



## DAFTAR PUSTAKA

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**ANALISIS SEKUEN GENOM DAN AKTIVITAS ANTIBAKTERI *Pediococcus acidilactici* KDAD13**  
R.M. Bhisno Srenggoro Kuntunugroho, Ir. Jaka Widada, M.P., Ph.D.; M. Saifur Rohman, S.P., M.Si., M.Eng., Ph.D.  
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isolated lactic acid bacterium *Pediococcus acidilactici* DQ2. Biores. Technol. 135:  
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