

6. DAFTAR PUSTAKA

- Ahmad, N. (2008). Improvements in the Flavour of Soy Cheese. *Food Technol. Biotechnol.* 46 (3) 252–261
- AOAC. (1995). *Official Method of Analysis of AOAC International*. 16th edition, Vol II. Published by AOAC International. Arlington Virginia, USA.
- Apriyantono, A., Fardiaz, D., Puspitasari, N.L., Sedarnawati dan Budiyanto, S. (1989). *Analisa Pangan*. IPB Press. Bogor.
- Bourne, M.C. (2002). *Food Texture and Viscosity Concept and Measurement*. 2nd Edition. Academic Press. New York.
- Fardiaz, S. (1992). *Mikrobiologi Pangan 1*. PT. Gramedia Pustaka Utama. Jakarta.
- Fennema, O.R. (4th Eds.) (1985). *Food Chemistry*. Marcell Dekker. New York
- Friedman, M. and Brandon, D.L. (2001). Nutritional and Health Benefit of Soy Proteins. *Journal of Agricultural and Food Chemistry*.
- Gaudy, A.F. and Gaudy, E.T. (1981). *Microbiology for Environmental Scientist and Engineers*. Mc Graw Hill International Book Company. London.
- Gomes, A.M.P., Malcata, F X.(1998). Development of Probiotic Cheese Manufactured from Goat Milk: Response Surface Analysis via Technological Manipulation. *Journal of Dairy Science* Vol. 81, No. 6, 1998
- Gunasekaran, S. and Ak, M.M (2003). *Cheese Rheology and Texture*. CRC Press. New York.
- Hendrasty, H.K. (2002). Intoleran Laktosa Cocok dengan Susu Kedelai. www.suaramerdeka.com/harian/0206/29/ragam1.htm&w=susu+kedelai&d=GgfKRcbfMSto&icp=1&.intl=us
- Hugenholz, J. (1993). Citrate Metabolism in Lactic Acid Bacteria. *FEMS Microbiology Review*. 12, 165-168.
- Irvine, D.M. and Hill, A.R.,(1985). *Cheese Technology*. Pergamon. Oxford.
- Irvine, D.M., (1982). *Cheddar Cheese*. Departement Agriculture & Food. Toronto.

- Koswara, S.(2006). Susu Kedelai Tak Kalah Dengan Susu Sapi.*ebookpangan.com*
- Linder, M.C., (1992). *Nutritional Biochemistry and Metabolism*.UI Press.Jakarta
- Pelczar, M.J. and Reid, R.D. (1958).*Microbiology*. Mc Graw-Hill Book Company,Inc. Kogakusha Company.Ltd Tokyo
- Potter, N.N. (1995). *Food Science*. CBS Publishers & Distributors. Itacha. NewYork
- Rahman, A. (1992). *Teknologi Fermentasi Industri II*.Arcan.Jakarta.
- Resurreccion, A.V.A. (1998). *Consumer Sensory Testing For Product Development*. Aspen Publishers. Gaithersburg, Maryland.
- Rukmana, Rahmat dan Yuniarsih. (2001). *Keju Kedelai dan Karamel Susu*. Kanisius. Yogyakarta.
- Santoso, H.B. (2003). *Susu dan Yoghurt Kedelai*.Kanisius. Yogyakarta.
- Santoso, S. (2006). *Seri Solusi Bisnis Berbasis TI Menggunakan SPSS untuk Statistik Non Parametrik*. PT. Elex Media Komputindo. Jakarta.
- SII.(1990).Keju Cedar Olahan. 0715-90
- Singh, T.K., Drake, M., Cadwallader (2003). Flavor of Cheddar Cheese, Chemical and Sensory Perspective. *Comprehensive reviews in Food Science and Food Safety*. 2, 139-162.
- Sudarmadji, S., Haryono, B. dan Sukardi. (1997). *Prosedur Analisa Bahan Makanan dan Pertanian*. Liberty Bekerja Sama Dengan PAU Pangan dan Gizi UGM. Yogyakarta.
- Tamime, A.Y. and Deeth, H.C. (1980) Yoghurt: Technology and Biochemistry. *Journal Food Protection*.
- Taub, T.A. and Singh, R.P. (1998). *Food Storage Stability*. CRC Press.USA.
- Vedamutha, E.K. and Waseham, C dalam Rehm, H.J. and Reed, G (Eds.) (1995) *Biotechnology Enzyme, Biomass, Food and Feed*. Weinheim. New York.

Widodo. (2003). *Biotehnologi Industri Susu*. Lacticia Press. Yogyakarta

Yvon, M, Thirouin, S., Rijnen, Dider, L., Fomentier, R., Gripon, J.C. (1997). An Aminotransferase from *Lactococcus lactis* Initiates Conversion of Amino Acids to Cheese Flavor Compounds. *Applied and Environmental Microbiology*. 63, 414-419.

Zayas, J.F., (1997). *Functionality of Protein in Food*. Springer Verlag Berlin Heidelberg. New York.

