

DAFTAR PUSTAKA

- Aachary AA dan Prapulla SG. 2011. Xylooligosaccharides (XOS) as an emerging prebiotic : microbial synthesis, utilization, structural characterization, bioactive properties, and applications. *Comprehensive Reviews in Food Science and Food Safety* 10 : 1-14.
- AHA, American Heart Association. 2000. Heart and Stroke Guide, Cholesterol Statistical Update. Dallas, Texas, pp: 1-5.
- Akpınar O, Ozlem AK, Aysegul K, Ufuk B, Levent Y. 2007. Enzymatic production of xylooligosaccharide from cotton stalks. *Journal of Agricultural and Food Chemistry* 5 : 5544-5551.
- Alkalin AS, Gone S, Duzel S. 1997. Influence of yogurt and Acidophilus yogurt on serum cholesterol level in mice. *J Dairy Sci* 80: 2721-2725.
- Alonso JL, Vaquez MJ, Dominguez H, Parajo JC. 2001. Xylooligosaccharides: Manufacture and Application. *J. Food Sci and Tech* ,11: 387–93.
- Anandharaj M, Sivasankari B, and Rani RP. 2014. Effects of Probiotics, Prebiotics, and Synbiotics on Hypercholesterolemia: A Review. *Chinese Journal of Biology*: 1-7.
- Axelsson L. 1998. *Lactid acid bacteria: classification and physiology*, in Salminem S and Wright AV. *Lactid Acid Bacteria: Microbiology and Fungisional aspects*, 2nd ed. Marcel dekker Inc, New York. Pp 1-72.
- Baigent C, and Clarke S. 2008. *Cholesterol and Lipids*. International Encyclopedia of Public Health, Elsevier Inc, USA. pp 693-704.
- Bertolami MC, Faludi AA, Batlouni M. 1999. Evaluation of the effects of a new fermented milk product (Gaio) on primary hypercholesterolemia. *Eur J Clin Nutr.*, 53: 97–101.
- Botham KM, dan Mayes PA. 2009. Pengangkutan dan penyimpanan lipid. In: Wulandari N, Rendy L, Dwijayanthi L, Liena, Dany L, Rachman LY,ed. *Biokimia Harper*. 27th ed. Jakarta: EGC. Pp: 225-249.
- Bouhnik Y, Kvahedi, Achou L, Attar A, Salfat J, Pochart P, Marteau P, dan Flourié B. 1999. Short chain fructooligosaccharide administration dose dependently increases faecal bifidobacteria in healthy humans. *J. Nutr.* 129: 113-116
- Brighenti F, Casiraghi MC, Canzi E, Ferrari A. 1999. Effect of Consumption of a Ready-to-Eat Breakfast Cereal Containing Inulin on the Intestinal Milieu and Blood Lipids in Healthy Male Volunteers. *Eur. J. Clin. Nutr.*, 53, 726-733.

- Buck ML dan Gilliland SE. 1994. Comparison of freshly isolated strains of *Lactobacillus acidophilus* of human intestinal origin for ability to assimilate cholesterol during growth. *J Dairy Sci.* 77:2925–2933.
- Chiang YR, Ismail W, Heintz D, Schaeffer C, van Dorssealer A, dan Fuch G. 2008. Study of anoxic and oxic cholesterol metabolism by *Sterolibacterium denitrificans*. *J Bacteriol.* 190: 905-914.
- Collado MCE, Isolauri, Salmien S, and Sanz Y. 2009. The impact of probiotic on gut health. *Curr Drug Metab.* 10(1):68-78.
- Cummings JH, 1995. Short chain fatty acids. In: *Human Colonic Bacteria: Role in Nutrition, Physiology and Pathology*. GR Gibson and GT Macfarlane (Eds). CRC Press, Boca Raton, FL, pp. 101–130.
- Cummings JH. 1997. *The Large Intestine in Nutrition and Disease*. Institute Danone, Brussels. Pp :78.
- Cummings JH, Macfarlane GT, Englyst HN, 2001. Prebiotic Digestion and Fermentabilitation, *American J of clini nutr*, 73(2): 415S–20S.
- De Vuyst L. dan Vandamme EJ. 1994. *Bacteriocin of lactic acid bacteria microbiology, genetic, and application*. Blackie Academic and Professional, London. pp: 91-129.
- Dominguez H, Alonso JL, Garrote G, Carlos J, 2003. Xilooligosaccharides: Propertis and Technologies, Electron Journal Environ. *Agric Food Chem*; 2(1): 1579–4377.
- FAO, WHO. 2001. Report of a Joint FAO/WHO Expert Consultation on Evaluation of Health and Nutritional Properties of Probiotics in Food Including Powder Milk with Live Lactic Acid Bacteria. Cordoba, Argentina.
- Fonden R, Mogensen G, Tanaka R, dan Salminen S. 2000. Effect of culture containing diary products on intestinal microflora, human nutrition and health – current knowledge and future perspectives. *International Dairy Federation Bulletin* no 352.
- Fuller R and Gibson GR, 1998. Probiotics and prebiotics: microflora management for improved gut health. *Clinical Microbiology and Infection*, 4: 477–480.
- Fuller R. 1989. Probiotics in man and animals. *J. Appl. Bacterial.* 66: 365-378.
- Galdeano CM, de LeBlanc A, Vinderola G, Bonet MEB, Perdigon G. 2007. Mechanisms of immunomodulation induced by probiotic bacteria. *Clin Vaccine Immun* 14, 485-492.

- Gibson GR dan Roberfroid M. 1995. Dietary modulation of human colonic microbiota – introducingthe concept of prebiotics. *J. Nutr* 125: 1401-1412.
- Gilliland SE, Nelson CR, dan Maxwell. 1985. Assimilation of cholesterol by *Lactobacillus acidophilus*. *App Environ Microbiol*. 49: 377–381.
- Girindra A. 1988. *Biokimia I*. Jakarta: PT Gramedia Pustaka Utama. Hal : 159.
- Granato D, Branco GF, Cruz AG, Faria JDAF, and Shah NP. 2010. Probiotic Dairy Products as Functional Foods. *Comprehensive Reviews in Food Science and Food Safety* 9: 455–470.
- Grizard D and Barthomeuf C. 1999. Non-digestible oligosaccharides used a prebiotic agent, *Journal Reprod Nutr Dev*, 39(5):563-88.
- Gropper SS, Smith JL, and Groff JL. 2005. *Advenced Nutrition and Human Metabolism*. 4th ed. Wadsworth. USA. Pp : 214-216.
- Hirakawa B. 2005. Cholesterol. Encyclopedia of Toxicology (Second Edition), Elsevier Inc, USA. Pp: 586-587
- Hirayama K, Rafter J. 2000. The Role Of Probiotic Bacteria in Cancer Prevention. *Microbes Infect* 2, 681-686.
- Hirayama M. 2002. Novel physiological fungtions of oligosaccharide. *Pure Applied Chem* 74: 1271-1279..
- Ismadi M. 1993. *Biokimia, Suatu Pendekatan Berorientasi Kasus Jilid 2*. Edisi Keempat. Yogyakarta: Gajah Mada University Press. Hal : 56-57.
- Imazaumi SY, Nakatsu M, Sato Y, Sedarnawati, dan Sugano M. 1991. Effects of xylooligosaccharides on blood glucose, serum, liver lipids, and cecum short chain fatty acid. *Agri.Bio.Chem* 55: 199-205.
- Kabel MA, Kortenoeven L, Schols HA and Voragen AGJ. 2002. In vitro fermentability of differently substituted xylooligosaccharides. *Journal of Agricultural and Food Chemistry* 50: 6205-6210.
- Kang KH dan Lee CN. 1985. Preservation and production of starter cultures. *J Dairy Sci*, 47:686.
- Kimoto H, Ohmomo S, dan Okamoto T. 2002. Cholesterol removal from media by Lactococci. *J. Dairy Sci*. 85:3182–3188.

- Kimoto-Nira H, Mizumachi K, Nomura M, Kobayashi M, Fujita Y, Okamoto T.. 2007. *Lactococcus sp.* as potential probiotic lactic acid bacteria. *Japan Agricultural Research Quarterly*. 41: 181–189..
- Kulkarni NA, Shendye dan Rao M. 1999. Molecular and biotechnology aspects of xylanase. *Federation of European Microbiological Societies Microbiology Reviews* 23:411-456.
- Kusumawati N. 2002. Seleksi bakteri asam laktat indigenus sebagai genus probiotik dengan kemampuan mempertahankan keseimbangan mikroflora feses dan mereduksi kolesterol serum darah tikus. Tesis. Program Pasca Sarjana, Institut Pertanian Bogor.
- Kritchevsky D. 1999. Dietary fiber in health and disease: an overview. *Asia Pasific J Clin Nutr*, 8: S1-S2.
- Larsen LA, Raben A, Haulrik N, Hansen AS, Manders M, Astrop A. 2000. Effect of 8 week intake of probiotic milk products on risk factors for cardiovascular diseases. *Eur J Clin Nutrit* 54: 288–297.
- Liong MT dan Shah NP. 2005. Bile salt deconjugation ability, bile salt hydrolase activity and cholesterol co-preservation ability of lactobacilli strain. *Int Dairy J*. 15: 391-398.
- Lye HS, Ali GRR, dan Liong MT. 2010. Mechanisms of cholesterol removal by lactobacilli under conditions that mimic the human gastrointestinal tract. *Int Dairy J*. 20: 169-175.
- Lye HS, Rusul G, dan Liong MT. 2010b. Removal of cholesterol by Lactococci via incorporation of and conversion to coprostanol. *J Dairy Sci*. 93: 1383-1392.
- Macdonald IA, Bokkenheuser VD, Winter J, McLernon AM, dan Mosbach EH. 1983. Degradation of steroids in the human gut. *J Lipid Res*. 24: 675–700.
- Macfarlane GT, Gibson GR, Cummings JH. 1992. Comparison of fermentation reactions in different regions of the human colon, *Journal of Applied Bacteriology*, 72: 57–64..
- Manson JE, Tosteson H, Ridker PM. 1992. Medical progress: the primary prevention of myocardial infarction, *New England Journal of Medicine*, vol. 326, 21:1406–1416.
- Mathews CK dan van Holde KE. 1996. *Biochemistry Volume 2*. The Benjamin/Cumming, California. Pp : 321.

- Muchtadi D, Astawan M, dan Palupi NS. 2006. *Metabolisme Zat Gizi Pangan*. Departemen Pendidikan Nasional. Jakarta. Hal : 140.
- Muir JG, 1999. Location of colonic fermentation events: importance of combining resistent starch with dietary fibre. *Asia Pasific J Clin Nutr.*, 8: S14-S21.
- Murray RK, Graner DK, Mayes PA, Rodwel VW. 2003. *Harper's Illuystrated Biochemistry*, a LANGE Medical Book, 26/E pp. 203-261.
- Musatto SI and Mancilha IM. 2007. Non-digestible oligosaccharide: A review. *Journal Carbohydrate Polymer* 68: 587-597.
- Moore A, Gullon P, Dominguez H, Parajo JC. 2006. Advances in the manufacture, purification and applications of xylooligosaccharide as food additives and nutraceuticals. *Journal of Process Biochemistry* 41:1913-1923..
- Ooi LG and Liang MT. 2010. Cholesterol lowering effects of probiotics and prebiotics. *Int J Mol Sci.* 11: 2499-2522.
- Ouwehand AC. 2007. Antiallergic Effects of Probiotics. *J. Nutr.* 137, 794-797.
- Pereira DIA, Gibson GR. 2002. Effects of Consumption of Probiotics and Prebiotics on Serum Lipid Levels in Human. *Crit. Rev. Biochem. Mol. Biol.* 37, 259-281.
- Prado FC, Parada JL, Pandey A, and Soccol CR. 2008. Trends in non-dairy probiotic beverages. *Food Res. Int.* 41: 111-123.
- Purwoko Tjahjadi, 2007. Fisiologi Mikroba, Bumi Aksara, Jakarta. Hal: 171
- Reddy BS. 1999. Possible Mechanism By Which Pro- And Prebiotics Influence Colon Carcinogenesis and Tumor Growth, *J Nutr* 129 (7 Suppl):1478S-82S.
- Roberfroid, M. 2007. Prebiotics: The Concept Revisited. *J. Nutr.* 137, 830-837.
- Salminem L, Wright AV, dan Ouwehand A. 2004. *Lactic Acid Bacteria: Microbiology and Functional Aspects 3th Edition*, Revised and Expanded. Marcel Dekker, Inc., New York. Pp: 135-140.
- Saarela MG, Mogensen R, Fondén J, and Sandholm TM. 2000. Probiotic bacteria: safety, functional and technological properties. *J. Biotechnol.* 84(3):197-215.
- Savadogo, Outtara CAT, Bassole IHN, dan Traore SA. 2006. Bacteriocin and lactic acid bacteria-a minireview. *African J Biotechnol* 5(9):678-683.

- Scholz-Ahrens KE, Ade P, Marten B, Weber P, Timm W, Asil Y, Glüer CC, Schrezenmeir J. 2007. Prebiotics, Probiotics and Synbiotics Affect Mineral Absorption, Bone Mineral Content and Bone Structure. *J. Nutr.* 137, 838-846.
- Shin HS, Lee JH, Pestka JJ, dan Ustunol Z, 2000. Growth and viability of commercial *Bifidobacterium* spp in skim milk containing oligosaccharides and inulin. *J. Food sci.* 5: 884-887.
- Silalahi, 2000. Indonesian food and nutrition progress. *Journal Hypocholesterolemic Factors in Foods: A Review*: 7(1): 26-35.
- Sullivan A, Nord CE, 2002. Probiotic in human infections, *J. Antimicrobial Chemo therapy*, 50: 625–627.
- Sutula J, Coulthwaite L, and Verran J. 2012. Culture media from differential isolation of *Lactobacillus casei* shirota from oral samples. *J. of Microbiological Methods*, 90: 65-71.
- Suyatna dan Handoko. 2005. *Farmakologi dan terapi*. Bagian Farmakologi Fakultas Kedokteran. Universitas Indonesia. Edisi 4, hal 370-373.
- Tannock GW. 1999. Probiotics: A Critical Review. Horizon Scientific Press, Nortfolk, England, Vol.xi No.xx, 1-7.
- Todar K. 2008. Todar's Online Textbook of Bacteriology. University of Wisconsin-Madison Departement of Bacteriology.
- Toma MM and Pokrotnieks J. 2006. Probiotics as Functional Food : Microbiological and Medical Aspects. *Acta Universitatis Latviensis*. 710: 117 – 129.
- Usman dan Hosono A. 1999. Bile tolerance, taurocholate deconjugation, and binding of cholesterol by *Lactobacillus gasseri* strains. *J Dairy Sci.* 82:243–248.
- Van de Water J, Naiyanetr P. 2008. Yogurt and immunity: The health benefits of fermented milk products that contain lactic acid bacteria. In: Edward R. Farnworth (Eds). *Handbook of Fermented Functional Foods*, Second Edition. Boca Raton : CRC Press. Pp:232-241.
- Vazquez MJ, Alonso JL, Dominguez H, dan Parajo JC. 2000. Xylooligosaccharides manufacture and application. *Trend Food Sci. Technol* 11:387-393.
- Weston S, Halbert A, Richmond P, Prescott SL. 2005. Effects of Probiotics on Topic Dermatitis: A Randomised Controlled Trial. *Arch. Dis. Child.* 90, 892-897.

- Williams, T. Stanley, Holt, G John, Staley, T James, Sneath AH, Peter. 1994. *Bergey's manual of determinative bacteriology, ninth edition*, Lippincott Williams & Wilkins, Maryland USA. pp : 233.
- Xiao L, Ning J, Xu G. 2012. Application of xylo-oligosaccharides in modifying human intestinal function. *African Journal of Microbiology Research* 6(9):2116-2119.
- Xiao YL. 2007. Study on The Stability of Xylo-oligosaccharides in Food Processing. Thesis. Zongkai College of Agricultural Technology. Guangdong.
- Yang R, Xu S, Wang Z, Yang W. 2005. Aqueous extraction of corn cob xylan and production of xylooligosaccharides. Published by Elsevier Ltd. *Swiss Society of Food Science and Technology* 38 : 677-682.
- Yeo SK, Liang MT. 2010. Angiotensin i-converting enzyme inhibitory activity and bioconversion of isoflavones by probiotics in soymilk supplemented with prebiotics. *Int. J. Food Sci. Nutr.* 61, 161-181.
- Zainuddin A. 2007. Efek in vitro xilooligosakarida terhadap pertumbuhan *Lactobacillus casei*. Tesis. Universitas Airlangga. Surabaya.