

## DAFTAR PUSTAKA

- Adrianto, R. *et al.* 2020. 'Total Bacteria of Lactic Acid, Total Acid, pH Value, Syneresis, Total Dissolved Solids and Organoleptic Properties of Yoghurt Back Slooping Method', *Jurnal Agritechno*, 13(2), pp. 105–111. doi: 10.20956/at.v13i2.358.
- Afriani. 2012. 'Kualitas dan Aktivitas Antimikroba Dadih Susu Sapi Pada Penyimpanan Suhu Rendah', *Agrinak*, 02(1), pp. 11–16.
- Agustina, R., Fadhil, R. and Mustaqimah. 2021. 'Organoleptic Test Using The Hedonic and Descriptive Methods to Determine The Quality of Pliek U', *IOP Conference Series: Earth and Environmental Science*, pp. 18–23. doi: 10.1088/1755-1315/644/1/012006.
- Agustine, L., Okfrianti, Y. and Jum, J. 2018. 'Identifikasi Total Bakteri Asam Laktat (BAL) pada Yoghurt dengan Variasi Sukrosa dan Susu Skim', *Jurnal Dunia Gizi*, 1(2), p. 79. doi: 10.33085/jdg.v1i2.2972.
- Al-Hindi, R. R. and Abd El Ghani, S. 2020. 'Production of Functional Fermented Milk Beverages Supplemented with Pomegranate Peel Extract and Probiotic Lactic Acid Bacteria', *Journal of Food Quality*. doi: 10.1155/2020/4710273.
- Alles, M. J. L. *et al.* 2015. 'Concentration and Purification of Yacon (*Smallanthus sonchifolius*) Root Fructooligosaccharides Using Membrane', 53(2), pp. 190–200. Available at: <https://pubmed.ncbi.nlm.nih.gov/27904348/>.
- Andriani, R. D., Rahayu, P. P. and Apriliyani, M. W. 2020. 'The Effect of Probiotic in Milk Fermentation Towards Decreasing Cholesterol Levels: In Vivo Studies', *Jurnal Ilmu dan Teknologi Hasil Ternak*, 15(1), pp. 13–20. doi: 10.21776/ub.jitek.2020.015.01.2.
- Anggraeni, A. A. 2012. 'Prebiotik dan Manfaat Kesehatan', *Seminar Nasional 2012 "Peningkatan Kompetensi Guru dalam Menghadapi UKG" Jurusan PTBB FT UNY*, pp. 1–11.
- Arfianty, B. N., Farisi, S. and Ekowati, C. N. 2017. 'Dinamika Populasi Bakteri dan Total Asam pada Fermentasi Ikan Patin (*Pangasius hypophthalmus*)', *Jurnal Ilmiah Biologi Eksperimen dan Keanekaragaman Hayati*, 4(2), pp. 43–49. doi: 10.23960/jbekh.v4i2.133.
- Arifan, F. *et al.* 2019. 'Total Plate Count (TPC) Analysis of Processed Ginger on

- Tlogowungu Village’, 167(ICoMA 2018), pp. 377–379. doi: 10.2991/icoma-18.2019.80.
- Arnold, M., Rajagukguk, Y. V. and Michałowska, A. G. 2021. ‘Characterization of Dadih: Traditional Fermented Buffalo Milk of Minangkabau’, *Beverages*. doi: 10.3390/beverages7030060.
- Azli, A. G., Pato, U. and Johan, V. S. 2017. ‘Mutu Sensori Susu Fermentasi Probiotik Selama Proses Fermentasi Menggunakan *Lactobacillus casei* subsp. *casei* R-68 Sensoric Quality of Proiotic Fermented Milk During Fermentation Process Using *Lactobacillus casei* subsp. *casei* R-68’, *JOM Faperta*, 4(1).
- Basrin, F. *et al.* 2021. ‘Analisis Kelayakan Kimiawi dan Organoleptik Produk Tortilla Ubi Jalar Ungu (*Ipomoea batatas* L)’, *Agroland: Jurnal ilmu-ilmu pertanian*, 28(2), pp. 133–145.
- Bezirtzoglou, E. *et al.* 2021. ‘Maintaining Digestive Health in Diabetes: The Role of the Gut Microbiome and the Challenge of Functional Foods’, *MDPI*. doi: 10.3390.
- B POM RI. 2019. *Peraturan Badan Pengawas Obat Dan Makanan Nomor 34 Tahun 2019 Tentang Kategori Pangan, Badan Pengawas Obat dan Makanan*. BPOM RI. Available at: <https://jdih.pom.go.id/download/product/827/34/2019> (Accessed: 29 December 2021).
- Badan Standardisasi Nasional. 2006. ‘SNI 01-2346-2006 : Petunjuk Pengujian Organoleptik dan Sensori’, p. 23.
- Badan Standardisasi Nasional. 2009. ‘Yogurt SNI 2981:2009. Standar Nasional Indonesia. Badan Standardisasi Nasional’. Available at: <https://docplayer.info/65211183-Yogurt-sni-2981-2009-standar-nasional-indonesia-badan-standardisasi-nasional.html> (Accessed: 10 February 2022).
- CDC (2016) ‘At A Glance 2016 Diabetes: Working to Reverse the US Epidemic’, *Centers for Disease Control*. Available at: <http://upcap.org/admin/wp-content/uploads/2016/06/Diabetes-at-a-Glance.pdf> (Accessed: 10 February 2022).
- Chaudhury, A. *et al.* (2017) ‘Clinical Review of Antidiabetic Drugs: Implications for Type 2 Diabetes Mellitus Management’, *Frontiers in Endocrinology*, 8, p. 6. doi: 10.3389/fendo.2017.00006.
- Chen, C. *et al.* (2017) ‘Role of lactic acid bacteria on the yogurt flavour: A review’, *International Journal of Food Properties*, pp. S316–S330. doi:

10.1080/10942912.2017.1295988.

Cheng, H. (2010) 'Volatile flavor compounds in yogurt: a review', *Critical reviews in food science and nutrition*, 50(10), pp. 938–950. doi: 10.1080/10408390903044081.

Choque Delgado, G. T. *et al.* 2013. 'Yacon (Smallanthus sonchifolius): A Functional Food', *Plant Foods for Human Nutrition*, 68(3), pp. 222–228. doi: 10.1007/s11130-013-0362-0.

Costa, G. T., Guimarães, S. B. and Sampaio, H. A. de C. 2012. 'Fructooligosaccharide Effect on Blood Glucose. An Overview', *Acta Cirurgica Brasileira*, 27(3), pp. 279–282. doi: 10.1590/S0102-86502012000300013.

Dahl, W. J. 2020. 'Modifying Food Texture for the Older Adult ', *Food Science and Human Nutrition Department (FSHN)*. doi: 10.3148/cjdpr-2014-004.

Dasril, O. 2020. 'Pemanfaatan Susu Sapi dan Susu Kedelai dalam Pembuatan Dadih Sebagai Makanan Fungsional serta Cara Penyajiannya', *Jurnal Kesehatan Saintika Meditory Jurnal Kesehatan Saintika Meditory*, 1, pp. 79–88. Available at: <https://jurnal.syedzasaintika.ac.id/index.php/meditory/article/view/549>.

Derndorfer, E. 2017. *Colours and Their Influences on Sensory Perception of Products*, *DLG Expert report 3/2017*. Vienna.

Devianto, Y. and Dwiasnati, S. 2018. 'Aplikasi Pengambilan Keputusan Indeks Kepuasan Masyarakat Dengan Metode Perbandingan Eksponensial (MPE) Pada Unit Pelayanan Masyarakat Dengan Alat Microcontroller Sebagai Alat Bantu Survey', *Jurnal Ilmiah FIFO*, 10(1), pp. 13–21. doi: 10.22441/FIFO.2018.V10I1.002.

Dionísio, A. P. *et al.* 2015. 'Cashew-apple (*Anacardium occidentale* L.) and Yacon (*Smallanthus sonchifolius*) Functional Beverage Improve The Diabetic State in Rats', *FRIN*, 77, pp. 171–176. doi: 10.1016/j.foodres.2015.07.020.

Dolatkhah, N. *et al.* 2015. 'Is There A Value for Probiotic Supplements in Gestational Diabetes Mellitus? A Randomized Clinical Trial', *Journal of health, population, and nutrition*, 33(1). doi: 10.1186/S41043-015-0034-9.

Fallucca, F. *et al.* 2014. 'Influence of Diet on Gut Microbiota, Inflammation and Type 2 Diabetes Mellitus. First Experience with Macrobiotic Ma-Pi 2 diet', *Diabetes/Metabolism Research and Reviews*, pp. 48–54. doi: 10.1002/dmrr.

- Fergusson, A. S. 2017. 'pH and Probiotics: Is Traditional Yogurt Better?', *Colorado Science and Engineering Fair*.
- Gad, A. ., Kholif, A. . and Sayed, A. . 2010. 'Evaluation of the Nutritional Value of Functional Yogurt Resulting from Combination of Date Palm Syrup and Skim Milk', *American Journal of Food Technology*, 5(4), pp. 250–259. Available at: <https://docsdrive.com/pdfs/academicjournals/ajft/2010/250-259.pdf> (Accessed: 24 May 2022).
- Galmarini, M. V. 2020. 'The Role of Sensory in The Evaluation of Food Pairing', 33, pp. 149–155.
- Genta, S. *et al.* 2009. 'Yacon Syrup: Beneficial Effects on Obesity and Insulin Resistance in Humans', *Clinical Nutrition*, 28(2), pp. 182–187. doi: 10.1016/j.clnu.2009.01.013.
- International Diabetes Federation. 2021. 'International Diabetes Federation Atlas 10th Edition', in Boyko, E. J. *et al.* (eds). [www.diabetesatlas.org](http://www.diabetesatlas.org). Available at: [https://diabetesatlas.org/idfawp/resource-files/2021/07/IDF\\_Atlas\\_10th\\_Edition\\_2021.pdf](https://diabetesatlas.org/idfawp/resource-files/2021/07/IDF_Atlas_10th_Edition_2021.pdf) (Accessed: 17 December 2021).
- Jannah, A. M. *et al.*. 2014. 'Total Bakteri Asam Laktat , pH , Keasaman , Citarasa dan Kesukaan Yogurt Drink dengan Penambahan Ekstrak Buah Belimbing', 3(2).
- Jayarman, K. 1999. *A Statistical Manual For Forestry Research, Food and Agriculture Organization*. Available at: <https://www.fao.org/3/x6831e/x6831e07.htm>.
- Jennings, P. A., Mullen, C. A. and Roy, M. 2010. 'Titration and pH Measurement', *Encyclopedia of Life Sciences (ELS)*. doi: 10.1002/9780470015902.a0002700.pub2.
- K-State Research. 2018. *Food Acidity, Kansas state University, 2018*. Available at: <https://www.ford.k-state.edu/health-nutrition/preservation/food-acidity.html> (Accessed: 29 December 2021).
- Kartika, P. N. and Nisa, F. C. 2015. 'Studi Pembuatan Osmodehidrat Buah Nanas ( Ananas comosus L . Perendaman Pineapple ( Ananas comosus L . Merr ) Osmodehydrate : Study on Sugar Concentration in Osmotic Solution and Soaking Time', *Pangan dan Agroindustri*, 3(4), pp. 1345–1355.
- Kocsis, T. *et al.* 2020. 'Probiotics Have Beneficial Metabolic Effects in Patients with Type 2 Diabetes Mellitus: A Meta-analysis of Randomized Clinical Trials', *nature research*, 10, p. 11787. doi: 10.1038/s41598-020-68440-1.

- Korengkeng, A. C. *et al.* 2019. 'Kualitas Fisikokimia dan Mikrobial Yoghurt Sinbiotik yang Diberi Pati Termodifikasi Umbi Ungu (*Dioscorea alata*) Dengan Level Berbeda', *Zootec*, 40(1), p. 124. doi: 10.35792/zot.40.1.2020.26922.
- Kumalasari, K. E. D., Legowo, A. M. and Al-Baarri, A. N. 2013. 'Total Balteri Asam Laktat, Kadar Laktosa, pH, Keasaaman, Kesukaan Drink Yogurt dengan Penambahan Ekstrak Buah Kelengkeng', *Jurnal Aplikasi Teknologi Pangan*, 2(4), pp. 165–168.
- Longoria-García, S. *et al.* 2016. 'Prebiotics, Probiotics, Synbiotics and Functional Foods in Control and Treatment of Type II Diabetes Mellitus and Colorectal Cancer', *Probiotics and Prebiotics in Human Nutrition and Health*. doi: 10.5772/63643.
- Ma, Q. *et al.* 2019. 'Research Progress in The Relationship Between Type 2 Diabetes Mellitus and Intestinal Flora', *Biomedicine and Pharmacotherapy*. doi: 10.1016/j.biopha.2019.109138.
- Madigan, M. T. *et al.* 2012. *Brock Biology of Microorganisms, 13th Edition*. 13th edn. Available at: <https://www.pearson.com/us/higher-education/product/Madigan-Brock-Biology-of-Microorganisms-13th-Edition/9780321649638.html> (Accessed: 19 June 2022).
- Mahboobi, S., Rahimi, F. and Jafarnejad, S. 2018. 'Effects of Prebiotic and Synbiotic Supplementation on Glycaemia and Lipid Profile in Type 2 Diabetes: A Meta-Analysis of Randomized Controlled Trials', *Adv Pharm Bull*, 8(4), pp. 565–574. doi: 10.15171/apb.2018.065.
- Maier, R. M. and Pepper, I. L. 2015. 'Bacterial Growth', *Environmental Microbiology: Third Edition*, pp. 37–56. doi: 10.1016/B978-0-12-394626-3.00003-X.
- Manrique, I., Párraga, A. and Hermann, M. 2005. *Yacon syrup: Principles and Processing, Centro Internacional de la Papa (CIP)*. Edited by M. Hermann, I. P. C. O. A. Hidalgo, and A. C. I. S.A.C. Lima.
- Martharini, D. and Indratiningsih, I. 2017. 'Kualitas Mikrobiologis dan Kimiawi Kefir Susu Kambing dengan Penambahan *Lactobacillus acidophilus* FNCC 0051 dan Tepung Kulit Pisang Kepok (*Musa Paradisiaca*)', *Agritech*, 37(1), pp. 22–29. doi: <http://dx.doi.org/10.22146/agritech.17002>.
- Miraghajani, M. *et al.* 2017. 'Potential Mechanism Linking Probiotics To Diabetes: A Narrative Review Of The Literature', *Sao Paulo Medical Journal*, 135(2), pp. 169–178. doi: 10.1590/1516-3180.2016.0311271216.

- Nabeshima, E. H. *et al.* 2020. *Tubers and Roots As A Source Of Prebiotic Fibers*. 1st edn, *Advances in Food and Nutrition Research*. 1st edn. Elsevier Inc. doi: 10.1016/bs.afnr.2020.06.005.
- National Institute in Aging. 2022. *How Much Should I Eat? Quantity and Quality / National Institute on Aging, NIA*. Available at: <https://www.nia.nih.gov/health/how-much-should-i-eat-quantity-and-quality> (Accessed: 31 May 2022).
- Nofiyanto, E., Sampurno, A. and Cahyanti, A. N. 2021. 'Korelasi Total Bakteri Asam Laktat, Kadar Asam Laktat, dan pH Yoghurt dengan Penambahan Buah Nangka (*Artocarpus heterophyllus* L.)', 6(2), pp. 3747–3754.
- Nugroho, L. N. M., Ayumuyas, N. P. and Suharjono. 2019. 'Probiotics Usage as Therapy on Diabetes Mellitus Type II: A Literature Review', *Pharmaceutical Journal of Indonesia*, 4(2), pp. 73–77.
- Ojansivu, I., Ferreira, C. L. and Salminen, S. 2011. 'Yacon, A New Source of Prebiotic Oligosaccharides with A History of Safe Use', *Trends in Food Science and Technology*, 22(1), pp. 40–46. doi: 10.1016/j.tifs.2010.11.005.
- Oxford university press. 2019. *Acid Foods*. Available at: <https://www.encyclopedia.com/education/dictionaries-thesauruses-pictures-and-press-releases/acid-foods> (Accessed: 29 December 2021).
- Pangribowo, S. 2020. *Infodatin-2020-Diabetes-Melitus.pdf*. Jakarta. Available at: <https://pusdatin.kemkes.go.id/download.php?file=download/pusdatin/infodatin/Infodatin-2020-Diabetes-Melitus.pdf>.
- Parker, J. K. 2015. *Introduction to Aroma Compounds in Foods, Flavour Development, Analysis and Perception in Food and Beverages*. Elsevier Ltd. doi: 10.1016/b978-1-78242-103-0.00001-1.
- Professional Development Service Teacher. 2017. 'Sensory Analysis Teacher's Manual', in. Dublin: PDST, p. 19. Available at: [https://pdst.ie/sites/default/files/A4 Sensory Analysis Manual.pdf](https://pdst.ie/sites/default/files/A4%20Sensory%20Analysis%20Manual.pdf).
- Pedersen, H. K. *et al.* 2016. 'Human Gut Microbes Impact Host Serum Metabolome and Insulin Sensitivity', *Nature*, 535(7612), pp. 376–381. doi: 10.1038/NATURE18646.
- Puentes, N. C. and Amador, A. A. 2020. 'Hypoglycaemic Property of Yacon (*Smallanthus sonchifolius*)', *Pharmacogn Rev*, 14(27), pp. 37–44. Available at:

[https://www.researchgate.net/publication/342151496\\_Hypoglycaemic\\_Property\\_of\\_Yacon\\_Smallanthus\\_sonchifolius\\_Poepp\\_and\\_Hendl\\_H\\_Robinson\\_A\\_Review](https://www.researchgate.net/publication/342151496_Hypoglycaemic_Property_of_Yacon_Smallanthus_sonchifolius_Poepp_and_Hendl_H_Robinson_A_Review).

Purwati, E. *et al.* 2016. *Manfaat Probiotik Bakteri Asam Laktat Dadiah Menunjang Kesehatan Masyarakat*. Edited by R. M. S. Putra. Padang: Lembaga Pengembangan Teknologi Informasi dan Komunikasi (LPTIK).

Radang, K. M. *et al.* 2021. 'Evaluasi Total Asam dan Padatan Yogurt dengan Penambahan Pati Talas Lokal (*Colocacia esculenta*) Pada Masa Inkubasi 18 Jam Suhu Ruang', 9(1), pp. 62–67.

Rafsanjani, E. R. M. and Wikandari, P. R. 2017. 'Pengaruh Lama Fermentasi Bakteri Asam Laktat *Lactobacillus Plantarum* B1765 Terhadap Mutu Pikel Umbi Yacon (*Smallanthus Sonchifolius*)', *UNESA Journal of Chemistry*, 6(2). Available at: <https://jurnalmahasiswa.unesa.ac.id/index.php/unesa-journal-of-chemistry/article/view/20937>.

Rahmadi, A. 2019. *Bakteri Asam Laktat dan Mandai Cempedak*. Maret 2019. Edited by Bayu. Mulawarman University PERS. doi: 10.13140/RG.2.2.18884.27521/1.

Rakhmanova, A., Khan, Z. A. and Shah, K. 2018. 'A Mini Review Fermentation and Preservation: Role of Lactic Acid Bacteria', *MOJ Food Processing & Technology*, Volume 6(Issue 5), pp. 414–417. doi: 10.15406/MOJFPT.2018.06.00197.

Reineccius, G. 2005. 'Flavor Chemistry and Technology', *Flavor Chemistry and Technology*. doi: 10.1201/9780203485347.

Rittiphairoj, T. *et al.* 2021. 'Probiotics Contribute to Glycemic Control in Patients with Type 2 Diabetes Mellitus: A Systematic Review and Meta-Analysis', *Advances in Nutrition*, pp. 722–734. doi: 10.1093/advances/nmaa133.

Rodrigues, D. *et al.* 2011. 'The Potential Effect of FOS and Inulin Upon Probiotic Bacterium Performance in Curdled Milk Matrices', *LWT - Food Science and Technology*, 44(1), pp. 100–108. doi: 10.1016/j.lwt.2010.05.021.

Rofidah, E., Rohajatien, U. and Wibowomoto, B. 2020. 'Minuman Fermentasi Whey Dangke Dengan Penambahan Sari Apel, Analisis Karakteristik Keasaman, Total Bakteri Asam Laktat, dan Mutu Organoleptik', *FT UNY*, 15(1). Available at: <https://journal.uny.ac.id/index.php/ptbb/article/view/36516>.

Sakul, S. *et al.* 2020. 'The Effect of Different Starter Cultures on the Fermentation of Yogurt Added with Aqueous Extract of White Oyster Mushroom

- (*Pleurotus ostreatus*)’, *Jurnal Ilmu dan Teknologi Hasil Ternak*, 15(1), pp. 46–51. doi: 10.21776/ub.jitek.2020.015.01.6.
- Sakul, S. E. *et al.* 2019. ‘Pengaruh Penabahan Sari Jamur Tiram Putih (*Pleurotus ostreatus*) Terhadap Kadar Lemak, Kadar Air, Kadar Abu, Daya Mengikat air, dan Nilai pH dari Yoghurt Susu Sapi’, *Jurnal Sains Peternakan*, 7(1), pp. 41–46. Available at: <http://ejournal.unikama.ac.id/index.php/jsp/article/view/3610>.
- Sanborn, V. E., Peril, M. A. A.- and Gunstad, J. (2020) ‘Lactobacillus rhamnosus GG and HbA1c in middle age and older adults without type 2 diabetes mellitus: A preliminary randomized study’, *Diabetes and Metabolic Syndrome: Clinical Research and Reviews*, 14(5), pp. 907–909. doi: 10.1016/j.dsx.2020.05.034.
- Sari, A. S. and Surono, I. S. 2020. ‘The Effect of Different Starter Cultures and Dextrose on Viability of Lactic Acid Bacteria and pH of Fermented Milk at 43 °c’, *IOP Conference Series: Earth and Environmental Science*, 426(1). doi: 10.1088/1755-1315/426/1/012183.
- Savitry, N. I., Nurwantoro and Setiani, B. E. 2017. ‘Total Bakteri Asam Laktat, Total Asam, Nilai pH, Viskositas, Aktivitas Antioksidan dan Sifat Organoleptik Yoghurt Dengan Penambahan Jus Buah Tomat’, *Jurnal Aplikasi Teknologi Pangan*, 6(4).
- Shafi, A. *et al.* 2019. ‘Antimicrobial and Antidiabetic Potential of Synbiotic Fermented Milk: A Functional Dairy Product’, *International Journal of Dairy Technology*, 72(1), pp. 15–22. doi: 10.1111/1471-0307.12555.
- Shah, N. J. and Swami, O. C. 2017. ‘Role of Probiotics In Diabetes: A Review Of Their Rationale And Efficacy’, *European Medical Journal*.
- Sotelo, M. simanaca *et al.* 2018. ‘Physico-chemical and Sensory Characterization of Sweet Biscuits Made with Yacon flour (*Smallanthus sonchifolius*)’, *NFS Journal*, pp. 14–19. Available at: <https://reader.elsevier.com/reader/sd/pii/S2352364620300249?token=C9B63766C0479D7F7103C0B7CB1B19655821ED0397A617D9598D656BF28BFC9283D3778E850434F39C3C5A8522CB8F2F&originRegion=eu-west-1&originCreation=20220108145538> (Accessed: 8 January 2022).
- Soukoulis, C. *et al.* 2007. ‘Industrial Yogurt Manufacture: Monitoring of Fermentation Process and Improvement of Final Product Quality’, *Journal of Dairy Science*, 90(6), pp. 2641–2654. doi: 10.3168/jds.2006-802.
- Suharman, Sutakwa, A. and Nadia, L. S. 2021. ‘Effects of Sucrose Addition to Lactic Acid Concentrations and Lactic Acid Bacteria Population of



- Butterfly Pea (*Clitoria Ternatea* L.) Yogurt', *Journal of Physics: Conference Series*, 1823(1). doi: 10.1088/1742-6596/1823/1/012038.
- Suharto, E. L. S., Kurnia, Y. F. and Ferawati. 2021. 'Pengaruh Penambahan Gula Aren ( *Arrenga pinnata* Merr . ) dengan Konsentrasi yang Berbeda pada Yogurt terhadap Total Asam Tertitiasi , pH , dan Total Bakteri Asam Laktat Effect of Palm Sugar Addition ( *Arrenga pinnata* Merr . ) with Different Concentrations', 23(3), pp. 284–289. doi: 10.25077/jpi.23.3.284-289.2021.
- Surono, Ingrid Suryanti. 2015. 'Indonesian Dadih', *Fermented Milk and Dairy Products*.
- Suryono, C., Ningrum, L. and Dewi, T. R. 2018. 'Uji Kesukaan dan Organoleptik Terhadap 5 Kemasan dan Produk Kepulauan Seribu Secara Deskriptif', *Jurnal Pariwisata*, 5(2), pp. 95–106. doi: 10.31311/par.v5i2.3526.
- Sutikno, B. T., Rizal, S. and Marniza. 2013. 'Effects Of Sugar Type And Concentration On The Characteristics Of Fermented Turi (*sesbania grandiflora* (L.) Poir) Milk', *Emirates Journal of Food and Agriculture*, 25(8), pp. 576–584. doi: 10.9755/ejfa.v25i8.15062.
- Syainah, E., Novita, S. and Yanti, R. 2014. 'Kajian Pembuatan Yogurt dari Berbagai Jenis Susu dan Inkubasi yang Berbeda Terhadap Mutu dan Daya Terima'. *Jurnal Skala Kesehatan*.
- Tandon, D. *et al.* 2019. 'A Prospective Randomized, Double-blind, Placebo-controlled, Dose-response Relationship Study to Investigate Efficacy of Fructo-oligosaccharides (FOS) on Human Gut Microflora', *Scientific Reports 2019 9:1*, 9(1), pp. 1–15. doi: 10.1038/s41598-019-41837-3.
- Tao, Y. W. *et al.* 2020. 'Effects of Probiotics on Type II Diabetes Mellitus: A Meta-analysis', *Journal of Translational Medicine*, 18(1), pp. 1–11. doi: 10.1186/s12967-020-02213-2.
- Taufik, E. 2004. 'Probiotik yang Disimpan pada Suhu Rendah : Karakteristik Kimiawi', *journal IPB*, 27(3), pp. 88–100. Available at: <https://journal.ipb.ac.id/index.php/mediapeternakan/article/view/645>.
- Tomovska, J., Gjorgievski, N. and Makarijoski, B. 2016. 'Examination of pH, Titratable Acidity and Antioxidant Activity in Fermented Milk', *Journal of Materials Science and Engineering*, 6, pp. 326–333. doi: 10.17265/2161-6213/2016.11-12.006.
- Tomvaska. 2016. 'Examination of pH, Titratable Acidity and Antioxidant Activity in Fermented Milk', *Journal of Materials Science and Engineering A*, 6(6), pp. 326–333. doi: 10.17265/2161-6213/2016.11-12.006.

- Trisnawita, Y., Silalahi, J. and Sinaga, S. M. 2018. 'The Effect of Storage Condition on Viability of Lactic Acid Bacteria in Probiotic Product', *Asian Journal of Pharmaceutical and Clinical Research*, 11(1), pp. 85–86. doi: 10.22159/ajpcr.2018.v11s1.26574.
- Tyl, C. and Sadler, G. D. 2017. 'pH and Titratable Acidity', in *Food science and series*. St. Paul, pp. 389–406. doi: 10.1007/978-3-319-45776-5\_22.
- Ulfa, M., Sugitha, I. M. and Darmayanti, L. P. T. 2020. 'Pengaruh Penambahan Skim terhadap Karakteristik Dadih Susu Sapi yang Dibuak dalam Ruas Bambu Wuluh (*Schizostachyum silicatum*) di Bali', *Jurnal Ilmu dan Teknologi Pangan (ITEPA)*, 9(2), p. 211. doi: 10.24843/itepa.2020.v09.i02.p11.
- Usmiati, S. and Risfaheri. 2012. 'Pengembangan Dadih Sebagai Pangan Fungsional Probiotik Asli Sumatera Barat', *Pengembangan Dadih Sebagai Pangan Fungsional Probiotik Asli Sumatera Barat*, 32(1), pp. 20–29. doi: 10.21082/jp3.v32n1.2013.p20-29.
- Venema, K. and Surono, I. S. 2019. 'Microbiota Composition of Dadih A Traditional Fermented Buffalo Milk of West Sumatra', *Letters in Applied Microbiology*, 68(3), pp. 234–240. doi: 10.1111/lam.13107.
- Wang, X. *et al.* 2021. 'Probiotics, Pre-biotics and Synbiotics in the Treatment of Pre-diabetes: A Systematic Review of Randomized Controlled Trials', *Frontiers in Public Health*, 9, p. 645035. doi: 10.3389/fpubh.2021.645035.
- Wang, Y. *et al.* 2021. 'Metabolism Characteristics of Lactic Acid Bacteria and the Expanding Applications in Food Industry', *Frontiers in Bioengineering and Biotechnology*, 9(May), pp. 1–19. doi: 10.3389/fbioe.2021.612285.
- Widyastuti, Y., Rohmatussolihat and Febrisiantosa. 2014. 'The Role of Lactic Acid Bacteria in Milk Fermentation', *Scientific Research*, 1(5), pp. 435–442. doi: <http://dx.doi.org/10.4236/fns.2014.54051>.
- Wirawati, C. U. *et al.* 2017. 'Karakteristik dan Pengembangan Dadih dari Susu Sapi sebagai Alternatif Dadih Susu Kerbau (Characteristic and Development of Cow's Milk Dadih as an Alternate of Buffalo's Milk Dadih)', *Wartazoa*, 27(2), pp. 95–103. Available at: <http://dx.doi.org/10.14334/wartazoa.v27i2.1595>.
- Wright, atte von *et al.* 2019. *Lactic Acid Bacteria - Google Books*. Edited by G. Vinderola et al. Available at: [https://www.google.co.id/books/edition/Lactic\\_Acid\\_Bacteria/UU-fDwAAQBAJ?hl=en&gbpv=1&dq=lactic+acid+bacteria+on+food+book&f](https://www.google.co.id/books/edition/Lactic_Acid_Bacteria/UU-fDwAAQBAJ?hl=en&gbpv=1&dq=lactic+acid+bacteria+on+food+book&f)

rintsec=frontcover (Accessed: 14 June 2021).

Zakaria, Y. 2009. 'Pengaruh Jenis Susu dan Persentase Starter yang Berbeda terhadap Kualitas Kefir', *Agropet*, 9(1). Available at: <http://jurnal.unsyiah.ac.id/agripet/article/view/618/527> (Accessed: 24 May 2022).

Zepeda-Hernández, A. *et al.* 2021. 'Probiotics, Prebiotics, and Synbiotics Added to Dairy Products: Uses and Applications to Manage Type 2 Diabetes', *Food Research International*, 142(February). doi: 10.1016/j.foodres.2021.110208.