

REFERENCES

- Almanza-Rubio, J. L., Gutiérrez-Méndez, N., Leal-Ramos, M. Y., Sepulveda, D., & Salmeron, I. (2016). Modification of the textural and rheological properties of cream cheese using thermosonicated milk. *Journal of Food Engineering*, 168, 223-230.
- Ahn, J., Kim, N. S., Lee, B.-K., & Park Kim, S. (2020). Trends in the intake of fatty acids and their food source according to obese status among Korean adult population using KNHANES 2007-2017. *Food and Nutrition Bulletin*, 41(1), 77–88. <https://doi.org/10.1177/0379572119898323>
- Atamian, S., Olabi, A., Kebbe, B.O., Toufeili, I. (2014). The characterization of the physicochemical and sensory properties of full-fat, reduced-fat and low-fat bovine, caprine, and ovine Greek yogurt (Labneh). *Food Science & Nutrition*, 2(2), 164–173. doi:10.1002/fsn3.89
- Brighenti, M., Govindasamy-Lucey, S., Jaeggi, J. J., Johnson, M. E., & Lucey, J. A. (2018). Effects of processing conditions on the texture and rheological properties of model acid gels and cream cheese. *Journal of Dairy Science*, 101(8), 6762–6775. <https://doi.org/10.3168/jds.2018-14391>
- Chandan, R.C., (2014). Dairy-fermented products. In: Clark, S., Jung, S., Lamsal, B. (Eds.), *Food Processing: Principles and Applications*, second ed. John Wiley & Sons, Chichester, West Sussex, UK, pp. 405–436.
- Chatterjee, A., Gerdes, M. W., & Martinez, S. G. (2020). Identification of risk factors associated with obesity and overweight—a machine learning overview. *Sensors*, 20(9), 2734. <https://doi.org/10.3390/s20092734>
- Chen, M., Sun, Q., & Giovannucci, E. (2014). Dairy consumption and risk of type 2 diabetes: 3 cohorts of US adults and an updated meta-analysis. *BMC Med* 12, 215. <https://doi.org/10.1186/s12916-014-0215-1>
- Chen, G., Xie, M., Dai, Z., Wan, P., Ye, H., Zeng, X., & Sun, Y. (2018). Kudingcha and fuzhuan brick tea prevent obesity and modulate gut microbiota in high-fat diet fed mice. *Molecular Nutrition & Food Research*, 62(6), 1700485. <https://doi.org/10.1002/mnfr.201700485>

- Chooi, Y. C., Ding, C., & Magkos, F. (2019). The epidemiology of Obesity. *Metabolism*, 92, 6–10. <https://doi.org/10.1016/j.metabol.2018.09.005>
- Coutouly, A., Riaublanc, A., Axelos, M., & Gaucher, I. (2014). Effect of heat treatment, final pH of acidification, and homogenization pressure on the texture properties of cream cheese. *Dairy Science and Technology*, 94(2), 125-144.
- Dias, S., De Souza Vergílio, D., Pereira, A., Klososki, S., Marcolino, V., Da Cruz, R., Pimentel, T. (2021). Probiotic Greek yogurt: Effect of the addition of prebiotic fat substitutes on the physicochemical characteristics, probiotic survival, and sensory acceptance. *Journal of Dairy Research*, 88(1), 98-104. doi:10.1017/S0022029921000121
- de Almeida, J. dos, Dias, C. O., Pinto, S. S., Pereira, L. C., Verruck, S., Fritzen-Freire, C. B., Amante, E. R., Prudêncio, E. S., & Amboni, R. D. (2017). Probiotic mascarpone-type cheese: Characterisation and cell viability during storage and simulated gastrointestinal conditions. *International Journal of Dairy Technology*, 71(S1), 195–203. <https://doi.org/10.1111/1471-0307.12457>
- Desai, N. T., Shepard, L., & Drake, M. A. (2013). Sensory properties and drivers of liking for greek yogurts. *Journal of Dairy Science*, 96(12), 7454–7466. <https://doi.org/10.3168/jds.2013-6973>
- Demir Özer, E., Esen, M. K., İçigen, M., & Özer, C. O. (2021). Investigation of usage possibilities of Kalaba yoghurt (local cream yoghurt) in cheesecake production. *International Journal of Gastronomy and Food Science*, 25, 100376. <https://doi.org/10.1016/j.ijgfs.2021.100376>
- Foo, Y. Z., Rhodes, G., & Simmons, L. W. (2017). The carotenoid beta-carotene enhances facial color, attractiveness and perceived health, but not actual health, in humans. *Behavioral Ecology*, 28(2), 570–578. <https://doi.org/10.1093/beheco/arw188>
- Ganogpichayagrai, A., & Suksaard, C. (2020). Proximate composition, vitamin and mineral composition, antioxidant capacity, and anticancer activity of *Acanthopanax trifoliatus*. *Journal of advanced pharmaceutical technology & research*, 11(4), 179–183. https://doi.org/10.4103/japtr.JAPTR_61_20

- Gyawali, R., & Ibrahim, S.A. (2016). Effects of hydrocolloids and processing conditions on acid whey production with reference to Greek yogurt. *Trends in Food Science & Technology*, 56, 61–76.
- Gyawali, R., & Ibrahim, S.A. (2018). Addition of pectin and whey protein concentrate minimizes the generation of acid whey in Greek-style yogurt. *Journal of Dairy Research*, 85, 238–242.
- Gyawali, R., Feng, X., Chen, Y. P., Lorenzo, J. M., & Ibrahim, S. A. (2022). A review of factors influencing the quality and sensory evaluation techniques applied to Greek yogurt. *Journal of Dairy Research*, 89(2), 213–219. <https://doi.org/10.1017/s0022029922000346>
- Harrison, S., Brassard, D., Lemieux, S., & Lamarche, B. (2019). Consumption and sources of saturated fatty acids according to the 2019 Canada Food Guide: Data from the 2015 Canadian Community Health Survey. *Nutrients*, 11(9), 1964. <https://doi.org/10.3390/nu11091964>
- Hirparaa, K., Patel, H.G., Gokhale, A.J., & Mallik, J.M. (2016). Influence of type of culture on compositional, physico-chemical, rheological and sensory attributes of Processed Cream Cheese based (PCCB) spread. *Indian Journal Dairy Sci*, 69(2)
- Heymann, H. & Ebeler, S. E. (2016). Sensory and instrumental evaluation of alcoholic beverages. Academic Press. <https://doi.org/10.1016/C2014-0-03468-5>
- Jørgensen, C. E., Abrahamsen, R. K., Rukke, E.-O., Hoffmann, T. K., Johansen, A.-G., & Skeie, S. B. (2019). Processing of high-protein yoghurt – a review. *International Dairy Journal*, 88, 42–59. <https://doi.org/10.1016/j.idairyj.2018.08.002>
- Kilara, A., & Chandan, R. C. (2013). Greek-style yogurt and related products. *Manufacturing Yogurt and Fermented Milks*, 297–318. <https://doi.org/10.1002/9781118481301.ch13>
- Kim, J., Watkinson, P., Lad, M., Matia-Merino, L., Smith, J. R., & Golding, M. (2022). Effect of process and formulation variables on the structural and physical properties in cream cheese using GDL acidulant. *Food Biophysics*, 17(2), 273–287. <https://doi.org/10.1007/s11483-022-09719-w>
- Lange, I., Mleko, S., Tomczyńska-Mleko, M., Polischuk, G., Janas, P., & Ozimek, L. (2020). Technology and factors influencing greek-style yogurt – a review. *Ukrainian Food Journal*, 9(1), 7–35. <https://doi.org/10.24263/2304-974x-2020-9-1-3>

- LI, W. (2022). Quality characteristics of sponge cakes made of rice flour under different preservation conditions. *Food Science and Technology*, 42. <https://doi.org/10.1590/fst.02922>
- Liu, C., Yang, P., Wang, H., & Song, H. (2022). Identification of odor compounds and odor-active compounds of yogurt using DHS, SPME, safe, and SBSE/GC-O-MS. *LWT*, 154, 112689. <https://doi.org/10.1016/j.lwt.2021.112689>
- Luthfi, T. F., & Sanggramasari, S. (2018). The Utilization of Traditional Bagot Ni Horbo Cheese in Cheesecake Making: A Sensory Evaluation. *International Journal of Academic Research in Business and Social Sciences*, 8(17), 155–166.
- McCarthy, K., Lopetcharat, K., & Drake, M. (2017). Milk fat threshold determination and the effect of milk fat content on consumer preference for fluid milk. *Journal of Dairy Science*, 100(3), 1702-1711. <https://doi.org/10.3168/jds.2016-11417>
- Mine, Y. (2015). Egg proteins. In Z. Ustunol (Ed.), *Applied food protein chemistry* (pp. 459–490). John Wiley & Sons, Ltd
- Mirzaei, A., Esmkhani, M., Zallaghi, M., Nezafat, Z., & Javanshir, S. (2023). Biomedical and Environmental Applications of Carrageenan-Based Hydrogels: A Review. *J Polym Environ.* 31(8):1679-1705. doi:10.1007/s10924-022-02726-5.
- Mishra, G., Sahni, P., Pandiselvam, R., Panda, B. K., Bhati, D., Mahanti, N. K., Kothakota, A., Kumar, M., & Cozzolino, D. (2023). Emerging nondestructive techniques to quantify the textural properties of food: A state-of-art review. *Journal of Texture Studies*, 54(2), 173–205. <https://doi.org/10.1111/jtxs.12741>
- Moore, J. B., Horti, A., & Fielding, B. A. (2018). Evaluation of the nutrient content of yogurts: A comprehensive survey of yogurt products in the major UK supermarkets. *BMJ Open*, 8(8). <https://doi.org/10.1136/bmjopen-2017-021387>
- Ningtyas, D. (2018). Dynamic oral processing and characterisation of functional ingredient enriched low-fat cream cheese. *School of Agriculture and Food Sciences*. <https://doi.org/10.14264/uql.2019.528>

- Osorio-Arias, J., Pérez-Martínez, A., Vega-Castro, O., & Martínez-Monteagudo, S. I. (2020). Rheological, texture, structural, and functional properties of greek-style yogurt fortified with cheese whey-spent Coffee Ground Powder. *LWT*, 129, 109523. <https://doi.org/10.1016/j.lwt.2020.109523>
- Palav, T. S. (2016). Chemistry of cake manufacturing. In C. W. Wrigley, H. Corke, K. Seetharaman, & J. Faubion (Eds.), *Encyclopedia of food grains* (pp. 367–374). Academic Press.
- Paredes Valencia, A., Doyen, A., Benoit, S., Margni, M., & Pouliot, Y. (2018). Effect of ultrafiltration of milk prior to fermentation on mass balance and process efficiency in greek-style yogurt manufacture. *Foods*, 7(9), 144. <https://doi.org/10.3390/foods7090144>
- Phadungath, C. (2015). Greek-style yogurt and its application in cheesecake. *ETP International Journal of Food Engineering*, 1(1), 13-17. <https://doi.org/10.18178/ijfe.1.1.13-17>
- Primandasari, E. P., Susilo, A., & Masyithoh, D. (2021). The effect of moisture content in Nusa Tenggara Timur forest honey on viscosity, ph and total dissolved solids. *IOP Conference Series: Earth and Environmental Science*, 788(1), 012108. <https://doi.org/10.1088/1755-1315/788/1/012108>
- Psimouli, V., & Oreopoulou, V. (2013). The effect of fat replacers on batter and cake properties. *Journal of Food Science*, 78(10). <https://doi.org/10.1111/1750-3841.12235>
- Salehi, F. (2017). Rheological and physical properties and quality of the new formulation of apple cake with wild sage seed gum (*Salvia macrosiphon*). *Journal of Food Measurement and Characterization*, 11(4), 2006–2012.
- Salehi, F. (2019). Effect of common and new gums on the quality, physical, and textural properties of Bakery Products: A Review. *Journal of Texture Studies*, 51(2), 361–370. <https://doi.org/10.1111/jtxs.12482>
- Samal, D., Malaviya, S., Murthy, M., & Khandayataray, P. (2023). USE OF STABILIZERS IN FOOD INDUSTRY AND THEIR BIOSYNTHESIS PATHWAYS WITH HEALTH IMPACT. *Chelonian Conservation and Biology*. 18. 502-514. doi.org/10.18011/2023.10(2).502-514

- Schenkel, P., Samudrala, R., & Hinrichs, J. (2013). The effect of adding whey protein particles as inert filler on thermophysical properties of fat-reduced semi hard cheese type gouda. *International Journal of Dairy Technology*, 66(2), 220–230. <https://doi.org/10.1111/1471-0307.12036>
- Siciliano-Rosen, L. (2023, February 15). *cheesecake*. Encyclopedia Britannica. <https://www.britannica.com/topic/cheesecake>
- Shah, N. P., Chandan, R. C., & Gandhi, A. (2017). Yogurt in Health and Disease Prevention. In *Yogurt in health and disease prevention* (pp. 6–8). essay, Academic Press, an imprint of Elsevier.
- Stephenson, R. C., Ross, R. P., & Stanton, C. (2021). Carotenoids in Milk and the Potential for Dairy Based Functional Foods. *Foods*, 10(6). <https://doi.org/10.3390/foods10061263>
- Ramani, K., Patel, H., Jarita, M., & Gokhale, A. (2019). Influence of type of culture on compositional, physico-chemical, rheological and sensory attributes of Processed Cream Cheese based (PCCB) spread. *Indian J Dairy Sci*, 69(2).
- Tologana, R. D., Wikandari, R., Rahayu, E. S., Suroto, D. A., & Utami, T. (2022). Correlation between the chemical, microbiological and sensory characteristics of cream cheese using a mixed and single probiotic culture. *Journal of Food Science and Technology*, 60(1), 181–189. <https://doi.org/10.1007/s13197-022-05603-0>
- Tokuşoğlu, Ö. (2013). The physicochemical, microbiological, organoleptic properties and antioxidant activities of functional cream cheeses fortified with lutein. *International Journal of Dairy Technology*, 66(4), 527–534. <https://doi.org/10.1111/1471-0307.12070>
- United States Department of Agriculture (USDA) (2018). Specifications for Greek Yogurt, Greek Yogurt with Other Foods, and Related Products. *Dairy Division*. Agricultural Marketing Service.
- United States Department of Agriculture (USDA) (2019). Specifications for Cream Cheese, Cream Cheese with Other Foods, and Related Products. *Dairy Division*. Agricultural Marketing Service.
- Vijayakumar, P. & Adedeji, A. (2017). Measuring the pH of Food Products. *College of Agriculture, Food and Environment*.

Weerathilake, W., Rasika, D.M., Ruwanmali, J.K., & Munasinghe, M.A. (2014). The evolution , processing , varieties and health benefits of yogurt. *International Journal of Scientific and Research Publications*, 4 (4).

Wolfschoon Pombo, A. F. (2021). Cream cheese: Historical, manufacturing, and physico-chemical aspects. *International Dairy Journal*, 117, 104948.

<https://doi.org/10.1016/j.idairyj.2020.104948>

Yang, S.-Y., & Yoon, K.-S. (2022). Effect of probiotic lactic acid bacteria (LAB) on the quality and safety of greek yogurt. *Foods*, 11(23), 3799. <https://doi.org/10.3390/foods11233799>

Yasin, N. M. N., & Shalaby, S. M. (2013). Physicochemical and sensory properties of functional low fat cheesecake manufactured using cottage cheese. *Annals of Agricultural Sciences*, 58(1), 61–67. <https://doi.org/10.1016/j.aoas.2013.01.009>

Yazici, G. N., & Ozer, M. S. (2021). A review of egg replacement in cake production: Effects on batter and cake properties. *Trends in Food Science & Technology*, 111, 346–359.

<https://doi.org/10.1016/j.tifs.2021.02.071>

Yuliantoro, N. (2019). Penelitian produk: Inovasi Pembuatan cheese cake menggunakan bahan kacang panjang sebagai pengganti Tepung Terigu. *Journal FAME: Journal Food and Beverage, Product and Services, Accomodation Industry, Entertainment Services*, 2(1).

<https://doi.org/10.30813/fame.v2i1.1662>