

DAFTAR RUJUKAN

- Agromedia, R. (2007). *Beternak Ayam Kampung Petelur*. Agromedia.
- Almajiri MI, Doma UD, Mai H (2023). Performance and cost benefit of broiler chickens fed dietary levels of quality protein maize as replacement for normal maize., 3(1): 97-103.
- Amoozegar, M. A., Malekzadeh, F., Malik, K. A., Schumann, P., & Sproer, C. (2003). *Halobacillus karajensis* sp. nov., a novel moderate halophile. *International journal of systematic and evolutionary microbiology*, 53(4), 1059-1063.
- Andyarini, E. N., & Hidayati, I. (2017). Analisis Proksimat Pada Tepung Biji Nangka (*Artocarpus Heterophyllus* Lamk.). *KLOROFIL: Jurnal Ilmu Biologi Dan Terapan*, 1(1), 32.
- Anggita, D., Nurisyah, S., & Wiriansya, E. P. (2022). Mekanisme kerja antibiotik. *UMI Medical Journal*, 7(1), 46-58.
- AOAC. 960.52. (2010). Official methods of analysis of the association of the analytical chemists. Maryland, USA. AOAC Inc.
- Arena, M. P., Capozzi, V., Russo, P., Drider, D., Spano, G., & Fiocco, D. (2018). *Lactobacillus plantarum* as a new probiotic candidate in food applications. *Current Opinion in Food Science*, 22, 85–91.
- Axelsson, L. (2018). *Lactic Acid Bacteria: Classification and Physiology*. In: *Lactic Acid Bacteria*. Springer, pp. 1–66.
- Ayivi RD, Gyawali R, Krastanov A, Aljaloud SO, Worku M, Tahergorabi R, Silva RCD, Ibrahim SA (2020). Lactic Acid Bacteria: Food Safety and Human Health Applications. *Multidisciplin. Digital Publish. Instit.*, 1(3): 202-232.
- Azizah, S. N. (2017). Isolasi dan karakterisasi bakteri selulolitik asal jerami padi di persawahan Bogor Barat. *Jurnal Ilmiah Farmasi Akademi Farmasi Jember*, 19-28.

- Ban Y, Guan LL (2021). Implication and challenges of direct-fed microbial supplementation to improve ruminant production and health. *BioMed. Central.*, 12(1).
- Bozimowski, D. H. (1985). *Spectrophotometric analysis of dilute fluids*. Wayne State University.
- Chilton, S. N., Burton, J. P., & Reid, G. (2015). Inclusion of fermented foods in food guides around the world. *Nutrients*, 7(1), 390–404.
- Dahlan, M., & Hudi, N. (2011). Studi Manajemen Perkandangan Ayam Broiler Di Dusun Wangket Desa Kaliwates Kecamatan Kembangbahu Kabupaten Lamongan. *Jurnal Ternak*, 02(01), 24–29.
- Duan H, Lu L, Zhang L, Li J, Gu X, Li J (2023). Effects of *Lactobacillus Lactis* Supplementation on Growth Performance, Hematological Parameters, Meat Quality and Intestinal Flora in Growing-Finishing Pigs. *Multidiscipl. Digital Publish. Instit*, 13(7): 1247-1247.
- Echegaray N, Yılmaz B, Sharma H, Kumar M, Pateiro M, Özoğul F, Lorenzo JM (2023). A novel approach to *Lactiplantibacillus plantarum*: From probiotic properties to the omics insights. *Elsevier BV.*, 268: 127289-127289.
- FAO/WHO. (2002). *Guidelines for the evaluation of probiotics in food*. Food and Agriculture Organization of the United Nations and World Health Organization.
- Fhadila, N., Amir, S. P., Musa, I. M., Mangarengi, Y., & Aulia, N. (2023). Identifikasi Bakteri Penyebab Konjungtivitis. *Fakumi Medical Journal: Jurnal Mahasiswa Kedokteran*, 3(12), 880-886.
- FLOUR, C. (2017). Aplikasi bakteri asam laktat untuk memodifikasi tepung singkong secara fermentasi. *Jurnal Penelitian Teknologi Industri Vol*, 9(1), 1-8.
- Gadde UD, Kim WH, Oh S, Lillehoj HS (2017). Alternatives to antibiotics for maximizing growth performance and feed efficiency in poultry: a review. *Cambridge University Press*, 18(1), 26-45.
- Gibson, G. R., & Roberfroid, M. B. (2008). Dietary modulation of the human colonic microbiota: Introducing the concept of prebiotics. *The Journal of Nutrition*, 125(6), 1401–1412. <https://doi.org/10.1093/jn/125.6.1401>

- Innocente N, Biasutti M, Rita F, Brichese R, Comi G. (2016) Effect of indigenous *Lactobacillus rhamnosus* isolated from bovine milk on microbiological characteristics and aromatic profile of traditional yogurt. *LWT - Food Science and Technology*. 66:158-164.
- Isnawati, & Trimulyono, G. (2017). Pembuatan Pakan Fermentasi untuk Ternak Ruminansia Berbasis Bahan Eceng Gondok (*Eichhornia crassipes*). *Universitas Negeri Surabaya*.
- Japutra BR, Ismoyowati I, Setianto NA (2021). Analysis of broiler farming business systems without Antibiotic Growth Promoters (AGP) in traditional farms. *IOP Publish/*, 902(1): 012027-012027.
- Kementrian Pertanian Republik Indonesia. (2017). Peraturan Menteri Pertanian Republik Indonesia Tentang Pendaftaran Dan Peredaran Pakan. *Peraturan Menteri Pertanian Republik Indonesia* , 797.
- Khelissa, O., Elafri, A., Amziane, M., & Mebrouk, K. (2021). Technological and probiotic properties of *Lactococcus lactis* strains isolated from Algerian fermented milk. *LWT – Food Science and Technology*, 150, 112020.
- Koni, T. N. I., Foenay, T. A. Y., & Chrysostomus, H. Y. (2021). Level tapioka dan lama fermentasi terhadap kandungan nutrisi silase kulit pisang kepok. *Jurnal Peternakan Indonesia (Indonesian Journal of Animal Science)*, 23(2), 94-101.
- Koni, T. N. I., Foenay, T. A. Y., & Jehemat, A. (2022). Kandungan Nutrien Dedak Padi Pada Lama Fermentasi Berbeda. In *Prosiding Seminar Nasional Hasil-Hasil Penelitian* (Vol. 5, No. 1).
- Kralik G, Kralik Z, Grčević M, Hanžek D (2018). Quality of Chicken Meat.
- Li, Y., Niu, L., Guo, Q., Shi, L., Deng, X., Liu, X., & Xiao, C. (2022). Effects of fermentation with lactic bacteria on the structural characteristics and physicochemical and functional properties of soluble dietary fiber from proso millet bran. *Lwt*, 154(June 2021), 112609.
- Li, Z., Liu, M., Zhou, Q., Sun, C., Zheng, X., Chen, J., ... & Wang, A. (2024). Synbiotic effects of *Lactobacillus rhamnosus* fermented with different prebiotics on the digestive enzyme activities, SCFAs and intestinal flora of *Macrobrachium rosenbergii* in vitro. *Aquaculture Reports*, 38, 102303.

- Liu, Y., Liu, Q., et al. (2016). The Gram Variability of Lactic Acid Bacteria in Microscopy and Its Mechanism. *Frontiers in Microbiology*, 7:1473.
- Lofgren P (2013). Meat, Poultry, and Meat Products: Nutritional Value. Elsevier BV., 160-167.
- Ma L, Wang L, Zhang Z, Xiao D (2023). Research Progress of Biological Feed in Beef Cattle. *Multidiscip. Digital Publish. Instit.*, 13(16): 2662-2662.
- Makala H (2021). Impact of Selected Feed Additives in Broiler Nutrition on Breeding and the Meat Quality Features. IntechOpen.
- Manafi M (2015). Comparison Study of a Natural Non-Antibiotic Growth Promoter and a Commercial Probiotic on Growth Performance, Immune Response and Biochemical Parameters of Broiler Chicks. *Japan Poult. Sci. Assoc.*, 52(4): 274-281.
- Madigan, M. T., Martinko, J. M., & Parker, J. (1997). *Brock biology of microorganisms* (Vol. 11). Upper Saddle River, NJ: Prentice hall.
- Marlina, L., & Ramdan, I. (2019). Identifikasi kadar asam lemak bebas pada berbagai jenis minyak goreng nabati. *Jurnal Tedc*, 11(1), 53-59.
- Moote, P. E., Zaytsoff, S. J. M., Ortega Polo, R., Abbott, D. W., Uwiera, R. R. E., & Douglas Inglis, G. (2020). Application of culturomics to characterize diverse anaerobic bacteria from the gastrointestinal tract of broiler chickens in relation to environmental reservoirs. *Canadian Journal of Microbiology*, 66(4), 288–302.
- Ng, W. K., & Koh, C. B. (2017). The utilization and mode of action of organic acids in the feeds of cultured aquatic animals. *Reviews in Aquaculture*, 9(4), 342-368.
- Nugroho, M., & Astuti, F. Y. (2021). Analisis Kelayakan Usaha Peternakan Ayam Pedaging. *Jurnal Manajemen Dayasaing*, 23(1), 59–72.
- Nurhaliza, I. F., & Dewi, K. (2025). Uji Viabilitas, Antibakteri Dan Enzim Hidrolitik Dari Bakteri Asam Laktat (BAL) Petis. *Jurnal Multidisiplin Ilmu Akademik*, 2(1), 754-765.
- Pangestu, A. D., Kurniawan, K., & Supriyadi, S. (2021). Pengaruh Variasi Suhu dan Lama Penyimpanan terhadap Viabilitas Bakteri Asam Laktat (BAL) dan Nilai pH Yoghurt: The Effect of Temperature Variation and Storage

- Time on the Viability of Lactic Acid Bacteria (LAB) and pH Value of Yoghurt. *Borneo Journal of Medical Laboratory Technology*, 3(2), 231.
- Pargiyanti, P. (2019). Optimasi waktu ekstraksi lemak dengan metode soxhlet menggunakan perangkat alat mikro soxhlet. *Indonesian Journal of Laboratory*, 1(2), 29-35.
- Park, S., Chang, H. C., & Lee, J. J. (2021). Rice bran fermented with kimchi-derived lactic acid bacteria prevents metabolic complications in mice on a high-fat and-cholesterol diet. *Foods*, 10(7), 1501.
- Paul, A. K., Paul, A., Jahan, R., Jannat, K., Bondhon, T. A., Hasan, A., Nissapatorn, V., Pereira, M. L., Wilairatana, P., & Rahmatullah, M. (2021). Probiotics and amelioration of rheumatoid arthritis: Significant roles of lactobacillus casei and lactobacillus acidophilus. *Microorganisms*, 9(5).
- Purba, I. P. (2022). Isolasi Bakteri Asam Laktat Dari Usus Ayam. *Jurnal Ilmu Teknologi Ternak Unggul (JITTU)*, 1(2).
- Putri, S. N. Y., Syaharani, W. F., Utami, C. V. B., Safitri, D. R., Arum, Z. N., Prihastari, Z. S., & Sari, A. R. (2021). Pengaruh mikroorganisme, bahan baku, dan waktu inkubasi pada karakter nata. *Jurnal Teknologi Hasil Pertanian*, 14(1), 62-74.
- Rohman, A. R., Dwiloka, B., & Rizqiati, 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.
- Safitri, E., & Plumerastuti, H. (2023). *Ayam Broiler Aspek Fisiologi Reproduksi dan Patologinya*.
- Saleena, L. A. K., Teo, M. Y. M., How, Y. H., In, L. L. A., & Pui, L. P. (2023). Immunomodulatory action of *Lactococcus lactis*. *Journal of Bioscience and Bioengineering*, 135(1), 1–9.
- Saleena, L. M., Sreelekshmi, K. S., & Antony, R. (2023). Characterization and functional properties of *Lactococcus lactis* isolated from traditional fermented foods. *Journal of Microbiological Methods*, 205, 106693.

- Sanders, M. E., Guarner, F., Guerrant, R., Holt, P. R., Quigley, E. M. M., Sartor, R. B., ... & Mayer, E. A. (2013). An update on the use and investigation of probiotics in health and disease. *Gut*, 62(5), 787–796. <https://doi.org/10.1136/gutjnl-2012-302504>
- Sandoval, N. R., & Papoutsakis, E. T. (2016). Engineering membrane and cell-wall programs for tolerance to toxic chemicals: Beyond solo genes. *Current opinion in microbiology*, 33, 56-66.
- Setiarto, R. H. B., Widhyastuti, N., & Saskiawan, I. (2016). Pengaruh fermentasi fungi, bakteri asam laktat dan khamir terhadap kualitas nutrisi tepung sorgum. *Agritech*, 36(4), 440-449.
- Settanni, L., & Corsetti, A. (2008). Application of bacteriocins in fermented foods: Natural occurrence and potential in biopreservation. *International Journal of Food Microbiology*, 121(2), 123–138.
- Sibarani, A. E. E. B., Rahmawati, R., & Saputra, F. (2023). Identification of Lactic Acid Bacteria From Pandan Civet Feces (*P. hermaphroditus*) in West Kalimantan Based on Phenotypic Similarity. *Jurnal Biologi Tropis*, 23(4), 37-49.
- Susilowati, A. Y., Jannah, S. N., Kusumaningrum, H. P., & Sulistiani, S. S. (2022). Isolasi dan Identifikasi Bakteri Asam Laktat dari Susu Kambing Sebagai Bakteri Antagonis *Listeria monocytogenes* dan *Escherichia coli* Penyebab Foodborne Disease. *Jurnal Teknologi Pangan*, 6(2), 24-31.
- Untari T, Herawati O, Anggita M, Asmara W, Wahyuni AETH, Wibowo MH (2021). The Effect of Antibiotic Growth Promoters (AGP) on Antibiotic Resistance and the Digestive System of Broiler Chicken in Sleman, Yogyakarta. *EDP Sci.*, 33: 04005-04005.
- Utama, C., Sulistiyanto, B., & Rahmawati, R. D. (2020). Kualitas Fisik Organoleptis, Hardness Dan Kadar Air Pada Berbagai Pakan Ternak Bentuk Pellet. *Jurnal Litbang Provinsi Jawa Tengah*, 18(1), 43–53.
- Wells, J. M., & Mercenier, A. (2008). Mucosal delivery of therapeutic and prophylactic molecules using lactic acid bacteria. *Nature Reviews Microbiology*, 6, 349–362.

- Wu, P., Guo, Y., Golly, M. K., Ma, H., He, R., Luo, S., ... & Zhu, J. (2019). Feasibility study on direct fermentation of soybean meal by *Bacillus stearothermophilus* under non-sterile conditions. *Journal of the Science of Food and Agriculture*, 99(7), 3291-3298.
- Wulandari, F., Nazaruddin, N., & Amaro, M. (2021). Pengaruh jenis bakteri asam laktat dan lama fermentasi terhadap mutu fisik, kimia, organoleptik dan mikrobiologi tepung mocaf. *Prosiding SAINTEK*, 3, 169-181.
- Wuyts, S., Van Beeck, W., Oerlemans, E. F., Wittouck, S., & Lebeer, S. (2017). Large-scale phylogenomics of the *Lactobacillus casei* group highlights taxonomic inconsistencies and reveals novel clade-associated features. *mSystems*, 2(4).
- Yanuartono, Y., Indarjulianto, S., Purnamaningsih, H., Nururrozi, A., & Raharjo, S. (2019). Fermentasi: Metode untuk Meningkatkan Nilai Nutrisi Jerami Padi. *Jurnal Sain Peternakan Indonesia*, 14(1), 49–60.
- Zhang, A. R., Wei, M., Yan, L., Zhou, G. L., Li, Y., Wang, H. M., Yang, Y. Y., Yin, W., Guo, J. Q., Cai, X. H., Li, J. X., Zhou, H., & Liang, Y. X. (2022). Effects of feeding solid-state fermented wheat bran on growth performance and nutrient digestibility in broiler chickens. *Poultry Science*, 101(1).
- Zhao, J., Zhang, H., Zhang, H., & Chen, W. (2019). Safety assessment of *Lactobacillus plantarum*: A review. *Food Control*, 106, 106712.
- Zheng, J., Wittouck, S., Salvetti, E., Franz, C. M. A. P., Harris, H. M. B., Mattarelli, P., ... & Lebeer, S. (2020). A taxonomic note on the genus *Lactobacillus*: Description of 23 novel genera, emended description of the genus *Lactobacillus* Beijerinck 1901, and union of *Lactobacillaceae* and *Leuconostocaceae*. *International Journal of Systematic and Evolutionary Microbiology*, 70(4), 2782–2858.