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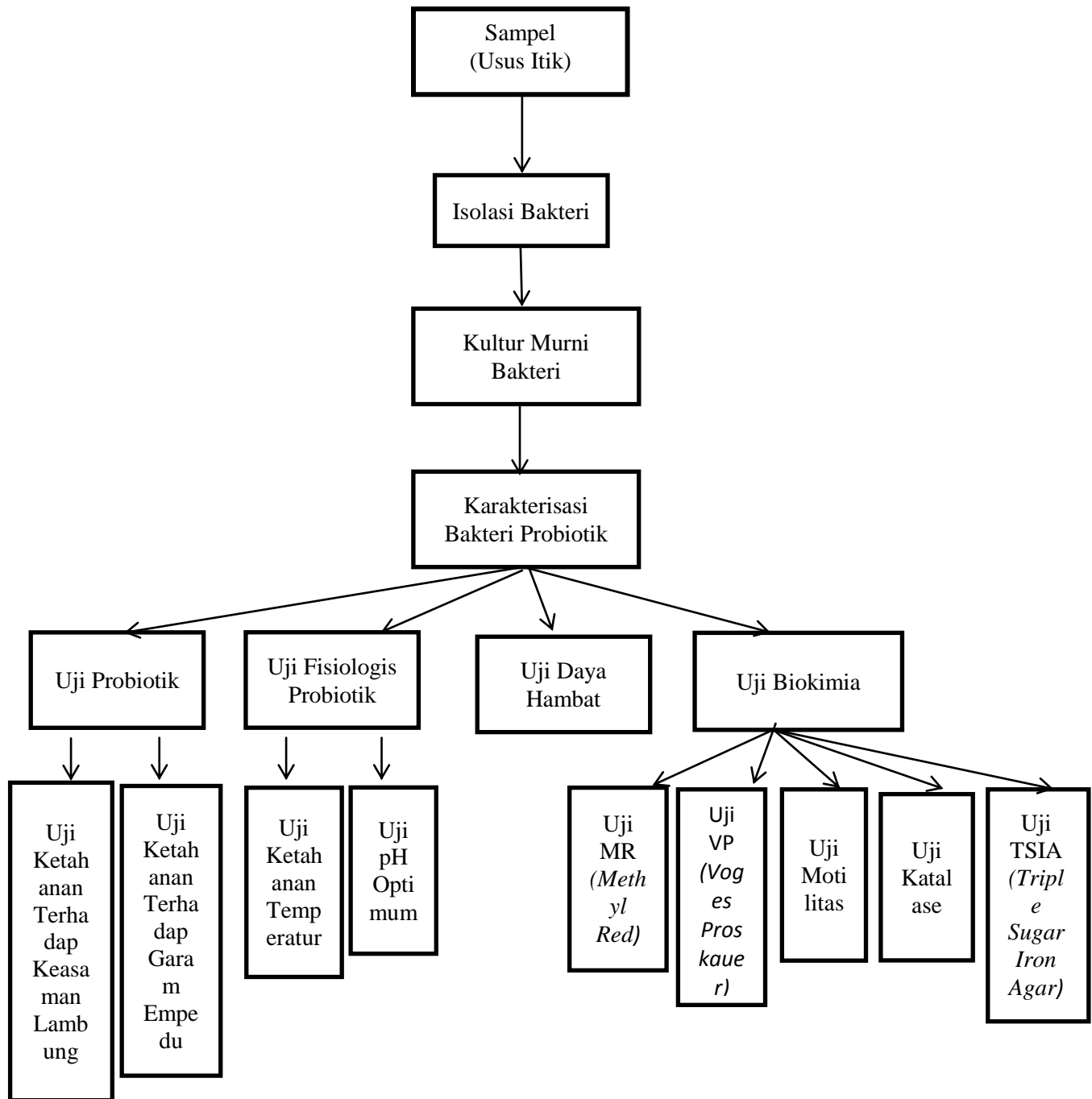
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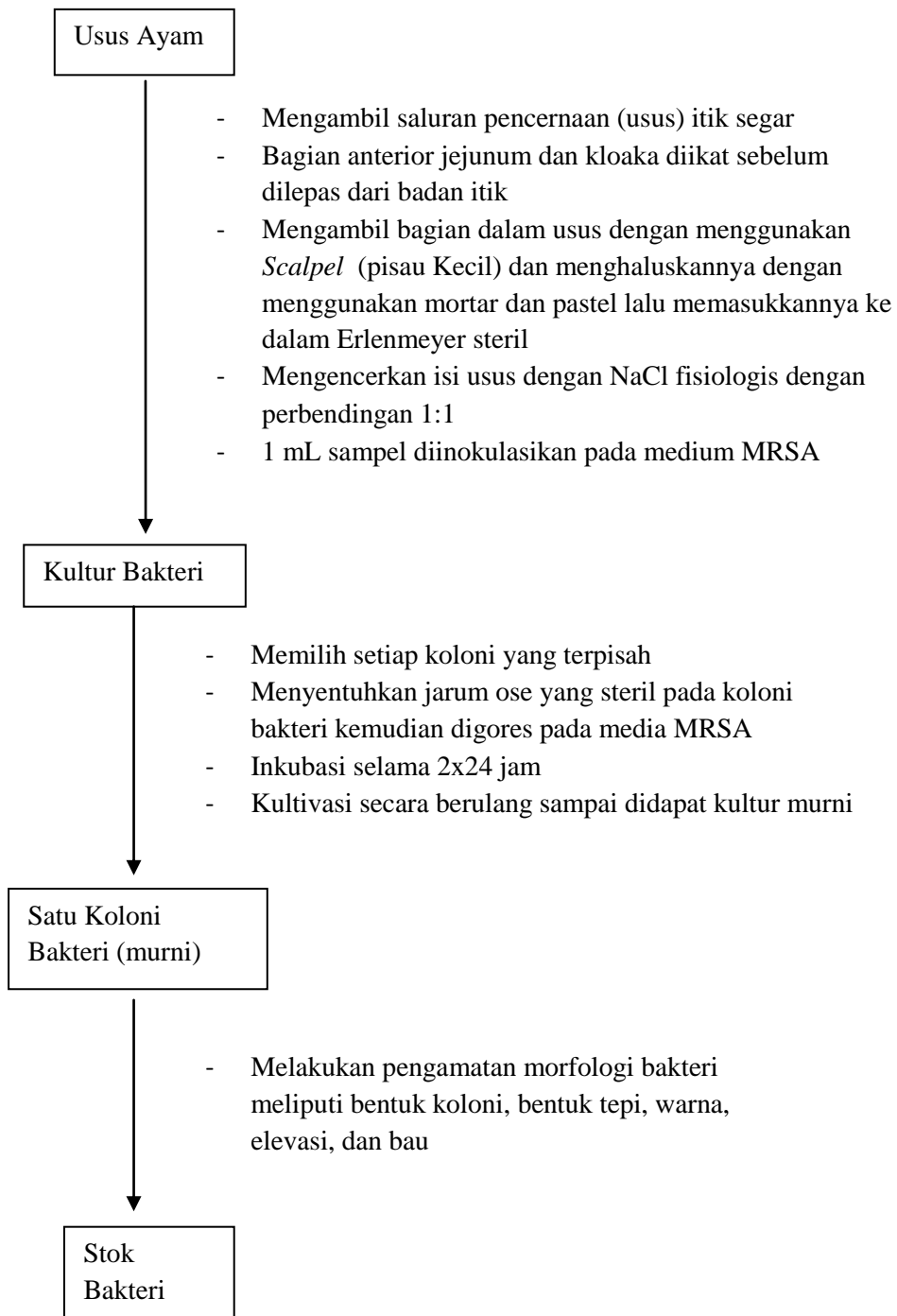
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LAMPIRAN

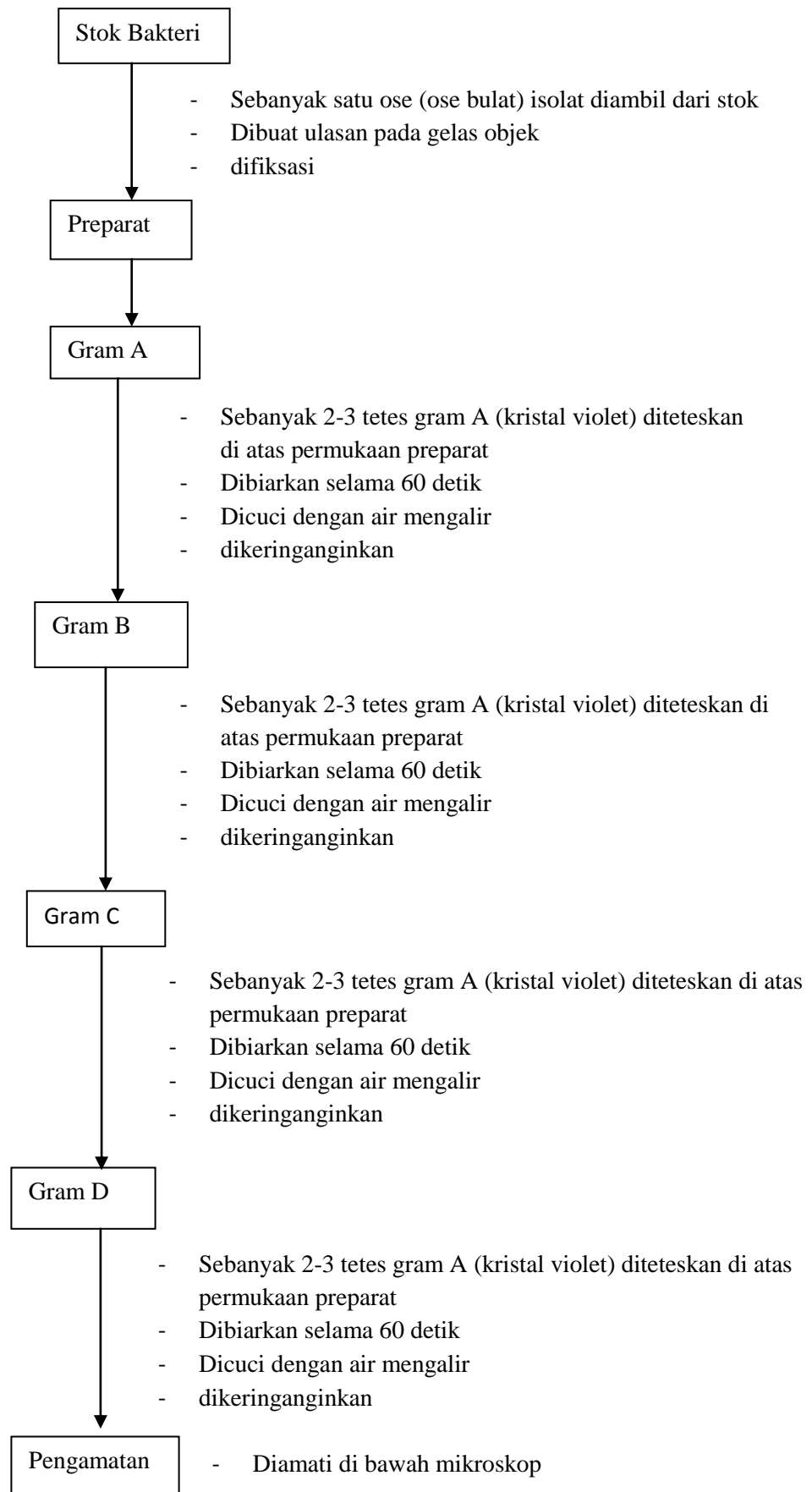
Lampiran 1. Skema Kerja Isolasi dan Karakterisasi Bakteri Probiotik yang Berasal Dari Saluran Pencernaan Itik Pedaging *Anas domestica*



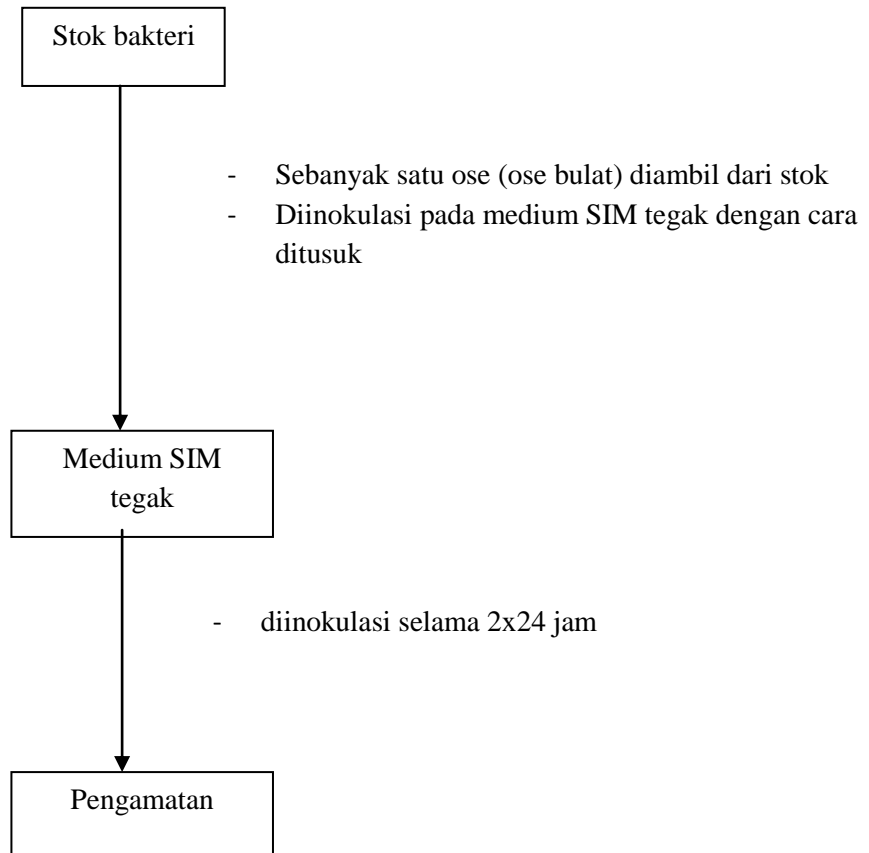
Lampiran 2. Skema Kerja Isolasi Bakteri Probiotik



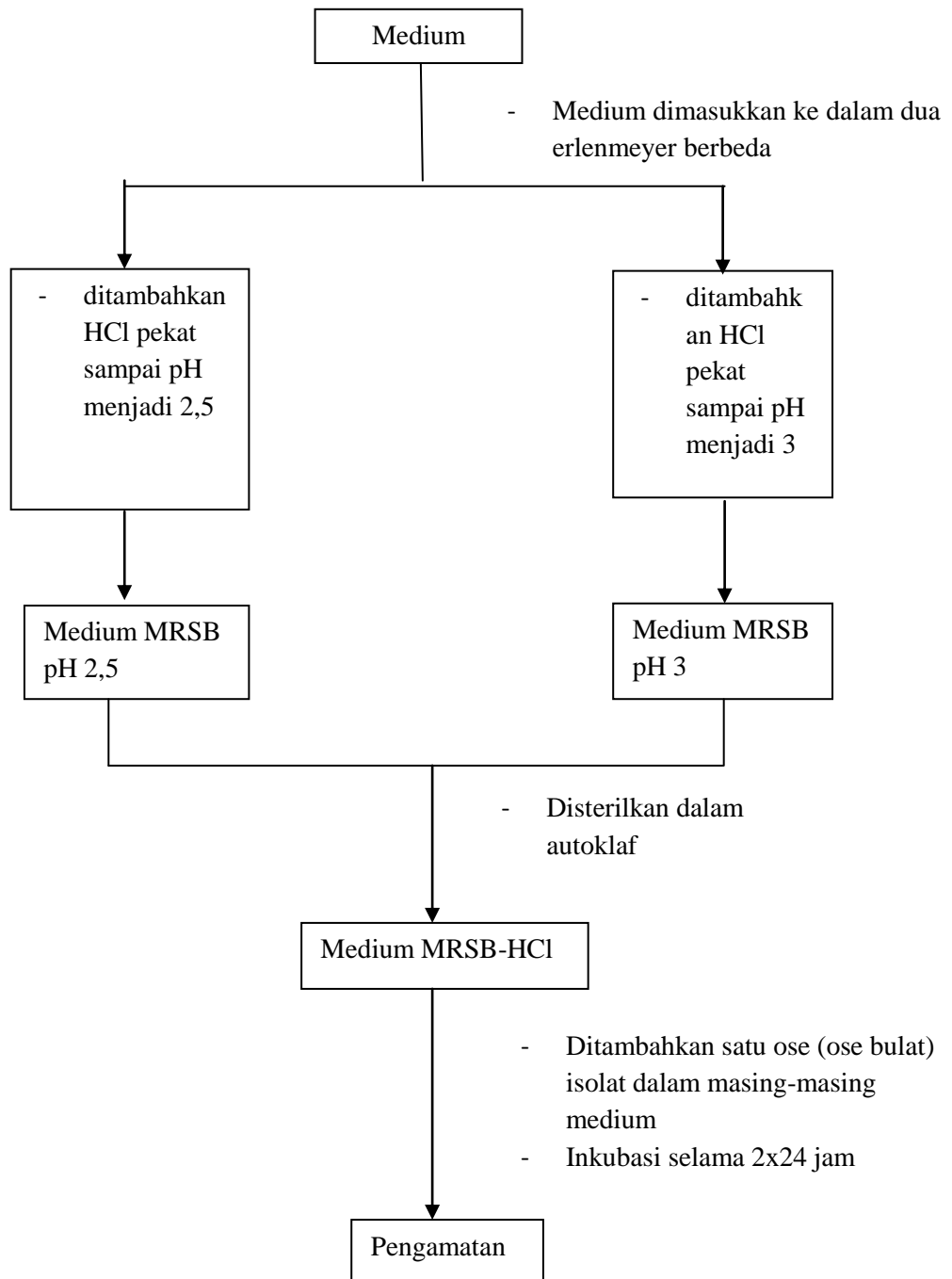
Lampiran 3. Skema Kerja Pengecatan Gram



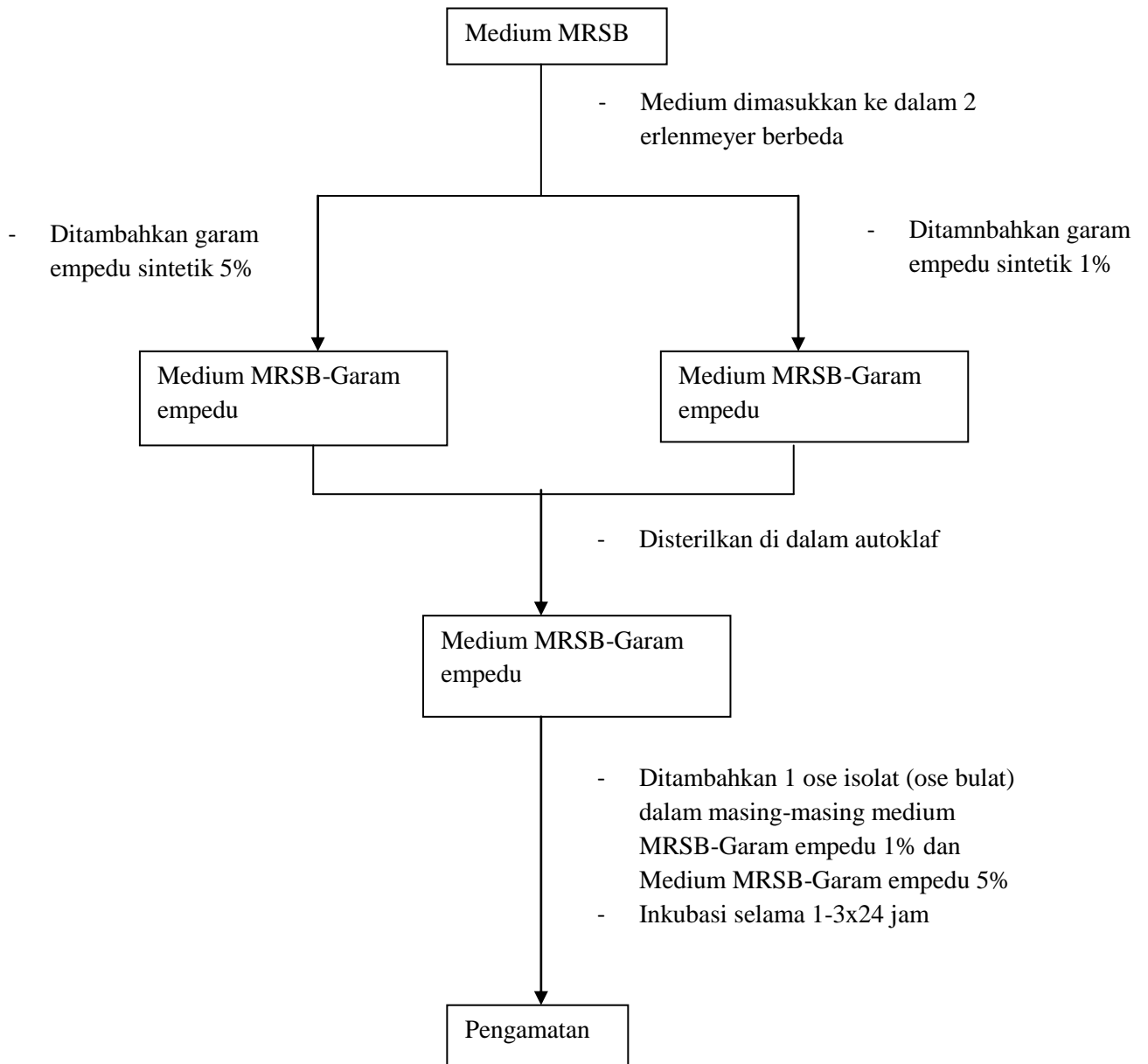
Lampiran 4. Skema Kerja Uji Motilitas



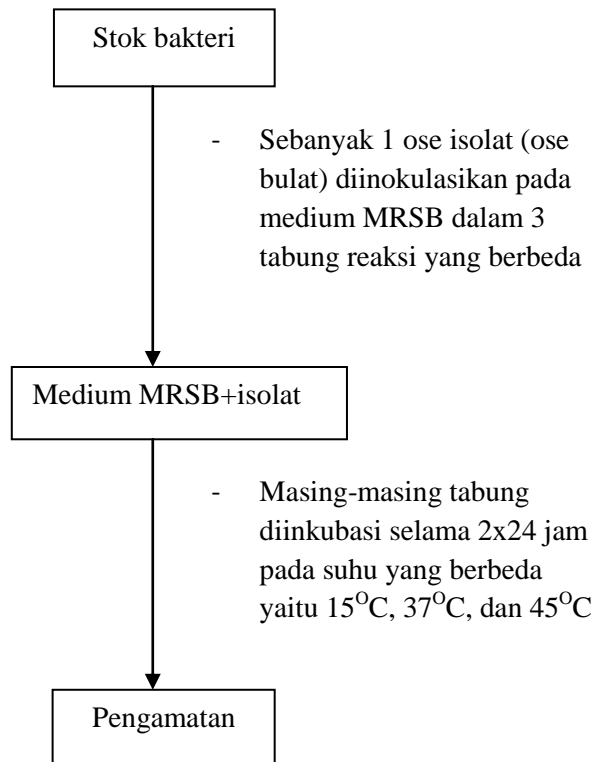
Lampiran 5. Skema Kerja Uji Ketahanan terhadap Keasaman (pH)



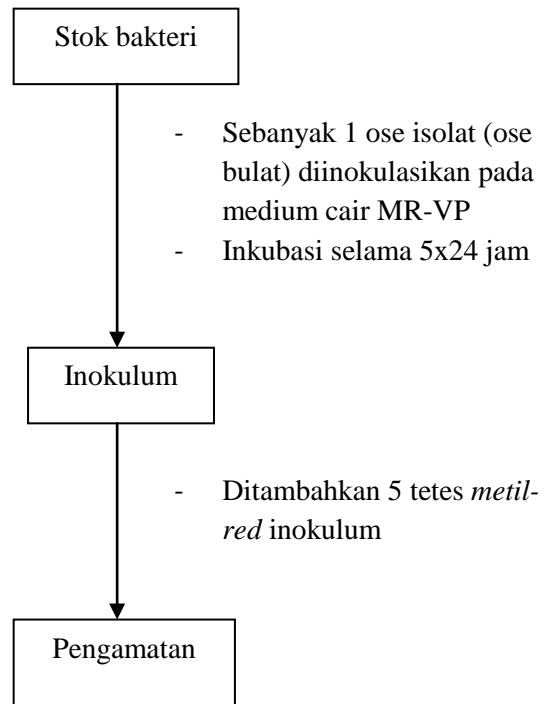
Lampiran 6. Skema Kerja Uji Ketahanan terhadap Garam Empedu



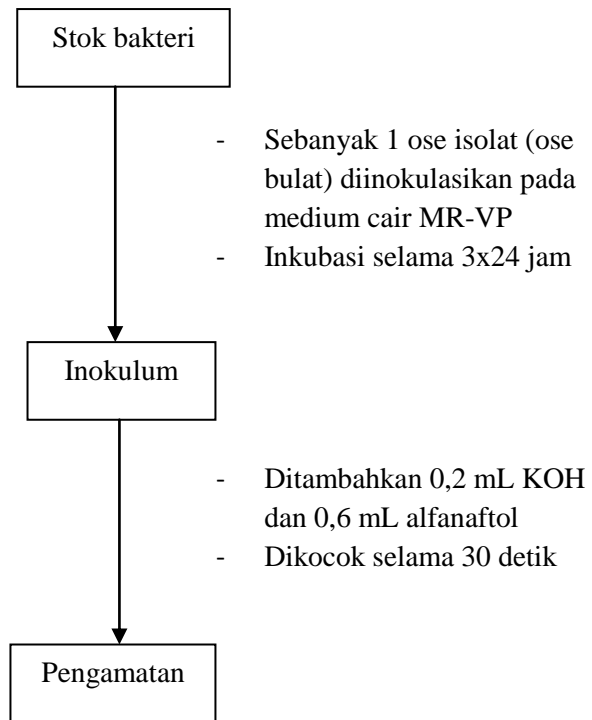
Lampiran 7. Skema kerja uji ketahanan temperatur



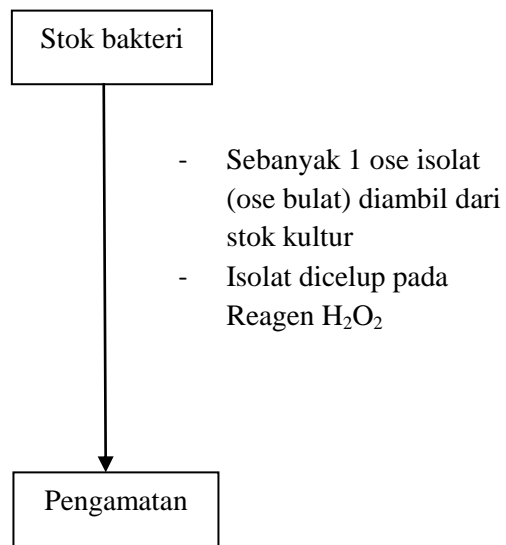
Lampiran 8. Skema kerja uji MR (*Methyl Red*)



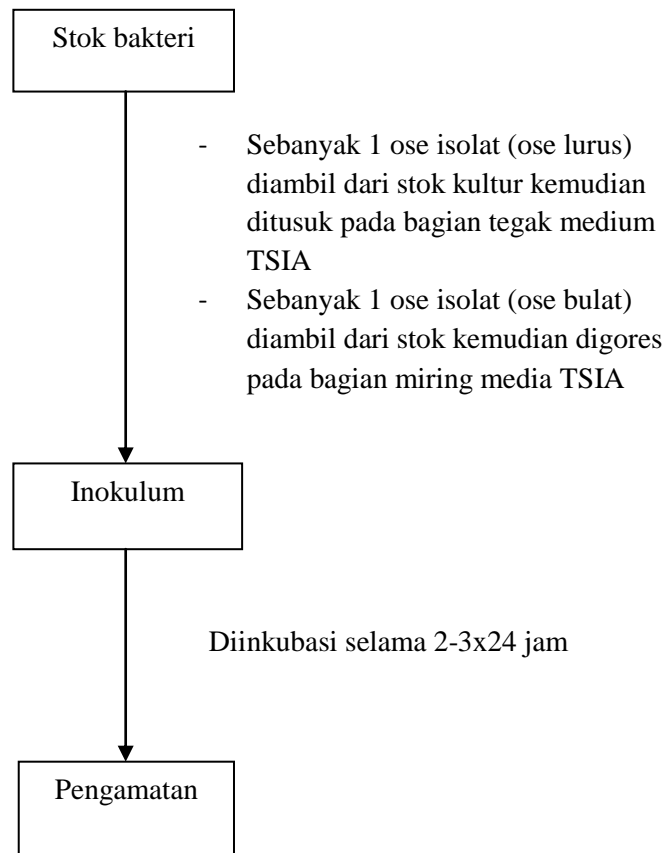
Lampiran 9. Skema kerja uji Vp (*Voges Preskauer*)



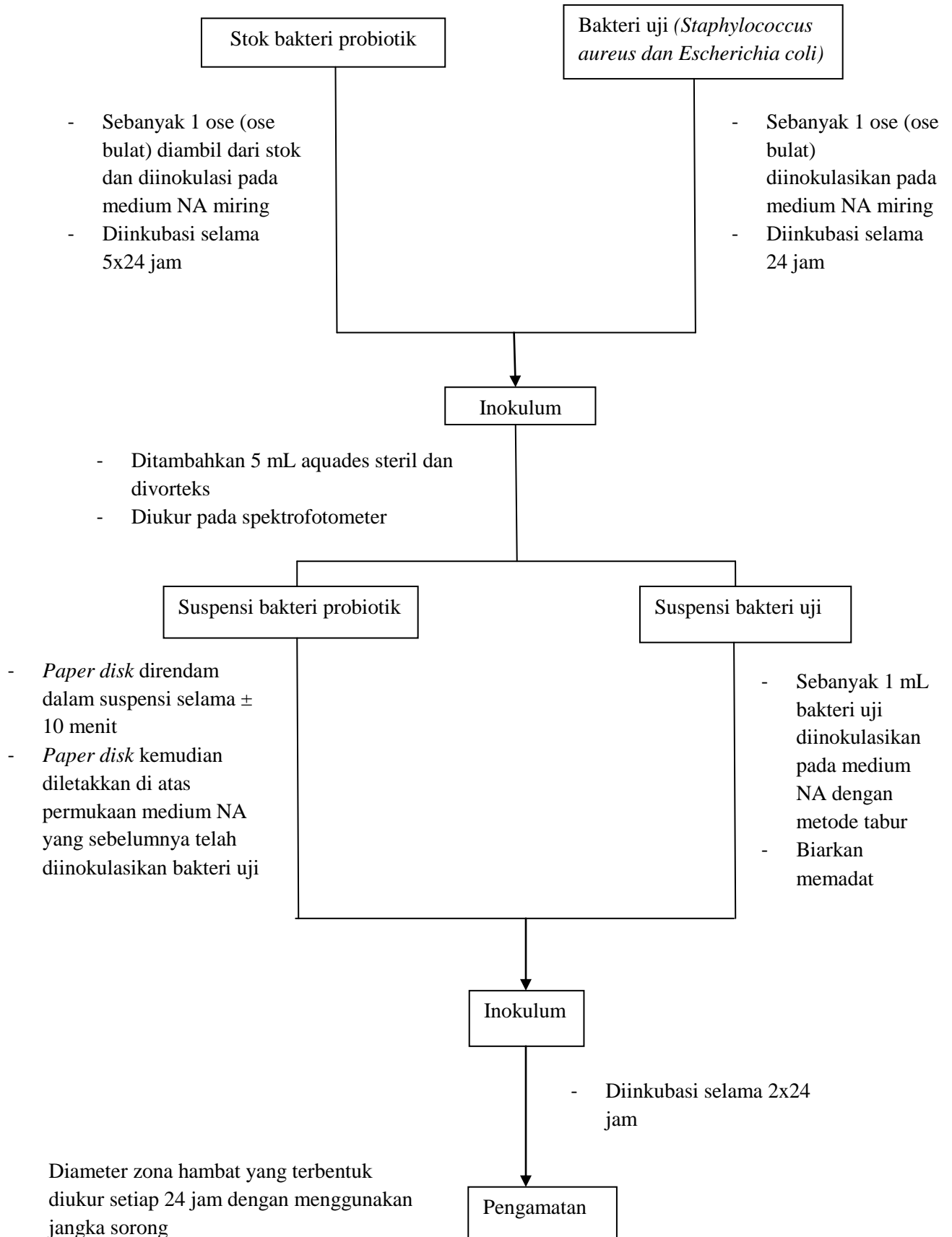
Lampiran 10. Skema kerja uji katalase



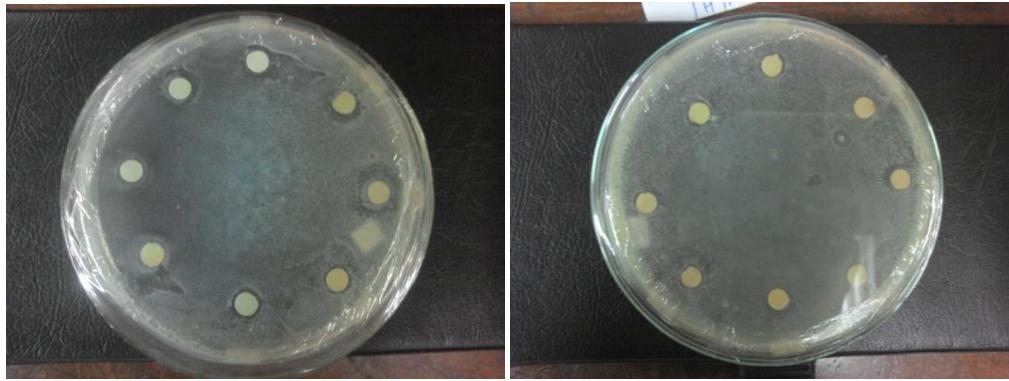
Lampiran 11. Skema kerja uji TSIA (*Triple Sugar Iron Agar*)



Lampiran 12. Skema kerja uji daya hambat



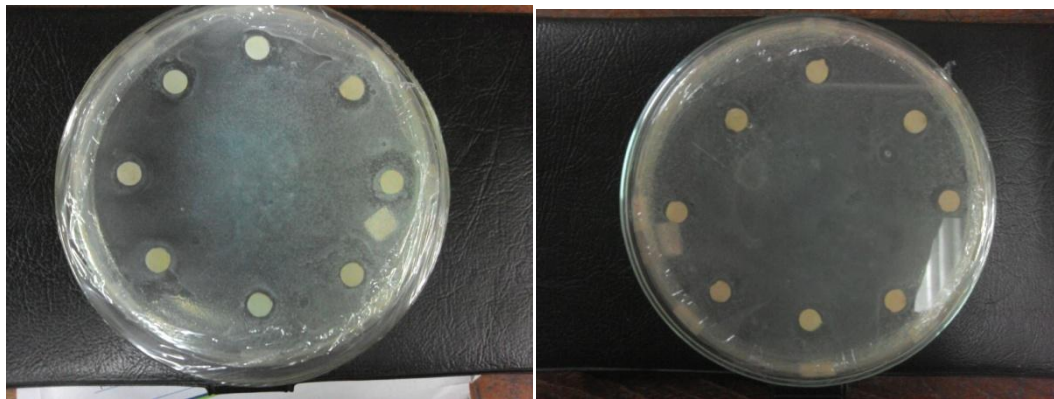
Lampiran 13. Uji Daya Hambat Bakteri



A

(1)

B



A

(2)

B

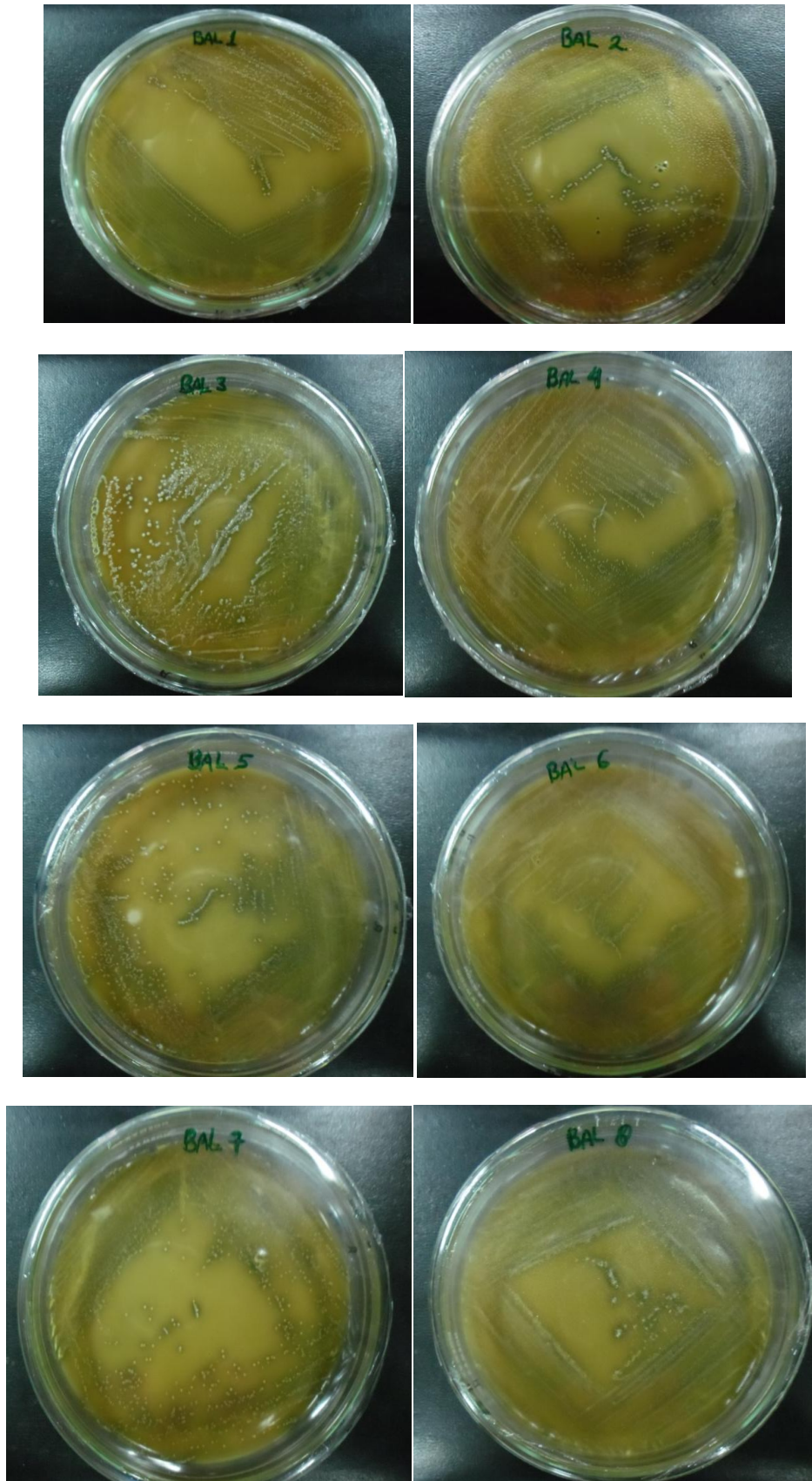
Keterangan : (1) Waktu inkubasi 1 x 24 jam

(2) Waktu inkubasi 2 x 24 jam

A = Bakteri *Escherichia coli*

B = Bakteri *Staphylococcus aureus*

Lampiran 14. Pemurnian isolat probiotik BAL dengan Metode Kuadran



Lampiran 15: Foto Prosedur Kerja



Usus Itik Pedaging



Pengambilan isi dalam usus



Pembuatan media



Proses pemurnian isolat



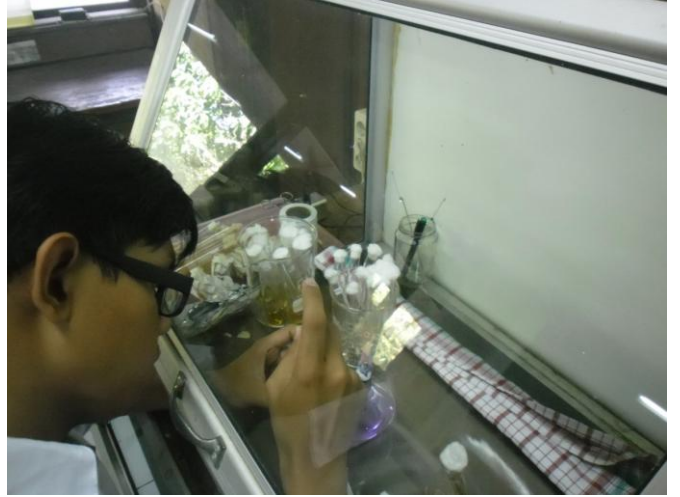
Pembuatan stok bakteri



Proses inokulasi bakteri pada Uji MR-VP dan Temperatur



Proses Pengecatan gram



Inokulasi bakteri pada Uji motilitas

Lampiran 16. Tabel 6 : Hasil Karakterisasi Bakteri Probiotik BAL

Karakterisasi		Isolat							
		A	B	C	D	E	F	G	H
Pengecatan Gram		Positif (Basil)	Negatif (Coccus)	Positif (Basil)	Negatif (Coccus)	Positif (Coccus)	Positif (Coccus)	Positif (Coccus)	Positif (coccus)
Uji Motilitas		Non Motil	Non Motil	Non Motil	Non Motil	Non Motil	Non Motil	Non Motil	Non Motil
Uji Ketahanan Terhadap Keasaman (pH)	2,5	+++	+++	+++	+	++	++	+	+++
	3	+++	+++	+++	+	++	++	+	+++
Uji Ketahanan Terhadap Garam Empedu	1%	+++	++	+++	++	+	+	++	+++
	5%	+++	+++	+++	++	+	+	+	+++
Uji Ketahanan Temperatur	15 ⁰ C	+	+	+	+	+	+	+	+
	37 ⁰ C	+++	+++	+++	++	++	++	++	+++
	45 ⁰ C	++	++	++	+	+	+	+	++
Uji MR (<i>Methyl Red</i>)		Positif	Positif	Positif	Positif	Positif	Positif	Positif	Positif
Uji VP (<i>Voges Preskauer</i>)		Negatif	Negatif	Negatif	Positif	Negatif	Positif	Negatif	Negatif
Uji Katalase									
Uji TSIA (<i>Triple Sugar Iron Agar</i>)	Lereng (<i>Slant</i>)	Asam	Asam	Asam	Asam	Asam	Asam	Asam	Asam
	Tegak (<i>Butt</i>)	Asam	Asam	Asam	Asam	Asam	Asam	Asam	Asam
	Terbentuk Gas	Negatif	Negatif	Negatif	Negatif	Negatif	Negatif	Negatif	Negatif
	Terbentuk H ₂ S	Negatif	Negatif	Negatif	Negatif	Negatif	Negatif	Negatif	Negatif