

## DAFTAR PUSTAKA

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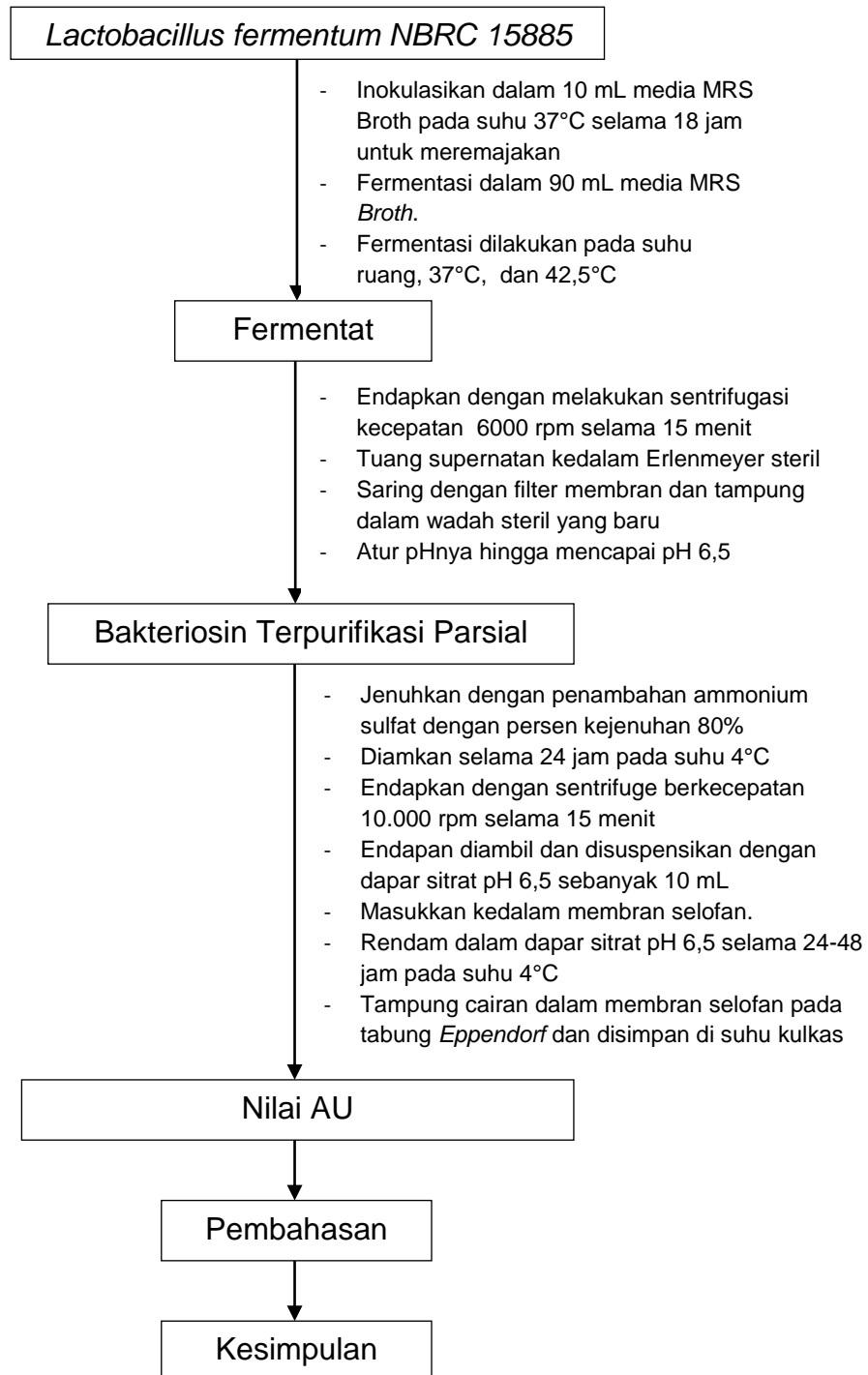
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## Lampiran

### Lampiran 1. Skema Kerja



## Lampiran 2. Hasil Uji Aktivitas Antimikroba

Tabel 3. Hasil uji aktivitas antimikroba parameter 25°C

Pengenceran	Zona Hambat
$\frac{1}{2}$	+
$\frac{1}{4}$	-
1/8	-
1/16	-
1/32	-
1/64	-
1/128	-
1/256	-

Tabel 4. Hasil uji aktivitas antimikroba parameter 37°C

Pengenceran	Zona Hambat
$\frac{1}{2}$	+
$\frac{1}{4}$	+
1/8	-
1/16	-
1/32	-
1/64	-
1/128	-
1/256	-



Tabel 5. Hasil Uji Aktivitas Antimikroba Parameter 42,5°C

Pengenceran	Zona Hambat
$\frac{1}{2}$	-
$\frac{1}{4}$	-
$\frac{1}{8}$	-
$\frac{1}{16}$	-
$\frac{1}{32}$	-
$\frac{1}{64}$	-
$\frac{1}{128}$	-
$\frac{1}{256}$	-

Keterangan:

+ = Ada zona hambat yang terbentuk

- = Tidak ada zona hambat yang terbentuk





**Lampiran 3. Perhitungan Nilai AU**

$$\text{AU (AU/ml)} = \text{konsentrasi terkecil} \times \frac{1000 (\mu\text{l})}{\text{Vol.cuplikan} (\mu\text{l})}$$

Untuk 25°C (konsentrasi 1/2)

$$\begin{aligned}\text{AU (AU/ml)} &= \frac{1}{2} \times \frac{1000 \mu\text{l}}{20\mu\text{l}} \\ &= 25 \text{ AU}/\mu\text{L}\end{aligned}$$

Untuk 37°C (konsentrasi 1/4)

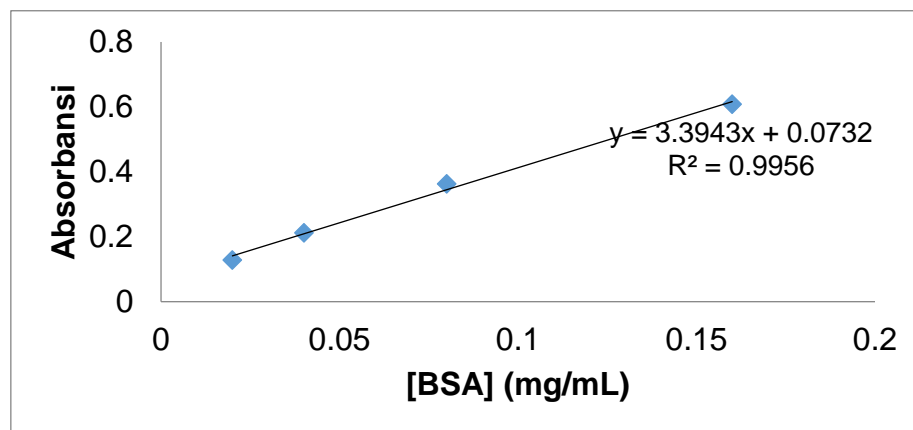
$$\begin{aligned}\text{AU (AU/ml)} &= \frac{1}{4} \times \frac{1000 \mu\text{l}}{20\mu\text{l}} \\ &= 12,5 \text{ AU}/\mu\text{L}\end{aligned}$$



#### Lampiran 4. Hasil Uji Kuantitatif Protein

Tabel 6. Tabel hasil pengukuran standar protein

[BSA] (mg/mL)	Absorbansi ( $\lambda = 660 \text{ nm}$ )
0,01	0,071
0,02	0,128
0,04	0,212
0,08	0,363
0,16	0,608



Gambar 9. Kurva baku standar protein

Tabel 7. Tabel hasil pengukuran sampel (simplo)

Kode sampel	Absorbansi	FP	Protein terukur (mg/mL)
25 °C	0,308	50	3,55
37 °C	0,370	50	4,43
41 °C	0,368	50	4,40

Tabel 8. Tabel hasil pengukuran sampel (duplo)

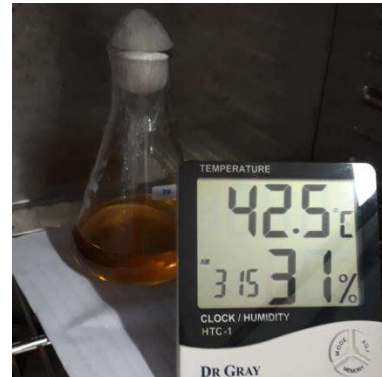
Kode sampel	Absorbansi	FP	Protein terukur (mg/mL)
°C	0,310	50	3,58
°C	0,372	50	4,46
°C	0,366	50	4,37



## Lampiran 5. Dokumentasi Penelitian



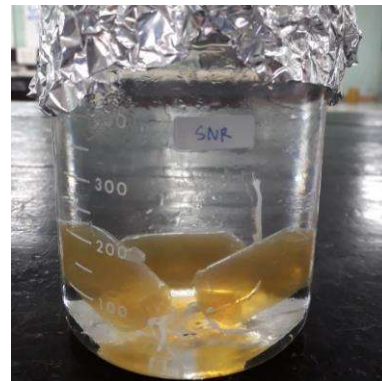
**Gambar 10. Inokulasi starter ke dalam medium fermentasi**



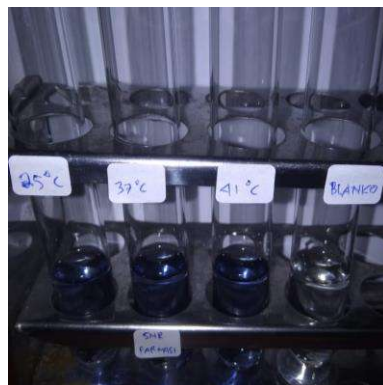
**Gambar 11. Proses fermentasi**



**Gambar 12. Proses purifikasi**



**Gambar 13. Proses dialisis**



**Gambar 14. Proses uji kuantitatif protein**



**Gambar 15. Proses uji aktivitas antimikroba**

