, Suliantari,Nurwitri.1992. *Bahan Pengajaran Teknologi Fermentasi Susu*. Pusat Universitas Pangan dan Gizi. Institut Pertanian Bogor. hal 43.
- Rahim, A, F, Wasoh, H, Zakaria, M, R, Ariff, A, Kapri, R, Ramli, N, Ling, L. 2014. Production of High Yield Sugars from *Kappaphycus alvarezii* Using Combined Methods of Chemical and Enzymatic Hydrolysis. *Food Hydrocolloids*. 42(2):309-315.doi: 10.1016/j.foodhyd.2014 .05.017
- Rahmianti, Mumpuni, M. 2017. Eksplorasi Bakteri Asam Laktat Kandidat Probiotik dan Potensi dalam Menghambat Bakteri Patogen. *Elkwanie*. 3(2) :141– 150.
- Rahayu, W.P., Nurwitri, C.C., 2012. *Mikrobiologi Pangan*. Bogor. IPB Press: 41-42.
- Rajapakse, N., Kim, S.K., 2011. Nutritional and Digestive Health Benefits of Seaweed. *Adv in Food and Nutr Res*. 64: 17- 28. doi: 10.1016/B978-0-12-387669-0.00002-8.
- Raposo, M.F, Morais, A.M.M., Morais, R.M.S. 2016. Emergent Sources of Prebiotics: Seaweed and Microalgae. *Marine drugs*(14)2:27. doi:10.3390/md14020027
- Rawlings,N.D.Salvesen,G.S. 2013. *Handbook of Proteolytic Enzymes* 3rd ed. San diego, CA:

Academic pres.pp. 47.

- Ringo, E., Olsen, R.E, Gifstad, T.T.O, Dalmo, R.A, Amlund, H, Hemre, G.L, dan Bakke, A.M. 2010. Prebiotics in Aquaculture: a review. *Aquaculture Nutrition* 16(2):117-136
doi:10.1111/j.1365-2095.2009.00731
- Saleh, E. 2004. *Dasar Pengelolaan Susu Dan Hasil Ikutan Ternak*. Fakultas Pertanian Universitas Sumatera Utara.
- Salvin, J.2013. Fiber and Prebiotics: Mechansims and Health Benefits. *Nutrients* 2013, 5, 1417-1435; doi:10.3390/nu5041417: 1417-1435.
- Santi, R.A., Sunarti,T.C., Santoso, D., Triwisari, D.A. 2012.Komposisi Kimia dan Profil Polisakarida Rumput Laut Hijau. *Jurnal akuatika* 3(2): 105-114
- Santoso, I., Rina Y, Fadli Z. 2018. Uji Aktivitas Antibakteri dari Dekokta dan Ekstrak Khloroform Alga *Cladophora* sp. pada Bakteri Gram Positif dan Negatif. *Jurnal bio komplementer medicine* 6(1): 63.
- Sathivel, A, Raghavendran, H.R., Srinivisan, P., Devaki,T. 2008. Anti-peroxidative and Antihyperlipidemic nature of *Ulva lactuca* crude Polysaccharide on D-galactosamine induced hepatitis in rats. *Food Chem Toxicol.*46.(10): 3262-7.doi: 10.1016/j.fct.2008.07.016
- Savijoki, K., Inngmer, H., Varmanen, P. 2006. Proteolytic Systems of Lactid Acid Bacteria. *Applied Microbiology and Biotechnology.* 71(4): 394–406. doi:10.1007/s00253-006-0427-1
- Seong, H, Bae, J.H, Seo, J.S, Kim, S, Kim,T, Han, N.S. 2019. Comparative Analysis of Prebiotic Effectsof Seaweed Polysaccharides Laminarin, Porphyran, and Ulvan using in vitro Human Fecal Contamination. *Journal of Functional Foods* 57 (2019) 408–416.
- Shalaby, S. dan Amin, H. 2019. Potential Using of Ulvan Polysaccharide from *Ulva lactuca* as a Prebioic in Synbiotic Yoghurt Production. *Journal of Probiotics and Health.* 7 (208): 1-1
- Shang, Q., Jiang, H., Cai, C., Hao, J., Li, G., Yu, G. 2018. Gut microbiota fermentation of marine polysaccharides and its effects on intestinal ecology: An overview. *Carbohydrate Polymers.*179: 173–185. doi:10.1016/j.carbpol.2017.09.059.
- Sheraji, S.H, Alburihi, S., Nasser, Y.H., Nagi, Y.M. 2017. Effects of Polysaccharides from Mango’Peel on Physiochemical and Sensory Properties of Non-fat Yoghurts. *J Adv Dairy Res.*5(3): 2-6. doi: 10.4172/2329-888X.1000181
- Sintasari, R.A., Kusnadi, J. Ningtyas, D.W. 2014. Pengaruh Penambahan Konsentrasi Susu Skim dan Sukrosa Terhadap Karakteristik Minuman Probiotik Sari Beras Merah. *Jurnal Pangan*

- Sivakumar, T., Karimozhi, K., Sumatihi, R., Nagalakshmi, P.K. 2013. Isolation of Bacteriocin Nicin producing *Lactococcus lactis* from Dairy Products. *J Acad Indus Res.*1(10): 1.
- Sousa, V.M.C, Santos, E.F., Sgarbieri, V.C. 2011. The Importance of Prebiotics in Functional Foods and Clinical Practice. *Food and Nutrition Sciences.*2(2):133-144.doi: 10.4236/fns.2011.22019
- Standar Nasional Indonesia (Indonesian National Standar). 2009. SNI Nomor 7552:2009 tentang Minuman Susu Fermentasi
- Suharto, E.I., Arief, I.I., Taufik, E.2016. Quality and Antioxidant Activity of Yoghurt Supplemented with Roselle During Cold Storage. *Media peternakan.* 39(8):82-89
- Suharyono, A.S, Kurniadi, M. 2010.Pengaruh konsentrasi starter *Streptococcus thermophilus* dan Lama Fermentasi Terhadap Karakteristik Minuman Laktat Bengkuang (*Pachyrrhizus erosus*).*Jurnal Teknologi Hasil Pertanian.* 1(1): 51-58
- Sumarzija, D., Antunac, N.Havranck, J.L.2001. *Taxonomy, physiology, and growth Lactococcus lactis : a review.* Mljekarstvo. 5(11): 35-48
- Surono, L.S dan Hosono.2011. *Fermented milks: Types and Standards of Identify Encyclopedia of Dairy Sciences 2nd ed.* Volume 2. Amsterdam. Elsevier. 2011.
- Surono, I.Sudibyo, A., Waspodo, P.2016 *Pengantar Keamanan Pangan Untuk Industri Pangan ed 1* Yogyakarta: Deepublish: 57
- Surono, I. 2004. Probiotik Susu Fermentasi dan Kesehatan, PT. Zitri Cipta Karya: Jakarta. *Teknologi dan Industri Pangan.* 7(2) : 46.
- Suscovic J, Kos,B, Beganovic, J Pavunc, A.L., Habjanic, K.H. and Matosic,S. 2010. Antimicrobial activity - The most Important Property of Probiotic and Starter Lactic Acid Bacteria. *Food Technology and Biotechnology.* 48(3): 296–307.
- Suwito,W.2010.Bakteri yang Sering Mencemari Susu: eteksi patogenitas, epidiomologidan cara pengendaliannya.*Jurnal Litbang Pertanian.* 29 (3): 1.
- Taufik, E. 2019.Rancangan Induk Industri Susu Peluang dan Tantangannya. Food reveiew Indonesia 6 VOL. XIV/NO. 6 / Juni 2019 pp.31.
- Vanegas, D.P., Fuente, M.K.D., Landskron, G., Gonzalez, M.J., et al.2019. Short Chain Fatty Acid (SCFAs)-Mediated Gut Epithelial and Immune Regulation and Its Relevance for Inflammatory Bowel Disease. *Front. Immunol.* 10(277): 1-16



- Von Wright, A. dan Axelsson, L.2012. *Lactic Acid Bacteria: An Introduction. In: Lactic Acid Bacteria: Microbiological and Functional Aspects*, 4th Edition, Tayor & Francis Group LLC, CRC Press, Boca Raton.pp.1-16.
- Wahyudi, M. 2006. Proses Pembuatan dan Analisis Mutu Yoghurt. *Buletin Teknik Pertanian*. 11(1): 12-16
- Widodo. 2019. *Bakteri Asam Laktat Strain Local*. Yogyakarta. Gadjah Mada university Press.pp.58.
- Widowati dan Misgiyarta.2004. Efektifitas Bakteri Asam Laktat Dalam Pembuatan Produk Susu Fermentasi Berbaasis Protein Susu Nabati. Prosiding Seminar Hasil Penelitian Rintisan dan Bioteknologi Tanaman, Balai Penelitian Bioteknologi dan Sumberdaya Genetik Pertanian.
- Widyastuti, Y,Rohamtussoilih, Febrisiantosa, A. 2014. The Role of Lactic Acid Bacteria in Milk Fermentation. *Food and Nutrition Sciences*.5(4): 437
- Wulandani, B.R.D, Rahayu, E.S., Marsono, Y., Utami, T.2017. Aktivitas Antioksidan dan Angiotensin-I converting Enzyme Inhibitor oleh Yoghurt dengan Ekstrak Daun *Ficus glomerata* Roxb. *Agritech*37(3): 2.
- X. Yang, K. Y. Wu, F. Wang, X. L. Liang, Q. S. Liu, G. Li and Q. Y. Li.2014. Effect of Exopolysaccharides from Lactic Acid Bacteria on the Texture and Microstructure of Buffalo Yoghurt,. *International Dairy Journal*. 2(34): 252-256.doi:10.1016/j.idairyj.2013 08.007
- Yaich, H., Garna, H., Besbes, S., Paquot, M., Blecker, C., Attia, H., 2011. Chemical Composition and Functional Properties of *Ulva lactuca* Seaweed collected in Tunisia. *Food Chemistry*. 128(4): 895-901. doi:10.1016/j.foodchem.2011.03.114
- Yoo, H.D., Kim, D., Paek, S,H.2012. Plant Cell Wall Polysaccharides as Potential Resources for the Development of Novel Prebiotics. *Biomol Ther*. 20(4): 371-379.doi:10.4062/biomolther.2012.20.4.371
- Zhou, F., Jian,X., Wan, T., Zhang, B., Zhao,H. 2018. *Lycium barbarum* Polysaccharide (LBP): A Novel Prebiotics Candidate for *Bifidobacterium* and *Lactobacillus*. *Front Microbiol* 1: 1-11. doi:10.3389/fmicb.2018.01034