

# BOOK OF POSTER ABSTRACTS

## *9<sup>th</sup> International Workshop on Food Function Clinical Research*

*Denpasar, November 1<sup>st</sup>, 2014*

*Organized by:*



*Supported by:*





## TABLE OF CONTENT

ANTITUBERCULOSIS ACTIVITY OF CRUDE EXTRACT OF <i>Spondias pinnata</i> LEAVES AGAINST MULTI DRUG RESISTANT STRAIN OF <i>Mycobacterium tuberculosis</i> .....	1
ANTIOXIDANT CAPACITY AND BIOACTIVE COMPOUNDS OF MANGOSTEEN PEEL AND ROSELLA FLOWER INSTANT.....	2
ACTIVITY OF ANTOXIDANT, ANTHOCYANIN CONTENT AND SENSORY EVALUATION OF PURPLE SWEET POTATO FLOUR MODIFICATION BREAD .....	3
CHARACTERISTICS OF ETHYL ESTER IN COCONUT OIL ENZYMATIS OF PAPAIN PAPAYA WITH GAS CHROMATOGRAPHY-MASS SPECTROMETRY .....	4
IDENTIFICATION OF FLAVOR COMPOUNDS IN CEMCEM ( <i>Spondias pinata</i> (L.) Kurz) LEAF EXTRACT .....	5
THE INCREASE IN SENSORY CHARACTERISTIC, NUTRITION AND ANTOXIDANT CAPACITY OF INSTANT LEDOK BY ADDING PURPLE SWEET POTATO .....	6
EXPLORE THE POTENTIAL NUTRITIONAL OF <i>Cajanus cajan</i> : STUDY OF NUTRITION CONTENT, FOOD FIBER AND ANTOXIDANT .....	7
POTENCY OF BALI CATTLE MILK AS FUNCTIONAL FOOD .....	8
MICROBIAL CHARACTERISTIC'S OF FRESH FISH SOLD AT KEDONGANAN FISH MARKET, IN BALI, INDONESIA .....	9
ISOLATION OF LACTIC ACID BACTERIA FROM "SAWI ASN" (FERMENTED VEGETABLE).....	10
INCREASING BROWN RICE PRODUCTIVITY THROUGH SRI (SYSTEM OF RICE INTENSIFICATION) APPLICATION .....	11
STUDY ON THE ASPARAGUS BIOACTIVE COMPONENTS CULTIVATED PLANTS IN BALI AND POTENTIAL AS ANTOXIDANT .....	12
SERE KEDOK : A FERMENTED SOYBEAN .....	13
PERMEABILITY OF VEGETABLE OIL EMULSION AS COATING MATERIAL.....	14



## ISOLATION OF LACTIC ACID BACTERIA FROM "SAWI ASIN" (FERMENTED VEGETABLE)

Ni Made Indri Hapsari Arifiantara<sup>1)</sup>, Desak Kartika Partiwi<sup>1)</sup>

<sup>1)</sup>Faculty of Agriculture Technology, Udayana University, Kamper Bukit Jimbaran, Bali.  
Correspondence author: yplindra@yahoo.com

### Abstract

"Sawi asin" (fermented vegetable) is a fermented product of vegetables which occur naturally (*indigenous*). Sawi asin has a longer shelf life than fresh or raw vegetables; due to a certain lactic acid bacteria (LAB) presence in sawi asin which produces bacteriocin which destroy bacteria that causes food to spoil. The research was carried out to isolate and identify LAB species in sawi asin (sawi asin produced by MS, Malang; sawi asin produced by Niki Echo Surabaya and sawi asin produced by Wahana Buga Malang, East Java). The LAB characteristics such as cell morphology, gram staining, motility, catalase, and gas production from glucose were observed. Identification of LAB species was carried out by using kit equipment (sets) API 50 CH and API 50 CHL medium version 5.1 continued by data analysis using APIWEB software. Result of research obtained were 21 LAB isolates (*indigenous*). The kit set used succeeded in identifying one LAB species, *Lactobacillus fermentum* I with five strains: *L. fermentum* I SAA1, *L. fermentum* I SAA2, *L. fermentum* I SAA4, *L. fermentum* I SAB1, and *L. fermentum* I SAC1.

**Keywords:** sawi asin, lactic acid bacteria, *Lactobacillus fermentum* I.