

## REFERENCES

- Abubakar, Triyantini, R. Sunarlim, H. Setiyanto and Nurjannah. 2001. Pengaruh Suhu dan Waktu Pasteurisasi Terhadap Mutu Susu Selama Penyimpanan. *Jurnal Ilmu Ternak dan Veteriner*. 6(1): 45-50.
- Amanuel, B. and U. Galmessa. 2018. Review on Hygienic Milk Products Practice and Occurrence of Mastitis in Cow's Milk. *Agricultural Research and Technology*. 18: 88-97.
- Angelidis, A.S. 2015. The Microbiology of Raw Milk In Papademas. P. (Ed.), *Dairy Microbiology: A Practical Approach*. CRC Press/Taylor & Francis Group, Boca Raton. 22-69.
- Astuti, P., H. Surtipta and N.E Sukarini. 2017. Produksi dan Komposisi Susu Kambing Peranakan Ettawa Melalui Pemberian Ekstrak Meniran. *Agrisaintifika Jurnal Ilmu-ilmu Pertanian*. 1(2): 82-87.
- AOAC (Association of Official Analytical Chemist). 1996. *Official Methods of Analysis*, 16th Ed. Association of Official Analytical Chemist, Washington, DC.
- APHA. 1998. *Standard Methods for the Examination of Water and Wastewater* (20<sup>th</sup> Ed.). American Public Health Association, Washington DC.
- BAM (Bacteriological Analytical Manual). 2002. Enumeration of *Escherichia coli* and the *Coliform* Bacteria.
- BAM (Bacteriological Analytical Manual). 2017. BAM Appendix 2: Most Probable Number from Serial Dilutions.
- BAM (Bacteriological Analytical Manual). 2018. BAM Chapter 4: Enumeration of *Escherichia coli* and the *Coliform* Bacteria.
- Basnet, S., M. Schneider, A. Gazit, G. Mander and D. Allan. 2010. Fresh goat's Milk for Infants: Myths and Realities a Review. 125(4): 973-977.
- Batubara, A., S. Nasution, Subandriyo, I. Inounu, B. Tiesnamurti and A. Anggraeni. 2016. *Kambing Peranakan Etawah (PE)*. Indonesian Agency for Agricultural Research And Development (IAARD) Press. p. 32.
- BGBL (Bundesgesetzblaatt). 2004. *Milchverordnung uber Hygienic und Qualitatsanforderungenan Milch und Erzeugnisse auf Milchbasis*. Neugefasst durch Bek.v.20.7.2000I1178; zuletzt geandert durch Art. 5V v. 9.11.2004 I 2791. Bundesministerium der Justiz, Bundesrepublik Deutschland.

- Boor K.J. and S.C. Murphy. 2002. Microbiology of market milks. R.K. Robinson (Ed.), Dairy Microbiology Handbook, John Wiley & Sons, Inc, New York, NY (2002). p. 91-122.
- BPOM RI. 2006. Pedoman Cara Pembuatan Obat Yang Baik. Jakarta: BPOM RI.
- California Department of Food and Agriculture. New Coliform Bacteria Standard for California Raw Milk Procedures. California Department of Food and Agriculture.
- Capita, R. and C. Alonso-Calleja. 2003. Comparison of Different Most-Probable-Number Methods for Enumeration of *Listeria* in Poultry. *J. Food Prot.* 66: 65-71.
- Chye, F.Y., A. Abdullah and M.K. Ayob. 2004. Bacteriological Quality and Safety of Raw Milk in Malaysia. *Food Microbiology.* 21: 535-541.
- Clesceri, L.S., A.E. Greenberg and A.D. Eaton, A.D. 1998. Standard Methods for the Examination of Water and Wastewater. 20th ed. APHA, Washington, D.C. 1.325.
- Darmansah, I. 2011. Penilaian Kualitas Susu Sapi Berdasarkan Jumlah Total Mikroorganisme, *Escherichia coli* dan *Staphylococcus aureus* di Kabupaten Bogor, Cianjur, Bandung, Sumedang, dan Tasikmalaya, Provinsi Jawa Barat [Skripsi]. Fakultas Kedokteran Hewan. Institut Pertanian Bogor. 14.
- Dimitrov, D., G. Stoimenov and O. Morrison. 2018. Diagnosis of Subclinical Mastitis in Dairy Goats (Review). *MedInform Issue 1.* p. 702-707.
- EC (European Council). 1992. EC Directive 92/46/EEC of 16 June 1992 Laying Down the Health Rules for the Production And Placing on the Market of Raw Milk, Heat-treated Milk And Milk-based Products. Luxembourg.
- FAO/WHO. 2004. Code of Hygienic Practice for Milk and Milk Products CAC/RCP. 28-2004.
- Frank, J.F. 1997. Milk and Dairy Products. *Food Microbiology – Fundamental and Frontiers* (Doyle P Beuchat R & Montville J, eds). ASM Press, Washington, DC. p. 169-186.
- Gautheron, M dan Lepouze A. 2012. Le lait, un aliment indispensable.
- Giffel te, M.C. and M.H.J. Wells-Bennik. 2010. Good Hygienic Practice in Milk Production and Processing. Woodhead Publishing Sries in Food Science, Technology and Nutrition. 179-193.
- Gran, H.M., A.N. Mutukumira, A. Wetlesen and J.A. Narvhus. 2002. Smallholder Dairy Processing in Zimbabwe: Hygienic Practice during Milking and the

- Microbiological Quality of the Milk at Farm and on Delivery. *Food Control*. 13: 41-47.
- Gustiani, E. 2009. Pengendalian Cemaran Mikroba pada Bahan Pangan Asal Hewan Ternak (Daging dan Susu) Mulai dari Peternakan Sampai Dihadangkan. *JUPI*. 28(3): 96-100.
- ITIS (Integrated Taxonomy Information System). 2019. [https://www.itis.gov/servlet/SingleRpt/SingleRpt?search\\_topic=TSN&search\\_value=180715#null](https://www.itis.gov/servlet/SingleRpt/SingleRpt?search_topic=TSN&search_value=180715#null). [September 25, 2019]
- Janet, E.L.C., G.D.W. Curtis and R.M. Baird. 2003. Brilliant green bile (BGB) broth. *Handbook of Culture Media for Food Microbiology*. 37: 419-421.
- Jay, M.J. 1992. *Modern Food Microbiology*, 4<sup>th</sup> Edn, Van Nostrand Reinhold, New Karmen, Springer.
- Jay, J.M. 2012. *Modern Food Microbiology*. Springer Science & Business Media, New York.
- Junaidu, A.U., M.D. Salihu, F.M. Tambuwala, A.A. Magaji and S. Jaafaru. 2011. Prevalence of Mastitis in Lactating Cows in Some Selected Commercial Dairy Farms in Sokoto Metropolis. *Pelagia Adv. Appl. Sci. Res.* 2: 290-294.
- Kurwijila, L.R. 1989. *Technology of Traditional Milk Products in Developing Countries: Southern and Eastern Africa*. FAO. 221.
- Martin, N.H., A. Trmčić, T.H. Hsieh, K.J. Boor and M. Wiedmann. 2016. The Evolving Role of Coliforms as Indicators of Unhygienic Processing Conditions in Dairy Foods. *Frontiers in Microbiology*. <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC5043024/>. [August 22, 2019]
- Mbabazi, P. 2005. *Milk Industry in Uganda*, 1<sup>st</sup> (edn.), Fountain Publishers Kampala, medicine (10<sup>th</sup> (edn). *Disease of Cattle, Horses. Sheep, Pigs and Goats. Meeting Proceedings*. Pp. 11.
- Mhone, T.A., G. Matope and P.T. Saidi. 2011. Aerobic Bacterial, Coliform, *Escherichia coli* and *Staphylococcus aureus* Counts of Raw and Processed Milk from Selected Smallholder Dairy Farms of Zimbabwe. *International Journal of Food Microbiology*. 151: 223-228.
- Miskiyah. 2011. Kajian Standar Nasional Indonesia Susu Cair di Indonesia. *Jurnal Standardisasi*. 13: 1-7.
- Mourad, G., B. Guessas and M. Samir. 2014. Composition and Nutritional Value of Raw Milk. *Issues in Biological Sciences and Pharmaceutical Research*. 2(10): 115-122.

- Murphy, S.C., NH Martin, D.M. Barbano and M. Wiedmann. 2016. Influence of Raw Milk Quality on Processed Dairy Products: How Do Raw Milk Quality Test Results Relate to Product Quality and Yield?. *Journal of Dairy Science*. 99: 10.128-10.149.
- Nagasawa, Y., Y. Kiku, K. Sugawara, T. Yabusaki, K. Oono, K. Fujii, T. Suzuki, K. Maehana and T. Hayashi. 2019. The Bacterial Load in Milk is Associated with Clinical Severity in Cases of Bovine Coliform Mastitis. *J Vet Med Sci*. 81: 107-112.
- Nanu, E., C. Latha, B. Sunil, Prejit, M. Thomas and K.V. Venon. 2007. Quality Assurance and Public Health Safety of Raw Milk at the Production Point. *American Journal of Food Technology*. 2: 145-152.
- Neogen. 2019. Brilliant Green Bile Broth 2%. <https://foodsafety.neogen.com/en/brilliant-green-bile-broth-2-percent>. [October 29, 2019]
- O'Callaghan, T.F., I. Sugrue, C. Hill, R.P. Ross and C. Stanton. 2019. Nutritional Aspects of Raw Milk. *Raw Milk*. 127-148.
- Pantoja, J.C.F., D.J. Reinemann and P.L. Ruegg. 2009. Associations Among Milk Quality Indicators in Raw Bulk Milk. *J. Dairy Sci*. 92: 4.978-4.987.
- Pantoja, J.C.F., D.J. Reinemann and P.L. Ruegg. 2011. Factors Associated with Coliform Count in Unpasteurized Bulk Milk. *Journal of Dairy Science*. 94: 2680-2691.
- Park, Y.W., M. Juarez, M. Ramos, and G.F.W. Haenlein. 2007. Physicochemical Characteristics of Goat and Sheep Milk. *Small Rumin. Res*. 68: 88-113.
- Perin, L.M., S. Belviso, B.D. Bello, L.A. Nero and L. Cocolin. 2016. Technological Properties and Biogenic Amines Production by Bacteriocinogenic Lactococci and Enterococci Strains Isolated from Raw Goat's Milk. *J. Food Prot*. 80: 151-157.
- Perin, L.M., J.G. Pereira, L.S. Bersot and L.A. Nero. 2019. Chapter 3 – The Microbiology of Raw Milk. *Raw Milk. Balance Between Hazards and Benefits*. 45-64.
- Prawesthirini, S., N. Harijani, Budiarto, D. Raharjo, M.H. Effendi, A.T.S. Estoepangestie and H.P. Siswanto. 2018. Analisis Kualitas Susu, Daging dan Telur. *Fakultas Kedokteran Hewan. Universitas Airlangga, Surabaya*. 41-43.
- Quigley, L., O. O'Sullivan, C. Stanton, R.P Ross, G.F. Fitzgerald and P.D. Cotter. 2013. The Complex Microbiota of Raw Milk. *FEMS Microbiology Reviews*. 37: 664-698.

- Raza, N. and K.H. Kim. 2018. Quantification Techniques for Important Environmental Contaminants in Milk and Dairy Products. *Trends Anal. Chem.* 98: 79-94.
- Ruangwittayanusorn, K., D. Promket and A. Chantiratikul. 2016. Monitoring the Hygiene of Raw Milk from Farms to Milk Retailers. *Agriculture and Agricultural Science Procedia.* 11: 95-99.
- Safaei, P., F. Seilani, S.R. Sajedi, M. Pirhadi and A. MOhajer. 2018. Data on Microbiological Quality of Raw Cow Milk in Azerbaijan Province, Iran. *Data in Brief.* 21: 1.573-1.578.
- Salman, A.M. and I.M. Hamad. 2011. Enumeration and Identification of Coliform Bacteria From Raw Milk in Khartoum State, Sudan. *Journal of Cell and Animal Biology.* 5: 121-128.
- Sanjaya, A.W., M. Sudarwanto, R.R. Soejoedono, T. Purnawarman, D.W. Lukman and H. Latif . 2007. *Higiene Pangan. Departemen Ilmu Penyakit Hewan dan Kesehatan Masyarakat Veteriner.* Bogor : FKH-IPB.
- Shojaei, Z.A. and A. Yadollahi. 2008. Physicochemical and Microbiological Quality of Raw, Pasteurized, and UHT milk in shops. *Asian Journal of Scientific Research.* 1: 532-538.
- Sides, J.J. 2006. [www.doh.wa.gov/ehp/dw/programs/coliform.htm](http://www.doh.wa.gov/ehp/dw/programs/coliform.htm). [May 7, 2020].
- Silva S.A.S.D.D., K.A.N.P. Kanugala and N.S. Weerakkody. 2016. Microbiological Quality of Raw Milk and Effect on Quality by Implementing Good Management Practices. *Procedia Food Science.* 6: 92-96.
- Sodiq, A. and Z. Abidin. 2008. *Meningkatkan Produksi Susu Kambing Peranakan Etawa.* PT. Agro Media Pustaka, Jakarta.
- Standar Nasional Indonesia (SNI). 2009. *Batas Maksimum Cemaran Mikroba Dalam Pangan (SNI 7388:2009).* Badan Standarisasi Nasional. Jakarta.
- Standar Nasional Indonesia (SNI). 2010. *Susu Segar – Bagian 1: Sapi (SNI 3141.1:2011).* Badan Standarisasi Nasional. Jakarta.
- Sutama, I. K. 2011. *Kambing Peranakan Etawah Sumberdaya Ternak Penuh Berkah.* Badan Litbang Pertanian. Edisi 19-25 oktober 2011 No.3427 Tahun XLII. Balai Penelitian Ternak. Ciawi Bogor. 3.
- Suwito, W. and Andriani. 2012. Teknologi Penanganan Susu yang Baik Dengan Mencermati Profil Mikroba Susu Sapi di Berbagai Daerah. *J. Pascapanen.* 9(1): 35-44.

- Suwito, W., W.S. Nugroho, A.E.T.H Wahyuni and B. Sumiarto. 2014. Analisis Mikrobiologi Susu Kambing Peranakan Ettawa (PE) dari Kabupaten Sleman Yogyakarta. *Jurnal Kedokteran Hewan*. 8: 101-104.
- Suwito, W., E. Winarti, F. Kristiyanti, A. Widyastuti and A. Andrian. 2018. Faktor Resiko Terhadap Total Bakteri, *Staphylococcus aureus*, Koliform, dan *Escherichia coli* pada Susu Kambing. *Agritech*. 38: 39.
- Syamsi, A.N., T.Y. Astuti and H.S. Widodo. 2018. Kajian Keamanan Pangan dan Tingkat Prevalensi Cemaran Bakteri Susu di Sentra Pengembangan Sapi Perah Cilongok. *Jurnal Ilmu-ilmu Peternakan*. (28)3: 224-232.
- Sztyen, J., A. Wiszniewska, M.M. Fus-Szewczyk and W. Cichosz. 2005. Changes in Microbiological Quality of Raw Milk From the Region of Warmia and Mazury in 1998-2003. *Veternarija ir Zootechnika*. 32: 54.
- TAS, Thai Agricultural Standard. 2008. Raw Goat Milk (TAS 6006-2008). National Bureau of Agricultural Commodity and Food Standards Ministry of Agriculture and Cooperatives.
- Tian, D. and C. Li. 2018. Risk Assessment of Raw Milk Quality and Safety Index System Based on Primary Component Analysis. *Sustainable Computing: Informatics and Systems*. 21: 47-55.
- Turck, D. 2013. Cow's Milk and Goat's Milk. *World Review of Nutrition and Dietetics*. 56-52.
- Turkmen, N. 2017. The Nutritional Value and Health Benefits of Goat Milk Components. *Nutrients in Dairy and their Implications on Health and Disease*. (Abst): 441.
- US Centers for Disease Control and Prevention. Atlanta: CDC. 2007. Foodborne Active Surveillance Network (FoodNet) population survey atlas of exposures. 2006–2007.
- Wallace, R.L. 2008. Bacteria Count in Raw Milk. Live Stock Trail. [livestocktrail.illinois.edu/dairynet/paperDisplay.cfm?ContentID=9957](http://livestocktrail.illinois.edu/dairynet/paperDisplay.cfm?ContentID=9957). [September 27, 2019]
- Wasiati, H. and E. Faizal. 2018. Peternakan Kambing Peranakan Etawa di Kabupaten Bantul. *Jurnal ABDIMAS Unmer Malang*. 3: 8-14.
- Weisbecker A. 2007. A Legal History of Raw Milk in the United States. *J Environ Health*. 69: 62.
- Windria, S., D.C. Widianingrum and S.I.O. Salasia. 2016. Identification of *Staphylococcus aureus* and Coagulase Negative *Staphylococci* Isolates from Mastitis Milk of Etawa Crossbred Goat. *Research Journal of Microbiology*, 11: 11-19.