

DAFTAR PUSTAKA

- Ahern, H. (2018). Differential Staining Techniques. In H. Ahern, *Microbiology: A Laboratory Experience*. Queensbury: Suny Adirondack. pp. 49-57.
- Ahmed, T., Kanwai, R., & Ayub, N. (2006). Influence of Temperature on Growth Pattern of *Lactococcus lactis*, *Streptococcus cremoris* and *Lactobacillus acidophilus* Isolated from Camel Milk. *Biotechnology*, 5: 481-488. doi:10.3923/biotech.2006.481.488
- Andrian, D., Rizkinata, D., Susanto, T. S. R., Lucy, J., & Jan, T. T. (2018). Isolation of streptococcus thermophilus and lactobacillus delbrueckii as starter culture candidate originated from indonesian cow's milk. *Microbiology and Biotechnology Letters*, 46(3), 201-209. doi:10.4014/mbl.1805.05011
- Anindita, N. S., Anwar, M., Widodo., Taufiq, T. T., & Wahyuningsih, T. D. (2017). Ketahanan isolat bakteri asal feses bayi terhadap variasi suhu dan pH. *Proceeding Health Architecture*, 1(1), 163-169. doi: 978-602-19568-6-1
- Antón, J. (2011). Halophile. *Encyclopedia of Astrobiology*, 725–727. doi: 10.1007/978-3-642-11274-4_694
- Bergey, D. H., Buchanan, R. E., Gibbons, N. E., & American Society for Microbiology. (1974). *Bergey's manual of determinative bacteriology*. Baltimore: Williams & Wilkins.
- Bintsis T. (2018). Lactic acid bacteria: their applications in foods. *J Bacteriol Mycol Open Access*, 6(2):89–94. doi: 10.15406/jbmoa.2018.06.00182
- Bogdonovi, G., Popkhirstov, P., & Marinov, L. (1962). Anticancer effect of antibioticumbulgaricum on sarcoma 180 and on the select form of Ehrlich carcinoma Abstract VIII. *International Cancer Congress*, 364.
- Borris, R. (2020). Bacillus. In N. Amaresan, M. S. Kumar, & A. Sankaranarayanan, *Beneficial Microbes in Agro-Ecology*. Cambridge: Academic Press. pp. 107-132.
- Cai, H., Rodriguez, B. T., Zhang, W., Broadbent, J. R., & Steele, J. L. (2007). Genotypic and phenotypic characterization of *Lactobacillus casei* strains isolated from different ecological niches suggests frequent recombination and niche specificity. *Microbiology*, 153: 2655-2665.
- Calasso, M., & Gobetti, M. (2011). Lactic Acid Bacteria | *Lactobacillus* spp.: Other Species. In J. W. Fuquay, *Encyclopedia of Dairy Sciences (Second Edition)*. Cambridge: Academic Press. pp. 125-131.
- Casarotti, S.N., Carneiro, B.M., Todorov, S.D. et al. (2017). In vitro assessment of safety and probiotic potential characteristics of *Lactobacillus* strains isolated

from water buffalo mozzarella cheese. *Ann Microbiol* 67, 289–301. doi:10.1007/s13213-017-1258-2

Chakravorty, S., Helb, D., Burday, M., Connell, N., & Alland, D. (2007). A detailed analysis of 16S ribosomal RNA gene segments for the diagnosis of pathogenic bacteria. *J Microbiol Methods*, 69(2): 330-339. doi: 10.1016/j.mimet.2007.02.005

Chen, X., Zheng, R., Liu, R., & Li, L. (2020). Goat milk fermented by lactic acid bacteria modulates small intestinal microbiota and immune responses. *Journal of Functional Foods*, 65, 103744. doi: 10.1016/j.jff.2019.103744

Chowdhury, A., Hossain, M. N., Mostazir, N. J., Fakruddin, M., Billah, M. M., & Ahmed, M. M. (2012). Screening of lactobacillus spp. from buffalo yoghurt for probiotic and antibacterial activity. *Bacteriology & Parasitology*, 3(8), 1000156. doi:10.4172/2155-9597.1000156

Chrislin, F. (2021). Analisis kandungan *Lactobacillus sp.* dan isolasi *Lactobacillus delbrueckii* dari susu sapi lokal. *Bachelor Thesis*, Universitas Pelita Harapan.

Clarridge, J. E. (2004). Impact of 16s rna gene sequence analysis for identification of bacteria on clinical microbiology and infectious diseases. *Clinical Microbiology Reviews*, 17(4): 840-862. doi: 10.1128/CMR.17.4.840-862.2004

Corcoran, B. M., Stanton, C., Fitzgerald, G. F., & Ross, R. P. (2005). Survival of probiotic Lactobacilli in acidic environments is enhanced in the presence of metabolizable sugars. *Appl Environ Microbiol.*, 71(6): 3060-3067. doi: 10.1128/AEM.71.6.3060-3067.2005

Corry, J. E. L, Curtis, G. D. W., & Baird, R. M. (2003). de Man, Rogosa and Sharpe (MRS) agar. In J. E. L. Corry, G. D. W. Curtis, & R. M. Baird, *Handbook of Culture Media for Food Microbiology, Volume 37*. Amsterdam: Elsevier. pp. 511-513. doi:10.1016/s0079-6352(03)80066-8

Goldstein, E. J., Tyrrell, K. L., & Citron, D. M. (2015). Lactobacillus species: Taxonomic complexity and controversial susceptibilities. *Clinical Infectious Diseases*, 60 (suppl_2). doi: 10.1093/cid/civ072

Graf, W. (1983). Studies on the therapeutic properties of acidophilus milk. *Symposia of Swedish Nutrition Foundation*, 15: 119-121.

Gunkova, P. I., Buchilina, A. S., Maksimiuk, N. N., Bazarnova, Y. G. & Girel, K. S. (2021). Carbohydrate fermentation test of lactic acid starter cultures. *IOP Conference Series: Earth and Environmental Science*, 852, 012035.

HiMedia Laboratories. (2019). 0,1% *Peptone Salt Solution*. Retrieved from HiMedia Laboratories: <https://himedialabs.com/TD/M1748.pdf>. (20 July

2022).

- Hedberg, M., Hasslof, P., Sjöstrom, I., Twetman, S., & Stecksén-Blicks, C. (2008). Sugar fermentation in probiotic bacteria – an in vitro study. *Oral Microbiol Immunol*, 23: 482–485.
- Hernández-Saldaña, O. F., Valencia-Posadas, M., de la Fuente-Salcido, N. M., Bideshi, D. K., & Barboza-Corona, J. E. (2016). Bacteriocinogenic bacteria isolated from raw goat milk and goat cheese produced in the center of México. *Indian Journal of Microbiology*, 56(3), 301–308. doi: 10.1007/s12088-016-0587-3
- Ismail, Y. S., Yulvizar, C., & Mazhitov, B. (2018). Characterization of lactic acid bacteria from local cow's milk kefir. *IOP Conference Series: Earth and Environmental Science*, 130, 012019. doi:10.1088/1755-1315/130/1/012019
- Jo, J. H., Kennedy, E. A., & Kong, H. H. (2016). Research Techniques Made Simple: Bacterial 16S Ribosomal RNA Gene Sequencing in Cutaneous Research. *The Journal of Investigative Dermatology*, 136(3), e23–e27. doi: 10.1016/j.jid.2016.01.005
- Khatoon, H., Chavan, D. D., Anokhe, A., & Kalia, V. (2022). Catalase test: a biochemical protocol for bacterial identification. *Agricos e-newsletter*, 3(1), 18.
- Kumar, A., & Sharma, A. (2016). Nutritional and medicinal superiority of goat milk over cow milk in infants. *International Journal of Pediatric Nursing*, 2(1), 39–43. doi:10.21088/ijpen.2454.9126.2116.5
- Melia, S., Juliyarsi, I., Kurnia, Y. F., Pratama, Y. E., & Pratama, D. R. (2020). The quality of fermented goat milk produced by *Pediococcus acidilactici* BK01 on refrigerator temperature. *Biodiversitas* 21(10): 4591-4596. doi:10.13057/biodiv/d211017
- Mohsin A. Z., Sukor, R., Selamat, J., Hussin, A. S. M., & Ismail, I. H. (2019) Chemical and mineral composition of raw goat milk as affected by breed varieties available in Malaysia. *International Journal of Food Properties*, 22(1), 815-824. doi: 10.1080/10942912.2019.1610431
- Naghmouchi, K., Belguesmia, Y., Bendali, F., Spano, G., Seal, B. S., & Drider, D. (2020). *Lactobacillus fermentum*: a bacterial species with potential for food preservation and biomedical applications. *Crit Rev Food Sci Nutr.*, 60(20): 3387-3399. doi: 10.1080/10408398.2019.1688250
- Oktari, A., Supriatin, Y., Kamal, M. & Syafrullah, H. (2017). The bacterial endospore stain on schaeffer fulton using variation of methylene blue solution. *Journal of Physics: Conference Series*, 812. doi:10.1088/1742-6596/812/1/012066

- Ozyurt, V. H., & Otles, S. (2014). Properties of probiotics and encapsulated probiotics in food. *Acta Sci Pol Technol Aliment*, 13: 413-424.
- Pakpour, N., & Horgan, S. (2021). *Standard Plate Count*. Retrieved from [https://bio.libretexts.org/Learning_Objects/Laboratory_Experiments/Microbiology_Labs/Book%3A_General_Microbiology_Lab_Manual_\(Pakpour_and_Horgan\)/Lab_09%3A_Standard_Plate_Count](https://bio.libretexts.org/Learning_Objects/Laboratory_Experiments/Microbiology_Labs/Book%3A_General_Microbiology_Lab_Manual_(Pakpour_and_Horgan)/Lab_09%3A_Standard_Plate_Count) (20 Juli 2022)
- Petersen, J., & McLaughlin, S. (2021). *Introduction to Biochemical Test Part I*. Retrieved from [https://bio.libretexts.org/Courses/North_Carolina_State_University/MB352_General_Microbiology_Laboratory_2021_\(Lee\)/07%3A_Microbial_Metabolism/7.01%3A_Introduction_to_Biochemical_Tests_Part_I](https://bio.libretexts.org/Courses/North_Carolina_State_University/MB352_General_Microbiology_Laboratory_2021_(Lee)/07%3A_Microbial_Metabolism/7.01%3A_Introduction_to_Biochemical_Tests_Part_I) (20 Juli 2020).
- Pisano, M. B., Deplano, M., Fadda, M. E., & Cosentino, S. (2019). Microbiota of Sardinian goat's milk and preliminary characterization of prevalent lab species for starter or adjunct cultures development. *BioMed Research International*, 2019, 1–7. doi: 10.1155/2019/6131404
- Plaza-Diaz, J., Ruiz-Ojeda, F. J., Gil-Campos, M., & Gil, A. (2019). Mechanisms of action of probiotics. *Advances in Nutrition*, 10(suppl_1): S49-S66. doi:10.1093/advances/nmy063
- Rault, A., Bouix, M., & Beal, C. (2009). Fermentation pH influences the physiological-state dynamics of *Lactobacillus bulgaricus* cfl1 during pH-controlled culture. *Appl Environ Microbiol.*, 75(13): 4374-4381. doi: 10.1128/AEM.02725-08
- Rogosa, J. C. D. M. & Sharpe, M. E. (1960). A medium for the cultivation of lactobacilli. *Journal of Applied Bacteriology*, 23(1), 130-135. doi: 10.1111/j.1365-2672.1960.tb00188.x
- Ruiz Rodríguez, L. G., Mohamed, F., Bleckwedel, J., Medina, R., De Vuyst, L., Hebert, E. M., & Mozzi, F. (2019). Diversity and functional properties of lactic acid bacteria isolated from wild fruits and flowers present in northern Argentina. *Frontiers in Microbiology*, 10. doi: 10.3389/fmicb.2019.01091
- Schär-Zammaretti, P., & Ubbink, J. (2003). The cell wall of lactic acid bacteria: surface constituents and macromolecular conformations. *Biophysical Journal*, 85(6), 4076-4092. doi: 10.1016/S0006-3495(03)74820-6
- Shi, L. H., Balakrishnan, K., Thiagarajah, K., Mohd Ismail, N. I., & Yin, O. S. (2016). Beneficial Properties of Probiotics. *Tropical life sciences research*, 27(2), 73–90. doi: 10.21315/tlsr2016.27.2.6
- Ślizewska, K., & Chlebicz-Wójcik, A. (2020). Growth Kinetics of probiotic lactobacillus strains in the alternative, cost-efficient semi-solid fermentation medium. *Biology*, 9(12), 423. doi: 10.3390/biology9120423

Tannock G. W. (2004). A special fondness for lactobacilli. *Applied and environmental microbiology*, 70(6), 3189–3194. doi:10.1128/AEM.70.6.3189-3194.2004

Thantsha, M. S., Mamvura, C. I., & Booyens, J. (2012). Probiotics - what they are, their benefits and challenges. *New Advances in the Basic and Clinical Gastroenterology*. doi: 10.5772/32889

Villaverde A. (2010). Nanotechnology, bionanotechnology and microbial cell factories. *Microbial cell factories*, 9, 53. doi: 10.1186/1475-2859-9-53

Whitman, W. (2009). *Bergey's Manual of Systematic Bacteriology Second Edition, Volume Three: The Firmicutes*. New York: Springer. pp. 465-510.

¹World Health Organization. (2001). *Probiotics in Food, Health and Nutritional Properties and Guidelines for Evaluation*. Argentina. pp. 1-2.

²World Health Organization. (2001). *Probiotics in Food, Health and Nutritional Properties and Guidelines for Evaluation*. Argentina. pp. 4.

³World Health Organization. (2002). *Guidelines for the evaluation of probiotics in food*. Retrieved from <http://ftp.fao.org/es/esn/food/wgreport2.pdf> (20 Juli 2022)

Zhou, X., & Li, Y. (2015). Basic Biology of Oral Microbes. In X. Zhou & Y. Li, *Atlas of Oral Microbiology from Healthy Microflora to Disease*. Academic Press: Cambridge. pp. 1-4.