

KEPUSTAKAAN

- Almenara, O. C. P. L., A. G. Reboucas, A. M. Cavalli, M. M. Dulacher, A. M. G. Oliveira, F. M. Florio, dan L. Zanin. 2016. Influence of Soft Drink Intake on the Salivary pH of Schoolchildren. *Brazilian Research in Pediatric Dentistry and Integrated Clinic* 16(1):249-255.
- Baliga, S., S. Muglikar, dan R. Kale. 2013. Salivary pH: A diagnostic biomarker. *Journal of Indian Society of Periodontology* 17(4): 461-465.
- Bhat, S. S., S. k. Hedge, V. S. Bhat, KM Ramya, dan P. S. Jodalli. 2016. Acidogenic Potential of Plain Milk, Milk with Sugar, Milk with Cornflakes, and Milk Cornflakes with Sugar: A Comparative Study. *International Journal of Clinical Pediatric Dentistry* 9(3): 218-221.
- Briawan D, Hardiansyah, Marhamah, Zulaikhah, dan M. Aries. 2011. Konsumsi Minuman dan Preferensinya pada Remaja di Jakarta dan Bandung. *Gizi Indonesia* 34(1): 47-49.
- Buzalaf, M. A. R., A. R. Hannas, dan M. T. Kato. 2012. Saliva and Dental Erosion. *Journal of Applied Oral Science* 20(5): 493-502.
- Carpenter, G. 2013. The Secretion, Components, and Properties of Saliva. *Annual Review of Food Science and Technology* 4(1):267-76.
- Cornell University. 2006. Composition of Milk. Cornell University. <https://dairyextension.foodscience.cornell.edu/resources/dairy-science>. Diakses 8 Januari 2019.
- Dahlan, M. S. 2010. *Besar Sampel dan Cara Pengambilan Sampel dalam Penelitian Kedokteran dan Kesehatan*. Salemba Medika. Jakarta.
- Davoodi, S. H., R. Shahbazi, S. Esmaceli, S. Sohrabvandi, A. M. Mortazavian, S. Jazayeri, dan A. Taslimi. 2016. Health-Related Aspects of Milk Proteins. *International Journal of Pharmaceutical Research* 15(3): 573-591.
- Diary Council of California. Types of Milk: Including Whole, Low-Fat, Skim, Fat-Free, Organic, and rBST-Free. <https://www.healthyeating.org/Milk-Dairy/Dairy-Facts/Types-of-Milk>. Diakses 7 Februari 2019.
- Dwipangesti, D.A. 2014. Konsumsi Susu pada Mahasiswa Indonesia dan Malaysia. *Skripsi*. Institut Pertanian Bogor. Bogor.
- Ganesan, P., H. S. Kwak, dan Y. H. Hong. 2012. Nutritional Benefit in Cheese. Dalam *Cheese: types, Nutrition and Consumption*. Editor Richard.D.Foster. Nova Science Publishers. New York. h. 269-289.

- Gizi Terapan. 2019. Kandungan Nutrisi Keju Cheddar Olahan Kraft. nutrition.web.id/144/kandungan-nutrisi-keju-cheddar-olahan-kraft. Diakses 29 Maret 2019.
- Grenberg, M. S., M. Glick, dan J. A. Ship. 2008. *Burket's Oral Medicine 11th Edition*. BC Decker Inc. USA.
- Hans, R., S. Thomas, B. Garla, R. J. Dagli, dan M. K. Hans. 2016. Effect of Various Sugary Beverages on Salivary pH, Flow Rate, and Oral Clearance Rate amongst Adults. *Scientifica* 2016: 5027283.
- Hayden, M. R. 2015. The Effect of Cheese on the pH Levels in the Oral Cavity. *Thesis*. Western Kentucky University. United States.
- Hemagaran, G. dan P. Neelakantan. 2014. Remineralization of the Tooth Structure - The Future of Dentistry. *International Journal of PharmTech Research* 6(2): 487-493.
- Hofman LF. 2001. Human saliva as a diagnostic specimen. *The Journal of Nutrition* 131(5):1621S-1625S.
- Humphrey, S. P. dan R. T. Williamson. 2001. A review of saliva: Normal composition, flow, and function. *The Journal of Prosthetic Dentistry* 85(2): 162-169.
- Jozsef, C. 2012. Diary Technology. University of Szeged. Hungaria.
- Kasuma, N. 2015. *Fisiologi dan Patologi Saliva*. Andalas University Press. Padang.
- Khurana, I. 2013. *Textbook of Human Physiology for Dental Student 2nd Edition*. Elsevier. India.
- Kidd, E. A. M. dan S. J. Bechal. 2012. *Dasar-dasar Karies: Penyakit dan Penanggulangannya*. EGC. Jakarta.
- Kidd, E. A. M. dan O. Fejerskov. 2016. *Essentials of Dental Caries 4th Edition*. Oxford University Press. United States of America.
- Lamont, R. J. dan H. F. Jenkinson. 2010. *Oral Microbiology at a Glance*. John Wiley dan Sons Ltd. Unites Kingdom.
- Marsh, P. D., M. V. Martin, M. A. O. Lewis, dan D. W. Williams. 2009. *Oral Microbiology 5th Edition*. Elsevier. United Kingdom.
- Marya, C. M. 2011. *Textbook of Public Health Dentistry 1st Edition*. Jaypee Brothers Medical Publishers. New Delhi.
- Masih, U., M. Prabhakar, J. L. Joshi, dan P. Mahay. 2010. A Comparative Study of

- Acidogenic Potential of Milk and Commonly Used Milk Formulae. *International Journal of Dental Clinic* 2(4): 30-32.
- Milk Fact. Cheese Production. <http://www.milkfacts.info/Milk%20Processing/Cheese%20Production.htm#CPkg>. Diakses 7 Februari 2019.
- Moreira, R. 2012. Epidemiology of Dental Caries in the World. Dalam *Oral Health Care - Pediatric, Research, Epidemiology and Clinical Practices*. Editor Prof. Mandeep Viridi. *InTech*. Brazil. H. 151-169.
- Mujaver, Y. N, N. Javidili, dan K. Manshaee. 2008. Influence of Soft Drink on Salivary pH. *The Chinese Journal of Dental Research* 11(1): 52-55.
- National Dairy Council. 2011. Cheese dan Nutrition. Innovation Center for US Dairy. <https://www.nationaldairycouncil.org/content/2015/cheese-and-nutrition-for-health-professionals>. Diakses 7 Februari 2019.
- Nestle. Bear Brand. <https://www.nestle.co.id/eng/brands/readydrinkbeverages/bearbrand> Diakses 2019.
- Priya, Y. L. dan M. Prathibha. 2017. Methods of collection of saliva-A Review. *International Journal of Oral Health Dentistry* 3(3):149-153
- Purwadi. 2012. *Pertemuan 1 Pemertian Susu*. Iptek Pengolahan Susu. Universitas Brawijaya. <http://purwadikeju.lecture.ub.ac.id>. Diakses 19 Desember 2018.
- Puspasari, D. 2013. Pengaruh Pemakaian Pasta Gigi yang Mengandung Ekstrak Daun Sirih terhadap Perubahan pH Saliva dan *Bleeding on Probing* (Bop) pada Gingivitis Marginalis Kronis. *Skripsi*. Universitas Hasanuddin. Makassar.
- Rahmawati, A. A. D. 2016. Ini Bedanya Keju Natural dan Keju Olahan. <https://food.detik.com/info-kuliner/d-3326411/ini-bedanya-keju-natural-dan-keju-olahan>. Diakses 29 Maret 2019.
- Riset Kesehatan Dasar (Riskesdas). Laporan Hasil Riset Kesehatan Dasar Nasional. Badan Litbangkes Depkes RI 2013: 110-119.
- Rugg-Gunn, A.J., dan Woodward, M. (2011). Milk and oral health.*
- Seralurin, I. T., V. N. S. Wowor, dan S. H.R. Ticoalu. 2018. Perbedaan pH Saliva Setelah Mengonsumsi Susu Sapi Murni dan Susu Sapi Bubuk. Jurnal e-GiGi 6(1): 1-5.*
- Sharma, A., D. Sharma, S. Singh, A. Sharma, R. Sharma, dan M. Sharma. 2018. Milk and Its Product: Effect on Salivary pH. International Helathcare Research Journal 2(6): 140-145.*

- Siswosubroto, A.E., D. H. C. Pangemanan, dan M. A. Leman. 2015. Gambaran Konsumsi Yoghurt terhadap Waktu Peningkatan pH Saliva. *Jurnal Ilmiah Farmasi-UNSRAT* 4(4): 46-51.
- Stookey, G. K. 2008. The Effect of Saliva on Dental Caries. *Journal American Dental Association* 139(2): 11S-17S.
- Sugitha, M., N. Y. Puspawati, dan A. A. I. S. Wiadnyani. 2016. Optimasi Pembuatan Keju Lunak Tradisional (Soft Cheese) dengan Penggunaan Kulit Batang Tanaman Rampelas (*Ficus ampelas*) dan Bakteri Asam Laktat Sebagai Koagulan Alami. *Laporan Akhir Hibah Penelitian Fundamental*. Universitas Udayana. Bali.
- Sumarwan, U. 1997. Masalah Keamanan Pangan dalam Pola Konsumsi Masyarakat Indonesia. *Yayasan Lembaga Konsumen Indonesia* h. 1-5.
- Suradi, K. 2005. Pengemasan Bahan Pangan Hasil Ternak dan Penentuan Waktu Kadaluarsa. *Seminar Fasilitas Penanganan Pengemasan Olahan Ternak*. 5-7 Juni: 4-12.
- Tayab, T., K. Rai, V. Kumari, dan E. Thomas. 2012. Effect of Chewing Paneer and Cheese on Salivary Acidogenicity: A Comparative Study. *International Journal of Clinical Pediatric Dentistry* 5(1): 20-24.
- Warti, H. 2016. Perbedaan pH Saliva setelah Mengonsumsi Susu Cair Kemasan dan Susu Kedelai Cair Kemasan pada Mahasiswa Fakultas Kedokteran Gigi Universitas Andalas. *Skripsi*. Universitas Andalas. Padang.
- Wong, D. T. 2008. *Salivary Diagnostic*. Wiley-Blackwell. United States of America

