

## DAFTAR PUSTAKA

- Abrunhosa L., A. Ines., A. I. Rodrigues., A. Guimaraes., V. L. Pereira., P. Parpot and A. Venancio. 2010. Biodegradation of ochratoxin A by *Pediococcus parvulus* isolated from Douro wines. *Food Microbiol.* 188 :45–52.
- Ahmad, R. Z. 2009. Cemaran kapang pada pakan dan pengendaliannya. *Jurnal Litbang Pertanian*, 28(1), 15-22
- Armaji, Y. 2018. Potensi berbagai macam ekstrak tumbuhan sebagai antifungi dalam memperpanjang masa penyimpanan serta mempertahankan kualitas jagung. Thesis. Fakultas Peternakan Universitas Andalas, Padang.
- Arifin, H. 2013. Evaluasi nutrisi beberapa varietas jagung terhadap pencernaan protein, retensi nitrogen, dan energi metabolisme pada ayam pedaging. Skripsi. Fakultas Peternakan Universitas Brawijaya, Malang.
- Badan Standarisasi Nasional. 1995. *SNI 01- 3920-1995*. Jagung. Jakarta : Standar Nasional Indonesia.
- Badan Standarisasi Nasional. 2013. *SNI 4483-2013*. Jagung, Bahan Pakan Ternak. Jakarta : Badan Standarisasi Nasional
- Bahri, S dan R. Maryam. 2004. Mikotoksin berbahaya dan pengaruhnya terhadap kesehatan hewan dan manusia. *Jurnal Mikologi Kedokteran Indonesia*, 4-5(1- 2), 31-34.
- Cousin, F. J., S. M. Lynch., H. M. B. Harris., A. McCann., D. B. Lynch., B. A. Neville., T. Irisawa., S. Okada., A. Endo., and P. W. O’Toole. 2015. Detection and Genomic Characterization of Motility in *Lactobacillus curvatus*: Confirmation of Motility in a Species outside the *Lactobacillus salivarius* Clade. *American Society for Microbiology Journals*. 81: 41297-1308.
- Dalie, D., A. Deschamps and F. Richard-Forget F. 2010. Lactic acid bacteria potential for control of mould growth and mycotoxins: a review. *Food Control* 21:370-380.
- Davari, E., M. Mohsenzadeh., G. H. Mohammadi and R. Rezaeian-Doloei. 2015. Characterization of aflatoxigenic *Aspergillus flavus* and *A. parasiticus* strain isolates from animal feedstuffs in northeastern Iran. *Iranian Journal of Veterinary Research*, 16(2), 150-155
- Dong, A.R., V. T Thuy Ho., R. Lo., N. Bansal., and M. S Turner. 2017. A genetic diversity study of antifungal *Lactobacillus plantarum* isolates. *Food Control*, 72, 83–89.

- El-Nezami, H. P., S. Kankaanpaa., J. Salminen., and Ahokas. 1998. Ability of dairy strains of lactic acid bacteria to bind a common food carcinogen, aflatoxin B1. *Food and Chemical Toxicology* 36:321-326
- Fan, S., F. Zhang., S. Liu., C. Yu., D. Guan and C. Pan. 2013. Removal of aflatoxin B1 in edible plant oils by oscillating treatment with alkaline electrolysed water. *Food Chemistry*. 141 (3), 3118-3123
- Food and Agricultural Organization of the United Nations. 2001. State of the World's Forests 2011. Food and Agriculture Organization of United Nations, Roma (IT).
- Ghangro, A.B., M.J Channa, S.A Sheikh, S.M, Nizamani and I.H Ghangro. 2016. Assessment of aflatoxin level in stored wheat of go downs of Hyderabad division and decontamination by UV radiation. *Int. J. Biosci.* 8, 8-16
- Ghiasian, S.A and A.H. Maggsood. 2011. Occurrence of aflatoxigenic fungi in cow feeds during the summer and winter season in Hamadan, Iran. *African Journal of Microbiology Research*, 5(5), 516-521
- Ginting, E and A. A. Rahmianna. 2005. Infection of *Aspergillus flavus* and Physical Quality of Peanuts Collected from Farmers, Local Markets and Processors. *Procedia Food Science* 3, 280-288
- Hanafi, N.D. 2008. *Teknologi Pengawetan Pakan Ternak*. Medan: Departemen Peternakan Fakultas Pertanian Universitas Sumatera Utara.
- Hartadi, H. 1997. *Tabel Komposisi Pakan untuk Indonesia*. Cetakan ke-2. UGM Press. Yogyakarta.
- Haskard, C. A., H. S. El-Nazemi., P. E. Kankaapa., S. Salminen., and J. T. Ahokas. 2001. Surface binding of aflatoxin B1 by lactic acid bacteria. *Appl. Environ Microbiol*, 67: 3086-91
- Hassan, F.F., H.Z. Hussein and S.N Hawar, 2018. Detection and detoxification of aflatoxin B1 from fish feedstuff using microwave and ozone gas. *Ibn Al-Haitman J. Pure Appl. Sci.* 31, 28-36
- Hofvendahl, K. 1998. Fermentation of Wheat Starch Hydrolysate by *Lactococcus lactis*: Factors Affecting Product Formation.
- Japfa Comfeed Indonesia. 2023. Kadar air dan Kadar Aflatoksin B1 Jagung Pipilan. Unit QC. PT Japfa Comfeed Indonesia Tbk. Padang.
- Jeroch. H., G. Flachowsky und F. Weissbach, 1993. *Futtermittel- kunde*. Gustav Fischer Verlag, Jena-Stuttgart.
- Kasryno, F., E. Pasandaran, Suyanto dan M.O. Adyana. 2007. Gambaran Umum Ekonomi Jagung Indonesia Teknik Produksi dan Pengembangan. Pusat Penelitian dan Pengembangan Tanaman Pangan, Bogor, 474-497

- Khalil, K dan S. Anwar. 2006. Penanganan pasca panen dan kualitas jagung sebagai bahan pakan di Kabupaten Pasaman Barat. *Jurnal Peternakan Indonesia (Indonesian Journal of Animal Science)*. 11(1):36-45
- Kling, M. und W. Woehlbier, 1983. *Handelsfuttermittel*, 2B. Eugen Ulmer Verlag.
- Kusmiati dan A. Malik. 2002. Aktivitas bakteriosin dari bakteri *Leuconostoc mesenteroides* Pbac1 pada berbagai media. *Makara seri Kesehatan* 6 (1):1-7
- Laboratorium Teknologi Industri Pakan. 2017. Fakultas Peternakan Universitas Andalas, Padang.
- Lee, Y. K., H. El-Nezami., C. A. Haskard., S. Gratz., K. Y. Puong., S. Salminen and H. Mykkkanen. 2003. Kinetics of adsorption and desorption of aflatoxin B1 by viable and nonviable bacteria. *Journal of Food Protection*, 66(3), 426–430.
- Lili, Z., W. Junyan., Z. Hongfei., Z. Baoqing and Z. Bolin. 2018. Detoxification of cancerogenic compounds by lactic acid bacteria strains. *Crit Rev Food Sci Nutr* 58: 2727-2742
- Mehrzad, J., G. Klein., J. Kamphues., P. Wolf., N. Grabowski and H.J. Schubert. 2011. *In Vitro* effects of very low levels of aflatoxin B1 on free radicals production and bactericidal activity of bovine blood neutrophils. *Veterinary Immunology and Immunopathology*, 141(5), 16-25
- Moreau, C and M. Moss. 1979. *Mold, Toxins and Food*. John Wiley and Sons.
- Muhalidin, B. J., N. Saari., and A. S. M. Hussin. 2020. Review on the biological detoxification of mycotoxins using lactic acid bacteria to enhance the sustainability of foods supply. *Molecules* 25 (11): 2655.
- Nazareth, T. D.M., C. Luz., R. Torrijos., J.M. Quiles., F.B. Luciano and J. Mañes. 2020. Potential Application of Lactic Acid Bacteria to Reduce Aflatoxin B1 and Fumonisin B1 Occurrence on Corn Kernels and Corn Ears. *Toxins*. 12(1): 21.
- Niderkorn V., H. Boudra., and D. P. Morgavi. 2006. Binding of Fusarium mycotoxins by fermentative bacteria *in vitro*. *Journal Appl. Microbiology*. 101 : 849– 856.
- Paeru, R.H dan T. Q. Dewi. 2017. *Panduan Praktis Budidaya Jagung*. Penebar Swadaya. Jakarta. Hal : 20-22
- Parajuli, R. 2016. Pengaruh waktu Pengeringan terhadap Laju Penurunan Kadar Air dan Berat Jagung Hibrida (*Zea mays L.*). Skripsi. Universtas Ichsan Gorontalo. Gorontalo.

- Rachmawati, S., A. Lee., T. B. Murdiati dan I. Kennedy. 2004. Pengembangan enzyme linked immunosorbent assay (ELISA) teknik untuk analisis aflatoksin B1 pada pakan ternak. Prosiding Seminar Parasitologi dan Teknologi Veteriner, 133-148.
- Ramesh, C. and D.M. Ray. 2015. Food Biology Series. 108-109. CRC Press, Boca Raton. Florida.
- Ray. 1996. Lactid Acid Bacteria : Curren Advances in Metabolism, Genetic, and Application, Springer-Verlag, Germany
- Reddy, S. V and F. Waliyar. 2008. Properties of Aflatoxin and Its Producing Fungi. <http://www.aflatoxin.info/aflatoxin.asp>. Diakses : 21 September 2023.
- Rolfe, M. D., J. C.J. Rice., S. Lucchini., C. Pin., A. Thompson., A.D.S. Cameron., M. Alston., M. W. Peck, and J. C. D. Hintona. 2012. Lag phase is a distinct growth phase that prepares bacteria for exponetial growth and involves transient metal accumulation. Journal of Bacteriology. 194 (3); 686-701.
- Safika dan J. Faisal. 2014. Deteksi aflatoksin B1 pada jenis makanan olahan jagung menggunakan Enzyme-Linked Immunosorbent Assay (ELISA). Jurnal Medika Veterinaria, 9(1), 23-35
- Schaible, P.J. 1970. Poultry Feed and Nutrient. 3<sup>rd</sup> ed. Connecticut (USA) : Avi Publishing co.Inc. Wesport.
- Shetty, P. H and L. Jespersen. 2006. *Saccharomyces Cerevisiae* and Lactic Acid Bacteria As Potential Mycotoxin Decontaminating Agents. Trends in Food Science and Technology, 17(2), 48-55.
- Steel, R, G. D. dan J. H. Torrie. 1995. Prinsip dan Prosedur Statistika . Diterjemahkan oleh Bambang Sumantri. PT. Gramedia Pustaka Utama. Jakarta
- Suparto, D. A. H. 2004. Situasi cemaran Mikotoksin Pada Pakan di Indonesia dan Perundang-undangannya. Prosiding Seminar Parasitologi dan Toksikologi Veteriner. Jakarta
- Sussalam, M.K., Y. Marlida., H. Harnentis dan J. Jamsari. 2022. Isolasi dan Identifikasi Bakteri Asam Laktat Asal Ikan Fermentasi Budu Sumatra Barat Terhadap sifat-sifat Probiotik. Prosiding Seminar Nasional Teknologi Agribisnis Peternakan (STAP), 9, 592-600
- Taufiq, M. 2004. Pengaruh Temperatur Terhadap Pengeringan Jagung Pada Pengeringan Konvensional. Fakultas Teknik. Skripsi. Universitas Sebelas Maret
- Utami, D.A, 2011. Karakterisasi Molekuler Bakteri Asam Laktat (BAL) Probiotik dengan Gen 16S rRNA yang Berpotensi Menghasilkan Bakteriosin dari

- Fermentasi Sirsak (*Annona maricata L.*) Di Sumatera Barat. Tesis. Tidak Dipublikasikan. Universitas Andalas,
- Wacoo, A.P., D. Wendiro., P.C Vuzi, and J.F. Hawumba. 2014. Methods for detection of aflatoxins in agricultural food crops. *J Applied Chem.*1-15
- Wang, X., J. Tang., F. Geng., L. Zhu., X. Chu., Y. Zhang., S. Rahman., X. Chen., Y. Jiang., D. Zhu., and S. Feng. 2018. Effect of deoxynivalenol exposure on cerebral lipid peroxidation, neurotransmitter and calcium homeostatis of chicks *in vivo*. *Toxicon* 150:60-65
- Winarno, F.G. 2008. Kimia Pangan dan Gizi Edisi terbaru. Jakarta: PT. Gramedia Pustaka Utama.
- Winata, E.A. 2023. Potensi Bakteri Asam Laktat dalam Menghambat Pertumbuhan Kapang Patogen (*Aspergillus flavus*). Skripsi. Fakultas Peternakan Universitas Andalas. Padang
- Wogan, G., T.W. Kensler, and J. Groopman. 2012. Present and future directions of translational research on aflatoxin and hepatocellular carcinoma : a review. *Food Addit. Contam Part A Chem.*, 249–257
- Zain, M.E. 2010. Impact of mycotoxins on humans and animals. *J Saudi Chem Soc.* 15:129-144.
- Zhu, Y., Y. Xu and Q. Yang. 2021. Antifungal properties and AFB1 detoxification activity of a new strain of *Lactobacillus plantarum*. College of Food Science and Engineering, Qingdao Agricultural University, Qingdao 266109, China
- Zoumpopoulou, G., A. Tzouvano., E. Mavrogonatou., V. Alexandraki., M. Georgalaki., R. Anastasiou., M. Papadelli., E. Manolopoulou., M. Kazou., D. Kletsas., K. Papadimitriou and E. Tsakalidou. 2017. Probiotic Features of Lactic Acid Bacteria Isolated from a Diverse Pool of Traditional Greek Dairy Products Regarding Spesific Strain-Host Interaction. Athens. Greece.