

## DAFTAR PUSTAKA

- Abd El-Hack, M. E., M. T. El-Saadony, M. E. Shafi, S.Y. A Qattan, G. E.Batiha, A. F. Khafaga, A. M. E. Abdel-Moneim, and Alagawany, M. 2020. Probiotics in poultry feed: A comprehensive review. *Journal of Animal Physiology and Animal Nutrition*, 104(6), 1835–1850.
- Abedi, E., S. M. B, Hashemi. 2020. Lactic acid production – producing microorganisms and substrates sources-state of art. *Heliyon*, 6(10), e04974.
- Adawiyah, S. R., Hafsan, F.Nur., M. Halifah., and Mustami. 2015. Ketahanan Bakteri Asam Laktat Asal Dangke Terhadap Garam Empedu Sebagai Kandidat Probiotik. *Prosiding Seminar Nasional Mikrobiologi Kesehatan Dan Lingkungan*, 2, 95–100.
- AFRC, R. F. 1989. Probiotics in man and animals. *Journal of Asampel 3lied Bacteriology*, 66(5), 365–378.
- Ahlawat, O. P and M. P Sagar. 2007. *Management of Spent Mushroom Substrate*. 213. National research centre for mushroom. Indian Council of Agricultural Researcrh. Chambaghat. Solan 173-213.
- Achmad, Mugiono, A. Arlanti., dan A. Chotimatul. 2011. *Panduan Lengkap Jamur*. Jakarta: Penebar Swadaya.
- Anisa, N., M.Yunan, T. Y. Shin, and V. Sabaratnam. 2021. *Upcycling the Spent Mushroom Substrate of the Grey Oyster Mushroom Pleurotus pulmonarius as a Source of Lignocellulolytic Enzymes for Palm Oil Mill Effluent Hydrolysis*. 31(6), 823–832.
- Astuti, F. K., W. Busono, and O. Sjofjan. 2015. Pengaruh Penambahan Probiotik Cair dalam Pakan Terhadap Penampilan Produksi Pada Ayam Pedaging. *Pembangunan Dan Alam Lestari*, 6(2), 99–104.
- Aygan, A. and B. Arikan. 2007. An Overview on Bacterial Motility Detection. *Int. J. Agri. Biol.* Vol 9 (1) : 193-196.
- Bergey, D.H., and D.R Boone. 2009. *Bergey's Manual of Systematic Bacteriology*, Vol.3, Ed.2, 655, Springer Science-Business Media, New York.
- BPS. 2021. Sumatera Barat Dalam Angka 2021. *Berita Resmi Badan Pusat Statistik*, 2.
- Cappuccino, J.G and N. Sherman. 2005. *Microbiology a Laboratory Manual*. 7<sup>th</sup> Ed. Pearson Education, Inc. publishing as Benjamin Cummings, San Fransisco. CA

- Cerda, A., A. Artola., X. Font., R. Barrena and T. Gea. 2017. Composting of food wastes : Status and challenges. *Bioresource Technology*.
- Chan, J. S. L., M.D. Asatiani., L. Sharvit., B. Trabelcy., G.S. Barseghyan., and S.P. Wasser. 2015. Chemical composition and medicinal value of the new ganoderma tsugae var. jannieae CBS-120304 medicinal higher basidiomycete mushroom. *International Journal of Medicinal Mushrooms*, 17(8), 735–747.
- Chatterjee, S., S. Sharma, R. K, Prasad, S. Datta, D. Dubey, M. K, Meghvansi, M. G. Vairale, and V. Veer. 2016. Cellulase Enzyme based Biodegradation of Cellulosic Materials: An Overview. *South Asian Journal of Experimental Biology*, 5(6), 271–282.
- Christea, M., G.I. Zervakis., and N.Kalogeropoulos. 2020. *Free Amino Acids in Three Pleurotus Species*. *Molecules*. 25, 4015;
- D'rose, V., T. K. Johny., and S. Bhat. 2019. Comparative analysis of metagenomic DNA extraction methods from gut microbiota of zebrafish (*Danio rerio*) for downstream next-generation sequencing. *Journal of Asampel 3lied Biology and Biotechnology*, 7(1), 11–15.
- Das, D., M. Kadiruzzaman, S. Adhikary, M. Kabir, and M. Akhtaruzzaman. 2014. Yield performance of oyster mushroom (*Pleurotus ostreatus L.*) on different substrates. *Bangladesh Journal of Agricultural Research*, 38(4), 613–623.
- Degrading, P., A. Akhdiya., E. Sulaeman, and I. M. Samudra. 2018. *Karakterisasi Bakteri Pendegradasi Profenofos*. 14(1), 37–46.
- Dejene, F., B.R Dadi and D. Tadesse. 2021. In Vitro Antagonistic Effect of Lactic Acid Bacteria Isolated from Fermented Beverage and Finfish on Pathogenic and Foodborne Pathogenic Microorganism in Ethiopia. *Int J Microbiol*. 5370556.
- Deshmukh, A. S. 2019. *Spent Mushroom Substrate : a Treasure of Nutrients*. 21(4), 1024–1027.
- Dutta, S., and K.C.Wu. 2014. *Enzymatic breakdown of biomass : enzyme active*. August 2008, 2006–2008.
- Eviati dan Sulaeman. 2009. *Analisis kimia tanah, tanaman, air dan pupuk*. 2 ed. diedit oleh dan L. R. W. B.H. Prasetyo, Djoko Santoso. Balai Penelitian Tanah: Bogor
- Ezema. 2013. Probiotics in animal production : A review. *Journal of Veterinary Medicine and Animal Health*, 5(11), 308–316.

- Faizah, M., T.Ardyanti., and Suharjono. 2020. Isolation and Identification of Indigenous Cellulolytic Bacteria from Sago Pith Waste at Palopo, South Sulawesi, Indonesia. *J.Exp.Life Science*. Vol 10 (2)
- Fathima, S., R. Shanmugasundaram., D. Adams, and R.K. Selvaraj. 2022. Gastrointestinal Microbiota and Their Manipulation for Improved Growth and Performance in Chickens. *Foods*, 11(10), 1–30.
- Fatoni, A., Zusfahair dan P. Lestari. 2008. Isolasi dan Karakterisasi Protease Ekstraseluler dari Bakteri dalam Limbah Cair Tahu. *Natur Indonesia* 10 (2): 83-88.
- Febrina, N. N. T., S. Bahri. and D. A. C. Rasmi. 2019. Jurnal Ilmiah Pendidikan Indonesia Volume 1 No. 1 Juni 2019. *Jurnal Ilmiah Pendidikan Indonesia*, 1(1), 7–14.
- Fijan, S. 2014. Microorganisms with Claimed Probiotic Properties : An Overview of Recent Literature. 4745–4767.
- Gomes, R. J., M. de F Borges., M. de F Rosa., R. J. H. Castro-Gómez., and W. A. Spinosa. 2018. Acetic acid bacteria in the food industry: Systematics, characteristics and applications. *Food Technology and Biotechnology*, 56(2), 139–151.
- Gong, X., S. Li, M. A. Carson, S. X. Chang, Q. Wu, L. Wang, Z. An, and X. Sun. 2019. Spent mushroom substrate and cattle manure amendments enhance the transformation of garden waste into vermicomposts using the earthworm Eisenia fetida. *Journal of Environmental Management*, 248(July), 109263.
- Gupta, P., K. Samant and A. Sahu. 2010. Isolation of Cellulose-Degrading Bacteria and Determination of Their Cellulolytic Potential. Hindawi Publishing Corporation. *International Journal of Microbiology*. Volume 2012, Article ID 578925, 5 pages doi:10.1155/2012/578925
- Gupta, R., K. Jeevaratnam, and K. Fatima. 2018. Lactic Acid Bacteria : Probiotic Characteristic , Selection Criteria , and its Role in Human Health. *Journal of Emerging Technologies and Innovative Research*, 5(10), 411–424.
- Guo, M., Chorover, J., Rosario, R., and Fox, R. H. (2001). Leachate Chemistry of Field-Weathered Spent Mushroom Substrate. *Journal of Environmental Quality*, 30(5), 1699–1709.
- Hao, W., P. Tian., M. Zheng., H. Wang., and C. Xu. 2020. Characteristics of proteolytic microorganisms and their effects on proteolysis in total mixed ration silages of soybean curd residue. *Asian-Australasian Journal of Animal Sciences*, 33(1), 100–110.

- Hasibuan, M. A., F. Restuhadi, and E. Rossi. 2017. Uji Aktivitas Enzim Selulolitik Dari Bekicot (*Achatina Fulica*) Pada Beberapa Substrat Limbah Pertanian. *Jurnal Online Mahasiswa Fakultas Pertanian Universitas Riau* 4(1):1–12.
- Hernandez, N., and F. Gonzalez. 2000. *Enzymatic Treatment of Rice Bran to Improve Processing*. 77(2), 177–180.
- Hoa, H. T., C. L. Wang, and C. H. Wang. 2015. The effects of different substrates on the growth, yield, and nutritional composition of two oyster mushrooms (*Pleurotus ostreatus* L. and *Pleurotus cystidiosus*). *Mycobiology*, 43(4), 423–434.
- Husmaini, M. H. Abbas, E. Purwati, A. Yuniza, and A.R. Alimon. 2011. Growth and survival of lactic acid bacteria isolated from byproduct of virgin coconut oil as probiotic candidate for poultry. *International Journal of Poultry Science*, 10(4), 309–314.
- Imelda, Periadnadi, dan Nurmiati. 2015. Pengaruh Pencucian Media Serbuk Gergaji Terhadap Keberadaan dan Aktivitas Beberapa Enzim Media dan Tubuh Buah Jamur Tiram Putih. *Online Jurnal of Natural Science*. Vol 4(3) :310-321 ISSN: 2338-0950
- Imran, M., Z. Anwar., M. Irshad, M. J. Asad., and H. Ashfaq. 2016. Cellulase Production from Species of Fungi and Bacteria from Agricultural Wastes and Its Utilization in Industry: A Review. *Advances in Enzyme Research*, 04(02), 44–55. <https://doi.org/10.4236/aer.2016.42005>
- Jamilah, I., A. Meryandini, I. Rusmana, A. Suwanto dan N. R. Mubarik. 2009. Activity Proteolytic and Amylolytic Enzymes From *Bacillus* spp. Isolated From Shrimp Ponds. *Journal Microbiology Indonesia*. 3 (2) : 67-71.
- Janusz, G., A. Pawlik., J. Sulej., U.S. Burek., A.J. Wilkołazka., and A. Paszczynski. 2017. Lignin Degradation: Microorganisms, Enzymes Involved, Genomes Analysis And Evolution. *FEMS Microbiology Reviews* fux. 049 41, 941–962.
- Jaelani. A., G. S. S Aam. 2014. Pengaruh Penambahan Probiotik Starbio Dalam Ransum Terhadap Bobot Potong, Persentase Karkas Dan Persentase Lemak Abdominal Ayam Broiler. *Ziraa'ah*, 39 (2), 9–25.
- Jha, R., J. M. Fouhse., U. P. Tiwari., L. Li and B. P Willing. 2019. Dietary fiber and intestinal health of monogastric animals. *Frontiers in Veterinary Science*, 6(MAR), 1–12.
- Kampai, S. 2022. <https://kabarminang.id/read/berkat-cuaca-lembab-padang-panjang-saung-jamur-hasilkan-omzet-puluhan-juta>

- Karthika D. S., N. Prabhu., S. Monika., N. M. Swapna., S. Vaishali., and T. Gajendran. 2020. Sequestration and purification of essential enzyme from Pleurotus florida compost waste and its asampel 3lication studies. *Journal of Asampel 3lied Biology and Biotechnology*, 8(1), 64–68.
- Kim, Y.-I., and W.S., Kwak. 2012. Isolation and Identification of Lactic Acid Bacteria from Spent Mushroom Substrate for Silage Making and Determination of Optimal Medium Conditions for Growth. *Journal of Animal Science and Technology*, 54(6), 435–442.
- Kumar, A and R. Chandra. 2020. Ligninolytic enzymes and its mechanisms for degradation of lignocellulosic waste in environment. *Heliyon*, 6(2), e03170.
- Lay, B. W. 1994. *Analisis Mikroba di laboratorium*. Edisi 1. Raja Grafindo Persada, Jakarta
- Lim, S. H., Y. H. Lee, and H. W. Kang. 2013. Efficient recovery of lignocellulolytic enzymes of spent mushroom compost from oyster mushrooms, Pleurotus ssampel 3., and potential use in dye decolorization. *Mycobiology*, 41(4), 214–220.
- Lynd, L. R., P. J. Weimer., W. H. Zyl., Van, and S. Isak. 2002. Microbial Cellulose Utilization: Fundamentals and Biotechnology Microbial Cellulose. *Microbiology and Molecular Biology Reviews*, 66(3), 506–577.
- Marlina. 2008. Identifikasi bakteri *Vibrio parahaemolitycus* dengan metode biolog dan deteksi gen *ToxR*nya secara PCR. *J. Sains Teknologi Farmasi* 13:11-17.
- Mokoena, M. P. 2017. Lactic acid bacteria and their bacteriocins: Classification, biosynthesis and applications against uropathogens: A mini-review. *Molecules*, 22(8).
- Mortada, A. N., M. H. Bolhassan., and R. Wahid. 2020. Physicochemical composition of spent oyster mushroom substrate. *Malaysian Journal of Analytical Sciences*, 24(6), 848–854.
- Morales, M., Garc, C. A., Pintor-ibarra, L. F., Alvarado-flores, J. J., Vel, B., and Rutiaga-quiñones, J. G. 2021. *Evaluation and Characterization of Timber Residues of Pinus ssampel 3 . as an Energy Resource for the Production of Solid Biofuels in an Indigenous Community in Mexico*.
- Mumpuni, A., N. Ekowati., P.Purnomowati, and E.S. Purwati. 2017. Growth and Protein Content Establishment of *Pleurotus ostreatus L.* on Liquid and Solid Medium. *Biosaintifika: Journal of Biology and Biology Education*, 9(3), 572.
- NRCS. 2012. Animal Diets and Feed Management. *United States Department of Agriculture Natural Resources Conservation Service*, 8, 1–14.

Nurhajadi, M.Y dan E.L.Martawijaya. 2011. *Sukses Bisnis Jamur Tiram di Rumah Sendiri*. IPB Press. Bogor.

Novak, S., S. Moehn., M. Yegan and D. Korver. 2010. Monogastric nutrition. *Animal and Plant Productivity*, 109–160.

Oliver, J. 2017. Introduksi Pembuatan Pelet Hijauan pakan Ternak Ruminansia di Arjasari Kabupaten Bandung. *Jurnal Pengabdian Kepada Masyarakat*, 1, 244–247.

Oramahi, H. A., P. Darmadji dan Haryadi. 2003. Optimasi Kadar Asam dalam Asap Cair dari Kayu Karet dengan RSM. *Agrosains*, XVI (1)

Osek, J. 2004. Phenotypic and Genotypic Characterization of Escherichia coli O157 strains isolated from human, cattle, and pigs. *Vet. Med-Czetch*. 9:317-326

Parakkasi, A. 1995. *Ilmu Nutrisi dan Makanan Ternak Ruminan*. UI-Press, Jakarta.

Pent, M., K. Pöldmaa and M. Bahram. 2017. *Bacterial Communities in Boreal Forest Mushrooms Are Shaped Both by Soil Parameters and Host Identity*. 8(May), 1–13.

Periadnadi. 2003. Vorkommen und Stoffweschelleistungen von Bakterien der Gattungen Acetobacter und Gluconobacter whrend der Weinbereitung unter Berucksichtigung des Zucker-Sure-Stoffweschsels. *Dissertation*. Vorgelegt beim Fachbereich Biologie und Informatik der Johan Wolfgang Goethe-Universitat in Frakfurt am Main. Frankfurt.

Periadnadi. 2005. Hubungan antara komposisi ragi tapai dan beberapa daerah di sumatera barat dengan tapai yang dihasilkannya. “*Regularly Scientific Seminar*” *TPSDP Batch III*. FMIPA: Universitas Andalas

Periadnadi dan Nurmiati. 2010. Mikroflora indigenous pada Buah-Buahan. Jurusan Biologi FMIPA UNAND. Padang (*unpublished*)

Plumstead, P.W. and J. Brake. 2003. Sampling for confidence and profit. *Feed Managemen* : 21-23.

Putri, L.D. 2020. Kampung Jamur Sebagai Bentuk Pemberdayaanmasyarakat Di Cikarau Kelurahan Dadok Tungkul Hitam Kecamatan Koto Tangah Kota Padang. *Jurnal Comm-Edu*. Volume 3 Nomor 2. ISSN : 2622-5492

Quinto, E. J., P. Jiménez., I. Caro., J. Tejero., J. Mateo and T. Girbés. 2014. Probiotic Lactic Acid Bacteria: A Review. *Food and Nutrition Sciences*, 05(18), 1765–1775.

- Rahayu, F.P. dan E. Zulaika. 2017. *Azotobacter* Sebagai Agen *Biofertilizer* Berbentuk Granul. *Jurnal Sains dan Seni ITS*. 6(2): 32-36
- Rahmah. 2016. Karakteristik Kompos Berbahan Dasar Limbah Baglog Jamur Tiram (Kajian Konsentrasi Em4 Dan Kotoran Kambing). *Jurnal Industria*, 4(1), 1–9.
- Ramadhani, S.Y., Periadnadi., dan Nurmiati. 2020. Isolasi dan Karakterisasi Isolat Bakteri Indigenous Pemfermentasi Pulp Tiga Varietas Kakao (*Theobroma cacao* L.) *Jurnal Biopropal Industri*. Vol 11 (1): 49-57
- Raveschot, C., B. Cudennec., F. Coutte., C. Flahaut., M. Fremont., D. Drider and P. Dhulster. 2018. Production of bioactive peptides by lactobacillus species: From gene to application. *Frontiers in Microbiology*, 9(OCT), 1–14.
- Ravindran, V. 2015. *Feed enzymes : The science , practice , and metabolic realities 1. April.*
- Renugadevi, R., M.P. Aryyasampel 3adas., P.H. Preethy., S. Savetha. 2011. Isolation, Screening And Induction Of Mutation In Strain For Extracellular Lignin Peroxidase Producing Bacteria From Soil And Its Partial Purification. *J. Res. Biol.* 4, 312–318.
- Rocha, F., V. John., and A. Pecchia. 2021. Bacterial Community Patterns in the Agaricus bisporus Cultivation System , from Compost Raw Materials to Mushroom Caps. *Microbial Ecology*, 0123456789.
- Rolanda, V.R., W. Nasrul and Yuliesi. 2022. Analisis Sistem Pemasaran Jamur Tiram Di Kecamatan Payakumbuh Utara Kota Payakumbuh. *MENARA Ilmu*. Vol. XVI No.02. ISSN 1693-2617
- Salam T, M., and R. A. E. N. Muis. 2006. Peternakan Ayam Broiler Pola Kemitraan. *Jurnal Agrisistem*, 2. ISSN 1858-4330
- Sanchez, C. 2009. Lignocellulosic residues: biodegradation and bioconversion by fungi. *Biotechnol. Adv.* 27, 185–194.
- Sánchez, C. 2010. Cultivation of *Pleurotus ostreatus* L. and other edible mushrooms. *Asampel 3lied Microbiology and Biotechnology*, 85(5), 1321–1337.
- Satter, M., H. Ara., S. Jabin., N. Abedin., K. Azad., A. Hossain and U. Ara. 2014. Nutritional Composition and Stabilization of Local Variety Rice Bran BRRI-28. *International Journal of Science and Technology*, 3(5), 306–313.
- Schubiger, C. B., L. H. Orfe., P. S. Sudheesh., K. D. Cain., D. H. Shah., and D. R.

- Calla. 2015. Entericidin is required for a probiotic treatment (*Enterobacter* sp. Strain C6-6) to protect trout from cold-water disease challenge. *Applied and Environmental Microbiology*, 81(2), 658–665.
- Sharma, H. R., G. S. Chauhan and K. Agrawal, K. 2004. Physico-chemical characteristics of rice bran processed by dry heating and extrusion cooking. *International Journal of Food Properties*, 7(3), 603–614.
- Singh, A. D., S. Vikineswary., N. Abdullah, and M. Sekaran. 2011. Enzymes from spent mushroom substrate of *Pleurotus sajor-caju* for the decolourisation and detoxification of textile dyes. *World Journal of Microbiology and Biotechnology*, 27(3), 535–545.
- Stellmach, B., W. Gottschick, F. Batterman dan K. Zabel. 1988. *Bestimmungsmethoden Enzyme For Pharmazie, Lebensmittelchemie, Technik, Biochemie, Biologie, Medizin*. Steinkpff Verlag Darmstadt. Stadtagen. Jerman
- Sudarmadji, S. 2003. *Mikrobiologi Pangan*. Yogyakarta: PAU Pangan dan Gizi UGM
- Sudarmadji, S., B. Haryono dan Suhardi. 1984. *Prosedur Analisa untuk Bahan Makanan dan Pertanian Edisi Ketiga*. Liberty.Yogyakarta.
- Sulmiyati., N. S. Said., D.U. Fahrodi., R. Malaka and F. Maruddin. 2018. The characteristics of lactic acid bacteria isolated from Indonesian commercial kefir grain. *Malaysian Journal of Microbiology*, 14(7), 632–639.
- Susanti, A., Periadnadi, dan Nurmiati. 2017. Isolation And Characterization Of Natural Bacteria Of Catfish Digestive (*Pangasius hypophthalmus*) As A Probiotic Candidate. *Journal of Biological Sciences*, 255(2), 247–255.
- Sutikno, Marniza, Selviana, dan N. Musita. 2016. Pengaruh Konsetrasi Enzim Selulase,  $\alpha$ -Amilase dan Glukoamilase Terhadap Kadar Gula Reduksi Dari Onggok. *Jurnal Teknologi Industri Dan Hasill Pertanian*, 21(1), 1–12.
- Suwannarach, N., J. Kumla.,and Y. Zhao. 2022. *Impact of Cultivation Substrate and Microbial Community on Improving Mushroom Productivity : A Review*. 1–27.
- Svihus, B and K. Itani. 2019. Intestinal Passage and Its Relation to Digestive Processes. *Journal of Asampel 3lied Poultry Research*, 28(3), 546–555.
- Tien M dan K.T. Kirk. 1984. Lignin degrading enzyme from *Phanerochaeate chrysosporium*: purification, characterization, and catalytic properties of a unique H<sub>2</sub>O<sub>2</sub>-requiring oxygenase. *Proc Natl Acad Sci*. 81: 2280-2284.
- Unadi, Asta, R. Y. Gultom, dan E. Sukasih. 2007. Rekayasa Teknologi Mesin Pengepres Pakan Blok. *Jurnal Enjiniring Pertanian*. Vol 5 (1) : 35 – 44.

- Umeshankar, N., H. M, Meghashree., P. S, Benherlal and M. Chavan. 2018 *Isolation and Screening of Lignin Degrading Bacteria from Different Natural and Organic Sources*. 7(12), 609–617.
- Vadhani, V. 2000. Triple Sugar Iron Agar. *HiMedia Laboratories*, <https://legacy.bd.com/europe/regulatory/Assets/IFU/HB/CE/PA/ESPA-254458.pdf>
- Wang, B., Y. Shao and F. Chen. 2015. Overview on mechanisms of acetic acid resistance in acetic acid bacteria. *World Journal of Microbiology and Biotechnology*, 31(2), 255–263.
- Wang, Y., J. Wu., M, Lv., Z. Shao., M. Hungwe., J. Wang., X. Bai.,J. Xie., Y. Wang, and W. Geng. 2021. *Metabolism Characteristics of Lactic Acid Bacteria and the Expanding Asampel 3lications in Food Industry Degradation of Indigestible*. 9(May), 1–19.
- Wendy, F. T., M. L. K. A. Hena., S. K. Wong., M. H. Idris., S. M. Sharifuzzaman., and M. Y. Ina-Sahvany. 2014. *Enterobacter ludwigii*, a candidate probiont from the intestine of Asian seabass. *Journal of Science and Technology in the Tropics*, 10(1), 5–14.
- Wong, D. W. S. 2009. Structure and action mechanism of ligninolytic enzymes. In *Asampel 3lied Biochemistry and Biotechnology* (Vol. 157, Issue 2).
- Wuri, C. K. and H. Supratman. 2015. *Pengaruh Temperatur Dan Kadar Air Pembuatan Pellet Terhadap Kecernaan Bahan Kering*. 3, 1–9.
- Yunita, L. 2020. Karakterisasi dan Potensi *Trichoderma* ssampel 3 Asal Tanaman Pelindung Pada Produk Biang Spora Dan Biang Enzim Dalam Penanganan Sampah Organik Tanaman Pelindung. *Tesis*. Padang. Universitas Andalas.
- Yusmarini, R. Indrati., T. Utami., dan Y. Marsono. 2010. Kemampuan susu kedelai yang difermentasi oleh *Lactobacillus plantarum* 1 dalam mengikat asam empedu. *Majalah Farmasi Indonesia*, 21(3), 202 – 208.