

DAFTAR PUSTAKA

- Ailah, MH 2011, Pagaruh Konsentrasi Dan Lama Perendaman Menggunakan Polyethylene Glicol (PEG) 6000 Terhadap Viabilitas Benih Jarak Pagar (*Jatropha curcas L*), Thesis Program Pasca Sarjana, Universitas Islam Negeri Malang
- Aliloo, A, Shahram A, Akbar A, Reza G 2018, 'Comparison of *Bifidobacterium spp* and *Lactobacillus spp* Count in Faeces of Patients with Type 2 Diabetes Mellitus and Healthy People', *Journal of World Family Medicine*, vol. 16, no. 3, pp. 107-111
- Al-Saad, E 2016, 'Causes and Effects of Fast Food', *International Journal of Scientific & Technology Research*, pp. 279-280
- Association of Official Analytical Chemists 2000, *Official Methods of Analysis of The Association Analytical Chemist*, Washington DC, The Association Analytical Chemist Inc
- _____ 2005, *Official Methods of Analysis of The Association Analytical Chemist*, Washington DC, The Association Analytical Chemist Inc
- Appel, LJ, Sacks FM, Carey VJ 2005, 'Effects of Protein, Monounsaturated Fat, and Carbohydrate Intake on Blood Pressure and Serum Lipids: Results of The Omniheart Randomized Trial', *Journal of American Medical Association*, vol 294, pp. 2455–2464
- Araújo, MM, Gustavo BF, Anna LCV 2013, Soybean and Isoflavones – From Farm to Fork, *Intech Journal*, pp. 1-23.
- Ariani, SRD & Wiji H 2009, 'Analisis Isoflavon dan Uji Aktivitas Antioksidan Pada Tempe dengan Variasi Lama Waktu Fermentasi dan Metode Ekstraksi', *Prosiding Kimia Organik Bahan Alam dan Biokimia 2009*
- Arifin, DPP 2016, Kajian Penambahan Skim dan Santan Terhadap Karakteristik Yoghurt Dari Whey, Skripsi Program Sarjana Fakultas Teknik, Universitas Pasundan Bandung
- Arts, IC & Hollman PC 2005, 'Polyphenols and Disease Risk in Epidemiologic Studies', *American Journal of Clinical Nutrition*, vol. 81, pp. 317-325
- Astuti, S 2008, Isoflavon Kedelai dan Potensinya Sebagai Penangkap Radikal Bebas', *Jurnal Teknologi Industri dan Hasil Pertanian*, vol. 13, no. 2, hlm. 126-136

- Badan Standardisasi Nasional 2009, *Standar Nasional Indonesia Yogurt nomor SNI 01-2981-2009*, Jakarta: Badan Standardisasi Nasional Indonesia
- Barbosa A, Silveira GD, de MI 2013, 'Antidiabetic Effect of The *Chrysobalanus icaco* L. aqueous Extract in Rats', *Journal Medical and Food*, pp. 538–543
- Bayu MK, Heni R, Nurwantoro 2017, 'Analisis Total Padatan Terlarut, Keasaman, Kadar Lemak, dan Tingkat Viskositas pada Kefir Optima dengan Lama Fermentasi yang Berbeda', *Jurnal Teknologi Pangan*, vol. 1, no. 2, hlm. 33-38
- Billingsley HE, Salvatore C, Carl JL 2018, 'Dietary Fats and Chronic Noncommunicable Diseases', *MDPI Journal Nutrients*, vol. 10, no. 1385, pp. 1-16
- Brown, PB, Kaushik SJ, Peres H 2008, *Protein Feedstuffs Originating from Soybeans. in: Alternative Protein Sources in Aquaculture Diet*, The Haworth Press Inc: New York, USA, pp. 205-223
- Brynin R 2002, Soy and Its Isoflavones: A Review of Their Effects on Bone Density. *Alternative Medical Review*, vol. 7, no. 4, pp. 317-327
- Campbell-Platt, G 2009, *Food Science and Technology*. New Jersey: Wiley Blackwell Publishing
- Caoa ZH, Julia MGJ, Nicole DB, Qiu YL 2019, 'Bioactivity of Soy-Based Fermented Foods: A Review', *Biotechnology Advances Journal*, vol. 37, pp. 223-238
- Chandan, RC, Kevin RO 2006, *Manufacturing Yogurt and Fermented Milks*. New Jersey: Blackwell Publishing
- Chang IC, Shang HF, Lin T, Wang TH, Lin SH 2005, 'Effect of Fermented Soymilk in The Intestinal Bacteria Ecosystem' *World Journal of Gastroenterology*, vol. 11, pp 1225-1227
- Chen M & Mustapha A 2012, 'Survival of Freeze-Dried Microcapsules of α -Galactosidase Producing Probiotics in A Soy Bar Matrix', *Food Microbiology Journal*, vol. 30, pp. 68–73
- Ciabotti S, Silva ACBB, Juhasz ACP, Mendonça CD, Tavano OL, Mandarino JMG, Gonçalves CAA 2016, 'Chemical Composition, Protein Profile, and Isoflavones Content in Soybean Genotypes with Different Seed Coat Colors', *International Food Research Journal*, vol. 23, no. 2, pp. 621-629
- Coffman AM, Qian L, Ju LK 2004, 'Effect of Natural and Pretreated Soybean Hulls on Enzyme Production by *Trichoderma reesei*', *Journal of The American Oil Chemists' Society*, pp. 534-544

- Cristancho AG & Lazar MA 2011, 'Forming Functional Fat: A Growing Understanding of Adipocyte Differentiation', *Nature Review Molecular Cell Biology*, vol. 12, pp. 722–734
- Danciu C, Tefana A, Ioana ZP 2018, 'Main Isoflavones Found in Dietary Sources as Natural Anti-inflammatory Agent', *Current Drug Targets Journal*, vol. 19, pp. 841-853
- Dhayakaran RPA, Suresh N, Jun X, John S 2015, 'Characterization of Antimicrobial Efficacy of Soy Isoflavones Against Pathogenic Biofilms', *Food Science and Technology Journal*, vol. 63, pp. 859-865
- Departemen Agrikultur Amerika Serikat 2015, *World Agriculture Supply and Demand Estimates*, pp. 28
- Devkota L 2012, 'Effect of Admixing Soya Milk on the Quality and Storage Stability of Probiotic Yoghurt', Thesis of University of Monash Australia
- Douillard FP & Willem MV 2014, 'Functional Genomics of Lactic Acid Bacteria: From Food to Health', *Microbial Cell Factories Journal*, vol. 13
- Du G 2016, 'Polyphenols: Potential Source of Drugs for The Treatment Of Ischaemic Heart Disease', *Pharmacology and Therapeutics Journal*, vol. 162, pp. 23-34
- El-Aal HA 2012, 'Lipid Peroxidation End-Products as a Key of Oxidative Stress: Effect of Antioxidant of Their Production and Transfer of Free Radicals' *Intech Journal*, pp 63-88
- Elygio YD, Anang ML, Ahmad NA 2016, 'Karakteristik Curd Berbahan Dasar Ekstrak Kacang Hijau (*Vigna radiata*) dengan Whey Tahu Kedelai (*Glycine max*) sebagai Bahan Penggumpal', *Jurnal Teknologi Hasil Pertanian*, vol. 9, no. 2
- Evanuarini H 2010, 'Pengaruh Suhu dan Lama Pemeraman pada Inkubator terhadap Kualitas Fisik Kefir', *Jurnal Ilmu-Ilmu Peternak*, vol. 20, hlm. 8–13
- Eys JE, Offner A, Back A 2004, *Manual of Quality Analyses for Soybean Products in The Feed Industry*. American Soybean Association
- Ezzati M & Elio R 2013, 'Behavioral and Dietary Risk Factors for Noncommunicable Diseases', *The New England Journal of Medicine*, pp. 954-964.
- Fawwaz M 2013, 'Identifikasi Genistein Dan Efek Isoflavon Hasil Fermentasi Kedelai (*Glycine Max* (L) Merrill) Terhadap Proliferasi Sel Osteoblast Secara in Vitro', *JST Kesehatan*, vol. 3, no. 4, hlm. 395-402

- Fazilah NF, Arbakariya A 2018, 'Influence of Probiotics, Prebiotics, Synbiotics and Bioactive Phytochemicals on The Formulation of Functional Yoghurt', *Journal of Functional Foods*, pp. 387-399
- Failasufa MK, Wisnu S, Winarni P 2015, 'Analisis Proksimat Yoghurt Probiotik Formulasi Susu Jagung Manis-Kedelai dengan Penambahan Gula Kelapa (*Cocos nucifera*) Granul', *Indonesian Journal of Chemical Science*, vol. 4, no. 2, hlm 117 – 122
- Fernandez MA & André M 2017, 'Potential Health Benefits of Combining Yogurt and Fruits Based on Their Probiotic and Prebiotic Properties', *Advanced of Nutrition Journal*, vol. 8, pp. 155–64
- Fernández SA, Madrigal SE, Bautista M 2011, 'Inflammation, Oxidative Stress, and Obesity. *Internatioal Journal of Molecular Sciences*', vol. 12, pp. 3117–3132
- Fox PF, Uniacke LT, McSweeney PLH, O'Mahony JA 2015, *Dairy Chemistry and Biochemistry*, United States: Springer Publishing
- Gatchell S 2016, Isoflavone Sources and Bioavailability. Thesis of Graduated Program, Swedish University of Agricultural Science
- Ghofur MAA 2018, Evaluasi Viskositas dan Kadar Lemak Yoghurt dengan Penambahan Gelatin Kulit Kelinci Sebagai Bio Stabilisator Alami. Skripsi Program Sarjana Fakultas Pertanian Peternakan. Universitas Muhammadiyah Malang
- Goyal R, Sharma S, Gill BS 2012, 'Variability in The Nutrients, Antinutrients and Other Bioactive Compounds in Soybean (*Glycine max (L.) Merrill*) Genotypes', *Journal of Food Legumes*, vol. 25, pp. 314-320
- Gropper SS, Jack LS 2013, *Advanced Nutrition and Human Metabolism Sixth Edition*, United States of America: Wadsworth
- Grygorczyk A, Corredig M 2013, 'Acid Induced Gelation of Soymilk, Comparison Between Gels Prepared with Lactic Acid Bacteria and Glucono-Lactone', *Food Chemistry Journal*, vol. 141, pp. 1716-1721
- Hanifah N 2016, Pengaruh Penambahan Daun Jeruk Purut, Sereh, dan Jahe Terhadap Aroma Langu (Beany Flavor) Pada Yogurt Susu Kedelai (Soygurt). Skripsi Program Sarjana Fakultas Teknik. Universitas Negeri Semarang
- Herawati, A 2009, Karakteristik Fisik Granul Kultur Starter Yogurt Dengan Sinbiotik Terenkapsulasi dan Aplikasinya. Skripsi Program Sarjana Fakultas Pertanian. Institut Pertanian Bogor

- Hermanto S, Hatiningsih F, Putera DK 2018, 'Antihypertensive Bioactive Peptides from Hydrolysates of Soymilk Yoghurt (Soygurt)', *Journal of Physics: Conference Series*, vol. 1095
- Hong GE, Prabhat KM, Lim KW, Lee CH 2012, 'Fermentation Increases Isoflavone Aglycone Contents in Black Soybean Pulp', *Asian Journal of Animal and Veterinary Advances*, vol. 7, no. 6, pp. 502-511
- Horton JD, Goldstein JL, Brown MS 2002, 'SREBPs: Activators of The Complete Program of Cholesterol and Fatty Acid Synthesis in The Liver', *Journal of Clinical Investigation*, vol. 109, pp. 1125-1131
- Huda M & Prima RW 2016, 'Penentuan Aktivitas β -Glukosidase Pada Fermentasi Sari Kedelai dengan Kultur Starter *Lactobacillus Plantarum* B1765', *UNESA Journal of Chemistry*, vol. 5, no. 2, hlm. 83-88
- Insiyroh U, Masykuri, Setya BMA 2014, 'Nilai pH, Keasaman, Citarasa, dan Kesukaan Susu Fermentasi dengan Penambahan Ekstrak Buah Nanas', *Jurnal Aplikasi Teknologi Pangan*, vol. 3, no. 3, hlm. 114-116
- Istiani Y 2010, Karakterisasi Senyawa Bioaktif Isoflavon dan Uji Aktivitas Antioksidan dari Ekstrak Etanol Tempe Berbahan Baku Koro Pedang (*Canavalia ensiformis*), Tesis Program Pasca Sarjana. Universitas Sebelas Maret Surakarta.
- Jawetz E, Melnick JL, Adelberg EA 2005, *Mikrobiologi Kedokteran*, Jakarta: Salemba Medika
- Jovanovic MR, Kuzmanova S, Winkelhausen E 2014, 'Oligosaccharide Profile in Fruits and Vegetables as Sources of Prebiotics and Functional Foods', *International Journal Food Properties*, vol. 17, pp. 949-965
- Kementerian Kesehatan Republik Indonesia 2014, *Riset Kesehatan Dasar Tahun 2013*, Jakarta: Kementerian Kesehatan Republik Indonesia
- _____ 2018. *Profil Kesehatan Indonesia Tahun 2017*, Jakarta: Kementerian Kesehatan Republik Indonesia
- _____ 2018, *Data Komposisi Pangan Indonesia*, Jakarta: Kementerian Kesehatan Republik Indonesia
- _____ 2018, *Hasil Utama Riset Kesehatan Dasar 2018*, Jakarta: Kementerian Kesehatan Republik Indonesia
- Kesh SB, Debashree S, Krishnendu M 2016, 'High-Fat Diet-Induced Oxidative Stress and Its Impact On Metabolic Syndrome: A Review', *Asian Journal of Pharmaceutical and Clinical Research*, pp. 47-52

- Khurniawan, A 2010, Pangan Fungsional dan Kesehatan, *Seminar Nasional IX Akademi Keperawatan Universitas Muhammadiyah Cirebon*
- Kim H, Ha B, Ha K, Chae J, Park J, Kim M 2015, 'Comparison of A High Oleic Acid Soybean Line to Cultivated Cultivars for Seed Yield, Protein and Oil Concentrations', *Euphytica*, vol. 201, pp. 285-292
- Ko KP 2014, 'Isoflavones: Chemistry, Analysis, Functions and Effects On Health and Cancer', *Asian Pacific Journal of Cancer Prevention*, vol. 15, no. 17, pp. 7001-7010
- Koosha S 2016 'An Association Map on the Effect of Flavonoids on the Signaling Pathways in Colorectal Cancer' *International Journal of Medical Sciences*, vol. 13, no. 5, pp. 374-385
- Kumar S 2011, 'Free Radicals and Antioxidants: Human and Food System', *Pelagia Research Library*, pp. 129-135
- Kumari A, Angmo K, Monika S, Bhalla TC 2018, 'Functional and Technological Application of Probiotic *L. Casei* PLA5 in Fermented Soymilk' *International Food Research Journal*, vol. 25, no. 5, pp. 2164-2172
- Kunaepah U 2008, Pengaruh Lama Fermentasi dan Konsentrasi Glukosa Terhadap Aktivitas Antibakteri, Polifenol Total Dan Mutu Kimia Kefir Susu Kacang Merah, Tesis Program Pasca Sarjana Universitas Diponegoro
- Kusumayanti H, Robertus TM, Satrio BH 2016, 'Pangan Fungsional Dari Tanaman Lokal Indonesia', *METANA Undip*, vol.12, no.1, hlm. 26-30
- Lamid, A 2016, Food Consumption Survey (FCS) Indonesia 2014, *Symposium on Dietary Intakes 2016*, ILSI Southeast Asia Region
- Lawless HT & Hildegarde H 2010, *Sensory Evaluation of Food Second Edition*. New York: Springer Science+Business Media
- Lee JH, Baolo K, Chung EH, Azizul H, Su CK, Chung SL, Sang SK, Kye MC, Dong HL 2018, 'Changes in Conjugated Linoleic Acid and Isoflavone Contents from Fermented Soymilks Using *Lactobacillus Plantarum* P1201 and Screening for Their Digestive Enzyme Inhibition and Antioxidant Properties', *Journal of Functional Foods*, vol. 43, pp. 17-28
- Lee WJ & Lucey JA 2010, 'Formation and Physical Properties of Yogurt' *The Asian-Australasian Journal*, vol. 23, no.9, pp.1127-1136
- Leroy F & Luc DV 2004, 'Lactic Acid Bacteria as Functional Starter Cultures for the Food Fermentation Industry', *Journal of Trends in Food Science and Technology*, vol. 15, no. 2, pp. 67-78

- Lestari BR 2010, Sifat Fisik Es Krim Bioyogurt Ic-Roze Dengan Penambahan Mix Yogurt Pada Konsentrasi Berbeda Selama Penyimpanan Dan Daya Terima Produk, Skripsi Program Sarjana Fakultas Peternakan, Institut Pertanian Bogor
- Lim SS, Vos T, Flaxman AD 2013, 'A Comparative Risk Assessment of Burden of Disease and Injury Attributable to 67 Risk Factors and Risk Factor Clusters in 21 Regions: A Systematic Analysis for The Global Burden of Disease Study', *Lancet*, pp. 224-260
- Liu AG, Ford NA, Hu FB, Zelman KM, Mozaffarian D, Kris-Etherton PM 2017, 'A Healthy Approach to Dietary Fats: Understanding The Science and Taking Action to Reduce Consumer Confusion', *Nutrition Journal*, vol. 16, no. 53
- Lucey JA 2004, 'Formation, Structural Properties and Rheology of Acid-Coagulated Milk Gels in Cheese', *Chemistry, Physics and Microbiology Journal*, vol. 1, pp. 105-122
- Martin AH, Marta L. Reyes J, Laurice P 2016, 'Modulating the Aggregation Behaviour to Restore the Mechanical Response of Acid Induced Mixed Gels of Sodium Caseinate and Soy Proteins' *Food Hydrocolloids Journal*, vol. 58, pp. 215-223
- Matsuzawa NN, Takamura T, Ando H 2008, 'Increased Oxidative Stress Precedes the Onset of High-Fat Diet-Induced Insulin Resistance and Obesity', *Metabolism Journal*, vol. 57, no. 8, pp. 1071-1077
- Mattjik & Sumertajaya 2013, *Perancangan Percobaan dan Aplikasi ASA dan Minitab*, Jakarta: IPB Press
- Maturin L & Peeler JT 2001, Chapter 3: Aerobic Plate Count. In: *Bacteriological Analytical Manual*. Washington DC: US Food and Drug Administration
- Medic J, Atkinson C, Hurburgh CR 2014, 'Current Knowledge in Soybean Composition', *Journal of the American Oil Chemists' Society*, vol. 91, pp. 363-384
- Messina M, Chisato N, Anna HW 2016, 'Estimated Asian Adult Soy Protein and Isoflavone Intakes', *Nutrition and Cancer*, vol. 55, no. 1, pp. 1-12
- Miller PE, Van EM, Alexander DD 2014, 'Long-Chain Omega-3 Fatty Acids Eicosapentaenoic Acid and Docosahexaenoic Acid and Blood Pressure: A Meta-Analysis of Randomized Controlled Trials', *American Journal of Hypertension*, vol. 27, pp. 885-896
- Misrianti B 2013, Pengaruh Penambahan Sukrosa pada Pembuatan Whey Kerbau Fermentasi Terhadap Penghambatan Bakteri Patogen, Skripsi Program Sarjana Fakultas Peternakan, Universitas Hasanudin Makasar,

- Muchtadi T, Sugiono, Fitriyono A 2013, *Ilmu Pengetahuan Bahan Makanan*, Bandung: Penerbit Alfabeta
- Munu NJ, Kigozi A, Zziwa R, Kambu J, Wasswa P, Tumutegyereize 2016, 'Effect of Ambient-Soaking Time on Soybean Characteristics for Traditional Soymilk Extraction', *Journal of Advances in Food Science & Technology*, vol. 3, no. 3, pp. 119-128
- Murota K, Sumie S, Sayuri M, Toru I, Akio O, Mamoru K, Junji T 2002, 'Unique Uptake and Transport of Isoflavone Aglycones by Human Intestinal Caco-2 Cells: Comparison of Isoflavonoids and Flavonoids', *American Society for Nutritional Sciences*, pp. 1956-1961
- Naidu AS, Bidlack WR, Clemens RA 2012, 'Probiotic Spectra of Lactic Acid Bacteria (LAB)', *Critical Reviews in Food Science and Nutrition*, vol. 38, no. 1, pp. 13-126
- Neves VA, Silva SI, Silva MA 2006, 'Isolation of Globulin Protein in Vivo', *Ciência e Tecnologia de Alimentos*, vol. 26, no. 4, pp. 832-840
- Newkirk R 2010, Soybean: Feed Industry Guide 1st Edition, *Canadian International Grains Institute*
- Nissar J, Tehmeena A, Naik HR, Hussain SZ 2017, 'A Review Phytic Acid: As Antinutrient or Nutraceutical', *Journal of Pharmacognosy and Phytochemistry*, vol. 6, no. 6, pp. 1554-1560
- Nizori A, Viny S, Surhaini, Mursalin, Melisa, Titi CS, Endang W 2009, 'Pembuatan Soyghurt Sinbiotik sebagai Makanan Fungsional dengan Penambahan Kultur Campuran', *Jurnal Teknologi Industri dan Pertanian*, vol. 18, no. 1, hlm 28-33
- Nur FA 2010, Uji Kandungan Senyawa Isoflavon Kalus Kedelai (*Glycine max (L) Merr*) pada Media B5 dengan Penambahan PEG (*polyethylene glycol*) 6000, Skripsi Program Sarjana Fakultas Sains dan Teknologi, Universitas Islam Negeri Maulana Malik Ibrahim Malang
- O'Keefe S, Laurie B, Jyotsna S 2015, 'Soybean Nutrition. *SM Journal of Nutrition and Metabolism*', vol. 1, no. 1, pp. 1006
- Obadina AO, Akinola OJ, Shittu TA, Bakare HA 2013, 'Effect of Natural Fermentation on the Chemical and Nutritional Composition of Fermented Soymilk Nono', *Nigerian Food Journal*, vol. 31, no. 2, pp. 91-97
- Oteiza PI, Erlejman AG, Verstraeten SV 2005, 'Flavonoid-Membrane Interactions: A Protective Role of Flavonoids at The Membrane Surface', *Clinical & Developmental Immunology*, vol. 12, no. 1, pp. 19-25

- Pakseresht S, Mostafa MT, Seyed MAR 2017, 'Optimization of Low-Fat Set-Type Yoghurt: Effect of Altered Whey Protein to Casein Ratio, Fat Content and Microbial Transglutaminase on Rheological and Sensorial Properties', *Journal of Food Sciences Technology*, vol. 54, no. 8, pp. 2351-2360
- Park MJ & Lee SY 2015, 'Quality Characteristics of Soy Yoghurt Produced Using Proteases and Mixed Microbial Consortia', *Journal of Korean Society for Applied Biological Chemistry*, vol. 58, no. 5, pp. 761–769
- Peraturan Kepala BPOM Republik Indonesia, No.HK.00.05.5.1.4547, *Persyaratan Penggunaan Bahan Tambahan Pangan Pemanis Buatan Dalam Produk Pangan Tahun 2004*. Jakarta: Badan Pengawas Obat dan Makanan
- _____, No.HK.00.05.52.0685, *Ketentuan Pokok Pengawasan Pangan Fungsional Tahun 2005*, Jakarta: Badan Pengawas Obat dan Makanan
- _____, No.HK.00.05.52.6291, *Acuan Label Gizi Produk Pangan Tahun 2007*, Jakarta: Badan Pengawas Obat dan Makanan
- _____, *No. 21 Tahun 2016 Tentang Kategori Pangan*, Jakarta: Badan Pengawas Obat dan Makanan
- Pessayre D, Berson A, Fromenty B 2001, 'Mitochondria in Steatohepatitis', *Seminars Liver Disease*, vol 21, pp. 57-69.
- Peter A, Ifewumi A, Wasiu H 2017, 'Antioxidant and Anti-Inflammatory Medicinal Plants Have Potential Role in The Treatment of Cardiovascular Disease: A Review', *American Journal of Cardiovascular Disease*, vol. 7, no. 2, pp.19-32
- Pfarr K, Danciu C, Arlt O 2005, 'Simultaneous and Dose Dependent Melanoma Cytotoxic and Immune Stimulatory Activity of Betulin', *PLoS One 2015*, vol. 10, no. 3
- Phaniendra A, Dinesh BJ, Latha P 2015, 'Free Radicals: Properties, Sources, Targets, and Their Implication in Various Diseases', *Indian Journal Clinical Biochemistry*, pp. 11-26
- Pokorny J, Yanishlieva N, Gordon M 2001, *Antioxidant in Food*, CRC Press: Boca Raton, USA.
- Purnamasari L 2013, *Kualitas Yoghurt Set dengan Penambahan Berbagai Konsentrasi Pati Ubi Jalar (Ipomoea Batatas L) Ikat Silang*, Skripsi Program Sarjana Fakultas Peternakan. Universitas Brawijaya Malang

- Putra INK 2002, Fomulation of Skim Milk and Soymilk on Producing Soyghurt, Skripsi Program Sarjana Fakultas Teknologi Aglikultur Universitas Udayana
- Putri MR 2011, Evaluasi Mutu Soygurt yang dibuat dengan Penambahan beberapa Jenis Gula. Skripsi Program Sarjana Fakultas Pertanian, Universitas Jenderal Soedirman
- Rahmawati D & Joni K 2017, 'Penambahan Sari Buah Murbei (*Morus alba L*) dan Gelatin Terhadap Karakteristik Fisiko-Kimia Dan Mikrobiologi Yoghurt Susu Kedelai', *Jurnal Pangan dan Agroindustri*, vol.5, no.3, hlm. 83-94
- Rahmawati I 2018, 'Analisis Kandungan Zat Gizi Makro Dan Daya Cerna Pati Snack Bar Tujogung Sebagai Alternatif Makanan Selingan Penderita Diabetes Tipe 2, *Jurnal Arsip Gizi dan Pangan*, vol. 3, no.3, hlm. 13-14
- Ranjana S, Sharma N, Handa S 2016, 'Nutritional and Quality Attributes of Fortified Soy Yogurt Prepared by Using Probiotic Food Grade Lactic Acid Bacteria,' *Indian Journal of Dairy Sciences*, vol. 69, no. 4
- Rastal RA 2003, *Enhancing the Functionality of Prebiotics and Probiotics. In Functional Dairy Products*, CRC Press: England
- Reineccius G 2005, 'An Overview of Flavor Perception', *Flavor Chemistry and Technology Journal*, pp. 1-53
- Rohayati & Intan Z 2014, 'Faktor yang Berhubungan dengan Penyelenggaraan Program Makan Siang di SD Al Muslim Tambun', *Unnes Journal of Public Health*, vol. 3, no. 3, hlm 1-9
- Roos NM & Katan MB 2000, 'Effect of Probiotic Bacteria on Diarrhea, Lipid Metabolism, and Carcinogenesis: A Review', *American Journal of Clinical Nutrition*, vol. 71, pp. 405-411
- Rossi E, Raswen E, Suci L 2013, Karakteristik Soyghurt dengan Variasi Konsentrasi Sukrosa dan Inulin, *Seminar Nasional dan Rapat Tahunan Dekanat Bidang Ilmu-ilmu Pertanian BKS-PTN Wilayah Barat Universitas Riau*, hlm 545-557
- Rui X, Qiuqin Z, Jin H, Wei L, Xiaohong C, Mei J, Mingsheng D 2018, 'Does Lactic Fermentation Influence Soy Yogurt Protein Digestibility: A Comparative Study Between Soymilk and Soy Yogurt at Different pH', *College of Food Science and Technology*, pp. 765-769
- Rumiyati E & Anis N 2015, 'Biosuplemen Sinbiotik (Probiotik Dan Prebiotik) Dalam Soyghurt Sebagai Imunostimulan Dan Penurun Kadar Kolesterol', *Seminar Nasional XI Pendidikan Biologi FKIP UNS*, hlm. 27-32

- Sengupta S, Hemanta K, Shanta D, Jayati B 2019, 'Hepatoprotective Effects of Synbiotic Soy Yogurt on Mice Fed on High Cholesterol Diet', *Nutrition Journal*, no. 18, pp. 250-258
- Seo WD, Jae EK, Choi, SW, Lee KS, Lee MJ, Park KD, Lee JH 2017, 'Comparison of nutritional components (isoflavone, protein, oil, and fatty acid) and antioxidant properties at the growth stage of different parts of soybean [Glycine max (L.) Merrill]', *Food Science and Biotechnology Journal*, vol. 26, no. 2, pp-339-347
- Sikaris K 2004, 'The Clinical Biochemistry of Obesity', *Clin. Biochem. Rev.*, vol. 25, hlm. 165-181
- Somerville VS 2016, 'Effect of Flavonoids on Upper Respiratory Tract Infections and Immune Function: A Systematic Review and Meta-Analysis', *Advanced Nutrition Journal*, vol. 7, no. 3, pp. 488-497
- Statista, Inc 2018, Indonesia: How often do you eat fast food (any quick service restaurant) in any given week (on average), diakses 17 Februari 2019, <https://www.statista.com/statistics/561273/indonesia-average-fast-food-consumption-per-week/>
- Suryana IG 2013, Pengaruh Penambahan Jenis Susu Terhadap Karakteristik Yogurt Kacang Kedelai (Soygurt), Skripsi Program Sarjana Fakultas Teknologi Pertanian. Institut Pertanian Bogor
- Tambunan AR 2016, Karakteristik Probiotik Berbagai Jenis Bakteri Asam Laktat (BAL) pada Minuman Fermentasi Laktat Sari Buah Nanas, Skripsi Program Sarjana Fakultas Pertanian, Universitas Lampung
- Tamime AY & Robinson RK 2007, *Yoghurt science and technology*. 3rd ed. Abington, Cambridge, England: Woodhead Publishing Ltd
- Thrane, M, P.V. Paulsen, M.W. Orcutt, T.M et al. 2017. Soy Protein: Impacts, Production, and Applications. *Sustainable Protein Sources*
- Tullao TS 2002, The Impact of Economic Globalization on Noncommunicable Diseases: Opportunities and Threats, *WHO Library Cataloguing-in-Publication Data*, pp. 1-25
- United States Departement of Agriculture 2018, *National Nutrient Database for Standard Reference*, Washington: United States Departement of Agriculture
- Wang Q, Wang H, Xie M 2010, 'Antibacterial Mechanism of Soybean Isoflavone on *Staphylococcus Aureus*', *Archives of Microbiology*, vol. 192, no. 11

- Wang Y, Chun OK, Song WO 2013, 'Plasma and Dietary Antioxidant Status as Cardiovascular Disease Risk Factors: A Review of Human Studies', *Nutrients*, vol. 5, no. 8, pp. 2969–3004
- Werdhasari A 2014, 'Peran Antioksidan Bagi Kesehatan', *Jurnal Biotek Medisiana Indonesia*, hlm 59-68
- Widowati S & Misgiyarta. 2003, Efektifitas Bakteri Asam Laktat (BAL) dalam Pembuatan Produk Fermentasi Berbasis Protein atau Susu Nabati, Balai Penelitian Bioteknologi dan Sumberdaya Genetika Pertanian
- Williams EB, Hooper B, Spiro A, Stanner S 2015, 'The Contribution of Yogurt to Nutrient Intakes Across the Life Course', *Nutrition Bulletin*, vol. 40, pp. 9-32.
- Winarno 2004, *Kimia Pangan dan Gizi*. Jakarta: PT. Gramedia Pustaka Utama
- Yang HJ, Sunmin P, Valeriy P 2011, 'Fermented Soybean Products and Their Bioactive Compounds. *InTech*', pp. 21-58
- Yoon GA & Sunmin P 2014 'Antioxidant Action of Soy Isoflavones on Oxidative Stress and Antioxidant Enzyme Activities in Exercised Rats', *Nutrition Research and Practice*, pp. 618-624
- Yu YY & Kathryn LMC 2016, 'Characterization of Yogurts Made with Milk Solids Nonfat by Rheological Behavior and Nuclear Magnetic Resonance Spectroscopy', *Journal of Food and Drug Analysis*, vol. 24, no. 4, pp. 804-812
- Zartl B, Karina S, Renate L, Helmut V, Werner P, Monika M 2018, 'Fermentation of non-digestible raffinose family oligosaccharides and galactomannans by probiotics', *Journal of The Royal Society of Chemistry*
- Zarzo M & Stanton DT 2006, 'Identification of Latent Variables in A Semantic Odor Profil Database Using Principal Component Analysis', *Journal of Chemical Senses*, vol. 31, pp. 713–724
- Zhang H & Montag ED 2006, 'How Well Can People Use Different Color Attributes', *Journal of Color Research and Application*, vol. 31, pp. 445–457
- Zhang YJ 2015, 'Antioxidant Phytochemicals for the Prevention and Treatment of Chronic Diseases', *Molecules Journal*, vol. 20, no. 12, pp. 21138-21156
- Zuhdi MAM 2015, Pengaruh Intervensi Tahu Kedelai Hitam Terhadap Kontrol Glikemik Penderita Diabetes Melitus. Skripsi Program Sarjana Fakultas Teknologi Pertanian. Insitut Pertanian Bogor.