

DAFTAR PUSTAKA

- Adriani, A., A. Latif, S. Fachri, and I. Sulaksana. 2014. Peningkatan Produksi dan Kualitas Susu Kambing Peranakan Etawah Sebagai Respon Perbaikan Kualitas Pakan. *Jurnal Ilmiah Ilmu-Ilmu Peternakan* 17(1): 15-21.
- Aloğlu, H. Ş., and Z. Öner. 2013. The Effect of Treating Goat's Milk with Transglutaminase on Chemical, Structural, and Sensory Properties of Labneh. *Journal Small Ruminant Research*. 109(1): 31-37.
- Alsaed, A. K., and M. Hadadin. 2012. Utilization of Labneh Whey Lactose Hydrolyzed Syrup in Baking and Confectionery. *Pakistan Journal of Nutrition* 11(8): 688.
- AOAC. 1995. *Official Methods of Analysis Chemist*. Vol. 1A. AOAC Inc., Washington.
- Aprodu, I., G. Gurau, A. Ionescu, and I. Banu. 2011. The Effect of Transglutaminase on The Rheological Properties of Yogurt. *Scientific Study & Research. Chemistry & Chemical Engineering, Biotechnology, Food Industry* 12(2): 185.
- Atamian, S., A. Olabi, O. Kebbe Baghdadi, and I. Toufeili. 2014. The Characterization of The Physicochemical and Sensory Properties of Full-Fat, Reduced-Fat and Low-Fat Bovine, Caprine, and Ovine Greek Yogurt (Labneh). *Food Science & Nutrition* 2(2): 164-173.
- BSN. 2006. *Susu Bubuk*. SNI 01-2970-2006. Jakarta.
- Cardoso, C., R. Mendes, and M. L. Nunes. 2007. Effect of Transglutaminase and Carrageenan on Restructured Fish Products Containing Dietary Fibres. *International Journal of Food Science & Technology*. 42(11): 1257-1264.
- Chandan, R. C., and A. Kilara. 2013. *Manufacturing Yogurt and Fermented Milks*. Wiley-Blackwell, Iowa : USA.
- Chotimah, S. C. 2013. Peranan *Streptococcus thermophilus* dan *Lactobacillus bulgaricus* dalam Proses Pembuatan Yogurt: Suatu Review. *Jurnal Ilmu Peternakan* 4(2): 47-52.
- Dai, S., H. Corke, and N. P. Shah. 2016. Utilization of Konjac Glucomannan as A Fat Replacer in Low-Fat and Skimmed Yogurt. *Journal of Dairy Science* 99(9): 7063-7074.
- Daulay. 1991. *Fermentasi Keju*, IPB. Bogor.
- Denin-Đurđević, J. D., O. D. Maćej, and S. T. Jovanović. 2002. Viscosity of Set-Style Yogurt As Influenced by Heat Treatment of Milk and Added Demineralized Whey Powder. *Journal of Agricultural Sciences* 47(1): 45-56.
- Desouky, M. M., S. M. Shalaby, and K. Soryal. 2013. Compositional, Rheological and Organoleptic Qualities of Camel Milk Labneh as Affected by Some Milk Heat Treatments. *World Journal of Dairy and Food Science* 8: 118-130.
- Ditjen PKH. 2016. *Statistik Peternakan dan Kesehatan Hewan*. Kementerian Pertanian Republik Indonesia. Jakarta.
- Djali, M., S. Huda, and L. Andriani. 2018. Karakteristik Fisikokimia Yogurt Tanpa Lemak dengan Penambahan Whey Protein Concentrate dan Gum Xanthan. *Jurnal Agritech*. 38(2): 178-186.
- Domagała, J., M. Wszolek, A. Tamime, and B. Kupiec-Teahan. 2013. The Effect of Transglutaminase Concentration on The Texture, Syneresis and Microstructure of Set-Type Goat's Milk Yoghurt During The Storage Period. *Journal Small Ruminant Research*. 112(3): 154-161.

- Ebringer, L., M. Ferenčík, and J. Krajčovič. 2008. Beneficial Health Effects of Milk and Fermented Dairy Products – Review. *Folia Microbiology*. 53(5): 378–394.
- Eveline, E., and A. A. Nawangsih. 2019. Variasi Rasio Sari Bit Merah (*Beta Vulgaris L.*), Susu Skim, dan Kultur Starter Terhadap Karakteristik Yoghurt Sari Bit Merah [The Variation Of Red Beet (*Beta Vulgaris L.*) Juice Ratio, Skim Milk, And Starter Culture to Red Beet Juice Yogurt]. *FaST-Jurnal Sains dan Teknologi (Journal of Science and Technology)* 3(1): 29-44.
- Fernando, V. R. J. 2008. Rheological properties of yogurt. *Progress in Food Engineering Research and Development*. University de las Americas Puebla. Mexico. p: 223-242.
- Gangurde, H. H., M. A. Chordiya, P. S. Patil, and N. S. Baste. 2011. Whey Protein. *Scholars Research Journal*. 1(2): 69-77.
- Gasbarrini, G., F. Bonvicini, and A. Gramenzi. 2016. Probiotics History. *Journal of Clinical Gastroenterology* 50(2): 116-119.
- Giosafatto, C., N. Rigby, N. Wellner, M. Ridout, and F. Husband. 2012. Microbial Transglutaminase-Mediated Modification of Ovalbumin. *Food Hydrocolloids*. 26(1): 261-267.
- Hanna, P. A. 2014. Pengaruh Jumlah Ekstrak Jahe dan Susu Skim Terhadap Sifat Organoleptik Yoghurt Susu Kambing Etawa. *Jurnal Tata Boga* 3(3): 116-124.
- Hermiani, A., R. Rimbawan, B. Setiawan, D. A. Astuti, and L. Z. Udin. 2015. Karakteristik Yoghurt Kering yang Diperkaya Difruktose Anhydride III dari Umbi Dahlia Sebagai Minuman Fungsional. *AgriTECH* 35(2): 137-145.
- Hiller, B., and P. C. Lorenzen. 2009. Functional Properties of Milk Proteins as Affected by Enzymatic Oligomerisation. *Food Research International*. 42(8): 899-908.
- Iličić, M. D., S. D. Milanović, M. Đ. Carić, L. P. Dokić, and K. G. Kanurić. 2014. Effect of Transglutaminase on Texture And Flow Properties of Stirred Probiotic Yoghurt during Storage. *Journal of texture studies* 45(1): 13-19.
- Ismawati, N., N. Nurwantoro, and Y. B. Pramono. 2017. Nilai Ph, Total Padatan Terlarut, dan Sifat Sensoris Yoghurt dengan Penambahan Ekstrak Bit (*Beta Vulgaris L.*). *Jurnal Aplikasi Teknologi Pangan* 5(3): 89-93.
- Kieliszek, M., and S. Błażej. 2017. Microbial Transglutaminase and Applications in Food Industry. *Microbial Enzyme Technology in Food Applications*: 180-198.
- Krisnaningsih, A., and A. Efendi. 2015. Pengaruh Penggunaan Level Susu Skim dan Masa Inkubasi pada Suhu Ruang Terhadap Ph dan Organoleptik Stirred Yogurt. *Jurnal Alam Hijau* 6(2): 54-63.
- Krisnaningsih, A. T. N., D. Rosyidi, and L. E. Radiati. 2018. Pengaruh Penambahan Stabilizer Pati Talas Lokal (*Colocasia esculenta*) terhadap Viskositas, Sineresis dan Keasaman Yogurt pada Inkubasi Suhu Ruang. *Jurnal Ilmu dan Teknologi Peternakan Tropis* 5(3): 5-10.
- Kustyawati, M. E., S. Susilawati, D. Tobing, and T. Maryanto. 2012. Profil Asam Lemak dan Asam Amino Susu Kambing Segar dan Terfermentasi. *Jurnal Teknologi dan Industri Pangan* 23(1): 47-52.
- Kusumaningtyas, E. 2013. Peran Peptida Susu Sebagai Antimikroba untuk Meningkatkan Kesehatan. *Wartazoa*. 23(2): 63-75.
- Larasati, T., J. Kusnadi, and E. Widyastuti. 2016. Pemanfaatan Whey dalam Pembuatan Caspian Sea Yogurt dengan Menggunakan Isolat *Lactobacillus cremoris* dan *Acetobacter orientalis*. *Jurnal Pangan dan Agroindustri* 4(1): 201-210.

- Lee, W., and J. Lucey. 2010. Formation and Physical Properties of Yogurt. *Asian-Australasian Journal of Animal Sciences*. 23(9): 1127-1136.
- Li, H., Y. Cui., L. Zhang., X. Luo., R. Fan., C. Xue., S. Wang., W. Liu., S. Zhang., and Y. Jiao. 2015. Production of a Transglutaminase from *Zea Mays* in *Escherichia Coli* and its Impact on Yoghurt Properties. *International Journal of Dairy Technology*. 68(1): 54-61.
- Lukman, H., and S. Afriani. 2011. Karakteristik Dadih Susu Sapi Hasil Fermentasi Beberapa Starter Bakteri Asam Laktat yang Diisolasi dari Dadih Asal Kabupaten Kerinci. *Agrinak* 1(1): 36-42.
- Mahmood, W. A. 2009. Effect of Microbial Transglutaminase Treatment on Soft Cheese Properties. *Mesopotamia Journal of Agriculture*. 37(4): 19-27.
- Mayasopha, A. Y., F. Herfianita, and A. Sutrisno. 2014. Aplikasi Enzim Transglutaminase pada Produk Pangan. *Jurnal Pangan dan Agroindustri*. 3(3): 1145-1151.
- Mirzaei, M. 2011. Microbial Transglutaminase Application in Food Industry. *International Conference on Food Engineering and Biotechnology*. 4: 267-271.
- Ozer, B., H. A. Kirmaci, S. Oztekin, A. Hayaloglu, and M. Atamer. 2007. Incorporation of Microbial Transglutaminase into Non-Fat Yogurt Production. *International Dairy Journal*. 17(3): 199-207.
- Pangestu, R. F., A. M. Legowo, A. N. m. Al-Baarri, and Y. B. Pramono. 2017. Aktivitas Antioksidan, Ph, Viskositas, Viabilitas Bakteri Asam Laktat (Bal) pada Yogurt Powder Daun Kopi dengan Jumlah Karagenanyang Berbeda. *Jurnal Aplikasi Teknologi Pangan* 6(2): 78-84.
- Paratmanitya, Y., and V. Aprilia. 2016. Kandungan Bahan Tambahan Pangan Berbahaya pada Makanan Jajanan Anak Sekolah Dasar di Kabupaten Bantul. *Jurnal Gizi dan Dietetik Indonesia*. 4(1): 49-55.
- Park, Y. W. 1994. Hypo-Allergenic and Therapeutic Significance of Goat Milk. *Journal Small Ruminant Research*. 14(2): 151-159.
- Pato, U., A. Ali, and M. Pitrayadi. 2013. Variasi Penambahan Susu Skim Terhadap Mutu Cocoghurt Menggunakan *Enterococcus Faecalis* up 11 yang Diisolasi dari Tempoyak. In: *Prosiding Seminar Nasional*. Universitas Riau: p: 292-299.
- PERSAGI. 2009. *Tabel Komposisi Pangan Indonesia*. Elex Media Komputindo. Jakarta.
- Pomeranz, Y. 2013. *Food Analysis: Theory and Practice*. Springer Science & Business Media.
- Prakasan, V., S. P. Chawla, and A. Harma. 2015. Effect of Transglutaminase Treatment on Functional Properties of Paneer. *International Journal of Current Microbiology and Applied Sciences*. 4(5): 227-238.
- Pujiastuti, E., J. Sumarmono, and S. Wasito. 2014. Pengaruh Lama Pemutaran Menggunakan Metode Sentrifugasi Terhadap Yield, Kadar Air dan Total Solid Concentrated Yoghurt. *Jurnal Ilmiah Peternakan* 1(3): 1120-1128.
- Puniya, A. K. 2016. *Fermented Milk and Dairy Products*, in *Fermented Foods and Beverages Series*. Editor: Nout, M.J.R and P.K. Sarkar. CRC Press, Boca Raton FL. USA.
- Purba, R. A., H. Rusmarilin, and M. Nurminah. 2012. Studi Pembuatan Yoghurt Bengkuang Instan dengan Berbagai Konsentrasi Susu Bubuk dan Starter. *Jurnal Rekayasa Pangan dan Pertanian*. 1(1): 6-14.
- Rahmawati, E. 2015. Kadar Protein, pH dan Jumlah Bakteri Asam Laktat Yoghurt Susu Sapi dengan Variasi Penambahan Sari Daun Kelor dan Lama Fermentasi yang

- Berbeda, In: Artikel Publikasi Ilmiah. Universitas Muhammadiyah Surakarta. Surakarta.
- Ramadhan, B. G., T. H. Suprayogi, and A. Sustiyah. 2013. Tampilan Produksi Susu dan Kadar Lemak Susu Kambing Peranakan Ettawa Akibat Pemberian Pakan dengan Imbangan Hijauan dan Konsentrat yang Berbeda. *Animal Agriculture Journal*. 2(1): 353-361.
- Ramdhani, J. P. 2018. Effect of Transglutaminase Addition to Chemical, Physical, and Culture Survivability of Yogurt During Storage Period. In: *E3S Web of Conferences*. p 03042.
- Ranadheera, C. S., C. Evans, M. Adams, and S. Baines. 2012. Probiotic Viability and Physico-Chemical and Sensory Properties of Plain and Stirred Fruit Yogurts made from Goat's Milk. *Food Chemistry* 135(3): 1411-1418.
- Rasbawati, R., I. Irmayani, I. Novieta, and N. Nurmiati. 2019. Karakteristik Organoleptik dan Nilai pH Yoghurt dengan Penambahan Sari Buah Mengkudu (*Morinda citrifolia* L). *Jurnal Ilmu Produksi dan Teknologi Hasil Peternakan* 7(1): 41-46.
- Rossa, P. N., E. M. F. de Sá, V. M. Burin, and M. T. Bordignon-Luiz. 2011. Optimization of Microbial Transglutaminase Activity in Ice Cream Using Response Surface Methodology. *LWT-Food Science and Technology*. 44(1): 29-34.
- Sanli, T. 2015. Effects of Using Transglutaminase and Fat Replacer on Functional Properties of Non-Fat Yoghur. *Kafkas Üniversitesi Veteriner Fakültesi Dergisi*. 21(6): 907-913.
- Sawitri, M., A. Manab, and L. Palupi. 2008. Kajian Penambahan Gelatin Terhadap Keasaman, Ph, Daya Ikat Air dan Sineresis Yogurt. *Jurnal Ilmu dan Teknologi Hasil Ternak* 3(1): 1978-0303.
- Sediaoetama, A. D. 2000. Ilmu Gizi untuk Profesi dan Mahasiswa. Jilid I. Dian Rakyat, Jakarta.
- Serhan, M., J. Mattar, and L. Debs. 2016. Concentrated Yogurt (Labneh) Made of a Mixture Of Goats' and Cows' Milk: Physicochemical, Microbiological and Sensory Analysis. *Journal Small Ruminant Research*. 138: 46-52.
- Setianto, Y. C., Y. B. Pramono, and S. Mulyani. 2016. Nilai Ph, Viskositas, dan Tekstur Yoghurt Drink dengan Penambahan Ekstrak Salak Pondoh (*Salacca Zalacca*). *Jurnal Aplikasi Teknologi Pangan*. 3(3): 110-113.
- Setiawan, J., R. R. A. Maheswari, and B. P. Purwanto. 2013. Sifat Fisik dan Kimia, Jumlah Sel Somatik dan Kualitas Mikrobiologis Susu Kambing Peranakan Ettawa. *Acta Veterinaria Indonesiana*. 1(1): 32-43.
- Sömer, V. F., and G. B. Kılıç. 2012. Microbiological, Physicochemical Properties and Biogenic Amine Contents of The Strained Yoghurts from Turkish Local Markets. *African Journal of Biotechnology* 11(78): 14338-14343.
- Sumarmono, J. 2016. Yogurt & Concentrated Yogurt Makanan Fungsional dari Susu. Lembaga penelitian dan pengembangan masyarakat, Universitas Jenderal soedirman. Purwokerto.
- Sumarmono, J., M. Sulistyowati, and Soenarto. 2015. Fatty Acids Profiles of Fresh Milk, Yogurt and Concentrated Yogurt from Peranakan Etawah Goat Milk. *Procedia Food Science*. 3: 216-222.
- Sumarmono, J., M. Sulistyowati, and Sunarto. 2013. Yield dan Karakteristik Concentrated Yogurt Susu Kambing Peranakan Etawah yang Dibuat dengan Metode yang Berbeda. In: *Prosiding Seminar Nasional*. Universitas Jenderal Soedirman. Purwokerto.

- Surajudin, F. R., Kusuma, and D. Purnomo. 2005. Yogurt Susu Fermentasi yang Menyehatkan. Agromedia., Yogyakarta.
- Tamime, A. Y., R. K. Robinson, and J. A. Lucey. 2006. Manufacture, Properties and Their Appraisal of Yoghurt, in Fermented Milks. Editor: Tamime, A.Y. Wiley-Blackwell, Garsington Road. UK.
- Trespalacios, P., and R. Pla. 2007. Simultaneous Application of Transglutaminase and High Pressure to Improve Functional Properties of Chicken Meat Gels. Food Chemistry. 100(1): 264-272.
- USDEC. 2006. Skim Milk Powder. Arlington USA. U.S. Dairy Export Council.
- Wahyudi, M. 2006. Proses Pembuatan dan Analisis Mutu Yoghurt. Buletin Teknik Pertanian. 11(1): 12-16.
- Water, J. V., and P. Naiyanetr. 2008. Yogurt and Immunity, The Health Benefits of Fermented Milk Products That Contain Lactic Acid Bacteria. In: E. R. Fanworth (ed.) Handbook of fermented functional foods. CRC Press, Boca Raton FL. USA.
- Widagha, S., and F. C. Nisa. 2014. Pengaruh Penambahan Sari Anggur (*Vitis Vinifera* L.) dan Lama Fermentasi Terhadap Karakteristik Fisiko Kimia Yoghurt. Jurnal Pangan dan Agroindustri 3(1): 248-258.
- Widodo, W. 2002. Bioteknologi Fermentasi Susu. Pusat Pengembangan Bioteknologi Universitas Muhammadiyah Malang, Malang.
- Winarno, F. G. 1992. Kimia Pangan dan Gizi. Gramedia, Jakarta.
- Yildiz, F. 2010. Overview of Yogurt and Other Fermented, in Dairy Products Development and Manufacture of Yogurt and Other Functional Dairy Products. Editor: Yildiz, F. CRC Press, Boca Raton FL. USA.
- Young, S. 2007. Whey Products in Ice Cream and Frozen Dairy Desserts. Applications Monograph. : P: 1-12.
- Zakaria, Y., H. M. Yahya, and Y. Safara. 2011. Analisa Kualitas Susu Kambing Peranakan Etawah yang Disterilkan pada Suhu dan Waktu yang Berbeda. Jurnal Agripet. 11(1): 29-31.