

DAFTAR PUSTAKA

- Aritonang, S.N. 2010. *Susu dan Teknologi*. Hal 21. Swagati Press. Cirebon.
- Arora R, N. Bhojak, R.Joshi.2013. Comparative Aspects Of Goat And Cow Milk. *International Journal of Engineering Science Invention*.2, 1. pp. 7-10 (2013).
- Azwir, I.A. 2019. Keberadaan Bakteri- Bakteri Alami Pencerna Susu dalam Susu Kerbau Segar dari Kecamatan Lembah Gumanti, KabupatenSolok, Sumatera Barat. [Skripsi]. Padang: Universitas Andalas.
- Badan Standarisasi Nasional. 2009. SNI 7388:2009, Batas Maksimum Cemaran Mikroba dalam Pangan. Badan Standarisasi Nasional. Jakarta
- Bankhofers H. 2002. *Großes Gesundheitsbuch für das ganze Jahr*. Bassermann Verlag. München.
- Betsi G.I, E. Papadavid, M.E. Falagas. 2008. Probiotics for the treatment or prevention of atopic dermatitis: a review of the evidence from randomized controlled trials. *Am J Clin Dermatol*. 9(2):93-103.
- Bergey's Manual of Determinative Bacteriology. 1975. 7th ed. Edited by R. S. Breed, E. G. D. Murray and N. R. Smith. Baltimore: The Williams and Wilkins Co.
- Boycheva S, T. Dimitrov, N. Ndydenova, G.Mihaylova. 2011. *Quality Characteristic Of Yoghurt From Goat Milk, Supplemented With Fruit Juice*. *Czech J Food Sci*
- Brady K, T. Pearlstein, G.M. Asnis, D. Baker, B.O. Rothbaum, C.R. Sikes, G.M. Farfel. 2000. Double-blind, placebo-controlled study of the efficacy and safety of sertraline treatment of post-traumatic stress disorder. *JAMA* 283:187-1844.
- Brudnak, M.A. 2003. *The Probiotic Solutions*. Natures Best Kept Secret for Radiant Health Dragon Door Publications. Inc. United States.
- Buckle, K.A., R.A. Edwards, G.H. Fleet dan M. Wotton. 1987. *Ilmu pangan*. Universitas Indonesia Press. Jakarta.
- Buckle, K. A., R. A. Edwards, G.H. Fleet and M. Wootton. 1985. *Ilmu Pangan*. Terjemahan. Universitas Indonesia Press, Jakarta.
- Capuccino, J.G dan N. Sherman. 2005. *Microbiology a Laboratory Manual 7th Ed.* Pearson Education, Inc. Publishing as Benjamin Cummings. San Francisco.

- Chotiah, S. (2008) The pathogenic bacteria which probable to be found in cow milk and its prevention. *J. Vet. Sci.* 14: 259-266.
- Davendra, C dan M. Burns. 1994. *Produksi Kambing di Daerah Tropis*. ITB Bandung (Diterjemahkan oleh H. Putra).
- Dewi A.K. 2013. Isolasi, Identifikasi dan Uji Sensitivitas *Staphylococcus Aureus* Terhadap Amoxicillin dari Sampel Susu Kambing Peranakan Ettawa (PE) Penderita Matitis di wilayah Girimulyo, Kulonprogo, Yogyakarta. *J Sain Vet* 31(2): 138-150.
- Dommels, Y.E., R.A.Kemperman, Y.E.Zebregs, R.B.Draaisma, A.Jol, D.A.Wolvers, E.E. Vaughan, and R.Albers. 2009. Survival of *Lactobacillus reuteri* DSM 17938 and *Lactobacillus rhamnosus* GG in the human gastrointestinal tract with daily consumption of a low-fat probiotic spread. *Applied and Environmental Microbiology* 75: 6198-6204.
- FAO/WHO, Codex Alimentarius Commission (2001). Food additives and contaminants. Joint FAO/WHO food standards programme, ALINORM 01/12A:1-289.
- FAO/WHO. 2001. *Health and nutritional properties of probiotics in food including powder milk with live lactic acid bacteria*. Report of a joint FAO/WHO expert consultation on evaluation of health and nutritional properties of probiotics in food including milk powder with live lactic acid bacteria. Cordoba, Argentina, 1 - 4 October 2001.
- Fardiaz, S. 1989. *Penuntun Praktek Mikrobiologi Pangan*. Institut Pertanian Bogor.
- Fatoni, A., Zufahair dan P. Lestari. 2008. Isolasi dan Karakterisasi Protease Ekstraseluler dari Bakteri dalam Limbah Cair Tahu. *Natur Indonesia* 10 (2):83-88.
- Fennema, O.R. 1985. *Food Chemistry Second Edition, Revised and Expanded*. Marcel Dekker, Inc. New York and Basel.
- Fuller, R. 2002. Probiotic- What They Are And What They Do. <http://D:/Probiotic>. What they and what do, html
- Gaman, P. M., dan K. B. Sherrington. 1992. *Ilmu Pangan Pengantar Ilmu Pangan, Nutrisi dan Mikrobiologi*. Gadjah Mada University Press, Yogyakarta.
- Haenlein, G. 2004. *Goat Milk In Human Nutrition*. *Small Ruminant Res* 51(2):155–163.

- Hall S.M. and A.N. Rycroft. 2007. Causative organisms and somatic cell counts in subclinical intramammary infections in milking goats in the UK. **Vet. Record.** 160:19-22.
- Henkenjohann, K. und B. Muermann 1998. *Milch und Milcherzeugnisse*. AID Verlag, Wuerzburg, Germany.
- Isolauri, E. and S. Salminen. 2008. Probiotics: Use in Allergic Disorders: a Nutrition, Allergy, Mucosal Immunology, and Intestinal Microbiota (NAMI) Research Group Report. *J. Clin. Gastroenterol.* : 42 (2) : 91 – 96.
- Isolauri, E, Y. Sutas, Kankaanpaa, P.H. Arvilommi, and S. Salminen. 2001. Probiotics: effects on immunity. *Am. J. Clin. Nutr.* : 73 (2) : 444 – 450.
- Jojima, Y., Y. Mihara, S.Suzuki, K. Yokozeki, S. Yamanaka dan R. Fudou. 2004. *Saccharibacter floricola* gen. Osmophilic acetic acid bacterium isolated from pollen. *International Journal of Systematic and Evolutionary Mircrobiology*, vol. 54. Pp 2263-2267.
- Khikmah, N. 2015. *Uji antibakteri susu fermentasi komersial pada bakteri patogen*. *Jurnal Penelitian Saintek*, 20 (1): 45-53.
- Kullen, M. J. And T. Kleinhammer. 1999. *Genetic modification of Lactobacillus and Bifidobacteria*. In: G.w. Tannock (Ed) *Probiotic, acritical review*. Horizon Scientific Publisher, England.
- Lay, B. W. 1994. *Analisa Mikroba di Laboratorium*. Raja Grafindo Persada. Jakarta
- Marion D, Sylvie P, Veronique R, Yann D. 2008. *Evolution of the raw cow milk microflora, especially Lactococci, Enterococci, Leuconostocs and Lactobacilli over a successive 12 day milking regime*. *Int JDiary Sci* 3(3): 117-130.
- Mourad, G, G. Bettache, M. Samir. 2014. *Composition and Nutritional Value Of Raw Milk*. *Issues In Biological Science and Pharmaceutical Research*. Algeria.
- Napitupulu N.R., A. Kanti, T. Yulinery, R. Hardiningsih, dan H. Julistiono. 1997. DNA Plasmid *Lactobacillus* Asal Makanan Fermentasi Tradisional Yang Berpotensi Dalam Pengembangan Sistem Inang Vektor Untuk Bioteknologi Pangan. *Jurnal Mikrobiologi Tropis* 1: 91-96.
- Nudda, A., G. Battacone, M.G. Usai, S. Fancellu and G. Pulina. 2006. *Supplementation with extruded linseed cake affects concentrations of conjugated linoleic acid and vaccenic acid in goat milk*. *J. Dairy Sci.* 89: 277 – 282.

- Nurmiati. 2005. *Dadiah produk probiotik hasil fermentasi tradisional susu kerbau dan susu sapi*. Regularly Scientific Seminar-TPSDP Batch III 2005. Biologi. Universitas Andalas.
- Nurmiati dan Periadnadi. 2010. *Kajian Potensi Selektif Probiotik Alami dalam Upaya Perbaikan Mutu Makanan Fermentasi Tradisional Dadiah dalam: Akmal Djamaan. Mikroorganisme dan Pemanfaatannya dalam Berbagai Bidang*. Universitas Andalas Press. Padang.
- Oberman H. 1985. *Microbiology of Fermented Food*. Elsevier Applied Sci. Published, London and New York. pp 25-29.
- 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.
- Pato, U. 2003. Potensi Bakteri Asam Laktat yang Diisolasi dari Dadiah Untuk Menurunkan Resiko Penyakit Kanker. *Jurnal Natur Indonesia* 5 (2): 162-166 (2003) Pusat Penelitian Bioteknologi Universitas Riau Pekanbaru.
- Periadnadi dan Nurmiati. 2010. *Makroflora Indigenous pada Buah-Buahan Tropis*. Jurusan Biologi FMIPA UNAND. Padang (Unpublished).
- Periadnadi. 2005. *Hubungan Antara Komposisi Ragi Tapai Dan Beberapa Daerah Di Sumatera Barat Dengan Tapai Yang Dihasilkannya*. Disampaikan pada "Regularly Scientific Seminar" TPSDP Batch III Jurusan Biologi, FMIPA, Universitas Andalas Padang. 14 Desember 2005.
- Purwoko, T. 2007. *Fisiologi Mikrobiologi*. Jakarta: Penerbit Bumi Aksara.
- Rahayu, E. S. 2008. *Probiotic for Digestive Health*. Food Review-Referensi industri dan teknologi pangan Indonesia. Available at: <http://www.foodreview.biz/login/preview.php?view&id=55932>. Opened: Nopember 25, 2010.
- Ray, B dan A. Bhunia. 2008. *Fundamental Food Microbiology*. 4 th ed. CRC Press. United State of America.
- Resti, S. 2019. *Isolasi, Potensi dan karakterisasi Bakteri Alami Susu Kerbau Segar dari Aia Dingin Lembah-Gumanti, Sebagai Kandidat Probiotik [Skripsi]*. Padang: Universitas Andalas.
- Salazar, R., N. P. Louwaars, & B. Visser. (2007). *Protecting farmers' new varieties: New approaches to*

rightsoncollectiveinnovationsinplantgeneticresources.WorldDevelopment,35 (9),1515–1528.

Salminen, S., A. Ouwehand, Y. Benoit and Y.K. Lee. 1998. *Probiotic: How Should they be defined. Trends in Food Science and Technology 10 (Issue 3):107-110.*

Saarela M, G Mogensen, R Fonden, J Matto dan T M Sandholm., 2000. Probiotic bacteria: Safety, functional and technological properties. *J Biotech 84* : 197-215.

Schmidt, G.H. 1971. *Biology of Lactation (Series of Book in animal Science)* Freeman and Company, San Francisco.

Surono, I S., 2004. *Probiotik, Susu Fermentasi dan Kesehatan.* PT TRICK Jakarta.

Verdamuthu E.R. 1982. Fermented Milk dalam *Economic Microbiology*. 200-215. *Fermented Food* Vol 7 Edited by A.H. Rose. Uzdencic Press. London.

Waluyo. 2004. *Mikrobiologi Umum.* UMM Press. Malang

Wang, L. Dan E. A. Johnson. 1992. Inhibition of *Listeria Monocytogenes* by Fatty Acids and Monoglycerides. *Applied and Environmental Microbiology*; 58: 624-629.

Widhyastuti, N dan R.M. Dewi. 2001. *Isolasi Bakteri Proteolitik dan Optimasi Produksi Protease.* Proyek Inventarisasi dan Karakterisasi Sumberdaya Hayati. Pusat Penelitian Biologi. LIPI. Bogor.

Widodo AD. 2003. *Bioteknologi Industri Susu.* Cetakan ke-1. Yogyakarta: LacticiaPress. p 114

Winarno, F.G., S. Fardiaz. 1980. *Pengantar Teknologi Pangan.* Gramedia. Jakarta.

