

DAFTAR PUSTAKA

- Abdillah, N. A., Rezaldi, F., Pertiwi, F. D. dan Fadillah, M. F. 2022. Fitokimia dan skrining awal metode bioteknologi fermentasi kombucha bunga telang (*Clitoria ternatea* L.) sebagai bahan aktif sabun cuci tangan probiotik. *MEDFARM: Jurnal Farmasi dan Kesehatan*, 11(1): 44–61.
- Aditiwati, P. dan Kusnadi. 2003. Kultur Campuran dan Faktor Lingkungan Mikroorganisme yang Berperan dalam Fermentasi Tea-Cider. *PROC. ITB Sains dan Teknologi*, 35 (2):147–162.
- Agustrina, G. 2011. *Potensi Propolis Lebah Madu Apis Mellifera Spp sebagai Bahan Antibakteri*. Departemen Biokimia. Fakultas Matematika dan Ilmu Pengetahuan Alam. IPB. Bogor.
- Akarca, G. 2021. Determination of potential antimicrobial activities of some local berries fruits in kombucha tea production. *Brazilian Archives of Biology and Technology*, 64: 1–15.
- Alqahtani, A., Marrez, D. A., Aleraky, M., Fagir, N. A., Alqahtani, O., Othman, S., El Raey, M. A. and Attia, H. G. 2022. Characterization and Isolation of the Major Biologically Active Metabolites Isolated from *Ficus retusa* and Their Synergistic Effect with Tetracycline against Certain Pathogenic-Resistant Bacteria. *Pharmaceuticals*, 15(12):1473.
- Amarasinghe, H., Weerakkody, N. S. and Waisundara, V. Y. 2018. Evaluation of physicochemical properties and antioxidant activities of kombucha "Tea Fungus" during extended periods of fermentation. *Food Science & Nutrition*, 6:659–665.
- Angriani, L. 2019. The Potential of Extract Butterfly Pea Flower (*Clitoria ternatea*L.) as a Local Natural Dye for Various Food Industry. *Canrea Journal: Food Technology, Nutritions, and Culinary Journal*, 2(1): 32–37.
- Aryal, B., Raut, B. K., Bhattarai, S., Bhandari, S., Tandan, P., Gyawali, K., Sharma, K., Ranabhat, D., Thapa, R., Aryal, D., Ojha, A., Devkota, H. P. and Parajuli, N. 2022. Potential Therapeutic Applications of Plant-Derived Alkaloids against Inflammatory and Neurodegenerative Diseases. *Hindawi: Evidence Based Complementary and Alternative Medicine*, 2022: 1-18.
- Ashour, A. S., El Aziz, M. M. A. and Melad, A. S. G. 2019. A review on saponins from medicinal plants: chemistry, isolation, and determination. *J Nanomed*

Res., 8(1):282-288.

- Awe, S., Aransiola, D. M. and Irondi, E. A. 2023. Microbial succession and anthocyanin concentration during sorghum fermentation. *Measurement: Food*, 12(2023): 100109.
- Balouiri, Mounyr, Moulay, S., and Saad, K. I. 2016. Methods for in Vitro Evaluating Antimicrobial Activity: A Review. *Journal of Pharmaceutical Analysis*, 6(2): 71–79.
- Batista, P., Maria, R. P., Manuela, P. and Patrícia, O. 2022. Review Kombucha: Perceptions and Future Prospects. *Foods*, 11(13): 1–16.
- Bidell, M. R. and Lodise, T. P. 2021. Use of oral tetracyclines in the treatment of adult outpatients with skin and skin structure infections: Focus on doxycycline, minocycline, and omadacycline. *Pharmacotherapy*, 41: 915–931.
- Bishop, P., Eric, R. P., Drew, B. and Katherine, A. 2021. Kombucha: Biochemical and Microbiological Impacts on the Chemical and Flavor Profile. *Food Chemistry Advances*, 1: 100025.
- Budiasih, K. S. 2017. Kajian Potensi Farmakologis Bunga Telang (*Clitoria ternatea* L.). *Prosiding Seminar Nasional Kimia UNY*, 21(4): 183–188.
- Chen, H., Junyan, Z., Ying, H., Zhuoyi, L., Zhengtong, L., Jianze, C., Peishan, L., Jiawei, L., Hongchen, Y., Ailin, T. and Xueitng, L. 2022. Exploring the Role of *Staphylococcus aureus* in Inflammatory Diseases. *Toxins*, 14: 464–506.
- Chidi, B.S., Bauer, F.F. and Rossouw, D. 2018. Organic acid metabolism and the impact of fermentation practices on wine acidity: A review. *S. Afr. J. Enol. Vitic.*, 39: 3164.
- Christiani Dwiputri, Maria and Y. M. Lauda Feroniasanti. “Effect of Fermentation to Total Titrable Acids, Flavonoid and Antioxidant Activity of Butterfly Pea Kombucha.” *Journal of Physics: Conference Series* 1241, no. 1 (2019). <https://doi.org/10.1088/1742-6596/1241/1/012014>.
- Chu, S. C and Chinshuh, C. 2005. Effects of Origins and Fermentation Time on the Antioxidant Activities of Kombucha. *Food Chemistry*, 98(3): 502–507.
- Cohen, G., Sela, D. A. and Nolden, A. A. 2023. Sucrose Concentration and Fermentation Temperature Impact the Sensory Characteristics and Liking

of Kombucha. *Foods (Basel, Switzerland)*, 12(16): 3116.

Conway, M. and Doughton, J. 2005. 'Introduction', in R. Collins & T. Grundy, eds. *The Butterfly Pea Book: a Guide to Establishing and Managing Butterfly Pea Pastures in Central Queensland*. Brisbane: Department of Primary Industries and Fisheries, pp. 6-9.

Coton, M., Pawtowski, A., Taminiau, B., Burgaud, G., Deniel, F., Coulloume-Labarthe, L. and Coton, E. 2017. Unraveling microbial ecology of industrial-scale Kombucha fermentations by metabarcoding and culture-based methods. *FEMS Microbiology Ecology*, 93(5): 1-16.

Cushnie, T. P. T, Cushnie, B. and Lamb, A. J. 2014. Alkaloids: An overview of their antibacterial, antibiotic-enhancing and antivirulence activities. *International Journal of Antimicrobial Agents*, 44(5): 377-386.

Cvetković, D., Ranitovic, A., Savic, D., Jokovic, N., Tomić, A., Pezo, L. and Markov, S. 2019. Survival of Wild Strains of *Lactobacilli* During Kombucha Fermentation and Their Contribution to Functional Characteristics of Beverage. *Polish Journal of Food and Nutrition Sciences*, 69.

Davis, W. W. and Scout, T. R. 1971. Disc plate method of microbiological antibiotic assay. *Applied Microbiology*, 22: 659-665.

Dufresne, C. and Farnworth, E. 2000. Tea, Kombucha, and Health : A Review. *Food Research International*, 33: 409-421.

Dong, S., Yang, X., Zhao, L., Zhang, F., Hou, Z. and Xue, P. 2020. Antibacterial activity and mechanism of action saponins from *Chenopodium quinoa* Willd. husks against foodborne pathogenic bacteria. *Industrial Crops and Products*, 149.

Effendi, F., Anna, P. R. dan Ernie, S. 2014. Uji Aktivitas Antibakteri Teh Kombucha Probiotik Terhadap Bakteri *Escherichia coli* dan *Staphylococcus aureus*. *Fitofarmaka: Jurnal Ilmiah Farmasi*, 4(2): 34-41.

Escher, G. B., Marques, M. B., do Carmo, M. A. V., Azevedo, L., Furtado, M. M., Sant'Ana, A. S., Silva, M. C., Genovese, M. I., Wen, M., Zhang, L., Oh, W. Y., Shahidi, F., Rosso, N. D and Granato, D. 2020. *Clitoria ternatea* L. Petal bioactive compounds display antioxidant, antihemolytic and antihypertensive effects, inhibit α -amylase and α -

glucosidase activities and reduce human LDL cholesterol and DNA induced oxidation. *Food Research International*, 128: 1-14.

Fadhilah, F. R., Rezaldi, F. dan Fadillah, M. F. 2021. Narrative Review: Metode Analisis Produk Vaksin Yang Aman Dan Halal Berdasarkan Perspektif Bioteknologi. *IJMA: International Journal Mathla'ul Anwar of Halal Issues*, 1(1): 64-80.

Fikriyah, N., Isnaeni, I., & Darmawati, A. 2021. Antioxidant and Inhibitory Activity of Roselle Extract (*Hibiscus sabdariffa* L.) Against Methicillin-Resistant *Staphylococcus aureus* (MRSA). *Berkala Ilmiah Kimia Farmasi*, 8(1): 28-33.

Fitriana, Y. A. N., Vita, A. N. F dan Ardhista, S. F. 2020. Aktivitas Anti Bakteri Daun Sirih: Uji Ekstrak KHM (Kadar Hambat Minimum) Dan KBM (Kadar Bakterisidal Minimum). *Sainteks*, 16(2): 101–108.

Frosch, M. and Maiden M. C. J. 2006. *Handbook of Meningococcal Disease: Infection Biology, Vaccination, Clinical Management*. John Wiley & Sons; Hoboken, NJ, USA.

Gamage, G. C., Lim, Y. Y., and Choo, W. S. 2021. Sources and relative stabilities of acylated and nonacylated anthocyanins in beverage systems. *J. Food Sci. Technol.*, 59(3): 831-845.

Grispoldi, L., Karama, M., Armani, A., Hadjicharalambous, C. and Beniamino, T. 2021. Cenci-Goga *Staphylococcus aureus* enterotoxin in food of animal origin and staphylococcal food poisoning risk assessment from farm to table. *Italian Journal of Animal Science*. 20(1): 677-690.

Grossman T. H. 2016. Tetracycline Antibiotics and Resistance. *Cold Spring Harbor Perspectives in Medicine*, 6(4): a025387.

Guardino R. F. 2005. *Early History of Microbiology and Microbiological Methods*. Parenteral Drug Association; Wilmington, DE, USA.

Hata, N. N. Y., Surek, M., Sartori, D., Vassoler Serrato, R. and Aparecida Spinosa, W. 2023. Role of Acetic Acid Bacteria in Food and Beverages. *Food technology and biotechnology*, 61(1): 85–103.

Hirshfield, I. N., Terzulli, S. And O'Byrne, C. 2003. Weak organic acids: a panoply of effects on bacteria. *Science Progress*, 86(4): 245–269.

Hismiogullari, S., Hismiogullari, A. A., Sahin, F., Oner, E. T., Yenice, S. and

- Karasartova, D. 2008. Investigation of Antibacterial and Cytotoxic Effects of Organic Acids Including Ascorbic Acid, Lactic Acid and Acetic Acids on Mammalian Cells. *Journal of Animal and Veterinary Advances*, 7(6): 681–684.
- Hossain, M. L., Lim, L. Y., Hammer, K., Hettiarachchi, D. and Locher C. A. 2022. Review of Commonly Used Methodologies for Assessing the Antibacterial Activity of Honey and Honey Products. *Antibiotics*, 11(7): 975.
- Ivanisova, E., Menhartova, K., Terentjeva, M., Harangozo, L., Kantor, A., dan Kacaniova, M. 2020. The evaluation of chemical, antioxidant, antimicrobial and sensory properties of kombucha tea beverage. *Journal of Food Science and Technology*, 57(5): 1840-1846.
- Jayabalan, R., Marimuthu, S. dan Swaminathan, K. 2007. Changes in Content of Organic Acids and Tea Polyphenols during Kombucha Tea Fermentation. *Food Chemistry*, 102(1): 392–98.
- Ji, Q. Y., Wang, W., Yan, H., Qu, H., Liu, Y., Qian, Y., and Gu, R. 2023. The Effect of Different Organic Acids and Their Combination on the Cell Barrier and Biofilm of *Escherichia coli*. *Foods*, 12(16): 3011.
- Kancherla, N., Dhakshinamoothi, A., Chitra, K., & Komaram, R. B. 2019. Preliminary Analysis of Phytoconstituents and Evaluation of Anthelmintic Property of *Cayratia auriculata* (In Vitro). *Maedica*, 14(4), 350–356.
- Kartelias, I. G., Karantonis, H. C., Giaouris, E., Panagiotakopoulos, I. and Nasopoulou, C. 2023. Kombucha Fermentation of Olympus Mountain Tea (*Sideritis scardica*) Sweetened with Thyme Honey: Physicochemical Analysis and Evaluation of Functional Properties. *Foods (Basel, Switzerland)*, 12(18): 3496.
- Karyantina, M. dan Sumarmi. 2021. Identifikasi Bakteri Asam Laktat Dari Kombucha Rosella. *Jurnal Teknologi Industri Pertanian*, 15 (1): 244–252.
- Khalaf, S. K., Ayyal, N. M., Abdulkarim, J. K. and Jenan, M. K. 2015. Isolation of Methicillin Resistant *Staphylococcus aureus* (MRSA) from *Rattus rattus* from Adhamiyah district in Baghdad governorate. *Mirror of Research in Veterinary Sciences and Animals*, 4: 9-23.
- Khan, M. I., Ahhmed, A., Shin, J. H., Baek, J. S., Kim, M. Y. and Kim, J. D.

2018. Green Tea Seed Isolated Saponins Exerts Antibacterial Effects against Various Strains of Gram Positive and Gram Negative Bacteria, a Comprehensive Study *In Vitro* and *In Vivo*. *Evidence-based complementary and alternative medicine*, 2018: 3486106.
- Khoo, H. E., Azlan, A., Tang, S. T., dan Lim, S. M. 2017. Anthocyanidins and anthocyanins: colored pigments as food, pharmaceutical ingredients, and the potential health benefits. *Food Nutr. Res.*, 61:1361779.
- Kosai, P., Sirisidthi, K., Jiraungkoorskul, K. and Jiraungkoorskul, W. 2015. Review on Ethnomedicinal uses of Memory Boosting Herb, Butterfly Pea, *Clitoria ternatea*. *Journal of Natural Remedies*, 15: 71–76.
- Kumar, M., Nagpal, R., Kumar, R., Hemalatha, R., Verma, V., Kumar, A., Chakraborty, C., Singh, B., Marotta, F., Jain, S. and Yadav, H. 2012. Cholesterol-lowering probiotics as potential biotherapeutics for metabolic diseases. *Exp Diabetes Res*, 2012: 1–14.
- Kumar, V., and Joshi, V. K. 2016. Kombucha: Technology, microbiology, production, composition and therapeutic value. *International Journal of Food and Fermentation Technology*, 6(1): 13–24.
- Kunnaryo, H. J. B. dan Wikandari, P. R. 2021. Antosianin dalam Produksi Fermentasi dan Perannya sebagai Antioksidan. *Journal of Chemistry*, 10(1):24-36.
- Laavanya D., Shirkole S. and Balasubramanian P. 2021. Current Challenges, Applications and Future Perspectives of SCOBY Cellulose of Kombucha Fermentation. *J. Clean. Prod*, 295: 126454.
- Laureys, D., Britton, S. J. and De Clippeleer, J. (2020). Kombucha tea fermentation: A review. *Journal of the American Society of Brewing Chemists*, 78 (3), 165–174.
- Lee, J. 2005. Determination of Total Monomeric Anthocyanin Pigment Content of Fruit Juices, Beverages, Natural Colorants, and Wines by the pH Differential Method: Collaborative Study. *Journal of AOAC International*, 88(5): 1269- 1278.
- Li, J. and Monje-Galvan, V. 2023. In Vitro and In Silico Studies of Antimicrobial Saponins: A Review. *Processes*, 11(10): 2856.
- Loncar, E., Djuric, M., Malbasa, R., Kolarov, L. J. And Klasnja, M. 2006.

Influence of Working Conditions upon Kombucha Conducted Fermentation of Black Tea. *Food Bioprod. Process.*, 84: 186–192.

Majid, A. A., Suroto, D. A., Utami, T. and Rahayu, E. S. 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(2023): 102776.

Manisha, K., Arpan, D., Alok, P. and Priyanka, D. Effect of Probiotic and Green Tea Mouth Rinse Against Salivary *Streptococcus mutans*: A Randomized Controlled Trial. *Mod Res Dent.*, 4(2): 368-373.

Manivannan, R. 2019. Isolation and Characterizations of new alkaloid 3-deoxy-3, 11-epoxy cephalotaxine from *Clitoria ternatea*. *Journal of Drug Delivery and Therapeutics*, 9: 458-462.

Marsh, A.J., Hill, C., Ross, R.P. and Cotter, P.D. 2014. Fermented beverages with health- promoting potential: Past and future perspectives. *Trends in Food Science & Technology*, 38(2): 113-124.

Martini, N. K. A, Ekawati, I. G. A. dan Ina, P. T. 2020. Pengaruh Suhu dan Lama Pengeringan terhadap Karakteristik Teh Bunga Telang (*Clitoria ternatea* L.). *Jurnal Ilmu dan Teknologi Pangan (ITEPA)*, 9(3): 327-340.

Matsushita, K., Toyama, H., Tonouchi, N. and Okamoto-Kainuma, A. 2016. *Acetic Acid Bacteria: Ecology and Physiology*. Tokyo, Japan: Springer.

Medwick, T., & Kirschner, E. (2010). Evaluation of Automatic Potentiometric Titrator in Nonaqueous Titrations. *J Pharm Sci*, 55(11): 1296-1300.

Nurjanah, S. dan Fathia, S. 2016. Aktivitas Antimikroba Ekstrak Jahe Kering Bekuterhadap Beberapa Bakteri Patogen. *Jurnal Mutu Pangan*, 4(1): 8-15.

Nadzirah, J., Mohd, Naquiddin, M. Z., Nur, A. M. N and Furzani, P. 2022. Influences of Environmental Conditions to Phytoconstituents in *Clitoria ternatea* (Butterfly Pea Flower) – A Review. *Journal of Science and Technology*, 10(2): 208–228.

Neffe-Skocińska, K., Sionek, B., Scibisz, I. and Kołożyn-Krajewska, D. 2017. Acid contents and the effect of fermentation condition of Kombucha tea beverages on physicochemical, microbiological and sensory properties. *CyTA - Journal of Food*, 15: 1–7.

Netravati, Gomez, S., Pathrose, B., Joseph, M., Raj N. M., Suma, A. and Shynu,

- M. 2022. Comparison of Anthocyanin Pigment Extraction Techniques to Evaluate the Free Radical Scavenging Capacity of Butterfly Pea (*Clitoria ternatea* L.) Flower. *Biological Forum – An International Journal*, 14(3): 995–998.
- Nur-Alya, I. S., Aurifullah, M., Nazahatul, A. A., Srisawat, T., Permpoonpattana, P., Norhazlini, M. Z., Suhaimi, O. and Zulhazman, H. 2022. Synergistic effect of *Alocasia longiloba* fruit's extract with ampicillin and tetracycline against bacteria. *IOP Conference Series: Earth and Environmental Science*, 842(2022): 012065.
- Oguis, G. K., Edward, K. G., Mark, A. J. and David, J. C. Butterfly Pea (*Clitoria ternatea*), a Cyclotide-Bearing Plant with Applications in Agriculture and Medicine. *Frontiers in Plant Science*, 10: 1–23.
- Panche, A. N., Diwan, A. D. and Chandra, S. R. 2016. Flavonoids: an overview. *Journal of nutritional science*, 5: e47.
- Parbuntari, H., Prestica, Y., Gunawan, R., Nurman, M. N. and Adella, F. 2018. Preliminary Phytochemical Screening (Qualitative Analysis) of Cacao Leaves (*Theobroma cacao* L.). *EKSAKTA*, 19(2).
- Park, J. M., Zhang, B. Z., & Kim, J. M. 2022. Effect of Fermentation Duration on the Quality Changes of Godulbaegi Kimchi. *Foods*, 1(7): 1020.
- Permana, R. 2008. *Karakteristik Substrat Antimikroba Bakteri Asam Laktat Hasil Isolasi dari Daging Sapi dan Aktivitas Antagonistiknya Terhadap Bakteri Patogen*. Skripsi. Institut Pertanian Bogor. Bogor.
- Pfeiffer, T. and Morley, A. 2014. An evolutionary perspective on the Crabtree effect. *Frontiers in molecular biosciences*, 1: 17.
- Purba, E. C. 2020. Kembang Telang (*Clitoria ternatea* L.): Pemanfaatan Dan Bioaktivitas. *EduMatSains*, 4(2): 11–24.
- Purwaniati, Arif, A. R. dan Yuliantini, A. 2020. Analisis Kadar Antosianin Total Pada Sediaan Bunga Telang (*Clitoria ternatea*) Dengan Metode Ph Diferensial Menggunakan Spektrofotometri Visible. *Jurnal Farmagazine*, 7(1): 18–23.
- Quinto, E. J., Jimenez, P., Caro, I., Tejero, J., Mateo, J. and Birbes, T. 2014. Probiotic lactic acid bacteria: A review. *Food and Nutrition Sciences*, 5(11): 1765-1775.

- Reller, L. B., Weinstein, M., Jorgensen, J. H. and Ferraro, M. J. 2009. Antimicrobial Susceptibility Testing: A Review of General Principles and Contemporary Practices. *Clin. Infect. Dis.*, 49:1749–1755.
- Rezaldi, Firman, Omat, R., Muhammad, F. F., Diyan, Y. S. dan Ahmad, S. 2022. Bioteknologi Kombucha Bunga Telang (*Clitoria ternatea* L) Sebagai Antibakteri *Salmonella Thypi* Dan *Vibrio Parahaemolyticus* Berdasarkan Konsentrasi Gula Aren. *Jurnal Gizi Kerja Dan Produktivitas* 3(1): 13.
- Rezaldi, F., Maruf, A., Pertiwi, F. D., Fatonah, N. S., Ningtias, R. Y., Fadillah, M. F. and Sasmita, H. 2021. Narrative review: Kombucha's potential as a raw material for halal drugs and cosmetics in a biotechnological perspective. *International Journal Mathla'ul Anwar of Halal Issues*, 1(2), 43–56.
- Riski, K., Fakhrurrazi, dan Abrar, M. 2017. Isolasi Bakteri *Staphylococcus aureus* pada Ikan Asin Talang-Talang (*scomberoides commersonianus*) di Kecamatan Leupung Kabupaten Aceh Besar. *JIMVET*. 1(3): 366-374.
- Rohman, A., Dwiloka, B., & Rizqianti, H. 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.
- Sarahmaida dan Lestaro, K. A. P. 2019. Uji aktivitas kombucha teh dan kopi sebagai antibakteri bakteri gram positif dan bakteri gram negatif. *Journal of Pharmacy Science*, 4(2): 61–65.
- Sathish, K. S. and Kokati, V. B. 2012. In-vitro antimicrobial activity of marine actinobacteria against multidrug resistance *Staphylococcus aureus*. *Asian Pacific Journal of Tropical Biomedicine*, 2(10): 787–792.
- Satria, D., Ervina, S., Pitu, W., Fajarini, Sri, D. P. and Stephanie, Artha Limbong. “Antibacterial Activity of Medan Butterfly Pea (*Clitoria ternatea* L.) Corolla Extract against *Streptococcus Mutans* ATCC®25175TM and *Staphylococcus aureus* ATCC®6538TM.” *Pharmacia* 69, no. 1 (2022): 195–202.
- Shafira, N. F. dan Dewi, M. L. 2023. Formulasi masker bioselulosa dengan *essence* kombucha bunga telang (*Clitoria ternatea* L.) sebagai antioksidan. *Jurnal Riset Farmasi*, 3(2): 37–42.

- Sinamo, K. N., Ginting, S. and Pratama, S. 2022. Effect of sugar concentration and fermentation time on secang kombucha drink. *IOP Conference Series: Earth and Environmental Science*, 977(2022): 012080.
- Siti-Azima, A. M., Noriham, A., and Manshoor, N. 2017. Phenolics, antioxidants and color properties of aqueous pigmented plant extracts: *Ardisia colorata* var. elliptica, *Clitoria ternatea*, *Garcinia mangostana* and *Syzygium cumini*. *J. Funct. Foods*, 38: 232–241.
- Soeroso, E. G., Lestario, L. N., & Martono, Y. 2017. Penambahan Gula dapat Meningkatkan Stabilitas Warna Ekstrak Antosianin Buah Murbei Hitam yang Terpapar Cahaya Fluoresens. *J. Teknol. dan Industri Pangan*, 28(1): 62-69.
- Sumilat, D. A. 2019. Skrining Aktivitas Antibakteri Beberapa Jenis Spons terhadap Pertumbuhan Strain Bakteri *Staphylococcus aureus*, *Escherichia coli*, *Staphylococcus saprophyticus*, dan *Pseudomonas aeruginosa*. *Jurnal Ilmiah Platax*, 7(2): 455-461.
- Sun, X. H., Zhou, T. T., Wei, C. H., Lan, W. Q., Zhao, Y., Pan, Y. J., & Wu, V. C. 2018. Antibacterial Effect and Mechanism of Anthocyanin Rich Chinese Wild Blueberry Extract on Various Foodborne Pathogens. *Food Control*, 62(25): 1-24.
- Supriningrum, R., Sundu, R., Sentat, T., Niah, R., Kumalasari, E. 2021. Karakterisasi Simplisia dan Ekstrak Kulit Batang Sekilang (*Embeliaborneensis* Scheff.). *Jurnal Ilmiah Ibnu Sina*, 6(2): 196–205.
- Surya, D., Rajamani, K., Suresh, J. And Uma, D. 2022. Morphological Characterization and Assessment of Anthocyanin in Three Different Genotypes of *Clitoria ternatea* L. *The Pharma Innovation Journal*, 11, (7): 2388–2392.
- Sutrisna, R., Christina, N. E. dan Edelina, S. 2015. Pengaruh pH terhadap Produksi Antibakteri oleh Bakteri Asam Laktat dari Usus Itik. *Jurnal Penelitian Pertanian Terapan*, 15(3): 234-238.
- Taylor, T. A. and Unakal C., G. 2022. '*Staphylococcus aureus*', In: StatPearls. Treasure Island (FL): StatPearls Publishing.
- Tejedor-Calvo, E. and Morales, D. 2023. Chemical and Aromatic Changes during Fermentation of Kombucha Beverages Produced Using Strawberry

Tree (*Arbutus unedo*) Fruits. *Fermentation*, 9(4): 326.

- Thuy, N. M., Minh, V. Q., Ben, T. C., Thi Nguyen, M. T., Ha, H. T. N., and Tai, N. V. 2021. Identification of anthocyanin compounds in butterfly pea flowers (*Clitoria ternatea* L.) by ultra performance liquid chromatography/ultravioletcoupled to mass spectrometry. *Molecules*, 26: 4539.
- Tong, Z., He, W., Fan, X. and Guo, A. 2022. Biological Function of Plant Tannin and Its Application in Animal Health. *Frontiers in veterinary science*, 8: 803657.
- Treangen, T. J., Maybank, R. A., Enke, S., Friss, M. B., Diviak, L. F., Karaolis, D. K., Koren, S., Ondov, B., Phillippy, A. M., Bergman, N. H., and Rosovitz, M. J. 2014. Complete Genome Sequence of the Quality Control Strain *Staphylococcus aureus* subsp. *aureus* ATCC 25923. *Genome Announcements*, 2(6): e01110-14.
- Turnos, L. J. N. and Baladjay, A. A. 2021. Varietal Characterization and Diversity Analysis of Blue Ternate (*Clitoria* Sp.). *International Journal of Sciences: Basic and Applied Research (IJSBAR)*, 58(1): 187–203.
- Ulimaz, T. A., Ustari, D., Virda, A., Suganda, T., Concibido, V., Levita, J. dan Karuniawan, A. 2020. Keragaman Genetik Bunga Telang (*Clitoria ternatea*) Asal Indonesia Berdasarkan Karakter Bunga dan Komponen Hasil pada Dua Lahan Berbeda. *Jurnal AgroBiogen*, 16: 1–6.
- Urbahillah, Aurora, Jay, J., and Nurhayati, N. 2021. Improving Scoby Starter Using Co-Culture of Tapai and Bakery Yeast. *Biodiversitas*, 22(10): 4617–4624.
- Velho-Pereira, S. and Kamat, N. M. 2011. Antimicrobial Screening of Actinobacteria using a Modified Cross-Streak Method. *Indian journal of pharmaceutical sciences*, 73(2): 223–228.
- Verma, A. S., Agrahari, S., Rastogi, S. and Singh, A. 2011. Biotechnology in the realm of history. *J Pharm Bioallied Sci.*, 3(3): 321-323.
- Vifta, R. L., Trinadi, K. S. dan Suratno, S. 2022. Potential of flavonoid content from *Clitoria ternatea* L. flower extract as natural antioxidant candidate and its correlation. *ICH-UNW*.
- Wisselink, H. W., Weusthuis, R. A., Eggink, G., Hugenholtz, J., & Grobбен, G.

- J.2002. Mannitol production by lactic acid bacteria: A review. *International Dairy Journal*, 12 (2), 151–161.
- Xie, Y., Yang, W., Tang, F., Chen, X. and Ren, L. 2015. Antibacterial activities of flavonoids: Structure-activity relationship and mechanism. *Current Medicinal Chemistry*, 22: 132–149.
- Yoon, B. I., Bae, W. J., Choi, Y. S., Kim, S. J., Ha, U. S., Hong, S. H., Sohn, D. W. and Kim, S. W. 2018. Anti-inflammatory and antimicrobial effects of anthocyanin extracted from black soybean on chronic bacterial prostatitis rat model. *Chin. J. Integr. Med.*, 24: 621–626.
- Yoshida, K., Mori, M., dan Kondo, T. 2009. Blue flower color development by anthocyanins: from chemical structure to cell physiology. *Nat. Prod. Rep.*, 26:884–915.
- Yuan, Y., Tian, Y., Gao, S., Zhang, X., Gao, X. and He, J. 2023. Effects of environmental factors and fermentation on red raspberry anthocyanins stability. *LWT- Food Science and Technology*, 173(2023): 114252.
- Yuningtyas, S., Masaenah, E., & Telaumbanua, M. 2021. Aktivitas Antioksidan, Total Fenol, dan Kadar Vitamin C dari Kombucha Daun Salam (*Syzygium polyanthum* (Wight) Walp.). *Jurnal Farmamedika*, 6(1): 10-14.
- Yusmaniar, Wardiyah dan Nida, K. 2017. *Mikrobiologi dan Parasitologi*. Jakarta:Badan Pengembangan dan Pemberdayaan Sumber Daya Manusia Kesehatan.
- Zhou, H., Chen, L., Ouyang, K., Zhang, Q. and Wang, W. 2023. Antibacterial activity and mechanism of flavonoids from *Chimonanthus salicifolius* S. Y. Hu. and its transcriptome analysis against *Staphylococcus aureus*. *Frontiers in Microbiology*, 13: 1103476.
- Zubaidah, E., Y. K. Nisak, S. A. Wijayanti, and R. A. Christianty. 2021. Characteristic of Microbiological, Chemical, and Antibacterial Activity of Turmeric (*Curcuma Longa*) Kombucha. *IOP Conference Series: Earth and Environmental Science*, 924(1):.
- Zubaidah, E., Kiki, F. dan Soviandini, D. K. 2021. Potensi Kombucha Daun Teh (*Camellia sinensis*) dan Daun Kopi Robusta (*Coffea robusta*) sebagai Minuman Probiotik. *Jurnal Bioteknologi & Biosains Indonesia (JBBI)*, 8(2): 185–195.