

DAFTAR PUSTAKA

- Ahrens, K. E. S., Ahrens, F., Barth, C. A., & Barth, C. A. (2020). Nutritional and health attributes of milk and milk imitations. *European Journal of Nutrition*, 59, 19–34. <https://doi.org/10.1007/s00394-019-01936-3>
- Anna Piotrowska*, Franciszek Świdorski, Eliza Kostyra, Małgorzata Żebrowska-Krasuska, A. S., & Department. (2015). Microbiological and Sensory Quality of Milk on the Domestic Market. *Polish Journal of Food and Nutrition Sciences*, 65(4), 261–267. <https://doi.org/10.1515/pjfn-2015-0008>
- Budiyono, H. (2009). Analisis Daya Simpan Produk Susu Pasteurisasi berdasarkan Kualitas Bahan Baku Mutu Susu. *Jurnal Paradigma*, 10(2), 198–211.
- Fathonah, S., Rosidah, R., & Karsinah, K. (2018). Teknologi Penepungan Kacang Hijau dan Terapannya pada Biskuit. *Jurnal Kompetensi Teknik*, 10(1).
- Giannetti, A., Toschi Vespasiani, G., Ricci, G., Miniaci, A., Di Palmo, E., & Pession, A. (2021). Cow's milk protein allergy as a model of food allergies. Dalam *Nutrients* (Vol. 13, Nomor 5). <https://doi.org/10.3390/nu13051525>
- Hariono, B., Erawantini, F., Budiprasojo, A., & Dwi, T. (2021). Perbedaan nilai gizi susu sapi setelah pasteurisasi non termal dengan HPEF (High Pulsed Electric Field) Differences of nutritional value of cow ' s milk after non thermal pasteurization with HPEF (High Pulsed Electric Field) Abstrak Pendahuluan Metode. *AcTion: Aceh Nutrition Journal*, 6(2), 207–212.
- Isty, G. M. N., Setyawardani, T., & Sumarmono, J. (2023). Karakteristik Fisik dan Sensori Kefir Susu Sapi yang Diperkaya dengan Ekstrak Beras Hitam. *JURNAL TRITON*, 14(2), 573–582. <https://doi.org/10.47687/jt.v14i2.447>
- Isyanti, M. (2021). Pemanfaatan tepung kacang hijau (*Vigna radiata*) sebagai sumber protein pada pembuatan opak ketan khas Tasikmalaya, JawaBarat. Dalam *Prosiding Seminar Nasional Pengabdian kepada Masyarakat*. <http://journal.unj.ac.id/unj/index.php/snppm>

- Kim, N. H., Kim, J., Lee, J. Y., Bae, H. A., & Kim, C. Y. (2023). Application of Milk Exosomes for Musculoskeletal Health: Talking Points in Recent Outcomes. *Nutrients*, *15*(21). <https://doi.org/10.3390/nu15214645>
- Lima Nascimento, L. G., Odelli, D., Fernandes de Carvalho, A., Martins, E., Delaplace, G., Peres de sá Peixoto Júnior, P., Nogueira Silva, N. F., & Casanova, F. (2023). Combination of Milk and Plant Proteins to Develop Novel Food Systems: What Are the Limits? *Foods*, *12*(12). <https://doi.org/10.3390/foods12122385>
- Lisviarose, Dezy Mellisa, & Meirita Herawati. (2023). The Effect Of Consumption Of Green Bean Juice On Exclusive Breastfeeding Mothers On Infant Weight Gain. *Journal of Global Research in Public Health*, *8*(1), 121–125. <https://doi.org/10.30994/jgrph.v8i1.419>
- Maligan, J. M., Amana, B. M., & Putri, W. D. R. (2018). Analisis Preferensi Konsumen Terhadap Karakteristik Organoleptik Produk Roti Manis Di Kota Malang. *Jurnal Pangan dan Agroindustri*, *6*(2), 86–93. <https://doi.org/10.21776/ub.jpa.2018.006.02.9>
- Marangoni, F., Pellegrino, L., Verduci, E., Ghiselli, A., Bernabei, R., Calvani, R., Cetin, I., Giampietro, M., Peticone, F., Piretta, L., Giacco, R., La Vecchia, C., Brandi, M. L., Ballardini, D., Banderali, G., Bellentani, S., Canzone, G., Cricelli, C., Faggiano, P., Poli, A. (2019). Cow's Milk Consumption and Health: A Health Professional's Guide. *Journal of the American College of Nutrition*, *38*(3), 197–208. <https://doi.org/10.1080/07315724.2018.1491016>
- Marpaung, T. E., & Rahayuni, T. (2023a). Formulasi Penambahan Kacang Hijau Pada Susu Nabati Biji Cempedak (*Artocarpus integer*) Instan. *FoodTech: Jurnal Teknologi Pangan*, *6*(1), 35–42.
- Marpaung, T. E., & Rahayuni, T. (2023b). Formulasi Penambahan Kacang Hijau Pada Susu Nabati Biji Cempedak (*Artocarpus integer*) Instan. *Jurnal Teknologi Pangan*, *6*(1), 35–42.
- Martins, R. C., & Silva, C. L. M. (2002). Modelling colour and chlorophyll loss of frozen green beans (*Phaseolus vulgaris*, L.). *International Journal of*

Refrigeration, 25(7), 966–974. [https://doi.org/10.1016/S0140-7007\(01\)00050-0](https://doi.org/10.1016/S0140-7007(01)00050-0)

- Millenda Sari, A., Melani, V., Novianti, A., Purwara Dewanti, L., & Sa'pang, M. (2020). Formulasi Dodol Tinggi Energi untuk Ibu Menyusui dari Puree Kacang Hijau (*Vigna radiata* L), Puree Kacang Kedelai (*Glycine max*), dan Buah Naga Merah (*Hylocereus polyrhizus*). *Jurnal Pangan dan Gizi*, 10(2), 49–60.
- Monga, A., Dev, M. J., & Singhal, R. S. (2022). Cottage cheese from blends of fresh green peas (*Pisum sativum* L.) and dairy milk (pEaneer): Preparation, characterization, and sensory evaluation. *LWT*, 160(September 2021), 113263. <https://doi.org/10.1016/j.lwt.2022.113263>
- Nadathur, S. R., & Carolan, M. (2017). Flavors, Taste Preferences, and the Consumer: Taste Modulation and Influencing Change in Dietary Patterns for a Sustainable Earth. Dalam *Sustainable Protein Sources*. Elsevier Inc. <https://doi.org/10.1016/B978-0-12-802778-3.00023-8>
- Naik, G. Mohan, Abhirami, P., Venkatachalapathy N. (2020). Mung Bean. *Springer Nature Switzerland AG 2020*, 213-228. https://doi.org/10.1007/978-3-030-41376-7_12
- Nishak, R. R. A. (2021). Pengaruh penambahan sari kacang hijau (*Vigna radiata*) terhadap kandungan protein dan pH kefir susu sapi. *Jurnal Dinamika Rekasatwa*, 4(2), 267–270.
- Nurlin, N., Tamrin, T., & Hermanto, H. (2021). Pengaruh Penambahan Kacang Hijau (*Vigna Radiata*) Terhadap Karakteristik Organoleptik, Nilai Gizi dan Antioksidan Sari Biji Nangka (*Artocarpus Heterophyllus*) Sebagai Minuman Fungsional. *Edible: Jurnal Penelitian Ilmu-ilmu Teknologi Pangan*, 8(1), 13. <https://doi.org/10.32502/jedb.v9i1.3453>
- Ong, D. S. M., Lee, H. W., Yeo, M. T. Y., & Chiang, J. H. (2024). Nutritional, anti-nutrient, stability and organoleptic characterisation of plant-based milk alternatives derived from adzuki bean (*Vigna angularis*) and mung bean (*Vigna radiata*). *Future Foods*, 10(January), 100402. <https://doi.org/10.1016/j.fufo.2024.100402>

- Petropoulos, S. A., Taofiq, O., Fernandes, Â., Tzortzakis, N., Ciric, A., Sokovic, M., & Cfr, I. (2019). Bioactive properties of greenhouse-cultivated green beans (*Phaseolus vulgaris* L.) under biostimulants and water-stress effect. *Wiley Online Library*, 99, 6049–6059. <https://doi.org/10.1002/jsfa.9881>
- Petunjuk pengujian organoleptik dan atau sensori, Pub. L. No. SNI 01-2346-2006 (2006).
- Pratelli, G., Tamburini, B., Badami, G. D., Lo Pizzo, M., De Blasio, A., Carlisi, D., & Di Liberto, D. (2024). Cow's Milk: A Benefit for Human Health? Omics Tools and Precision Nutrition for Lactose Intolerance Management. Dalam *Nutrients* (Vol. 16, Nomor 2). <https://doi.org/10.3390/nu16020320>
- Priyadarshani, W. M. D., & Muthumuniarachchi, M. A. M. R. (2018). Physico-chemical and sensory quality of mung bean (*Vigna radiata*) enriched stirred yoghurt. *International Food Research Journal*, 25(5), 2051–2055.
- Pugliese, A., Cabassi, G., Chiavaro, E., Paciulli, M., Carini, E., & Mucchetti, G. (2017). Physical characterization of whole and skim dried milk powders. *Journal of Food Science and Technology*, 54(11), 3433–3442. <https://doi.org/10.1007/s13197-017-2795-1>
- Qamahadlina, A., Nisa, F. Z., & Utami, F. A. (2023). Proximate, Dietary Fibre and Organoleptic Analysis of Mung Beans Yoghurt. *The International Journal of Science & Technoledge*, 11(10), 35–39.
- Rodriguez Espinoza, R. F., Ipanaque Roña, J. M., Cruz Nieto, D. D., Abarca Rodriguez, J. J., Eguilas Caushi, Y. M., Gomero Mancesidor, J. M., Castro Bartolomé, H. J., Jamanca-Gonzales, N. C., & Silva-Paz, R. J. (2024). Influence of organic compost treatment on biometric patterns and sensory attributes of fresh green beans (*Phaseolus vulgaris* L.). *Case Studies in Chemical and Environmental Engineering*, 9(August 2023). <https://doi.org/10.1016/j.cscee.2024.100630>
- Septiani, S., Christi, Rd. F., & Pratama, A. (2023). Evaluasi Sifat Fisik, Kimia dan Mikrobiologi pada Susu Sapi Segar yang Didapat dari Beberapa Kelompok Ternak di KSU Mitra Jaya Mandiri Ciwidey, Kabupaten Bandung. *Jurnal Teknologi Hasil Peternakan*, 4(2). <https://doi.org/10.24198/jthp.v4i2.52413>

Susu segar-Bagian 1: Sapi, Pub. L. No. SNI 3141.1:2011 (2011).

Tarwendah, I. P. (2019). Jurnal Review: Studi Komparasi Atribut Sensoris dan Kesadaran Merek. *Jurnal Pangan dan Agroindustri*, 12(3), 1383–1390. <https://doi.org/10.5958/0974-360X.2019.00231.2>