

DAFTAR PUSTAKA

- Ali, M. Y., A. A. I. Sina, S. S. Khandker, L. Neesa, E. M. Tanvir, A. Kabir, M. I. Khalil, and S. H. Gan. 2020. *Nutritional composition and bioactive compounds in tomatoes and their impact on human health and disease: A review*. Foods. 10(1). <https://doi.org/10.3390/foods10010045>
- Anggraeni, D., Kusnandar, F., & Setiawan, B. 2022. *Pemanfaatan Starter Fermentasi Sayur dan Buah terhadap Kandungan Mineral Roti*. Jurnal Gizi dan Pangan, 17(1), 22–31.
- Anshory, J., Julianti, E.D., Khuzaimah, U., Wirawanti, I.W., Siddiq, M.N.A.A., Irawan, I.R. 2023. *Ilmu Bahan Makanan. Global Eksekutif Teknologi*.
- AOAC. 2005. *Official Methods of Analysis. Assosiations of Official Chemist*. Inc. Virginia
- Ardhiyuda, J.I., Aprinica, N.P.I. 2023. *Penggunaan Fermentasi Kulit Apel Sebagai Bahan Pengganti Ragi Dalam Pembuatan Sourdough Bread*. Jurnal Ilmiah Pariwisata dan Bisnis, 2(5), pp.1285-1293. <https://doi.org/10.22334/paris.v2i5.439>
- Arora, M., Chauhan, A., & Tyagi, S. M. 2021. *Effect of sourdough fermentation on dietary fibre and nutritional quality of bakery products*. International Journal of Food Sciences and Nutrition, 72(4), 512–519.
- Azni, I.N., Prabawati, Alberta T.A., Basriman, Iman., Amelia, Julfi Restu. 2023 *Quality Characteristics Of Sourdough Bread With The Addition Of Water Yeast And Wheat-Mocaf Flours Combination*, Jurnal Teknik Pertanian Lampung (Journal Of Agricultural Engineering), 12(2), P. 350. <https://doi.org/10.23960/jtep-1.v12i2.350-362>
- Badan Standardisasi Nasional (BSN). 2015. SNI 2332.3:2015 *Cara uji mikrobiologi – Bagian 3 : Penentuan Angka Lempeng Total (ALT) pada produk perikanan*.
- Badan Standarisai Nasional. 1992. *Cara Uji Makanan dan Minuman*. SNI 01-2891-1992. Jakarta.
- Badan Standarisasi Nasional. (1995). *Standar Nasional Indonesia (SNI) 01-3840-1995 : Syarat Mutu Roti Tawar*. Dewan Standar Nasional, Jakarta: Badan Standarisasi Nasional.

- Bartkiene, E., Lele, V., Ruzauskas, M., Domig, K. J., Starkute, V., Zavistanaviciute, P., ... & Rocha, J. M. 2019. *Lactic acid bacteria isolation from spontaneous sourdough and their characterization including antimicrobial and antifungal properties evaluation*. *Microorganisms*, 8(1), 64. <https://doi.org/10.3390/microorganisms8010064>
- Cazzina, F., Del Rio, D., Pellegrini, N., & Brighenti, F. 2009. *Sourdough bread: Starch digestibility and postprandial glycemic response*. *Journal of Cereal Science*, 49(3), 419–421. <https://doi.org/10.1016/j.jcs.2009.01.003>
- Coda, R., Rizzello, C. G., Gobbetti, M. 2014. *Sourdough lactic acid bacteria: exploration of non-wheat cereal-based fermentation*. *Food Microbiology*, 37, 51–58. <https://doi.org/10.1016/j.fm.2013.05.007>
- Corsetti, A., & Settanni, L. 2007. *Lactic acid bacteria in sourdough fermentation*. *Food Research International*, 40(5), 539–558. <https://doi.org/10.1016/j.foodres.2006.11.001>
- De Angelis, M., Gallo, G., Corbo, M. R., McSweeney, P. L. H., Faccia, M., Giovine, M., & Gobbetti, M. 2019. *Microbiological and biochemical characteristics of sourdoughs and sourdough breads*. *Food Microbiology*, 28(1), 93–103. <https://doi.org/10.1016/j.fm.2010.08.010>
- De Vuyst, L., & Neysens, P. 2005. *The sourdough microflora: biodiversity and metabolic interactions*. *Trends in Food Science & Technology*, 16(1-3), 43-56. <https://doi.org/10.1016/j.tifs.2004.02.012>
- De Vuyst, L., & Van Kerrebroeck, S. 2021. *Microbial ecology and process technology of sourdough fermentation*. *Advances in Applied Microbiology*, 114, 49–85. <https://doi.org/10.1016/bs.aambs.2017.02.003>
- De Man, J. C., Rogosa, M., & Sharpe, M. E. 1960. *A medium for the cultivation of lactobacilli*. *Journal of Applied Bacteriology*, 23(1), 130–135. <https://doi.org/10.1111/j.1365-2672.1960.tb00188.x>
- Dewi Putri Rosfiana. 2024. *Analisis Kualitas Ragi Roti Sourdough pada Berbagai Jenis Tepung dengan Penambahan Ekstrak Tomat (Solanum lycopersicum)*. *Jurnal Biotek Volume 12 Nomor 2*. <https://doi.org/10.24252/jb.v12i2.34387>
- DiMuzio, D.T., 2010. *Bread Baking: An Artisan's Perspective*. New Jersey: John

- Direktorat Gizi Departemen Kesehatan RI. (1992). *Daftar komposisi bahan makanan*. Jakarta: Bhratara.
- Fadiati, A. 2021. *Daya Terima Konsumen Pada Roti Soft Roll (Studi Tentang Pengaruh Penggunaan Ragi Alami Sourdough Berbasis Umbi-Umbian)*. TEKNOBUGA J. Teknol. Busana dan Boga. 9, 61-69.
- Fessard, A., Remize, F., Chauvet, S., & Le Blay, G. 2016. *Probiotic properties and safety of Lactobacillus plantarum isolated from fermented tomato juice*. Food Microbiology, 53, 53–62. <https://doi.org/10.1016/j.fm.2015.08.004>
- Fitriana, S., Y. 2018. *Analisis Kriminologis Terhadap Produsen Makanan Yang Mengandung Bahan Berbahaya*.
- Fuzawati, F., Rohmayanti, T., and Rifki, M. 2024. *Fermentasi Natural Yeast dari Kurma, Pisang dan Delima Untuk Aplikasi Pembuatan Sourdough Starter*. Jurnal Ilmiah Pangan Halal, 6(1), 104–113. <https://doi.org/10.30997/jiph.v6i1.13153>
- FSSAI. 2020. *Manual of Methods of Analysis of Foods: Microbiological Testing*. Food Safety and Standards Authority of India.
- Gänzle, M. G. 2020. *Lactic metabolism revisited: metabolism of lactic acid bacteria in food fermentations and food spoilage*. Current Opinion in Food Science, 31, 1–10. <https://doi.org/10.1016/j.cofs.2019.07.003>
- Gobbetti, M., De Angelis, M., Di Cagno, R., & Rizzello, C. G. 2019. *Sourdough fermentation: a tool for the improved nutritional, textural, and sensory quality of wheat baked goods*. Current Opinion in Food Science, 25, 1–7.
- Gobbetti, M., Minervini, F., Pontonio, E. 2016. *Lactic acid bacteria in sourdough fermentation*. Comprehensive Reviews in Food Science and Food Safety, 15(4), 647-670.
- Gordún Quiles, E., Puig Pujol, A., Piñol, L. and Carbó Moliner, R. 2018. *Identification of yeast isolated from laboratory sourdoughs prepared with grape, apple, and yogurt*. Journal of microbiology, biotechnology and food sciences, 7(4), pp.399-399.
- GUMELAR, A. G. 2019. *Formulation of Sourdough with Wuluh Starfruit (Averrhoa bilimbi L.) as Acidulant* (Doctoral dissertation, UNIKA SOEGIJAPRANATA SEMARANG). <http://repository.unika.ac.id/id/eprint/19786>

- Hadjandreou, E., 2016. *How To Make Sourdough* (Ryland, Peters, & S. Ltd (eds.)).
- Hapsari, M. D. 2015. *Variasi Proses dan Grade Apel (Malus Sylvestris mill) pada Pengolahan Minuman dan Sari Buah Apel.* Jurnal Pangan dan Agroindustri, Vol. 3 No 3 , 939-949.
- Heshe, G. G., Haki, G. D., Woldegiorgis, A. Z., & Gemedé, H. F. 2016. *Effect of conventional milling on the nutritional value and antioxidant capacity of wheat types common in Ethiopia and a recovery attempt with bran supplementation in bread.* Food Science and Nutrition, 4(4), 534–543. <https://doi.org/10.1002/fsn3.315>
- Hitz, C. 2008. *Baking artisan bread : 10 expert formulas for baking better bread at home.* Beverly Massachusetts: Quarry Books
- Hughes, J., & Grafenauer, S. J. 2023. *The slow rise of sourdough: a nutrition audit of the bread category highlights whole grain.* International journal of food sciences and nutrition, 74(3), 303-312. <https://doi.org/10.1080/09637486.2023.2213858>
- Husni, N., Novelina, N., & Hari, P. D. 2024. *Physicochemical and Organoleptic Characteristics of Sourdough Bread with Kefir Grain Added to The Starter.* AJARCDE (Asian Journal of Applied Research for Community Development and Empowerment), 8(3), 294–301. <https://doi.org/10.29165/ajarcde.v8i3.538>
- Jangnga, I. P., Haskito, A. E. P., Sari, C., & Adrenalin, S. L. 2023. *Total lactic acid bacteria (LAB) and antioxidant activityv of goat's milk yoghurt with the addition of red bran during refrigeration storage.* <https://doi.org/10.20473/javest.V4.I2.2023.61-66v>
- Jitrakbumrung, S., & Therdthai, N. 2014. *Effect of addition of sourdough on physicochemical characteristics of wheat and rice flour bread.* Kasetart Journal - Natural Science, 48(6), 964–969. <https://li01.tci-thaijo.org/index.php/anres/article/view/243492>
- Johansyah, A., Prihastanti, E., dan Kusdiyantini, E. 2014. *Pengaruh Plastik Pengemas Low Density Polyethylene (LDPE), Hgh Density Polyethylene (HDPE), dan Polipropilen (PP) Terhadap Penundaan Kematangan Buah Tomat (Lycopersicon esculentum Mill).* Buletin Anatomi dan Fisiologi. 22 (1): 46-57.

- Katina, K., Arendt, E., Liukkonen, K. H., Autio, K., Flander, L., & Poutanen, K. 2005. *Potential of sourdough for healthier cereal products*. Trends in Food Science & Technology, 16(1–3), 104–112. <https://doi.org/10.1016/j.tifs.2004.03.007>
- Ko, S. 2016. *Jayeon Bread: A Step-by-Step Guide to Making No-Knead Bread with Natural Starter*. Singapore: Marshall Cavendish Cuisine.
- Landis, E.A. 2021. *The Diversity And Function Of Sourdough Starter Microbiomes*, Elife, 10, Pp. 1–24.
- Madigan, M. T., Bender, K. S., Buckley, D. H., Sattley, W. M., & Stahl, D. A. 2019. *Brock Biology of Microorganisms* (15th ed.). Pearson.
- Maharputrananda, T. K., Febriana, R., Priyono, P. 2022. *Pengembangan aplikasi perhitungan harga jual berbasis Android pada bidang usaha roti*. Jurnal Inovasi Teknologi Pendidikan, 9(2), 232– 244.
- Manshur, H.A., Putri, D.N., Pakpahan, O.P., Akalentera, Q.W. and Harini, N. 2023. *The Application of Various Fermented Malang Apple Water As A Source of Natural Yeast for Sourdough Bread Processing*. Indonesian Food and Nutrition Progress, 20(2), pp.52-59.
- Marsella, T. D., dan N. Rustanti. 2012. *Pengaruh Penambahan Telur Terhadap Kandungan Zat Gizi, Volume Pengembangan dan Uji Kesukaan Blondies Garut (Marntha Arundinacea) Sebagai Alternatif Makanan Bagi Sindrom Autisme*. Jurnal Nutrition College 1 (1): 628-644.
- Martí, R., Roselló, S., & Cebolla-Cornejo, J. 2016. *Tomato as a source of carotenoids and polyphenols targeted to cancer prevention*. Cancers, 8(6), 58.
- Monika Rahardjo, dan MonikaRahardjo. 2019. *Pemanfaatan Air Botani Dari Buah Salak Pondoh (Salaccazalaccavar Pondoh) Untuk Pembuatan Roti Tawar Sourdough*. Vol 14, No. 2, Halaman 269- 279. <https://doi.org/10.35891/tp.v14i2.4295>
- Mohsen, S. M., Aly, M. H., Attia, A. A., & Osman, D. B. 2016. *Effect of sourdough on shelf life, freshness and sensory characteristics of Egyptian balady bread*. Journal of Applied & Environmental Microbiology, 4(2), 39-45. DOI:10.12691/jaem-4-2-3
- Mihhalevski, A., Nisamedtinov, I., Hälvin, K., Ošeka, A., & Paalme, T. 2013. *Stability of B-complex vitamins and dietary fiber during rye sourdough bread production*. Journal of Cereal Science, 57(1), 30–38. <https://doi.org/10.1016/j.jcs.2012.09.007>

- Minervini, F., Di Cagno, R., Lattanzi, A., De Angelis, M., Antonielli, L., Cardinali, G., Cappelle, S., & Gobbetti, M. 2014. *Lactic acid bacterium and yeast microbiotas of 19 sourdoughs used for traditional/typical Italian breads: interactions between ingredients and microbial species diversity*. *Applied and Environmental Microbiology*, 78(4), 1251–1264. <https://doi.org/10.1128/AEM.07721-11>
- Nikmah, M. F., dan Rosidah, R. 2023. *The Influence of Soybean Flour Substitution on Community Acceptance and the Protein and Dietary Fiber Content of Roti Bun*. Food Science and Culinary Education Journal, 12(1), 21-28.
- Novitasari, R. 2018. *Studi pembuatan pikel cabai keriting utuh (Capsicum annuum var. glabriusculum)*. J. Teknol. Pertan. 7, 33-45.
- Ogunsakin, O. A., Banwo, K., Ogunremi, O. R., & Sanni, A. I. 2015. *Microbiological and physicochemical properties of sourdough bread from sorghum flour*. International Food Research Journal, 22(6), 2610–2618.
- Permana, A.A., Fitrialia, T. and Nurlaela, R.S. 2024. *Karakteristik Fisiko Kimia dan sensori Roti Bun dengan Penggunaan Ragi Alami Mentimun (Cucumis sativa L)*. Karimah Tauhid, 3(6), pp.6487-6506. <https://doi.org/10.30997/karimahtauhid.v3i6.13439>
- Poutanen, K., Flander, L., & Katina, K. 2009. *Sourdough and cereal fermentation in a nutritional perspective*. Food Microbiology, 26(7), 693–699. <https://doi.org/10.1016/j.fm.2009.07.011>
- Putri, D.N. Et Al. 2022. *Karakteristik Kimia Roti Manis Sourdough Yang Menggunakan Ragi Alami Dari Apel Manalagi (Malus Sylvesteris)*, Agritech, 42(4), P. 380. <https://doi.org/10.22146/agritech.61100>
- Putri, N. A., H. Herlina, A. Subagio. 2018. *Karakteristik MOCAF (Modified Cassava Flour) Berdasarkan Metode Penggilingan dan Lama Fermentasi*. Jurnal Agroteknologi, 12(1) : 79-89.
- Rachmawati, E., Noviasari, S., Zaidiyah, Z., & Lubis, Y. M. 2023. *Pemanfaatan Sourdough pada Produk Pangan (Utilization of Sourdough in Food Products)*. Jurnal Ilmiah Mahasiswa Pertanian, 8(3), 370-376. <https://doi.org/10.17969/jimfp.v8i3.25773>

- Rahayuningsih, T., Rejeki., Revitriani, M. 2021. *Teknologi Pengolahan Fruit Leather Pada Siswa SMK NU Al Hidayah Ngimbang Lamongan.* Jurnal Pengabdian Masyarakat, 2(2), p. 85.
- Ray, R. C., & Joshi, V. 2014. *Fermented Foods: Past, Present and Future.* Research Gate.
- Rizzello, C. G., Coda, R., Mazzacane, F., Minervini, D., & Gobbetti, M. 2012. *Micronized by-products from debranned durum wheat and sourdough fermentation enhanced the nutritional, textural and sensory features of bread.* Food Research International, 46(1), 304–313. <https://doi.org/10.1016/j.foodres.2011.12.024>
- Sa'adah Lailufary Ichda Noor., Estiasih Teti. 2015. *Karakterisasi Minuman Sari Apel Produksi Skala Mikro Dan Kecil Di Kota Batu: Kajian Pustaka.* Jurnal Pangan dan Agroindustri Vol. 3 No 2 p.374-380.
- Safitri, A. A., Saati, E. A., Anggriani, R. (2024). *Penentuan Konsentrasi Ragi Alami Dari Air Fermentasi Buah Anggur Red Globe (Vitis vinifera L) Terhadap Karakteristik Mutu Roti Tawar Sourdough.* Food Technology and Halal Science Journal, 7(2), 197-212. <https://doi.org/10.22219/fths.v7i1.35954>
- Sanggramasari, S., 2018. *Penggunaan Air Fermentasi Strawberry Sebagai Natural Starter Dalam Pembuatan Soft Roll.* Jurnal Kajian Bahasa dan Pariwisata, 5(2), pp.215-221. <https://journal.poltekpar-nhi.ac.id/index.php/barista/article/view/123>
- Santoni, Jaja Kurnia. 2021. "Pengaruh Penggunaan Ragi Alami I dari Sayuran Lokal Terhadap Umur Simpan Roti Tawar Open Top." <https://doi.org/10.21009/JPTV.4.1.57>
- Savitry, N. I., Nurwantoro, N., & Setiani, B. E. 2018. *Total bakteri asam laktat, total asam, nilai pH, viskositas, dan sifat organoleptik yoghurt dengan penambahan jus buah tomat.* Jurnal Aplikasi Teknologi Pangan, 6(4).
- Scazzina, F., Del Rio, D., Pellegrini, N., & Brighenti, F. 2009. *Sourdough bread: Starch digestibility and postprandial glycemic response.* Journal of Cereal Science, 49(3), 419–421. <https://doi.org/10.1016/j.jcs.2008.12.008>
- SNI 01-4311-1996. *Standar Nasional Indonesia. Roti.* Badan Standardisasi Nasional (BSN).

- Suburi, R. 2010. *Formulasi Tepung Kentang Hitam (Solenostemon rotundifolius) dan Tepung Terigu Terhadap beberapa Komponen Mutu Roti Tawar*. Fakultas Pertanian Universitas Mataram
- Sudarmadji, S., Haryono, B., dan Suhardi, 2010. *Prosedur Analisa untuk Bahan Makanan dan Pertanian*. Yogyakarta: Liberty
- Syarbini, Husin. 2003. *A-Z Bakery (Fungsi Bahan, Proses Pembuatan Roti, Panduan menjadi Bakerpreneur)*. Solo : Tiga Serangkai Pustaka Mandiri. Wiley & Sons, Inc.
- Yana, S. 2015. *Analisis pengendalian mutu produk roti pada nusa indah bakery Kabupaten Aceh Besar*. Industrial Engineering Journal, 4(1).
- Vilela, A. 2019. *Fermentation The Importance of Yeasts on Fermentation Quality and Human Health-Promoting Fermentation, Compounds*. 5(2). <https://doi.org/10.3390/fermentation5020046>
- Walker, G. M. 2011. *Yeast physiology and biotechnology*. Chichester: John Wiley & Sons.
- Yuliyus, B. 2023. Efisiensi Penggunaan Teknik Hybrid Terhadap Pembuatan Roti Sourdough. Jurnal Pariwisata dan Bisnis, Vol 02 No 4, 1096 – 1100. <https://doi.org/10.22334/paris.v2i4.408>
- Zaidiyah, Lubis, Y. M., Putri, C. A. R. G., & Rohaya, S. 2020. *Physicochemical properties of sourdough bread made from local variety sweet potato and pineapple juice*. IOP Conference Series: Earth and Environmental Science, 425(1). <https://doi.org/10.1088/1755-1315/425/1/012079>