

DAFTAR PUSTAKA

- Abegaz, K. 2007. Isolation, characterization and identification of lactic acid bacteria involved in traditional fermentation of *borde* an Ethiopian cereal beverages. *African Journal of Biotechnology*. 6(12): 1469-1478.
- Agata, N., M. Ohta, M. Mori, and M. Isobe. 1995. *A novel dodecadep sipeptid e, c ereulide, is an emetic toxin of Bacillus cereus*. FEMS Microbiol. Lett. (129): 17-19.
- Allameh, Dr., M. Sayyed, Harooni, Alireza, Chaleshtari, S. Mohsen, Asadi dan Ali. (2012). Investigate the Relationship between Variables and Role Clarity Effects on the Perceived Service Quality of Front Line Employees (Studied on the Clerks of the Keshavarzi Bank in the Province of Chaharmahal-EBakhtiary). *International Journal of Academic Research in Business and Social Sciences*. Vol. 3, No. 5.
- Andrade, R.D., G.I. Velez, Y.S. Diaz, and S.S. Sanchez. 2009. Neutralization and addition of sweetening effect in physicochemical, microbiological and sensory properties of buffalo milk arequipe. *Vitae-Revista De La Facultad De Quimica Farmaceutica*. 16: 201–207.
- Aspilcueta-Borquis, R.R., F.R.A. Neto, F. Baldi, D.J.A. Santos, L.G. Albuquerque, and H. Tonhati. 2012. Genetic parameters for test-day yield of milk, fat and protein in buffaloes estimated by random regression models. *J. Dairy Res.* 79: 272–279.
- Axelsson, L.T. 2004. Lactic Acid Bacteria: Clasification and Physiology. Di dalam : *Lactic Acid Bacteria : Microbiological and Functional Aspect* Third Edition. Salminen S, von Wright A dan Ouwehand A (Eds). Marcel Dekker Inc. New York.
- Azwir, I.A. 2019. Keberadaan Bakteri- Bakteri Alami Pencerna Susu dalam Susu Kerbau Segar dari Kecamatan Lembah Gumanti, Kabupaten Solok, Sumatera Barat. [Skripsi]. Padang: Universitas Andalas.
- Bergey's Manual of Determinative Bacteriology. 1957. 7th ed. Edited by R. S. Breed, E. G. D. Murray and N. R. Smith. Baltimore: The Williams and Wilkins Co.
- Cappucino, J.G dan N. Sherman. 2005. *Microbiology a Laboratory Manual 7th Ed.* Pearson Education, Inc. Publishing as Benjamin Cummings. San Francisco. CA.
- Coroian, A., S. Erler, C.T. Matea, V. Miresan, C. Raducu, C. Bele, and C.O. Coroian. 2013. Seasonal Changes of Buffalo colostrum: Physicochemical Parameters, Fatty Acids and Cholesterol Variation. *Chem. Central J.* 7: 2–9.

- Dewi, I.M. 2008. *Isolasi Bakteri dan Uji Aktivitas Kitinase Termofilik Kasardari Sumber Air Panas Tinggi Raja, Simalunggun Sumatera Utara. Tesis Pasca sarjana Biologi*. Universitas Sumatera Utara. Medan.
- Hasinah, H., Haniwirawan E. 2007. *Pemanfaatan penciri gen κ -kasein untuk seleksi pada sapi dan kerbau. Prosiding Seminar dan Lokakarya Nasional Usaha Ternak Kerbau*. 2007 Juni 22-23; Jambi, Indonesia. Jambi (ID): Pusat Penelitian dan Pengembangan Peternakan.
- Heyman, M.B. 2006. Lactose intolerance in infants, children, and adolescent. *Ped. J.* 118, 3, 1279.
- Hofi, M. 2013. Buffalo milk cheese. *Buffalo Bull.* 32: 355–360.
- Ikawati, A. 2011. Analisis kandungan protein dan lemak susu hasil pemerahan pagi dan sore pada peternakan sapi perah di Wonocolo Surabaya. *Skripsi*. Surabaya (ID): Universitas Airlangga.
- Ingram, C.J., Mulcare CA, Itan Y, Thomas MG, Swallow DM. 2009. Lactose digestion and the evolutionary genetics of lactase persistence. *Hum. Genet.* 124, 6, 579-591.
- Jamillah, I., I. Meryandini., A. Rusmana., Suwanto dan N.R. Mubarik. 2009. Activity Proteolytic and Amylolytic and Enzymes From *Bacillus* spp. Isolated From Shrimp Ponds. *Journal Microbiology Indonesia.* 3 (2) : 67-71.
- Kanmani, P.,R.S Kumar , N. Yuvaraj, Paari, V. Pattukumar, V. Arul. 2010. Comparison of antimicrobial activity of probiotic bacterium *Streptococcus phocae* P 180, *Enterococcus faecium* MC 13 and *Carnobacterium Divergens* Against Fish Pathogen. *World J Dairy & Food Sci.* 5: 145-151.
- Kesarcodi W.A, H. Kaspar,M.J. Lategan, dan L. Gibson. 2008. Probiotics in aquaculture: The need, principles and mechanisms of action and screening processes. *Aquaculture.* 274: 1–14.
- Khotimah, K., J.Kusnadi. (2013): Aktivitas Antibakteri Minuman Probiotik Sari Kurma (*Phoenix dactilyfera*L.) Menggunakan *Lactobacillus plantarum* dan *Lactobacillus casei*. *Jurnal Pangan dan Agroindustri.* 2(3), 110-120.
- Laboratorium Kesehatan. 2011. Pedoman Teknik Dasar Untuk Laboratorium Kesehatan.
- Lay, B. W. 1994. *Analisa Mikroba di Laboratorium*. Raja Grafindo Persada.
- McKane, L and J. Kandel. 1998. *Microbiology, essential and Application*. 2nd. Ed. McGraw-Hill, Inc. Philadelphia.

- Melliawati, R., A.C. Djohan dan Yopi. 2015. *Seleksi Bakteri Asam Laktat sebagai Penghasil Enzim Protease*. Seminar Nasional Masyarakat Biodiversitas Indonesia 2015: Proceeding. Vol 1. No 2. Pp-184-188.
- Murray, R. K., D. K. Granner, P. A. Mayes dan V. W. Rodwell. 1999. *Biokimia Harper*. Penerbit buku kedokteran EGC. Jakarta.
- Nurmiati, Periadnadi, F. Alamsjah dan F. Sapalina. 2018. Characterization and Potential of Acid Fermentative and Proteolytic Natural Microflora in Several Products of Traditional Dadih from Lembah Gumanti District West Sumatra, Indonesia. *Intenational Journal of Current Microbiology and appliedSciences*. ISSN: 2319-7706 Vol 7 No 03.
- Osek, J. 2004. *Phenotypic and genotypic characterization of Escherichia coli O157 strains isolated from human, cattle, and pigs*. *Vet. Med-Czech*. 9:317-326.
- Pakpahan, R. 2009. *Isolasi Bakteri dan Uji Aktivitas Protease Termofilik dari Sumber Air Panas Sipoholon Tapanuli Utara Sumatera Utara*. Tesis Pasca Sarjana, Universitas Sumatera Utara. Medan.
- Pelczar, C.J dan R.D. Reid. 1958. *Microbiology*. McGraw-Hill Book Company Inc. New York. Toronto. London.
- Praja, D.I. 2011. *The Miracle of Probiotics*. Diva Press. Yogyakarta.
- Periadnadi. 2003. *Vorkommen und Stoffwechselleistungen von Bakterien der Gattungen Acetobacter und Glucono bacterwährend der Weinbereitung unter Beruecksichtigung des Zucker-Saeure-Stoffwechsels*. Dissertation. Fachbereich Biologie und Informatik der Johann Wolfgang Goethe – Universitaet. Frankfurt am Main.
- Periadnadi dan Nurmiati 2010. *Bakteri Indigenous pada Buah-Buahan Tropis*. Jurusan Biologi FMIPA UNAND. Padang. (Unpublished).
- Ray, B dan A. Bhunia. 2008. *Fundamental Food Microbiology*. 4 th ed. CRC Press. United State of America.
- Reid G, J. Jass, T. Sebulsky, J.K. McCormick,. 2003. Potential uses of probiotics in clinical practice. *Clin Microbiol*, 16: 658-72.
- Salminen, S., A. Ouwehand, Y. Benoit and Y.K. Lee. 1998. *Probiotic: How should they be defined*. *Trends in Food Science and Technology* 10(Issue3):107–110.

- Sameen A, F.M. Anjum, N. Huma, and H. Nawaz. 2008. Quality evaluation of mozzarella cheese from different milk sources. *Pakistan Journal of Nutrition*.7 (6): 753-756.
- Sinuhaji, A.B. 2006. Intoleransi laktosa. *Majalah kedokteran nusantara* 39, 4, 424-429.
- Shivas,Rdan D. Beasley. 2005. Pengelolaan Koleksi Patogen Tanaman. Departemen Pertanian, Perikanan dan Kehutanan Pemerintah Australia (Department of Agriculture, Fisheries and Forestry,DAFF).<http://daff.gov.au>
- Sudarsono, A. 2008. *Isolasi dan Karakterisasi Bakteri pada Ikan Laut dalam Spesies Ikan Gindara (Lepidocibium flavobronneum)*. Skripsi. Bogor: Institut Pertanian Bogor.
- Taslim. 2011. Pengaruh Faktor Produksi Susu Usaha ternak Sapi Perah Melalui Pendekatan Analisis Jalur di Jawa Barat (The Impact of Factor on Dairy Production Smallholder with Path Analysis in West Java). *Jurnal Ilmu Ternak*. Universitas Padjajaran: Bandung.
- Verschuere, L., G. Rombaut, P. Sorgeloos, W. Verstraete. 2000. Probiotic bacteria as biological control agents in aquaculture. *Microbiol Mo Biol Rev* 64, 655-671.
- Vine, N.G., W.D. Leukes, H. Kaiser, S. Daya, J. Baxter & T. Hecht. 2004. Competition for attachment of aquaculture candidate probiotic and pathogenic bacteria on fish intestinal mucus. *J. Fish Dis.*, 27: 319–326.
- Volk. 1988. *Mikrobiologi Dasar*. Erlangga. Jakarta.
- Waluyo. 2004. *Mikrobiologi Umum*. UMM Press. Malang
- Yilmaz O, M. Ertugrul, and R.T. Wilson. 2012. Domestic livestock resources of Turkey water buffalo. *Trop. Anim. Health Prod.* 44: 707–714.
- Yulinery, T., Y. Eko dan N. Novik. 2006. *Uji Fisiologis Probiotik Lactobacillus sp. Yang Telah Dinkapsulasi dengan Menggunakan Spray Dryer untuk Menurunkan Kolesterol*. Biodiversitas. Vol. 7. No. 2 : 118-122.