

DAFTAR PUSTAKA

- Akyuni, Q., Putri, F. R., Annisa, N., & Pevria, R. (2022). Pembuatan Kimchi Berbahan Dasar Sawi Putih (*Brassica pekinensia* L .). *Prosiding Semnas Bio 2022 UIN Syarif Hidayatullah*, 492–498.
- Anggraeni, L., Novriyanti, L., & Junaedi, E. (2021). Pengaruh Konsentrasi Garam Terhadap Produk Fermentasi Sayuran. *Jurnal Sains Dan Kesehatan*, 3(1), 2407–6082.
- Aulia, A., Auliya, P. R., Roisiah, Q., & Fevria, R. (2022). The Effect Of Salt Levels On The Quality Of Kimchi Made From Chinese Cabbage (*Brassica pekinensia* L .) Pengaruh Kadar Garam Terhadap Mutu Kimchi Berbahan Dasar Sawi Putih (*Brassica pekinensia* L .). *Prosiding SEMNAS BIO 2022 UIN Syarif Hidayatullah Jakarta*, 45–52.
- Ayustaningwarno, F. Garnis, R. Iqlima, S. Neni, A. Fredian, S. Chomsatun, U. Martha, S.W.R. (2014). Fermentasi Kimchi Timun. *Aplikasi Pengolahan Pangan*, 67.
- AOAC (1995) Official Methods of Analysis: Official Method for Moisture. Method No. 925.10. Association of Official Analytical Chemists, Washington DC.
- Azka, A. B. F., Santriadi, M. T., & Kholis, M. N. (2018). Pengaruh Konsentrasi Garam Dan Lama Fermentasi Terhadap Sifat Kimia Dan Organoleptik Kimchi. *Agroindustrial Technology Journal*, 2(1), 91. <https://doi.org/10.21111/atj.v2i1.2818>
- Ciju, Roby Jose. (2019). Chinese Cabbages: Growing Practices and Nutritional Information. India: Agrihortico. Retrieved from: https://www.google.co.id/books/edition/Chinese_Cabbages/hEqZDwAAQBAJ?hl=en&gbpv=0
- Codex Alimentarius Internasional Food Standar. Standar for Kimchi, (2017).
- Direktorat Gizi Departemen Kesehatan RI. (2018). Data Komposisi Pangan di Indonesia. Retrieved from: https://www.panganku.org/id-ID/semua_nutrisi
- Enjelly, Radhifah, Fauzia, S. H., & Fevria, R. (2022). Peranan Fermentasi dalam Proses Pembuatan Kimchi Sawi Putih (*Brassica chinensis* L.) dan Mentimun (*Cucumis sativus* L.).
- Hasanah, U., & Rencidiptya, T. A. (2020). Daya Tarik Menjamurnya Restoran Korea Di Yogyakarta. *Jurnal Sosiologi Reflektif*.

- Haryanto, E. (2007). Sawi dan Selada. Jakarta: Penebar Swadaya.
- Heo, S., Kim, J. H., Kwak, M. S., Jeong, D. W., & Sung, M.-H. (2021). Functional Genomic Insights into Probiotic *Bacillus siamensis* Strain B28 from Traditional Korean Fermented Kimchi. *Foods*, *10*(8), 190. <https://doi.org/10.3390/foods10081906>
- Hossain, M. I., Mizan, M. F. R., Ashrafudoulla, M., Nahar, S., Joo, H. J., Jahid, I. K., Park, S. H., Kim, K. S., & Ha, S. D. (2020). Inhibitory effects of probiotic potential lactic acid bacteria isolated from kimchi against *Listeria monocytogenes* biofilm on lettuce, stainless-steel surfaces, and MBECTM biofilm device. *LWT-Food Sci Technol*, *118*, 108.
- Hongu, N., Kim, A. S., Suzuki, A., Wilson, H., Tsui, K. C., & Park, S. (2017). Korean kimchi: promoting healthy meals through cultural tradition. *Journal of Ethnic Foods*, *4*(3), 172–180. <https://doi.org/10.1016/j.jef.2017.08.005>
- Hwang, H., & Lee, J. H. (2018). Characterization of arginine catabolism by lactic acid bacteria isolated from kimchi. *Molecules*, *23*, 30–49.
- Ibrahim, Arsyik, Dkk. (2015). Isolasi Dan Identifikasi Bakteri Asam Laktat (BAL) dari Buah Mangga (*Mangifera Indica* L.). *Jurnal Ilmiah Manuntung*. *1*(2): 159-163
- Ismawati, N. (2016). Nilai pH, Total Padatan Terlarut, dan Sifat Sensoris Yoghurt dengan Penambahan Ekstrak Bit (*Beta vulgaris* L.). *Jurnal Aplikasi Teknologi Pangan*, *5*(3). <https://doi.org/10.17728/jatp.181>
- Iwansyah, A. C., Patiya, L. G., & Herveilly, H. (2019). Pengaruh Konsentrasi Natrium Klorida dan Lama Fermentasi pada Mutu Fisikokimia, Mikrobiologi, dan Sensori Kimchi Rebung. *Industria: Jurnal Teknologi Dan Manajemen Agroindustri*, *8*(3), 227–237. <https://doi.org/10.21776/ub.industria.2019.008.03.7>
- Kang, B. ., Cho, M. ., Ahn, T. ., Lee, E. ., & Park, D. . (2015). The influence of red pepper powder on the density of *Weissella koreensis* during kimchi fermentation. *Sci. Rep*, *5*, 15445.
- Kemenkes RI, dirjen bina gizi. Pedoman gizi seimbang. Kemenkes RI. (2014).
- Kim, M. J., Lee, H. ., Lee, M. ., Roh, S. ., & Kim, T. . (2019). Mixed starter of *Lactococcus lactis* and *Leuconostoc citreum* for extending kimchi shelf-life. *J. Microbiol. Biotechnol.*, *57*, 479–484.

- Kwon, D. Y., Lee, K. W., Park, K.-Y., & Park, S. (2018). *Korean Functional Foods: Composition, Processing and Health Benefits*. USA: CRC Press. Retrieved from https://www.google.co.id/books/edition/Korean_Functional_Foods/KU5WDwAAQBAJ?hl=en&gbpv=0
- Lupitasari, E. S., Luthfiah, N., & Miranti, G. M. (2020). Pengaruh Korean Wave dan Makanan Korea Terhadap Minat Makan Hidangan Korea Pada Masyarakat Kota Madiun. *Jurnal Tata Boga*.
- Myungjin, K dan Jongsik, C. (2005). Bacterial Community Structure in Kimchi, a Korean Fermented Vegetable Food, as Revealed by 16S rRNA Gene Analysis. *International Journal of Food Microbiology* 103 (1): 91-96.
- Nurkori. (1997). *Karakterisasi Aroma dan Rasa Tempe*. Skripsi Departemen Teknologi Pangan dan Gizi Fakultas Teknologi Pertanian. IPB. Bogor.
- Park, E. ., Chun, J., Cha, C. ., Park, W. ., Jeon, C. ., & Bae, J. . (2012). Bacterial community analysis during fermentation of ten representative kinds of kimchi with barcoded pyrosequencing. *Food Microbiol*, 30, 197–204.
- Patiya, L. G., & Iwansyah, A. C. (2019). *Pengaruh Konsentrasi Garam dan Lama Fermentasi Terhadap Mutu Kimchi Rebung (Dendrocalamus asper)* (Doctoral dissertation, Fakultas Teknik Unpas).
- R. Hayati, R. Fadhil, and R. Agustina. (2017). “Analisis Kualitas Sauerkraut (Asinan Jerman) dari Kol (Brassica oleracea) Selama Fermentasi dengan Variasi Konsentrasi Garam”, *Rona Tek. Pertan.*, vol. 10, no. 2, pp. 18–34. doi: 10.17969/rtp.v10i2.8937.
- Santika, D. 2009. Efektivitas sari umbi lobak putih (*Raphanus sativus* L) terhadap pertumbuhan *Staphylococcus aureus* secara *in vitro*”. <http://digilib.unimus.ac.id>.
- Seo, D. J., Jung, D., Jung, S., Yeo, D., & Choi, C. (2020). Inhibitory effect of lactic acid bacteria isolated from kimchi against murine norovirus. *Food Control*, 109, 106.
- Seo, H., Bae, J. H., G, K., Kim, S. A., Ryu, B. H., & Han, N. S. (2021). Suitability Analysis of 17 Probiotic Type Strains of Lactic Acid Bacteria as Starter for Kimchi Fermentation. *Foods*, 10 (6), 1435.
- Setiawan, N. Yuliana, and S. Setyani. (2013). “Pengaruh Konsentrasi Garam Terhadap Warna, Total Asam dan Total Bakteri Asam Laktat Pikel Ubi Jalar Ungu (*Ipomoea Batatas* var *Ayamurasaki*) Selama Fermentasi”, *J. Teknol. Ind. dan Has. Pertan.*, vol. 18, no. 1, pp. 42–51.

- Serious eats. diakses pada 2023. the science of lactic acid fermentation: pickles, kraut, kimchi, and more.
- Shanty. (2014). Tentang Lobak. <http://shanty.staff.ub.ac.id/2014/03/26/tentanglobak/>.
- Son, S. H., Jeon, H. L., Yang, S. J., Lee, N. K., & Paik, H. D. (2017). In vitro characterization of *Lactobacillus brevis* KU15006, an isolate from kimchi, reveals anti-adhesion activity against foodborne pathogens and antidiabetic properties. *Microb Pathog*, 112, 135-141.
- Syadiah, E. A., Riska, R., & Adelina, F. (2022). Pengaruh Penambahan Tepung Wortel Terhadap Daya Terima dan Kandungan Gizi Nugget Ikan Kakap Putih (*Lates calcarifer*). *Media Teknologi Hasil Perikanan*, 10 (1) : 49-59.
- Umam, M. F., Utami, R., & Widowati, E. (2012). Kajian karakteristik minuman sinbiotik pisang kepok (*Musa paradisiaca* forma typical) dengan menggunakan starter *Lactobacillus acidophilus* IFO 13951 dan *Bifidobacterium longum* ATCC 15707. *Jurnal Technosains Pangan*, 1(1), 2–11.
- Wau, A., Arfianti, C., Inayah, N. A., & Pevria, R. (2022). Pembuatan Kimchi dengan Rasa Indonesia Berbahan Dasar Sawi Putih (*Brassica pekinensis* L.). *Prosiding SEMNAS BIO*, ISSN : 2809-8447.
- Wibowo, A., F. Hamzah., V. S. Johan. (2014). Pemanfaatan Wortel (*Daucus carota* L.) Dalam Meningkatkan Mutu Nugget Tempe. *Sagu*, Vol. 13 No. 2 : 27-34.
- Yoon, S. R., Dang, Y. M., Kim, S. Y., You, S. Y., Kim, M. K., & Ha, J. H. (2021). Correlating Capsaicinoid Levels and Physicochemical Properties of Kimchi and Its Perceived Spiciness. *Foods*, 10(1), 86.
- You, S., Yang, J., Kim, S.H., dan Hwang, I.M. (2017). Changes in the physicochemical quality characteristics of cabbage kimchi with respect to storage conditions. *Journal of Food Quality* 2017:1-7
- <https://www.investindonesia.go.id/id/artikel-investasi/detail/sector-pertanian-indonesia-di-mata-dunia> diakses pada tanggal 21 Februari 2023.
- <https://www.youtube.com/watch?v=nWZZeof921s&t=187s> diakses pada tanggal 25 Februari 2023.