

DAFTAR PUSTAKA

- Afidaputra, A. F. 2022. Kemampuan fermentasi etanol *Saccharomyces cerevisiae* galus SW14 dan S1 secara *repeated batch*. Skripsi. Fakultas Pertanian, Universitas Gadjah Mada, Yogyakarta
- Alison, E. M., Adams, D. I. Johnon, R. M. Longnecker, B. S. Sloat, and J. R. Pringle. 1990. *CDC42* and *CDC43*, two additional genes involved in budding and the establishment of cell polarity in the yeast *Saccharomyces cerevisiae*. The Journal of Cell Biology. 111: 31-142
- Aribas, M. V. M. and C. Polo. 2009. Wine Chemistry and Biochemistry. Springer, New York
- Ariyajaroenwong, P., P. Laopaiboon, P. Jaisil, and L. Laopaiboon. 2011. Repeated-batch ethanol fermentation from sweet sorghum juice by free cells of *Saccharomyces cerevisiae* NP 01. African Journal of Biotechnology. 10 (63): 13909-13918
- Ariyajaroenwong, P., P. Laopaiboon, P. Jaisil, and L. Laopaiboon. 2012. Repeated-batch ethanol production from sweet sorghum juice by *Saccharomyces cerevisiae* immobilized on sweet sorghum stalks. Energies. 5: 1215-1228
- Benjaphokee, S., D. Hasegawa, D. Yokota, T. Asvarak, C. Auesukaree, M. Sugiyama, Y. Kaneko, C. Boonchird, and S. Harashima. 2012. Highly efficient bioethanol production by a *Saccharomyces cerevisiae* strain with multiple stress tolerance to high temperature, acid, and ethanol. New Biotechnology. 29(3):379-386
- Beuvink, J. M. W., S. F. Spoelstra, and R. J. Hogendorp. 1992. An automated method for measuring time-course of gas production of feedstuffs incubated with buffered rumen fluid. Netherlands Journal of Agricultural Science. 40: 401-407
- Chen, H., M. Zhang, Q. Xing, P. Ye, T. Haunuma, A. Kondo, and X. Zhao. 2022. Improved ethanol fermentation by promoter replacement of zinc responsive genes IPL1, PRP6 and RTC1 in *Saccharomyces cerevisiae*. Biochemical Engineering Journal. 178:1-6
- Choi, G., H. Kang, and S. Moon. 2009. Repeated-batch fermentation using flocculent hybrid, *Saccharomyces cerevisiae* CHFY0321 for efficient production of bioethanol. Applied Microbiology Biotechnology. 84: 261-269
- Cinar, A., S. J. Parulekar, C. Undey, and G. Birol. 2003. Batch Fermentation. 1st Edition. CRC Press, Boca Raton
- Conway, E. 1963. Microdiffusion Analysis and Volumetric Error. Chemical Publishing, USA
- de Mancilha, I. M., J. Pearson, J. Waller, and G. J. Hogaboam. 1984. Increasing alcohol yield by selected yeast fermentation of sweet sorghum. I. Evaluation of yeast strains for ethanol production. Biotechnology Bioengineering. 26(6): 632-634
- Guo, X., J. Zhou, and D. Xiao. 2008. Improved ethanol production by mixed immobilized cells of *Kluyveromyces marxianus* and *Saccharomyces cerevisiae* from cheese whey powder solution fermentation. Applied Biochemistry and Biotechnology. 160: 532-538
- Gokgoz, M. and M. Yigitoglu. 2012. High productivity bioethanol fermentation by immobilized *Saccharomyces bayanus* onto carboxymethylcellulose-g-poly (N-vinyl-2-pyrrolidone) beads. Artificial Cells, Nanomedicine, and Biotechnology. 41(2): 137-143
- Govender, P., M. Bester, and F. Bauer. 2010. FLO gene-dependent phenotypes in industrial wine yeast strains. Applied Microbiology and Biotechnology. 86: 931-945

- Jasman, I. D. Prijambada, D. Widiyanto, and C. Hidayat. 2017. Increasing bioethanol yield from fermentation of sweet sorghum (*Sorghum bicolor* L. Moench) sap by mixed culture composed of two yeast strains. *Indian Journal of Science and Technology*. 10(23): 1-8
- Joardder, M. U. H., and M. H. Masud. 2019. *Food Preservation in Developing Countries: Challenges and Solutions*, Springer International Publishing, Switzerland
- Jutono, J. Soedarsono, S. Hartadi, S. Kabirun, dan D. Suhadi. 1980. *Pedoman Praktikum Mikrobiologi Umum*. Gadjah Mada University Press, Yogyakarta
- Kaur, H. and D. K. Solanke. 2021. Production of ethanol from immobilized *Saccharomyces cerevisiae*. *International Journal for Research in Applied Sciences and Biotechnology*. 8(6): 111-114
- Kawai, S., W. Hashimoto, and K. Murata. 2010. Transformation of *Saccharomyces cerevisiae* and other fungi. *Bioengineered Bugs*. 1(6): 395-403
- Kida, K., S. Morimura, K. Kume, K. Suruga, and Y. Sonoda. 1991. Repeated-batch ethanol fermentation by a flocculating yeast, *Saccharomyces cerevisiae* IR-2. *Journal of Fermentation and Bioengineering*. 71(5): 340-344
- Laopaiboon, L. and P. Laopaiboon. 2012. Ethanol production from sweet sorghum juice in repeated-batch fermentation by *Saccharomyces cerevisiae* immobilized on corncob. 28(2): 559-566
- Lee, K. H. I. S. Choi, Y. Kim, D. Yang, and H. Bae. 2011. Enhanced production of bioethanol and ultrastructural characteristics of reused *Saccharomyces cerevisiae* immobilized calcium alginate beads. *Bioresource Technology*. 102(17): 8191-8198
- Lin, Y., W. Zhang, C. Li, K. Sakakibara, S. Tanaka, and H. Kong. 2012. Factors affecting ethanol fermentation using *Saccharomyces cerevisiae* BY4742. *Biomass and Bioenergy*. 47: 395-401
- Luo, Z., L. Wang, and A. Shahbazi. 2014. Optimization of ethanol production from sweet sorghum (*Sorghum bicolor*) juice using response surface methodology. *Biomass and Bioenergy*. 67: 53-59
- Miller, G. L. 1959. Use of Dinitrosalicylic acid reagent for determination of reducing sugar. *Anal. Chem*. 31(3): 426-428
- Nasir, A., S. S. Rahman, M. M. Hossain, and N. Choudhury. 2017. Isolation of *Saccharomyces cerevisiae* from pineapple and orange and study of metal's effectiveness on ethanol production. *European Journal of Microbiology*. 7(1): 76-91
- Nuanpeng, S., L. Laopaiboon, P. Srinophakun, P. Klanrit, P. Jaisilm and P. Laopaiboon. 2011. Ethanol production from sweet sorghum juice under very high gravity conditions: batch, repeated-batch and scale up fermentation. *Electric Journal of Biotechnology*. 14(1):1-12
- Ooi, T. S., M. Sepiah, and S. K. Bariah. 2016. Diversity of yeast species identified during spontaneous shallow box fermentation of cocoa beans in Malaysia. *International Journal of Innovative Science, Engineering, & Technology*. 3(10): 379-385
- Oyier, M. O., J. O. Owuoche, M. E. Oyoo, E. Cheruiyot, B. Mulianga, and J. Rono. 2017. Effect of harvesting stage on sweet sorghum (*Sorghum bicolor* L.) genotypes in Western Kenya. *Hindawi Journal*. 1-10

- Pemberton, R. C., & C. J. Mash. 1978. Thermodynamic properties of aqueous non-electrolyte mixtures II. Vapour pressures and excess Gibbs energies for water + ethanol at 303.15 to 363.15 K determined by an accurate static method. *Journal of Chemistry and Thermodynamics*. 10 (9): 867–88
- Pinpimai, K., C. Rodkhum, N. Chansue, T. Katagiri, M. Maita, and N. Pirarat. 2015. The study on the candidate probiotic properties of encapsulated yeast, *Saccharomyces cerevisiae* JCM 7255, in Nile Tilapia (*Oreochromis niloticus*). *Research in Veterinary Science*. 102: 103-111
- Ramaraj, R., P. Bhuyar, K. Intarod, N. Sameechaem, and Y. Unpaprom. 2021. Stimulation of natural enzymes for germination of mimosa weed seeds to enhance bioethanol production. *Biotech*. 11(307): 1-9
- Salari, R. and R. Salari. 2017. Investigation of the best *Saccharomyces cerevisiae* growth condition. *Electronic Physician*. 9(1): 3592-3597
- Sengupta, S., M. L. Jana, D. Sengupta, and A. K. Naskar. 2000. A note on the estimation of microbial glycosidase activities by dinitrosalicylic acid reagent. *Applied Microbiology Biotechnology*. 53: 732-735
- Sengupta, P., R. Mohan, I. Wheeldon, D. Kisailus, C. E. Wyman, and C. M. Cai. 2022. Prospects of thermotolerant *Kluyveromyces marxianus* for high solids ethanol fermentation of lignocellulosic biomass. *Research Square*. 1: 1-22
- Siskawati, S. D. 2012. Isolasi seleksi dan identifikasi khamir dari buah buahan serta pengujian kemampuannya dalam fermentasi etanol dari nira sorgum manis. Skripsi. Mikrobiologi Pertanian, Universitas Gadjah Mada
- Sree, N. K., M. Sridhar, K. Suresh, I. M. Banat, and L. V. Rao. 2000. High alcohol production by repeated batch fermentation using an immobilized osmotolerant *Saccharomyces cerevisiae*. *Journal of Industrial Microbiology & Biotechnology*. 24: 222-226
- Sriputorn, B., P. Laopaiboon, N. Phukoetphim, N. Polsokchuak, K. Butkun, and L. Laopaiboon. 2020. Enhancement of ethanol production efficiency in repeated-batch fermentation from sweet sorghum stem juice: effect of initial sugar, nitrogen, and aeration. 46: 55-64
- Stanbury, P. F., A. Whitaker, and S. J. Hall. 2017. *Principles of Fermentation Technology*. 3rd edition. Butterworth-Heinemann, Oxford
- Tesfaw, A., E. T. Oner, and F. Assefa. 2021. Optimization of ethanol production using newly isolated ethanologenic yeasts. *Biochemistry and Biophysics Reports*. 25: 1-13
- Wang, F., B. Fang, Y. Li, L. Mao, and X. Yu. 2021. Study on cell-recycle repeated-batch fermentation of recombinant flocculating industrial *Saccharomyces cerevisiae* strain. *Cohesive Journal of Microbiology & Infectious Disease*. 5(2): 1-4
- Wernig, F., L. Baumann, E. Boles, and M. Oreb, 2021. Production of octanoic acid in *Saccharomyces cerevisiae*: investigation of new precursor supply engineering strategies and intrinsic limitations. *Biotechnology and Bioengineering*. 118: 3046-3057
- Wong, Y. C. and V. Sanggari. 2014. Bioethanol production from sugarcane bagasse using fermentation process. *Oriental Journal of Chemistry*. 30(2): 507-513

Xia, Z. and S. Wu. 2012. Cell number as an important variable in optimising inoculum age and size in yeast cultivation. *African Journal of Biotechnology*. 11(4): 919-922

Yousef, A. E. and C. Carlstrom. 2003. *Food Microbiology*. Wiley, New Jersey

Zhang M., J. Shi., and L. Jiang. 2015. Modulation of mitochondrial membrane integrity and ROS formation by high temperature in *Saccharomyces cerevisiae*. *Electronic Journal of Biotechnology*. 18(3): 202-209

Zhang, M., J. Shi, and L. Jiang. 2015. Modulation of mitochondrial membrane integrity and ROS formation by high temperature in *Saccharomyces cerevisiae*. *Electric Journal of Biotechnology*. 18(3): 202-209

Zhang, Q., D. Wu, Y. Lin, X. Wang, H. Kong, and S. Tanaka. 2015. Substrate and product inhibition on yeast performance in ethanol fermentation. *Energy & Fuels*. 29: 1019-1027