

DAFTAR PUSTAKA

- Álvarez-Cisneros, Y.M. and Ponce-Alquicira, E., 2018. Antibiotic resistance in lactic acid bacteria. *IntechOpen*, pp. 104–109.
- Ammor, M.S., Flórez, A.B., and Mayo, B., 2007. Antibiotic resistance in non-enterococcal lactic acid bacteria and bifidobacteria. *Food Microbiology*, Vol 24, pp. 559-570.
- Anggriawan dan Indrawati, T., 2013. Peranan komoditi gambir terhadap perekonomian kabupaten lima puluh kota provinsi sumatera barat. *Jurnal Ekonomi*, Vol. 21 No. 2, pp. 1–21.
- Aswathy, R.G., Ismail, B., John, R.P., and Nampoothiri, K.M., 2008. Evaluation of the probiotic characteristics of newly isolated lactic acid bacteria. *Applied Biochemistry and Biotechnology*, Vol. 151, pp. 244–255.
- Badan Pusat Statistik Republik Indonesia, 2019. *Keadaan Angkatan Kerja Di Indonesia Februari 2019*. Badan Pusat Statistik Republik Indonesia.
- Benavides, A.B., Ulcuango, M., Yépez, L., and Tenea, G.N., 2016. Assessment of the in vitro bioactive properties of lactic acid bacteria isolated from native ecological niches of ecuador. *Revista Argentina de Microbiología*, Vol. 48 No. 3, pp. 236-244.
- Bernatová, S., Samek, O., Pilát, Z., and Šerý, M., 2013. Following the mechanisms of bacteriostatic versus bactericidal action using raman spectroscopy. *Molecules*, Vol. 18, pp. 13188–13199.
- Borriello, S.P., Hammes, W.P., Holzapfel, W., Marteau, P., Schrezenmeir, J., Vaara, M., and Valtonen, V., 2003. Safety of probiotics that contain lactobacilli or bifidobacteria. *Clinical Infectious Diseases*, Vol. 36, pp. 775–780.
- Brooks, G.F., Carroll, K.C., Butel, J.S., Morse, S.A., and Mietzner, T.A., 2013. *Jawetz, Melnick & Adelberg's Medical Microbiology*. 26th Edition. San Fransisco: McGraw-Hill.

- Brooks, G.F., Butel, J.S., and Morse, S.A., 2007. *Jawetz, Melnick & Adelberg's Medical Microbiology*. Edisi ke-23. Diterjemahkan oleh Hartanto, H., Rachman, C., Dimanti, A., dan Diani, A. Jakarta: Penerbit Buku Kedokteran EGC.
- Campana, R., van Hemert, S., and Baffone, W., 2017. Strain-specific probiotic properties of lactic acid bacteria and their interference with human intestinal pathogens invasion. *Gut Pathogens*, Vol. 9 No. 12, pp.1-12.
- Charteris W.P., Kelly, P.M., Morelli, L., and Collins, J.K., 1998. Antibiotic susceptibility of potentially probiotic *Lactobacillus* species. *Journal of Food Protection*, Vol. 61 No. 12, pp. 1636–1643.
- Charteris W.P., Kelly, P.M., Morelli, L., and Collins, J.K., 2001. Gradient diffusion antibiotic susceptibility testing of potentially probiotic lactobacilli. *Journal of Food Protection*, Vol. 64 No. 12, pp. 2007–2014.
- Culligan, E.P., Hill, C., and Sleator, R.D., 2009. Probiotics and gastrointestinal disease: successes, problems and future prospects. *Gut Pathogens*, Vol. 1, pp. 1–12.
- De Souza, B.M.S., Borgonovi, T.F., Casarotti, S.N., Todorov, S.D., and Penna, A.L.B., 2018. *Lactobacillus casei* and *Lactobacillus fermentum* isolated from mozzarella cheese: probiotic potential, safety, acidifying kinetic parameters and viability under gastrointestinal tract conditions. *Probiotics and Antimicrobial Protein*.
- Debast, S.B., Bauer, M.P., and Kuijper, E.J., 2014. European society of clinical microbiology and infectious diseases: Update of the treatment guidance document for *Clostridium difficile* infection. *Clinical Microbiology and Infection*, Vol. 20, pp. 1–26.
- Departemen Kesehatan Republik Indonesia, 2011. *Buku Saku Petugas Kesehatan Lintas Diare*. Departemen Kesehatan Republik Indonesia.
- Desniar, Rusmana, I., Suwanto, A., dan Mubarik, N.R., 2012. Senyawa antimikroba yang dihasilkan oleh bakteri asam laktat asal bekasam. *Jurnal Akuatika*, Vol. 3 No. 2, pp. 135-145.

- Di Cagno, R., Surico, R.F., Paradiso, A., De Angelis, M., Salmon, J.C., Buchin, S., De Gara, L., and Gobbetti, M., 2009. Effect of autochthonous lactic acid bacteria starters on health-promoting and sensory properties of tomato juices. *International Journal of Food Microbiology*, Vol. 128, pp. 473–483.
- Di Cagno, R., Cardinali, G., Minervini, G., Antonielli, L., Rizzello, C.G., Ricciuti, P., and Gobbetti, M., 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*, Vol. 27, pp. 381–389.
- Di Cagno, R., Surico, R.F., Minervini, G., Rizzello, C.G., Lovino, R., Servili, M., Taticchi, A., Urbani, S., and Gobbetti, M., 2011. Exploitation of sweet cherry (*Prunus avium* L.) puree added of stem infusion through fermentation by selected autochthonous lactic acid bacteria. *Food Microbiology*, Vol. 28, pp. 900–909.
- Divya, J.B., Varsha, K.K., and Nampoothiri, K.M., 2012. Newly isolated lactic acid bacteria with probiotic features for potential application in food industry. *Applied Biochemistry and Biotechnology*, Vol. 167, pp. 1314-1324.
- Direktorat Jenderal Hortikultura, 2015. *Statistik Produksi Hortikultura Tahun 2015*. Kementerian Pertanian.
- Emmawati, A., Jenie, B.S.L.S., Nuraida, L., dan Syah, D., 2015. Karakterisasi isolat bakteri asam laktat dari mandai yang berpotensi sebagai probiotik. *Jurnal Agritech*, Vol. 35 No. 2, p. 146.
- European Food Safety Authority, 2012. Guidance on the assessment of bacterial susceptibility to antimicrobials of human and veterinary importance. *EFSA Journal*, Vol. 10 No. 6, pp. 1-10.
- Food and Agriculture Organization of the United Nations and World Health Organization, 2002. *Guidelines for the Evaluation of Probiotics in Food*. Food and Agriculture Organization of the United Nations and World Health Organization.
- Gálvez, A., Abriouel, H., López, R.L., and Omar, N.B., 2007. Bacteriocin-based strategies for food biopreservation. *International Journal of Food Microbiology*, Vol. 120, pp. 51–70.

- Gagnon, M., Zihler, A., Chassard, C., and Lacroix, C., 2011. Ecology of probiotics and enteric protection. *In: Malago, J. J., Koninkx, J. F. J. G., and Marinsek-Logar, R. (Eds.). Probiotic Bacteria and Enteric Infections*, pp. 65–85.
- Garcia, E. F., Luciano, W.A., Xavier, D.E., da Costa, W.C.A., Oliveira, K.S., Franco, O.L., Júnior, M.A.M., Lucena, B.T.L., Picão, R.C., Magnani, M., Saarela, M., and de Souza, E.L., 2016. Identification of lactic acid bacteria in fruit pulp processing byproducts and potential probiotic properties of selected *Lactobacillus* strains. *Frontiers in Microbiology*, Vol. 7, pp. 1–11.
- Georgieva, R., Yocheva, L., Tserovska, L., Zhelezova, G., Stefanova, N., Atanasova, A., Danguleva, A., Ivanova, G., Karapetkov, N., Rumyan, N., and Karaivanova, E., 2014. Antimicrobial activity and antibiotic susceptibility of *Lactobacillus* and *Bifidobacterium* spp. intended for use as starter and probiotic cultures. *Biotechnology & Biotechnological Equipment*, Vol. 29 No. 1, pp. 84-91.
- Gueimonde, M., Sánchez, B., Reyes-Gavilán, G.D.L., and Margolles, A., 2013. Antibiotic resistance in probiotic bacteria. *Frontiers in Microbiology*, Vol. 4 No. 202, pp. 1-6.
- Hansur, L., Ugi, D., dan Hambali, H., 2019. Uji kepekaan bakteri asam laktat kandidat probiotik terhadap antibiotik kanamisin, oleandomisin, dan polimiksin B. *e-Jurnal Kedokteran Indonesia*, Vol. 7 No. 1, pp. 61-65.
- Holzappel, W.H., Haberer, P., Geisen, R., Björkroth, J., and Schillinger, U., 2001. Taxonomy and important features of probiotic microorganisms in food and nutrition. *American Journal of Clinical Nutrition*, Vol. 73, pp. 365S-373S.
- Jorgensen, J.H. and Ferraro, M.J., 2009. Antimicrobial susceptibility testing: a review of general principles and contemporary practices. *Clinical Infectious Diseases*, Vol 49 No. 11, pp. 1749–1755.
- Katzung, B. G., 2017. *Basic & Clinical Pharmacology*. 14th Edition. San Fransisco: McGraw-Hill Education.
- Kechagia, M., Basoulis, D., Konstantopoulou, S., Dimitriadi, D., Gyftopoulou, K., Skarmoutsou, N., and Fakiri, E.M., 2013. Health benefits of probiotics: a review. *ISRN Nutrition*, pp. 1-7.

- Kementerian Kesehatan Republik Indonesia, 2011. *Pedoman Pelayanan Kefarmasian Untuk Terapi Antibiotika*. Kementerian Kesehatan RI.
- Kushiro, A., Chervaux, C., Cools-Portier, S., and Perony, A., 2009. Antimicrobial susceptibility testing of lactic acid bacteria and bifidobacteria by broth microdilution method and etest. *International Journal of Food Microbiology*, Vol. 132, pp. 54–58.
- Lara-Villoslada, F., Sierra, S., Díaz-Ropero, M.P., Rodríguez, J.M., Xaus, J., and Olivares, M., 2009. Safety assessment of *Lactobacillus fermentum* CECT5716, a probiotic strain isolated from human milk. *Journal of Dairy Research*, Vol. 76, pp. 216-221.
- Lengkey, H.A.W., Balia, R.L., Togoe, I., Taşbac, B.A., and Ludong, M., 2009. Isolation and identification of lactic acid bacteria from raw poultry meat. *Biotechnology in Animal Husbandry*, Vol. 25 No. 5, pp. 1071-1077.
- Liasi, S.A., Azmi, T.I., Hassan, M.D., Shuhaimi, M., Rosfarizan, M., and Ariff, A.B., 2009. Antimicrobial activity and antibiotic sensitivity of three isolates of lactic acid bacteria from fermented fish product, budu. *Malaysian Journal of Microbiology*, Vol. 5 No. 1, pp. 33-37.
- Liu, C., Zhang, Z.Y., Dong, K., Yuan, J.P., and Guo, X.K., 2009. Antibiotic resistance of probiotic strains of lactic acid bacteria isolated from marketed foods and drugs. *Biomedical and Environmental*, Vol. 22, pp. 401-412.
- Maharani, C. K., 2015. Uji kepekaan beberapa jenis antibiotica terhadap bakteri penyebab endometritis pada peternakan babi desa sukapura kabupaten probolinggo. *Universitas Airlangga Repository*.
- Mathur, S. and Singh, R., 2005. Antibiotic resistance in food lactic acid bacteria -a review. *International Journal of Food Microbiology*, Vol. 105, pp. 281–295.
- Mayrhofer, S., Domig, K.J., Mair, C., Zitz, U., Huys, G., and Kneifel, W., 2008. Comparison of broth microdilution, etest, and agar disk diffusion methods for antimicrobial susceptibility testing of *Lactobacillus acidophilus* group members. *Applied and Environmental Microbiology*, Vol. 74 No. 12, pp.3745-3748.

- Melo, T.A., dos Santos, T.F., Pereira, L.R., Passos, H.M., Rezende, R.P., and Romano, C.C., 2017. Functional profile evaluation of *Lactobacillus fermentum* TCUESC01: a new potential probiotic strain isolated during cocoa fermentation. *Biomed Research International*, Vol. 2017, pp. 1-7.
- Mulaw, G., Tessema, T.S., Muleta, D., and Tesfaye, A., 2019. In vitro evaluation of probiotic properties of lactic acid bacteria isolated from some traditionally fermented ethiopian food products. *International Journal of Microbiology*, Vol. 2019, pp. 1-11
- Naeem, M., Ilyas, M., Haider, S., Baig, S., and Saleem, M., 2015. Isolation, characterization, and identification of lactic acid bacteria from fruit juices and their efficacy against antibiotics. *Pakistan Journal of Botany*, Vol. 44, pp. 27–34.
- Nawaz, M., Wang, J., Zhou, A., Ma, C., Wu, X., Moore, J.E., Millar, B.C., and Xu, J., 2011. Characterization and transfer of antibiotic resistance in lactic acid bacteria from fermented food products. *Curr Microbiol*, Vol. 62, pp. 1081–1089
- Ogunshe, A.A.O., 2008. Effect of production batches of antibiotics on in vitro selection criterion for potential probiotic candidates. *Journal of Medicinal Food*, Vol. 11 No. 4, pp. 753-760.
- OIE Terrestrial Manual, 2012. *Laboratory Methodologies for Bacterial Antimicrobial Susceptibility Testing*. OIE Terrestrial Manual.
- Papadimitriou, K., Alegría, A., Bron, P.A., de Angelis, A., Gobbetti, M., Kleerebezem, M., Lemos, J.A., Linares, D.M., Ross, P., Stanton, C., Turróni, F., van Sinderen, D., Varmanen, P., Ventura, M., Zúñiga, M., Tsakalidou, E., and Kok, J., 2016. Stress physiology of lactic acid bacteria. *Microbiology and Molecular Biology Reviews*, Vol. 80 No. 3, pp. 837–890.
- Peng, Z., Ling, L., Stratton, C.W., Li, C., Polage, C.R., Wu, B., and Tang, Y.W., 2018. Advances in the diagnosis and treatment of *Clostridium difficile* infections. *Emerging Microbes and Infections*, Vol. 7, pp. 1-14.

- Pusat Data dan Sistem Informasi Pertanian, 2016. *Outlook Komoditas Pertanian Sub Sektor Hortikultura 2016*. Sekretariat Jenderal Kementerian Pertanian.
- Phong, H.X., Quyen, M.T., Thanh, N.N., Long, B.H.D., and Dung, N.T.P., 2017. Selection of high acid producing lactic acid bacteria and potential application in pineapple juice fermentation. *Science Publishing Group*, Vol. 1 No. 2, pp. 58-64.
- Quinto, E. J., Jiménez, P., Caro, I., Tejero, J., Mateo, J., and Girbés, T., 2014. Probiotic lactic acid bacteria: a review. *Food and Nutrition Sciences*, Vol. 5, pp. 1765–1775.
- Rice University, 2018. Mechanism of antibacterial drugs. *Microbiology*. Diakses dari <https://courses.lumenlearning.com/microbiology/chapter/mechanisms-of-antibacterial-drugs/>, pada tanggal 3 Januari 2020.
- Rodríguez, L.G.R., Mohamed, F., Bleckwedel, J., Medina, R., Vuyst, L.D., Hebert, E.M., and Mozzi, F., 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.
- Sánchez, S. and Demain, A.L., 2015. *Antibiotics: Current Innovations and Future Trends*. México Distrito Federal: Caister Academic Press.
- Sanders, M.E., Akkermans, L.M.A., Haller, D., Hammerman, C., and Heimbach, J., 2010. Safety assessment of probiotics for human use. *Gut Microbes*, Vol. 1, pp. 164–185.
- Schilling, A., Neuner, E., and Rehm, S.J., 2011. Vancomycin: a 50-something-year-old antibiotic we still don't understand. *Cleveland Clinic Journal of Medicine*, Vol. 78 No. 7, pp. 465–471.
- Sharma, V. and Mishra, H.N., 2012. Fermentation of vegetable juice mixture by probiotic lactic acid bacteria. *Nutrafoods*.
- Sharma, P., Tomar, S. K., Goswami, P., Sangwan, V., and Singh, R., 2014. Antibiotic resistance among commercially available probiotics. *Food Research International*, Vol. 57, pp. 176–195.

- Shi, L.H., Balakrishnan, K., Thiagarajah, K., Ismail, N.I.M., and Yin, O.S., 2016. Beneficial properties of probiotics. *Tropical Life Sciences Research*, Vol. 27, pp. 73–90.
- Snežana, B. and Zora, M., 2011. Antimicrobial susceptibility of lactic acid bacteria isolated from sombor cheese. *Acta Veterinaria*, Vol. 61 No. 2–3, pp. 247–258.
- Soleha, T.U., 2015. Uji kepekaan terhadap antibiotik. *Juke Unila*, Vol. 5, pp. 119-123.
- Sun, G.M., Zhang, X.M., Soler, A., and Mane-Alphonsine, P.A., 2016. Nutritional composition of pineapple (*Ananas comosus* (L.) Merr.). *Nutritional Composition of Fruit Cultivars*, pp. 609-637.
- Szajewska, H., Marek, R., and Andrzej, R., 2006. Probiotics in the prevention of antibiotic-associated diarrhea in children: a meta-analysis of randomized controlled trials. *The Journal of Pediatrics*, Vol. 149, pp. 367-372.
- Taheri, H.R., Moravej, H., Tabandeh, F., Zaghari, M., and Shivazad, M., 2009. Screening of lactic acid bacteria toward their selection as a source of chicken probiotic. *Poultry Science*, Vol. 88, pp. 1586–1593.
- Tenover, F.C., 2006. Mechanisms of antimicrobial resistance in bacteria. *American Journal of Medicine*, Vol. 119, pp. S3-S10.
- Todorov, S., Gotcheva, B., Dousset, X., Onno, B., and Ivanova, I., 2014. Influence of growth medium on bacteriocin production in *Lactobacillus plantarum* ST31. *Biotechnology & Biotechnological Equipment*, Vol. 12 No. 1, pp. 50-55.
- Toma, M.M. and Pokrotnieks, J., 2006. Probiotics as functional food: microbiological and medical aspects. *Biology*, Vol. 710, pp. 117–129.
- Turchi, B., Simone, M., Fratini, F., Pedonese, F., Nuvoloni, R., Bertelloni, F., Ebani, V.V., and Cerri, D., 2013. Preliminary evaluation of probiotic potential of *Lactobacillus plantarum* strains isolated from Italian food products. *World Journal Microbiology Biotechnology*.
- Ullah, H. and Saqib, A., 2017. Classification of anti-bacterial agents and their functions. *IntechOpen*, pp. 1-16.

- United States Department of Agriculture, 2020. Food Data Central: Pineapple, raw. Diakses dari <https://fdc.nal.usda.gov/fdc-app.html#/food-details/786729/nutrients>, pada tanggal 7 Juni 2020.
- Vlková, E., Rada, V., Popelářová, P., Trojanová, I., and Killer, J., 2006. Antimicrobial susceptibility of bifidobacteria isolated from gastrointestinal tract of calves. *Livestock Science*, Vol. 05, pp. 253-259.
- Widani, N.L., 2019. Penyuluhan pentingnya konsumsi buah dan sayur pada remaja di sos desataruna jakarta. *Jurnal PATRIA*, Vol. 1 No. 1, pp. 57-68.
- Whyte, L.A. and Jenkins, H.R., 2012. Pathophysiology of diarrhoea. *Paediatrics and Child Health*, Vol. 22, pp. 443-447.
- World Health Organization, 2005. *Pocket Book of Hospital Care for Children*. Diterjemahkan oleh Tim Adaptasi Indonesia. Jakarta: World Health Organization Indonesia dan Departemen Kesehatan Republik Indonesia.
- World Health Organization, 2014. *Module 4 Diarrhoea*. World Health Organization.
- World Health Organization, 2017. Diarrhoeal disease. Diakses dari <https://www.who.int/news-room/fact-sheets/detail/diarrhoeal-disease>, pada tanggal 19 Oktober 2019.
- World Health Organization, 2018. High levels of antibiotic resistance found worldwide. Diakses dari <https://www.who.int/news-room/detail/29-01-2018-high-levels-of-antibiotic-resistance-found-worldwide-new-data-shows>, pada tanggal 4 Desember 2019.
- Xu, X., Luo, D., Bao, Y., Liao, X., and Wu, J., 2018. Characterization of diversity and probiotic efficiency of the autochthonous lactic acid bacteria in the fermentation of selected raw fruit and vegetable juices. *Frontiers in Microbiology*, Vol. 9, pp. 1-16.
- Yulinery, T. dan Nurhidayat, N., 2013. Aktivitas antimikroba dan analisis gen plantarisin F dari isolat *Lactobacillus* asal buah-buahan tropis. *Jurnal Ilmu Kefarmasian Indonesia*, Vol. 11 No. 2, pp. 147-155.

- Zdolec, N., Filipovic, I., Fleck, Ž.C., Marić, A., Jankuloski, D., Kozačinski, L., and Njari, B., 2011. Antimicrobial susceptibility of lactic acid bacteria isolated from fermented sausages and raw cheese. *Veterinarski Arhiv*, Vol. 81 No. 1, pp. 133-141.
- Zheng, M., Zhang, R., Tian, X., Zhou, X., Pan, X., and Wong, A., 2017. Assessing the risk of probiotic dietary supplements in the context of antibiotic resistance. *Frontiers in Microbiology*, Vol. 8, pp. 1–8.
- Zhou, J.S., Pillidge, C.J., Gopal, P.K., and Gill, H.S., 2005. Antibiotic susceptibility profiles of new probiotic *Lactobacillus* and *Bifidobacterium* strains. *International Journal of Food Microbiology*, Vol. 98 No. 2005, pp. 211-217.