

DAFTAR PUSTAKA

- Abbasiliasi, S., Tan, S., and Tengku, A. 2017. Fermentation Factors Influencing the Production of Bacteriocins by Lactic Acid Bacteria : A Review. *The Royal Society of Chemistry*, Vol. 7, pp. 29395–29420.
- Afzalani, R. and Musnandar, E. 2018. Penggunaan Probiotik dari Kulit Nenas Sebagai Sumber Pakan Tambahan untuk Ternak Ruminansia. *Jurnal Ilmiah Ilmu-Ilmu Peternakan*, Vol. 21 No. 2, pp. 110–120.
- Aguilar-galvez, A. *et al.* 2011. The Influence of Growth Conditions on Enterocin-like Production by *Enterococcus faecium* CWBI-B1430 and *Enterococcus mundtii* CWBI-B1431 Isolates from Artisanal Peruvian Cheeses. *Ann Microbiol*, Vol. 61, pp. 955–964.
- Al-jumaily, E. F., Raheema, R. H., and Abdul-ratha, H. A. 2013. Determination of Optimal Conditions for Plantaricin Production from *Lactobacillus plantarum* isolate. *International Interdisciplinary Research Journal*, Vol. 3 No. 4, pp. 3–13.
- Al-Zahrani, S. H. and Al-Zahrani, F. S. 2006. Production of Bacteriocin(s) by Four Lactic Acid Bacteria Isolated from Raw Milk on Organic Waste. *World Applied Sciences Journal*, Vol. 1 No. 2, pp. 135–143.
- Ali, S. *et al.* 2018. Production of Microbial Metabolites and Optimization of Key Factors Involving Their Hyperproduction in Batch Culture (Review). *European Journal of Pharmaceutical and Medical Research*, Vol. 5 No. 5, pp. 80–88.
- Ali, W. S. and Musleh, R. M. 2011. Determination of Optimum Conditions for Plantaricin VGW8 Production by *Lactobacillus plantarum* VGW8. *Al-Mustansiriyah J. Sci*, Vol. 22 No. 4, pp. 49–63.
- Amalia, S., Wahdaningsih, S., and Untari, E. K. 2014. Uji Aktivitas Antibakteri Fraksi n-Heksan Kulit Buah Naga Merah (*Hylocereus polyrhizus* Britton & Rose) Terhadap Bakteri *Staphylococcus aureus* ATCC 25923. *Fitofarmaka Indonesia*, Vol. 1 No. 2, pp. 61–64.
- Anastasiadou, S. *et al.* 2008. Rapid Quantifiable Assessment of Nutritional Parameters Influencing Pediocin Production by *Pediococcus acidilactici* NRRL B5627. *Bioresource Technology*, Vol. 99, pp. 6646–6650.
- Balouiri, M., Sadiki, M., and Ibsouda, S. K. 2016. Methods for in Vitro Evaluating Antimicrobial Activity : A Review. *Journal of Pharmaceutical Analysis*. Elsevier, Vol. 6 No. 2, pp. 71–79.
- Benmouna, Z. *et al.* 2018. Optimization and Some Characteristics of Bacteriocin Produced by *Enterococcus sp.* CM9 Collected from Mauritanian Camel Milk, Vol. 30 No. 4, pp. 275–282.
- Berghe, E. Van Den *et al.* 2006. *Streptococcus macedonicus* ACA-DC 198 Produces The Lantibiotic, Macedocin, at Temperature and pH Conditions that Prevail During Cheese Manufacture. *International Journal of Food Microbiology*, Vol. 107, pp. 138–147.

- Bharti, V., Singh, S., and Ahirwal, L. 2015. Bacteriocin : A Novel Approach for Preservation of Food. *International Journal of Pharmacy and Pharmaceutical Sciences*, Vol. 7 No. 9, pp. 20–29.
- Chatterjee, M., Jana, S. C., and Raychaudhuri, U. 2019. Optimization of Media and Culture Conditions for Improved Production of Bacteriocin by Using Conventional One-Factor-At-A-Time (OFAT) Method. *EC Microbiology*, Vol. 15 No. 4, pp. 251–258.
- Cheigh, C. *et al.* 2002. Influence of Growth Conditions on The Production of A Nisin-like Bacteriocin by *Lactococcus lactis* subsp. *lactis* A164 Isolated from Kimchi. *Journal of Biotechnology*, Vol. 95, pp. 225–235.
- Cheng, F. *et al.* 2019. Effects of Carbon and Nitrogen Sources on Activity of Cell Envelope Proteinase Produced by *Lactobacillus plantarum* LP69. *School of Food and Biological Engineering*, Vol. 23 No. 1, pp. 11–18.
- Chikindas, M. L. *et al.* 2019. Functions and Emerging Applications of Bacteriocins. *Curr Opin Biotechnol*, pp. 23–28.
- Costa, J. A. V *et al.* 2018. Advances in Solid-State Fermentation. *Current Developments in Biotechnology and Bioengineering*. Elsevier B.V., pp. 1–17.
- Di, R. *et al.* 2010. Taxonomic Structure of The Yeasts and Lactic Acid Bacteria Microbiota of Pineapple (*Ananas comosus* L. Merr.) and Use of Autochthonous Starters for Minimally Processing. *Food Microbiology*. Elsevier Ltd, Vol. 27 No. 3, pp. 381–389.
- Dwiprahasto, I. 2005. Kebijakan untuk Meminimalkan Risiko Terjadinya Resistensi Bakteri di Unit Perawatan Intensif Rumah Sakit. *Jurnal Manajemen Pelayanan Kesehatan*, Vol. 8 No. 4, pp. 177–181.
- Ferdaus, F. *et al.* 2008. Pengaruh pH, Konsentrasi Substrat, Penambahan Kalsium Karbonat dan Waktu Fermentasi Terhadap Perolehan Asam Laktat dari Kulit Pisang. *Jurnal Ilmiah Widya Teknik*, Vol. 7 No. 1, pp. 1–14.
- Field, D. *et al.* 2015. Bacteriocin Biosynthesis, Structure and Function, in Gillor, O. and Riley, M. A. (eds). *Research and Applications in Bacteriocins*. Horizon Bioscience, pp. 5–40.
- Hafsan. 2014. Bacteriosin Asal Bakteri Asam Laktat Sebagai Biopreservatif Pangan. *Jurnal Teknosains*, Vol. 8 No. 2, pp. 175–184.
- Hayek, S. A. and Ibrahim, S. A. 2013. Current Limitations and Challenges with Lactic Acid Bacteria : A Review. *Food and Nutrition Sciences*, Vol. 4, pp. 73–87.
- K.Dodds, W. and R.Whiles, M. 2010. Carbon, in Press, A. (ed.). *Freshwater Ecology*. 2nd edn. Elsevier Inc., pp. 323–343.
- Katike, U., Sarathi, V., and Obulam, R. 2014. A Comparative Study on Probiotication of Mixed Watermelon and Tomato Juice by Using Probiotic Strains of Lactobacilli. *International Journal of Current Microbiology and Applied Sciences*, Vol. 3 No. 11, pp. 977–984.

- Kim, M. *et al.* 2006. Optimization of Culture Conditions and Medium Composition for The Production of Micrococcin GO5 by *Micrococcus* sp. GO5. *Journal of Biotechnology*, Vol. 121, pp. 54–61.
- King, V. A., Huang, H., and Tsen, J. 2006. Fermentation of Tomato Juice by Cell Immobilized *Lactobacillus acidophilus*. *Mid-Taiwan Journal of Medicine*, Vol. 12 No. 1, pp. 1–7.
- Kröckel, L. 2013. The Role of Lactic Acid Bacteria in Safety and Flavour Development of Meat and Meat Products, in Kongo, M. (ed.). *Lactic Acid Bacteria*, pp. 129–151.
- Kumar, B. V., Sreedharamurthy, M., and Reddy, O. V. S. 2013. Physico-chemical Analysis of Fresh and Probioticated Fruit. *International Journal of Applied Sciences and Biotechnology*, Vol. 1 No. 3, pp. 127–131.
- Lim, S. 2010. Cultural Conditions and Nutritional Components Affecting the Growth and Bacteriocin Production of *Lactobacillus plantarum* KC21. *Food Sci. Biotechnol.*, Vol. 19 No. 3, pp. 793–802.
- Mahobiya, D. and Shrivastava, R. 2015. Production, Optimization and Characterization of Broad Spectrum Bacteriocins from *Lactobacillus plantarum* DP2 and *Lactobacillus casai* DD1. *Journal of Pharmaceutical, Biological and Chemical Sciences*, Vol. 6 No. 2, pp. 738–747.
- Medana, Z., Stefan, I.-R., and Grosu-Tudor, S.-S. 2016. Influence of Growth Medium Composition on The Bacteriocin Activity of Some Lactic Acid Bacteria. *Romanian Biotechnological Letters*, Vol. 22 No. 6, pp. 12126–12135.
- Mokoena, M. P. 2017. Lactic Acid Bacteria and Their Bacteriocins: Classification, Biosynthesis and Applications against Uropathogens: A Mini-Review. *Molecules*, Vol. 22 No. 8, pp. 1–13.
- Mollendorff, J. W. Von, Todorov, S. D., and Dicks, L. M. T. 2009. Optimization of Growth Medium for Production of Bacteriocins Produced by *Lactobacillus plantarum* JW3BZ and JW6BZ, and *Lactobacillus fermentum* JW11BZ and JW15BZ Isolated from Boza. *Trakia Journal of Sciences*, Vol. 7 No. 1, pp. 22–33.
- Mousavi, Z. E. *et al.* 2011. Fermentation of Pomegranate Juice by Probiotic Lactic Acid Bacteria. *World J Microbiol Biotechnol*, Vol. 27, pp. 123–128.
- Mun˜oz, R., Moreno-Arribas, M. V., and Rivas, B. de las. 2011. Lactic Acid Bacteria. *Molecular Wine Microbiology*. Elsevier Inc., pp. 191–226.
- Munita, J. M. and Arias, C. A. 2016. Mechanisms of Antibiotic Resistance. *Microbiology Spectrum*, Vol. 4 No. 2, pp. 1–24.
- Nadiyatan, K. *et al.* 2017. Aktivitas Antioksidan dan Antibakteri Produk Fermentasi Susu Kedelai dan Whey Tahu Menggunakan Bakteri Asam Laktat Komersial. *Jurnal Kimia Sains dan Aplikasi*, Vol. 20 No. 1, pp. 9–12.
- Nagpal, R. *et al.* 2012. Probiotics, Their Health Benefits and Applications for Developing Healthier Foods: A Review. *FEMS Microbiol Lett*, Vol. 334 No. 1, pp. 1–15.

- Neera *et al.* 2012. Statistical Optimization of Bacteriocin Production by *Pediococcus acidilactici* in A Sample Food-Grade Medium. *Journal of Food Processing and Preservation*, Vol. 37 No. 2, pp. 1–9.
- Nguyen, B. T. *et al.* 2019. Probiotic Beverage from Pineapple Juice Fermented with *Lactobacillus* and *Bifidobacterium* Strains. *Frontiers in Nutrition*, Vol. 6 No. 54, pp. 1–7.
- Ouwehand, A. C. *et al.* 2016. Probiotic Approach to Prevent Antibiotic Resistance. *Annals of Medicine*, Vol. 48 No. 4, pp. 246–255.
- Pakbin, B. *et al.* 2014. Producing Probiotic Peach Juice. *Biotech Health Sci*, Vol. 1 No. 3, pp. 1–5.
- Perez, R. H., Zendo, T., and Sonomoto, K. 2014. Novel Bacteriocins from Lactic Acid Bacteria (LAB): Various Structures and Applications. *Microbial Cell Factories*. BioMed Central Ltd, Vol. 13 No. 1, pp. 1–13.
- Roberts, J. D. 1977. Carbonyl Compounds I. Aldehydes and Ketones. Addition Reactions of the Carbonyl Group. in *Basic principles of organic chemistry*. 2nd edn. W. A. Benjamin, Inc., pp. 671–734.
- Robinson, P. K. 2015. Enzymes : principles and biotechnological applications. *Essays Biochem*, 59, pp. 1–41.
- Rodríguez, L. G. R. *et al.* 2019. Diversity and Functional Properties of Lactic Acid Bacteria Isolated from Wild Fruits and Flowers Present in Northern Argentina. *Frontiers in Microbiology*, Vol. 10, pp. 1–26.
- Russo, P. *et al.* 2014. Fresh-Cut Pineapple as a New Carrier of Probiotic Lactic Acid Bacteria. *Journal of Biomedicine and Biotechnology*. Hindawi Publishing Corporation, Vol. 14, pp. 1–9.
- Safitri, N., Sunarti, T. C., and Meryandini, A. 2016. Formula Media Pertumbuhan Bakteri Asam Laktat *Pediococcus pentosaceus* Menggunakan Substrat Whey Tahu. *Jurnal Sumberdaya Hayati*, Vol. 2 No. 2, pp. 31–38.
- Sheehan, V. M., Ross, P., and Fitzgerald, G. F. 2007. Assessing The Acid Tolerance and The Technological Robustness of Probiotic Cultures for Fortification in Fruit Juices. *Innovative Food Science and Emerging Technologies*, Vol. 8, pp. 279–284.
- Song, D., Zhu, M. and Gu, Q. 2014. Purification and Characterization of Plantaricin ZJ5 , a New Bacteriocin Produced by *Lactobacillus plantarum*. *Plos One*, Vol. 9 No. 8, pp. 1–8.
- Stanbury, P. F., Whitaker, A., and Hall, S. J. 1995. *Principles of Fermentation Technology*. 2nd edn. Burlington: Butterworth-Heinemann.
- Suganthi, V. and Mohanasrinivasan, V. 2014. Optimization Studies for Enhanced Bacteriocin Production by *Pediococcus pentosaceus* KC692718 Using Response Surface Methodology. *J Food Sci Technol*, Vol. 52 No. 6, pp. 3773–3783.
- Swain, M. R. *et al.* 2014. Fermented Fruits and Vegetables of Asia : A Potential Source

- of Probiotics. *Biotechnology Research International*, pp. 1–19.
- Taylor, J. R. N. 2004. Foods and Nonalcoholic Beverages. *Encyclopedia of Food Grains*, Vol. 19, pp. 380–390.
- Todorov, S. D. 2008. Bacteriocin Production by *Lactobacillus plantarum* AMA-K Isolated from Amasi, A Zimbabwean Fermented Milk Product and Study of The Adsorption of Bacteriocin AMA-K to *Listeria* sp. *Brazilian Journal of Microbiology*, Vol. 39, pp. 178–187.
- Todorov, S. D. and Dicks, L. M. T. 2007. Bacteriocin Production by *Lactobacillus pentosus* ST712BZ Isolated from Boza. *Brazilian Journal of Microbiology*, Vol. 38, pp. 166–172.
- Todorov, S. D. and Dicks, L. M. T. 2006. Effect of Medium Components on Bacteriocin Production by *Lactobacillus plantarum* Strains ST23LD and ST341LD , Isolated from Spoiled Olive Brine. *Microbiological Research*, Vol. 161, pp. 102–108.
- Urbonaviciene, D. *et al.* 2015. The Use of Lactic Acid Bacteria in the Fermentation of Fruits and Vegetables — Technological and Functional Properties, in Ekinici, D. (ed.). *Biotechnology*. Intech Open, pp. 135–164.
- Wright, A. Von and Axelsson, L. 2011. Lactic Acid Bacteria : An Introduction. *Lactic Acid Bacteria Microbiological and Functional Aspects*. 4th edn. London: CRC Press, pp. 1–17.
- Yang, E. *et al.* 2018. Influence of Culture Media , pH and Temperature on Growth and Bacteriocin Production of Bacteriocinogenic Lactic Acid Bacteria. *AMB Express*. Springer Berlin Heidelberg, Vol. 8 No. 10, pp. 1–14.
- Zendo, T. *et al.* 2008. Bacteriocin detection by liquid chromatography / mass spectrometry for rapid identification. *Journal of Applied Microbiology*, Vol. 104, pp. 499–507.