

DAFTAR PUSTAKA

- Amarasinghe, H, Nimsha S. W., Viduranga Y. W. (2018). Evaluation of physicochemical properties and antioxidant activities of kombucha “Tea Fungus” during extended periods of fermentation. *Journal Food Science Nutrition*. 6 : 659–665
- Antolak H., Dominik P. and Aleksandra K. (2021). Kombucha Tea: A Double Power of Bioactive Compounds from Tea and Symbiotic Culture of Bacteria and Yeasts (SCOBY). *Journal Antioxidants*, 10, 1541.
- Andres, C, Saad M. M, Chappuis M. L, Boffa M., Perret X., Ortega Perez R., and Barja F. (2012). Proteome analysis of *Acetobacter pasteurianus* during acetic acid fermentation. *Journal Proteomics*.; 75 (6) : 1701–17.
- Arivalagan, M.,* , G. Karunakaran b,* , T.K. Roy a , M. Dinsha a , B.C. Sindhu c , V.M. Shilpashree c , G.C. Satisha c , K.S. Shivashankara. (2021). Biochemical and nutritional characterization of dragon fruit (*Hylocereus* species). *Journal Food Chemistry* 353, 129426
- Ayed L, Abid S. B and Hamdi M. (2017). Development of a beverage from red grape juice fermented with the kombucha consortium. *Journal Microbiol.* 2017;67(1): 111– 21.
- Badan Pusat Statistik (BPS). (2023). <https://www.bps.go.id/indicator/54/131/1/luas-tanaman-perkebunan-menurut-provinsi.html>. Akses pada tanggal 8 Mei 2023.

- Biradar, S.S., Bahagvati, S.T. & Shegunshi, B. (2005). Probiotics and antibiotics: a brief overview. *The Intern. Journal of Nutrition and Wellness*, 2 (1).
- Bogdan, M., Salzat J., Diguta C., Cornea C., Luță G., Utoiu E. R. And Matei F. (2018). Lactic acid bacteria strains isolated from Kombucha with potential probiotic effect. *Journa Romanian Biotechnological Letters*, Vol. 23, No. 3.
- Budi H S, Juliastuti W S and Pitaloka N P C. (2019) Antioxidant effect of red dragon fruit peel (*Hylocereus polyrhizus*) extract in chronic periodontitis rats *Journal Int.Dent. Med. Res.* 12.
- Chen Y, Bai Y, Li D, Wang C, Xu N and Wu S. (2016). Correlation between ethanol resistance and characteristics of PQQ-dependent ADH in acetic acid bacteria. *Eur Food Res Technol.*; 242 (6) : 837–47.
- Corbo, M. R., Antonio B., Leonardo P., Francesco P. C., and Milena S. (2014). *Functional Beverages: The Emerging Side of Functional Foods. Comprehensive Review in Food Sciense and Food Safety. Vol. 13, Page 1192-1206.*
- Diez-Ozaeta, I and Oihana J. A. (2022). Recent advances in Kombucha tea: Microbial consortium, chemical parameters, health implications and biocellulose production. *International Journal of Food Microbiology*. 377 ; 109783
- Du Toit, WJ and Pretorius IJ. (2002). The occurrence, control and esoteric effect of acetic acid bacteria in winemaking. *Ann Microbiol* 52:155–179
- El-salam, S. S. A. (2012). 16S rRNA Gene Sequence Detection of Acetic Acid Bacteria Isolated from Tea Kombucha. *New York Science Journal* ; 5(3).

- Gareau M. G, Sherman P. M, and Walker W. A. (2010). Probiotics and the gut microbiota in intestinal health and disease. *Nat Rev Gastro Hepat*, 7:503-514.
- George, F., Daniel, C., Thomas, M., Singer, E., Guilbaud, A., Tessier, F. (2018). Occurrence and dynamism of lactic acid bacteria in distinct ecological niches: a multifaceted functional health perspective. *Front. Microbiol.* 9:2899.
- Goh, W.N., Rosma A., Kaur, B., Fazilah, A., Karim A.A. and Rajeev Bhat. (2012). Fermentation of black tea broth (Kombucha): I. Effects of sucrose concentration and fermentation time on the yield of microbial cellulose ; *Int. Food Research Journal* 19(1): 109-117
- Gomes, R. J., Maria de F. M., Morsyleide de F. R., Raul J. H. C. and Wilma A. S. (2018). Acetic Acid Bacteria in the Food Industry: Systematics, Characteristics and Applications. *Food Technol. Biotechnol.* 56 (2) 139-151.
- Gonzalez, A. & Mas, A. 2011. Differentiation of acetic acid bacteria based on sequence analysis of 16S–23S rRNA gene internal transcribed spacer sequences. *International Journal of Food Microbiology*, 147, 217–222.
- Grassi, A., Caterina C., Michela P., Rosita D. G. , Manuela G. and Monica. (2022). Storage time and temperature affect microbial dynamics of yeasts and acetic acid bacteria in a kombucha beverage. *International Journal of Food Microbiology* 382, 109934.
- Gullo M, Verzelloni E and Canonico M. (2014). Aerobic submerged fermentation by acetic acid bacteria for vinegar production: Process and biotechnological

aspects. *Process Biochem.* ;49(10):1571–9.

Haghshenas B., Yousef N., Norhafizah A., Dayang R., Rozita R., Ahmad Y K.. (2015).

Anticancer impacts of potentially probiotic acetic acid bacteria isolated from traditional dairy microbiota. *Food Science and Technology* 60 : 690-697.

<https://www.amazon.co.uk/Organic-Kombucha-Scoby-Culture>

[Dpnamron/dp/B01MY91JH2](https://www.amazon.co.uk/dp/B01MY91JH2). Diakses pada tanggal 12 Juni 2023 pukul 10.35 WIB.

Halim H. H, Elfy Williams Deea, Mohd Sabri Pak Deka, Azizah Abdul Hamida, Ahmad Ngalimb, Nazamid Saaria, and Ahmad Haniff Jaafar. (2018). Ergogenic Attributes of Young and Mature Coconut (*Cocosnucifera*L.) Water Based on Physical Properties, Sugars and Electrolytes Contents. *INTERNATIONAL JOURNAL OF FOOD PROPERTIES* 2018, VOL. 21, NO. 1, 2378–2389

Hou, J., Luo, R., Ni, H., Li, K., Mgomi, F. C., Fan, L., & Yuan, L. (2021).

Antimicrobial potential of kombucha against foodborne pathogens: A review. *Quality Assurance and Safety of Crops & Foods*, 13(3), 53–61.

Jafari, R., Naghavi, N. S., Khosravi-Darani, K., Doudi, M., & Shahanipour, K.

(2020). Kombucha microbial starter with enhanced production of antioxidant compounds and invertase. *Biocatalysis and Agricultural Biotechnology*, 29.

Jafari, R, Nafiseh S. N, Kianoush K. , Monir D. and Kahin S. (2022). Isolation,

molecular and phylogenetic identification of microorganisms from

Kombucha solution and evaluation of their viability using flow cytometry.

Food Sci. Technol, Campinas, V.42.

Jamilah, B. (2011). Physico-chemical characteristics of red pitaya (*Hylocereus*

polyrhizus) peel Int. Food Res. J. 18 279–86

Jayabalan, R., Malbasa, R.V., Loncar, E.S., Vitas, J.S., Sathishkumar, M., (2014). A

Review on Kombucha tea-microbiology, composition, fermentation,

beneficial effects, toxicity, and tea fungus. Compr. Rev. Food Sci. Food Saf.

13, 538–550.

Jayabalan, R. , S. Marimuthu b , K. Swaminathan. (2007). Changes in content of

organic acids and tea polyphenols during kombucha tea fermentation. J. Food

Chemistry 102, 392–398

Kapp, J.M. and Walton S. (2019). Kombucha: A systematic review of the empirical

evidence of human health benefit. Ann. Epidemiol. 30, 66–70.

Kantachote, D., Tomorn N., and Anussara R. (2015). Production of a Meat Seasoning

Powder Enriched with γ -Aminobutyric Acid (GABA) from Mature Coconut

Water Using *Pediococcus pentosaceus* HN8. Journal of Food Processing

and Preservation. Vol. 40, 733-742.

Kantachote, D., Anussara R., Weearm H., Ampaitip S., and Tomorn N. (2017). The

use of potential probiotic *Lactobacillus plantarum* DW12 for producing a

novel functional beverage from mature coconut water. Journal of Functional

Foods 32 401–408.

Kapp, J. M., & Sumner, W. (2019). Kombucha: A systematic review of the empirical

evidence of human health benefit. *Annals of epidemiology*, 30, 66-70.

- Kumar, V., and Joshi, V., (2016). Kombucha: technology, microbiology, production, composition and therapeutic value. *Int. J. Food Ferment. Technol.* 6, 13–24.
- Kumar, M , Shashank Sagar Saini a , Pawan Kumar Agrawal b , Partha Roy c , Debabrata Sircar. (2021). Nutritional and metabolomics characterization of the coconut water at different nut developmental stages. *Journal of Food Composition and Analysis.* 96, 103738.
- Laavanya, D., Shivanand S. and P. Balasubramanian. (2021). Current challenges, applications and future perspectives of SCOBY cellulose of Kombucha fermentation ; *Journal of Cleaner Production* 295, 126454
- Leal, J. M., Lucía V. S., Rasu J., Joselina H. O. & Anayansi E. A. (2017). A review on health benefits of kombucha nutritional compounds and metabolites . *Journal of Food* Volume 16 : Pages 390-399.
- Liu, Y., Michael C., Blake E., Hong S. and Paula N. B. (2019). Determination of Ethanol Content in Kombucha Product by Gas Chromatography with Flame Ionization Detection: A Multilaboratory Study. *Journal of AOAC International* Vol. 102, No. 3.
- Madjid, A. A., Dian A. S., Tyas U. and Endang S. R. (2023). Probiotic potential of kombucha drink from butterfly pea (*Clitoria ternatea* L.) flower with the addition of *Lactiplantibacillus plantarum* subsp. *plantarum* Dad-13. *Biocatalysis and Agricultural Biotechnology* 51. 102776
- Mas A, Torija M. J, García-Parrilla M. C and Troncoso A. M. (2014). Acetic acid bacteria and the production and quality of wine vinegar. *Sci World Journal*

: Article ID: 394671.

Marsh, A.J.; O’Sullivan, O.; Hill, C.; Ross, R.P.; Cotter, P.D. (2014). Sequence-based analysis of the bacterial and fungal compositions of multiple kombucha (tea fungus) samples. *Food Microbial.* 38, 171–178.

Nakamura S., and Fusako Mitsunaga. 2018. Anti-Allergic Effect of Para-Probiotics from Non-Viable Acetic Acid Bacteria in Ovalbumin-Sensitized Mice. *Food and Nutrition Sciences* Vol. 9, 1376-1385.

Naufal, A., Noor H, Desiana N. P. 2022. Karakteristik Kimia dan Sensori Minuman Instan Kombucha dari Kulit Buah Naga Merah (*Hylocereus polyrhizus*) Berdasarkan Konsentrasi Gula dan Lama Fermentasi. *Food Technology and Halal Science Journal* Vol 5(No. 2). 137-153

Nizori, A. and Lamtiar. (2020). Study of Red Dragon Fruit Peel (*Hylocereus Polyrhizus*) Extract as Natural Food Colorants to Physicochemical Properties Of Pedada’s Jam as Functional Foods. *International Conference Earth Science & Energy* 519.

Nyhan, L.M., Lynch, K.M., Sahin, A.W., Arendt, E.K., (2022). Advances in kombucha tea fermentation: a review. *Appl. Microbiol.* 2, 73–103.

Reiner, K., (2010). Catalase test protocol. *American Society for Microbiology* 1–6.

Rohman, A., Bambang D., Heni R. (2019). Pengaruh Lama Fermentasi Terhadap Total Asam, Total Bakteri Asam Laktat, Total Khamir dan Mutu Hedonik Kefir Air Kelapa Hijau (*Cocos nucifera*). *Jurnal Teknologi Pangan* 3(1)127-133.

Ruiz, A., Poblet, M., Mas, A., Guillamon, J.M., (2000). Identification of acetic acid bacteria by RFLP of PCR-amplified 16S rDNA and 16S–23S rDNA

intergenic spacer. *International Journal of Systematic and Evolutionary Microbiology* 50, 1981– 1987.

Sapalina, F dan Endah R. (2019). Molecular Characterizations of Lactic Acid Bacteria producing edible biofilm isolated from Kimchi. *Biodiversitas Journal of Biological Diversity*. 21 (3).

Shahbazi, H., Hashemi Gahruie, H., Golmakani, M.-T., Eskandari, M. H., & Movahedi, M. (2018). Effect of medicinal plant type and concentration on physicochemical, antioxidant, antimicrobial, and sensorial properties of kombucha. *Food Science & Nutrition*, 6(8), 2568-2577.

Sengun I.Y and Karabiyikli S. (2011). Importance of acetic acid bacteria in food industry. *Food Control.* ; 22 (5) : 647–56.

Shields, P. and Cathcart, L. (2010). Oxidase test protocol. *Am. Soc. Microbiol.* 1–10.

Sica, M. G., Nelda L. O., Lorena I. B., Patricia L. M., Andrea C. L. and María A. C. (2010). Isolation, identification and antimicrobial activity of lactic acid bacteria from the Bahía Blanca Estuary. *Revista de Biología Marina y Oceanografía* Vol. 45, No. 3: 389-397.

Soares, M.G., M. de Lima; V. C. R. Schmidt. (2021). Technological aspects of kombucha, its applications and the symbiotic culture (SCOBY), and extraction of compounds of interest: A literature review. *Trends Food Sci. Technol.*, 110, 539–550.

Tenore, G. C., Novellino, E., & Basile, A. (2012). Nutraceutical potential and

antioxidant benefits of red pitaya (*Hylocereus polyrhizus*) extracts. *Journal of Functional Foods*, 4.

Unagul, P., Caetharin A., Saranya P., Manop S., Morakot T., Cornelis V. (2007).

Coconut water as a medium additive for the production of docosahexaenoic acid (C22:6 n3) by *Schizochytrium mangrovei* Sk-02. *Bioresource Technology* 98 : 281–287.

Vargas, B.K.; Fabricio, M.F.; Ayub, M.A.Z. (2021). Health effects and probiotic and prebiotic potential of Kombucha: A bibliometric and systematic review.

Food Biosci. 44, 101332.

Villarreal-Soto, S.A., Beaufort, S., Bouajila, J., Souchard, J.P., Taillandier, P. (2018).

Understanding kombucha tea fermentation: a Review. *J. Food Sci.* 83, 580–588.

Vohra, B. M., Shazrul F., Fareed S., Othman BA. (2018). Effects of medium variation

and fermentation time on the antioxidant and antimicrobial properties of

Kombucha Batul Moiz. *Malaysian Journal of Fundamental and Applied*

Sciences Special Issue on International Conference on Agriculture, Animal

Sciences and Food Technology (Applied Sciences) 298-302

Waisundara, V.Y., (2018). Usage of Kombucha ‘Tea Fungus’ for enhancement of

functional properties of herbal beverages. *Frontiers and New Trends in the*

Science of Fermented Food and Beverages. Intech Open 11–21.

Wang, B., Rutherford-Markwick, K., Zhang, X.X., Mutukumira, A.N. (2022).

Isolation and characterisation of dominant acetic acid bacteria and yeast

isolated from kombucha samples at point of sale in New Zealand. *Curr. Res.*

Food Sci. 5, 835–844.

Wang, Y., Jiangtao W., Mengxin L., Zhen S., Meluleki H., Jinju W., Xiaojia B.,

Jingli X., Yanping W and Weitao G. (2021). Metabolism Characteristics of

Lactic Acid Bacteria and the Expanding Applications in Food Industry.

Front. Bioeng. Biotechnol., Sec. Synthetic Biology Volume 9.

Watawana, M. I., Jayawardena, N., Gunawardhana, C. B., & Waisundara, V. Y.

(2016). Enhancement of the antioxidant and starch hydrolase inhibitory

activities of king coconut water (*Cocos nucifera* var. *aurantiaca*) by

fermentation with Kombucha “tea fungus.” *International Journal of Food*

Science & Technology, 51(2), 490–498.

Xu, S., Zewei M., Ying C., Jiaxin L., Haiyan J., Taiqi Q., Weimin Z., Congfa L. and

Sixin L. (2022). Characterization of the flavor and nutritional value of coconut

water vinegar based on metabolomics. *Food Chemistry* 369, 130872.

Yang , Venu L., Patrick K., Susanne M. H., Aaron I. A and Jonathan P. J. (2022).

Microbial and Chemical Profiles of Commercial Kombucha Products. *Journal*

Nutrients, 14, 670

Young, R. J. and Huffman, S. (2003). Probiotic use in children. *Journal of Pediatric*

Health Care, 17, 277–283.