

DAFTAR PUSTAKA

- Aarslev-Jensen, H., Hansen, L.T., Bøknæs, N., Mejlholm, O., Jacobsen, C. and Dalgaard, P., 2025. Northern shrimp (*Pandalus borealis*)—A review on biology, catch, processing, quality changes, shelf-life and product safety. *Critical Reviews in Food Science and Nutrition* 65: 1–34. <https://doi.org/10.1080/10408398.2025.2505241>.
- Abdulhussain-Kareem, R. and Razavi, S.H., 2020. Plantaricin bacteriocins: As safe alternative antimicrobial peptides in food preservation—A review. *Journal of Food Safety* 40 (1): e12735. <https://doi.org/10.1111/jfs.12735>.
- Ahmad, A.S., Prashanthkumar, M.C., Sae-Leaw, T. and Benjakul, S., 2025. Quality deterioration of shrimp during postharvest handling and cold storage: Causes and prevention. In: *Shrimp Culture Technology: Farming, Health Management and Quality Assurance*, pp. 401–437. Springer Nature, Singapore. https://doi.org/10.1007/978-981-97-8549-0_22.
- Andrade, L.T.D., Araújo, N.G., Ventura, A.P.M., Lira, A.D.L., Magnani, M. and Cavalheiro, J.M.D.O., 2015. Standardization of sodium metabisulfite solution concentrations and immersion time for farmed shrimp *Litopenaeus vannamei*. *Ciência Rural* 45: 499–504. <https://doi.org/10.1590/0103-8478cr20140806>.
- Angelopoulou, A., Warda, A.K., O'Connor, P.M., Stockdale, S.R., Shkoporov, A.N., Field, D. and Ross, R.P., 2020. Diverse bacteriocins produced by strains from the human milk microbiota. *Frontiers in Microbiology* 11: 788. <https://doi.org/10.3389/fmicb.2020.00788>.
- Antoshina, D.V., Balandin, S.V. and Ovchinnikova, T.V., 2022. Structural features, mechanisms of action, and prospects for practical application of class II bacteriocins. *Biochemistry (Moscow)* 87 (11): 1387–1403. <https://doi.org/10.1134/S0006297922110165>.
- Azevedo, P.O.D.S.D. and Gierus, M., 2025. Lactic acid bacteria and bacteriocins in feed preservation: mechanisms and antifungal properties. *Grass and Forage Science* 80 (1): e12711. <https://doi.org/10.1111/gfs.12711>.
- Berty, G.A., 2020. *Potensi serbuk biji pepaya Carica papaya L. varietas 'Bangkok' dan 'California' sebagai bahan pengawet daging ayam dan udang*. Skripsi. Fakultas Sains dan Teknologi, UIN Syarif Hidayatullah Jakarta.
- Bharti, V., Mehta, A., Singh, S., Jain, N., Ahirwal, L. and Mehta, S., 2015. Bacteriocin: a novel approach for preservation of food. *International Journal of Pharmacy and Pharmaceutical Sciences* 7 (9): 20–29.
- BPS, 2025. Badan Pusat Statistik Kabupaten Sorong Selatan. https://sorongselatankab.bps.go.id/istilah/index.html?Istilah_page=51&Istilah_sort=keyword_ind.desc.

- Daba, G.M. and Elkhateeb, W.A., 2023. Ribosomally synthesized bacteriocins of lactic acid bacteria: Simplicity yet having wide potentials—A review. *International Journal of Biological Macromolecules* 128325. <https://doi.org/10.1016/j.ijbiomac.2023.128325>.
- Demirgül, F., Kaya, H.İ., Ucar, R.A., Mitaf, N.A. and Şimşek, Ö., 2025. Expanding layers of bacteriocin applications: From food preservation to human health interventions. *Fermentation* 11 (3): 142. <https://doi.org/10.3390/fermentation11030142>.
- DKP, 2025. *Dinas Perikanan Kabupaten Sorong Selatan*.
- Forsythe, P. and Bienenstock, J., 2010. Immunomodulation by commensal and probiotic bacteria. *Immunological Investigations* 39 (4–5): 429–448. <https://doi.org/10.3109/08820131003667978>.
- Gálvez, A., Abriouel, H., López, R.L. and Omar, N.B., 2007. Bacteriocin-based strategies for food biopreservation. *International Journal of Food Microbiology* 120 (1–2): 51–70. <https://doi.org/10.1016/j.ijfoodmicro.2007.06.001>.
- Guo, X., Schmiede, P., Assafa, T.E., Wang, R., Xu, Y., Donnelly, L. et al., 2022. Structure and mechanism of human cystine exporter cystinosin. *Cell* 185 (20): 3739–3752. <https://doi.org/10.1016/j.cell.2022.08.020>.
- Hermawan, O., Mukti, A.T. and Yasin, M., 2020. Formaldehyde content in white shrimp after formalin soaking with different doses. *Journal of Aquaculture and Fish Health* 9 (1): 69–74. <https://doi.org/10.20473/japha.v9i1.15915>.
- Kavitake, D., Tiwari, S., Shah, I.A., Devi, P.B., Delattre, C., Reddy, G.B. and Shetty, P.H., 2023. Antipathogenic potentials of exopolysaccharides produced by lactic acid bacteria and their food and health applications. *Food Control* 152: 109850. <https://doi.org/10.1016/j.foodcont.2023.109850>.
- Khan, M.F., Machuca, M.A., Rahman, M.M., Koç, C., Norton, R.S., Smith, B.J. and Roujeinikova, A., 2020. Structure–activity relationship study reveals the molecular basis for specific sensing of hydrophobic amino acids by the *Campylobacter jejuni* chemoreceptor Tlp3. *Biomolecules* 10 (5): 744. <https://doi.org/10.3390/biom10050744>.
- Kirtonia, K., Salauddin, M., Bharadwaj, K.K., Pati, S., Dey, A., Shariati, M.A. and Sarkar, T., 2021. Bacteriocin: a new strategic antibiofilm agent in food industries. *Biocatalysis and Agricultural Biotechnology* 36: 102141. <https://doi.org/10.1016/j.bcab.2021.102141>.
- KKP., 2026. Produksi Perikanan. [https://ppid.kkp.go.id/upt/stasiun-kipm-sorong/pengumuman/detail/data-ekspor-komoditi-perikanan-bulan-oktober-2024/\(Diakses Tanggal 06 Januari 2026\)](https://ppid.kkp.go.id/upt/stasiun-kipm-sorong/pengumuman/detail/data-ekspor-komoditi-perikanan-bulan-oktober-2024/(Diakses%20Tanggal%2006%20Januari%202026)).

- Kumari, P.K., Akhila, S., Rao, Y.S. and Devi, B.R., 2019. Alternative to artificial preservatives. *Systematic Reviews in Pharmacy* 10: 99–102. <https://doi.org/10.5530/srp.2019.1.17>.
- Kumar, R. and Rajput, R., 2023. Role of natural preservatives and their effect on food's shelf life. *Current Journal of Applied Science and Technology* 42 (47): 7–19. <https://doi.org/10.9734/cjast/2023/v42i474312>.
- Lalitha Priya, U., Mariajenita, P., Renuka, V., Sudharsan, K., Karthikeyan, S., Sivarajan, M. and Sukumar, M., 2019. Investigation of natural extracts and sodium bisulfite impact on thermal signals and physicochemical compositions of *Litopenaeus vannamei* during chilled storage. *Journal of Aquatic Food Product Technology* 28 (6): 609–623. <https://doi.org/10.1080/10498850.2019.1627453>.
- Manna, A. and Mondal, R., 2023. Bacteriocin-mediated food preservation in conjugation with silver nanoparticles: a green approach. *Food Chemistry Advances* 3: 100464. <https://doi.org/10.1016/j.focha.2023.100464>.
- Meruvu, H. and Harsa, S.T., 2023. Lactic acid bacteria: isolation–characterization approaches and industrial applications. *Critical Reviews in Food Science and Nutrition* 63 (26): 8337–8356. <https://doi.org/10.1080/10408398.2022.2054936>.
- O'Connor, P.M., Kuniyoshi, T.M., Oliveira, R.P., Hill, C., Ross, R.P. and Cotter, P.D., 2020. Antimicrobials for food and feed: a bacteriocin perspective. *Current Opinion in Biotechnology* 61: 160–167. <https://doi.org/10.1016/j.copbio.2019.12.023>.
- Pal, M., Gebretensay, A., Shiberu, T., Abdurahman, M. and Karanfil, O., 2015. The role of bacteriocin as food preservative. *College of Veterinary Medicine, Addis Ababa University*.
- Peng, Z., Xiong, T., Huang, T., Xu, X., Fan, P., Qiao, B. and Xie, M., 2023. Factors affecting production and effectiveness, performance improvement and mechanisms of action of bacteriocins as food preservative. *Critical Reviews in Food Science and Nutrition* 63 (33): 12294–12307. <https://doi.org/10.1080/10408398.2022.2100874>
- Pulungan, A.F., 2020. *Dampak pengawet nitrit pada daging olahan sosis terhadap kesehatan manusia*. Deepublish, Yogyakarta.
- Rahayu, E.S., Wardani, A.K. and Margino, S., 2004. Skrining bakteri asam laktat penghasil bakteriosin dari daging dan produk olahannya. *Agritech* 24 (2): 74–81. <https://doi.org/10.22146/agritech.13490>
- Rahmadana, S.T., Astuty, E. and Angkejaya, O.W., 2024. Isolation and characterization of lactic acid bacteria from sago wastewater as antibacterial. *Jurnal Ilmiah Kedokteran Wijaya Kusuma* 13 (1): 15–24. <https://doi.org/10.30742/jikw.v13i1.3022>

- Sala, R., Bawole, R., Bonggoibo, A., Pattiasina, T.P., Suruan, S. and Runtuboy, F., 2021. Analisis pola pertumbuhan dan morfometrik udang jerbung (*Penaeus merguensis* De Man, 1888) di perairan sekitar Bakoi, Sorong Selatan. *Mollucas Fisheries and Marine Journal* 3 (2). <https://doi.org/10.35724/mfmj.v3i2.3401>
- Sindi, A., Badsha, M.B., Nielsen, B. and Ünlü, G., 2020. Antimicrobial activity of six international artisanal kefir against *Bacillus cereus*, *Listeria monocytogenes*, *Salmonella enterica* serovar Enteritidis, and *Staphylococcus aureus*. *Microorganisms* 8 (6): 849. <https://doi.org/10.3390/microorganisms8060849>
- Soares, M.B., Almada, C.N., Pereira, E.P., Ferreira, B.M., Balthazar, C.F., Khorshidian, N. and Sant'Ana, A.S., 2023. Sporeforming probiotic bacteria: Characteristics, health benefits, and technological aspects for their applications in foods and beverages. *Trends in Food Science & Technology* 138: 453–469. <https://doi.org/10.1016/j.tifs.2023.06.029>
- Teshome, E., Forsido, S.F., Rupasinghe, H.V. and Olika Keyata, E., 2022. Potentials of natural preservatives to enhance food safety and shelf life: A review. *The Scientific World Journal* 2022: 9901018. <https://doi.org/10.1155/2022/9901018>
- Wang, L., Ren, S., Behan, A.A., Arain, M.A., Ujjan, N.A., Zeng, D., et al., 2025. Probiotics and their antimicrobial metabolites: A collegial strategy for food bio-preservation—A review. *Food Science & Nutrition* 13 (12): e71318. <https://doi.org/10.1002/fsn3.71318>
- Yin, W., Yao, J., Leng, X., Ma, C., Chen, X., Jiang, Y. and Wang, L., 2024. Enhancement of antimicrobial function by L/D-lysine substitution on a novel broad-spectrum antimicrobial peptide, phylloseptin-TO2: A structure-related activity research study. *Pharmaceutics* 16 (8): 1098. <https://doi.org/10.3390/pharmaceutics16081098>
- Zacharof, M.P. and Lovitt, R.W., 2012. Bacteriocins produced by lactic acid bacteria: A review article. *APCBEE Procedia* 2: 50–56. <https://doi.org/10.1016/j.apcbee.2012.06.010>
- Zhang, J., Gu, S., Zhang, T., Wu, Y., Ma, J., Zhao, L. and Zhang, J., 2022. Characterization and antibacterial modes of action of bacteriocins from *Bacillus coagulans* CGMCC 9951 against *Listeria monocytogenes*. *LWT – Food Science and Technology* 160: 113272. <https://doi.org/10.1016/j.lwt.2022.113272>
- Zhao, K., 2021. An overall review on salicylic acid. *International Core Journal of Engineering* 7: 414–418. [https://doi.org/10.6919/ICJE.202103_7\(3\).0056](https://doi.org/10.6919/ICJE.202103_7(3).0056)