

DAFTAR PUSTAKA

- Ahmad S, Anjum FM, Huma N, 2013. Composition and physico chemical characteristics of buffalo milk with particular emphasis on lipids, proteins, minerals, enzymes and vitamins. *The Journal of Animal and Plant Sciences* 23(1): 62-74.
- Akuzawa R and IS Surono, 2002. Fermented milks of Asia. in: encyclopedia of dairy sciences. Academic Press Ltd., London, UK, pp. 1045-1048.
- Alakomi H-L, Skytta E, Saarela M et al., 2000. Lactic acid permeabilizes gram-negative bacteria by disrupting the outer membrane. *Applied and Environmental Microbiology* 66(5): 2001-2005.
- Alam A, 2011. Pola resistensi salmonella enterica serotype typhi, departemen ilmu kesehatan anak RSHS, tahun 2006–2010. *Sari Pediatri* 12(5): 296-301.
- Ammor S, Tauveron G, Dufour E, Chevallier I. 2006. Antibacterial activity of lactic acid bacteria against spoilage and pathogenic bacteria isolated from the same meat small-scale facility 1-screening and characterization of the antibacterial compounds. *Food Control* 17: 454-461.
- Aslam M, Shahid M, Rehman F.U, Naveed N.H, Batool A.L, Sharif S and Asia A, 2011. Purification and characterization of bacteriosin isolated from streptococcus thermophilus, *African Journal*, 5 (18): 2642-2648.
- Bixquert JM. 2009. Treatment of irritable bowel syndrome with probiotics: an etiopathogenic approach at last. *Rev Esp Enferm Dig.* 101(8): 553-564.
- Brooks FG, Caroll CK, Butel JS *et al.*, 2012. Jawetz, melnick & adelberg's mikrobiologi kedokteran edisi 25. Jakarta : McGraw-Hill Companies and EGC Medical Publisher.

- Chalid Sri Y, Hartiningsih F, 2013. Potensi dadih susu kerbau fermentasi sebagai antioksidan dan antibakteri. Prosiding Semirata FMIPA Universitas Lampung, hal: 369-375.
- Cleveland J dan Montville IF. 2001. Bacteriocins: safe, natural antimicrobials for food preservation. *Intern J. Food Microbiol* 71:1-20.
- Corsetti A, Gobetti M, Rossi J, Daminiani P. 1998. Antimould activity of sourdough lactic acid bacteria: identification of mixture of organic acids by *Lactobacillus sanfrancisco* CB1. *Appl Microbiol Biotechnol* 50: 253-256
- Cotter DP, Hill C, 2003. Surviving the acid test: Responses of gram-positive bacteria to low pH. *Microbiology and Molecular Biology Reviews* 67(3): 429-453.
- Darmawati S, 2009. Keanekaragaman genetik salmonella typhi. *Jurnal Kesehatan Fakultas Ilmu Keperawatan dan Kesehatan, Universitas Muhammadiyah Semarang* 2(1): 27-33.
- Daswati E, Hidayati, dan Elfawati. 2009. Kualitas Dadih Susu Kerbau dengan Lama Pemeraman yang Berbeda. *Jurnal Peternakan* 6(1): 1-7.
- Davidson MP, Sofos JN, Branen AL, 2005. *Antimicrobials in food* 3rd Ed. London: Taylor & Francis Group, LLC.
- De Vries, Vaughan M, Kleerebezem, M dan De Vos W. 2006. *Lactobacillus plantarum*: survival, functional and potential probiotic. *International Dairy Journal* 16: 1018-028
- Delfiandri, 2006. Pengaruh beberapa level suhu inkubator buatan dengan lama inku~asi yang berbeda terhadap kadar protein, kadar lemak, tekstur dan organoleptik (Skripsi). Padang : Fakultas Peternakan UNAND.

Depkes, 2006, Keputusan Menteri Kesehatan Republik Indonesia Nomor 364/Menkes/SK/V/2006 tentang Pedoman Pengendalian Demam Tifoid, Departemen Kesehatan RI, Jakarta.

Depkes, 2009, Keputusan Menteri Kesehatan Republik Indonesia tentang Profil kesehatan Inodnesia tahun 2009. Departemen Kesehatan RI, Jakarta

Efunwole OO, Adetuberu IA, Oladipupo OA, Abejoye OA, 2014. Antibacterial effect of carica papaya against *Salmonella typhi*, causative agent of typhoid fever. IOSR Journal Of Environmental Science, Toxicology And Food Technology (IOSR-JESTFT) 8(1): 92-95.

Elida M, 2002. Profil bakteri asam laktat dari dadih yang difermentasi dalam berbagai jenis bambu dan potensinya sebagai probiotik (Skripsi). Institut Pertanian Bogor.

Elliot T, Worthington T, Osman H and Gill M, 2013. Mikrobiologi kedokteran & infeksi edisi 4. Jakarta : EGC.

Ercolini D, Filippis DF, Storia AL et al., 2012. “Remake” by high throughput sequencing of the microbiota involved in the production of water buffalo mozzarella cheese. Applied and Environmental Microbiology 78(22): 8142–8145.

FAO/WHO, 2001. Joint FAO/WHO Expert Consultation on Evaluation of Health and Nutritional Properties of Probiotics in Food Including Powder Milk with Live Lactic Acid Bacteria. Amerian Córdoba Park Hotel, Córdoba, Argentina.

Fauziah PN, Nurhajati J dan Chrysanti, 2014. Daya antibakteri filtrat asam laktat dan bakteriosin *Lactobacillus bulgaricus* KS1 dalam menghambat pertumbuhan *Klebsiella pneumonia Strain ATCC 700603, CT1538, dan S941*. Universitas Padjadjaran, Bandung 47(1): 35-41

Firmansyah A, 2001. Terapi probiotik dan prebiotik pada penyakit saluran cerna anak. *Sari Pediatri* 2(4): 210-214.

Food and Agriculture Organization (FAO), 2006. Probiotics in food: health and nutritional properties and guidelines for evaluation. Paper ISSN 0254-4725.

Grossman AD, Witham DN, Burr DH, 1995. Flagellar serotypes of *salmonella typhi* in Indonesia: relationships among motility, invasiveness, and clinical illness. *Journal of Infectious Diseases*. 171:212–216.

Hapsari EM, 2015. Uji aktivitas antibakteri ekstrak herbameniran (*phyllanthus niruri*) terhadap pertumbuhan bakteri *Bacillus careus* dan *Eschericia coli*. Universitas Sanata Dharma, Yogyakarta.

Hidayati N, 2006. Isolasi, identifikasi dan karakterisasi *Lactobacillus plantarum* asal daging sapi dan aplikasinya padakondisi pembuatan sosis fermentasi (skripsi). Institut Pertanian Bogor.

Hougee S, Vriesema AJ, dan Wijering SC. 2009. Oral treatment with probiotics reduces allergic symptoms in ovalbumin-sensitized mice: a bacterial strain comparative study. *Int Arch Allergy Immunology* 151(2): 107-117.

Hugo WB and Russel AD, 1987. Pharmaceutical microbiology. Blackwell Scientific Publication, Oxford 285-286.

IGEM. 2009. *Lactobacillus plantarum*. University of Ottawa

Isnaeni, Nelintong N, Nasution EN, 2015. Aktivitas antibakteri susu probiotik *lactobacilli* terhadap bakteri penyebab diare (*Escherichia coli*, *Salmonella typhimurium*, *Vibrio cholerae*). *Jurnal Farmasi dan Ilmu Kefarmasian Indonesia* 2(1): 25-30.

Ito A, Sato Y, Kudo S, Sato S, Nakajima H, Toba T. 2003. The screening of hydrogen peroxide-producing lactic acid bacteria and their application to

- inactivating psychrotrophic food-borne pathogens. *Curr Microbiol* 47: 231-236.
- Jack RW, Tagg JR dan Ray B. 1995. Bacteriocins of Gram positive bacteria. *Microbiol Rev* 59:171-200.
- Khikmah N, 2015. Uji antibakteri susu fermentasi komersial pada bakteri pathogen. *Jurnal Penelitian Saintek* 20(1): 45-52.
- Klaenhammer TR, Barrangou R, Buck BL, Azcarate-Peril, MA & Altermann E, 2005. Genomic features of lactic acid bacteria effecting bioprocessing and health. *FEMS Microbiol Rev* 29: 393–409.
- Kumar M, Nagpal R, Verma V, Kumar A, Kaur N, Hemalatha R, dkk, 2012. Probiotic metabolites as epigenetic targets in the prevention of colon cancer. *Nutr Rev*;7(1):23–34.
- Liu M, Frank H.J. van Enckevort and Roland J. Siezen, 2005. Genome update: lactic acid bacteria genome sequencing is booming. *Microbiology Comment* 151: 3811-3814.
- Lonnermark E, Friman V dan Lappas G, 2009. Intake of *Lactobacillus plantarum* reduces certain gastrointestinal symptoms during treatment with antibiotics. *J Clin Gastroenterol* 1:10.
- Lourens-Hattingh A, Viljoen BC, 2001. Yoghurt as probiotic carrier food. *International Dairy Journal* 11: 1-17.
- Makarova K, Slesarev A, Wolfa Y, Sorokin A, Mirkin B, Koonin E et al., 2006. Comparative genomics of the lactic acid bacteria. *The National Academy of Sciences of the USA, PNAS* 103(42) : 15611–15616.
- Martinez BM, Tim B, Tanja S, Ana R, Hans-Georg S dan Imke W. 2002. Synthesis of *Lactococcin* 972, a bacteriocin produced by *Lactococcus lactis* IPLA 972,

- depends on the expression of a plasmid-encoded bicistronic operon. *Microbiology* 145:3255-3261.
- Moll GN, Wil NK dan Arnold JM, 1999. Bacteriocins: mechanism of membrane insertion and pore formation. *Antonie van Leeuwenhoek* 76: 185-198
- Monadi AR, Mirzaei H, Javadi A et al., 2010. Effect of some probiotics on *Salmonella typhi* during associated growth in milk. *African Journal of Microbiology Research* 4(24): 2708-2711.
- Mortvedt CI, Nissen-Meyer J, Sletten K, and Nes FI, 1991. Purification and amino acid sequence of lactocin S, a bacteriocin produced by *Lactobacillus sake* L45. *Applied and Environmental Microbiology* 57(6) : 1829-1834.
- Naidu AS dan Clemens RA, 2000. Natural Food Antimicrobial System: Probiotics. New York: CRC Press.
- National Center for Biotechnology Information (NCBI). 2010. Taxonomy: *Lactobacillus plantarum*. [terhubung berkala]. <http://www.ncbi.com> (10 Januari 2017).
- Nissen L, Chingwaru W dan Sgorbati B. 2009. Gut health promoting activity of new putative probiotic protective *Lactobacillus spp.* strains: a functional study in the small intestinal cell model. *Int J Food Microbiol.* 15:135, 3:288-94.
- O'Sullivan L, Ross RP, Hill C., 2002. Potential of bacteriocin-producing lactic acid bacteria for improvements in food safety and quality. *Biochimie* 84:593-604.
- Ogunbanwo S, Sanni A, Onilude A. 2003. Influence of cultural conditions on the production of bacteriocins by *Lactobacillusbrevis* OG1. *Afr J Biotechnol* 2 (7): 179-184.

Pan X, Chen F, Wu T, Tang H, and Zhao Z, 2009. The acid, Bile Tolerance and Antimicrobial property of *Lactobacillus acidophilus* NIT. J. Food Control 20: 598-602.

Poppi BL, Rivaldi DJ, Coutinho ST, et al., 2015. Effect of *Lactobacillus* sp. isolates supernatant on *escherichia coli* O157:H7 enhances the role of organic acids production as a factor for pathogen control. Pesq. Vet. Bras. 35(4):353-359.

Pratiwi ST, 2008. Mikrobiologi farmasi. Jakarta : Erlangga.

Puryana IGPS, 2011. Populasi *Lactobacillus rhamnosus* Skg34 dalam saluran pencernaan dan pengaruhnya terhadap kadar kolesterol tikus putih (*Rattus novergicus*) (tesis). Universitas Udayana, Bali.

Raffatellu M, Chessa D, Wilson PR *et al.*, 2006. Capsule-mediated immune evasion: a new hypothesis explaining aspects of typhoid fever pathogenesis. American Society for Microbiology 74(1): 19-27.

Rahayuningtyas N, 2011. Uji aktivitas antibakteri isolat *Lactobacillus plantarum* dari buah-buahan tropis dan kaitannya dengan ekspresi gen plantaricin (skripsi). Institut Pertanian Bogor.

Ray B, 2003. Fundamental Food Microbiology 3rd Ed. London: CRC Press.

Sansawat A and Thirabunyanon M, 2009. Anti-Aeromonas hydrophilaactivity and characterization of novel probiotic strains of *Bacillus subtilis* isolated from the gastrointestinal tract of giant freshwater prawns. Maejo Int. J. Sci. Technol 3(01): 77-87.

Setiyanto H., Z. Muhammad (2005). Dadih, Kendala dan pemecahannya dalam Proseding Seminar Nasional Teknologi inovatif Pascapanen, 7 – 8 September, 2005. Bogor 419 – 423.

Simanjuntak L, 2005. Konsumsi dadih susu kerbau dan sumbangannya pada keluarga di kelurahan pasar porsea tahun 2005. Medan : Fakultas Kesehatan Masyarakat Universitas Sumatera Utara.

Sujaya N, Ramona Y, Widarini NP, Suariani NP, Dwipayanti MNU, Nocianitri AK, Nursini NW, 2008. Isolasi dan karakteristik bakteri asam laktat dari susu kuda Sumbawa. Jurnal Veteriner 9(2): 52-59.

Sulistijowati R dan Mile L, 2015. Efektivitas penghambatan filtrat asam laktat *Lactobacillus sp.* hasil isolasi dari usus ikan bandeng (chanos chanos) terhadap bakteri patogen. Fakultas Perikanan dan Ilmu Kelautan Universitas Negeri Gorontalo.

Sunarlism R, 2009. Potensi lactobacillus, spasal dari dadih sebagai starter pada pembuatan susu fermentasi khas Indonesia. Buletin Teknologi Pascapanen Pertanian 5: 69-76.

Sunaryanto R, Marwoto B, 2013. Isolasi, identifikasi, dan karakterisasi bakteri asam laktat dari dadih susu kerbau. Jurnal Sains dan Teknologi Indonesia 14(3): 228-233.

Surono IS, Pato U, Koesnandar and Hosono A, 2009. In vivo antimutagenicity of dadih probiotic bacteria towards trp-p1. Asian-Aust. J. Anim. Sci 22(1): 119-123.

Suseno IPT, Surjoseputro S, Anita K, 2000. Minuman probiotik nira siwalan : kajian lama penyimpanan terhadap daya anti mikroba *lactobacillus casei* pada beberapa bakteri pathogen. Jurnal Teknologi Pangan dan Gizi 1(1): 1-13.

Suskovic J, Kos B, Beganovic J *et al.*, 2010. Antimicrobial activity – the most important property of probiotic and starter lactic acid bacteria. Food Technology and Biotechnology 48 (3): 296–307

- Ubaedillah AAN, 2016. Pengaruh probiotik dadih terhadap kadar eosinofil darah tepi pada mencit (mus musculus) model alergi. Fakultas Kedokteran Universitas Andalas, Padang.
- Usmiati S, Miskiyah dan Maheswari R.R.A. 2009. Pengaruh penggunaan bakteriosin dari Lactobacillus sp. galur SCG 1223 terhadap kualitas mikrobiologi daging sapi segar. Jurnal Ilmu Ternak dan Veteriner. Bogor-Indonesia (In Press).
- Usmiati S dan Risfaheri, 2013. Pengembangan dadih sebagai pangan fungsional probiotik asli sumatera barat. J. Litbang Pert 32(1): 20-29.
- Usmiati S, Broto W, Setiyanto H, 2011. Karakteristik dadih susu sapi yang menggunakan starter bakteri probiotik. Jurnal Ilmu Ternak dan Veteriner 16(2): 140-152.
- Widiyaningsih EN, 2011. Peran probiotik untuk kesehatan. Jurnal Kesehatan 4(1): 14-20.
- Wijaya AA, 2010. Evaluasi penggunaan antibiotika untuk penyakit diare pada pasien rawat inap di rumah sakit umum daerah kabupaten karanganyar tahun 2009. Fakultas Farmasi Universitas Muhammadiyah, Surakarta.
- Yudoamijoyo, R.M., T. Zoelfikar, S.R. Herastuti, A. Tomomatsu, A. Matsuyama & A. Hosono. 1983. Chemical and microbiological aspects of dadih in Indonesia. Jpn J. Dairy Food Sci. 32 (1): 1-10.
- Yulinery T dan Nurhidayat N, 2015. Uji aktivitas antibakteri *Lactobacillus plantarum* terseleksi dari buah markisa (*passiflora edulis*) dan kaitannya dengan genplantarisin a (*plnA*). Pros Sem Nas Masy Biodiv Indon 1(2): 270-277.
- Zein U, Sagala HK., Ginting J. 2004. Diare Akut Disebabkan Bakteri. Universitas Sumatera Utara Repository, Fakultas Kedokteran Universitas Sumatera Utara.
- Zhao H. 2003. *Mode of action of antimicrobial peptides*. [Disertasi]. University of helsinki. Finland.