

**DAFTAR PUSTAKA**

- Aswathy, R. G., Ismail, B., John, R. P., & Nampoothiri, K. M. (2008). Evaluation of the Probiotic Characteristics of Newly Isolated Lactic Acid Bacteria. *Applied biochemistry and biotechnology*, pp. 244–255. doi: 10.1007/s12010-008-8183-6.
- Babot, J. D., Argañaraz-Martínez, E., Saavedra, L., Apella, M. C., & Chaia, A. P. (2018). Compatibility and safety of five lectin-binding putative probiotic strains for the development of a multi-strain protective culture for poultry. *Beneficial microbes*. Wageningen Academic Publishers, 9(6), pp. 927–935.
- Badan Pusat Statistik. (2017). *Statistik Tanaman Sayuran dan Buah-buahan Semusim Indonesia*. Jakarta:Badan Pusat Statistik, p.52.
- Beaumont, M., Portune, K. J., Steuer, N., Lan, A., Cerrudo, V., Audebert, M., Dumont, F., Mancano, G., Khodorova, N., Andriamihaja, M., Airinei, G., Tomé, D., Benamouzig, R., Davila, A., Claus, S. P., Sanz, Y., & Blachier, F. (2017). Quantity and source of dietary protein influence metabolite production by gut microbiota and rectal mucosa gene expression: a randomized, parallel, double-blind trial in overweight humans. *The American Journal of Clinical Nutrition*, 106(4), pp.1005-1019.
- Cerqueira-Silva, C. B. M., Conceição, L. D. H. C. S., Souza, A. P., & Corrêa, R. X. (2014). A history of passion fruit woodiness disease with emphasis on the current situation in Brazil and prospects for Brazilian passion fruit cultivation. *European journal of plant pathology*. Springer, 139(2), pp. 261–270.
- Chapman, C. M. C., Gibson, G. R., and Rowland, I. (2011). Health benefits of probiotics: are mixtures more effective than single strains?.

- European journal of nutrition*. Springer, 50(1), pp. 1–17.
- Chapman, C. M. C., Gibson, G. R., and Rowland, I. (2012). In vitro evaluation of single-and multi-strain probiotics: Inter-species inhibition between probiotic strains, and inhibition of pathogens. *Anaerobe*. Elsevier, 18(4), pp. 405–413.
- Collado, M. C., Meriluoto, J. and Salminen, S. (2007). In vitro analysis of probiotic strain combinations to inhibit pathogen adhesion to human intestinal mucus. *Food Research International*. Elsevier, 40(5), pp. 629–636.
- Davani-Davari, D., Negahdaripour, M., Karimzadeh, I., Seifan, M., Mohkam, M., Masoumi, S. J., Berenjian, A., & Ghasemi, Y. (2019). Prebiotics: definition, types, sources, mechanism, and clinical applications. *Foods*, 8(3), p.92.
- da Costa Araújo, R., Bruckner, C. H., Martinez, H. E. P., Salomão, L. C. C., Alvarez, V. H., de Souza, A. P., Pereira, W. E., & Hizumi, S. (2006). Quality of yellow passionfruit (*Passiflora edulis* Sims f. flavicarpa Deg.) as affected by potassium nutrition. *Fruits*. EDP Sciences, 61(2), pp. 109–115.
- De Preter, V., Vanhoutte, T., Huys, G., Swings, J., De Vuyst, L., Rutgeerts, P., & Verbeke, K. (2007). Effects of *Lactobacillus casei* Shirota, *Bifidobacterium breve*, and oligofructose-enriched inulin on colonic nitrogen-protein metabolism in healthy humans. *American Journal of Physiology-Gastrointestinal and Liver Physiology*, 292(1), pp. G358-G368.
- De Vrese, M., & Schrezenmeir, A. J. (2008). Probiotics, prebiotics, and synbiotics. *Food biotechnology*. Springer, Berlin, Heidelberg, pp. 1-66.
- Divisekera, D. M. W. D., Samarasekera, J. K. R. R., Hettiarachchi, C., Gooneratne, J., Choudhary, M. I., Gopalakrishnan, S., & Wahab,

- A. T. (2019). Lactic acid bacteria isolated from fermented flour of finger millet, its probiotic attributes and bioactive properties. *Annals of microbiology*. Springer, 69(2), pp. 79–92.
- Divya, J. B., Varsha, K. K., & Nampoothiri, K. M. (2012). Newly Isolated Lactic Acid Bacteria with Probiotic Features for Potential Application in Food Industry. *Applied biochemistry and biotechnology*, pp. 1314–1324. doi: 10.1007/s12010-012-9561-7.
- Dzotam, J. K., Touani, F. K. and Kuete, V. (2015). Antibacterial and antibiotic-modifying activities of three food plants (*Xanthosoma mafaffa* Lam., *Moringa oleifera* (L.) Schott and *Passiflora edulis* Sims) against multidrug-resistant (MDR) Gram-negative bacteria. *BMC complementary and alternative medicine*. BioMed Central, 16(1), p. 9.
- Elita, A., Saryono, S., and Christine, J. (2013). Penentuan Waktu Optimum Produksi Antimikroba dan Uji Fitokimia Ekstrak Kasar Fermentasi Bakteri Endofit *Pseudomonas sp.* dari Umbi Tanaman Dahlia (*Dahlia variabilis*). *Jurnal ICA (Indonesia Chemia Acta)*, 3(2), pp. 56-62.
- Fauziah N. Prima., & R. Safitri. (2011). Pembuatan Starter Inokulum Jamur *Aspergillus oryzae*, *Rhizopus oligosporus* dan *Trichoderma viride* untuk Bibit Fermentasi Kulit Pisang Kepok (*Musa balbisiana* Colla). *Dokumentasi Laboratorium Mikrobiologi Jurusan Biologi FMIPA Universitas Padjajaran*.
- Fernandes, F. F., Esposito, M. P., da Silva Engela, M. R. G., Cardoso-Gustavson, P., Furlan, C. M., Hoshika, Y., Carrari, E., Magni, G., Domingos, M., and Paoletti, E. (2019). The passion fruit liana (*Passiflora edulis* Sims, Passifloraceae) is tolerant to ozone. *Science of the Total Environment*. Elsevier, 656, pp. 1091–1101.

- Fontana, L., Bermudez-Brito, M., Plaza-Diaz, J., Munoz-Quezada, S., & Gil, A. (2013). Sources, isolation, characterisation and evaluation of probiotics. *British journal of nutrition*. Cambridge University Press, 109(S2), pp. S35–S50.
- Food and Agriculture Organization/World Health Organization. (2002). Guidelines for the evaluation of probiotics in food. *Report of a joint FAO/WHO working group on drafting guidelines for the evaluation of probiotics in food*. World Health Organization London, Ontario, Canada.
- Gangadharan, D., Sivaramakrishnan, S., Pandey, A., & Nampoothiri, K. M. (2010). Folate-producing lactic acid bacteria from cow's milk with probiotic characteristics. *International journal of dairy technology*. Wiley Online Library, 63(3), pp. 339–348.
- Geypens, B. A., Claus, D., Evenepoel, P., Hiele, M., Maes, B., Peeters, M., Rutgeerts, P., & Ghoo, Y. (1997). Influence of dietary protein supplements on the formation of bacterial metabolites in the colon. *Gut*, 41(1), 70-76.
- Gilbert, J. A., Bendson, N. T., Tremblay, A., & Astrup, A. (2011). Effect of proteins from different sources on body composition. *Nutrition, Metabolism and Cardiovascular Diseases*, 21, pp. B16-B31.
- Gohiya, P. and Dwivedi, R. (2016). Ingestion of Phenol (Carbolic Acid) Leading to Ventricular Fibrillation. *The Indian Journal of Pediatrics*. Springer, 83(8), pp. 868–869.
- Guo, H., Pan, L., Li, L., Lu, J., Kwok, L., Menghe, B., Zhang, H., & Zhang, W. (2017). Characterization of antibiotic resistance genes from *Lactobacillus* isolated from traditional dairy products. *Journal of food science*. Wiley Online Library, 82(3), pp. 724–730.
- Guo, X. H., Kim, J. M., Nam, H. M., Park, S. Y., & Kim, J. M. (2010).

- Screening lactic acid bacteria from swine origins for multistrain probiotics based on in vitro functional properties. *Anaerobe*. Elsevier, 16(4), pp. 321–326.
- Gyawali, R., Nwamaioha, N., Fiagbor, R., Zimmerman, T., Newman, R. H., & Ibrahim, S. A. (2019). The role of prebiotics in disease prevention and health promotion. In *Dietary Interventions in Gastrointestinal Diseases*, Academic Press, pp. 151-167.
- Hamzah, M. N. S. B., Rosyidah, I. H., Marwah, S., Primaharinastiti, R., Isnaeni. (2019). Inhibitory Activity of Aqueous Extract and Cell Free Fermentation Broth of Passion Fruit Against ESBL and MRSA As Alternative Halal Source of Antibacterial Substance. *Journal of Biological Researches*. On going process
- Hidayat, H. (2017). Analysis of 16S rRNA gene lactic acid bacteria (LAB) isolate from Markisa fruit (*Passiflora* sp.) as a producer of protease enzyme and probiotics. 020110. doi: 10.1063/1.4978183.
- Ibrahim, M. K., Effat, B. A., Tawfik, N. F., Mehanna, N. S., & Soliman, N. R. (2017). Evaluation of probiotic potential of dairy propionibacteria. *Journal of Innovations in Pharmaceutical and Biological Sciences (JIPBS)*, 4(3), pp. 34–42.
- James, C. and Natalie, S. (2014) *Microbiology. A laboratory manual*. Pearson Education.
- Kajander, K., Myllyluoma, E., Rajilić-Stojanović, M., Kyrönpalo, S., Rasmussen, M., Järvenpää, S., Zoetendal, E. G., De Vos, W. M., Vapaatalo, H., & Korpela, R. (2008). Clinical trial: multispecies probiotic supplementation alleviates the symptoms of irritable bowel syndrome and stabilizes intestinal microbiota. *Alimentary pharmacology & therapeutics*. Wiley Online Library, 27(1), pp. 48–57.
- Kamara, D. S., Rachman, S. D., Pasisca, R. W., Djajasopena, S.,

- Suprijana, O., Idar, I., Ishmayana, S. (2016). Pembuatan dan Aktivitas Antibakteri Yoghurt Hasil Fermentasi Tiga bakteri (*Lactobacillus bulgaricus*, *Streptococcus thermophilus*, *Lactobacillus acidophilus*). *Al-Kimia*, 4(2), pp.121-131.
- Karsinah, K., Silalahi, F. H. and Manshur, A. (2007). Eksplorasi dan Karakterisasi Plasma Nutfah Tanaman Markisa. *Jurnal Hortikultura*. Indonesian Agency for Agricultural Research and Development, 17(4).
- Kholifah, Y. F., Dewi, E. R. S., and Widyastuti, D. A. (2019). Kemampuan Daya Hambat Limbah Kulit Manggis (*Garcinia mangostana* L.) sebagai Antibakteri pada *Bacillus cereus* ATCC 10876. *Seminar Nasional Sains & Entrepreneurship*, 1(1), pp.1-5.
- Kılıç, G. B., Kuleaşan, H., Sömer, V. F., & Akpınar, D. (2013). Determining potential probiotic properties of human originated *Lactobacillus plantarum* strains. *Biotechnology and bioprocess engineering*. Springer, 18(3), pp. 479–485.
- Knight, R. J. and Sauls, J. W. (1994). *The passion fruit*. University of Florida Cooperative Extension Service, Institute of Food and Agriculture Sciences, EDIS.
- Kumar, M., Ghosh, M. and Ganguli, A. (2012). Mitogenic response and probiotic characteristics of lactic acid bacteria isolated from indigenously pickled vegetables and fermented beverages. *World Journal of Microbiology and Biotechnology*. Springer, 28(2), pp. 703–711.
- Le Leu, R. K., Brown, I. L., Hu, Y., Esterman, A., & Young, G. P. (2007). Suppression of azoxymethane-induced colon cancer development in rats by dietary resistant starch. *Cancer biology & therapy*, 6(10), 1621-1626.
- Lee, K. W., Shim, J. M., Park, S. K., Heo, H. J., Kim, H. J., Ham, K. S., &

- Kim, J. H. (2016). Isolation of lactic acid bacteria with probiotic potentials from kimchi, traditional Korean fermented vegetable. *LWT-Food Science and Technology*. Elsevier, 71, pp. 130–137.
- Mabrouk, A. M., Effat, B. A., Sadek, Z. I., Hussein, G. A., & Magdoub, M. N. I. (2007). Probiotic properties of some Lactobacillus strains. *International Journal of probiotics and prebiotics*. NEW CENTURY HEALTH PUBLISHERS, 2(4), p. 175.
- McCall, I. C., Betanzos, A., Weber, D. A., Nava, P., Miller, G. W., & Parkos, C. A. (2009). Effects of phenol on barrier function of a human intestinal epithelial cell line correlate with altered tight junction protein localization. *Toxicology and applied pharmacology*, 241(1), 61-70.
- Morton, J. (1987). Passionfruit. *Fruits of Warm Climates*. Winterville:Creative Resource Systems Inc
- Nowak, A., & Libudzisz, Z. (2006). Influence of phenol, p-cresol and indole on growth and survival of intestinal lactic acid bacteria. *Anaerobe*, 12(2), 80-84.
- O’Neil, M. J. (2013) *The Merck index: an encyclopedia of chemicals, drugs, and biologicals*. RSC Publishing.
- Okore, C. C., Mbanefo, O. N., Onyekwere, B. C., Onyewenjo, S. C., Ozurumba, A. U., & Abba-Father, C. A. (2014). Antimicrobial efficacy of selected disinfectants. *American Journal of Biology and Life Sciences*. Open Science Publishers, 2(2), p. 53.
- Padmavathi, T., Bhargavi, R., Priyanka, P. R., Niranjana, N. R., & Pavitra, P. V. (2018). Screening of potential probiotic lactic acid bacteria and production of amylase and its partial purification. *Journal of Genetic Engineering and Biotechnology*. Elsevier, 16(2), pp. 357–362.
- Pancheniak, E. de F. R. and Soccol, C. R. (2005) ‘Biochemical

- characterization and identification of probiotic *Lactobacillus* for swine', *Boletim do Centro de Pesquisa de Processamento de Alimentos*, 23(2).
- Panda, S. H., Goli, J. K., Das, S., & Mohanty, N. (2017). Production, optimization and probiotic characterization of potential lactic acid bacteria producing siderophores. *AIMS microbiology*. Aims Press, 3(1), p. 88.
- Pandey, K. R., Naik, S. R. and Vakil, B. V (2015). Probiotics, prebiotics and synbiotics-a review. *Journal of food science and technology*. Springer, 52(12), pp. 7577–7587.
- Pinto, M. G. V., Franz, C. M., Schillinger, U., & Holzapfel, W. H. (2006). *Lactobacillus* spp. with in vitro probiotic properties from human faeces and traditional fermented products. *International journal of food microbiology*. Elsevier, 109(3), pp. 205–214.
- Plaza-Diaz, J., Ruiz-Ojeda, F. J., Gil-Campos, M., & Gil, A. (2019). Mechanisms of action of probiotics. *Advances in Nutrition*. Oxford University Press, 10(suppl\_1), pp. S49–S66.
- Puricelli, L., Dell'Aica, I., Sartor, L., Garbisa, S., & Caniato, R. (2003). Preliminary evaluation of inhibition of matrix-metalloprotease MMP-2 and MMP-9 by *Passiflora edulis* and *P. foetida* aqueous extracts. *Fitoterapia*, 74(3), 302-304.
- Rajoka, M. S. R., Mehwish, H. M., Siddiq, M., Haobin, Z., Zhu, J., Yan, L., Shao, D., Xu, X., & Shi, J. (2017). Identification, characterization, and probiotic potential of *Lactobacillus rhamnosus* isolated from human milk. *LWT*. Elsevier, 84, pp. 271–280.
- Ramezani, A., Massy, Z. A., Meijers, B., Evenepoel, P., Vanholder, R., & Raj, D. S. (2016). Role of the gut microbiome in uremia: a potential therapeutic target. *American Journal of Kidney*



- Diseases*, 67(3), 483-498.
- Rao, Y., Tao, Y., Li, Y., She, X., Yang, J., Qian, Y., Du, H., Liu L., & Xiao, H. (2019). Characterization of a probiotic starter culture with anti-Candida activity for Chinese pickle fermentation. *Food & function*. Royal Society of Chemistry, 10(10), pp. 6936–6944.
- Reuben, R. C., Roy, P. C., Sarkar, S. L., Alam, R. U., & Jahid, I. K. (2019). Isolation, characterization, and assessment of lactic acid bacteria toward their selection as poultry probiotics. *BMC microbiology*. Springer, 19(1), p. 253.
- Rukmana, R. (2003). *Usaha Tani Markisa*. Surabaya: Kanisius, p.9.
- Rodriguez-Amaya, D. B. (2003). Passion fruit. *Tropical and Subtropical Fruits*, 321-332.
- Rosyidah, I. H., Isnaeni, Marwah, S., Hamzah, M. N. S. B., Mertianasih, N. M. (2019). Prospectivity of red passion fruit (*Passiflora edulis* Sims.) as a halal source of resistant probiotic against vancomycin and erythromycin. *Journal of Biological Researches*. On going process
- Saito, Y., Sato, T., Nomoto, K., & Tsuji, H. (2018). Identification of phenol-and p-cresol-producing intestinal bacteria by using media supplemented with tyrosine and its metabolites. *FEMS microbiology ecology*. Oxford University Press, 94(9), p. fiy125.
- Sánchez-Maldonado, A. F., Schieber, A. and Gänzle, M. G. (2011). Structure–function relationships of the antibacterial activity of phenolic acids and their metabolism by lactic acid bacteria. *Journal of applied microbiology*. Wiley Online Library, 111(5), pp. 1176–1184.
- Savoie, S., Champagne, C. P., Chiasson, S., & Audet, P. (2007). Media and process parameters affecting the growth, strain ratios and specific acidifying activities of a mixed lactic starter containing aroma-

- producing and probiotic strains. *Journal of applied microbiology*. Wiley Online Library, 103(1), pp. 163–174.
- Schleifer, K. H., and Kandler, O. (1972). Peptidoglycan Types of Bacterial Cell Walls and their Taxonomic Implications. *Bacteriological Review*, 36(4), pp.407-477
- Singhal, N., Singh, N. S., Mohanty, S., Singh, P., & Viridi, J. S. (2019). Evaluation of Probiotic Characteristics of Lactic Acid Bacteria Isolated from Two Commercial Preparations Available in Indian Market. *Indian journal of microbiology*. Springer, 59(1), pp. 112–115.
- Somashekaraiah, R., Shruthi, B., Deepthi, B. V., & Sreenivasa, M. Y. (2019). Probiotic Properties of Lactic Acid Bacteria Isolated From Neera: A Naturally Fermenting Coconut Palm Nectar. *Frontiers in Microbiology*. Frontiers Media SA, 10.
- Taiwe, G. S., & Kuete, V. (2017). *Passiflora edulis*. *Medicinal Spices and Vegetables from Africa* (pp. 513-526). Academic Press.
- Timmerman, H. M., Koning, C. J. M., Mulder, L., Rombouts, F. M., & Beynen, A. C. (2004). Monostrain, multistrain and multispecies probiotics—a comparison of functionality and efficacy. *International journal of food microbiology*. Elsevier, 96(3), pp. 219–233.
- Tortora, G. J., Funke, B. R., Case, C. L., & Johnson, T. R. (2004). *Microbiology: an introduction*. Benjamin Cummings San Francisco, CA.
- Westerterp-Plantenga, M. S., Lemmens, S. G., & Westerterp, K. R. (2012). Dietary protein—its role in satiety, energetics, weight loss and health. *British journal of nutrition*, 108(S2), S105-S112.
- Wickstrom, M., L. (2015). Antiseptics and Disinfectants. *MSD Veterinary Manual*. Merck Sharp & Dohme Corp.

- Windey, K., De Preter, V. and Verbeke, K. (2012). Relevance of protein fermentation to gut health. *Molecular nutrition & food research*. Wiley Online Library, 56(1), pp. 184–196.
- Xanthopoulos, V., Litopoulou-Tzanetaki, E. and Tzanetakis, N. (2000) ‘Characterization of Lactobacillus isolates from infant faeces as dietary adjuncts’, *Food Microbiology*. Elsevier, 17(2), pp. 205–215.
- Yadav, R., Puniya, A. K. and Shukla, P. (2016). Probiotic properties of Lactobacillus plantarum RYPR1 from an indigenous fermented beverage Raabadi. *Frontiers in microbiology*. Frontiers, 7, p. 1683.
- Yu, Y. J., Amorim, M., Marques, C., Calhau, C., & Pintado, M. (2016). Effects of whey peptide extract on the growth of probiotics and gut microbiota. *Journal of Functional Foods*. Elsevier, 21, pp. 507–516.
- Yuliana, N. (2008). Kinetika Pertumbuhan Bakteri Asam Laktat Isolat T5 Yang Berasal Dari Tempoyak. *Jurnal Teknologi Industri dan Hasil Pertanian*, 13(2), p. 108–116.
- Yulinery, T. and Nurhidayat, N. (2015). Uji aktivitas antibakteri Lactobacillus plantarum terseleksi dari buah markisa (*Passiflora edulis*) dan kaitannya dengan genplantarisin A (plnA). *Prosiding Seminar Nasional Masyarakat Biodiv Indonesia*, pp. 270–277.
- Zahro, F. (2014). Isolasi dan identifikasi bakteri asam laktat asal fermentasi karkisa ungu (*Passiflora edulis* var. sims) sebagai penghasil eksopolisakarida. Universitas Islam Negeri Maulana Malik Ibrahim.
- Zibadi, S., & Watson, R. R. (2004). Passion fruit (*Passiflora edulis*). *Evidence-Based Integrative Medicine*, 1(3), pp. 183-187.