

DAFTAR PUSTAKA

- Abbasiliasi, S., Joo Shun, T., Tengku, A. 2017. Fermentation Factors Influencing the Production of Bacteriocins by Lactic Acid Bacteria: A Review. *RSC Advances*, 7(18): 29395–29420.
- Abidin, Z., Rusmini, L., Hidayat, N. 2024. Isolation and Characterization of Lactic Acid Bacteria from Rice Washing Water Waste. *Int. J. of Science, Technology and Management*, 5(1): 184-191.
- Amelia., Philip., Pratama., Purwati. 2021. Characterization and Probiotic Potential of Lactic Acid Bacteria Isolated from Dadiah Sampled in West Sumatra. *Food Science Technology*, 41(2): 746-752.
- Ananso, G., Okuougha, A., Sanni, J. 2018. Isolation And Characterization Of Most Probable Molds Associated with Some Damaged Materials. *Journal of Environmental Science, Toxicology and Food Technology*, 12(8): 78-83.
- Anhar, A., Abubakar, Y., Widayat, H. 2021. Altitude, Shading, and Management Intensity Effect on Arabica Coffee Yields in Aceh, Indonesia. *Open Agriculture*, 6(1): 254-262.
- Balouiri., Sadiki., Ibensouda. 2016. Methods for In Vitro Evaluating Antimicrobial Activity: A Review. *Journal of Pharmaceutical Analysis*, 6: 71-79.
- Bavaro, S., Susca, A., Jens, C., Maria, T. 2017. Isolation, Characterization, and Selection of Molds Associated to Fermented Black Table Olives. *Frontiers in Microbiology*, 8: 1-14.
- Bintsis, T. 2018. Lactic Acid Bacteria: Their Applications in Foods. *Journal of Bacteriologi and Mycology*, 6(2): 89-94.
- Biswas, I., Soren., Mohapatra. 2024. Preparation of Metabiotic Curd and Optimization of Tannase and Gallic Acid Production by Probiotic *Lactiplantibacillus plantarum* PKI15. *Biocatalysis and Agricultural Biotechnology*, 56 (103041).
- Bola, A., Damsa, I. 2011. Antifungal Capacity of Lactic Acid Bacteria Isolated from Salad Vegetables. *African Journal of Biomedical Research*, 14(2): 137-141.
- Budi., Wahyu., Yusianto., Rahmawati. 2020. Karakterisasi Kopi Bubuk Robusta (*Coffea caephora*) Terfermentasi dengan Ragi *Saccharomyces cerevisiae*. *Jurnal Agro Industri*, 10(2): 129-138.
- Cui., Zhao., Liu. 2016. Maximum-biomass Prediction of Homofermentative *Lactobacillus*. *Journal of Bioscience and Bioengineering*, 122(1): 52-57.

- Damayanti., Suryani., Sofyan. 2015. Seleksi Bakteri Asam Laktat dengan Aktivitas Antijamur yang Diisolasi dari Silase dan Saluran Cerna Ternak. *Agritech*, 35(2): 164-169.
- Danial, A., Medina, A., Magan, N. 2021. *Lactobacillus plantarum* strain HT W104-B1: Potential Bacterium Isolated from Malaysian Fermented Foods for Control of The Dermatophyte *Trichophyton rubrum*. *World J Microbiol Biotechnol*, 37(57): 1-11.
- Desmiaty., Liliek., Ni Made. 2022. The Characteristics of Some Commercial Arabica Coffee Beans in Indonesia. *Jurnal Ilmu Kefarmasian Indonesia*, 20(2): 245-251.
- Devi, S., S. Srinivasan., Muthuvel. 2023. Selenium Nanomaterial is a Promising Nanotechnology for Biomedical and Environmental Remediation: A Detailed Review. *Biocatalysis and Agricultural Biotechnology*, 51.
- Dharmaputra, O., Ambarwati, S., Retnowati., Nurfadila. 2019. Fungal Infection of Stored Arabica Coffee (*Coffea arabica*) Beans in South Sulawesi Province, Indonesia. *Biotropia*, 26(2): 127-135.
- Divya., Malarkodi., Mathiyazagan. 2023. Effect of pH on the Mycelial Growth of *Aspergillus niger* and *Aspergillus flavus*. *Int. J. of Environment and Climate Change*, 13(10): 1104-1109.
- Dopazo, V., Luz, C., Calpe. 2022. Antifungal Properties of Whey Fermented by Lactic Acid Bacteria in Films for the Preservation of Cheese Slices. *International Journal of Dairy Technology*, 75(3): 619-629.
- Falakh., Asri. 2022. Potential Test of Lactic Acid Bacteria Isolates from Palm Sap (*Borassus flabellifer* L.) as Antimicrobial against *Salmonella typhi*. *Lentera bio*, 11(3): 514-524.
- Gunkova., Buchilina., Maksimiuk., Bazarnoca., Girel. 2021. Carbohydrate Fermentation Test of Lactic Acid Starter Cultures. *Conf. Series: Earth and Environmental Science* 852(012035).
- Hidayah, M. 2023. Pengendalian *Aspergillus flavus* Penghasil Aflatoksin pada Biji Pala (*Myristica fragrans* Houtt) oleh Khamir Antagonis. *Skripsi*. Jakarta.
- Ilavenil, S., Hyungsoo, P., Mayakrishnan, V. 2015. Probiotic Potential of *Lactobacillus* Strains with Antifungal Activity Isolated from Animal Manure. *The Scietific World Journal*, 1-10.
- Ismail, Y., Yulvizar, C., Mazhitov, B. 2018. Characterization of Lactic Acid Bacteria from Local Cow' s Milk Kefir. *Earth and Environmental Science*, 130(012019).

- Jin, J., Nguyen, T. T. H., Humayun, S., Park. 2021. Characteristics of Sourdough Bread Fermented with *Pediococcus pentosaceus* and *Saccharomyces cerevisiae* and its Bio-preservative Effect Against *Aspergillus flavus*. *Food Chem*, 345:128787.
- Khan, Ibrar., Qayyum., Ahmed. 2017. Isolation and Characterization of Medicinally Important Marine *Penicillium* Isolates. *Pakistan Journal of Zoology*, 49(2): 435-441.
- Khan, Rahim., Ghazali., Mahyudin. 2020. Morphological Characterization and Determination of Aflatoxigenic and Non-Aflatoxigenic *Aspergillus flavus* Isolated from Sweet Corn Kernels and Soil in Malaysia. *Agriculture*, 10(450): 1-13.
- Khanh, V., Syukur, S., Purwati. 2025. Characterization of Lactic Acid Bacteria Isolated from Gambir with Potential Probiotic Properties. *World's Veterinary Journal*, 15(1): 1-8.
- Kim, Seon Gyu., Abbas, A., Moon, G. 2024. Improved Functions of Fermented Coffee by Lactic Acid Bacteria. *Applied Science*, 14(17): 1-13.
- Lee, H., Kim, N., Ryu, J., Kim, H. 2024. Inactivation of *Aspergillus flavus* on Green Coffee Beans by Treatments with Organic Acid Vapor. *Food Control*, 160.
- Lewis, J., Graybil, J. 2008. Fungicidal Versus Fungistatic: What's in a Word. *Expert Opinion; Pharmacother*, 9(6): 927-935.
- Li, Hongjuan., Zhang, S., Lu, J., Liu, L. 2014. Antifungal Activities and Effect of *Lactobacillus casei* AST18 on The Mycelia Morphology and Ultrastructure of *Penicillium chrysogenum*. *Food Control* 43, 57–64.
- Lindawati, S., Rini, C. 2019. Identification of *Aspergillus flavus* in Pia Cakes Sold in Warurejo Village, Pasuruan Districts. *Journal of Medical Laboratory Science Technology*, 2(2): 56-62.
- Liu, Aiping., Xu., Zhang. 2022. Antifungal Mechanisms and Application of Lactic Acid Bacteria in Bakery Products: A Review. *Frontiers in Microbiology*, 13(924398).
- Maman., Sangchote., Piasai. 2021. Storage Fungi and Ochratoxin A Associated with Arabica Coffee Bean in Postharvest Processes in Northern Thailand. *Food Control*, 130 (10835).
- Marlida., Nurmaiti., Husmaini. 2023. The Potential of Lactic Acid Bacteria Isolated from Ikan Budu (fermented fish) to Inhibit the Growth of Pathogenic Fungi and Detoxify Aflatoxin B1. *Veterinary World*, 16: 1373-1379. EISSN: 2231-0916.
- Martinez., Zapata., Restrepo. 2018. Performance of Different Fermentation Methods and The Effect on Coffee Quality (*Coffea arabica* L.). *Coffee Science*, 13(4): 365-375.

- Mir, Amin., Chang., Ashrafs., Andrews. 2024. Heavy Metal and Mycotoxin-Producing Fungi Contamination of Coffee Consumed in Saudi Arabia. *Food Chemistry Advances*, 5 (100798): 1-7.
- Muhalidin, B., Hassan, Z., Saari, N. 2018. In Vitro Antifungal Activity of Lactic Acid Bacteria Low Molecular Peptides Against Spoilage Fungi of Bakery Products. *Annals of Microbiology*, 68: 557-567.
- Munawati., Octavia., Nahar. 2021. Biodiversity of Molds in the Biodeteration Process of Borobudur Temple. *Borobudur*, 15(20): 1-17.
- Natasia, Novera., Jannah, S.N., Rukmi, I. 2020. Potential Antifungal of Lactic Acid Bacteria from Digestive Tract of Kampung Chickens Against *Aspergillus flavus*. *Bioma*, 22(1): 91-103.
- Nguyen., Duy Do. 2024. Biological control of *Aspergillus favus* infection and growth promotion of peanut seedlings by *Lactiplantibacillus plantarum* and *Levilactobacillus brevis*. *Egyptian Journal of Biological Pest Control*, 34(32): 1-10.
- Nisa, K., Jannah, S. N. & Rukmi, M. I. 2020. Isolasi dan Aktivitas Antikapang Bakteri Asam Laktat dari Tape Kentan Kemasan Plastik Terhadap *Fusarium* sp. *Akademika Biologi*, 9: 1-7.
- Nurtjahja., Unk., Silitonga. 2023. Fungal Contamination and Aflatoxin B1 on PostHarvest Coffe Beans in North Sumatera, Indonesia. *International Journal of Agriculture and Environmental Research*, 9(3): 305-315.
- Ogunremi., Ganz., Leischtfeld. 2024. MALDI-TOF MS Profiling and Antifungal Activity of Lactic Acid Bacteria from Kunu Aya, A Tiger Nut Traditional Beverage of Nigeria. *Food Bioscience*, 61 (104581): 1-10.
- Okfrianti, Y., Darwis., Pravita. 2018. Bakteri Asam Laktat *Lactobacillus Plantarum* C410LI dan *Lactobacillus Rossiae* LS6 yang Diisolasi dari Lemea Rejang terhadap Suhu, pH dan Garam Empedu Berpotensi sebagai Prebiotik. *Jurnal Ilmu Dan Teknologi Kesehatan*, 6 (1): 49-58.
- Paray., Singh., Mir., Kaur. 2023. Gram Staining: A Brief Review. *International Journal of Research and Review*, 10(9): 336-341.
- Pereira., Mareze., Fernandez. 2021. Antifungal Activity of Lactic Acid Bacteria Isolated from Milk Against *Penicillium commune*, *P. nordicum*, and *P. verrucosum*. *International Journal of Food Microbiology*, 355(4): 109331.
- Pusmarani., Tilu., Juliansyah. 2023. Uji Aktivitas Antijamur Ekstrak Etanol Biji Keben (*Barringtonia asiatica* L.) Terhadap Jamur *Malassezia furfur*. *Jurnal Pharmacia Mandala Waluya*, 2(4): 199-210.
- Putri I, Jannah SN, Purwantisari S. 2020. Isolation and Characterization of Lactic Acid Bacteria from *Apis mellifera* and Their Potential as Antibacterial Using

- In Vitro Test Against Growth of *Listeria monocytogenes* and *Escherichia coli*. *NICHE Journal of Tropical Biology* 3(1): 26-34.
- Putri., Kusdiyantini. 2018. Isolasi dan identifikasi bakteri asam laktat dari pangan fermentasi berbasis ikan (Inasua) yang diperjualbelikan di Maluku-Indonesia. *Jurnal Biologi Tropika*, 1(2): 6-12.
- Queendy, V., Roza, R. 2019. Aktivitas Antifungi Isolat Aktinomisetes Arboretum Universitas Riau Terhadap Jamur *Fusarium oxysporum f.sp lycopersici* dan *Ganoderma boninense*. *Alkauniyah: Journal of Biology*, 12(1): 73-88.
- Rahayu., Setiadi. 2023. Isolation and Characterization of Indigenous Lactic Acid Bacteria from Pakatikng Rape, Dayak's Traditional Fermented Food. *Journal of Research in Science Education*, 9(2): 920-925.
- Rao Poornachandra, K., Deepthi, B., Rakesh, S. 2019. Antiaflatoxigenic Potential of Cell-free Supernatant from *Lactobacillus plantarum* MYS44 Against *Aspergillus parasiticus*. *Probiotics Antimicrob Proteins*, 11(1): 55-64.
- Rashed., Hetta, A., Hashem, Z. 2020. Validation of Moist and Dry Heat Processes Used for Sterilization and Depyrogenation During Ampoules Manufacturing. *J. of Advanced Biomed and Pharmed Sciences*, 3: 177-183.
- Rindita. 2021. *Bakteriologi Dasar*. Universitas Muhammadiyah Dr. Hamka, Jakarta.
- Riolo, M., Liz, C., Santili, E. 2023. Antifungal Activity of Selected Lactic Acid Bacteria from Olive Drupes. *Food Bioscience*, 25: 1-11.
- Sadiq, F., Bowen, Y., Fengwei, T. 2019 Lactic Acid Bacteria as Antifungal and Anti-Mycotoxigenic Agents: A Comprehensive Review. *Comprehensive Reviews in Food Science and Food Safety*, 18(5): 1403-1436.
- Salsabila, N., Jannah, S., Nurhayati. 2022. Isolation and Molecular Identification of Lactic Acid Bacteria from Robusta Coffee Fermentation and Antifungal Test against *Penicillium* sp. *Journal of Applied Food Technology*, 9(1): 16-19.
- Salsabilla., Trimulyono. 2022. Isolation and Antagonist Test of Lactic Acid Bacteria from Fermented Kepok Banana against *Escherichia coli*. *Lentera Bio*, 11(3): 430-440.
- Sukriyadi., Husain., Latunra., Iqraini., Wardhani 2021. Fermentation of Arabica coffee seeds (*Coffea arabica*) using probiotic bacteria from domestic chickens *Gallus domesticus*. *IOP Conf. Series: Earth and Environmental Science*, 807(032021).
- Tai Bowen., Chang, J., Liu, Y. 2020. Recent Progress of The Effect of Environmental Factors on *Aspergillus flavus* growth and Aflatoxins Production on Food. *Food Quality and Safety*, 4: 21-28.
- Trinh., Li, Nguyen., Huaong, Nguyen. 2023. SRoot-associated Bacteria *Bacillus albus* and *Bacillus proteolyticus* Promote the Growth of Peanut Seedlings

- and Protect Them from the Aflatoxigenic *Aspergillus flavus* CDP2. *Biocatalysis and Agricultural Biotechnology*, 7 (102582).
- Wang, Y., Jiangtao, W., Mengxin, L., Zhen. 2021. Metabolism Characteristics of Lactic Acid Bacteria and the Expanding Applications in Food Industry. *Frontiers in Bioengineering and Biotechnology*, 9: 1-19.
- Yani, A. 2008. Infeksi Cendawan pada Biji Kopi selama Proses Pengolahan Primer (Studi Kasus di Propinsi Bengkulu). *Jurnal Akta Agrosia*, 11(1): 87-95.
- Yarlina, V., Nabilah, F., Djali, M. 2023. Mold Characterization in "RAPRIMA" Tempeh Yeast from LIPI and Over Fermented Koro Pedang (Jack Beans) Tempeh. *Food Research*, 7(1): 125-132.
- Yastanto, A. J. 2020. Karakteristik Pertumbuhan Jamur pada Media PDA dengan Metode Pour Plate. *Indonesian Journal of Laboratory*, 2(1): 33-39.
- Yilmaz Nurten., Ozagul., Akyol. 2025. Isolation, Characterization and Antibiotic Resistance of Lactic Acid Bacteria from Dairy and Seafood sources. *Food Bioscience*, 64 (105895): 1-11.
- Yusuf, H., Olu, J., Anjorin. 2021. Isolation and Morphologically Identification of *Aspergillus flavus* Incidences from Maizs Seeds in Abuja, Nigeria. *Fungal Territory*, 4(1): 5-8.