

DAFTAR PUSTAKA

- Adame-Soto, P. J., Aréchiga-Carvajal, E. T., López, M. G., González-Herrera, S. M., Moreno-Jiménez, M. R., Urtiz-Estrada, N., & Rutiaga-Quiñones, O. M. 2019. Potential Production of 2-phenylethanol and 2-phenylethylacetate by Non-Saccharomyces Yeasts from Agave durangensis. *Annals of Microbiology*. 69(9): 989–1000.
- Al Abboud, M. A., Shater, A.-R. M., Moawad, H., Mashraqi, A., Ali, Y., & Abdelghany, T. M. 2024. Assessment of Sesame and Sweet Almond Oils Efficacy Against Food-Borne and Human Illness Microorganisms with Molecular Docking Study. *International Journal of Pharmacology*. 20(3): 403–425.
- Alide, T., Wangila, P., and Kiprop, A. 2020. Effects of Indigenous Reed (*Typha latifolia*) Salt and Iodized Commercial Salt on Total Phenolic and Total Flavonoid Contents and Antioxidant Activity of Garlic (*Allium sativum* L.). *Asian Journal of Applied Chemistry Research*. 6(3): 53-59.
- Bernardino, A. R. S., Torres, C. A. V., Crespo, J. G., and Reis, M. A. M. 2024. Biotechnological 2-Phenylethanol Production: Recent Developments. *Molecules*. 29: 5761.
- Bleicher, J., Ebner, E. E., & Bak, K. H. 2022. Formation and Analysis of Volatile and Odor Compounds in Meat—A Review. In *Molecules*. 27(19): 1-33.
- Boasiako, T. A., Yinka, A. A., Yuqing, X., Boateng, I. D., and Ma, Y. 2024. Tri-cultured Lactic-acetic Acid Co-fermentation Improves Stored Jujube Puree Functionality, Physicochemical, Volatile compounds, and Sensory Characteristics. *Food Bioscience*. (57): 103534.
- Canbay, H.S. 2017. Effectiveness of Liquid-Liquid Extraction, Solid Phase Extraction, and Headspace Technique for Determination of Some Volatile Water-Soluble Compounds of Rose Aromatic Water. *Hindawi: International Journal of Analytical Chemistry*. 4870671:1-7.
- Chaudhary, A., Choudhary, S., Sharma, U., Vig, A. P., & Arora, S. 2016. In Vitro Evaluation of *Brassica sprouts* for Antioxidant and Antiproliferative Potential. In *Indian Journal of Pharmaceutical Sciences*. 78(5): 615-623.
- Chen, S. Y., Xu, C. Y., Mazhar, M. S., & Naiker, M. 2025. Exploratory Analysis of Free and Glycosidically Bound Volatile Compounds in Australian-Grown and Imported Dragon Fruit: Implications for Industry Standard Development. *Chemosensors*. 13(2):1-42.
- Choirunisa, E. L. S., Hasanah, T., Aliyani, I., Aliza, N. N., dan Sudira, E. 2025. Inventarisasi Ikan di Kawasan Sungai Citalahab Desa Cikaniki Taman Nasional Gunung Halimun Salak. *Habitus Aquatica: Journal of Aquatic Resources and Fisheries Management*. 6(2): 43-52.

- Christy, N., Marvie, I., dan Ulfa, M. N. 2024. Pengaruh Lama Fermentasi dan Sumber Karbohidrat terhadap Karakteristik Mutu Bekasam Ikan Seluang (*Rasbora argyrotaenia*). *Jurnal Sains dan Teknologi Pangan*. 6(9): 7880-7890.
- Chung, H. J., Lee, H., Na, G., Jung, H., Kim, D. G., Shin, S. I., Jung, S. E., Choi, I. D., Lee, J. H., Sim, J. H., & Choi, H. K. 2020. Metabolic and Lipidomic Profiling of Vegetable Juices Fermented with Various Probiotics. *Biomolecules*. 10(5): 1-17.
- Dasir, Alhanannasir, Mukhtaruddin, dan Setiawan, E. A. 2023. Karakteristik Kimia dan Fisikia Pempek Lenjer dengan Perbandingan Ikan Seluang dan Metode Pemasakan. *Agritekno: Jurnal teknologi Pangan*. 2(12): 153-161.
- Desniar., Rusmana, I., Suwanto, A., dan Mubarik, N.R. 2012. Senyawa Antimikroba yang Dihasilkan oleh Bakteri Asam Laktat Asal Bekasam. *Jurnal Akuatika*. 7(2): 135-145.
- Dickey, R. M., Gopal, M. R., Nain, P., and Kunjapur, A. M. 2024. Recent Developments in Enzymatic and Microbial Biosynthesis of Flavor and Fragrance Molecules. *Journal of Biotechnology*. (389): 43-60.
- Egbung, G. E., Anosike, C., Utu-Baku, A. B., Ogar, I., & Nna, V. U. 2018. Phytochemical Evaluation and GC-MS Analysis of *Hyptis verticillata* Cultivated in Calabar Cross River State, Nigeria. *International Journal of Biological and Chemical Sciences*. 11(5): 2548-2559.
- Fadilla, A., Dzul Fadly Program Studi Ilmu dan Teknologi Pangan, dan, Tanjungpura Jl Jl Hadari Nawawi, U. H., Pontianak, K., & Barat, K. 2025. Aktivitas Antimikroba Isolat bakteri Asam Laktat dari Pekasam. *Jurnal Akuatika Indonesia*, 10(1): 68–76.
- Fauziyah, Z., Nia, L., Nandi, F. J., Lingga, R., dan Helmi, H. 2023. Identifikasi dan Potensi Probiotik Bakteri Asam Laktat pada Pangan Fermentasi Lokal. *Jurnal Bios Logos*. 2 (13): 54-64.
- Fei, Z., Wang, Z., Chen, Q., Zeng, M., Chen, J., and He, Z. 2025. Effect of Microbial Fermentation on the Flavor Profile and Volatile Compounds of Bamboo Leaves. *Food Bioscience*. 73: 107761.
- Feng, K., Yang, M., Zhang, J., He, S., Bai, Y., Jin, C., Sheng, Q., Yuan, Y., Wang, Y., and Yue, T. 2026. Systematic Characterization of the Volatile Flavor Compounds and Microbial Communities of “*Tianpei*” -A Whole-Grain Fermented Food from Western China. *Food Research International*. (224): 117930.
- Fernández, M., & Zúñiga, M. 2006. Amino Acid Catabolic Pathways of Lactic Acid Bacteria. In *Critical Reviews in Microbiology*. 32 (3): 155-183.
- Forsido, S. F., Hordofa, A. A., Ayelign, A., Belachew, T., and Hensel, O. 2020. Effects of Fermentation and Malt Addition on the Physicochemical

- Properties of Cereal Based Complementary Foods in Ethiopia. *Heliyon*. (6): e4606.
- Gänzle, M. G. 2015. Lactic Metabolism Revisited: Metabolism of Lactic Acid Bacteria in Food Fermentations and Food Spoilage. In *Current Opinion in Food Science*. 2: 106-117.
- García-Solache, M., & Rice, L. B. 2019. The Enterococcus: A Model of Adaptability to its Environment. In *Clinical Microbiology Reviews*. 32(2): 1-28
- Goa, T., Beyene, G., Mekonnen, M., & Gorems, K. 2022. Isolation and Characterization of Lactic Acid Bacteria from Fermented Milk Produced in Jimma Town, Southwest Ethiopia, and Evaluation of their Antimicrobial Activity against Selected Pathogenic Bacteria. *International Journal of Food Science*, 1-15.
- Guneser, O., Yuceer, Y.K., Hosoglu, M. I., Togay, S.O., and Elibol, M. 2022. Production of Flavor Compounds from Rice Bran by Yeasts Metabolisms of *Kluyveromyces marxianus* and *Debaryomyces hansenii*. *Brazilian Journal of Microbiology*. (53): 1533-1547.
- Hamidah, M.N., Rianingsih, L., dan Romadhon. 2019. Aktivitas Antibakteri Isolat bakteri Asam Laktat dari Peda dengan Jenis Ikan Berbeda terhadap *E.coli* dan *S. aureus*. *Jurnal Ilmu dan Teknologi Perikanan*, 1(2):11-21.
- Haris, H. 2018. Pundang Seluang: Produk Unggulan Olahan Hasil Perikanan Khas Sumatera Selatan. Plantaxia, Yogyakarta.
- Haris, H., Mutiara, D., dan Arsyad, N. 2018. Kebiasaan Makan Ikan Seluang (*Rasbora argyrotaenia*) di Perairan Sungai Musi. *Sainmatika: Jurnal Ilmiah Matematika dan Ilmu Pengetahuan Alam*. 2(15): 123-128.
- Huang, Y., Zhang, Y., Qi, Y., Yu, Y., & Yu, W. 2019. Identification of Odorous Constituents of Bamboo during Thermal Treatment. *Construction and Building Materials*. 203:104–110.
- Ismail, Y. S., Yulvizar, C., & Mazhitov, B. 2018. Characterization of Lactic Acid Bacteria from Local Cows Milk Kefir. *IOP Conference Series: Earth and Environmental Science*, 130(1): 1-8.
- Jiang, K. L., Liu, L., and Pan, W. J. 2025. Two Lactic Acid Bacteria Strains Isolated from Naturally Fermented Foods Improves Physicochemical Quality, Antioxidant Capacity, Shelf Life Stability and Metabolic Profiles of Dangshan Pear (*Pyrus* spp.) Juice. *Food Research International*. (218): 116893.
- Jirovetz, L., Buchbauer, G., Stoyanova, A., Balinova, A., Guangjiun, Z., & Xihan, M. 2005. Solid Phase Microextraction/Gas Chromatographic and Olfactory Analysis of the Scent and Fixative Properties of the Essential Oil of *Rosa damascena* L. from China. *Flavour and Fragrance Journal*. 20(1): 7–12.

- Kallas, O., & Halpern, B. P. 2011. Retronasal Discrimination Between Vapor-Phase Long-Chain, Aliphatic Fatty Acids. *Chemosensory Perception*. 4(2): 16–24.
- Kanyó, I., & Nagy, D. 2014. Molecular Identification Key of the Family Streptococcaceae. *Acta Microbiologica et Immunologica Hungarica*, 61(1): 27–48.
- Kim, J., Kim, Y. M., Lebaka, V. R., and Wee, Y, J. 2022. Lactic Acid for Green Chemical Industry: Recent Advances in and Future Prospects for Production Technology, Recovery, and Applications. *Fermentation*. (8): 609.
- Kingkaew, E., Konno, H., Hosaka, Y., Phongsopitanun, W., and Tanasupawat, S. 2023. Characterization of Lactic Acid Bacteria from Fermented Fish (pla-paeng-daeng) and Their Cholesterol-lowering and Immunomodulatory Effects. *Microbes and Environment*. 38(1): 1-11.
- Krentscher, C., Dubois, N., Camperio, G., Prebble, M., & Ladd, S. N. 2019. Palmitone as a Potential Species-specific Biomarker for the Crop Plant Taro (*Colocasia esculenta* Schott) on Remote Pacific islands. *Organic Geochemistry*. 132: 1–10.
- Li, C., Wu, J., Li, Y., and Dai, Z. 2013. Identification of the Aroma Compounds in Stinky Mandarin Fish (*Siniperca chuatsi*) and Comparison of Volatiles during Fermentation and Storage. *International Journal of Food Science and Technology*. 48: 2429-2437.
- Li, K., Gao, N., Tang, J., Ma, H., Jiang, J., Duan, Y., and Li, Z. 2023. A Study on the Formation of Flavor Substances by Bacterial Diversity in the Fermentation Process of Canned Bamboo Shoots in Clear Water. *Foods*. (12): 3478.
- Liu, L., Wang, J., Rosenberg, D., Zhao, H., Lengyel, G., and Nadel, D. 2018. Fermented Beverage and Food Storage in 13,000 y-old Stone Mortars at Raqefet Cave, Israel: Investigating Natufian Ritual Feasting. *Journal of Archaeological Science :Reports*. 21:783-793.
- Lou, A., Jin, X., Dong, Z., Wei, Y., Wu, Y., Xiao, F., Quan, W., Liu, Y., Shen, Q., Luo, J., and Zhou, L. 2025. Effects of Fermentation on the Quality, Flavor, and Bacterial Community Changes of Longtian Zharou-a Traditional Chinese Fermented Meat Product. *Innovative Food Science and Emerging Technologies*. (106): 104297.
- Madushanka, D., Vidanarachchi, J. K., Kodithuwakku, S., Nayanajith, G. R. A., Jayatilake, S., and Priyashantha, H. 2025. Isolation and Characterization of Probiotic Lactic Acid Bacteria from Fermented Traditional Rice for Potential Applications in Food and Livestock Production. *Applied Food Research*. 5: 100865.
- Malo, A., I., S., dan Moi, M., Y. 2025. Karakterisasi dan Uji Ketahanan Garam Empedu Isolat Bakteri Asam Laktat Air Rendaman Kacang Merah

- (*Phaeseolus vulgaris*). *Biogenerasi: Jurnal Pendidikan Biologi*. 11(1): 88-95.
- Martin, L. 2024. Analysis of Flavour Compounds through Gas Chromatography-Mass Spectrometry. *Research and Reviews: Journal of Food and Dairy Technology*. 3(12): 1-2.
- Melia, S., Purwati, E., Kurnia, Y. F. dan Pratama, D. R. 2019. Antimicrobial Potential of *Pediococcus acidilactici* from Bekasam, Fermentation of Sepat Rawa Fish (*Tricopodus trichopterus*) from Banyuasin, South Sumatra, Indonesia. *Biodiversitas*. 12(20): 3532-3538.
- Miftachurrochmah, A., Sunarharum, W. B., and Fibrianto, K. 2025. Traditional Fermented Fish 'Bekasam' as a Flavor Enhancer: Perspectives on Characteristics of Fermented Product and Sensory Properties. *Journal of Ethnic Foods*. 12(40):1-11.
- Müller, V. 2001. Bacterial Fermentation. *Encyclopedia of Life Science*, 1-8.
- Navarrete-Bolaños, J. L. 2012. Improving Traditional Fermented Beverages: How to Evolve from Spontaneous to Directed Fermentation. In *Engineering in Life Sciences*. 12(4): 410-418.
- Nofiani, R., Ardiningsih, P., Aditiyawarman, dan Sarwiyati. 2022. Characteristics of Lactic Acid Bacteria Isolated from Traditional Fermented Fish. *Biodiversitas*. 11(23): 5662-5669.
- Noor, Z., Cahyanto, M. N., Indrati, R., dan Sardjono, S. 2017. Skrining *Lactobacillus plantarum* Penghasil Asam Laktat untuk Fermentasi Mocaf. *Agritech*. 4 (37): 437- 442.
- Oshegale, E.I., Agoreyo, B.O., and Nkollo, M.I. 2025. GC-MS Analysis of Methanolic and n-Hexane Extracts of Freshly Harvested sclerotia of King Tuber Mushroom (*Pleurotus tuberregium* (Fr.) Sing.). *Journal of Drug Discovery and Health Science*. 2(2): 60-68.
- Putri, A. L. O. dan Kusdiyantini, E. 2018. Isolasi dan Identifikasi Bakteri Asam laktat dari Pangan Fermentasi Berbasis Ikan (Inasua) yang diperjualbelikan di Maluku-Indonesia. *Jurnal Biologi Tropika*. 2(1): 6-12.
- Putri, D.M., Budiharjo, A., dan Kusdiyantini, E. 2014. Isolasi, Karakterisasi Bakteri Asam Laktat dan Analisis Proksimat dari Pangan Fermentasi Rusip Ikan Teri (*Stolephorus* sp.). *Jurnal Biologi*. 2(2):11-19.
- Queiroga, R. de C. R. E., Leite Neta, M. T. S., Dutra Sandes, R. D., Narain, N., Sousa Galvão, M. de, Madruga, M. S., & Germano Costa, R. 2019. An Insight in Key Volatile Compounds in Goat Milk Based on their Odor Active Values. *Journal of Food Science and Nutrition Research*. 02(01):49-60.
- Raghavendra, T., Panchal, N., Divecha, J., Shah, A., & Madamwar, D. 2014. Biocatalytic Synthesis of Flavor Ester "Pentyl Valerate" Using *Candida*

- rugosa* Lipase Immobilized in Microemulsion Based Organogels: Effect of Parameters and Reusability. *BioMed Research International*, 1-14.
- Rahmiati., dan Mumpuni, M. 2017. Eksplorasi Bakteri Asam Laktat Kandidat Probiotik Dan Potensinya Dalam Menghambat Bakteri Patogen. In *Elkawnie: Journal of Islamic Science and Technology*, 3(2): 141-150.
- Rajendran, S., Silcock, P., & Bremer, P. 2024. Volatile Organic Compounds (VOCs) Produced by *Levilactobacillus brevis* WLP672 Fermentation in Defined Media Supplemented with Different Amino Acids. *Molecules*, 29(4): 1-19.
- Rinto, R., Herpandi, H., Widiastuti, I., Sudirman, S., dan Sari, M. P. 2022. Analisis Bakteri Asam Laktat dan Senyawa Bioaktif selama Fermentasi Bekasam Ikan Nila (*Oreochromis niloticus*). *Agritech*. 42(4): 400-409.
- Risna, Y. K., Sri-Harimurti, S.-H., Wihandoyo, W., & Widodo, W. 2022. Kurva Pertumbuhan Isolat Bakteri Asam Laktat dari Saluran Pencernaan Itik Lokal Asal Aceh. *Jurnal Peternakan Indonesia (Indonesian Journal of Animal Science)*, 24(1): 1-7.
- Rizal, S. M., & Sumaryati, E. 2016. Pengaruh Waktu dan Suhu Sterilisasi terhadap Susu Sapi Rasa Coklat. *Jurnal Ilmu-Ilmu Pertanian "Agrika"*, 10 (1): 20-30.
- Sanjaya, R. E., Baity, N., dan Syahmani. 2019. Identifikasi Kandungan Gizi dan Profil Asam Amino dari Ikan Seluang (*Rasbora* sp.). *Penelitian Gizi dan Makanan*. 42(2): 73-80.
- Schleifer, K. 2015. Leuconostocaceae fam. nov. . In *Bergey's Manual of Systematics of Archaea and Bacteria*. Wiley. 1-1.
- Schwab, W., Rikanati, R.D., and Lewinsohn, E. 2008. Biosynthesis of Plant-derived Flavor Compounds. *The Plant Journal*. 54: 712-732.
- Setiarto, R. H. B., Octaviana, S., Perwitasari, U., Juanssilfero, A. B., and Suprapedi, S. 2024. Development of Functional Bioflavor based on Indonesian Indigenous Microbial Fermentation Products. *Journal of Ethnic Food*. 11: 28
- Sharma, A., Sharma, P., Sing, J., Singh, S., and Nain, L. 2020. Prospecting the Potential of Agroresidues as Substrate for Microbial Flavor Production. *Frontiers in Sustainable Food Systems*. 4(18).
- Siagian, L. S., Manalu, K., & Nasution, R. A. 2024. Isolasi dan Identifikasi Bakteri Asam Laktat dari Hasil Fermentasi Limbah Organik Kulit Buah (Eco-Enzyme). *Bioedusains: Jurnal Pendidikan Biologi Dan Sains*. 7(1): 322–334.
- Soni, K., Maurya, P., & Singh, S. 2023. Bioactive Compounds from Fresh Water Green Macro Algae of Ganga Water. *Journal of Pharmacognosy and Phytochemistry*. 12(5): 369–385.

- Souliman, S. I. Kiran, B., Mahmut, G., Kerim, G., Altuner, E.M., Talip, C., and Hajer, M. 2019. Chemical Composition and Antimicrobial Activities of Cold-Pressed Oils Obtained From *Nigella sativa* and *Prunus amygdales*. In *Tobruk University Journal of Medicine Science*. 2(1): 77-94.
- Sriphochanart, W. 2011. Effect of Amino Acid Requirements on the Growth and Lactic Acid Production of *Pediococcus acidilactici* Culture. *African Journal of Microbiology Research*, 5(22): 3815-3822.
- Stephen, J. M., & Saleh, A. M. 2023. Homofermentative Lactobacilli Isolated from Organic Sources Exhibit Potential Ability of Lactic Acid Production. *Frontiers in Microbiology*, 1-15.
- Suryani, F. Y., Setyawati, T. R., dan Yanti, A. H. 2019. Struktur Populasi Ikan Seluang (*Rasbora argyrotaenia*) di Hilir Sungai Sekadau Kecamatan Sekadau Hilir Kabupaten Sekadau. *Protobiont*. 8(2): 74-81.
- Suutari, M., and Laakso, S. 1992. Temperature Adaptation in *Lactobacillus fermentum*: Interconversions of Oleic, Vaccenic and Dihydrosterulic Acids. *Journal of General Microbiology*. 138: 445-450.
- Tao, L., Zhou, X., Hu, Y., Chen, H., Wu, Q., Liu, Y., Sun, D., Ma, Q., Yu, Z., & Jiang, W. 2025. Screening of Flavor-Presenting Lactic Acid Bacteria from Naturally Fermented Seafoods. *International Journal of Food Microbiology*, 443: 1-14.
- Teleky, B., E., Martau, G.A., and Vodnar, D.C. 2020. Physicochemical Effects of *Lactobacillus plantarum* and *Lactobacillus casei* Cocultures on Soy–Wheat Flour Dough Fermentation. *Foods*. 9 (1894): 1-13.
- Tologana, R. D., Wikandari, R., Rahayu, E. S., Suroto, D. A., & Utami, T. 2023. Correlation Between the Chemical, Microbiological and Sensory Characteristics of Cream Cheese Using A Mixed and Single Probiotic Culture. *Journal of Food Science and Technology*, 60(1): 181–189.
- Toushik, S. H., Kim, K., Ashrafudoulla, M., Mizan, M. F. R., Roy, P. K., Nahar, S., Kim, Y., and Ha, S. D. 2021. Korean Kimchi-derived Lactic Acid Bacteria Inhibit Foodborne Pathogenic Biofilm Growth on Seafood and Food Processing Surface Materials. *Food Control*. 129: 108276.
- Waheed, A., Hamid, F.S, Madiha, B., Seemab, A., Naveed, A., Nadia, K., Sohail, A., Saqib, M., & Hina, G. 2019. GC-MS Analysis of Chemical Components Seed Oil of *Raphanus sativus* L. *Moj Toxicology*. 5(3):112-118.
- Wang, Y., Wu, J., Lv, M., and Geng, W. 2021. Metabolism Characteristics of Lactic Acid Bacteria and the Expanding Applications in Food Industry. *Frpntiers in Bioengineering and Biotechnology*. 9: 612285.

- Whitman, W. B., Goodfellow, M., Kämpfer, P., Busse, H.-J., Trujillo, M. E., Ludwig, W., Suzuki, K.-I., & Parte, A. 2009. *Bergey's Manual of Systematic Bacteriology*. Springer, New York.
- Wong, K.H., Aziz, S.A., and Mohamed, S. 2008. Sensory Aroma from Maillard Reaction of Individual and Combinations of Amino Acids with Glucose in Acidic Conditions. *International Journal of Food Science and Technology*. 43: 1512-1519.
- Wu, S., Bai, Y., Xu, B., Li, X., Yao, Z., Li, J., & Sun, Y. 2025. The Formation and Change of Volatile Flavor Compounds During the Cooking of Sheep Bone Soup. *Foods*, 14(6): 1-18.
- Wu, Z., Wei, H., Qiu, Y., Si, R., Kong, B., Fang, L., Weng, H., Li, W., & Fu, J. 2026. Flavoromics Integrated with Machine Learning to Elucidate Key Aroma Compounds in Aroma-Directed Chili Peppers and Predict Sensory Quality. *Current Research in Food Science*. 12: 1-15.
- Xia, L., Qian, M., Cheng, F., Wang, Y., Han, J., Xu, Y., Zhang, K., Tian, J., & Jin, Y. 2023. The Effect of Lactic Acid Bacteria on Lipid Metabolism and Flavor of Fermented Sausages. In *Food Bioscience*, 56: 1-10.
- Xie, C., Qin, L., Liu, N., Wen, A., Zeng, H., and Miao, S. 2024. Flavor Formation by Amino Acid Catabolism in Low-salt Sufu Paste, a Chinese Fermented Soybean Food. *Food Bioscience*. (59): 104228.
- Yang, Y. F., Chen, S. R., Ni, H., & Ye, X. Q. 2008. Analysis of Volatile Components in a Chinese Fish Sauce, Fuzhou Yulu, by gas chromatography-mass spectrometry. *Journal of Zhejiang University: Science B*, 9(12), 977–981.
- Yasfa, M.A., Kusmiadi, R., & Ropalia. 2025. Isolation of Keratin Biodegradators from Chicken Feather Waste in Composting Process. *Rona Teknik Pertanian*. 18(1): 44-60.
- Yilmaz, N., Ozogul, Y., Dageccen, E. C., and Ozogul, F. 2025. Isolation, Characterization and Antibiotic Resistance of Lactic Acid Bacteria from Dairy and Seafood Sources. *Food Bioscience*. (64): 105895.
- Zeng, Y., He, W., Li, Y., Yin, J., & Xie, M. 2026. Effects of Phenylalanine, Valine, Isoleucine, and Leucine on the Composition and Flavor of Lactic Acid Bacteria-Fermented Celery. *Food Bioscience*, 78, 108557.
- Zhang, J., Zhang, C., Xin, X., Liu, D., & Zhang, W. 2021. Comparative Analysis of Traditional and Modern Fermentation for Xuecai and Correlations Between Volatile Flavor Compounds and Bacterial Community. *Frontiers in Microbiology*, 12.
- Zhang, J., Zhang, X., Shi, X., Zhang, H., Lin, Q., & Bao, Y. 2024. Effects of Different Frozen Storage Treatments on Microbial Diversity and Volatile Components of Ice Bayberry Wine. *LWT: Food science and Technology*. 214: 1-13.

- Zhang, P., Tang, F., Cai, W., Zhao, X., & Shan, C. 2022. Evaluating the Effect of Lactic Acid Bacteria Fermentation on Quality, Aroma, and Metabolites of Chickpea Milk. *Frontiers in Nutrition*, 9: 1-13.
- Zhang, Q., Xiao, N., Xu, H., Tian, Z., Li, B., Qiu, W., and Shi, W. 2022. Changes of Physicochemical Characteristics and Flavor during Suanyu Fermentation with *Lactiplantibacillus plantarum* and *Saccharomyces cerevisiae*. *Foods*. (11): 4085.
- Zheng, J., Wittouck, S., Salvetti, E., Franz, C.M.A.P., and 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: 2782-2858.