

DAFTAR PUSTAKA

- Adebo, O. A. dan Meza, I. G. M. 2020. Impact of fermentation on the phenolic compounds and antioxidant activity of whole cereal grains: a mini review. *Molecules*, 25(927):1-19.
- Ahmed, H., Nawel, O., Djilali, B., dan Karima, O. Y. 2017. Lactic acid production by *Lactobacillus bulgaricus* from MRS medium without and with replacement of glucose by date and carob pod powders. *Scientific Federation Journal of Chemical Research*, 1(2):1-7.
- Aminah, Tomayahu, N., dan Abidin, Z. 2017. Penetapan kadar flavonoid total ekstrak etanol kulit buah alpukat (*Persea americana* Mill.) dengan metode spektrofotometri UV-Vis. *Jurnal Fitofarmaka Indonesia*, 4(2):226-230.
- Altuntas, S. dan Korukluoglu, M. 2019. Growth and effect of garlic (*Allium sativum*) on selected beneficial bacteria. *Food Science and Technology*, 39(4):897-904.
- Association of Official Analytical Chemist (AOAC). 2005. *Official Methods of Analysis of the Association of Official Analytical Chemist*. 19th ed. AOAC, Inc., Washington.
- Atma, Y. 2016. Angka lempeng total (ALT), angka paling mungkin (APM), dan total kapang khamir sebagai metode analisis sederhana untuk menentukan standar mikrobiologi pangan olahan posdaya. *Jurnal Teknologi*, 8(2):77-82.
- Badan Standardisasi Nasional (BSN). 2008. *Metode Pengujian Cemaran Mikroba dalam Daging, Susu, Telur, serta Hasil Olahannya*. SNI 2897-2008. BSN., Jakarta.
- Badan Standardisasi Nasional (BSN). 2009. *Minuman Susu Fermentasi Berperisa*. SNI 7552-2009. BSN., Jakarta.
- Badan Standardisasi Nasional (BSN). 1995. *Tepung Kacang Hijau*. SNI 01-3728-1995. BSN., Jakarta.

- Balli, D., Bellumori, M., Pucci, L., Gabriele, M., Longo, V., Paoli, P., Melani, F., Mulinacci, N., dan Innocenti, M. 2020. Does fermentation really increase the phenolic content in cereals? a study on millet. *Foods*, 9(303):1-17.
- Balouiri, M., Sadiki, M., dan Ibnsouda, S. K. 2016. Methods for in vitro evaluating antimicrobial activity: a review. *Journal of Pharmaceutical Analysis*, 6(2):71-79.
- Benabda, O., M'hir, S., Kasmi, M., Mnif, W., dan Hamdi, M. 2019. Optimization of protease and amylase production by *Rhizopus oryzae* cultivated on bread wasting using solid-state fermentation. *Journal of Chemistry*, 2019:1-9.
- Breijyeh, Z., Jubeh, B., dan Karaman, R. 2020. Resistance of gram-negative bacteria to current antibacterial agents and approaches to resolve it. *Molecules*, 25(6):1-23.
- Bureau of Indian Standards (BIS). 2019. *Dairy Products: Yoghurt*. Bureau of Indian Standards., New Delhi.
- Caballero, B., Finglas, P. M., dan Toldrá, F. 2016. *The Encyclopedia of Food and Health*. 3th ed. Academic Press., Oxford.
- Caballero, B., Finglas, P. M., dan Toldrá, F. 2016. *The Encyclopedia of Food and Health*. 4th ed. Academic Press., Oxford.
- Cantabrana, I., Perise, R., dan Hernández, I. 2015. Uses of *Rhizopus oryzae* in the kitchen. *International Journal of Gastronomy and Food Science*, 2(2):103-111.
- Chen, C., Zhao, S., Hao, G., Yu, H., Tian, H., dan Zhao, G. 2017. Role of lactic acid bacteria on the yogurt flavour: a review. *International Journal of Food Properties*, 20(1):5316-5330.
- Codex Alimentarius Commission (CAC). 2018. *Codex Standard for Fermented Drinks*. Codex Alimentarius Commission., Roma.
- Darmapatni, K. A. G., Basori, A., dan Suaniti, N. M. 2016. Pengembangan metode GC-MS untuk penetapan kadar acetaminophen pada spesimen rambut manusia. *Jurnal Biosains Pascasarjana*, 18(3):255-269.

- Dewi, N. L. A., Adriyani, L. P. S., Pratama, R. B. R., Yanti, N. N. D., Manibuy, J. I., dan Warditiani, N. K. 2018. Pemisahan, isolasi, dan identifikasi senyawa saponin dari herba pegagan (*Centella asiatica L. Urban*). *Jurnal Farmasi Udayana*, 7(2):68-76.
- Endrawati, D. dan Kusumaningtyas, E. 2017. Beberapa fungsi *Rhizopus sp.* dalam meningkatkan nilai nutrisi bahan pakan. *Wartazoa*, 27(2):81-88.
- Farhadi, F., Khameneh, B., Iranshahi, M., dan Iranshahy, M. 2018. Antibacterial activity of flavonoids and their structure-activity relationship: an update review. *Phytotherapy Research*, 33(1):13-40.
- Fatmawaty, Hanafi, M., Rosmalena, dan Prasasty, V. D. 2015. Skrining *in silico* potensi senyawa *allicin* dari *Allium sativum* sebagai antiplasmodium. *JKTI*, 17(2):175-184.
- Firawati, M. I. P. 2018. Isolasi dan identifikasi senyawa saponin daun bungkus (*Smilax rotundifolia*) menggunakan metode spektrofotometri ultraviolet. *Jurnal Farmasi*, 6(2):115-121.
- Fitriana, N., Lestari, S. R., dan Lukiaty, B. 2018. Senyawa alami bawang putih tunggal sebagai inhibitor LpxC bakteri *Pseudomonas aeruginosa* melalui virtual screening. *Jurnal Kedokteran dan Kesehatan*, 18(1):25-33.
- Food and Drug Administration (FDA). 2019. *Milk and Cream*. Food and Drug Administration., Maryland.
- Food Standards Australia and New Zealand (FSANZ). 2016. *Nutrition and Health Related Claims*. Food Standards Australia and New Zealand., Canberra.
- Fu, Y. Q., Yin, L. F., Zhu, H. Y., dan Jiang, R. 2016. High-efficiency L-lactic acid production by *Rhizopus oryzae* using a novel modified one-step fermentation strategy. *Bioresource Technology*, 218:410-417.
- Hamidah, M. N., Rianingsih, L., dan Romadhon. 2019. Aktivitas antibakteri isolat bakteri asam laktat dari peda dengan jenis ikan berbeda terhadap *E. coli* dan *S. aureus*. *Jurnal Ilmu dan Teknologi Perikanan*, 1(2):11-21.
- Hermansyah, H., Andikoputro, M. I., dan Alatas, A. 2019. Production of lipase enzyme from *Rhizopus oryzae* by solid state fermentation and submerged

- fermentation using wheat bran as substrate. *AIP Conference Proceedings*, 2085:1-6.
- Ibarruri, J. dan Hernández, I. 2017. *Rhizopus oryzae* as fermentation agent in food derived sub-products. *Waste and Biomass Valorization*, 9:1-9.
- Illing, I., Safitri, W., dan Erfiana. 2017. Uji fitokimia ekstrak buah dengen. *Jurnal Dinamika*, 8(1):66-84.
- Jadhav, P., Sonne, M., Kadam, A., Patil, S., Dahigaonkar, K., dan Oberoi, J. K. 2018. Formulation of cost effective alternative bacterial culture media using fruit and vegetable waste. *International Journal of Current Research and Review (IJCRR)*, 10(2):6-15.
- Kanti, A. 2017. Potensi kapang *Aspergillus niger*, *Rhizopus oryzae* dan *Neurospora sitophila* sebagai penghasil enzim fitase dan amilase pada substrat ampas tahu. *Buletin Peternakan*, 41(1):26-36.
- Karimi, S., Soofiani, N. M., Mahboubi, A., dan Taherzadeh, M. J. 2018. Use of organic wastes and industrial by-products to produce filamentous fungi with potential as aqua-feed ingredients. *Sustainability*, 10(3296):1-19.
- Kim, J. H., Yu, S. H., Cho, Y. J., Pan, J. H., Cho, H. T., Kim, J. H., Bong, H., Lee, Y., Chang, M. H., Jeong, Y. J., Choi, G., dan Kim, Y. J. 2017. Preparation of S-allylcysteine-enriched black garlic juice and its antidiabetic effects in streptozotocin-induced insulin-deficient mice. *Journal of Agricultural and Food Chemistry*, 65(2):358-363.
- Kuete, V. 2017. *Medicinal Spices and Vegetables from Africa: therapeutic potential against metabolic, inflammatory, infectious and systemic diseases*. 1st ed. Elsevier, Inc., London.
- Kurniati, T., Nurlaila, L., dan Iim. 2017. Effect of inoculum dosage *Aspergillus niger* and *Rhizopus oryzae* mixture with fermentation time of oil seed cake (*Jatropha curcas* L.) to the content of protein and crude fiber. *Journal of Physics: Conference Series*, 824:1-8.
- Lee, J. B., Joo, W. H., dan Kwon, G. S. 2016. Biological activities of solid-fermentation garlic with lactic acid bacteria. *Journal of Life Science*, 26(4):446-452.

- Leiskayanti, Y., Sriherwanto, C., dan Suja'i, I. 2017. Fermentasi menggunakan ragi tempe sebagai cara biologis pengapungan pakan ikan. *Jurnal Bioteknologi dan Biosains Indonesia*, 4(2):54-63.
- Liao, F., Gu, W., Yang, Z., Mo, Z., Fan, L., Guo, Y., Fu, X., Xu, W., Li, C., dan Dai, J. 2018. Molecular characteristics of *Staphlococcus aureus* isolates from food surveillance in southwest China. *BMC Microbiology*, 18:91-99.
- Mahmudah, F. L. dan Atun, S. 2017. Uji aktivitas antibakteri dari ekstrak etanol temukunci (*Boesenbergia pandurata*) terhadap bakteri *Streptococcus mutans*. *Jurnal Penelitian Saintek*, 22(1):59-66.
- Mani, A. 2018. Food preservation by fermentation and fermented food products. *International Journal of Academic Research and Development*, 1:51-57.
- Marjoni, M. R., Afrinaldi, dan Novita, A. D. 2015. Kandungan total fenol dan aktivitas antioksidan ekstrak air daun kersen (*Muntingia calabura* L.). *Jurnal Kedokteran Yarsi*, 23(3):187-196.
- Matsutomo, T. 2020. Potential benefits of garlic and other dietary supplements for the management of hypertension (review). *Experimental and Therapeutic Medicine*, 19(2):1479-1484.
- Met, A. dan Yesilcubuk, N. S. 2017. Comparison of two volatile sampling techniques based on different loading factors in determination of volatile organic compounds released from spoiled raw beef. *Food Analytical Methods*, 10(7):2311-2324.
- Moede, F. H., Gonggo, S. T., dan Ratman. 2017. Pengaruh lama waktu fermentasi terhadap kadar bioetanol dari pati ubi jalar kuning (*Ipomea batata* L.). *Jurnal Akademika Kimia*, 6(2):86-91.
- Moulia, M. N., Syarieff, R., Iriani, E. S., Kusumaningrum, H. D., dan Suyatma, N. E. 2018. Antimikroba ekstrak bawang putih. *Jurnal Pangan*, 27(1):55-66.
- Muzaifa, M., Abubakar, Y., dan Haris, F. 2017. Profil pertumbuhan mikroorganisme pada fermentasi biji kakao Aceh. *Jurnal Teknologi dan Industri Pertanian Indonesia*, 9(2):50-54.
- Nakamoto, M., Kunimura, K., Suzuki, J. I., dan Kodera, Y. 2020. Antimicrobial properties of hydrophobic compounds in garlic: allicin, vinylidithiin, ajoene

- and diallyl polysulfides (review). *Experimental and Therapeutic Medicine*, 19:1550-1553.
- Nikolić, S. S., Dimić, G., Mojović, L., Pejin, J., Vuković, A. D., dan Tanakov, S. K. 2015. Antimicrobial activity of lactic acid against pathogen and spoilage microorganisms. *Journal of Food Processing and Preservation*, 40(5):990-998.
- Noividahlia, N., Amalia, L., dan Hidayat, A. W. 2015. Rasio tepung terigu dan tepung sukun terhadap sifat kimia dan organoleptik mi basah. *Jurnal Agroindustri Halal*, 1(1):39-46.
- Panche, A. N., Diwan, A. D., dan Chandra, S. R. 2016. Flavonoids: an overview. *Journal of Nutritional Science*, 5(47):1-15.
- Pritacindy, A. P., Supriyadi, dan Kurniawan, A. 2017. Uji efektifitas ekstrak bawang putih (*Allium sativum*) sebagai insektisida terhadap kutu rambut (*Pediculus capitis*). *Jurnal Preventia*, 2(1):1-9.
- Rahman, I. R., Nurkhasanah, dan Kumalasari, I. 2019. Optimasi komposisi *Lactobacillus bulgaricus* dan *Streptococcus thermophilus* pada yogurt terfortifikasi buah lakum (*Cayratia trifolia* (L.) Domin) sebagai antibakteri terhadap *Escherichia coli*. *Pharmaceutical Sciences and Research (PSR)*, 6(2):99-106.
- Rahmiati dan Mumpuni, M. 2017. Eksplorasi bakteri asam laktat kandidat probiotik dan potensinya dalam menghambat bakteri patogen. *Elkawnie: Journal of Islamic Science and Technology*, 3(2):141-150.
- Ratthawongjirakul, P. dan Thongkerd, V. 2016. Fresh garlic extract inhibits *Staphylococcus aureus* biofilm formation under chemopreventive and chemotherapeutic conditions. *Songklanakarin Journal of Science and Technology*, 38(4):381-389.
- Rawat, S. 2015. Food spoilage: microorganisms and their prevention. *Asian Journal of Plant Science and Research*, 5(4):47-56.
- Rombouts, J. L., Kranendonk, E. M. M., Regueira, A., Weissbrodt, D. G., Kleerebezem, R., dan Loosdrecht, M. C. M. V. 2020. Selecting for lactic acid producing and utilising bacteria in anaerobic enrichment cultures. *Biotechnology and Bioengineering*, 117(5):1281-1293.

- Salima, J. 2015. Antibacterial activity of garlic (*Allium sativum* L.). *Jurnal Majority*, 4(2):30-39.
- Savitri, N. H., Indiastuti, D. N., dan Wahyunitasari, M. R. 2019. Aktivitas daya hambat ekstrak bawang putih (*Allium sativum* L.) terhadap bakteri *Streptococcus pyogenes* dan *Pseudomonas aeruginosa*. *Journal of Vocational Health Studies*, 3:72-77.
- Shafiekhani, M., Faridi, P., Kojuri, J., dan Namazi, S. 2016. Comparison of antiplatelet activity of garlic tablets with cardioprotective dose of aspirin in healthy volunteers: a randomized clinical trial. *Avicenna Journal of Phytomedicine*, 6(5):550-557.
- Sharif, M. K., Butt, M. S., Sharif, H. R., dan Nasir, M. 2017. Sensory Evaluation and Consumer Acceptability. Chpt. 14 dalam *Handbook of Food Science and Technology*. ed. Tahir Z. dan Masood S. B. hal. 362-386. University of Agriculture Faisalabad., Pakistan. Available from: https://www.researchgate.net/publication/320466080_Sensory_Evaluation_and_Consumer_Acceptability. Diakses pada 14 November 2020.
- Sine, Y. dan Soetarto, E. S. 2018. Perubahan kadar vitamin dan mineral pada fermentasi tempe gude (*Cajanus cajan* L.). *Jurnal Saintek Lahan Kering*, 1(1):1-3.
- Soltan, H. R., Ahmed, S. M., dan Emam, D. A. 2016. Comparative antibacterial activity of garlic essential oil extracted by hydro-distillation and diethyl ether extraction methods on four pathogenic bacteria. *Advance in Plants & Agriculture Research*, 4(2):261-264.
- Sorensen, K. I., Bawden, M. C., Junge, M. P., Janzen, T., dan Johansen, E. 2016. Enhancing the sweetness of yoghurt through metabolic remodeling of carbohydrate metabolism in *Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp. *bulgaricus*. *Applied and Environmental Microbiology*, 82(12):3683-3692.
- Sriherwanto, C., Santoso, B., Mahsunah, A., Suja'i, I., Toelak, S., dan Rusmiyati, M. 2016. Pengaruh fermentasi *Rhizopus oryzae* hasil samping kakao terhadap kandungan asam amino tertentu dan teobromin. *Jurnal Bioteknologi dan Biosains Indonesia*, 3(2):72-80.

- Sukmawati, S., Badaruddin, I., dan Simohon, E. S. 2020. Analysis of total plate count microba in fresh (*Rastrelliger sp.*) mackerel fish of Sorong City West Papua. *Samakia: Jurnal Ilmu Perikanan*, 11(1):10-14.
- Surono, I. S. 2016. Ethnic Fermented Foods and Beverages of Indonesia. Chpt. 14 dalam *Ethnic Fermented Foods and Alcoholic Beverages of Asia*. ed. Jyoti P. T. hal 341-382. Springer., India. Available from: <https://core.ac.uk/download/pdf/146307046.pdf>. Diakses pada 23 Januari 2021.
- Sutiknowati, L. I. 2016. Bioindikator pencemar bakteri *Escherichia coli*. *Oseana*, 41(4):63-71.
- Tahir, A., Anwar, M., Mubeen, H., dan Raza, S. 2018. Evaluation of physicochemical and nutritional contents in soybean fermented food tempeh by *Rhizopus oligosporus*. *Journal of Advances in Biology & Biotechnology*, 17(1):1-9.
- Takano, M. dan Hoshino, K. 2016. Lactic acid production from paper sludge by SSF with thermotolerant *Rhizopus sp.* *Bioresources and Bioprocessing*, 3(29):1-10.
- Thomas, E. B., Nurali, E. J. N., dan Tuju, T. D. J. 2017. Pengaruh penambahan tepung kedelai (*Glycine max* L.) pada pembuatan biskuit bebas gluten bebas kasein berbahan baku tepung pisang goroho (*Musa acuminate* L.). *Cocos*, 1(7):1-18.
- Virgianti, D. P. 2015. Uji antagonis jamur tempe (*Rhizopus sp.*) terhadap bakteri patogen enterik. *Biosfera*, 32(3):162-168.
- Wang, L., Fan, D., Chen, W., dan Terentjev, E. M. 2015. Bacterial growth, detachment and cell size control on polyethylene terephthalate surface. *Scientific Reports*, 5(15159):1-11.
- Yadav, S., Trivedi, N. A., dan Bhatt, J. D. 2015. Antimicrobial activity of fresh garlic juice: an in vitro study. *Ayu*, 36(2):203-207.
- Yi, H. S., Ahn, Y. R., Song, G. C., Ghim, S. Y., Lee, S., Lee, G., dan Ryu, C. M. 2016. Impact of a bacterial volatile 2,3-Butanediol on *Bacillus subtilis* rhizosphere robustness. *Frontiers in Microbiology*, 7(993):1-11.

Zhafira, R. 2018. Pengaruh lama *aging* terhadap sifat fisik, kimia, dan aktivitas antioksidan produk bawang hitam lanang. *Jurnal Pangan dan Agroindustri*, 6(1):34-42.

Zhou, C. dan Fey, P. D. 2020. The acid response network of *Staphylococcus aureus*. *Current Opinion in Microbiology*, 55:67-73.

