ISOLASI DAN KARAKTERISASI BAKTERI ASAM LAKTAT DARI VIRGIN COCONUT OIL (VCO) SERTA PENGUJIANNYA SEBAGAI ANTIBAKTERI TERHADAP BAKTERI PATOGEN Escherichia coli DAN Staphylococcus aureus

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Abstract

In this study, we aim to isolate and know the chaacteristic of lactid acid bacteria and do antibacterial test to *Escherichia coli*, *Staphylococcus aureus*. Tree samples were used from *Virgin Coconut Oil* (VCO) products which were available in Padang. Then, the formed colony was furified till 12 isolates. The macroscopic characteristic can be shown by observation process. The lactic acid bacteria characteristic also can be performed by dye gram, catalase and fermentation type test. The observation performed that bacteria were circle inshape, slippery in side, white milk in colour. The total colonies in IP_2 sample was higher than other samples amount 6.8×10^9 CFU/mL. The dye Gram test shows all isolates were belong to positive gram, catalase test delivers negative catalase and the type of fermentation was homofermentative. The radius of resisting zone for twelve isolates but $IP_{1.6}$ was not signficantly diffrent in resisting the growth of *E.coli* bacteria. Wheares, the radius of resisting zone for twelve isolates was signficantly diffrent in resisting the growth of *Staphylococcus aureus* bacteria. With $IP_{2.1}$ as the widest of the risisiting zone radius and $IP_{3.2}$ as tightest of the risisiting zone radius

Key word: lactid acid bacteria, virgin coconut oil, anti bacterial, Escherichia coli, Staphylococcus aureus