



DAFTAR PUSTAKA

- Afriani, I., Puspita, F., & Ali, M. 2018. Isolation and characterization morphology and physiology of endophytic bacteria from dragon fruit plants (*Hylocereus polyrhizus*). *Jurnal Universitas Riau*, 5(1): 1-14.
- Andrianti, W., Sudarno., Kusdarwati, R., & Nirmala, D. 2021. Comparison effects of seaweed concentrations on total bacteria and yeast kombucha *Gracilaria verrucosa* during the production process. *IOP Conf. Series: Earth and Environmental Science*, 1036(2022): 1-5.
- Ayuratri, M.K., & J. Kusnadi. 2017. Aktivitas antibakteri jahe (*Zingiber officinale*) (kajian varietas jahe dan konsentrasi madu). *Jurnal Pangan dan Agroindustri*, 5(3): 95-107.
- Basavaraju, M., & Gunashree, B.S. 2023. *Escherichia coli*: an overview of main characteristics. *Escherichia coli-old and new insights*. *IntechOpen*. DOI: 10.5772/intechopen.1055008.
- Cholidah, A.I., Danu, D., & Nurrosyidah, I.H. 2020. Pengaruh lama waktu fermentasi kombucha rosela (*Hibiscus sabdariffa* L.) terhadap aktivitas antibakteri *Escherichia coli*. *Jurnal Riset Kefarmasian Indonesia*, 2(3): 186-210.
- Cory, H., Passarelli, S., Tamez, J.S., & Mattei, J. 2018. The role of polyphenols in human health and food systems: A mini-review. *Frontiers in Nutrition*, 5(87): 1-9.
- De Silva, G.B.V.U., Dharmadasa, R.M., Senanayake, R.A.S.P., & Lintha, A. 2021. Selection of superior quality *Cymbopogon nardus* (L.) Rendle (Poaceae) populations by means of quantity and quality of essential oils. *World Journal of Agricultural Research*, 9(1): 1-8.
- Dewi, A.K. 2013. Isolasi, identifikasi, dan uji sensitivitas *Staphylococcus aureus* terhadap *amoxillin* dari sampel susu kambing peranakan etawa (PE) penderita mastitis di wilayah Girimulyo, Kulon Progo, Yogyakarta. *Jurnal Sain Veteriner*, 31(2): 138-150.
- Effendy, F., Roswiem, A.P., & Stefani, E. 2014. Uji Aktivitas Antibakteri Teh Kombucha Probiotik terhadap Bakteri *Escherichia coli* dan *Staphylococcus aureus*. *Fitofarmaka Jurnal Ilmiah Farmasi*, 4(2) : 34-41
- Fajriah, Y. D. N., Wahyuni, D., & Murdiyah, S. 2015. Pengaruh Kombucha Sari Buah Belimbing Wuluh terhadap Pertumbuhan Bakteri *Escherichia Coli*. *Bioedukasi* 8(2): 33-36
- Faridah, A., Syukri, D., & Holinesti, R. 2015. Aktifitas antibakteri ekstrak etanol 60% dan ekstrak air kulit buah naga merah terhadap bakteri *Staphylococcus aureus* dan *Escherichia coli*. *J.Rekapangan*, 9(1): 15-18.
- Fatonah, N. S., F. D. Pertiwi, F. Rezaldi, N., A. Abdilah, L. Dita, & M. Fariz Fadillah. 2022. Uji Aktivitas Antibakteri *Escherichia coli* pada Formulasi Sediaan Sabun Cair Mandi Probiotik dengan Metode Bioteknologi Fermentasi Kombucha Bunga Telang (*Clitoria ternatea* L.). *Agribios : Jurnal ilmiah*, 2(1) : 27-37
- Gaggia, F., Baffoni, L., Galiano, M., Nielsen, D.S., Jakobsen, R.R., Castro-Mejia, J.L., Bosi, S., Truzzi, F., Musumeci, F., Dinelli, G., & Gioia, D.D. 2019. Kombucha beverage from green, black, and rooibos teas: A comparative study looking at microbiology, chemistry, and antioxidant activity. *Nutrients*, 11(1): 1-22.



- Gomes, R.J., Borges, M.D.F., Rosa, M.D.F., Castro-Gomez, R.J.H., & Spinosa, W.A. 2018. Acetid acid bacteria in the food industry: systematics, characteristics, and applications. *Food Technology and Biotechnology*, 56(2): 1-31.
- Hariyanto, B., & Mariana, M. 2020. Keragaman pertumbuhan stek buah naga (*Hylocereus polyrhizus*). *Jurnal Agrica Ekstensia*, 14(2): 149-155.
- Harrison, K., & Curtin, C. 2021. Microbial composition of SCOPY starter cultures used by commercial kombucha brewers in North America. *Microorganisms*, 9 (1060): 1-21.
- Hasibuan, S.Y., Timothy, B., Amallia, C., Hutagalung, M.H.P., & Erawati, S. 2021. Perbandingan efektivitas ekstrak serai dengan temulawak dalam menghambat pertumbuhan *Streptococcus mutans*. *Jurnal Ilmiah Kesehatan Sandi Husada*, 10(1): 208-213.
- Khamidah, A., & Antarlina, S.S. 2020. Peluang kombucha sebagai pangan fungsional. *Jurnal-jurnal Ilmu Pertanian*, 14(2): 184-200.
- Kim, S.H., Jeong, W.S., Kim, S.Y., & Yeo, S.H. 2023. Quality and functional characterization of acetid acid bacteria isolated from farm-produced fruit vinegars. *Fermentation*, 9(447): 1-15.
- Maryati, Y., Susilowati, A., Artanti, N., Lotulung, P.D.N., & Aspiyanto. 2020. Effect of fermentation on atioxidant activities and betacyanin content of functional beverages from dragon fruit and beetroot. *Jurnal Bioteknologi Biosains Indonesia*, 7(1): 48-58.
- May, A., Narayanan, S., Alcock, J., Varsani, A., Maley, C., & Aktipis, A. 2019. Kombucha: A novel model systems for cooperation and conflict in a complex multi-species microbial ecosystem. *PeerJ*. 7:e7565 DOI 10.7717/peerj.7565.
- Nurul, S.R., & Asmah, R. 2014. Variability in nutritional composition and phytochemical properties of red pitaya (*Hylocereus polyrhizus*) from Malaysia and Australia. *International Food Research Journal*, 21(4): 1689-1697.
- Prasetya, Y.A., Winarsih, I.K., Pratiwi, K.A., Hartono, M.C., & Rochimah, D.N. 2019. Deteksi fenotipik *Escherichia coli* penghasil Extended Spectrum Bta-Laktamases (ESBLs) pada sampel makanan di krian Sidoharjo. *Life Science*, 8(1): 75-85.
- Puspaningrum, D.H.D., Sumandewi, N.L.U., & Sari, N.K.Y. 2022. Karakteristik kimia dan aktivitas antioksidan selama fermentasi kombucha cascara kopi arabika (*Coffea arabika* L.) Desa Catur Kabupaten Bali. *Jurnal Sains dan Edukasi Sains*, 5(2):44-51.
- Rahmadani, S., Darma, G.C.E., & Darusman, F. 2021. Karakterisasi fisik SCOPY (*Symbiotic Culture of Bacteria and Yeast*) teh hitam dalam menyerap eksudat luka. *Prosiding Farmasi*, 7(2): 292-298.
- Rianti, E.D.D., Tania, P.O.A., & Listyawati. 2022. Kuat medan listrik AC dalam menghambat pertumbuhan koloni *Staphylococcus aureus* dan *Escherichia coli*. *BIOMA: Jurnal Ilmiah Biologi*, 11(1): 79-88.
- Rizkita, A. D. 2017. Efektivitas antibakteri ekstrak daun sereh wangi, sirih hijau, dan jahe merah terhadap pertumbuhan *Streptococcus mutans* *Prosiding Semnastek*. Jakarta: 1-2 November. Hal. 1-7.
- Surjowardjo, Susilawati, T.E., & Gabriel, R.S., 2015. Daya Hambat Dekok Kulit Apel Manalagi (*Malus sylvestris* Mill.) Terhadap Pertumbuhan *Staphylococcus aureus* dan *Pseudomonas* sp. Penyebab Mastitis pada Sapi Perah. Fakultas Peternakan, Universitas Brawijaya, Malang.



- Urbahillah, A., Jayus, J., & Nurhayati, N. 2021. Improving SCOBY starter using co-culture of tapai and bakery yeast. *Biodiversitas*, 22(10): 4617-4624.
- Villarreal-Soto, S.A., Beaufort, S., Bouajila, J., Souchard, J.P., & Taillandier, P. 2018. Understanding kombucha tea fermentation: a review. *Journal of Food Science*, 83(3): 580-588.
- Yee, L., Ping, T.C., Kui, L.P., & Wah, C.S. 2017. Application of red pitaya powder as a natural food colourant in fruit pastille. *Jurnal Gizi Klinik Indonesia*, 13(3): 111-117.
- Yuliana, E., Permana, A.H., & Astuti, A. 2022. Isolation and characterization of microorganisms from scoby (Symbiotic culture of bacteria and yeast) during kombucha fermentation. *Warta Akab*, 46(2): 18-22.
- Zailani, N.S., & Adnan, A. 2022. Substrates and metabolic pathway in symbiotic culture of bacteria and yeast (SCOBY) fermentation: a mini review. *Jurnal Teknologi*, 84(5): 155-165.