

DAFTAR PUSTAKA

- Belitz, H.D., Grosch, W., dan Schieberle, P., 2009, Food Chemistry, Ed ke-4, Berlin, Springer-Verlag.
- Carr, F., Chili, J.D., Maida N., 2002, The Lactic Acid Bacteria, *A Literature Survey, Critical Reviews Microbiology*, 28:281-370
- Chanprasert, N dan Gasaluck, P., 2011, Bacteriosin Production and Its Crude Characterization of Lactic Acid Bacteria Isolated From Pickled *Garcinia schomburgkiana* Pierre, *J. Food Ag-Ind*, 4:01.
- Davidson, P.M dan Brannen A.L., 1983, Antimicrobials in Food, Ed ke-2, Marcel Dekker, New York.
- Davies J.A, Anderson, G.K, Beveridge dan Clark H.C., 1983, Chemical Mechanism of The Gram Stain and Synthesis of a New Electron-Opaque Marker for Electron Microscopy Which Replaces the Iodine Mordant of the Stain, *J. Bacteriology*, 837-845
- Davis dan Stout, 1970, Disc Plate Method of Microbiological Antibiotic Assay, *J. Microbiology*, 22:4.
- De Man, J.C, Ragosa, and M.E Sharpe, 1960, A medium for the cultivation of lactobacilli, *J. Bacteriol*, 23:130.
- De Vuyst, L. dan Leroy, F. 2007, Bacteriocins from Lactic Acid Bacteria: Production, Purification, and Food Application. *J. Microbial Biotechnol*, 13 : 194-199.
- Dewi KA, 2011, Isolasi, Identifikasi dan Uji Sensitivitas *Staphylococcus aureus* Terhadap Amoxicillin dari Sampel Susu Kambing Peranakan Ettawa (PE) Penderita Mastitis di Wilayah Girimulyo, Kulonprogo, Yogyakarta, *J. Sain Veteriner*, 31:2, 140-14.
- Dharmappa .D.C., Archana Anokhe dan Vinay Kalia., 2022, Oxidase Test: A Biochemical Methods in Bacterial Identification, *J. Agricos*, 2582-7049
- Diop M.B Dubois R., Tine E., Ngom A., Destain J., Thonart., 2007, Bacteriosin Producers From Traditional Food Product Biotechnol, *J. Agrom Soc. Environ* , 11:4, 275

- Drider,D., Fimland G., Hechard.Y., McMullen dan H. Prevost, 2006, The continuing Story of Class Iia Bacteriosins Microbiology and Molecular Biology Reviewa: 562-582
- Dworkin M., Stainley., Eugene R., Karl H.S, dan Erko S, 2006, The Prokaryotes, a Handbook pn the Biology of Bacteria:Proteobacteria:Gamma Subclass, Ed ke-3, Springer, New York.
- Emmawati A, Jenie BSL, Nuraida L, Syah D. 2015. Karakterisasi Isolat Bakteri Asam Laktat dari Mandai yang Berpotensi Sebagai Probiotik. *J.Agritech* 35(2): 146-155.
- Febriyanti, E.L, Martosudiro, M., dan Hadiastono,T., 2015, Pengaruh Plant Growth Promoting Rhizobacteria (PGPR) Terhadap Infeksi Peanut Stripe Virus (PStV), Pertumbuhan dan Produksi Tanaman Kacang Tanah (*Arachis hypogaea* L) Varietas Gajah, *J.HPT*, 3:1
- Gunkova. P.I, Buchilina A.S, Maksimiuk N.N, Bazarnova G., dan Girel K.s., 2021, Carbohydrate Fermentation test of Lactic Acid Starter Cultures, *J.Eart and Environmental Sci*, 1755-1315
- Hardiningsih, R dan Nurhidayaht N., 2006, Pengaruh Pemberian Pakan Hiperkolestrolemia Terhadap Bobot Tikus Putih Wistar yang Diberi Bakteri Asam Laktat, *J.Biodiversitas*, 7:2. 127-130
- Hofwegen, D.J, V : Hovde , C.J. and minnich, S.A., 2016, Rapid Evolution of Citrate Utilization by *Escherichia coli* by direct selection requires *citT* and *detA*, *J. Bacteriol.*, 198(7), 1022-1034
- Holt, J.G., Krieg, N.R, Sneath P.H.A, Staley, J, T., and William S.T, 1994, *Bergey's Manual of Determinative Bacteriology*, Lippicolt William and Wilkins, New York
- Jay, J.M., Loessner, M.J dan Golden D.A., 2005, Modern Food Microbiology, Ed ke-7, Springer, New York.
- Jutono, J. Soesarsono S, Hartadi, Kabirun S., Suhadi., 1980, Pedoman Praktikum Mikrobiologi Umum, Department Mikrobiologi, Fakultas Pertanian UGM, Yogyakarta .
- Khatoon.H, Anokhe.A., dan Kalia V., 2022, Catalase Test, A Biochemical

- Protocol for Bacteria Identification, *J.Agricos* , 2582-7049
- Kurnia Rachmawati Rifai, 2021, Uji Indole sebagai Kegiatan Penjaminan Mutu Tambahan pada Hasil Pengujian Coliform dalam Sampel Air Mineral , *J. Teknologi Proses dan Inovasi Industri*, 6:1
- Kusmiati dan Malik, A. 2002. Aktivitas Bakteriosin dari Bakteri *Leuconostoc mesentroides* Pbacl pada Berbagai Media. *Makara, j.Kesehatan*, 6:1
- Lawalata, H.J., and Satiman, U. 2015. Identification of lactic acid bacteria proteolytic isolated from an Indonesia traditional fermented fish sauce bakasang by amplified ribosomal DNA restriction analysis (ARDRA). *International Journal of ChemTech Research*. 8(12) : 630-636.
- Lay,B.W, 1994, Analisa Mikroba di Laboratorium, Raja Grafi Persada, Jakarta
- Majid, A., Tri, W.A. dan Laras, R., 2014, Pengaruh Perbedaan Konsentrasi Garam Terhadap Mutu Sensori dan Kandungan Senyawa Volatil pada Terasi Ikan Teri (*Stolephorus* sp), *J.Pengolahan dan Bioteknologi Hasil Perikanan* ., 3(2):17-24.
- Masdarini, L. 2011, Manfaat dan Keamanan Makanan Fermentasi Untuk Kesehatan (Ditinjau Dari Aspek Ilmu Pangan), *JPTK UNDIKSHA*. 8 (1) : 53 – 54.
- Nugrahani. G., Apridamayanti.P., dan Sari F., Aktivitas Antibakteri Yogurt Hasil Fermentasi *Lactobacillus Plantarum* Terhadap *Escherichia coli* dan *Staphylococcus aureus*, *J.Cerrellum*, 6:2,55-58
- Ouwehand , A.C. dan Vesterlund, S. 2004. Antimicrobial Components from Lactic Acid Bacteria. Di dalam: Salminen, S., Wright, A.V., dan Ouwehand, A., editor. *Lactic Acid Bacteria*. Marcel Dekker Inc., New York.
- Palaez SM, SM Orue. 2010. Feeding Stategies for the Control of *Salmonella* in Pigs, *J.Food Sci and Technol Bulletin* 5 (1) : 39-47
- Palezar,M.J dan Chan,E.C.S., 1986, Dasar-dasar Mikrobiologi, Ed ke-2, Universitas Indonesia, Jakarta
- Pambayun, R. 2005. Makanan Fermentasi Tradisional Indonesia, Nilai gizi dan Kajian Manfaatnya., *Prosiding Widya Karya Nasional Khasiat*

Makanan Tradisional, Jakarta.

- Panjaitan, R.A., Darmawati, S., Prastiyanto, N.E., 2018, Aktivitas Antibakteri Madu Terhadap Bakteri Multi Drug Resistant *Salmonella typhi* dan *Methicillin-Resistant Staphylococcus aureus*, Seminar Nasional Edusaintek FMIPA UNIMUS, Semarang
- Pardali, E., Paramithiotis, S., Papadelli, Mataragas, M., Drosinos, E.H., Lactic Acid Bacteria Population Dynamics During Spontaneous Fermentation of Radish (*Rhaphanus sativus* L.) Roots In Brine, *J Microbiol Biotechnol*, 33;110.
- Prescott, L.M, 2005, Prescott-Harley-Klein, Microbiology, Ed ke-5, the McGrawth-Hill Companies, New York.
- Rachmawati .I., Suranto., dan Setyaningsih R., 2005, Uji Antibakteri Asam Laktat Asal Asinan Sawi Terhadap Bakteri Patogen, *J.Bioteknologi*, 2:2, 43-48
- Rattanachaikunsopon, P. dan Phumkhachorn, P. 2006. Isolation and Preliminary Characterization of a Bacteriocin Produced by *Lactobacillus plantarum* N014 Isolated from Nham, a Traditional Thai Fermented Pork. *Journal of Food Protection* 69 (8) : 1937-1943.
- Reddy G, Altaf M, Naveena BJ, Venkateshwar M, Kumar EV, 2008, Amylolytic bacterial lactic acid fermentation-A review, *J. Elsevier-Biotech*, 26:33-34
- Safitri. 2015. Asinan, Sawi Hijau, Skripsi, Universitas Lampung.
- Salminen, S., Wright, A.V., Ouwehand, A. 2004. Lactic Acid Bacteria: Microbiology and Fuvtional Aspect, Ed ke-3, Revised and Expanded. Marcel Dekker, Inc., New York
- Sardiani Nenis, Litaay Magdalena, Budji Risco G, Priosambodo Dody, Syahribulan dan Dwyana Zaraswati, 2015, Potensi Tunikata *Rhopalaea sp* Sebagai Sumber Inokulum Bakteri Endosimbion Penghasil Antibakteri; Karakterisasi Isolat, *J. Alam dan Lingkungan*, 6:1
- Sari R. A., Nofiani R., dan Ardiningsih P., 2012, Karakterisasi Bakteri Asam Laktat Genus *Leunostoc* dari Pekasam Ale-ale Hasil Formulasi Skala Laboratorium, *J.Kimia Khatulistiwa* , 1:1

- Stiles, M.E. 1996. Biopreservation by Lactic Acid Bacteria. *Antonie Van Leeuwenhoek* 70 : 331-345.
- Suganya, K. Murugan, T. Murugan , M., 2013, Isolation and Characterization of Probiotic Lactic Acid Bacteria From Milk and Curd Samples, *Int J. Pharm Bio Sci*, 4:1, 317-324
- Surono, I.S. 2004. Probiotik Susu Fermentasi dan Kesehatan. Yayasan Pengusaha Makanan dan Minuman Seluruh Indonesia (YAPMMI). TRICK. Jakarta
- Suwayvia, N., 2017, Produksi Bakteriosin Asal *Lactobacillus plantarum* FNCC 0020 Sebagai Antimikroba dan Stabilitasnya Pada Variasi Suhu Pemanasan, Suhu Penyimpanan, dan pH, Skripsi, Malang, Universitas Islam Negeri Maulana Malik Ibrahim.
- Qonita, .B, Johan, V.S., dan Rahmayani, 2018, Identifikasi Genus Bakteri Asam Laktat Dari Nira Aren Terfermentasi Spontan, *Jurnal Jom Fapera*, 5:1
- Tamang.B., Jyoti p.t., Schilinger U., Franz C.M., Gores M., dan Holzapfel.W.H., 2008, Phenotypic and Genotypic Identification of Lactic Acid Bacteria Isolated From Ethnic Fermented Tender Shoots of North East India, *International Journal of Microbiology*, 121:35-40
- Yang, E., Fan, L., Jiang, Y., Doucette, C., dan Fillmore, S. 2012. Antimicrobial Activity of Bacteriocin-Producing Lactic Acid Bacteria Isolated from Cheeses and Yogurts. *AMB Express*. 2(48) : 1-12