

DAFTAR PUSTAKA

- Abedi, E., S. M. B. and Hashemi. 2020. Lactic Acid Production – Producing Microorganisms and Substrates Sources-State of Art. *Heliyon*, 6(10), e04974.
- Afriani, A. 2010. Pengaruh penggunaan starter bakteri asam laktat *Lactobacillus plantarum* dan *Lactobacillus fermentum* terhadap total bakteri asam laktat, kadar asam dan nilai pH dadih susu sapi. *Jurnal Ilmiah Ilmu-Ilmu Peternakan*, 13(6), 279-285.
- Arinto, D.J., Paramastri, H.P. dan Soetrisnanto, D. 2013. Potensi Air Dadih (whey) Tahu sebagai Nutrien dalam Kultivasi Chlorella Sp. untuk Bahan Baku Pembuatan Biodisel. *Jurnal Teknologi Kimia dan Industri*, 2(4), pp.233-242.
- Aritonang, S. N., Roza, E., Rossi, E., Purwati, E., and Husmaini, H. 2017. Isolation and Identification of Lactic Acid Bacteria from Okara and Evaluation of Their Potential as Candidate Probiotics. *Pakistan J. Nutri*, 16, 618-628.
- Asril, M., dan Leksikowati, S. S. 2019. Isolasi dan Seleksi Bakteri Proteolitik Asal Limbah Cair Tahu sebagai Dasar Penentuan Agen Pembuatan Biofertilizer. *Elkawnie Journal of Islamic Science and Technology*, 5(2), 86-99.
- Astuti, F. K., Busono, W., dan Sjofjan, O. 2015. Pengaruh Penambahan Probiotik Cair Dalam Pakan Terhadap Penampilan Produksi pada Ayam Pedaging. *J-PAL*, 6(2), 99–104.
- Belen, F., Benedetti, S., Sanchez, J., Hernandez, E., Auleda, J. M., Prudencio, E. S., Petrus, J. C. C. And Raventos, M. 2013. Behavior of functional compounds during freeze concentration of tofu whey. *Journal of food engineering*, 116(3), 681-688.
- 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.
- Cappuccino, J.G and N. Sherman. 2005. *Microbiology a Laboratory Manual*. 7th Ed. Pearson Education, Inc. publishing as Benjamin Cummings, San Fransisco. CA.
- Chalid, S. Y. dan Hartiningsih F. 2013. Potensi Dadih Susu Kerbau Fermentasi Sebagai Antioksidan dan Antibakteri. *Prosiding Semirata Fakultas Matematika dan Ilmu Pengetahuan Alam Universitas Lampung*, 1(1).
- Champagne, C.P., Lee, B.H. and Goulet, J. 2003. Growth of *Lactobacillus paracasei* ssp. *paracasei* on tofu whey. *International journal of food microbiology*, 89(1), pp.67-75.

- Coelho, L. F., De Lima, C. J. B., Rodovalho, C. M., Bernardo, M. P., and Contiero, J. 2011. Lactic acid production by new *Lactobacillus plantarum* LMISM6 grown in molasses: optimization of medium composition. *Brazilian Journal of Chemical Engineering*, 28, 27-36.
- 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.
- Dommels, Y.E., R.A. Kemperman., Y.E. Zebregs., R.B. Draaisma., A. Jol., D.A. Wolvers., and R. Albers. 2009. Survival of *Lactobacillus reuteri* DSM 17938 and *Lactobacillus rhamnosus* GG in the human gastrointestinal tract with daily consumption of a low-fat probiotic spread. *Applied and environmental microbiology*, 75(19), 6198-6204.
- Doresti, L., Setyati, W.A. dan Widowati, I., 2018. Optimasi Sumber Karbon Dan Nitrogen Sebagai Co-Substrat Untuk Pertumbuhan Bakteri Probiotik *Pseudomonas* sp. *Journal of Marine Research*, 7(3), pp.178-184.
- Ezema, C. 2013. Probiotics in animal production: A review. *Journal of Veterinary Medicine and Animal Health*, 5(11), 308-316.
- Fei, Y., Huang, L., Wang, H., Liang, J., Liu, G. and Bai, W. 2022. Adaptive mechanism of *Lactobacillus amylolyticus* L6 in soymilk environment based on metabolism of nutrients and related gene-expression profiles. *Food Science & Nutrition*, 10(5), pp.1548-1563.
- Fuller, R. 1989. Probiotics in man and animals. *Journal of applied bacteriology*, 66(5), pp.365-378.
- 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.
- Halder, D., Mandal, M., Chatterjee, S. S., Pal, N. K. and Mandal, S. 2017. Indigenous probiotic *Lactobacillus* isolates presenting antibiotic like activity against human pathogenic bacteria. *Biomedicines*, 5(2), 1–11.
- Ismawati, N., Aminin, A. L., dan Suyati, L. 2015. Whey Tahu sebagai Penghasil Biolektrisitas pada Sistem Microbial Fuel Cell dengan *Lactobacillus plantarum*. *Jurnal Sains Dan Matematika*, 23(2), 43-49.
- 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.

- Li, C., Rui, X., Zhang, Y., Cai, F., Chen, X., and Jiang, M. 2017. Production of tofu by lactic acid bacteria isolated from naturally fermented soy whey and evaluation of its quality. *LWT-Food Science and Technology*, 82, 227-234.
- Manin, F., Hendalia, E., dan Yusrizal. 2012. Potensi bakteri *Bacillus* dan *Lactobacillus* Sebagai Probiotik Untuk Mengurangi Pencemaran Amonia pada Kandang Unggas. *Jurnal Peternakan Indonesia*, 14(2), 360–370.
- Marco, M. L., Heeney, D., Binda, S., Cifelli, C. J., Cotter, P. D., Foligne, B., and Hutzins, R. 2017. Health benefits of fermented foods: microbiota and beyond. *Current opinion in biotechnology*, 44, 94-102.
- Mastuti, R., Syawal, H., Lukistyowati, I., dan Fitri, A. 2024. Karakteristik Bakteri Asam Laktat pada Usus Ikan Patin (*Pangasius hypophthalmus*) yang Diberikan Pakan Fermentasi. *Tapian Nauli: Jurnal Penelitian Terapan Perikanan dan Kelautan*, 6(2), 37-40.
- Nohong, N. 2010. Pemanfaatan Limbah Tahu sebagai Bahan Penyerap Logam Krom, Kadmiun dan Besi Dalam Air Lindi TPA. *Jurnal Pembelajaran Sains*, 6(2), hal. 257– 269.
- Nurmiati, N., Periadnadi, P., Alamsyah, F. and Sapalina, F., 2018. Characterization and Potential of Acid Fermentative and Proteolytic Natural Microflora in Several Products of Traditional Dadih from Lembah Gumanti District West Sumatra, Indonesia. *Intl J Curr Microbiol Appl Sci*, 7(3), pp.3151-3163.
- Nurmiati, N., Periadnadi, P., Jadespi, S., dan Apriyelita, A. 2024. Eksplorasi Bakteri-bakteri Pemfermentasi dalam Beberapa Produk Tempe di Kota Padang. *Bioscientist: Jurnal Ilmiah Biologi*, 12(1), 832-842.
- Osek, J. 2004. Phenotypic and Genotypic Characterization of *Escherichia coli* O157 strains isolated from human, cattle, and pigs. *Vet. Med-Czetch*. 9:317- 326.
- Ounis, W. B., Champagne, C. P., Makhlof, J., and Bazinet, L. 2008. Utilization of tofu whey pre-treated by electromembrane process as a growth medium for *Lactobacillus plantarum* LB17. *Desalination*, 229(1-3), 192-203.
- Pangestika, W. and Saksono, N. 2020. The Analysis of Pollutant Parameters in Tofu Wastewater after being Treated by Contact Glow Discharge Electrolysis. *Jurnal Integrasi Proses*, 9(1), 01-07.
- Prakoeswa, F.R.S., Rumondor, B.B. and Prakoeswa, C.R.S., 2022. Acid-fast staining revisited, a dated but versatile means of diagnosis. *The Open Microbiology Journal*, 16(1).
- Periadnadi. 2003. Vorkommen und Stoffweselleistungen 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.

Purnama, P. 2007. Pra - rancangan Instalasi Pengolahan Air Limbah Tahu Studi Kasus Pabrik Tahu Desa Tempel Sari Kecamatan Kalikajar Kebupaten Wonosobo. *Tesis*. Fakultas Teknik, Program Studi Magister Sistem Teknik UGM, Yogyakarta.

Putri, A., Nurmiati, N. dan Periadnadi, P. 2024. Eksplorasi Mikroflora Alami Produk Fermentasi Tradisional Cangkuak Berbasis Daging di Kecamatan Kuantan Mudik Kabupaten Kuantan Singgingi. *Bioscientist: Jurnal Ilmiah Biologi*, 12(1), pp.1147-1163.

Rahmi, M., Meryandini, A., dan Sunarti, T. C. 2020. Penggunaan Whey Tahu Sebagai Media Pertumbuhan *Lactobacillus plantarum* AYN4.32 dan Potensinya untuk Produksi Manitol. *Repository IPB*.

Rezvani, F., Ardestani, F. and Najafpour, G., 2017. Growth kinetic models of five species of Lactobacilli and lactose consumption in batch submerged culture. *Brazilian Journal of Microbiology*, 48(2), pp.251-258.

Rinihapsari, E. dan Julianasya, S. 2023. Penggunaan KOH String Test Sebagai Alternatif Identifikasi Awal Bakteri Gram Negatif. *Jurnal Riset Ilmu Kesehatan Umum dan Farmasi (JRIKUF)*, 1(4), pp.102-112.

Risna, Y. K., Harimurti, S., Wihandoyo, dan Widodo. 2022. Kurva Pertumbuhan Isolat Bakteri Asam Laktat dari Saluran Pencernaan Itik Lokal Asal Aceh. *Jurnal Peternakan Indonesia*, 24(1), 1-7.

Said, N. I., 2022. *Teknologi Pengolahan Limbah Cair dengan Proses Biologis*. Jakarta: Pusat Pengkajian dan Penerapan Teknologi Lingkungan, Deputi Bidang Teknologi Informasi, Energi, Material, dan Lingkungan, Badan Pengkajian dan Penerapan Teknologi.

Silva, C. C., Silva, S. P. and Ribeiro, S. C. 2018. Application of bacteriocins and protective cultures in dairy food preservation. *Frontiers in microbiology*, 9, 594.

Subagiyo, S., Margino, S., dan Triyanto, T. 2016. Pengaruh Penambahan Berbagai Jenis Sumber Karbon, Nitrogen Dan Fosfor pada Medium deMan, Rogosa and Sharpe (MRS) Terhadap Pertumbuhan Bakteri Asam Laktat Terpilih Yang Diisolasi Dari Intestinum Udang Penaeid. *Jurnal Kelautan Tropis*, 18(3), 127.

- Suhaeni, S., dan Syakur, A. 2016. Isolasi dan Identifikasi Bakteri Asam Laktat Dangke Asal Kabupaten Enrekang Sulawesi Selatan. *Biogenesis: Jurnal Ilmiah Biologi*, 4(2), 79-83.
- 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.
- Surbakti, F. dan Hasanah, U. 2019. Identifikasi dan karakterisasi bakteri asam laktat pada acar ketimun (*Cucumis sativus L.*) sebagai agensi probiotik. *Jurnal Teknologi Pangan dan Kesehatan (The Journal of Food Technology and Health)*, 1(1), pp.31-37.
- Tindjau, R. D., Rengganis, S. D., and Julendra, H. 2023. Growth, substrate, and metabolite changes of probiotic *Bifidobacterium animalis* subsp. *lactis* in soy whey. *Fermentation*, 9(12), 1024.
- Tripathi, A., Pandey, V.K., Tiwari, V., Mishra, R., Dash, K.K., Harsányi, E., Kovács, B. and Shaikh, A.M., 2023. Exploring the Fermentation-Driven Functionalities of Lactobacillaceae-Originated Probiotics in Preventive Measures of Alzheimer's Disease: A Review. *Fermentation*, 9(8), p.762.
- 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.
- Wardiana, N. I., Lokapirnasari, W. P., Harijani, N., Al-Arif, M. A., dan Ardianto, A. 2021. Probiotik *Bacillus subtilis* pada Pakan Ayam Ras Meningkatkan Kualitas Telur dengan Perbedaan Masa Simpan. *Jurnal Medik Veteriner*, 4(1), 8–13.
- Wibowo, N., Mose, J. C., Karkata, M. K., Purwaka, B. T., Kristanto, H., Chalid, M. T., Yusrawati, Sitepu, M., Kaeng, J.J., Bernolian, N., Pramusinto, D., dan Irwinda, R. 2015. The status of probiotics supplementation during pregnancy. *Medical Journal of Indonesia*, 24(2), 120-30.
- Wibowo, R. H., Darwis, W., Sipriyadi., Adfa, M., Silvia, E., Wahyuni, R., Sari, D. A., dan Masrukhan, M. 2022. Bakteri Penghasil Amilase yang Diisolasi dari Ekoenzim Limbah Buah-buahan. *Jurnal Biosilampari*, 4(2), 107-117.
- Widyastuti, Y. and Febrisiantosa, A., 2014. The role of lactic acid bacteria in milk fermentation. *Food and Nutrition Sciences*.
- Wignyanto, Hidayat, N., and Ariningrum, A. 2009. Bioremediation of Liquid Waste in Sanan Tempeh Industry and Its Unit Operation Planning (Study on Aeration Rate and Incubation Time). *Jurnal Teknologi Pertanian*, 10(2).

- Yeni, A. M., dan Sunarti, T. C. 2016. Penggunaan Substrat Whey Tahu Untuk Produksi Biomassa Oleh *Pediococcus pentosaceus* E. 1222. *Journal of Agroindustrial Technology*, 26(3).
- Zheng, J., Wittouck, S., Salvetti, E., Franz, C. M., Harris, H. M., Mattarelli, P., and Lebeer, S. 2020. A taxonomic note on the genus *Lactobacillus*: Description of 23 novel genera, emended description of the genus *Lactobacillus* Beijerinck 1901, and union of Lactobacillaceae and Leuconostocaceae. *International journal of systematic and evolutionary microbiology*, 70(4), 2782-2858.

