

TABLE OF CONTENTS

APPROVAL SHEET	ii
DECLARATION OF AUTHENTICITY	iii
SHEET OF DEDICATION	iv
ACKNOWLEDGEMENTS	v
PREFACE	vii
TABLE OF CONTENTS	viii
LIST OF TABLES	x
LIST OF FIGURES	xi
ABSTRACT	xii
ABSTRAK	xiii
CHAPTER I	1
1.1 Background	1
1.2 Objectives	4
1.3 Advantages of The Study	5
CHAPTER II	6
2.1 Literature Study	6
2.1.1 Mycotoxin in Coffee Commodities.....	6
2.1.2 Occurrence of Ochratoxigenic Fungi during Coffee Production Chain	9
2.1.3 ...Biological treatment for <i>Aspergillus ochraceus</i> and Ochratoxin A mitigation	11
2.1.4 Microflora in Coffee Process	14
2.1.5 Yeast as bio-control Agents of Ochratoxigenic Fungi.....	18
2.2 Hypothesis	20
CHAPTER III	22
3.1 Materials	22
3.1.1 Stored Coffee Beans	22
3.1.2 Media.....	22
3.2 Method	23
3.2.1 Yeast and Fungi Inoculation.....	23
3.2.2 Prediction of Yeast Genera and Fungi Species	24
3.2.3 Pectinolytic Assessment of Yeast Isolates.....	25
3.2.4 Co-Cultivation Study of Yeast Isolates and Ochratoxigenic Fungi	25
3.2.5 Statistical Analyses	26
CHAPTER IV	27
4.1 Observation of Yeast Occurred in Stored Coffee Beans	27
4.1.1 <i>Debaryomyces sp.</i>	27

4.1.2	<i>Kluyveromyces sp.</i>	33
4.1.3	<i>Pichia sp.</i>	34
4.1.4	<i>Saccharomyces sp.</i>	36
4.2	Observation of Fungi Occurred in Stored Coffee Beans	40
4.3	Pectinolytic Activity of Isolated Yeast from Stored Coffee Beans	38
4.4	Co-cultivation study between Isolated Yeast and <i>Aspergillus ochraceus</i> fungi.....	45
4.4.1	Colony Diameters of Yeast Isolates Cultivated with and without <i>Aspergillus ochraceus</i> fungi (control).....	45
4.4.1	Colony Diameter of <i>Aspergillus ochraceus</i> Fungi Cultivated with and without Yeast Isolates (control).....	49
4.4.2	Inhibition Ratio between Yeast Genera	52
CHAPTER V	65
5.1	Conclusion.....	65
5.2	Future Study.....	66
REFERENCES	67
APPENDIX	77
1.	Fungi incidence percentage	77
2.	Fungi observation result	77
3.	Macroscopic and microscopic features of <i>Aspergillus ochraceus</i>	79
4.	Pectinolytic activity picture before (left) and after (right) stained with iodine solution.	79
5.	Yeast and fungi enumeration result	80
6.	Colony diameter of yeast and fungi during co-cultivation study	81
7.	Growth rate of <i>A. ochraceus</i> during co-cultivation study (mm/day).....	84

LIST OF TABLES

Table 1. Ochratoxigenic Fungi Incidence from Different Countries	8
Table 2. Macroscopic and microscopic features of yeast frequently isolated in coffee process	15
Table 3. Summary of previous research regarding the inhibition rate of various yeast genera	19
Table 4. Composition of yeast and fungi inoculation media	22
Table 5. Microscopic and macroscopic features of yeast isolates	29
Table 6. Pectinolytic activity of yeast isolates	38
Table 7. Macroscopic and microscopic features of fungi isolates	43
Table 8. Colony diameters of yeast isolates co-cultivated with or without <i>A. ochraceus</i>. *An isolate marked with * showed a significant results with its control (p<0.05)	48
Table 9. Colony diameters of <i>A. ochraceus</i> fungi co-cultivated with or without yeast isolates	50
Table 10. Statistic result of growth rate reduction of yeast isolates compared with control ..	52
Table 11. Summary of other potential antagonistic activities of yeast genera against ochratoxigenic fungi.....	60

LIST OF FIGURES

Figure 1. Main Steps Involved in Dry (left) and Wet (right) Coffee Process. Reproduced from Batista et al (2015).....	11
Figure 2. <i>Saccharomyces sp.</i> (Batt and Tortorello, 2014).....	15
Figure 3. <i>Schizosaccharomyces sp.</i> (Kurtzman et al, 2011).....	15
Figure 4. <i>Candida sp.</i> (Batt and Tortorello, 2014).....	16
Figure 5. <i>Kloeckera sp.</i> (Batt and Tortorello, 2014).....	16
Figure 6. <i>Torulasporea sp.</i> (Kurtzman et al, 2011).....	16
Figure 7. <i>Hansenispora sp.</i> (Batt and Tortorello, 2014).....	16
Figure 8. <i>Kluyveromyces sp.</i> (Kurtzman et al, 2011).....	17
Figure 9. <i>Debaryomyces sp.</i> (Kurtzman et al, 2011).....	17
Figure 10. <i>Pichia sp.</i> (Batt and Tortorello, 2014).....	17
Figure 11. KY1 Yeast colony morphology.....	29
Figure 12. KY1 Yeast microscopic view (1000x).....	29
Figure 13. KY2 Yeast colony morphology.....	30
Figure 14. KY2 Yeast microscopic view (1000x).....	30
Figure 15. KY3 Yeast colony morphology.....	30
Figure 16. KY3 Yeast microscopic view (1000x).....	30
Figure 17. PY1 Yeast colony morphology.....	31
Figure 18. PY1 Yeast microscopic view (1000x).....	31
Figure 19. PY2 Yeast colony morphology.....	31
Figure 20. PY2 Yeast microscopic view (1000x).....	31
Figure 21. PY3 Yeast colony morphology.....	32
Figure 22. PY3 Yeast microscopic view (1000x).....	32
Figure 23. KJ1 Fungi colony appearance.....	43
Figure 24. KJ1 Fungi microscopic view (400x).....	43
Figure 25. PJ1 Fungi colony appearance.....	44
Figure 26. PJ1 Fungi microscopic view (400x).....	44
Graph 1. Colony diameters of yeast isolates cultivated with and without <i>A. ochraceus</i> . Symbols represent the presence of <i>A. ochraceus</i> : without <i>A. ochraceus</i> (); with <i>A. ochraceus</i> ()......	45
Graph 2. Colony diameters of <i>A. ochraceus</i> with and without yeast isolate. Symbols represent the presence of yeast isolate: without yeast isolate (); with yeast isolate ()......	49
Graph 3. Growth rate of <i>A. ochraceus</i> in the present of yeast at different time interval.....	51
Graph 4. Inhibition ratio between yeast genera during day 4-6 of co-cultivation (a different alphabetical code showed statistically different result).....	52
Graph 5. Growth rate reduction of yeast isolates compared to control during day 4-6 of co-cultivation.....	52