

BAB V

KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Perbedaan konsentrasi *puree strawberry yogurt* berpengaruh nyata terhadap total bakteri asam laktat, pH, dan total asam laktat *yogurt* angkak biji durian.
2. Total bakteri asam laktat akan semakin meningkat pada penambahan *puree strawberry* 5%-10% (9,5167-10,1878 log cfu/mL) dan mengalami penurunan pada konsentrasi 15-20% (9,8548-9,4346 log cfu/mL).
3. Semakin tinggi konsentrasi *puree strawberry* (5%-20%) pada *yogurt* angkak biji durian, nilai pH akan semakin menurun (4,462 - 4,287) dan total asam laktat akan semakin meningkat (0,74%-1,17%).

5.2. Saran

1. Perlu dilakukannya pengujian secara *in vivo* pada total fenol dan juga senyawa bioaktif dalam *yogurt* angkak biji durian *strawberry*, untuk mengetahui pengaruh senyawa tersebut terhadap aktivitas bakteri asam laktat.
2. Perlu dilakukannya pengujian viabilitas BAL selama penyimpanan *yogurt* angkak biji durian *strawberry*, terutama pada perlakuan konsentrasi *puree strawberry* 10% yang memiliki total BAL yang paling tinggi.

DAFTAR PUSTAKA

- Abdurahman, O.A. 2004. *Milk and Meat from the Camel: Handbook on Products and Processing*. Zurich: Vdf Hochschulverlag AG.
- Ameen, A.M and G. Caruso. 2017. *Lactic Acid in the Food Industry*. Switzerland: Springer.
- Arunachalam, C, and D. Narmadhapriya. 2011. *Monascus Fermented Rice and it's Beneficial Aspects: a New Review, Asian Journal of Pharmaceutical and Clinical Research*. 4(1): 29-31.
- Atul, S. 2010. *The Pearson Guide to Objective Chemistry for the AIEEE*. India: Pearson Education India.
- Badan Standarisasi Nasional. *SNI 2981:2009: Yogurt*. <https://docplayer.info/65211183Yogurt-sni-2981-2009-standar-nasional-indonesia-badan-standardisasi-nasional.html> (24 mei 2020).
- Badan Standarisasi Nasional. *SNI 3140:2010: Gula kristal-Bagian 3: Putih*. <http://staffnew.uny.ac.id/upload/132300107/pendidikan/sni-31403-2010-gula-pasir.pdf> (6 Juni 2020).
- Balai penelitian tanaman jeruk dan buah subtropika. 2015. *Budidaya Stroberi (Fragia xananassa)*. <http://balitjestro.litbang.pertanian.go.id/budidaya-stroberi-fragaria-x-ananassa> (31 maret 2020).
- Barat, A, and T. Ozcan. 2017. Growth of Probiotic Bacteria and Characteristics of Fermented Milk Containing Fruit Matrices, *International Journal of Dairy Technology*. 70: 1-10.
- Beal, C, and S. Helinck. 2015. Yogurt and Other Fermented Milk, (Dalam *Microorganism and Fermentation of Traditional Foods*, Ray, R.C and M. Didier, Eds.), New York: CRC Press, 142-143, 148.
- Caballero, B., P. Finglas, and F. Toldra. 2015. *Encyclopedia of Food and Health*. Oxford: Academic Press, 192.

- Calinoiu, L.V., G. Precup, and D.C. Vodnar. 2016. A Review: The Probiotic Bacteria Viability under Different Conditions, *Bulletin UASVM Food Science and Technology*. 73(2): 55-60.
- Chandan, R.C. 2006. Milk Composition, Physical and Processing Characteristics (Dalam *Manufacturing Yogurt and Fermented Milks*, Chandan, R.C., C.H. White, A. Kilara, Y.H. Hui. Eds). Oxford: Blacwell Publishing.
- Chandan, R.C. And K. R. O'Rell. 2006. Principles of Yogurt Processing (Dalam *Manufacturing Yogurt and Fermented Milks*, Chandan, R.C., C.H. White, A. Kilara, Y.H. Hui. Eds). Oxford: Blacwell Publishing.
- Chandan, R.C. and K.R. Nauth. 2016. Yogurt (Dalam *Handbook of Animal Based Fermented Food and Beverage Technology*, Hui, Y.H. and O. Evranuz. Ed). Boca Raton: CRC Press.
- Chandan, R.C., A. Gandhi, and N.P. Shah. 2017. *Yogurt in Health and Disease Prevention*. United Kingdom: Elsevier. 6-7.
- Chandan. R.C. 2017. An Overview of Yogurt Production and Composition, (Dalam *Yogurt in Health and Disease Prevention*, Shah, N.P, Ed.). United States of America: Academic Press, 32.
- Chavan, R.S., A. Kumar., R. Sehrawat, and T. Nalawade. 2017. Dairy Engineering: Milk Processing and Milk Products, (Dalam *Dairy Engineering: Advanced Technologies and Their Applications*, Meghwal. M., M.R. Goyal, and R.S. Chavan, Eds). New York: CRC Press, 92.
- Chen, S., Bin LV., X. Du, and F.Chen. 2012. Pigment from red fermented rice as coloring agent for stirred skimmed milk yogurts, *International Journal of Dairy Technology*. 65(2): 287-292.
- Chlebana, R.A., 2017. *The Advanced Art of Baking and Pastry*. United States of America: John Wiley and Sons, 89.

- Clark, S., M. Michael, and K. A. Schmidt. 2019. Rheological Properties of Yogurt: Effects of Ingredients, Processing, and Handling (Dalam *Rheology of Semisolid Foods*, Joyner, H.S. Ed.). New York: Springer, 212.
- Da silva, F.L., M.T. Escribano-Bailon, J.J. Perez Alonzo, J.C. Rivas Gonzalo, and C. Santos-Buelga. 2007. Anthocyanin pigments in strawberry, *LWT-Food Science and Technology*. 40(2): 374-382.
- Damin, W.R., E. Minowa, and M.R. Alcântara. 2007. Effect of Cold Storage on Culture Viability and Some Rheological Properties of Fermented Milk Prepared With Yogurt and Probiotic Bacteria, *Journal of Texture Studies*. 39: 40-55.
- Daragh, H., R.P. Ross, E. Arendt, and C. Stanton. 2017. Microbiology of Yogurt and Bio-Yogurt Containing Probiotics and Prebiotics (Dalam *Yogurt in Health and Disease Prevention*, Shah, N.P, Ed). United States of America: Academic Press
- Deeth, H.C, and M.J. Lewis. 2017. *High-Temperature Processing of Milk and Milk Products*. United Kingdom: John Wiley & Sons, 65-66.
- Dhineskumar, V, and D. Ramasamy. 2016. Studies on Development of Yoghurt Flavored With Beetroot Juice (*Beta vulgaris L.*). *International Journal of Advanced Research in Biological Sciences*. 3(20): 108-117.
- Endress, H.U., F. Mattes, and K. Norz. 2006. Pectin (Dalam *Handbook of Food Science, Technology, and Engineering, Volume 3*, Hui, Y.H. Ed). New York: CRC Press.
- Erkmen, O, and T.F. Bozoglu. 2016. *Food Microbiology Principles Into Practice*. United Kingdom: Wiley, 265.
- Fitratullah, A.M.N., F. Maruddin., F.N. Yuliati., K.I. Prahesti, and M. Taufik. 2019. Addition of red dragon fruit (*Hylocereus polyrhizus*) on yogurt: Effect on lactic acid content, Ph, and the inhibition of Escherichia coli growth. *Paper on The 1st International Conference of Interdisciplinary Research on Green Environmental Approach*

for Sustainable Development (ICROEST) 2019, Universitas Muhammadiyah Buton, Indonesia, 3–4 Augustus, 1-6.

- Foucaud, C., A. Francois and J. Richard. 1997. Development of a Chemically Defined Medium for the Growth of *Leuconostoc mesenteroides*, *Applied and Environmental Microbiology*, 63: 301-304.
- Frietas, A.C., D. Rodrigues., S. Sousa., A.M. Gomes and M.M. Pitando. 2014. Food as Vehicles of Probiotics (Dalam *Probiotic Bacteria Fundamentals, Therapy, and Technological Aspects*, Sousa e Silva, J.P and A.C. Frietas, Eds). Boca Raton: Pan Stanford Publishing, 107.
- Gawai, K.M., S.P. Mudgal, and J.B. Prajapati. 2017. Stabilizers, Colorants, and Exopolysaccharides in Yogurt, (Dalam *Yogurt in Health and Disease Prevention*, Shah, N.P, Ed.). United States of America: Academic Press, 55.
- Giampieri, F., S. Tulipani, J.M. Alvarez-Suarez, J.L Quiles, B. Mezzetti, and M. Battino. The strawberry: Composition, nutritional quality, and impact on human health, *Nutrition*. 28: 9-19.
- Guevarra, R, and V.L. Barraquio. 2016. Viable Counts of Lactic Acid Bacteria in Philippine Commercial Yogurts, *International Journal of Dairy Science & Processing*. 2(5): 24-28.
- Gunenc, A., S. Fang, and F. Hosseinian. 2015. Raspberry and Strawberry Addition Improves Probiotic Viability in Yogurt and Posses Antioxidant Activity, *Journal of food research*. 4(4): 47-58.
- Hancock, J.F. 2020. *Strawberries, 2nd Edition*. United Kingdom: CABI.
- Hannum, S. M. 2004. Potential impact of strawberries on human health: A review of the science. *Critical reviews in food science and nutrition*, 44(1): 1-17.
- Harnett, J., G. Davey., A. Patrick., C. Caddick, and L. Pearce. 2011. *Streptococcus thermophilus* (Dalam *Encyclopedia of Dairy*

- Sciences*, Fuquay, J.W., P.F. Fox and P.L.H. McSweeney, Eds). United States of America: Academic Press, 143-144.
- Hartel, R.W., J.H. von Elbe and R. Hofberger. 2017. *Confectionery Science and Technology*. Gewerbestrasse: Springer, 350.
- Hayek, S.A. And S.A. Ibrahim. 2013. Current Limitations and Challenges with Lactic Acid Bacteria: A Review, *Food and Nutrition Sciences*. 4: 73-87.
- Huppertz, T and A.L. Kelly. 2009. Properties and Constituents of Cow Milk (dalam *Milk Processing and Quality Management*, Tamime, A.Y. Ed). Singapore: Wiley Blackwell.
- Hutkins, R. 2019. *Microbiology and Technology of Fermented Foods Second Edition*. United Kingdom: John Wiley & Sons, 93, 95, 148, 149.
- Hutkins, R.W. and N.L. Nannen. 1993. pH Homeostasis in Lactic Acid Bacteria, *Journal of Dairy Science*. 76: 2354-2365.
- Jain, A., J. Agarwal, and V. Venkatesh. 2018. *Microbiology Practical Manual, 1st Edition-E-Book*. New Delhi: Elsevier, 12-13.
- Jeantet, R., T. Croguennec, P. Schuck, and G. Brule. 2016. *Handbook of Food Science and Technology 3: Food Biochemistry and Technology*. New York: John Wiley & Sons, 348.
- Jeong, C.H., H. Ryu, T. Zhang, C.H. Lee, H. G. Seo, and S.G. Han. 2018. Green tea powder supplementation enhances fermentation and antioxidant activity of set-type yogurt, *Food Science and Biotechnology*. 27(5):1419-1427.
- Kamber, U, and S. Harmankaya. 2019. The Effect of Fruits to The Characteristic of Fruit Yogurt, *Pakistan Journal of Agricultural Sciences*. 56(2): 495-502.
- Kammerer, D.R. 2015. Anthocyanins, (Dalam *Handbook on Natural Pigments in Food and Beverages Industrial Applications for Improving Food Color*, Carle, R and Schweiggert, R.M, Eds.).

- Kumar, B.V, S.V.Vijayendra, O.V. Reddy. 2015. Trends in dairy and non-dairy probiotic products – A Review, *Journal Food Science and Technology*. 52: 6112-24.
- Lee, B.H. 2014. *Fundamentals of Food Biotechnology*. United Kingdom: Wiley Blackwell.
- Lee, C., C. Lee, J. Hwang, Y. Lee, and J. Wang. 2013. Monascus-fermented red mold rice exhibits cytotoxic effect and induces apoptosis on human breast cancer cells, *Applied Microbiology, and Biotechnology*. 97: 1269-1278.
- Letort, C. And V. Juillard. 2001. Development of a Minimal Chemically Defined Medium for the Exponential Growth of *Streptococcus thermophilus*, *Journal of Applied Microbiology*. 91 (6) :1023-1029.
- Lin, H. 2014. Cellular Respiration and Fermentation (Dalam *Campbell Biology 10th editon*, Reece, J.B., L.A. Urry, M. L. Chain, S. A. Wasserman, P.V. Minorsky, R.B. Jackson, And N. A. Campbell, Eds). United States of America: Pearson.
- Malik, A., Z. Erginkaya.,S. Ahmad and H. Erten. 2014. *Food Processing: Strategies for Quality Assessment*. New York: Springer, 366.
- Marette, A., E. Picard-Deland, and M.A.Fernandez. 2017. *Yogurt Roles in Nutrition and Impact on Health*. United States of America: CRC Press, xxi – xxii.
- Mariana, E, and Y. Usman. 2019. Effect of pollard supplementation on probiotic (*Lactobacillus acidophilus*) growth and acidification rate, *IOP Conference Series: Earth and Environmental Science, Volume 387, The 8th International Seminar on Tropical Animal Production*, Yogyakarta. 23–25 September 2019.
- Nugerahani, I., A.M. Sutedja, I. Srianta, R.M. Widharna, and Y. Marsono. 2017. *In Vivo* Evaluation of *Monascus*-Fermented Durian Seed for Antidiabetic and Antihypercholesterol Agent, *Food Research*. 1(3): 83-88.

- O'Rell, K, and R.C. Chandan. 2013. Yogurt: Fruit Preparations and Flavoring Material (Dalam *Manufacturing Yogurt and Fermented Milks*, Chandan, R.C., and A. Kilara, Eds.). United Kingdom: John Wiley & Sons, 195, 224, 234.
- Oitanto, A., I. Nugerahani dan N. Kusumawati. 2013. Pembuatan Yoghurt Murbei Hitam (*Morus Nigra L.*): Proporsi Sari Buah Dan Susu Sapi Terhadap Komponen Bioaktif Dan Viabilitas Bakteri Asam Laktat Selama Penyimpanan, *Jurnal Teknologi Pangan dan Gizi*. 12(2): 87-94.
- Ozcan T, O.Kurtuldu, B.Delikanli. 2013. The development of cereal based dairy products using β -glucan, *Journal Agricultural Faculty of Uludag University*. 27: 87-96.
- Özer, B and H.V.Kirmaci. 2009. Quality Attributes of Yogurt and Functional Dairy Products (Dalam *Development and Manufacture of Yogurt and Others Functional Dairy Products*, Yildiz. F, Ed). United States of America: CRC Press, 241.
- Özer, B. 2009. Strategies for yogurt Manufacturing (Dalam *Development and Manufacture of Yogurt and Others Functional Dairy Products*, Yildiz. F, Ed). United States of America: CRC Press.
- Palma, J.M., F.J. Corpas., L. Freschi, and V. Valpuesta. 2019. *Fruit Ripening: From Present Knowledge to Future Development*. Switzerland: Frontiers Media SA, 84.
- Park, Y.W., G.F.W. Haenlien, and W.L. Wendorff. 2017. *Handbook of Milk of Non-Bovine Mammals*. New York: Wiley Blackwell.
- Patel, H, and S. Patel. 2015. *Technical Report: Understanding the Role of Dairy Proteins in Ingredient and Product Performance*. [https://www.thinkusadairy.org/Documents/Custom%20Site/C6 News%20and%20Events/IFT/DMICMAIM5063_Dairy_Protein_report_r6.pdf](https://www.thinkusadairy.org/Documents/Custom%20Site/C6%20News%20and%20Events/IFT/DMICMAIM5063_Dairy_Protein_report_r6.pdf) (16 Juli 2020).
- Pattanagul, P., Pinthong, R., Phianmongkhol, A., and Tharatha, S. 2008. Mevinolin, citrinin, and pigments of adlay angkak fermented by

- Monascus sp*, *International Journal of Food Microbiology*. 126: 20-23.
- Pattanagul, P., R. Pinthong, A. Phianmongkhol, N. Leksawasdi. 2007. Review of Angkak Production (*Monascus purpureus*), *Chiang Mai Journal Science*. 34 (3): 319-328.
- Peat, J., B. Barton, E. Elliott. 2008. *Statistics Workbook for Evidence based Health Care*. Singapore: Wiley-Blackwell.
- Pillet, J, and K.M. Folta. 2015. Pigment In Strawberry, (Dalam *Pigments in Fruits and Vegetables: Genomics and Dietetics*, Chen, C, Ed.). New York: Springer, 205.
- Pimentel, T.C., A.E.C. Antunes., P.B. Zacarchenco., M.A.S. Cortez., C.S.B. Bogsan., M.N. Oliviera., E.A. Esmerino., M.C. Silva and A.G. Cruz. 2017. Brazilian Yogurt-Like Products (Dalam *Yogurt in Health and Disease Prevention*, Shah, N.P, Ed.) United States of America: Academic Press, 337-342.
- Poltronieri, P., 2017. *Microbiology in Dairy Processing: Challenges and Opportunities*. United Kingdom: John Willey & Sons, 280.
- Poolman, B. 2002. Transporters and their roles in LAB cell physiology, *antonie van leeuwenhoek journal of microbiology*. 82: 147-164.
- Puspitadewi, S.R.D., I. Srianta dan N. Kusumawati. 2016. Pola Produksi Pigmen *Monascus* Oleh *Monascus Sp*. Kjr 2 Pada Media Biji Durian Varietas Petruk Melalui Fermentasi Padat, *Jurnal Teknologi Pangan dan Gizi*. 15(1): 36-42.
- Rajasekaran, A., and Kalaivani, M. 2011. Hypolipidemic and antioxidant activity of aqueous extract of *Monascus purpureus* fermented Indian rice in high cholesterol diet fed rats. *Turkish Journal of Medical Sciences*. 41(1): 25-32.

- Romulo, A., Suliantari, and N.S. Palupi. 2017. Application of Angkak (Red Yeast Rice) Extracts as Natural Red Colorant in Making of Low Fat Fruity Probiotic Yoghurt, *EC Nutrition*. 7(5): 203-209.
- Saccaro, D.M., A. Tamime., A.L.O. Pilleggi, and M. Oliviera. 2009. The Viability of Three Probiotic Organisms Grown With Yoghurt Starter Cultures During Storage For 21 Days At 4°C, *International Journal of Dairy Technology*. 62(3): 397-404.
- Sarkar, S., 2019. Potentiality of Probiotic Fruit Yoghurt as a Functional Food - A Review, *Journal of Nutrition and Food Sciences*. 2(1): 1-10.
- Science Photo Library. 2020a. *Lactobacillus acidophilus*, SEM. <https://www.sciencephoto.com/media/873997/view/lactobacillus-acidophilus-sem> (15 Juli 2020).
- Science Photo Library. 2020b. *Lactobacillus Bacteria*, SEM. <https://www.sciencephoto.com/media/589999/view> (15 Juli 2020).
- Science Photo Library. 2020c. *Streptococcus thermophilus in yogurt*. <https://www.sciencephoto.com/media/13030/view> (15 Juli 2020).
- Sfakianakis, P, and C. Tzia. 2014. Conventional and Innovative Processing of Milk for Yogurt Manufacture; Development of Texture and Flavor: A review, *Foods*. 3(1): 176-179.
- Shah.N.P. 2000. Probiotic bacteria: Selective enumeration and survival in dairy foods, *Journal Dairy Science*. 83:894–907.
- Schillinger, U and W.H. Holzapfel. 2011. Culture Media for Lactic Acid Bacteria (dalam *Handbook of Culture Media for Food and Water Microbiology*, Corry, J.E.L., G.D.W. Curtis and R.M. Baird. Eds). Cambrigde: RSC Publishing.
- Siewewerts, S., F.A.M. de Bok, and J. Hugenholtz. 2008. Unraveling Microbial Interactions in Food Fermentations: from Classical to Genomics Approaches, *Applied and Environmental Microbiology*. 74(16): 4997-5007.

- Srianta, I., B. Hendrawan, N. Kusumawati and P.J. Blanc. 2012. Study on Durian Seed as a New Substrate for Angkak Production, *International Food Research Journal*. 19(3): 941-945.
- Susanto, Y., I. Nugerahani dan N. Kusumawati. 2014. Pengaruh Variasi Proporsi Sari Bit Merah dan Susu UHT terhadap Sifat Fisikokimia, Mikrobiologis, dan Sensoris Yoghurt. *J. Teknologi Pangan dan Gizi*. 13(1):29-34.
- Tamime, A. Y. Dan R. K. Robinson. 2007. *Tamime and Robinson's Yogurt Science and Technology (third edition)*. Cambridge England : Woodhead Publishing Limited.
- Tamine, A.Y., M. Saarela, M. Wszolek, H. Ghoddousi, D.M. Linares, and N.P. Shah. 2018. Production and Maintaining Viability of Probiotic Micro-organism in Dairy Product (Dalam *Probiotic Dairy Products*, Tamime, A. Y and L.V. Thomas. Ed). United Kingdom: Wiley Blackwell.
- Tan, J. 2019. Structuring Semisolid Foods (Dalam *Rheology of Semisolid Foods*, Joyner, H.S. Ed). United States of America: Springer.
- Tarté, R., 2009. *Ingredients in Meat Products: Properties, Functionality, and Application*. New York: Springer, 153.
- Tyl, C and G.D. Sadler. 2017. Ph and Titrable Acidity (Dalam *Food Analysis fifth edition*, Nielsen, S.S. Ed). United States of America: Springer.
- US Department of Agriculture, Agriculture Research Service. 2010. USDA national nutrient for standard references, release 23. Fruits and fruit juices; <http://www.ars.usda.gov/Services/docs.htm?docid=8964> (24 Desember 2020).
- Varzakas, T, and C. Tzia. 2015. *Handbook of Food Processing, Two Volume Set*. Boca Raton: CRC Press, 192.
- Vasiljevic, T, and N.P. Shah. 2017. Cultured Milk and Yogurt (Dalam *Dairy Processing & Quality Assurance*, Chandan, R.C., A. Kilara, and N.P. Shah, Eds). United States of America: Wiley Blackwell, 226, 227, 236, 237.

- Vedamuthu, E.R. 2006. Starter Cultures for Yogurt and Fermented Milks (Dalam *Manufacturing Yogurt and Fermented Milks*, Chandan, R.C., C.H. White, A. Kilara and Y.H. Hui, Eds). Oxford: Blackwell Publishing. 102.
- Venkateswaran, V., and Vijayalakshmi, G. 2010. Finger millet (*Eleusine coracana*) – an economically viable source for antihypercholesterolemic metabolites production by *Monascus purpureus*. *Journal of Food Science and Technology*. 47(4): 426-431.
- Vinderola, G., A. Ouwehand., S. Salminen and A.V. Wright. 2019. *Lactic Acid Bacteria: Microbiological and Functional Aspects*. United States of America: CRC Press, 177.
- Wegkamp, A., B. Teusink, W.M. De Vos, And E.J. Smid. 2009. Development Of A Minimal Growth Medium For *Lactobacillus Plantarum*. 50 (1): 57-64.
- Wen Sun, D. 2016. *Handbook of Frozen Food Processing and Packaging*. Boca Raton: CRC Press, 462.
- Widagdha, S. Dan F.C.Nisa. 2015. Pengaruh Penambahan Sari Anggur (*Vitis vinifera L.*) dan Lama Fermentasi terhadap Karakteristik Fisiko Kimia Yoghurt, *J.Pangan dan Agroindustri*. 3(1): 248-258.
- Wijaya, C., N.Kusumawati dan I. Nugerahani. 2012. Pengaruh Jenis Gula dan Penambahan Sari Nanas-Wortel terhadap Sifat Fisikokimia, Viabilitas Bakteri Yogurt, serta Organoleptik Yogurt Non-Fat, *J.Teknologi Pangan dan Gizi*. 11(2): 18-26.
- Wu, W and B. Zhang. 2019. Lactic Acid Bacteria and B Vitamins (Dalam *Lactic Acid Bacteria*, Chen, W., Ed). China: Springer.
- Yahia, E.M, and A.C. Lopez. 2018. *Postharvest Physiology and Biochemistry of Fruits and Vegetables*.Duxford: Woodhead Publishing, 190.

- Yildiz, F. 2016. *Development and Manufacture of Yogurt and Others Functional Dairy Products*. United States of America: CRC Press, 3, 18, 68, 78.
- Yuon li, K. 2006. Fermentation: Principles and Microorganism. (dalam *Handbook of Food Science, Technology, and Engineering, Volume 4*. Hui, Y.H. Ed). Boca Raton: CRC press
- Zhang, Z., Z. Ali., S.I. Khan., I.A. Khan. 2016. Cytotoxic monacolins from red yeast rice, a Chinese medicine, and food, *Food Chemistry*. 202: 262-268.