

## DAFTAR PUSTAKA

- Anagoria. 2014. *Kedondong*. [https://commons.wikimedia.org/wiki/File:2014-10-11\\_Spondias\\_dulcis\\_Goldpflaume\\_anagoria.JPG](https://commons.wikimedia.org/wiki/File:2014-10-11_Spondias_dulcis_Goldpflaume_anagoria.JPG). Diakses tanggal 7 April 2021, jam 01.05
- Anbudhasan, P., A. Surendraraj, S. Karkuzhali, P. Sathishkumaran, Natural anti oxidants and its benefits, *International Journal of Nutrition and Food Science*, 3.
- Azizah, N., Suradi, K., & Gumilar, J. 2018. Pengaruh Konsentrasi Bakteri AsamLaktat *Lactobacillus plantarum* dan *Lactobacillus casei* Terhadap Mutu Mikrobiologi dan Kimia Mayonnaise Probiotik. *Jurnal Ilmu Ternak Universitas Padjadjaran*, 18(2), 79-85.
- Arasu, M.V., Al-Dhabi, N.A., Ilavenil, S., Choi, K.C. & Srigopalram, S. 2016. In vitro importance of probiotic *Lactobacillus plantarum* related to medical field. *Saudi journal of biological sciences*, 23(1): 6-10.
- Arif, M. & Fareed, S., 2010. Pharmacognostic investigation and authentication of potentially utilized fruit *Spondias mangifera* (willd). *Internatonal Journal of Pharmaceutical and Clinical Research*, 2(1): 31-35.
- Battcock, M., Azam Ali, S., Axtell, B., & Fellows, P., 1998. *Training in food processing: successful approaches*. Intermediate Technology.
- Canchaya, C., Claesson, M. J., Fitzgerald, G. F., Van Sinderen, D., & O'Toole, P. W. 2006. Diversity of the genus *Lactobacillus* revealed by comparative genomics of five species. *Microbiology*, 152(11): 3185-3196.
- Cebeci, A., & Gürakan, C. 2003. Properties of potential probiotic *Lactobacillus plantarum* strains. *Food microbiology*, 20(5): 511-518.
- Daliri, E. B. M., & Lee, B. H. 2015. New perspectives on probiotics in health and disease. *Food Science and Human Wellness*, 4(2): 56-65.
- Elmogahzy, Y. 2020. *Engineering Textiles (Second Edition) Integrating the Design and Manufacture of Textile Products*. Elsevier. Pp. 275-298.
- Fuller, R. & Gibson, G.R. 1998. Probiotics and prebiotics: microflora management for improved gut health. *Clinical microbiology and infection*, 4(9): 477-480.
- GBIF Secretariat. 2021. GBIF Backbone Taxonomy. Checklist dataset <https://doi.org/10.15468/39omei> accessed via GBIF.org on 2022-07-06.
- Granato, D., Branco, G. F., Cruz, A. G., Faria, J. D. A. F., & Shah, N. P. (2010). Probiotic dairy products as functional foods. *Comprehensive reviews in food science and food safety*, 9(5): 455-470.
- Gomes, A.M. and Malcata, F.X., 1999. *Bifidobacterium* spp. and *Lactobacillus acidophilus*: biological, biochemical, technological and therapeutical properties relevant for use as probiotics. *Trends in Food Science & Technology*, 10(4-5): 139-157.

- Gutowski, M. and S. Kowalczyk. 2013. A study of free radical chemistry: their role and pathophysiological significance, *Acta Biochimica Polonica*, 60:1–16.
- Harjanti, R. 2012. Isolasi dan Identifikasi Senyawa Penangkap Radikal Bebas 2,2-difenil-1-pikrilhidrazil dari Daun Kedondong (*Spondias dulcis*. Ex Park.) Tesis. Fakultas Farmasi Universitas Gadjah Mada, Yogyakarta.
- Hindratiningrum, N., Bata, M. & Santosa, S.A., 2011. Produk fermentasi rumen dan produksi protein mikroba sapi lokal yang diberi pakan jerami amoniasi dan beberapa bahan pakan sumber energi. *Jurnal Agripet*, 11(2): 29-34.
- Indu, M. N., Hatha, A. A. M., Abirosh, C., Harsha, U., & Vivekanandan, G. 2006. Antimicrobial activity of some of the south-Indian spices against serotypes of *Escherichia coli*, *Salmonella*, *Listeria monocytogenes* and *Aeromonas hydrophila*. *Brazilian journal of microbiology*, 37: 153-158.
- Islam, S. M. A., Ahmed, K. T., Manik, M. K., Wahid, M. A., & Kamal, C. S. I. 2013. A comparative study of the antioxidant, antimicrobial, cytotoxic and thrombolytic potential of the fruits and leaves of *Spondias dulcis*. *Asian Pacific journal of tropical biomedicine*, 3(9): 682-691.
- Jay, J.M., Loessner, M.J., & Golden, D.A., 2008. *Modern food microbiology*. Springer Science & Business Media. UK
- Khalid, K. 2011. An Overview of Lactic Acid Bacteria. *International Journal of Biosciences*, 1(3): 1-13.
- Krieger-Weber, S., Heras, J. M., & Suarez, C. 2020. *Lactobacillus plantarum*, a new biological tool to control malolactic fermentation: A review and an outlook. *Beverages*, 6(2): 23.
- Kusumawati, N. 2002. Seleksi Bakteri Asam Laktat Indigenus sebagai Galur Probiotik dengan Kemampuan Mempertahankan Keseimbangan hlikroflora Feses dan Mereduksi Kolesterol Serum Darah Tikus. Disertasi. Institut Pertanian Bogor, Bogor.
- Mattila-Sandholm, T., Blum, S., Collins, J.K., Crittenden, R., de Vos, W., Dunne, C., Fondén, R., Grenov, G., Isolauri, E., Kiely, B. and Marteau, P. 1999. Probiotics: towards demonstrating efficacy. *Trends in Food Science & Technology*, 10(12): 393-399.
- Mitchell, J.D. & Daly, D.C., 2015. A revision of *Spondias* L.(Anacardiaceae) in the Neotropics. *PhytoKeys*, 55(1): 1-92.
- Morton, J. 1987. Ambarella Fruits on Warm Climates. [https://hort.purdue.edu/newcrop/morton/ambarella\\_ars.html](https://hort.purdue.edu/newcrop/morton/ambarella_ars.html). Diakses tanggal 6 April 2021, jam 22.53.
- Mulyani, S., Sunarko, K. M. F., & Setiani, B. E. 2021. Pengaruh lama fermentasi terhadap total asam, total bakteri asam laktat dan warna kefir belimbing manis (*Averrhoa carambola*). *Jurnal Ilmiah Sains*, 21(2): 113-119.
- Naidu, A. S. & Clemens, R.A., 2000. *Natural Food Antimicrobial System: Probiotics*. CRC Press. New York

- Panghal, A., Janghu, S., Virkar, K., Gat, Y., Kumar, V., & Chhikara, N. 2018. Potential non-dairy probiotic products—A healthy approach. *Food bioscience*, 21(1): 80-89.
- Prescott, J.F., Hanna, W.B., Reid-Smith, R. and Drost, K. 2002. Antimicrobial drug use and resistance in dogs. *The Canadian veterinary journal*, 43(2): 107.
- Rahmatullah, M., Ferdousi, D., Mollik, M. A. H., Azam, M. N. K., Rahman, M. T., & Jahan, R. 2009. Ethnomedicinal survey of Bheramara area in Kushtia district, Bangladesh. *American Eurasian Journal of Sustainable Agriculture*, 3(3): 534-541.
- Rizal, S., Erna, M., Nurainy, F., & Tambunan, A. R. 2016. Karakteristik probiotik minuman fermentasi laktat sari buah nanas dengan variasi jenis bakteri asam laktat. *Jurnal Kimia Terapan Indonesia*, 18(1): 63-71.
- Ross, R.P., Morgan, S. & Hill, C., 2002. Preservation and fermentation: past, present and future. *International journal of food microbiology*, 79(1-2): 3-16.
- Salminen, S., Ouwehand, A., Benno, Y. and Lee, Y.K., 1999. Probiotics: how should they be defined?. *Trends in food science & technology*, 10(3): 107-110.
- Salminen, S. dan A. Von-Wright. 1998. *Lactic Acid Bacteria: Microbiology and Functional Aspects 2nd Ed.* Marcel Dekker, Inc. New York
- Sari, S. R., Baehaki, A., & Lestari, S. D. 2013. Aktivitas antioksidan kompleks kitosan monosakarida (Chitosan Monosaccharides Complex). *Jurnal Fishtech*, 2(1): 69-73.
- Servin, A. L. 2004. Antagonistic activities of lactobacilli and bifidobacteria against microbial pathogens. *FEMS microbiology reviews*, 28(4): 405-440.
- Shortt, C. 1999. The probiotic century: historical and current perspectives. *Trends in Food Science & Technology*, 10(1): 411-417.
- Succi, M., G. Pannella, P. Tremonte, L. Tipaldi, R. Coppola, M. Iorizzo, S. Jane Lombardi, and E. Sorrentino. 2017. Sub-optimal pH preadaptation improves the survival of *Lactobacillus plantarum* strains and the malic acid consumption in wine-like medium. *Frontiers in microbiology* 8(1): 470.
- Sun, T., Zhou, D., Xie, J., & Mao, F. 2006. Preparation of chitosan oligomers and their antioxidant activity. *European Food Research and Technology*, 225(3): 451-456.
- Svensson, U. 1999. *Probiotics: A Critical Review*. Horizon Scientific Press, UK.
- Tannock, G.W. 1999. Probiotics: a critical review. *Journal of Antimicrobial Chemotherapy*, 43(6): 849.
- Vasiljevic, T., & Shah, N. P. 2008. Probiotics—from Metchnikoff to bioactives. *International Dairy Journal*, 18(7): 714-728.
- Velićanski, A. S., Cvetković, D. D., Markov, S. L., Tumbas Šaponjac, V. T., & Vulić, J. J. 2014. Antioxidant and antibacterial activity of the beverage obtained by fermentation of sweetened lemon balm (*Melissa officinalis* L.)

tea with symbiotic consortium of bacteria and yeasts. *Food Technology and Biotechnology*, 52(4): 420-429.

Vinderola, C.G., Prosello, W., Ghiberto, D. and Reinheimer, J.A., 2000. Viability of probiotic (*Bifidobacterium*, *Lactobacillus acidophilus*, & *Lactobacillus casei*) and non probiotic microflora in Argentinian Fresco cheese. *Journal of Dairy Science*, 83(9): 1905-1911.

Yoon, K. Y., Woodams, E. E., & Hang, Y. D. 2005. Fermentation of beet juice by beneficial lactic acid bacteria. *LWT-Food Science and Technology*, 38(1): 73-75.

Yulvizar, C. 2013. Isolasi dan Identifikasi Bakteri Probiotik pada *Rastrelliger* sp. *Biospecies*, 6(2): 1-7.