

V. CONCLUSIONS AND SUGGESTIONS

5.1 Conclusion

Based on the research that has been conducted on exploration of natural microflora as candidate probiotic foods in some dadih product from Solok, the following conclusions can be obtained :

1. The microflora found in the three dadih samples in Solok were dominated by bacteria with the highest number of microflora obtained in the DPT (13.4×10^8 cfu/g) then DPRS (12.3×10^8 cfu/g) and DPMP (11.2×10^8 cfu/g) while the pH level of curd from Pasar Raya Solok was 3.80, from Muaro Paneh Market curd was 4.24 and from Talang Market curd was 3.02.
2. The highest proportion of bacterial groups in the three dadih samples is in fermentative bacteria DPT 1.9×10^8 (cfu/g), proteolytic bacteria DPT 10.4×10^8 (cfu/g),
3. From the sample are lactic bacteria In dadih because in Ethanol+CaCO₃ no bacteria were found and there were four potential fermentative isolates in the nine dadih samples, namely DPRS-1,DPT-1,DPT-2, and DPT-3
4. Pathogenic bacteria were not found in samples dadih while no pathogenic bacteria were found in three samples dadih

5.2. Suggestions

1. For further research, it is recommended to conduct research on identifying and characterizing potential fermentative bacteria in traditional fermented dadih products from Solok.
2. Conducting research on fermentation in a controlled manner by using potential fermenting bacteria as cultures/starters in the manufacture of dadih