



DAFTAR PUSTAKA

- Abbas, K.A., Saleh, A.M., Mohammed, A., dan Lasekan Ola., (2009). The relationship between water activity and fish spoilage during cold storage: A review. *J.FAgric. & Env.* 7 (374): 86-90.
- Achmad, D.I., Nofiani, R., dan Ardiningsih, P. (2012). Karakterisasi bakteri asam laktat *Lactobacillus sp. RED1* dari cincalok formulasi. *Program Studi Kimia, Fakultas MIPA, Universitas Tanjungpura.*
- Adams, M. (2009). Fermented Fish. in *Microbiology Handbook Fish and Seafood*. Leatherhead Food International.Surrey-United Kingdom. p. 123-140.
- Adams. M.R., dan Nout,M.J.R. (2001). *Fermentation and Foof Safety*. An Aspen Publication. Gaithersburg, Maryland.307 halaman.
- Adriani, Darmono, Kurniawati, W., (2007). Pengaruh Asam Asetat dan Asam Laktat sebagai Antibakteri terhadap bakteri *Salmonella sp.* yang diisolasi dari karkas ayam. *Prosiding Seminar Nasional Teknologi Peternakan dan Veteriner*. Halaman 930-935.
- Agati. V., Guyot. J.P., Guyot-Morlon, J., Tamalond. P., dan Hounhouigan. D.J.(1998). Isolation and characterization of new amylolytic strains of *Lactobacillus fermentum* from fermented maize doughs (mawe and ogi) from Benin. *J.App.Microbiol*, 85:512-520.
- Amin, S.M.N., Arshad A., Siraj S.S. dan Japar S.B. (2009). The biology and life history of Sergestid shrimp *Acetes indicus* (Decapoda: Sergestidae) in the coastal waters of Malacca, Peninsular Malaysia. *Bioscientist*, 5 : 9 – 17.
- Anggo, A.D., Swastawati, F., Ma'ruf W.F., dan Rianingsih, L. (2015). Mutu Organoleptik dan Kimiawi Terasi Udang Rebon dengan Kadar Garam Berbeda dan Lama Fermentasi. *JPHPI* 1(17): 53-59.
- Ali F.W.O., Saari N., Fatimah A.B., Abdulamir A.S., Mohammed A.S., Manap Y.A., dan Zulkifli A.H.(2009). Novel, Parctical and Cheap Source for Isolating Beneficial γ -Aminobutyric Acid-Producing Leuconostoc NC5 Bacteria. *J.Med.Sci*.3(4): 146-153.



Anihouvi, V.B., Sayki-Dawson, E., Ayernor, G.S., dan Hounhouigan, J.D. (2007). Microbiological changes in naturally fermented cassava fish (*Pseudotolithus sp.*) for lanhouin production. *I.J.F.M.*, 116 : 287-291.

Anihouvi, V.B., Kindoussi, J.M, dan Hounhouigan, J.D. (2012) Processing and Quality Characteristics of some major Fermented Fish Product from Africa: A Critical Review. *I. Res. J.Bio.Sci*,1(7): 72-84.

Anonim. (1998). ICMSF, *Microorganisme in Foods 6. Microbial Ecology of Food Commodities*. Second edition. Kluwer Academic/Plenum Publisher. New York, Boston, Dordrecht, London, Moscow.

Anonim, (2009). Persatuan Ahli Gizi Seluruh Indonesia – PERSAGI, *Tabel Komposisi Pangan Indonesia*, Jakarta P.T. Alex Komputindo.

AOAC. (1995). *Official Methods of Analysis Association of Official Analytical Chemist*. Washington. 1141 pages.

Apriantono, A., Fardiaz, D., Puspitasari N.L., Sedarnawati., Budiyanto,S. (1989). Analisis Pangan. Petunjuk Laboratorium. *Departemen Pendidikan dan Kebudayaan Direktorat Jenderal Pendidikan Tinggi. Pusat Antar Universitas dan Gizi*. Institut Pertanian Bogor.

Aziz, D., Siraj S.S., Arshad A., Amin, S.M.N, dan Harmin S.A. (2010). Population characterization of planktonic shrimp, *Acetes japonicus* (Decapoda: Sergestidae) using RAPD Technique. *J.Bio.Scie*.10 : 355 – 361.

Azizah L. H. (2015). Analisis Kemunduran Mutu Udang Vaname (*Litopenaeus Vannamei*) Secara Kimia Dan Mikrobiologis. *Tesis*. Departemen Teknologi Hasil Perairan Fakultas Perikanan Dan Ilmu Kelautan Institut Pertanian Bogor. 53 halaman.

Baanay, C.G.B, Balolong M.P., dan Elegado.F.B. (2013). *Lactic Acid Bacteria in Philippine Tradisional Fermented Foods*. In Lactic Acid Bacteria-R & D for Food, Health and Livestock Purposes. p:572-588.



Besas, J.R. dan Dizon E.I. (2012). Influence of Salt Concentration on Histamin Formation in Fermented Tuna Viscera (Dayok). *J.F.Nut.Sci.*3:201-206.

Bhanwar, S, dan Ganguli, A. (2014). Amylase and galactosidase production on potato starch by *Lactococcus lactis subsp.lactis* isolated from pickle yam. *JSIR.* 73:324-330

Binsan, W., Benjakul, S., Visessanguan, W., Roytrakul, S., Tanaka, M., dan Kishimura, H. (2008). Antioxidative activity of mungoong, an extract paste from cephalothorax of white shrimp (*Litopenaeus vannamei*). *Food Chem.*106: 185-193.

Bradford, M.M. (1976). A rapid and sensitive method for quantitation of protein utilization. The principle of protein-dye binding. *Anal.Biochem.*72 : 248-254.

Chaijan, M., dan Panpipat, W. (2012). Darkening prevention of fermented shrimp paste by pre-soaking whole shrimp with pyrophosphate. *A.J.F.A.*5: 163-171.

Chadong, K., Yunchalard, S., dan Piyatheerawong.W., (2015). Physicochemical characteristics and protein degradation during fermentation of *Plaa-som*, A traditional fermented fish product of North-Eastern Thailand. *I.J.Trad.Know.*14 (2) : 220-225.

Charlier, C., Cretenet, M., Even, S., dan Loir, Y.L. (2009). Interactions between *Staphylococcus aureus* and lactic acid bacteria: An old story with new perspectives. *I.J.F.M.*131 : 30-39.

Choi, E.J., Lee, S.H., Jung, J.Y, dan Jeon, C.O., (2013) *Brevibacterium jeotgali* sp.nov., isolated from jeotgal, a traditional fermented seafood. *IJSEM*, 63:3430-3436

Ciapara-Higuera, I., Valenzuela-Felix, L., dan Goycoolen, F.M. (2006). Astaxanthin: A Review of its chemistry and application. Critical review in *F.Sci,& Nut.* 46 : 185-196.

Collado, C., Surono, I., Meriluoto, J., dan Salminen, S. (2007). Indigenous dadih lactic acid bacteria: cell-surface properties and interactions with pathogens. *J.F. Sci.*72 : M 89–93.

Connell, J.J. 1990. *Control of Fish Quality*, 3rd Edition, Fishing New Books, Oxford.



Conway E. J. dan Byrne, A. (1933). An Absorption Apparatus for the Micro-Determination of Certain Volatile Substances, The micro-determination of ammonia. *J.Biochem.* 27; (2), 419-429.

Dakwa, S., Saiki, E., Dawson, Diako, C., Annan, N.T., dan Amoa-Awua, W.K. (2005). Effect of boilling and roasting on the fermentation of soybeans into dawa-dawa (soy-dawadawa). *I.F.M.* 104 : 69 – 82.

Dangkhaw, N., Maneerat, S., dan Sumpavapol, P. (2012). Characterization of lactic acid bacteria isolated from kung-som, A traditional fermented shrimp, in respect of their probiotic properties. *International Probiotic Conference on Nutrition and Food Science.* IPCBEE vol 39. IACST-Singapore.

Daroonpunt R., Uchino M., Tsujii Y., KazamiM., Oka D., dan Tanasupawat S., (2016) Chemical and physical properties of Thai traditional shrimp paste (*Ka-pi*). *J.App.Pharm.Sci.* 6: 58-62.

DasSarma, S., dan Arora P., (2001) Halophiles. *Encyclopedia Of Life Sciences.* Nature PublishingMassachusetts, USA. P 1-9.

Delgado-Gracia, M., Valdivia-Urdiales. B., Aguilar-Gonzales, C.N., Contreras-Esquivel., J.C., dan Rodriguez-Herrera.,R. (2012). Halophilic hydrolases as a new tool for the biotechnological Indistries. Industri. *SCFA*, 2575-2580.

Deshmukh, P.V. dan Thorat, P.R. (2014). Detection of antimicrobial efficacy of novel bacteriocin produced from *Lactobacillus similis* RI7. *I.J.Adv.R.*, 2 : 987-995.

Desniar, Rusmana, I., Suwanto,A., dan Mubarik, N.R., (2012). Senyawa Antimikroba yang Dihasilkan oleh Bakteri Asam Laktat Asal Bekasam. *J. Akuatika*, III:(2), 135-145.

Dyastuti, E.D., Nofiani, R., dan Ardiningsih, P. (2013). Uji Organoleptik Cincalok dengan Penambahan Serbuk Bawang Putih (*Allium sativum*) dan Serbuk Cabai (*Capsicum annuum* L). *JKK*, 2(2):70-73.

Fan, M.H., Wang, M., dan Zou, P. (2005). Effect of sodium chloride on the activity and



stability of polyphenol oxidase from Fuji apple. *JFB.* 29: 221–230.

Faithong N, Benjakul S., Phatcharat S, dan Binsan W. (2010). Chemical composition and antioksidative activity of Thai traditional fermented shrimp and krill products. *Food Chem.* 119 : 133-140.

Farramae, C.F., Simora R.M.C., dan Nunal S.N., (2015). Deproteination and demineralization of shrimp waste using lactic acid bacteria for the production of crude chitin and chitisan. AACL BIOFLUX, 8:(1), 107-115

Fernandes, R. (2009). *Microbiology Handbook Fish and Seafood*. Leatherhead Food International. Surrey. United Kingdom. 256 halaman.

Fitriani. R., Utami. R., dan Nurhatadi. E. (2013). Kajian karakteristik fisikokimia dan sensori bubuk terasi udang dengan penambahan angkak sebagai pewarna alami dan sumber antioksidan. *J.Tekno Pangan* 2: 97-106.

Francoise, L. (2010). Occurrence and role of lactic acid bacteria in seafood products. *Food Micro.* 27: 698-709.

Gasseem, A.M., (2017). Microbiloical and chemical quality of traditional salted-fermented fish (Hout-Kasef) product of Jazan Region, Saudi Arabia. *S.J.Bio.Sci.* <http://dx.doi.org/110.1016/j.sjbs.2017.04.003>. diakses tanggal 9 Agustus 2017.

Greer.G.G., dan Dilts. D.B, (1995). Lactic Acid Inhibition of the Growth of Spoilage Bacteria and Cold Tolerant Pathogens on Pork. *I.J.F.M.* 25: 141-151.

Gonzales-Fandos, E., dan Dominguez, J.L.,(2006). Efficacy of lactic acid against Listeria monocytogenes attached to poultry skin during refrigerated storage. *J.App.M.* 101:1331-1339.

Goulas AE, dan Kontominas MG (2005) Effect of salting and smoking-method on the keeping quality of chub mackerel (*Scomber japonicas*): biochemical and sensory attributes. *J.F.Chem.* 93:511-520.



Guyot, J.P., Calderon, M., dan Morlon-Guyot, J. (2000). Effect of pH control on lactic acid fermentation of starch by *Lactobacillus manihotivorans* LMG 18010^T. *JAM*, 88:176-162.

Hajar, S, dan Hamid, T.H.T.A, (2013). Isolation of lactic acid bacteria *Staphylococcuspisci fermentans* from Malaysian tradisonal fermented shrimp *cincaluk*. *I.F.R.J.* 20: 125 – 129.

Hajep P. dan Jinap S.(2012). Fermented Shrimp products as source of umami in Southeast Asia. *J. Nut.Food Sci.* Open access journal. Diakses 5 November 2013

Hall, G.M., dan Da Silva (1992). Lactic acid fermentation of Shrimp (*Penaeus monodon*) waste for chitin recovery. In: Brine CJ, Sanford PA.Zizakis JP, editors. Advances in chitin and chitosan. London : Elsevier. *App.Sci.*633-638.

Hall, G. M. (2002). *Lactic acid bacteria in Fish Preservation*. CRC-Press. Loughborough University.

Harmayani, E., Rahayu, E.S., Djaafar, T.F., Sari, C.A, dan Marwati T. (2009). Pemanfaatan kultur *Pediococcus Acidilactici* F-11 penghasil bakteriosin sebagai penggumpal pada pembuatan tahu. *J.Pascapanen*. 6:10-20.

Herawati, H. (2008). Penentuan Umur Simpan Pada Produk Pangan. *J.Litbang Pert*.27 (4):124-130.

Holzapfel, W. H., Haberer, P., Geisen,R., Björkroth,J., dan Schillinger, U. (2001). Taxonomy and important features of probiotic microorganisms in food nutrition. *A.J.C.N.* 73:365-373.

Huda, 2002. Malaysian in Fermented Fish Product. *Handbook of Animal-Based Fermented Food and Beverage Technolgy*. Reseachgate.

<https://www.researchgate.net/publication/282179223>. Diakses tanggal 16 April 2017.

Irianto, H.E., dan Irianto, G. (1998). Tradisional fermented fish products in Indonesia. <http://www.apfic.org/Archive/symposia/1998/05.pdf> Diakses tanggal 27 Mei 2012.

Irianto,H.E. (2012). Produk Fermentasi Ikan. Penebar Swadaya. 140 halaman.



Jamlas-Apilado, R.B. dan Mabesa C.R.(1991) Influence of Commercial Starter Culture in the Rate and Quality of Rice-Fish Fermentation. *Phil.J.Biotech.* 2(1):60-67.

Jaswir, I., Noviendri.,D., Hasrini R.F., dan Octavianti, F., (2011). Carotenoids. Source, Medicinal properties and their application in Food and nutraceutical industry. *J.Med. P.R.*5(33): 7119-7131.

Jinap, S., Ilya-Nur, A.R., Tang, S.C., Hajeb, P., Shahrim, K., dan Khairunnisak, M. (2010). Sensory attributes of dishes containing shrimp paste with different concentrations of glutamate and 5'-nucleotides. *Appetite*, 55: 238-244.

Jini R., Swapna HC., Rai, A.K., Vrinda R., Halami P.M., Sachindra N.M., dan Bhaskar, N. (2011). Isolation and characterization of potential lactic acid bacterial (LAB) from freshwater fish processing waste for application in fermentative utilization of fish processing waste. *BJM*, 42:1516-1525

Jittrepotch, N., Rojsuntornkitti,K., dan Kongbangkerd,T.(2015). Physico-chemical and sensory properties of *Plaa-som*, a Thai fermented fish product prepared by using low sodium chloride substitutes. *I.F.R.J.*22:(2),721-730.

Kang, S., Jang, A., Lee, S.O., Min JS., Kim IS., dan Lee M.,(2003). Effect of Organic Acids on Microbial Populations and *Salmonella typhimurium* in Pork Loins. *A-Aus J.Ani.Sci.*16 : (I), 96-99.

Khairina, R., Fitrial.,F., Satria,. H, dan Rahmi, N. (2013). Profil ronto produk fermentasi udang tradisional di Kalimantan Selatan. *Prosiding seminar nasional*. Masyarakat Pengolahan Hasil Perikanan Indonesia, MPHPI. Semarang, 28-29 Okt. 2013. 153-159.

Khairina, R., Fitrial.,F., Satria,. H, dan Rahmi, N. (2016a). Physical, Chemical, Microbiological Properties of *Ronto* a Traditional Fermented Shrimp from South Borneo, Indonesia. *Aquatic Procedia*. (2016): 214-220. *2nd International Symposium on Aquatic Products Processing and Health ISAPPROSH*, 2015. Semarang.

Khairina R., Cahyanto M.N, Utami T, dan Rahardjo S. (2016b). Karakteristik fisikawi,



kimiawi, dan mikrobiologis ronto selama penyimpanan. *J.P.H.P.I.* 19: (3), 348-355

Khairunnisak, M., Azizah, A.H., Jinap, S., dan Nurul Izzah, A. (2009). Monitoring of free glutamic acid in Malaysian processed foods, dishes and condiments. *F.Addit Contam Part A Chem Anal.Control Expo Risk Assess.* 26 : 419-426.

Kim J.S., Shahidi, F., dan Hue MN. (2003). Characteristics of Salt-Fermented Sauces from Shrimp Processing Byproducts. *J.Agric.& Food Chem.* 51: (3) 784-792.

Klomklao. S., Benjakul. S., Visessanguan. W., Kishimura. H., Simpson. K. B. 2007. Extraction of Carotenoprotein from black Tiger Shrimp Shells with the aid of Bluefish Trypsin. Thailand. *JFB.* 33: (2), 201-217.

Kobayashi, T., Kajiwara, M., Wahyuni, M., Kitakado, T., Hamada-Sato., N. Imada C., dan Watanabe E (2003). Isolation and characterization of halophilic lactic acid bacteria isolated from "terasi" shrimp paste: A traditional fermented seafood product in Indonesia. *JGAM,* 49:279-286

Koesoemawardhani, D., Rizal, S. dan Tauhid,M. (2013). Perubahan sifat mikrobiologi dan kimiawi rusip selama fermentasi. *Agritech.* 33: 265-272.

Lee, C.H.1989. Fish Fermentation Technology, Korean. *J.App.Micro & Biotech.*17:645-654.

Lee, S.H., Jung, Y.J., dan Jeon, C.O. (2014). Microbial succession and metabolet changes during fermentation of salted shrimp (saeu-jeot) with different salt concentrations. *PLOS ONE* 9 (2): 90115.

Lestari, S.D., Herpandi dan Simamora G.R.R.(2017) Effects of different *Pediococcus halophilus* level and fermentation time on chemical properties of fermented anchovy paste. *International Conference On Food Science and Engineering* 2016 IOP Publishing IOP Conf. Series: Materials Science and Engineering 1234567890.193 (2017) 012004 doi:10.1088/1757-899X/193/1/012004

Liasi, S.A., Azmi,T.I., Hassan,M.D., Shuhaimi,M., Rosfarizan,M., dan Ariff, A.B. (2009). Antimicrobial activity and antibiotic sensitivity of three isolate of lactic acid bacteria from fermented fish product, Budu. *Malay.J.M.,* 5(1) : 33-37.



Liu, Z.Y., Z.H. Li, M.L. Zhang dan X.P. Deng, (2010). Effect of fermentation with mixer starter cultures on biogenic amines in bighead carp surimi. *I.J.F.S.*45:930-936.

Lu, S., Luo, Y., dan Feng, H.(2006). Inhibition of apple polyphenol oxidase activity by sodium chloride. *JAFChem.* 54:(10), 3693–3696.

Machadoo-Sanches, D.I., Cerpantes-Lopez J, dan Cruz-Martinez O., (2008). Quantification of Organic Acid in Fermented Shrimp by HPLC. *J.F.Tech.& Biotech.*46 (4):456-460.

Manolaki, P., Katsiari, M.C., dan Alichanidis, E., (2006) Effect of a commercial adjunct culture on organic acid contents of low-fat Feta-type cheese, *J.F.Chem.* 98: 658-663.

Marwati, T., Richana N., Harmayani E. dan Rahayu E.S. (2012). Teknik produksi dan purifikasi Pediosin Paf-11 dari *Pediococcus acidilactici* F-11. *J. Pascapanen.* 9: 11 – 17.

Mieke, N. (2013). Sifat biokimia dan sensori ronto produk fermentasi udang. *Skripsi*. Fakultas Perikanan Universitas Lambung Mangkurat. 89 halaman.

Mueda, R.T. (2015). Physico-chemical and Color Characteristics of Salt-fermented Fish Sauce from Anchovy *Stolephorus commersonii*. *AACL BIOFLUX. Inter.J.Bioflux.Soc.* 8(4):565-572.

Montana, N., Gavino, G., dan Gavino,V. (2001). Polyunsaturated fatty acid contents of some traditional fish and shrimp paste condiments of the Philippines, *J.Food Chem.* 75: 155-158.

Mozzi, F., Raya, R.R., and Vignolo, G.M. (2010). *Biotechnology of lactic acid bacteria novel Application*. Wiley-Blacwell.

Naidu, M.A. dan Saranraj, P.(2013). Bacterial Amylase: A Review. *IJPBA.* 4(2): 274 – 287.

Nair, P.S. dan Surendran, P.K. (2005). Biochemical characterization of lactic acid bacteria isolated from fish and prawn. *JCC.* 4: 48-52.



Nangin, D., dan Sutrisno A (2015). Enzim amilase pemecah pati mentah dari mikroba: Kajian Pustaka. *J.PAgroin.*, 3(3): 1032-1039.

Ngginak, J., Semangun H., Mangimbulude, J.C., dan Rondonuwu F.S., (2013) Komponen Senyawa Aktif pada Udang Serta Aplikasinya dalam Pangan. *SM*, 5: (12), 128-145,

Noordiana, N., Fatimah, A.B., dan Mun, A.S. (2013). Antibacterial agents produced by lactic acid bacteria isolated from threadfin Salmon and Grass shrimp. *IFRJ*. 20:117-124.

Omori, M. (1975). The Systematics, Biogeography and fishery of epipelagic shrimp shrimps of the genus *Acetes* (Crustacea, Decapoda, Sergestidae). *Bull Oceans Res. Inst. Uni Tokyo*, 7 : 1-91.

Palludan-Muller, C. (1998). The microbiology of Low-salt fermented fish products. www.apfic.org/Archive/symposia/1998/04.pdf. (23 September 2014).

Palludan-Muller,C., Madsen, M., Sophanodora, P., Gram, L., dan Moller, P.L.(2002), Fermentation and microflora of *Plaa-som*, a Thai fermented fish product prepared with different salt concentrations. *IJFM*. 73:61 -70.

Panda, H.S. dan Ray, R.C., (2016). Amylolytic Lactic Acid Bacteria Microbiology and Technological Interventions in Food Fermentations. In *Fermented Foods – Part I: Biochemistry and Biotechnology*. Taylor & Francis Group, LLC. p 148-165.

Peralta, E.M., Hatate, H., Watanabe, D., Kawabe, D., Kuwahara, R., Wakamatsu, S., Yuki, T., dan Murata, H. (2008). Improving antioxidant activity and nutritional components of Phillipinesalt-fermented shrimp paste through prolonged fermentation, *Food Chem.* 111: 72-77

Peralta, E.M., Hatate, H., Watanabe, D., Kawabe, D., Murata, H., Hama, Y., dan Tanaka, R. 2005. Antioxidativeactivity of Philippine salt-fermentedshrimp and variation of itsconstituents during fermentation. *J.Oleo Sci.* 54: 553-558.

Pilapiil, A.R.B. (2013). Characterization of Salt-fermented Shrimp Paste from the Philippines. *Dissertation*, Faculty of Bioscience Engineering. Universiteit Gent. 66 halaman



Pongsetkul J., Benjakul, S., Sampavapol, P., Osaka, K. dan Faithong,N.. (2014). Chemical composition and physical properties of salted shrimp paste (Kapi) produced in Thailand. *I.Aquatic R.*,6:155-166.

Potter dan Hotckiss, (1998). Fermentation and other uses of microorganisms. Di dalam *Food Science*, halaman 264-278.

Putri, W.D.R., Haryadi, Marseno, D.W., dan Cahyanto, M.N.(2012) Isolasi dan Karakterisasi Bakteri Asam Laktat Amilolitik Selama Fermentasi Growol, Makanan Tradisional Indonesia. *J.Tekn.Pert.*13(1):52-60.

Purwaningsih. S., Santoso, J. dan Garwan R. (2013). Perubahan fisiko-kimiawi, mikrobiologi dan histamin bakasang ikan cakalang selama fermentasi dan penyimpanan. *J.Tekn.Ind. Pangan.* 24(2):168-174.

Putranto, W. S. (2006). Purifikasi dan karakterisasi protease yang di hasilkan *Lactobacillus acidophilus* dalam Fermentasi Susu Sapi Perah. *Seminar Nasional Bioteknologi “Capturing Opportunities through Biotechnology”* Pusat Penelitian Bioteknologi-LIPI 15 – 16 November. Bandung.

Rahayu, E.S., Margino,S., dan Ray, B., (1997). Bakteri Asam laktat: Isolasi dan Identifikasi. Materi Workshop, PAU-Pangan dan Gizi. Yogyakarta, 13 & 14 Juni 1997.

Rahayu, E.S., Wardani.A.K., dan Margino, S. (2004). Screening Bakteri Asam Laktat dari Daging dan Produk Olahannya sebagai Penghasil Bakteriosin. *Agritech*, 24(2):74-81

Rao, M.S.,dan Stevens,W.F. (2006). Fermentation of shrimp biowaste under different salt concentration with amylolytic and non-amylolytic *Lactobacillus* strains for chitin production. *F.Tech.&.Biotech.* 44 (1): 83-87.

Raftari, M., Azizi J.F., Abdulamir, A.S., Son, R., Sekawi.Z., dan Fatimah. A.B. (2009). Effect of Organic Acids on *Escherichia coli* O157:H7 and *Staphylococcus aureus* Contaminated Meat. *Micro.J.*, 3:121-127.



Rahmayati, R., Hariyadi, P., dan Rianingsih, L., (2014) Perbedaan Konsentrasi Garam Terhadap Pembentukan Warna Terasi Udang Rebon (*Acetes Sp.*) Basah. *JPBHP*, 3 : (1), 108-117.

Reurangchai, P., Suwannarat, Y., and Hinsui, J., 2014. Chemical and Microbiological Changes During Shrimp Seasoning Fermentation Using Seafood Processing Waste. *3rd International Conference on Nutrition and Food Sciences. IPCBEE* Vol. 71:51-55. LACSIIT Press. Singapore.

Rhee, S.J., Lee, J-E., dan Lee, C.H. (2011). Importance of lactic acid bacteria in Asian fermented foods. *Proceeding. From 10th Symposium on Lactic Acid Bacterium. Egmond aan Zee*, the Netherlands. 28 August - 1 September 2011.

Rattanachuay, P. (2010) Characterization of Bioactive compound Prodiced by *Psedomonas* sp. W3 for controlling Shrimp Pathogenic *Vibrio harvevi*. *Thesis*. Prince of Songkla Univesity. Songkla – Thailand. 144 halaman.

Sachindra, N.M., Bhaskar, N., Mahendrakar, NS.2005. Carotenoids in different body components of Indian shrimps. *JSFA*,85: (1), 167-172.

Saisithi, P. (1994). Traditional fermented fish: Fish sauce production. *In Fisheries Processing Biotechnology Application* (A.M. Martin, ed.) pp 111-131. Chapman and Hall, London.

Sánchez-Machado D.I., López-Cervantes J.,dan Martinez-Cruz, O. (2008). Quantification of organic acids in fermented shrimps waste by HPLC. *F Tech.&Biotech*, 46: 456-460.

Sakhare, P.Z., Sachindra, N.M., Yashoda, K.P., dan Rao,D.N.,(1999). Efficacy of Intermitten decontamination treatment during processing in reducing the microbial load om broiler chicken carcass. *Food Control*, 10: 189-194.

Sastraa, W. (2008). Fermentasi rusip. *Skripsi*. Fakultas Perikanan dan Ilmu Kelautan. IPB-Bogor.135 halaman.



Setyaningsih, D., Apriyantono, A. dan Sari M.P., (2010). Analisis Sensori Untuk Industri Pangan dan Agro. IPB-Press. Bogor. 180 halaman.

Sobhi.B., Adzahan N.M., Abdul-Karim M.S., dan Karim R., (2010) Physicochemical and Sensory Properties of a Tradisional Chili Shrimp Paste. *J.F.Agric. & Env.*8(1): 38-40.

Daniel J., O'Sullivan, dan O'gara F. (1992). Traints of fluorescent *Pseudomonas* spp. Involved in Suppression of Plant Root Pathogens. *Microbio.Review*. 56 (4):662-676.

Shirai, K., Guerero I., Huerta S., Saudeco G., Castillo A., Gonzalez R.O., dan Hall G.M., 2001. Effect of initial glucose conserntation and inoculation level of lactic acid bacteria in shrimp waste ensilation. *E. & Micro Tech.*28:446-452.

Sikorski. (2001). Chemical and Functional Properties of Food Proteins. Technomic Publishing Co.INC. Lancaster-Basel. ISBN No. 1-56676-960-4.

Sim, Y.S., Yee C.F., dan Anton-Ann (2009). Microbiological Characterization of Budu, An Indigenous Malaysian Fish Sauce. Borneo Science.p 25-35. Diakses tanggal 24 April 2017.

Steinkraust, K.H., 2002. Fermentations in World Food Processing. *Comprehensive Reviews in F.Sci.&F.S.*, 1:23-32.

Stiles, M. E. dan Holzapfel, W. H. (1997). Lactic acid bacteria of foods and their current taxonomy. *I.J.F.M.*36: 1-29.

Sudarmadji, S. Kasmidjo, R., Sardjono, Wibowo D., Margino S., dan Rahayu, E.S. (1989). *Mikrobiologi Pangan*. Pusat Antar Universitas-Pangan Gizi. Universitas Gadjah Mada-Yogyakarta.

Suhandana, M., Nurhayati, T., dan Ambarsari, L. (2013). Karakterisasi Ekstrak Kasar Enzim Polyphenoloxidase Dari Udang Windu (*Penaeus Monodon*). *JITKT*. 5:(2), 353-364.

Tanasupawat, S., Namwong, S., Kudo, T, dan Itoh T., (2008) Identification Of Halophilic Bacteria From Fish Sauce (Nam-Pla) In Thailand. *JCC*.6: 69-75



Tanasupawat, S. Hashimoto. Y., Ezaki. T, Kozaki. M., dan Komagata K.(1992). *Staphylococcus piscifermentans* sp. nov., from Fermented Fish in Thailand. *I.J.Sys.& Evol.Micro.*42(4):577-581.

Tanasupawat, S., Namwong, S., Kudo, Takuji, dan Itoh. T., (2009). Identification Of Halophilic Bacteria From Fish Sauce (Nam-Pla) In Thailand. *JCC.* 6:69-75.

Tanasupawat, S., T.Taprig, A. Akaracharanya, dan Visessanguan, W. (2011). Characterization of *Virgibacillus strain TKNR13-3* from fermented shrimp paste (Ka-pi) and its protease production. *A.J.Micro.R.*5(26) : 4714-4721.

Taprig, T., Akaracharanya, A., Situdhipol, J., Visessanguan,W., dan Tanasupawat, S. (2013). Screening and characterization of protease-producing *Virgibacillus*, *Halococcus* and *Oceanobacillus* strains from Thai fermented fish. *J.App.Phar.Sci.*3 (02) : 25 -30.

Tomas, M., Josef P., Petra O., Igor B. (2010). The Using Of Enzymes For Degradation Of Cellulose Substrate For The Production Of Biogas. *PROCEEDINGS 37th International Conference of Slovak Society of Chemical Engineering.* 37th International Conference of SSCHE May 24–28, 2010, Tatranske Matliare, Slovakia

Department of Environmental Engineering, Institute of Chemical and Environmental Engineering, Faculty of Chemical and Food Technology, Slovak University of Technology, Radlinskeho, Bratislava, Slovak Republic.

Tsai, Y-H, Lin C-Y, Chien L-T, Lee T-M, Wei C-I dan Hwang D-F., (2006). Histamine Contents of Fermented Fish Products in Taiwan and Isolation of Histamine-forming Bacteria. *J.Food Chem.*98: 64-70.

Tume, R.K., Sikes, A.L., Tabrett,S., dan Smith, D.M. (2009). Effect of background colour on the distribution of astaxanthin in black tiger prawn (*Penaeus monodon*): Effective method for improvement of cooked colour. *Aquaculture*, 296: 129-135. Doi:10.1016/j.aquaculture.2009.08.006.

Udomsil, N. S., Rodtong, S., Tanasupawat, J., dan Yongsawatdigul (2010). Proteinase-



producing halophilic lactic acid bacteria isolated from fish sauce fermentation and their ability to produce volatile compounds. *IJFM*, 141:186-194.

Valero, E. dan García-Carmona, F. (1998). pH-dependent effect of sodium chloride on latent grape polyphenol oxidase. *JAFChem*. 46: 2447–2451.

Ventosa, A, Nieto. JJ, dan Oren A. 1998. Biology of moderately halophilic aerobic bacteria. *Microbiol Molec Biol Rev*. 62:504-544.

Wade, N. M., Anderson, M., Sellars, M. J., Tume, R. K., Preston, N. P., dan Glencross, B.D. (2012). Mechanisms of colour adaptation in the prawn *Penaeus monodon*. *The JEB*, 215: 343-350. doi:10.1242/jeb.064592.

Watthanasakphuban, N., Tani, A., Benjakul, S., dan Maneerat, S.,(2016). Detection and Preliminary of a narrow spectrum bacteriosin by *Lactobacillus pentosus* K2N7 from Thailand tradisional fermented shrimp (Kung-Som). *S.J. Sci. & Tech*. 38(1), 47-55.

Wikandari,P.R. (2011). Potensi bakteri asam laktat indigenous sebagai penghasil angiotensin I converting enzyme inhibitor pada fermentasi bekasam. *Disertasi*. Universitas Gadjah Mada. Yogyakarta. 162 halaman.

Wikandari, P.R., Suparmo, Marsono, Y., and Rahayu, E.S. (2012). Potency of lactic Acid Bacteria Isolated from Bekasam as Angiotensin Converting Enzyme Inhibitor Producing Bacteria in Fermentation of “Bekasam-Like” Product. *Agritech*, 32 (3) : 258 – 264.

Wikandari,P.R., Suparmo, Marsono,Y., dan Rahayu, S.R. (2012). Potensi bakteri asam laktat yang diisolasi dari bekasam penghasil angiotensin I converting enzyme inhibitor pada fermentasi bekasamlike product. *Agritech*. 32 (3) : 258 – 264.

Wood, B.J.B. (1985). *Microbiology of Fermented Foods*. Volume 2. Elseveir Applied science publishers.

Wu, T.H., dan Bechtel, P.J., (2008). Ammonia, Dimethylamine, Trimethylamine, and Trimethylamine Oxide from raw and processed fish by-product. *J.Aqu.F.P.Tech*.17: 27-38



Wu Yuan, Ji Xiaoyi, Wu Xingzhu, Lin Yonghua, Xu Weiwei, Ruan Hui, dan H Guoqing., (2012). Effect of lactic Acid Bacteria Fermentation on The Quality of Litte Yellow Croacer . *Adv. J. Food Sci.& Tech*, 5 (11) : 1521-1526.

Yanglang C dan Maneerat, S. (2014). Screening of Glutaminase-producing Bacteria from Kung-Som. Proceeding of The 26th Annual Meeting of the Thai Society for Biotechnology and International Conference at Mae Fah, Lunag University. Chang-Rai, 26 – 29 November 2014, Halaman 312-318.

Yampakdee, S., Benjakul S., Penjamrus P., dan Kristinsson HG, (2014). Chemical composition and muddy flavor/odour pf protein hydrolysate from Nile tilapia and broadhead minced and protein isolate. *J. Food Chem.*142: 210-216.

Yuliana, N. (2007). Profil fermentasi “rusip” yang dibuat dari ikan teri (*Stolephorus* sp). *Agritech*, 27 : 12-17.

Yusmarini, Indrati R. Utami T, dan Marsono,Y. (2009). Isolasi dan identifikasi bakteri asam laktat proteolitik dari susu kedelai yang terfermentasi spontan. *J.Natur Ind.*12 : 28-33.

Yusmarini.Y., Pato U., Johan, V.S., Ali, A., dan Kusumaningrum, K.(2017). Karakterisasi Bakteri Asam Laktat Amilolitik dari Industri Pengolahan Pati Sagu. *Agritech*, 37 (1):95-100.

Zaman Z.M., Abu, B.F, Jinap.,S, dan Bakar J. (2011). Novel starter cultures to inhibit biogenic amine accumulation during fish sauce fermentation. *IJFM*, 145 :84-91.

Zareian.M., Ebrahimpour A., Fatimah A.B., Mohamed, A.K.S., Forghani.B., Ab-Kadir M.S.B., dan Saari.N., (2012). A Glutamic Acid-Producing Lactic Acid Bacteria Isolated From Malaysian Fermented Foods. *IJMSci*, 13:5482-5497.

Zhao, J., Huang, G. R., Zang, M.N., Chen, W.W., dan Jiang, J.X. 2011. Amino acid composition, moleculer weigth distribution and antioxidant stability of shrimp processing byproduct hydrolysate. *AJFT*. 6: 904-913.