

DAFTAR PUSTAKA

- Amelia, J. R., Azni, I. N., Basriman, I., & Prasasti, F. N. W. (2021). Karakteristik Kimia Minuman Sari Tempe-Jahe Dengan Penambahan Carboxy Methyl Cellulose dan Gom Arab pada Konsentrasi Yang Berbeda. *Chimica et Natura Acta*, 9(1), 36–44. <https://doi.org/10.24198/cna.v9.n1.33038>
- Ardiansyah. (2014). *Ardiansyah et al Karakteristik Tepung Jamur Tiram Karakteristik Tepung Jamur Tiram*. 19(2), 117–126.
- Badan Pusat Statistik. 2019. *Statistik Peternakan dan Kesehatan Hewan 2019*. Jakarta: Badan Pusat Statistik.
- Bansal, S., Mangal, M., Sharma, S. K., Yadav, D. N., & Gupta, R. K. (2016). Optimization of process conditions for developing probiotic peanut milk yogurt like product. *LWT - Food Science and Technology*, 73, 6–12. <https://doi.org/10.1016/j.lwt.2016.05.033>
- Belobrajdic, D. P. (2024). Function β -Glucan content and in vitro bile-acid binding. *Food & Function*, 15(August), 9880–9887. <https://doi.org/10.1039/d4fo02416h>
- Brighenti, M. (2020). Behavior of stabilizers in acidified solutions and their effect on the textural , rheological , and sensory properties of cream cheese. *Journal of Dairy Science*, 103(3), 2065–2076. <https://doi.org/10.3168/jds.2019-17487>
- Bulam, S., Üstün, N. Ş., Pekşen, A., & Mantarı, İ. (2022). *Oyster Mushroom (Pleurotus ostreatus) as a Healthy Ingredient for Sustainable Functional Food Production Sürdürülebilir Fonksiyonel Gıda Üretimi İçin Sağlıklı Bir Bileşen Olarak*. 13(131), 131–143.
- Bulam, Sanem, Üstün, N., & Peksen, A. (2022). Oyster Mushroom (Pleurotus ostreatus) as a Healthy Ingredient for Sustainable Functional Food Production. *Journal of Fungus*, 13, 131–143. <https://doi.org/10.30708/mantar.1192063>
- Deshwal, G. K., van der Meulen, L., Fenelon, M., Gómez-Mascaraque, L. G., & Huppertz, T. (2025). Properties of processed cheese made from Cagliata cheese: Influence of fat content and ripening of Cagliata cheese and homogenization of cheese milk. *Food Structure*, 43, 100406.

- <https://doi.org/10.1016/j.foostr.2025.100406>
- Effiong, M. E., Afolabi, I. S., & Chinedu, S. N. (2024). *Assessing the nutritional quality of Pleurotus ostreatus (oyster mushroom)*. *January*, 1–13. <https://doi.org/10.3389/fnut.2023.1279208>
- Effiong, M. E., Umeokwochi, C. P., Afolabi, I. S., & Chinedu, S. N. (2024). Assessing the nutritional quality of *Pleurotus ostreatus* (oyster mushroom). *Frontiers in Nutrition*, *10*, 1279208.
- El Attar, A., Ahmed, N. E. H., & El Soda, M. (2021). The Effect of Oyster Mushroom (*Pleurotus ostreatus*) as Functional Food on Yoghurt Quality. *Life Science Journal*, *18*(6), 7–19. <https://doi.org/10.7537/marslsj180621.02>
- Engin, D. (2020). Effect of drying temperature on color and desorption characteristics of oyster mushroom. *Food Science and Technology*, *40*(1), 187–193. <https://doi.org/10.1590/fst.37118>
- Fadhlillah, M., Safari, A., Rachman, S., Isnanisafitri, F., & Ishmayana, S. (2020). Optimisasi Viskositas Cream Cheese dengan Penambahan Kulit Ari Psyllium (*Plantago ovata*) dan Susu Full Cream. *Chimica et Natura Acta*, *8*, 98–103. <https://doi.org/10.24198/cna.v8.n3.32203>
- Feng, W., Wang, Y., Ju, N., Chen, Y., Geng, X., Yang, Y., Li, Z., Qian, W., Lv, J., Xie, N., Pang, X., & Zhang, S. (2025). Influence of the ratio of fresh cream to anhydrous milk fat on the quality and flavor of recombined protein-based emulsions. *International Dairy Journal*, *167*(March), 106259. <https://doi.org/10.1016/j.idairyj.2025.106259>
- Ferawati, F., Hefni, M., Östbring, K., & Witthöft, C. (2021). The Application of Pulse Flours in the Development of Plant-Based Cheese Analogues: Proximate Composition, Color, and Texture Properties. *Foods*, *10*(9), 2208. <https://doi.org/10.3390/foods10092208>
- Gallotti, F., Lavelli, V., & Turchiuli, C. (2020). Food Hydrocolloids Application of *Pleurotus ostreatus* β -glucans for oil – in – water emulsions encapsulation in powder. *Food Hydrocolloids*, *105*(October 2019), 105841. <https://doi.org/10.1016/j.foodhyd.2020.105841>
- Gao, Q., Mu, Z., Liu, X., Gantumur, M., & Jiang, Z. (2026). Consequence of the ratio of citrate and phosphate emulsifying

- salts on the characteristics of cheese analogue made from water-flushing fermented milk. *International Dairy Journal*, 172(May 2025), 106418. <https://doi.org/10.1016/j.idairyj.2025.106418>
- Giawa, M. (2023). Pemanfaatan Jamur Tiram Sebagai Salah Satu Sumber Gizi Alternatif Bagi Masyarakat. *Jurnal Sapta Agrica*, 2(2), 1–8. <https://doi.org/10.57094/jsa.v2i2.1195>
- Gulzar, N., Sameen, A., Khan, M. I., Huma, N., Murtaza, M., & Rafiq, S. (2015). *Nutritional and Functional Properties of Fruited Cream Cheese Spread as Influenced by Hydrocolloids*. 3(3), 191–195. <https://doi.org/10.12691/jfnr-3-3-10>
- Guna, F. D., Bintoro, V. P., & Hintono, A. (2020). Pengaruh Penambahan Tepung Porang sebagai Penstabil terhadap Daya Oles, Kadar Air, Tekstur, dan Viskositas Cream Cheese. *Jurnal Teknologi Pangan*, 4(2), 88–92. <https://doi.org/10.14710/jtp.2020.26740>
- Ilori, O. A., Abrego-Guandique, D. M., Caroleo, M. C., Cannataro, R., & Cione, E. (2025). A review of microRNA in cheese: From processing to putative biological implications. *Food Bioscience*, 66, 106290. <https://doi.org/10.1016/j.fbio.2025.106290>
- Jarial, R. S., Jarial, K., & Bhatia, J. N. (2024). Heliyon Comprehensive review on oyster mushroom species (Agaricomycetes): Morphology , nutrition , cultivation and future aspects. *Heliyon*, 10(5), e26539. <https://doi.org/10.1016/j.heliyon.2024.e26539>
- Jeong, Y.-S., & Park, S.-Y. (2025). Physicochemical and Sensory Properties of Short-Term Fermented Cream Cheese with Added Citrus junos Peel Powder. *Fermentation*, 11(4), 218. <https://doi.org/10.3390/fermentation11040218>
- Joshi, R., Sutariya, S. G., & Salunke, P. (2025). Impact of hyaluronic acid with different molecular weights on the functional properties of processed cheese products with varying moisture levels. *Applied Food Research*, 5(1), 100994. <https://doi.org/10.1016/j.afres.2025.100994>
- Kementerian Kesehatan Republik Indonesia. (2017). *Tabel Komposisi Pangan Indonesia*. Jakarta: Kementerian Kesehatan RI.

- Khider, M., Seoudi, O., & Abdelaliem, Y. F. (2017). *Functional Processed Cheese Spreads with High Nutritional Value as Supplemented with Fresh and Dried Mushrooms*. 6(1), 45–52. <https://doi.org/10.11648/j.ijnfs.20170601.18>
- Kibar, B. (2021). Influence of Different Drying Methods and Cold Storage Treatments on the Postharvest Quality and Nutritional Properties of *Pleurotus ostreatus* Mushroom. *Turkish Journal of Agriculture and Forestry*, 45(5), 565–579. <https://doi.org/10.3906/tar-2102-76>
- Kim, J., Watkinson, P., Matia-Merino, L., Smith, J. R., & Golding, M. (2022). Evaluation of formulation design on the physical and structural properties of commercial cream cheeses. *International Journal of Food Science & Technology*, 57(10), 6422–6434. <https://doi.org/10.1111/ijfs.15950>
- Kondyli, E., Pappa, E. C., Arapoglou, D., Metafa, M., Eliopoulos, C., & Israilides, C. (2022a). Effect of Fortification with Mushroom Polysaccharide β -Glucan on the Quality of Ovine Soft Spreadable Cheese. *Foods*, 11(3), 417. <https://doi.org/10.3390/foods11030417>
- Kondyli, E., Pappa, E. C., Arapoglou, D., Metafa, M., Eliopoulos, C., & Israilides, C. (2022b). *Effect of Fortification with Mushroom Polysaccharide β -Glucan on the Quality of Ovine Soft Spreadable Cheese*. 11(3), 1–13.
- Lisa, M., Lutfi, M., & Susilo, B. (2015a). *Pengaruh Suhu dan Lama Pengeringan terhadap Mutu Tepung Jamur Tiram Putih (Pleurotus ostreatus) Effect of Temperature Variation and Long Drying Of the Quality Flour White Oyster Mushroom (Pleurotus ostreatus)*. 3(3), 270–279.
- Lisa, M., Lutfi, M., & Susilo, B. (2015b). *Pengaruh Suhu dan Lama Pengeringan terhadap Mutu Tepung Jamur Tiram Putih (Pleurotus ostreatus)*. *Jurnal Keteknik Pertanian Tropis Dan Biosistem*, 3(3), 270–279. <http://download.garuda.kemdikbud.go.id/article.php?article=325108>
- Lucey, J. A., & Fox, P. F. (1993). Importance of Calcium and Phosphate in Cheese Manufacture: A Review. *Journal of Dairy Science*, 76(6), 1714–1724. <https://doi.org/10.3168/jds.S0022->

0302(93)77504-9

- Nadirsyah, A., Hafizah, E., & Irhasyuarua, Y. (2023). Pengaruh Penambahan Jamur Tiram Putih (*Pleurotus ostreatus*) Sebagai Stabilizer Terhadap Daya Leleh dan Overrun Es Krim. *Journal of Food Technology and Agroindustry*, 5(1), 1–13. <https://doi.org/10.24929/jfta.v5i1.2392>
- Nadirsyah, A., Hafizah, E., Irhasyuarua, Y., & Lambung, U. (2023). *Journal of Food Technology and Agroindustry Volume 5 No 1 Februari 2023 Pengaruh Penambahan Jamur Tiram Putih (Pleurotus ostreatus) Sebagai Stabilizer Terhadap Daya Leleh Dan Overrun Es Krim Abstrak Journal of Food Technology and Agroindustry Volume 5 No 1 Februari 2023*. 5(1), 1–13.
- Nanda, E. R. V., Harijani, N., & Wibawati, P. A. (2020). Uji Total Bakteri Susu Segar Kambing Jawa Randu di. *Jurnal Medik Veteriner*, 3(2), 224–229. <https://doi.org/10.20473/jmv.vol3.iss2.2020.224-229>
- Nasim, I., Faisal, Z., Akhtar, A., Maqsood, S., & Khalid, N. (2025). A review of In vitro digestion models and studies for soft / semisoft and hard / semihard cheeses. *International Dairy Journal*, 169(February), 106335. <https://doi.org/10.1016/j.idairyj.2025.106335>
- Nasional, B. S. (1992). SNI 01-2891-1992: Cara Uji Makanan dan Minuman. In *Standar Nasional Indonesia*. Badan Standardisasi Nasional. <https://pesta.bsn.go.id/produk/detail/3258-sni01-2891-1992>
- Nasional, B. S. (2011). SNI 3141.1:2011: Susu Segar Bagian 1: Sapi. In *Standar Nasional Indonesia*. Badan Standardisasi Nasional. <https://pesta.bsn.go.id/produk/detail/8654-sni314112011>
- Nasional, B. S. (2018). SNI 3751:2018: Tepung Terigu sebagai Bahan Makanan. In *Standar Nasional Indonesia*. Badan Standardisasi Nasional. <https://pesta.bsn.go.id/produk/detail/11842-sni37512018>
- Nasional, B. S. (2019). SNI 6989.11:2019: Air dan Air Limbah - Bagian 11: Cara Uji Derajat Keasaman (pH) dengan Menggunakan pH Meter. In *Standar Nasional Indonesia*. Badan Standardisasi Nasional. <https://pesta.bsn.go.id/produk/detail/12246-sni6989112019>
- Ningtyas, D. W., Bhandari, B., Bansal, N., & Prakash, S. (2018).

- Texture and lubrication properties of functional cream cheese: Effect of β -glucan and phytosterol. *Journal of Texture Studies*, 49(1), 11–22. <https://doi.org/10.1111/jtxs.12282>
- Petrović, J., Glamočlija, J., Stojković, D., Ćirić, A., Barros, L., Ferreira, I. C. F. R., & Soković, M. (2015). Nutritional value, chemical composition, antioxidant activity and enrichment of cream cheese with chestnut mushroom *Agrocybe aegerita* (Brig.) Sing. *Journal of Food Science and Technology*, 52(10), 6711–6718. <https://doi.org/10.1007/s13197-015-1783-6>
- Rahayu, N. S., Sulaeman, A., Setiawan, B., & Siregar, M. H. (2025). Analysis of differences in viscosity of coconut milk and milk. *Arsip Keilmuan Gizi (AKG)*, 2(1), 13–20. <https://doi.org/10.36590/akg.v2i1.1225>
- Rahman, M. A., Roy, J., & Mahomud, M. S. (2023). Textural and antioxidant properties of mozzarella cheese fortified with dehydrated oyster mushroom flour. *Foods and Raw Materials*, 11(2), 251–258. <https://doi.org/10.21603/2308-4057-2023-2-574>
- Rosmiah, Aminah, I. S., Hawalid, H., & Dasir. (2020). Budidaya Jamur Tiram Putih (*Pleurotus ostreatus*) Sebagai Upaya Perbaikan Gizi dan Meningkatkan Pendapatan Keluarga. *Altifani: International Journal of Community Engagement*, 1(1), 31–35. <https://doi.org/10.32502/altifani.v1i1.3008>
- Sakdasri, W., Arnutpongchai, P., & Phonsavat, S. (2022). Pressurized hot water extraction of crude polysaccharides, β -glucan, and phenolic compounds from dried gray oyster mushroom. *LWT*, 168(July), 113895. <https://doi.org/10.1016/j.lwt.2022.113895>
- Setha, B., Loppies, C. R. M., Soukotta, D., & Lokollo, E. (2023). Handling tuna steak with co-gas and liquid smoke production waste gas. *IOP Conference Series: Earth and Environmental Science*, 1207(1), 12013. <https://doi.org/10.1088/1755-1315/1207/1/012013>
- Shao, P., Feng, J., Sun, P., Xiang, N., Lu, B., & Qiu, D. (2020). Recent advances in improving stability of food emulsion by plant polysaccharides. *Food Research International*, 137(January), 109376. <https://doi.org/10.1016/j.foodres.2020.109376>

- (SNI 7388:2009), S. (2009). *Batas maksimum cemaran mikroba dalam pangan*.
- Simarmata, R., Astuti, S., & Suharyono. (2022). Pengaruh Suhu dan Lama Pengeringan Jamur Tiram Putih (*Pleurotus ostreatus*) terhadap Sifat Kimia dan Fisik Tepung Jamur Tiram Putih. *Jurnal Agroindustri Berkelanjutan*, 1(2), 198–208. <https://doi.org/10.23960/jab.v1i2.6327>
- Soleimani, A., Nasrollahzadeh, A., Khomeiri, M., Dehnad, D., & Arjeh, E. (2024). Production of soft unripened cheeses using acidic and salty coagulants: Investigation of technological and sensory characteristics. *Food Science & Nutrition*, 12(5), 3214–3224. <https://doi.org/https://doi.org/10.1002/fsn3.3989>
- Sołowiej, B. G., Nastaj, M., Waraczewski, R., Szafrńska, J., Muszyński, S., Radzki, W., & Mleko, S. (2023). Effect of polysaccharide fraction from oyster mushroom (*Pleurotus ostreatus*) on physicochemical and antioxidative properties of acid casein model processed cheese. *International Dairy Journal*, 137, 105516. <https://doi.org/10.1016/j.idairyj.2022.105516>
- Stan, C. (2010). Codex Standard for Cream Cheese. In *CODex STAN 275-1973*. Food and Agriculture Organization of the United Nations (FAO) and World Health Organization (WHO). https://www.fao.org/input/download/standards/216/CXS_275e.pdf
- Suliasih, Legowo, A. M., & Tampoebolon, B. I. M. (2019). Aktivitas Antioksidan, BAL, Viskositas dan Nilai $L^*a^*b^*$ dalam Yogurt Drink Sinbiotik antara *Bifidobacterium longum* dengan Buah Naga Merah (*Hylocereus polyrhizus*). *Jurnal Aplikasi Teknologi Pangan*, 7(4). <https://doi.org/10.17728/jatp.3061>
- Surber, G., Spiegel, T., Phuong, B., Wolfschoon, A., Rohm, H., & Jaros, D. (2021). Cream cheese made with exopolysaccharide-producing *Lactococcus lactis*: Impact of strain and curd homogenization pressure on texture and syneresis. *Journal of Food Engineering*, 308(May), 110664. <https://doi.org/10.1016/j.jfoodeng.2021.110664>
- Teknologi, P., Pertanian, M., & Pertanian, J. (2022). *Potensi Jamur Pangan sebagai Pangan Fungsional untuk Meningkatkan Daya Tahan Tubuh Manusia*. 6(1), 45–58.

- USDA Specifications for Cream Cheese , Cream Cheese with other Foods , and Related Products.* (1994).
- Uukule, E. N., Embashu, W., Kadhila, P. N., Ueitele, I. S. E., & Nantanga, K. K. M. (2023). Climate smart , underutilised , healthful future cereal : Protein content , hydration properties , starch digestibility and consumer liking of pearl millet-based Oyster mushroom crackers. *Food Chemistry Advances*, 3(April), 100467. <https://doi.org/10.1016/j.focha.2023.100467>
- Vasileiou, A., Lowies, A., Westman, S. Y., Stanojevic, D., Nordberg, E., Sæther, M., & Ahrn, L. (2025). *Sensory and physical characterization of cream cheese and baobab spreads containing seaweed (Alaria esculenta) and effect of LAB fermentation on consumer acceptance.* 12(September). <https://doi.org/10.1016/j.fufo.2025.100765>
- Verma, R., Karakannavar, S. J., & Ashwini, M. (2023). Preparation and characterization of physicochemical, functional and antioxidant properties of oyster mushroom, *Pleurotus ostreatus* (Jacq. ex Fr.) P. Kumm. powder. *Annals of Phytomedicine: An International Journal*, 12(2), 834–841. <https://doi.org/10.54085/ap.2023.12.2.98>
- Vincová, A., Šantová, K., Kůrová, V., & Kratochvílová, A. (2023). The Impact of Divergent Algal Hydrocolloids Addition on the Physicochemical, Viscoelastic, Textural, and Organoleptic Properties of Cream Cheese Products. *Foods*, 12(8), 1602. <https://doi.org/10.3390/foods12081602>
- Wang, L., Yuan, T., & Zhang, Y. (2024). Food Chemistry : X Application of laccase-inorganic nanoflowers based time-temperature integrator to real-time monitor the freshness of pasteurized milk. *Food Chemistry: X*, 24(September), 101916. <https://doi.org/10.1016/j.fochx.2024.101916>
- Wolfschoon-Pombo, A. F., Dang, B. P., & Chiriboga Chiriboga, B. C. (2018). Forced syneresis determination results from commercial cream cheese samples. *International Dairy Journal*, 85, 129–136. <https://doi.org/10.1016/j.idairyj.2018.05.006>
- Wulansari, D., Rahmi, S. L., Fiardilla, F., & Ningsih, S. (2023). Uji Organoleptik Minuman Serbuk Effervescent Daun Pulai (*Alstonia scholaris* (L.) R.Br.). *Jurnal Pengembangan*

Agroindustri Terapan, 2(1).
<https://doi.org/10.25181/jupiter.v2i1.2878>

Yadav, S., & Mishra, S. (2022). Optimization and standardization of spreadable cheese fortified with mushroom powder. *Acta Scientific Nutritional Health*, 6(7), 67–72.
<https://doi.org/10.31080/ASNH.2022.06.1078>

Yeon, D., Jung, H., Shin, D., Hyun, C., & Jo, C. (2022). Mechanism of improving emulsion stability of emulsion-type sausage with oyster mushroom (*Pleurotus ostreatus*) powder as a phosphate replacement. *Meat Science*, 194(September), 108993.
<https://doi.org/10.1016/j.meatsci.2022.108993>

Zahrah, S., Dewi, Y. S. K., & Hartanti, L. (2023). Supplementation of Antioxidant Liang Tea Extracts on Goat Milk Cream Cheese. *Industria: Jurnal Teknologi Dan Manajemen Agroindustri*, 12(2), 169–179.
<https://doi.org/10.21776/ub.industria.2023.012.02.6>

Zhang, F., Gu, Y., Guo, Y., Aaqil, M., Huang, X., & Zheng, J. (2025). Food Chemistry : X Process optimization and flavor characteristics of cream cheese fermented with avocado co-cultures. *Food Chemistry: X*, 29(June), 102745.
<https://doi.org/10.1016/j.fochx.2025.102745>

Zulfarina, Suryawati, E., Yustina, Putra, R. A., & Taufik, H. (2019). Budidaya Jamur Tiram dan Olahannya untuk Kemandirian Masyarakat Desa. *Jurnal Pengabdian Kepada Masyarakat (Indonesian Journal of Community Engagement)*, 5(3), 358–370. <https://doi.org/10.22146/jpkm.44054>

Zullyanova, S. (2020). *Sifat Sensoris dan Tekstur Stik Bawang Dengan Penyedap Rasa Jamur Tiram (Pleurotus ostreatus)*. Faculty of Nursing and Health.

