

## **BAB IV**

### **KESIMPULAN**

Penambahan inulin pada *yogurt* memberi dampak positif. Bakteri asam laktat lebih banyak nutrisi, sehingga dapat lebih lama bertahan hidup hingga di dalam lambung dan usus manusia.

## DAFTAR PUSTAKA

- Adams, M. R. And M.O. Moss. 2008. *Food Microbiology Third Edition*. UK: The Royal Society of Chemistry. 325-348
- Aryana K. J., Plauche S., Rao R. M., McGrew P., Shah P. H. 2007. *Journal of Food Science*, 72, 79-84
- BadanStandarisasiNasional.SNI2981:2009:Yogurt.  
[http://sisni.bsn.go.id/index.php?/sni\\_main/sni/detail\\_sni/10235](http://sisni.bsn.go.id/index.php?/sni_main/sni/detail_sni/10235).
- Bozanic, R. Dan Trantik, L. 2001. *Quality of Cow's and Goat's Fermented Bifido Milk During Storage*. Food Techno Biotechnol. 39 (2): 109-114
- Buckle, K.A., R. A. Edwards., G. H. Fleetdan M. Wootton. 2009. *Ilmu Pangan*. Penerjemah: Hari Purnomo dan Adiono. Jakarta: UI Press.
- Chandan, R. C., (Ed). 2006. *Manufacturing Yogurt and Fermented Milks*. Iowa: Balckwell Publishing.
- De Leenheer, 1996. *Production and Use of Inulin: industrial reality with a promising future; in Carbohydrates as organic raw materials*, New York: VCH. 3: 67-92.
- Douglas, L. 2005. *Prebiotics overview. GTC nutrition handout*.
- El-Nagar, G., G. Glowes., C.M, Tudorică., V, Kuri. dan C.S,Brennan. 2002. *Rheological Quality and Stability of Yog-Ice Cream with Added Inulin*. *Int. J. Dairy Technol.* 55:89-93.
- FAO/WHO. 1977. *Report Joint FAO/WHO Expert Committee on The Code of Principles Concerning Milk And Milk Products*. Roma: FAO/WHO

- Farnworth, E. R. 2001. Probiotics and Prebiotics, (dalam *Handbook of Nutraceutical and Functional Foods*, Robert E. C. W.). Florida: CRC Press LLC. 25.
- Fellows P. 1990. *Food Processing Technology Principles and Practice*. New York : Ellis Hawood.
- Franck, A. 2002. Technological Functionality of Inulin and Oligofructose, *British journal of Nutrition*.87(2): S287-S291.
- Fuller, R. 1989. Probiotics in Man and Animals. *Journal of Applied Bacteriology*. 66: 365-378
- Helferich, W. dan D. Westhoff. 1980. *All About Yogurt*. Practice Hall Inc., New Jersey.
- Hui, Y. H., (Ed.) 1991. *Encyclopedia of Food Science and Technology Vol. 4*. USA: A Wiley-Interscience Publications.
- Jay, J.M., J.M.J. Martin dan D.A. Golden. 2005. *Modern Food Microbiology*. Springer. New York.
- Kaur, N. and Gupta, A.K. 2002. *Applications of Inulin and Oligofructose in Health and Nutrition*, J.Biosci.
- Kroger, M. 1975. Quality of Yogurt, *Journal of Dairy Science*. 4868.
- Lewis, M. J. 1996. *Physical properties of food and food processing systems*. Cambridge: Woodhead Publishing Limited.
- Maryana, Dwi. 2014. Pengaruh Penambahan Sukrosa Terhadap Jumlah Bakteri dan Keasaman Whey Fermentasi dengan Menggunakan Kombinasi *Lactobacillus plantarum* dan *Lactobacillus acidophilus*. Makassar: Universitas Hasanuddin.
- Milka Stijepić, Jovana.G., and Dragica D. 2013. Physicochemical Characteristics of Soy Probiotic Yoghurt with Inulin Additon During the Refrigerated Storage; Vol. 18 No.2; Romania
- Musatto, S.I. dan I.M. Mancilha. 2007. Non-digestible oligosaccharide: a review. *Journal Carbohydrate Polymer*, volume 68: 587-597.

- Nastaj M., Gustaw W. 2008. *Zywnosc Nauka Technologia Jakosc*,15(5) p. 217-225.
- Niness, K.R. 1999. Inulin and Oligofructose: what are they. *J.Nutr.* 129:1402–6.
- Olson, D. W. 2008. An excessively high *Lactobacillus acidophilus* inoculation level in yogurt lowers product quality during storage. *LWT Food Sci Tecno*l 41: 911–8.
- Parekh, T.S dan R. Subhash. 2008. Molecular and Bacteriological Examination of Milk from Different Milch Animals With Special Reference to Coliform *Curr. Res. Bacteriol.*, 1 (2): 56-63.
- Roberfroйд, M.B., Van Loo J.A.E. and Gibson G.R. 1998. The Bifidogenic Nature of Chicory Inulin and It's Hydrolysis Products, *J. Nutr* 128:11-9.
- Rycroft, C.E., M.R. Jones, G.R. Gibson, dan R.A. Rastall .2001. A comparative in vitro evaluation of the fermentation properties of prebiotic oligosaccharides. *Journal Applied Microbiology*, volume 91:878-887.
- Sarkar, S. 2008. Effect of Probiotics on Biotechnological Characteristic of Yogurt. *British Food Journal*. 10 (7): 717-740.
- Sumardjo, D. 2006. *Pengantar Kimia Buku Panduan Kuliah Mahasiswa Kedokteran*. Jakarta : EGC. Food Science Network. 2013. Fat Subtitutes. <https://www.uoguelph.ca/foodsafetynetwork/fat-substitutes>. (8 September 2014).
- Susilorini, T. E. dan M. E. Sawitri. 2006. *Produk Olahan Susu*. Jakarta: Penebar Swadaya.
- Tamime, A. Y. 2006. *Fermented Milks*. England: Blackwell Science LTD.
- Tamime, A. Y. dan R. K. Robinson. 1999. *Yogurt Science and Technology second edition*. England: Woodhead Publishing Limited.
- Winarno, F. G. dan Fernandez, I. E. 2007. *Susu dan Produk Fermentasinya*. Bogor: M-Brio Press

Winarno, F.G., Ahnan, W.W dan Widjajanto, W. 2003. Flora Usus dan Yogurt. Bogor: M-Brio Press.

Yildiz, F. 2010. *Development and Manufacture of Yogurt and Other Functional Dairy Product*. New York: CRC Press.

Yoguchi, H., T.Goto dan S. Okonagi. 1992. Fermented Milks, Lactic Drinks and Intestinal Microflora. (dalam Nakazawa, Y. dan Hosono, A. (eds). *Function of Fermented Milk, Chalange for The Health Science*, hlm 247). Elsevier Applied Science, New York.