

References

- Abubakar, Usmiati, S. (2016). Quality of Low Fat White Cheese Produced using Raw Material of Modified Milk. *Buletin Peternakan* Vol. 40 (2), pp 144-156.
- Alm, L. (1982). Effect of Fermentation on Lactose, Glucose, and Galactose Content in Milk and Suitability of Fermented Milk Products for Lactose Intolerant Individuals. *Journal of Dairy Science*, 65(3), p 346-352. DOI: [https://doi.org/10.3168/jds.S0022-0302\(82\)82198-X](https://doi.org/10.3168/jds.S0022-0302(82)82198-X)
- Almli, V.L. (2011). Consumers' acceptance of innovations in traditional cheese; A comparative study in France and Norway. DOI: 10.1016/j.appet.2011.04.009.
- A.M., Karen, Callaghan, O., Kerry, J.P. (2016). Consumer attitudes towards the application of smart packaging technologies to cheese products. *Food Packaging and Shelf Life* 9, pp 1–9. DOI: <http://dx.doi.org/10.1016/j.fpsl.2016.05.001>
- Barros, C.P., Rosenthal, A., Walter, E.H., Deliza, R. (2016). Consumers' attitude and opinion towards different types of fresh cheese; an exploratory study. *Food Sci. Technol, Campinas*, 36(3), pp 448-455. DOI: <http://dx.doi.org/10.1590/1678-457X.00616>
- BSN. (2019). Skema penilaian kesesuaian terhadap standar nasional indonesia sektor pangan. The National Standardization Agency of Indonesia.
- CDIC. (2014). Global consumption per capita of dairy products: Total cheese consumption. Available from: http://www.dairyinfo.gc.ca/index_e.php?s1=dfffcil&s2=cons&s3=consglo&s4=tc-ft.
- Chen, G., Wang, Y., Tong, X., et al. (2016). Cheese consumption and risk of cardiovascular disease: a meta-analysis of prospective studies. *European Journal of Nutrition*.
- Childs, J. L., Drake, M.A. (2009). Consumer perception of fat reduction in cheese. *J. Sens. Stud.* 24, pp 902–921.
- Delahunty, C.M. and Drake, M.A. (2004). Sensory character of cheese and its evaluation. *Cheese: Chemistry, physics and microbiology*, Vol. 1, General Aspects, (3rd ed), pp 455 – 487. Amsterdam: Elsevier Academic Press.
- Dilek, B., Yasemin, B.K., Gokhan, U. (2012). Determination of some traces metal levels in cheese samples packaged in plastic and tin containers by ICP-OES after dry, wet and microwave digestion. *Food and Chem Toxicol.* 49: 202-20.
- FAO. (2018). Dairy Market Review. Food and Agriculture Organization of the United Nations. Available from: <http://www.fao.org/economic/est/est-commodities/dairy/milk-and-milk-products/en>.
- FAO/WHO. (1978). Standard No. A-6.
- Fishbein, M. and Ajzen, I. (1975). *Belief, attitude, intention and behavior: an introduction to theory and research*. Reading, MA. Addison-Wesley.
- Florencia, F., Valdez, F., Pece, N. (2014). Effect of pasteurization temperature, starter culture, and incubation temperature on the physicochemical properties, yield, rheology, and sensory characteristics of spreadable goat cheese. *J. Food Proc.* Vol. 2014.

- Fox, P.F., Guinee, T.O., Cogan, T.M. and McSweeney, P.L.H. (2000). Cheese Flavour: Fundamentals of cheese science, pp 282 – 304. Maryland, USA: Aspen Publishers.
- Fox, P.F. and McSweeney, P.L.H. (2004). Cheese: An overview. Cheese: chemistry, physics and microbiology, Vol. 1, General aspects, (3rd ed.), pp 1 - 18. Amsterdam: Elsevier Academic Press.
- Garder, M. (2017). How long you can store your favorite cheese in the fridge. Available online at <https://www.independent.co.uk/life-style/food-and-drink/how-long-you-can-keep-cheese-in-the-fridge-store-hard-soft-a7903466.html>
- Goldin, B. R. and Gorbach, S. L. (1992). Probiotics for humans. The scientific basis (Ed. R. Fuller) Chapman & Hall, London, UK. pp. 355-376. http://dx.doi.org/10.1007/978-94-011-2364-8_13.
- Goosen, C. (2014). Consumer acceptance of Cheddar cheese: Intrinsic, extrinsic and socio-demographic influences. Stellenbosch University.
- Guerrero, L., et al. (2009). Consumer-driven definition of traditional food products and innovation in traditional foods; A qualitative cross-cultural study. *Appetite*, 52(2), pp 345–354.
- Institute of Medicine (US) Committee to Review Dietary Reference Intakes for Vitamin D and Calcium; Ross, A.C., Taylor, C.L., Yaktine, A.L. and Del Valle, H.B. (2011). Dietary reference intakes for calcium and vitamin D. National Academies Press, Washington DC, USA.
- Kardes, F. Cline, T. Cronley, M. (2011). Consumer behavior: Science and Practice. South-Western Cengage Learning, pp 7-9.
- Khan, M. 2006. Consumer Behaviour and Advertising Management. New Age International.
- Kotler, P. & Armstrong, G. (2009). Principles of Marketing. Pearson Education. Thirteenth Edition. New Jersey.
- Kotler, P., Bowen, J. and Makens, J. (1999). Marketing for hospitality and tourism. Prentice Hall, New Jersey.
- Lee, C., Imoto, E.M., Rha, C. (1978). Evaluation of Cheese Texture. *Journal of food science* - Vol. 43, No. 5 Year 1978.
- Madichie, N.O. (2012). Consumer Attitude. Tata McGraw Hill Education Private Limited. Bloomsbury Institute London.
- McDonald, G., Darmawan, B. (2018). Indonesia 2018 Dairy and Products Annual Report. USDA Foreign Agricultural Service.
- Merckel, K. (2015). Asia Hunger Facts; What is the extent of hunger in Asia?. Available online at <https://www.worldhunger.org/asia-hunger-facts/>.
- Miller, G.D., Jarvis, J.K. and McBean, L.D. (2007). The Importance of milk and milk products in the diet. *Handbook of Dairy Foods and Nutrition*, (3rd ed), pp 1 – 53. Boca Raton: CRC Press.
- Milk SA. (2011). Dairy industry review. Available online at <http://www.milk.co.za>.

- MoA. (2017). Average per capita consumption of foodstuffs containing milk, 2013 - 2017. Center for Agricultural Data and Information System, Ministry of Agricultural Indonesia Republic. Available online at http://epublikasi.setjen.pertanian.go.id/epublikasi/StatistikPertanian/2017/Statistik_Konsumsi_Pangan_2017/files/assets/basic-html/page111.html.
- Mozaffarian, D., Cao, H., King, I.B., Lemaitre, R.N., Song, X., Siscovick, D.S. and Hotamisligil, G.S. (2010). Trans-palmitoleic acid, metabolic risk factors, and new-onset diabetes in U.S. adults: A cohort study. *Ann. Intern. Med.* 153:790-799.
- Nilforushan, S., Haeri, F.A. (2015). The effect of packaging design on customers' perception of food products' quality, value, and brand preference. *WALIA journal* 31(S3): pp 127-132.
- O'Brien, N.M. and O'Connor, T.P. (2004) *Nutritional aspects of Cheese. Cheese: chemistry, physics and microbiology, Vol. 1, General Aspects, (3rd ed.)*, pp 573 - 582. Amsterdam: Elsevier Academic Press.
- O'Connor, C.B. (1993). *Traditional cheesemaking manual*. International Livestock Centre for Africa. Addis Ababa, Ethiopia.
- Osgood, C.E. (1952). The nature and measurement of meaning. *Psychological Bulletin*, 49, pp 197–237.
- Pastor, L. F. J., Mellado, A. A. R., Dolores, R.E. (2008). Sensory evaluation of goatmilk cheese type boursin natural and ash flavor, *Revista Electrónica de Veterinaria*, 9: 1695-7504.
- Perkin, M. R. (2007). Unpasteurized milk. Health or hazard? *Clinical and Experimental Allergy*, 37, pp 627–630.
- Santoso, S. (2014). *Statistik NonParametrik - Edisi Revisi*. Jakarta : PT Elex Media Komputindo, 2014.
- Schiffman, L.G., Kanuk, L.L. (2007). *Consumer Behavior*. 9th edition. Prentice Hall, New Jersey.
- Schuetz, P. (2015). "Eat your lunch!" – controversies in the nutrition of the acutely, non-critically ill medical inpatient. *Swiss Medical Weekly*. DOI: <https://doi.org/10.4414/smw.2015.14132>.
- Statista. (2016). Market value of cheese worldwide from 2016 to 2022. Available online at <https://www.statista.com/statistics/602542/cheese-market-value-worldwide/>.
- Statista. (2018a). Annual consumption of cheese worldwide in 2018, by selected country. Available online at <https://www.statista.com/statistics/868231/global-annual-consumption-of-cheese-by-country/>.
- Statista. (2018b). Per capita consumption of cheese worldwide in 2016, by country. Available online at <https://www.statista.com/statistics/527195/consumption-of-cheese-per-capita-worldwide-country/>.
- Statista. (2019). *Food Report 2019 - Milk Products*. Statista Consumer Market Outlook - Segment Report. Available online at <https://www.statista.com/outlook/40010400/120/cheese/indonesia>.
- Stephan, R., Schumacher, S., Corti, S., Krause, G., Danuser, J., & Beutin, L. (2008). Prevalence and characteristics of Shiga toxin-producing *Escherichia coli* in swiss raw milk cheeses collected at producer level. *Journal of Dairy Science*, 91(7), pp 2561–2565.

- Suratmono. (2018). Regulasi produk susu di Indonesia. In-depth seminal food review Indonesia event in Bogor 2018.
- The World Bank. (2015). The Double Burden of Malnutrition in Indonesia. Available online at <https://www.worldbank.org/en/news/feature/2015/04/23/the-double-burden-of-malnutrition-in-indonesia>.
- The World Bank. (2019). The World Bank and Nutrition. Available online at <https://www.worldbank.org/en/topic/nutrition/overview#1>.
- Tomić, M., Deronja, K., Kalit, M., Mesic, Z. (2018). Consumers' attitudes towards ethnic food consumption. *Journal of Central European Agriculture*, 2018, 19(2), p.349-367. DOI: /10.5513/JCEA01/19.2.1992
- Unicef. (2018). Global hunger continues to rise. Available online at <https://www.unicef.org/rosa/press-releases/global-hunger-continues-rise-new-un-report-says>.
- U.S. Department of Agriculture. (2008). Commercial item description. Cheese, cheddar, reduced fat. A-A-20208B. Available online at <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELDEV3006739>.
- U.S. Department of Agriculture, Economic Research Service. (2003). Food Consumption (Per Capita). U.S. Department of Agriculture, Economic Research Service.
- U.S. Department of Agriculture, Economic Research Service. (2004). Food Consumption (Per Capita) Data System. U.S. Department of Agriculture, Economic Research Service. Available online at <http://www.ers.usda.gov/data/FoodConsumption/DataSystem.asp?ERSTab=3>.
- USDA/ARS. (2011). National nutrient database for standard reference release 27. Available online at <http://ndb.nal.usda.gov/ndb/>.
- Wadhwani, R., McMahon, D.J. (2012). Color of low-fat cheese influences flavor perception and consumer liking. *J. Dairy Sci.* 95, pp 2336–2346. DOI: <http://dx.doi.org/10.3168/jds.2011-5142>.
- Walstra, P., Geurts, T.J., Noomen, A., Jellema, A., van Boekel, M.A.J.S. (1999). *Dairy Technology: Principles of Milk Properties and Processes*. Marcel Dekker, Inc. New York, pp 727.
- Walstra, P., Wouters, J.T.M. and Geurts, T.J. (2006). Cheese ripening and Properties. *J. Dairy Science and technology*, (2nd ed.), pp 641 – 676. Florida: CRC Press.
- Young, N. D., Drake, M. A., Lopetcharat, K., and McDaniel, M. R. (2004) Preference mapping of Cheddar cheese with varying maturity levels. *Journal of Dairy Science*, 87, pp 11 – 19.
- Zinkhan, G.M. (1992). Human Nature and Models of Consumer Decision Making. *Journal of Advertising*, 21, (4) II-III.