

DAFTAR PUSTAKA

- Anonim. 2014. Weekly Indo Prespective Milk: Nurturing Asian Tiger. PT. CIMB-Principal Asset Management. Jakarta.
- AOAC. 2005. Official Method of Association of Official Analytical Chemist. 12th Edition. Published by Association of Official Analytical Chemist. Benjamin Franklin Station. Washington D.C.
- Armahedi, M. R. 2008. Komposisi Kimia dan Citarasa Keju Peram dengan Penambahan Susu Fermentasi Komersial pada Konsentrasi Rennet yang Berbeda. Skripsi Sarjana Peternakan. Fakultas Peternakan, Universitas Gadjah Mada.
- Badan Standarisasi Nasional. 2011. Standar Nasional Indonesia: Susu Sapi. Badan Standarisasi Nasional. Jakarta.
- Borges, S., J. Barbosa, R. Camilo, A. Carvalheira, J. Silva, S. Sousa, A. M. Gomers, M. M. Pintado, J. P. Silva, P. Costa, M. H. Amaral, P., Teixeira, dan A. C. Freitas. 2012. Effects of encapsulation on viability of probiotic strains exposed to lethal conditions. *Int. J. Food Scie. Technol.* 47:416-421.
- Božanić, R., I. Barukčić, K. Lisak, Jakopović, dan L. Tratnik. 2014. Possibilities of whey utilization. *Austin J. Nutri. Food Sci.* 2: 1036.
- Britz, T. J., C. Schalkwyk, dan Y. Hung. 2006. Treatment of dairy Processing Wastewaters. CRC Press. Boca Raton.
- Caldwell, G. 2014. The Small Scale Cheese Business: The Complete Guide to Running a Successful Farmstead Creamery. Chelsea Green Publishing. Vermont.
- Carvalho, F., A. R. Prazeres, dan J. Rivas. 2013. Cheese whey wastewater: charaterization and treatment. *Scie. Tot. Envirm.* 445:385-396.
- El-Sheikh, M., A. Farrag, dan A. Zaghloul. 2010. Ricotta cheese from whey protein concentrate. *J. Amer. Sci* 6:321-325..
- Frigon, J. –C., J. Breton, T. Bruneau, R. Molleta, dan S. R. Guiot. 2009. The treatment of cheese whey wastewater by sequential anaerobic

and aerobic steps in a single digester at pilot scale. *Biores. Teach.* 100:4156-4163.

Fox, P. F., P. L. H. McSweeney, T. M. Cogan, dan T. P. Guinee. 2004. *Cheese Chemistry, Physics and Microbiology Volume 2 Major Cheese Groups* 3rd ed. Elsevier Academic Press. London.

Fox, P. F., T. P. Guinee, T. M. Cogan, dan P. L. H. McSweeney. 2017. *Fundamentals of Cheese Science* 2nd ed. Springer. New York.

Grattepanche, F., S. Miescher-Schwenninger, L. Meile, dan C. Lacroix. 2008. Recent developments in cheese cultures with protective and probiotic functionalities. *Dairy Sci. Technol.* 88:421–444.

Guimarães, P. M. R., J. Teixeira, dan L. Domingues. 2010. Fermentation of lactose to bio-ethanol by yeasts as part of integrated solution for the valorisation of cheese whey. *Biotechnol. Adv.* 28:375-384.

Harju, M., H. Kallioinen, dan O. Tossavainen. 2012. Lactose hydrolysis and other conversations in dairy products: technological aspects. *Int. Dairy J.* 22:104-109.

Hui, Y. H. 1993. *Dairy Science and Technology Handbook 1. Principels and Properties*. VCH Publisher, Inc. New York. USA.

Hui, Y. H. 2007. *Handbook of Food Products Manufacturing*. John Willey & Son, Inc. New Jersey.

Jenie, B. S. L. dan Rahayu, W. P. 2007. *Penanganan Limbah Industri Pangan*. Kanisius. Yogyakarta.

Kalman, D. S. 2014. Amino acid composition of an organic brown rice protein concentrate and isolate compared to soy and *whey* concentrates and isolates. *Foods* 3:394-402.

Kamel, B., K. Boubaker dan H. Attia. 2013. Implementation of ricotta cheese production process in tunisia. *Int. Food Res. J.* 20: 2343-2348.

Kotler, P. dan Amstrong, G. 2006. *Principles of Marketing* 11th ed. Prentice Hall. New Jersey.

- Law, B. A. 1997. Microbiology and Biochemistry of Cheese dan Fermented Milk. 2nd Edition. Chapman and Hall. London.
- Lawless, H. T. dan H. Heymann. 1999. Sensory Evaluation of Food: Principles and Practices. Springer Science+Business Media. New York.
- Lampert, M. L. 1975. Modern Dairy Product 3rd. Chemical Publication. Co. Inc. New York.
- Martins, J. T., Cerqueria, M. A., Zouza, W. S., Avides, M. C., dan Vicente, A. A. 2010. Shelf life extension of Ricotta cheese using coating of galactomannans from nonconventional sources incorporating nisin against *Listeria monocytogenes*. J. Agric. Food Chem. 58 1884-1891.
- McSweeney, P. 2004. Biochemistry of cheese ripening. Int. J. Dairy Technol. 57:127-144.
- Meira, Q. G. S., M. Magnai, F. C. Júnior, R. C. R. E. Queiroga, M. S. Madruga, B. Gullón, A. M. P. Gomes, M. M. E. Pintado, dan E. L. Souza. 2015. Effects of added *Lactobacillus acidophilus* and *Bifidobacterium lactis* probiotics on the quality characteristics of goat ricotta and their survival under simulated gastrointestinal conditions. Food Res. Int. 76:828–838
- Mulvihill, D. M. dan M. Donovan. 1987. Whey protein and their thermal denaturation – a review. Irish J. Food Sci. Technol. 11:43-75.
- Murti, T. W. 2004. Tahap Pembuatan Keju. Fakultas Peternakan. Universitas Gadjah Mada. Yogyakarta.
- Murti, T. W. 2016. Materi Pelatihan Keju: Tahapan Pembuatan Keju. 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.
- Nasrollahi, S., A. Nasrollahi, P. Esmaeili, M. Kaviani, dan M. A. Shariati. 2016. A short review on cheese starters cultures. Int. J. Pharm. Res. Allied. Sci. 5:18-20.

- Nugraha, W. T. 2016. Agroindustri Susu Kambing di Sleman: Kajian Pengembangan Produk Olahan yang Halal dan Thoyib. Thesis Pascasarjana Peternakan. Fakultas Peternakan, Universitas Gadjah Mada.
- O'Connor, C. B. 1993. Traditional Cheese Making Manual. ILCA (International Livestock Center of Africa). Addis Ababa.
- Ong, L. 2007. Influence of probiotic organisms on proteolytic pattern, release of bioactive compounds and sensory attributes of cheddar cheese. Thesis. Faculty of Health Engineering & Science, Victoria University
- Pintado, M. E., A. C. Macedo, dan F. X. Malcata. 2001. Review: Technology, Chemistry and microbiology of whey cheeses. Food Sci. Technol. Int. 7:105-106.
- Prazeres, A. R., F. Carvalho, dan J. Rivas. 2012. cheese whey management: a review. J. Environ. Manag. 110:48-68.
- Rashid, A. A., N. Huma, T. Zahoor, dan M. Asgher. 2017. optimization of pH, temperature and CaCl_2 concentrations for ricotta cheese production from buffalo cheese whey using response surface methodology. J. Dairy Res. 84:109-116.
- Rastogi, V., E. Tamboto, D. Tong, dan T. Sinburimsit. 2013. Indonesia's Rising Middle-Class and Affluent Consumers Asia's Next Big Opportunity. Tersedia pada : https://www.bcgperspectives.com/content/articles/center_consumer_customer_insight_consumer_products_indonesias_rising_middle_class_affluent_consumers/ diakses pada 18 Februari 2016.
- Smithers, G. W. 2008. whey and whey proteins-from "gutter-to-gold". Int. Dairy J. 18:695-704.
- Stone, H. dan J. L. Sidel. 2004. Sensory Evaluation Practices Third Edition. Elsevier Academic Press. California.
- Taylor, S. 2003. Advance in Food and Nutrition Research Vol. 47. Elsevier Academic Press. Netherland.
- USDA. 1981. USDA specifications for ricotta cheese. Amerika



UNIVERSITAS
GADJAH MADA

PENGEMBANGAN KEJU RICOTTA: PEMBUATAN DAN PREFERENSI KONSUMEN
NU'MAN FIRDAUS, Prof. Dr. Ir. Tridjoko Wisnu Murti, DEA.; Widodo, S.P., M. Sc., Ph. D.
Universitas Gadjah Mada, 2017 | Diunduh dari <http://etd.repository.ugm.ac.id/>

Walstra, P., J. T. M. Wouters, dan T. J. Geutrs. 2006. Dairy Science and Technology 2nd ed. CRC Press. Boca Raton.

Widiatmanti, 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>