

DAFTAR PUSTAKA

- Afriza, R., dan Nilda, I. (2019). ANALISIS PERBEDAAN KADAR GULA PEREDUKSI DENGAN METODE LANE EYNON DAN LUFF SCHOORL PADA BUAH NAGA MERAH (HYLOCEREUS POLYRHIZUS). *Jurnal Temapela*, 2(2), 90–96. <https://doi.org/10.25077/temapela.2.2.90-96.2019>
- Ahillah, N., Rusdanillah, A., Afiana, W., Sulistiani, R., dan Lestari, R. puspa. (2017). Pengaruh Konsentrasi Garam pada Fermentasi Ikan Wader (Rasbora lateristriata). *Bioedukasi: Jurnal Pendidikan Biologi*, 10(2), Article 2. <https://doi.org/10.20961/bioedukasi-uns.v10i2.11566>
- Ahmad, L., Adjam, S. I., dan Antuli, Z. (2022). KARAKTERISASI MUTU BIOLOGIS BAKASANG IKAN CAKALANG (Katsuwonus Pelamis) DENGAN PENAMBAHAN EKSTRAK ASAM JAWA (Tamarindus indica L) SELAMA FERMENTASI. *Journal Of Agritech Science (JASc)*, 6(02), 112–120. <https://doi.org/10.30869/jasc.v6i02.984>
- Amatullah, L. H., Afifah, D. N., dan Jannah, S. N. (2023). Isolation and Molecular Identification of Proteolytic Bacteria from Rusip an Indonesian Fermented Food. *Biosaintifika: Journal of Biology dan Biology Education*, 15(3), 450–459. <https://doi.org/10.15294/biosaintifika.v15i3.42237>
- Amelia, V., Nurhamzah, L. Y., Lioe, H. N., Sitanggang, A. B., Adawiyah, D. R., dan Kusumaningrum, H. D. (2024). Characterization and peptide identification of umami fractions from rusip—A traditional fermented anchovy product. *Journal of Food Science*, 89(12), 8326–8341. <https://doi.org/10.1111/1750-3841.17532>
- Andhikawati, A., Junianto, J., Permana, R., dan Oktavia, Y. (2021). REVIEW: KOMPOSISI GIZI IKAN TERHADAP KESEHATAN TUBUH MANUSIA. *Marinade*, 4(02), 76–84. <https://doi.org/10.31629/marinade.v4i02.3871>
- Anindita, R., dan Sari, A. E. (2023). Uji Angka Lempeng Total (ALT) dan PH pada Produk Inovasi Minuman Probiotik Jalembi (Jambu Merah, Lemon, Melon, Bit) dengan Starter Lactobacillus plantarum. *Jurnal Ilmiah Biosaintropis (Bioscience-Tropic)*, 8(2), 77–86. <https://doi.org/10.33474/e-jbst.v8i2.515>
- Aprilia, V., Apriyanto, M., Fangohoi, L., Diba, D. F., Prayitno, S. H., Nurhayati, N., dan Sari, D. A. (2021). *PANGAN BERBASIS FERMENTASI* (A. A. Kiti, Ed.). Nuta Media. <http://elibrary.almaata.ac.id/2439/>
- Arfianty, B. N., Farisi, S., dan Ekowati, C. N. (2017). DINAMIKA POPULASI BAKTERI DAN TOTAL ASAM PADA FERMENTASI BEKASAM IKAN PATIN (Pangasius hypophthalmus). *Jurnal Ilmiah Biologi Eksperimen dan Keanekaragaman Hayati*, 4(2), 43–49. <https://doi.org/10.23960/jbekh.v4i2.133>
- Arumsari, N. G., Suparthana, P., dan Nocianitri, K. A. (2022). Pengaruh Suhu Dan Lama Fermentasi Terhadap Karakteristik Kedelai Terfermentasi Dalam Tahapan Produksi Sere Kedele. *Jurnal Ilmu Dan Teknologi Pangan (ITEPA)*, 11(4), 776–787. <https://doi.org/10.24843/itepa.2022.v11.i04.p17>
- Aryati, E., Suci, D., dan Agustin, W. (2014). MANFAAT IKAN TERI SEGAR (Stolephorus sp) TERHADAP PERTUMBUHAN TULANG DAN GIGI. *ODONTO : Dental Journal*, 1(2), 52. <https://doi.org/10.30659/odj.1.2.52-56>

- Assah, Y. F., dan Makalalag, A. K. (2021). ANALISIS KADAR SUKROSA, GLUKOSA DAN FRUKTOSA PADA BEBERAPA PRODUK GULA AREN. 13(1).
- Azizah, N., Al-Barrii, A. N., dan Mulyani, S. (2012). PENGARUH LAMA FERMENTASI TERHADAP KADAR ALKOHOL, pH, DAN PRODUKSI GAS PADA PROSES FERMENTASI BIOETANOL DARI WHEY DENGAN SUBSTITUSI KULIT NANAS. *Jurnal Aplikasi Teknologi Pangan*, 1(3), Article 3. <https://jatp.ift.or.id/index.php/jatp/article/view/73>
- Barbosa-Cánovas, G. V., Fontana, A. J., Schmidt, S. J., dan Labuza, T. P. (Ed.). (2020). *Water activity in foods: Fundamentals and applications* (Second edition). Wiley-Blackwell. <https://doi.org/10.1002/9781118765982>
- Batubara, P. A. P., Desniar, D., dan Setyaningsih, I. (2019). PENGARUH STARTER BAKTERI ASAM LAKTAT PROBIOTIK TERHADAP PERUBAHAN KIMIAWI DAN MIKROBIOLOGIS RUSIP. *Jurnal Teknologi dan Industri Pangan*, 30(1), Article 1. <https://doi.org/10.6066/jtip.2019.30.1.28>
- Belinda, A. S. (2016). UJI SIFAT FISIKO KIMIA DAN ORGANOLEPTIK MINUMAN SARI BIJI KECIPUR DENGAN PENAMBAHAN ENZIM PAPAIN. 4(1).
- Bell, S. C., dan Turner, J. M. (1977). Bacterial catabolism of threonine. Threonine degradation initiated by L -threonine acetaldehyde-lyase (aldolase) in species of *Pseudomonas*. *Biochemical Journal*, 166(2), 209–216. <https://doi.org/10.1042/bj1660209>
- Belleggia, L., Aquilanti, L., Ferrocino, I., Milanović, V., Garofalo, C., Clementi, F., Cocolin, L., Mozzon, M., Foligni, R., Haouet, M. N., Scuota, S., Framboas, M., dan Osimani, A. (2020). Discovering microbiota and volatile compounds of surströmming, the traditional Swedish sour herring. *Food Microbiology*, 91, 103503. <https://doi.org/10.1016/j.fm.2020.103503>
- Berlian, Z., dan Huda, I. (2016). PENGARUH KUANTITAS GARAM TERHADAP KUALITAS BEKASAM. *Jurnal Biota*, 2(2), 151–157.
- Bermúdez, R., Lorenzo, J. M., Fonseca, S., Franco, I., dan Carballo, J. (2012). Strains of *Staphylococcus* and *Bacillus* Isolated from Traditional Sausages as Producers of Biogenic Amines. *Frontiers in Microbiology*, 3. <https://doi.org/10.3389/fmicb.2012.00151>
- Biji, K. B., Ravishankar, C. N., Venkateswarlu, R., Mohan, C. O., dan Gopal, T. K. S. (2016). Biogenic amines in seafood: A review. *Journal of Food Science and Technology*, 53(5), 2210–2218. <https://doi.org/10.1007/s13197-016-2224-x>
- Bronner, I. F., dan Quail, M. A. (2019). Best Practices for Illumina Library Preparation. *Current Protocols in Human Genetics*, 102(1), e86. <https://doi.org/10.1002/cphg.86>
- Cai, H., Tao, L., Zhou, X., Liu, Y., Sun, D., Ma, Q., Yu, Z., dan Jiang, W. (2024). Lactic acid bacteria in fermented fish: Enhancing flavor and ensuring safety. *Journal of Agriculture and Food Research*, 16, 101206. <https://doi.org/10.1016/j.jafr.2024.101206>

- Chan, S. X. Y., Fitri, N., Mio Asni, N. S., Sayuti, N. H., Azlan, U. K., Qadi, W. S. M., Dawoud, E. A. D., Kamal, N., Sarian, M. N., Mohd Lazaldin, M. A., Low, C. F., Harun, S., Hamezah, H. S., Rohani, E. R., dan Mediani, A. (2023). A Comprehensive Review with Future Insights on the Processing and Safety of Fermented Fish and the Associated Changes. *Foods*, 12(3), 558. <https://doi.org/10.3390/foods12030558>
- Dai, L., Wang, L., Sun, J., Zheng, L., dan Qi, B. (2018). *Microbial Community Structure and Diversity of Shrimp Paste at Different Fermentation Stages*. Microbiology. <https://doi.org/10.1101/334136>
- Das, A. J., Das, M. J., Miyaji, T., dan Deka, S. C. (2019). Growth and metabolic characterization of four lactic acid bacteria species isolated from rice beer prepared in Assam, India. *Access Microbiology*, 1(4). <https://doi.org/10.1099/acmi.0.000028>
- De La Haba, R. R., López-Hermoso, C., Sánchez-Porro, C., Konstantinidis, K. T., dan Ventosa, A. (2019). Comparative Genomics and Phylogenomic Analysis of the Genus *Salinivibrio*. *Frontiers in Microbiology*, 10, 2104. <https://doi.org/10.3389/fmicb.2019.02104>
- Delbare, D., Cooreman, K., dan Smagghe, G. (2015). Rearing European brown shrimp (*Crangon crangon*, Linnaeus 1758): A review on the current status and perspectives for aquaculture. *Reviews in Aquaculture*, 7(4), 262–282. <https://doi.org/10.1111/raq.12068>
- Desniar, Rusmana, I., Suwanto, A., dan Mubarik, N. R. (2020). Organic acid produced by lactic acid bacteria from bekasam as food biopreservatives. *IOP Conference Series: Earth and Environmental Science*, 414(1), 012003. <https://doi.org/10.1088/1755-1315/414/1/012003>
- Dewi, R. K., dan Muyassaroh. (2020). PENENTUAN KADAR PROTEIN PADA SPIRULINA PLATENSIS MENGGUNAKAN METODE LOWRY DAN KJELDAH. *Jurnal Teknik Kimia*, 15(1), 40–45. https://doi.org/10.33005/jurnal_tekkim.v15i1.2304
- Dianto, S., Wijayanti, I., dan Swastawati, F. (2023). Effect of different coconut sugar concentrations and fermentation times on the physicochemical and sensorial characteristics of shrimp paste “Terasi.” *Journal of Agricultural, Food Science and Biotechnology*, 1(3), 153–161. <https://doi.org/10.58985/jafsb.2023.v01i03.17>
- Dincer, T., Cakli, S., Kilinc, B., dan Tolasa, S. (2010). Amino Acids and Fatty Acid Composition Content of Fish Sauce. *Journal of Animal and Veterinary Advances*, 9(2), 311–315. <https://doi.org/10.3923/javaa.2010.311.315>
- Du, F., Zhang, X., Gu, H., Song, J., dan Gao, X. (2019). Dynamic Changes in the Bacterial Community During the Fermentation of Traditional Chinese Fish Sauce (TCFS) and Their Correlation with TCFS Quality. *Microorganisms*, 7(9), 371. <https://doi.org/10.3390/microorganisms7090371>
- Du, G.-X., Qu, L.-Y., Hong, X.-G., Li, C.-H., Ding, D.-W., Gao, P., dan Xu, Q.-Z. (2021). *Kushneria phosphatilytica* sp. Nov., a phosphate-solubilizing bacterium

- isolated from a solar saltern. *International Journal of Systematic and Evolutionary Microbiology*, 71(2). <https://doi.org/10.1099/ijsem.0.004619>
- Engevik, K. A., Hazzard, A., Puckett, B., Hoch, K. M., Haidacher, S. J., Haag, A. M., Spinler, J. K., Versalovic, J., Engevik, M. A., dan Horvath, T. D. (2024). Phylogenetically diverse bacterial species produce histamine. *Systematic and Applied Microbiology*, 47(5), 126539. <https://doi.org/10.1016/j.syapm.2024.126539>
- Fadhlurrohmah, I., Setyawardani, T., dan Sumarmono, J. (2023). Karakteristik Warna (Hue, Chroma, Whiteness Index), Rendemen, dan Persentase Whey Keju dengan Penambahan Teh Hitam Orthodox (*Camellia sinensis* var. *Assamica*). *JITIPARI (Jurnal Ilmiah Teknologi dan Industri Pangan UNISRI)*, 8(1), 10–19. <https://doi.org/10.33061/jitipari.v8i1.8133>
- Fadlilah, A., Rosyidi, D., dan Susilo, A. (2022). KARAKTERISTIK WARNA L* a* b* DAN TEKSTUR DENDENG DAGING KELINCI YANG DIFERMENTASI DENGAN *Lactobacillus plantarum*. *Wahana Peternakan*, 6(1), 30–37. <https://doi.org/10.37090/jwputb.v6i1.533>
- Fajri, Y., Sukarso, A. A., dan Rasmi, D. A. C. (2014). Fermentasi Ikan Kembung (*Rastrelliger* sp.) dalam Pembuatan Peda dengan Penambahan Bakteri Asam Laktat (BAL) yang Terkandung dalam Terasi Empang pada Berbagai Konsentrasi Garam. *Jurnal Biologi Tropis*, 14(2), 153–161. <https://doi.org/10.29303/jbt.v14i2.142>
- Fasesan, D., Dawkins, K., Ramirez, R., Rasheed-Jada, H., Onilude, A., Nash, O., dan Esiobu, N. (2020). Analysis of a Tropical Warm Spring Microbiota Using 16S rRNA Metabarcoding. *Advances in Microbiology*, 10(04), 145–165. <https://doi.org/10.4236/aim.2020.104012>
- Fathurrozi, S. A., dan Winarti, S. (2024). PENGARUH KONSENTRASI GARAM DAN LAMA FERMENTASI TERHADAP KARAKTERISTIK KIMIA DAN ORGANOLEPTIK BUBUK TERASI NABATI DARI TEMPE. *JURNAL TEKNOLOGI PANGAN*, 18(1), 15–18.
- Firani, N. K. (2017). *Metabolisme Karbohidrat: Tinjauan Biokimia dan Patologis*. Universitas Brawijaya Press.
- Freije, A., dan Mohamed Alkaabi, A. (2020). Fatty Acid Compositions in Fermented Fish Products. Dalam R. Valenzuela Baez (Ed.), *Advances in Lipid Metabolism*. IntechOpen. <https://doi.org/10.5772/intechopen.90110>
- Fu, X., Li, G., Li, Y., Li, Y., Bi, X., Huang, J., Yang, Y., Yu, H., Liu, D., Hu, F., dan Dong, W. (2024). Fermentation with coffee berry peels induces spatiotemporal changes in microbial communities leading to unique aroma of coffee berries. *International Journal of Food Properties*, 27(1), 657–673. <https://doi.org/10.1080/10942912.2024.2339235>
- Ga, O. (2017). PENGARUH MEDIA FERMENTASI DAN KONSENTRASI GARAM TERHADAP KUALITAS BEKASAM IKAN GABUS (*Channa striata*) [Other, UNIVERSITAS MUHAMMADIYAH SIDOARJO]. <http://eprints.umsida.ac.id/1067/>

- García-Cano, I., Serrano-Maldonado, C. E., Olvera-García, M., Delgado-Arciniega, E., Peña-Montes, C., Mendoza-Hernández, G., dan Quirasco, M. (2014). Antibacterial activity produced by *Enterococcus* spp. Isolated from an artisanal Mexican dairy product, Cotija cheese. *LWT - Food Science and Technology*, 59(1), 26–34. <https://doi.org/10.1016/j.lwt.2014.04.059>
- Gassem, M. A. (2019). Microbiological and chemical quality of a traditional salted-fermented fish (Hout-Kasef) product of Jazan Region, Saudi Arabia. *Saudi Journal of Biological Sciences*, 26(1), 137–140. <https://doi.org/10.1016/j.sjbs.2017.04.003>
- González-Orozco, B. D., García-Cano, I., Escobar-Zepeda, A., Jiménez-Flores, R., dan Álvarez, V. B. (2023). Metagenomic analysis and antibacterial activity of kefir microorganisms. *Journal of Food Science*, 88(7), 2933–2949. <https://doi.org/10.1111/1750-3841.16614>
- Gram, L., Trolle, G., dan Huss, H. H. (1987). Detection of specific spoilage bacteria from fish stored at low (0°C) and high (20°C) temperatures. *International Journal of Food Microbiology*, 4(1), 65–72. [https://doi.org/10.1016/0168-1605\(87\)90060-2](https://doi.org/10.1016/0168-1605(87)90060-2)
- Guan, L., Cho, K. H., dan Lee, J.-H. (2011). Analysis of the cultivable bacterial community in jeotgal, a Korean salted and fermented seafood, and identification of its dominant bacteria. *Food Microbiology*, 28(1), 101–113. <https://doi.org/10.1016/j.fm.2010.09.001>
- Gupta, S., Mohanty, U., dan Majumdar, R. K. (2021). Isolation and characterization of lactic acid bacteria from traditional fermented fish product Shidal of India with reference to their probiotic potential. *LWT*, 146, 111641. <https://doi.org/10.1016/j.lwt.2021.111641>
- Hadziavdic, K., Lekang, K., Lanzen, A., Jonassen, I., Thompson, E. M., dan Troedsson, C. (2014). Characterization of the 18S rRNA Gene for Designing Universal Eukaryote Specific Primers. *PLoS ONE*, 9(2), e87624. <https://doi.org/10.1371/journal.pone.0087624>
- Hamidah, M. N., Rianingsih, L., dan Romadhon, R. (2019). AKTIVITAS ANTIBAKTERI ISOLAT BAKTERI ASAM LAKTAT DARI PEDAS DENGAN JENIS IKAN BERBEDA TERHADAP *E. coli* DAN *S. aureus*. *Jurnal Ilmu dan Teknologi Perikanan*, 1(2), 11–21. <https://doi.org/10.14710/jitpi.2019.6742>
- Handoyo, E. (2015). BERPIKIR KREATIF DALAM PENGAMBILAN KEPUTUSAN. *FORUM ILMU SOSIAL*, 42(1), 106–113.
- Hanum, G. R. (2018). *Buku Ajar Biokimia Dasar Edisi Revisi*. Umsida Press. <https://doi.org/10.21070/2018/978-602-5914-14-0>
- Hara, F. K., dan Meiyasa, F. (2024). EVALUASI MUTU RUSIP IKAN TERI NASI (*Stolephorus* sp.) DENGAN LAMA FERMENTASI YANG BERBEDA. *Marinade*, 7(01), 78–88. <https://doi.org/10.31629/marinade.v7i01.7062>
- Harini, N., Marianty, R., dan Wahyudi, V. A. (2019). *ANALISA PANGAN* (1 ed., Vol. 1). Zifatama Jawara.

<https://eprints.umm.ac.id/id/eprint/2241/1/Harini%20Marianty%20Wahyudi%20-%20Analisis%20Pangan.pdf>

- Hartiningtyas, N. D., Wijanarka, A., dan Puspitasari, S. (2020). KONSENTRASI LARUTAN GARAM PADA FERMENTASI KULIT BUAH CEMPEDAK (*Artocarpus integer*) TERHADAP SIFAT FISIK, ORGANOLEPTIK DAN KADAR VITAMIN C MANDAI. *Jurnal GIZIDO*, 12(2), Article 2. <https://doi.org/10.47718/gizi.v12i2.1257>
- Hatim, F., Jabid, A., dan Buamonabot, I. (2020). PENDAMPINGAN PENGEMBANGAN PRODUK GULA AREN SEBAGAI UPAYA PENINGKATAN PENDAPATAN BAGI MASYARAKAT KECAMATAN BACAN SELATAN KABUPATEN HALMAHERA SELATAN. In *Lppm Prosiding Seminar Nasional Universitas Islam Syekh Yusuf*, 1(1), 220–228.
- Hayati, F., Zulvira, R., dan Gistituati, N. (2021). Lembaga pendidikan: Kebijakan dan pengambilan keputusan. *JRTI (Jurnal Riset Tindakan Indonesia)*, 6(1), 100. <https://doi.org/10.29210/3003911000>
- Helmi, H., Astuti, D. I., Putri, S. P., Sato, A., Laviña, W. A., Fukusaki, E., dan Aditiawati, P. (2022). Dynamic Changes in the Bacterial Community and Metabolic Profile during Fermentation of Low-Salt Shrimp Paste (Terasi). *Metabolites*, 12(2), 118. <https://doi.org/10.3390/metabo12020118>
- Hernández-Herrero, M. M., Roig-Sagués, A. X., Rodríguez-Jerez, J. J., dan Mora-Ventura, M. T. (1999). Halotolerant and Halophilic Histamine-Forming Bacteria Isolated during the Ripening of Salted Anchovies (*Engraulis encrasicolus*). *Journal of Food Protection*, 62(5), 509–514. <https://doi.org/10.4315/0362-028X-62.5.509>
- Hidayati, Saleh, E., dan Aulawi, D. T. (2016). IDENTIFIKASI KERAGAMAN GEN BMPR-1B (Bone Morphogenetic Protein Receptor IB) PADA AYAM ARAB, AYAM KAMPUNG DAN AYAM RAS PETELUR MENGGUNAKAN PCR-RFLP. *Jurnal Peternakan*, 13(1), 1–12.
- Hustiany, R., Akbar, A. R. M., dan Hajar, S. (2024). Evaluation of the nutritional quality of fermented cultivated Patin Surimi (*Pangasius sutchi*) with various salt concentration and fermentation time. *BIO Web of Conferences*, 123, 02002. <https://doi.org/10.1051/bioconf/202412302002>
- Ijabadeniyi, O. A., dan Pillay, Y. (2017). Microbial Safety of Low Water Activity Foods: Study of Simulated and Durban Household Samples. *Journal of Food Quality*, 2017, 1–7. <https://doi.org/10.1155/2017/4931521>
- Ioannou, P., Ziogou, A., Giannakodimos, A., Giannakodimos, I., Tsantes, A. G., dan Samonis, G. (2025). Psychrobacter Infections in Humans—A Narrative Review of Reported Cases. *Antibiotics*, 14(2), Article 2. <https://doi.org/10.3390/antibiotics14020140>
- Irianto, P. D. I. H. E. (2012). *Produk Fermentasi Ikan*. Penebar Swadaya Grup.
- Islami, P., Rianingsih, L., dan Sumardianto, S. (2022). PENGARUH PENAMBAHAN GULA TERHADAP LEMAK PADA TERASI UDANG REBON

- (Acetes sp.) DENGAN LAMA FERMENTASI YANG BERBEDA. *Jurnal Ilmu dan Teknologi Perikanan*, 4(1), 24–30. <https://doi.org/10.14710/jitpi.2022.12873>
- Je, J.-Y., Park, P.-J., Jung, W.-K., dan Kim, S.-K. (2005). Amino acid changes in fermented oyster (*Crassostrea gigas*) sauce with different fermentation periods. *Food Chemistry*, 91(1), 15–18. <https://doi.org/10.1016/j.foodchem.2004.05.061>
- Jiang, J., Zeng, Q., Zhu, Z., dan Zhang, L. (2007). Chemical and sensory changes associated Yu-lu fermentation process – A traditional Chinese fish sauce. *Food Chemistry*, 104(4), 1629–1634. <https://doi.org/10.1016/j.foodchem.2007.03.024>
- Jiang, S., Ma, C., Peng, Q., Huo, D., Li, W., dan Zhang, J. (2019). Microbial Profile and Genetic Polymorphism of Predominant Species in Some Traditional Fermented Seafoods of the Hainan Area in China. *Frontiers in Microbiology*, 10. <https://doi.org/10.3389/fmicb.2019.00564>
- Jo, T., Murakami, H., Masuda, R., Sakata, M. K., Yamamoto, S., dan Minamoto, T. (2017). Rapid degradation of longer DNA fragments enables the improved estimation of distribution and biomass using environmental DNA. *Molecular Ecology Resources*, 17(6). <https://doi.org/10.1111/1755-0998.12685>
- Joon Choi, Y., Heu, M.-S., Kim, H.-R., dan Pyeun, J.-H. (2004). Properties of proteases responsible for degradation of muscle proteins during anchovy sauce fermentation. Dalam *Developments in Food Science* (Vol. 42, hlm. 425–439). Elsevier. [https://doi.org/10.1016/S0167-4501\(04\)80042-6](https://doi.org/10.1016/S0167-4501(04)80042-6)
- Kahraman, H., dan Karaderi, C. C. (2022). Production of proline and protease with different organic wastes in bacteria (Production proline and protease with organic wastes). *Brazilian Journal of Biology*, 82, e243187. <https://doi.org/10.1590/1519-6984.243187>
- Kim, B.-K., dan Kim, S. A. (2023). Investigation of microbial ecology of salted seafood based on culture method and 16S rRNA metagenome sequencing. *LWT*, 187, 115275. <https://doi.org/10.1016/j.lwt.2023.115275>
- Kim, E., Cho, E.-J., Yang, S.-M., Kim, M.-J., dan Kim, H.-Y. (2021). Novel approaches for the identification of microbial communities in kimchi: MALDI-TOF MS analysis and high-throughput sequencing. *Food Microbiology*, 94, 103641. <https://doi.org/10.1016/j.fm.2020.103641>
- Kim, J. A., Yao, Z., Perumal, V., Kim, H.-J., dan Kim, J. H. (2018). Properties of *Tetragenococcus halophilus* Strains Isolated from Myeolchi (anchovy)-jeotgal. *Microbiology and Biotechnology Letters*, 46(4), 313–319. <https://doi.org/10.4014/mbl.1804.04016>
- Kim, M.-J., dan Kim, K.-S. (2014). Tyramine production among lactic acid bacteria and other species isolated from kimchi. *LWT - Food Science and Technology*, 56(2), 406–413. <https://doi.org/10.1016/j.lwt.2013.11.001>
- Koesoemawardani, D., dan Ali, M. (2016). *RUSIP DENGAN PENAMBAHAN ALGINAT SEBAGAI BUMBU*. 19.
- Koesoemawardani, D., Hermawan, Y. E., Herdiana, N., dan Susilawati, S. (2020). *KARAKTERISTIK RUSIP IKAN RUCAH DENGAN PENAMBAHAN*

- KONSENTRASI GULA AREN CAIR DAN GARAM BERBEDA. *Jurnal Teknologi dan Industri Hasil Pertanian*, 25(2), Article 2. <https://doi.org/10.23960/jtihp.v25i2.120-128>
- Koesoemawardani, D., Hidayati, S., dan Subeki. (2018). Amino acid and fatty acid compositions of Rusip from fermented Anchovy fish (*Stolephorus* sp). *IOP Conference Series: Materials Science and Engineering*, 344, 012005. <https://doi.org/10.1088/1757-899X/344/1/012005>
- Koesoemawardani, D., dan Nurainy, F. (2007). *Karactersisasi Rusip Bangka*. 304–313. <http://lemlit.unila.ac.id>
- Koesoemawardani, D., dan Rizal, S. (2015). *Perubahan Sifat Mikrobiologi dan Kimia Rusip dengan Perbedaan Waktu Penambahan Gula Aren Cair*.
- Koesoemawardani, D., dan Rizal, S. (2016). Penambahan Konsentrasi Gula Aren pada Joruk (Produk Ikan Fermentasi). *Prosiding Seminar Nasional Pengembangan Teknologi Pertanian*, 5, 187–195.
- Koesoemawardani, D., Rizal, S., dan Tauhid, M. (2013a). Perubahan Sifat Mikrobiologi dan Kimiawi Rusip selama Fermentasi. *agriTECH*, 33(3), Article 3. <https://doi.org/10.22146/agritech.9547>
- Koesoemawardani, D., dan Yuliana, N. (2013). KARAKTER RUSIP DENGAN PENAMBAHAN KULTUR KERING: *Streptococcus* sp. *Jurnal Sains dan Teknologi Indonesia*, 11(3). <https://doi.org/10.29122/jsti.v11i3.834>
- Kothe, C. I., Mohellibi, N., dan Renault, P. (2022). Revealing the microbial heritage of traditional Brazilian cheeses through metagenomics. *Food Research International*, 157, 111265. <https://doi.org/10.1016/j.foodres.2022.111265>
- Kurnianto, M. A., Winarti, S., dan Puspita, A. A. (2024). Profil Fisikokimia, Mikrobiologi dan Organoleptik Rusip Ikan Teri (*Stolephorus* sp.) dengan Lama Fermentasi Berbeda. *Jurnal Pascapanen dan Bioteknologi Kelautan dan Perikanan*, 19(1), 51. <https://doi.org/10.15578/jpbkp.v19i1.1011>
- Kurniawan, K., dan Syila, S. (2021). Kandungan Bakteri (*Escherichia coli*) Protein Dan Total Asam Laktat Pada Pembuatan Fermentasi Rusip Ikan Teri (*Stolephorus* sp.). *Jambura Fish Processing Journal*, 3(2), 69–77. <https://doi.org/10.37905/jfpj.v3i2.10563>
- Kusmarwati, A., Arief, F. R., dan Haryati, S. (2014). Eksplorasi Bakteriosin dari Bakteri Asam Laktat Asal Rusip Bangka dan Kalimantan. *Jurnal Pascapanen dan Bioteknologi Kelautan dan Perikanan*, 9(1), Article 1. <https://doi.org/10.15578/jpbkp.v9i1.97>
- Kusmarwati, A., Sri Heruwati, E., Utami, T., dan Rahayu, E. S. (2011). Pengaruh Penambahan *Pediococcus Acidilactici* F-11 sebagai Kultur Starter terhadap Kualitas Rusip Teri (*Stolephorus* Sp.). *Jurnal Pascapanen dan Bioteknologi Kelautan dan Perikanan*, 6(1), 13. <https://doi.org/10.15578/jpbkp.v6i1.84>
- Kusnadi, J., Arumingtyas, E. L., dan Hakiki, H. M. (2022). *Aplikasi Teknik PCR untuk Autentikasi Halal*. Universitas Brawijaya Press.
- Kusnandar, F. (2019). *Kimia Pangan Komponen Makro*. Bumi Aksara.

- Kusuma, A. W., Putu, G., Ayu Nocianitri, K., dan Kartika Pratiwi, I. D. P. (2020). Pengaruh Lama Fermentasi Terhadap Karakteristik Fermented Rice Drink Sebagai Minuman Probiotik Dengan Isolat *Lactobacillus* sp. F213. *Jurnal Ilmu dan Teknologi Pangan (ITEPA)*, 9(2), 181. <https://doi.org/10.24843/itepa.2020.v09.i02.p08>
- Langille, M. G. I., Zaneveld, J., Caporaso, J. G., McDonald, D., Knights, D., Reyes, J. A., Clemente, J. C., Burkepille, D. E., Vega Thurber, R. L., Knight, R., Beiko, R. G., dan Huttenhower, C. (2013). Predictive functional profiling of microbial communities using 16S rRNA marker gene sequences. *Nature Biotechnology*, 31(9), 814–821. <https://doi.org/10.1038/nbt.2676>
- Lee, S., Kim, D.-S., Son, Y., Le, H.-G., Jo, S. W., Lee, J., Song, Y., dan Kim, H.-J. (2021). Effects of Salt Treatment Time on the Metabolites, Microbial Composition, and Quality Characteristics of the Soy Sauce Moromi Extract. *Foods*, 11(1), 63. <https://doi.org/10.3390/foods11010063>
- Lestari, M. W., Bintoro, V. P., dan Rizqiati, H. (2018). Pengaruh Lama Fermentasi terhadap Tingkat Keasaman, Viskositas, Kadar Alkohol, dan Mutu Hedonik Kefir Air Kelapa. *Jurnal Teknologi Pangan*, 2(1), Article 1. <https://doi.org/10.14710/jtp.2018.20750>
- Lever, M. A., Torti, A., Eickenbusch, P., Michaud, A. B., Å anti-Temkiv, T., dan JÃ,rgensen, B. B. (2015). A modular method for the extraction of DNA and RNA, and the separation of DNA pools from diverse environmental sample types. *Frontiers in Microbiology*, 6. <https://doi.org/10.3389/fmicb.2015.00476>
- Leviana, W., dan Paramita, V. (2017). Pengaruh Suhu Terhadap Kadar Air Dan Aktivitas Air Dalam Bahan Pada Kunyit (*Curcuma Longa*) Dengan Alat Pengereng Electrical Oven. *METANA*, 13(2), 37. <https://doi.org/10.14710/metana.v13i2.18012>
- Li, C., Li, W., Li, L., Chen, S., Wu, Y., dan Qi, B. (2022). Microbial community changes induced by a newly isolated salt-tolerant *Tetragenococcus muriaticus* improve the volatile flavor formation in low-salt fish sauce. *Food Research International*, 156, 111153. <https://doi.org/10.1016/j.foodres.2022.111153>
- Link, T., Vogel, R. F., dan Ehrmann, M. A. (2021). The diversity among the species *Tetragenococcus halophilus* including new isolates from a lupine seed fermentation. *BMC Microbiology*, 21(1), 320. <https://doi.org/10.1186/s12866-021-02381-1>
- Litaay, C., Indriati, A., Andriansyah, R. C. E., Novianti, F., Purwandoko, P. B., Rahman, N., Nuraini, L., Rahman, N., dan Hidayat, T. (2023). Karakteristik kimia dan keamanan mikroba tepung ikan teri hitam (*Stolephorus commersonii*): Chemical characteristics and microbial safety of commerson's anchovy meal (*Stolephorus commersonnii*). *Jurnal Pengolahan Hasil Perikanan Indonesia*, 26(3). <https://doi.org/10.17844/jphpi.v26i3.48355>
- Liu, Y.-X., Qin, Y., Chen, T., Lu, M., Qian, X., Guo, X., dan Bai, Y. (2021). A practical guide to amplicon and metagenomic analysis of microbiome data. *Protein dan Cell*, 12(5), 315–330. <https://doi.org/10.1007/s13238-020-00724-8>

- López-Hermoso, C., De La Haba, R. R., Sánchez-Porro, C., dan Ventosa, A. (2018). *Salinivibrio kushneri* sp. Nov., a moderately halophilic bacterium isolated from salterns. *Systematic and Applied Microbiology*, 41(3), 159–166. <https://doi.org/10.1016/j.syapm.2017.12.001>
- Łuczyńska, J., Borejszo, Z., dan Luczynski, M. (2008). The composition of fatty acids in muscles of six freshwater fish species from the Mazurian Great Lakes (Northwestern Poland). *Arch. Pol. Fish.*, 16, 167–178.
- Ma, J., Nie, Y., Zhang, L., dan Xu, Y. (2023). Ratio of Histamine-Producing/Non-Histamine-Producing Subgroups of *Tetragenococcus halophilus* Determines the Histamine Accumulation during Spontaneous Fermentation of Soy Sauce. *Applied and Environmental Microbiology*, 89(3), e01884-22. <https://doi.org/10.1128/aem.01884-22>
- Maguire, F., Jia, B., Gray, K. L., Lau, W. Y. V., Beiko, R. G., dan Brinkman, F. S. L. (2020). Metagenome-assembled genome binning methods with short reads disproportionately fail for plasmids and genomic Islands. *Microbial Genomics*, 6(10). <https://doi.org/10.1099/mgen.0.000436>
- Maharani, A. N., dan Juniarto. (2024). Metode Pengolahan Rusip: In Review. *Jurnal Kolaboratif Sains*, 7(12), 4812–4820.
- Mahendra, P. E. D., dan Yusasrini, N. L. A. (2019). PENGARUH METODE PENGOLAHAN TERHADAP KANDUNGAN TANIN DAN SIFAT. 8(4).
- Mahulette, F. (2019). *Keragaman Bakteri Asam Laktat dalam Fermentasi Ikan-Inasua dengan dan Tanpa Nira kelapa*. <http://repository.ipb.ac.id/handle/123456789/97809>
- Mahulette, F. (2024). Microbiological and chemical characteristics of porkfish inasua, traditional fish fermented from Maluku, Indonesia. *Biodiversitas Journal of Biological Diversity*, 25(1). <https://doi.org/10.13057/biodiv/d250101>
- Mahulette, F., dan Kurnia, T. S. (2021). KARAKTERISTIK MIKROBIOLOGI DAN KIMIA INASUA IKAN BABI (*RUETTUS TYDEMANI* WEBER) DENGAN DAN TANPA NIRA KELAPA. *Jurnal Pengolahan Pangan*, 6(1), Article 1. <https://doi.org/10.31970/pangan.v6i1.41>
- Mahulette, F., dan Mubarik, N. (2021). PROFIL ASAM AMINO DAN ASAM LEMAK DALAM FERMENTASI INASUA GURARA. *Jurnal Teknologi Pangan*, 15. <https://doi.org/10.33005/jtp.v15i1.2716>
- Mahyuddin, R., Fuadi, N., Jumardin, J., Zelviani, S., Isradianti, F., dan Hidayat, S. H. (2025). Analisis kadar protein udang vaname (*Litopenaeus vannamei*) oleh pengaruh iradiasi gamma (Cesium-137). *Teknosains: Media Informasi dan Teknologi*, 18(2), 135–145.
- Majumdar, R. K., Basu, S., dan Nayak, B. B. (2006). Studies on the Biochemical Changes During Fermentation of Salt-Fermented Indian Shad (*Tenualosa ilisha*). *Journal of Aquatic Food Product Technology*, 15(1), 53–69. https://doi.org/10.1300/J030v15n01_04
- Majumdar, R. K., Roy, D., Bejjanki, S., dan Bhaskar, N. (2016). Chemical and microbial properties of shidal, a traditional fermented fish of Northeast India.

- Journal of Food Science and Technology*, 53(1), 401–410. <https://doi.org/10.1007/s13197-015-1944-7>
- Malikha, S. (2021). Review Karakterisasi Bakteri Asam Laktat pada Bekasam Ikan Tuna. *Jurnal Natur Indonesia*, 19(1), 18–22.
- Mandupessy, K. R. W. (2019). PROFIL ASAM LEMAK IKAN TONGKOL (Auxis thazard) SEGAR DAN OLAHANNYA. *Majalah BIAM*, 15(2), 114–119.
- Manguntungi, B., Saputri, D., Afgani, C., Mustopa, A., Fatimah, dan Kusmiran, A. (2020). Biodiversity of Enterobacteriaceae on masin (fermented sauce) from Sumbawa, West Nusa Tenggara, Indonesia. *Biodiversitas Journal of Biological Diversity*, 21(3), Article 3. <https://doi.org/10.13057/biodiv/d210320>
- Mani, A. (2018). Food Preservation by Fermentation and Fermented food products. *International Journal of Academic Research*, 2395.
- Margareta, A. (2023). WAWASAN BIOINFORMATIKA NEXT GENERATION SEQUENCING DALAM SAMPEL METAGENOMIK MIKROBIOMA USUS: Review. *Jurnal Medical Laboratory*, 2(1), Article 1. <https://doi.org/10.57213/medlab.v2i1.151>
- Marlida, Y., Susalam, M. K., Harnentis, H., Jamsari, J., Huda, N., Noordin, W. N. M., Anggraini, L., dan Ardani, L. R. (2023). Metagenomic analysis and biodiversity of bacteria in traditional fermented fish or Budu from West Sumatera, Indonesia. *Journal of Advanced Veterinary and Animal Research*, 10(4), 801–808. <https://doi.org/10.5455/javar.2023.j736>
- Marmen, S., Fadeev, E., Al Ashhab, A., Benet-Perelberg, A., Naor, A., Patil, H. J., Cytryn, E., Viner-Mozzini, Y., Sukenik, A., Lalzar, M., dan Sher, D. (2021). Seasonal Dynamics Are the Major Driver of Microbial Diversity and Composition in Intensive Freshwater Aquaculture. *Frontiers in Microbiology*, 12, 679743. <https://doi.org/10.3389/fmicb.2021.679743>
- Martín, A., Colín, B., Aranda, E., Benito, M. J., dan Córdoba, M. G. (2007). Characterization of Micrococcaceae isolated from Iberian dry-cured sausages. *Meat Science*, 75(4), 696–708. <https://doi.org/10.1016/j.meatsci.2006.10.001>
- Marui, J., Phouphasouk, S., Giavang, Y., Yiale, Y., dan Boulom, S. (2021). Relationship between Salinity and Histamine Accumulation in Padaek, a Salt-Fermented Freshwater Fish Paste from Laos. *Journal of Food Protection*, 84(3), 429–436. <https://doi.org/10.4315/JFP-20-272>
- Matti, A., Utami, T., Hidayat, C., dan Rahayu, E. S. (2021). Fermentasi Chao Ikan Tembang (*Sardinella gibbosa*) Menggunakan Bakteri Asam Laktat Proteolitik. *agriTECH*, 41(1), 34. <https://doi.org/10.22146/agritech.56155>
- Md Zoqratt, M. Z. H., dan Gan, H. M. (2021). The inconsistent microbiota of *Budu*, the Malaysian fermented anchovy sauce, revealed through 16S amplicon sequencing. *PeerJ*, 9, e12345. <https://doi.org/10.7717/peerj.12345>
- Menconi, A., Kallapura, G., Latorre, J. D., Morgan, M. J., Pumford, N. R., Hargis, B. M., dan Tellez, G. (2014). Identification and Characterization of Lactic Acid Bacteria in a Commercial Probiotic Culture. *Bioscience of Microbiota, Food and Health*, 33(1), 25–30. <https://doi.org/10.12938/bmfh.33.25>

- Mergypa, D., Budiharjo, A., dan Kusdiyantini, E. (2014). ISOLASI, KARAKTERISASI BAKTERI ASAM LAKTAT, DAN ANALISIS PROKSIMAT DARI PANGAN FERMENTASI RUSIP IKAN TERI (*Stolephorus* sp.). *Jurnal Akademika Biologi*, 3(2), 11–19.
- Mohd Khairi, I., Khairi, I. N. B. M., Huda, N., Abdullah, W. N. W., dan Al-Kharki, A. F. M. (2014). Protein Quality of Fish Fermented Product: Budu and Rusip. *Asia Pacific Journal of Sustainable Agriculture, Food and Energy*, 2(2), 17–22. <https://doi.org/10.36782/apjsafe.v2i2.784>
- Monika, Savitri, Kumar, V., Kumari, A., Angmo, K., dan Bhalla, T. C. (2017). Isolation and characterization of lactic acid bacteria from traditional pickles of Himachal Pradesh, India. *Journal of Food Science and Technology*, 54(7), 1945–1952. <https://doi.org/10.1007/s13197-017-2629-1>
- Morales, F. J., dan Jiménez-Pérez, S. (2001). Free radical scavenging capacity of Maillard reaction products as related to colour and fluorescence. *Food Chemistry*, 72(1), 119–125. [https://doi.org/10.1016/S0308-8146\(00\)00239-9](https://doi.org/10.1016/S0308-8146(00)00239-9)
- Mumtiah, O. N. (2014). ISOLASI, KARAKTERISASI BAKTERI ASAM LAKTAT, DAN ANALISIS PROKSIMAT DARI MAKANAN FERMENTASI BEKASAM IKAN MUJAIR (*Oreochromis mossambicus* Peters). 3(2).
- Nara, S., Ijong, F., Suwetja, I. K., dan Onibala, H. (2013). Ina sua, a fermented salted fish product from central Moluccas. *AQUATIC SCIENCE dan MANAGEMENT*, 1(2), Article 2. <https://doi.org/10.35800/jasm.1.2.2013.7279>
- Natsir, H., dan Dali, S. (2021). Analisis Total Volatile Base (TVB) dan Uji Organoleptik Nugget Ikan Dengan Penambahan Kitosan 2,5%.
- Navgire, G. S., Goel, N., Sawhney, G., Sharma, M., Kaushik, P., Mohanta, Y. K., Mohanta, T. K., dan Al-Harrasi, A. (2022). Analysis and Interpretation of metagenomics data: An approach. *Biological Procedures Online*, 24(1), 18. <https://doi.org/10.1186/s12575-022-00179-7>
- Neldawati, Ratnawulan, dan Gusnedi. (2013). Analisis Nilai Absorbansi dalam Penentuan Kadar Flavonoid untuk Berbagai Jenis Daun Tanaman Obat. *PILLAR OF PHYSICS*, 2.
- Nikiforova, A., Zamaratskaia, G., dan Pickova, J. (2020). Fatty acid composition of salted and fermented products from Baikal omul (*Coregonus autumnalis migratorius*). *Journal of Food Science and Technology*, 57(2), 595–605. <https://doi.org/10.1007/s13197-019-04091-z>
- Novitasari, R. T. M., Anggo, A. D., dan Agustini, T. W. (2021). PENGARUH KOMBINASI BAHAN PENGISI MALTODEKSTRIN DAN KARAGENAN TERHADAP KARAKTERISTIK BUBUK FLAVOR LEMI DARI RAJUNGAN. *Jurnal Ilmu dan Teknologi Perikanan*, 3(1), 16–25. <https://doi.org/10.14710/jitpi.2021.11407>
- Nuraini, A., dan Ibrahim, R. (2014). PENGARUH PENAMBAHAN KONSENTRASI SUMBER KARBOHIDRAT DARI NASI DAN GULA MERAH YANG BERBEDA TERHADAP MUTU BEKASAM IKAN NILA MERAH (*Oreochromis niloticus*). *Jurnal Saintek Perikanan*, 10(1), 19–25.

- Nurhamzah, L. Y. (2021). *Karakterisasi Mikrobiologi, Kimia, dan Intensitas Rasa Umami Produk Rusip dari Bangka* [Thesis, IPB University]. <http://repository.ipb.ac.id/handle/123456789/105863>
- Nurhasanah, A. G., Pestariati, P., Anggraini, A. D., dan Astuti, S. S. E. (2023). Pemanfaatan Teri Jengki (*Stolephorus indicus*) Dan Layang Deles (*Decapterus macrosoma*) Sebagai Media Alternatif Pertumbuhan *Escherichia coli*. *THE JOURNAL OF MUHAMMADIYAH MEDICAL LABORATORY TECHNOLOGIST*, 6(1), Article 1. <https://doi.org/10.30651/jmlt.v6i1.14452>
- Nurhayati, T.-, Salamah, E.-, Cholifah, - -, dan Nugraha, R.-. (2014). OPTIMASI PROSES PEMBUATAN HIDROLISAT JEROAN IKAN KAKAP PUTIH. *Jurnal Pengolahan Hasil Perikanan Indonesia*, 17(1). <https://doi.org/10.17844/jphpi.v17i1.8136>
- Nurilmala, M., Nurjanah, N., Fatriani, A., Indarwati, A. R., dan Pertiwi, R. M. (2022). KEMUNDURAN MUTU IKAN BARONANG (*Siganus javus*) PADA PENYIMPANAN SUHU CHILLING. *Jurnal Teknologi Perikanan dan Kelautan*, 12(1), 93–101. <https://doi.org/10.24319/jtpk.12.93-101>
- Nurlita, W. (2021). *JURUSAN TEKNOLOGI HASIL PERTANIAN FAKULTAS PERTANIAN UNIVERSITAS LAMPUNG BANDAR LAMPUNG 202*.
- Nurul Asiah, Laras Cempaka, Kurnia Ramadhan, dan Stephanie Hoseva Matatula. (2020). *PRINSIP DASAR PENYIMPANAN BAHAN PANGAN SUHU RENDAH*. Nas Media Pustaka.
- Odum, E. P. (1998). *Dasar-dasar ekologi*. Gadjah Mada Uiversity Press.
- O'Dwyer, J. P., Kembel, S. W., dan Green, J. L. (2012). Phylogenetic Diversity Theory Sheds Light on the Structure of Microbial Communities. *PLoS Computational Biology*, 8(12), e1002832. <https://doi.org/10.1371/journal.pcbi.1002832>
- Ortiz-Estrada, Á. M., Gollas-Galván, T., Martínez-Córdova, L. R., dan Martínez-Porchas, M. (2019). Predictive functional profiles using metagenomic 16S rRNA data: A novel approach to understanding the microbial ecology of aquaculture systems. *Reviews in Aquaculture*, 11(1), 234–245. <https://doi.org/10.1111/raq.12237>
- Paludan-Müller, C., Madsen, M., Sophanodora, P., Gram, L., dan Møller, P. L. (2002). Fermentation and microflora of plaasom, a Thai fermented fish product prepared with different salt concentrations. *International Journal of Food Microbiology*, 73(1), 61–70. [https://doi.org/10.1016/S0168-1605\(01\)00688-2](https://doi.org/10.1016/S0168-1605(01)00688-2)
- Pamaya, D., Muchlissin, S. I., dan Ethica, S. N. (2018). *ISOLASI BAKTERI PENGHASIL ENZIM PROTEASE BACILLUS AMYLOLIQUEFACIENS IROD2 PADA ONCOM MERAH PASCA FERMENTASI 48 JAM*.
- Panagan, A. T., Yohandini, H., dan Wulandari, M. (2012). Analisis Kualitatif dan Kuantitatif Asam Lemak Tak Jenuh Omega-3, Omega-6 dan Karakterisasi Minyak Ikan Patin (*Pangasius Pangasius*). *Jurnal Penelitian Sains*, 15(3), 139089.

- Pandit, I. G. S. (2022). *PENGARUH PENGEMASAN VAKUM TERHADAP MUTU DAN DAYA SIMPAN PINDANG TONGKOL (Auxis tharzad, Lac.)*. 21.
- Papadimitriou, K., Alegría, Á., Bron, P. A., De Angelis, M., Gobbetti, M., Kleerebezem, M., Lemos, J. A., Linares, D. M., Ross, P., Stanton, C., Turróni, F., Van Sinderen, D., Varmanen, P., Ventura, M., Zúñiga, M., Tsakalidou, E., dan Kok, J. (2016). Stress Physiology of Lactic Acid Bacteria. *Microbiology and Molecular Biology Reviews*, 80(3), 837–890. <https://doi.org/10.1128/MMBR.00076-15>
- Park, S., Sung, J., Choi, H.-Y., Jeong, J., Jeong, H.-G., Kim, J.-C., dan Jang, M. (2023). Changes in the physicochemical properties and metabolites of Myeolchi-jeot (salted-fermented anchovy) based on fermentation time. *LWT*, 177, 114456. <https://doi.org/10.1016/j.lwt.2023.114456>
- Pérez-Cobas, A. E., Gomez-Valero, L., dan Buchrieser, C. (2020). Metagenomic approaches in microbial ecology: An update on whole-genome and marker gene sequencing analyses. *Microbial Genomics*, 6(8). <https://doi.org/10.1099/mgen.0.000409>
- Pessione, E., dan Cirrincione, S. (2016). Bioactive Molecules Released in Food by Lactic Acid Bacteria: Encrypted Peptides and Biogenic Amines. *Frontiers in Microbiology*, 7. <https://doi.org/10.3389/fmicb.2016.00876>
- Poernomo, D., dan Wijatur, W. (2009). PENGARUH KONSENTRASI GARAM PADA PEDAS IKAN KEMBUNG (*Rastrelliger sp.*) DENGAN FERMENTASI SPONTAN. *Jurnal Pengolahan Hasil Perikanan Indonesia*.
- Pradhan, S., Prabhakar, M. R., Karthika Parvathy, K. R., Dey, B., Jayaraman, S., Behera, B., dan Paramasivan, B. (2023). Metagenomic and physicochemical analysis of Kombucha beverage produced from tea waste. *Journal of Food Science and Technology*, 60(3), 1088–1096. <https://doi.org/10.1007/s13197-022-05476-3>
- Prasmatiwi, F. E., Evizal, R., dan Zahra, A. R. (2022). PENGADAAN BAHAN BAKU NIRA DAN NILAI TAMBAH PENGOLAHAN GULA AREN DI DESA AIR KUBANG, AIR NANINGAN KABUPATEN TANGGAMUS. *Mimbar Agribisnis: Jurnal Pemikiran Masyarakat Ilmiah Berwawasan Agribisnis*, 8(2), 1188. <https://doi.org/10.25157/ma.v8i2.7863>
- Priyono, P. (2021). *Analisis Regresi dan Korelasi untuk Penelitian Survei (Panduan Praktis Olah Data dan Interpretasi: D (1 ed.)*. GUEPEDIA.
- Puspita, A. A. (2024). KARAKTERISTIK RUSIP IKAN TERI JENGKI (*Stolephorus spp*) DAN BIOAKTIVITAS EKSTRAK PROTEIN DALAM MEMPERBAIKI METABOLISME TIKUS DIABETES [Undergraduate, UNIVERSITAS PEMBANGUNAN NASIONAL “VETERAN” JAWA TIMUR]. <https://repository.upnjatim.ac.id/19667/>
- Puspita, D. A., Agustini, T. W., dan Purnamayati, L. (2019). ASAM GLUTAMAT PADA BUBUK BEKASAM IKAN LELE(*Clarias batracus*). *Jurnal Teknologi Pangan*, 3(1), 110–115.

- Putri, M. T., Harimadi, K. J., Melinda, F., dan Virginia, A. (2017). *RUSIP: AN AUTHENTIC FISH FERMENTED PRODUCT FROM BANGKA BELITUNG ISLAND, INDONESIA*.
- Rahayu, E. S., Jawab, P., Mutmainah, N., Oliver, A. N., Aziezhah, E. A., Jessica, M., Lie, K. K., Tandela, I. F., Tanya, J., Yudhanti, G. T., Celestine, A., dan Kennedy, M. F. (2020). *STRAIN IMPROVEMENT BAKTERI ASAM LAKTAT UNTUK INDUSTRI PANGAN*.
- Ramadhanti, B. W., Sumardianto, S., dan Romadhon, R. (2024). Karakteristik mutu dan kandungan senyawa volatil bekasam cumi-cumi dengan lama fermentasi yang berbeda: Quality and volatile compound content characteristics of fermented squid bekasam with different fermentation durations. *Jurnal Pengolahan Hasil Perikanan Indonesia*, 27(3), 208–222. <https://doi.org/10.17844/jphpi.v27i3.48451>
- Ramos, G. L. de P. A., Vigoder, H. C., dan Nascimento, J. dos S. (2021). Kocuria spp. in Foods: Biotechnological Uses and Risks for Food Safety. *Applied Food Biotechnology*, 8(2), 79–88. <https://doi.org/10.22037/afb.v8i2.30748>
- Rimadhini, F. N., Sumardianto, S., dan Romadhon, R. (2020). AKTIVITAS ANTIBAKTERI ISOLAT BAKTERI ASAM LAKTAT DARI RUSIP IKAN TERI (*Stolephorus* sp.) DENGAN KONSENTRASI GULA AREN CAIR YANG BERBEDA. *Jurnal Ilmu dan Teknologi Perikanan*, 2(1), 54–63. <https://doi.org/10.14710/jitpi.2020.8089>
- Rizko, N., Kusumaningrum, H. P., Siti, R., Pujiyanto, S., Erfianti, T., Mawarni, S. N., Tri, H., dan Khairunnisa, D. (2020). Isolasi DNA Daun Jeruk Bali Merah (*Citrus maxima* Merr.) dengan Modifikasi Metode Doyle and Doyle. *Berkala Bioteknologi*, 3(2), 6–13.
- Robinson Wenno, M., Suprayitno, E., Aulanni'am, A., dan Hardoko, H. (2016). THE PHYSICOCHEMICAL CHARACTERISTICS AND ANGIOTENSIN CONVERTING ENZYME (ACE) INHIBITORY ACTIVITY OF SKIPJACK TUNA (*Katsuwonus pelamis*) "BAKASANG." *Jurnal Teknologi*, 78(4–2). <https://doi.org/10.11113/jt.v78.8191>
- Rodpai, R., Sanpool, O., Thanchomnang, T., Wangwiwatsin, A., Sadaow, L., Phupiewkham, W., Boonroumkaew, P., Intapan, P. M., dan Maleewong, W. (2021). Investigating the microbiota of fermented fish products (Pla-ra) from different communities of northeastern Thailand. *PLOS ONE*, 16(1), e0245227. <https://doi.org/10.1371/journal.pone.0245227>
- Sadurski, J., Polak-Berecka, M., Staniszewski, A., dan Waśko, A. (2024). Step-by-Step Metagenomics for Food Microbiome Analysis: A Detailed Review. *Foods*, 13(14), Article 14. <https://doi.org/10.3390/foods13142216>
- Sampaio, A., Silva, V., Poeta, P., dan Aonofriesei, F. (2022). *Vibrio* spp.: Life Strategies, Ecology, and Risks in a Changing Environment. *Diversity*, 14(2), 97. <https://doi.org/10.3390/d14020097>
- Satomi, M. (2016). Effect of Histamine-producing Bacteria on Fermented Fishery Products. *Food Science and Technology Research*, 22(1), 1–21. <https://doi.org/10.3136/fstr.22.1>

- Setiarto, H. (2020). *Teknologi Fermentasi Pangan Tradisional Dan Produk Olahannya* (1 ed., Vol. 1). GUEPEDIA.
- Setiarto, R. H. B., dan Herlina, V. T. (2024). Exploring bekasam, an indigenous fermented fish product of Indonesia: Original South Sumatra region. *Journal of Ethnic Foods*, 11(1), 18. <https://doi.org/10.1186/s42779-024-00230-w>
- Sim, K. Y., Chye, F. Y., dan Anton, A. (2015). Chemical composition and microbial dynamics of *budu* fermentation, a traditional Malaysian fish sauce. *Acta Alimentaria*, 44(2), 185–194. <https://doi.org/10.1556/AAlim.2014.0003>
- Soetrisno, U. S., dan Apriyantono, R. R. (2005). Mutu Gizi Dan Keamanan Bekasam Produk Fermentasi Ikan Teri Secara Spontan Dan Penambahan Kultur Murni. *Nutrition and Food Research*, 28(1), 156408.
- Song, E.-J., Lee, E.-S., Park, S.-L., Choi, H.-J., Roh, S. W., dan Nam, Y.-D. (2018a). Bacterial community analysis in three types of the fermented seafood, *jeotgal*, produced in South Korea. *Bioscience, Biotechnology, and Biochemistry*, 82(8), 1444–1454. <https://doi.org/10.1080/09168451.2018.1469395>
- Srinivas, M., O'Sullivan, O., Cotter, P. D., Sinderen, D. V., dan Kenny, J. G. (2022). The Application of Metagenomics to Study Microbial Communities and Develop Desirable Traits in Fermented Foods. *Foods*, 11(20), 3297. <https://doi.org/10.3390/foods11203297>
- Sripokar, P., Hansen, E. B., Zhang, Y., Maneerat, S., dan Klomklao, S. (2022). *Ka-pi-plaa* fermented using beardless barb fish: Physicochemical, microbiological and antioxidant properties as influenced by production processes. *International Journal of Food Science dan Technology*, 57(2), 1161–1172. <https://doi.org/10.1111/ijfs.15484>
- Subarka, H. (2017). *KAJIAN KEAMANAN DAN KUALITAS RUSIP BANGKA (Studi Kandungan Garam, Protein dan Peptida)*.
- Suharto, S., Agustini, T. W., dan Amalia, U. (2024). Effect of *Pediococcus acidilactici* bioaugmentation on the quality improvement of milkfish (*Chanos chanos*) Bekasam. *Food Research*, 8(2), 361–370. [https://doi.org/10.26656/fr.2017.8\(2\).483](https://doi.org/10.26656/fr.2017.8(2).483)
- Sukarman, S., Astuti, D. A., dan Utomo, N. B. P. (2018). EVALUASI KUALITAS WARNA IKAN KLOWN *Amphiprion percula* Lacepède 1802 TANGKAPAN ALAM DAN HASIL BUDIDAYA. *Jurnal Riset Akuakultur*, 12(3), 231. <https://doi.org/10.15578/jra.12.3.2017.231-239>
- Sumbono, A. (2016). *Biokimia pangan dasar* (YOGYAKARTA). deepublish. [//library.instiperjogja.ac.id%2Findex.php%3Fp%3Dshow_detail%26id%3D8694](http://library.instiperjogja.ac.id%2Findex.php%3Fp%3Dshow_detail%26id%3D8694)
- Suprihatin. (2010). *TEKNOLOGI FERMENTASI*. UNESA Press.
- Susilowati, R., Koesoemawardani, D., dan Rizal, S. (2014). PROFIL PROSES FERMENTASI RUSIP DENGAN PENAMBAHAN GULA AREN CAIR. *Jurnal Teknologi dan Industri Hasil Pertanian*, 19(2), Article 2. <https://doi.org/10.23960/jtihp.v19i2.137>

- Syarifuddin, K. A., Yusriyani, dan Lamhot, S. (2022). ANALISIS ASAM LEMAK IKAN BANDENG (*Chanos chanos* Forsskal) PADA BAGIAN KEPALA, BADAN, DAN EKOR DENGAN CHROMATOGRAPHY GAS. *Fito Medicine : Journal Pharmacy and Sciences*, 14(1), 56–65.
- Takenaka, S., Nakabayashi, R., Ogawa, C., Kimura, Y., Yokota, S., dan Doi, M. (2020). Characterization of surface *Aspergillus* community involved in traditional fermentation and ripening of katsuobushi. *International Journal of Food Microbiology*, 327, 108654. <https://doi.org/10.1016/j.ijfoodmicro.2020.108654>
- Tenriawaru, E. P., Suharjono, Ardyati, T., dan Zubaidah, E. (2021). Diversity and the potency of indigenous bacteria in dengen fruit (*Dillenia serrata*), passion fruit (*Passiflora edulis*), and pineapple fruit (*Ananas* sp.) of South Sulawesi, Indonesia. *IOP Conference Series: Earth and Environmental Science*, 743(1), 012071. <https://doi.org/10.1088/1755-1315/743/1/012071>
- Thariq, A. S., Swastawati, F., dan Surti, T. (2014). PENGARUH PERBEDAAN KONSENTRASI GARAM PADA PEDAS IKAN KEMBUNG (*Rastrelliger neglectus*) TERHADAP KANDUNGAN ASAM GLUTAMAT PEMBERI RASA GURIH (UMAMI). *Jurnal Pengolahan dan Bioteknologi Hasil Perikanan*, 3(3), Article 3.
- The Galaxy Community, Abueg, L. A. L., Afgan, E., Allart, O., Awan, A. H., Bacon, W. A., Baker, D., Bassetti, M., Batut, B., Bernt, M., Blankenberg, D., Bombarely, A., Breteudeau, A., Bromhead, C. J., Burke, M. L., Capon, P. K., Čech, M., Chavero-Díez, M., Chilton, J. M., ... Zoabi, R. (2024). The Galaxy platform for accessible, reproducible, and collaborative data analyses: 2024 update. *Nucleic Acids Research*, 52(W1), W83–W94. <https://doi.org/10.1093/nar/gkae410>
- Thomas, T., Gilbert, J., dan Meyer, F. (2012). Metagenomics—A guide from sampling to data analysis. *Microbial Informatics and Experimentation*, 2(1), 3. <https://doi.org/10.1186/2042-5783-2-3>
- Tlais, A. Z. A., Lemos Junior, W. J. F., Filannino, P., Campanaro, S., Gobbetti, M., dan Di Cagno, R. (2022). How Microbiome Composition Correlates with Biochemical Changes during Sauerkraut Fermentation: A Focus on Neglected Bacterial Players and Functionalities. *Microbiology Spectrum*, 10(4), e00168-22. <https://doi.org/10.1128/spectrum.00168-22>
- Tritisari. (2023). KARAKTERISTIK GULA SEMUT NIRA TEBU DENGAN PENAMBAHAN PENGAWET ALAMI. *Jurnal Agroindustri Pangan*, 2(2), 44–55. <https://doi.org/10.47767/agroindustri.v2i2.542>
- Tsai, Y.-H., Lin, C.-Y., Chang, S.-C., Chen, H.-C., Kung, H.-F., Wei, C.-I., dan Hwang, D.-F. (2005). Occurrence of histamine and histamine-forming bacteria in salted mackerel in Taiwan. *Food Microbiology*, 22(5), 461–467. <https://doi.org/10.1016/j.fm.2004.11.003>
- Uchida, M., Ou, J., Chen, B.-W., Yuan, C.-H., Zhang, X.-H., Chen, S.-S., Funatsu, Y., Kawasaki, K.-I., Satomi, M., dan Fukuda, Y. (2005). Effects of soy sauce koji and lactic acid bacteria on the fermentation of fish sauce from freshwater silver carp *Hypophthalmichthys molitrix*. *Fisheries Science*, 71(2), 422–430. <https://doi.org/10.1111/j.1444-2906.2005.00980.x>

- Udomsil, N., Rodtong, S., Tanasupawat, S., dan Yongsawatdigul, J. (2010). Proteinase-producing halophilic lactic acid bacteria isolated from fish sauce fermentation and their ability to produce volatile compounds. *International Journal of Food Microbiology*, 141(3), 186–194. <https://doi.org/10.1016/j.ijfoodmicro.2010.05.016>
- Ustadi, U., Suparmo, S., dan Rahayu, E. S. (2004). Penyiapan starter kering bakteri asam laktat halofilik untuk pengolahan hasil perikanan fermentatif bergaram. *agriTECH*, 22(2), 41–47.
- Versmessen, N., Van Simaey, L., Negash, A. A., Vandekerckhove, M., Hulpiau, P., Vanechoutte, M., dan Cools, P. (2024). Comparison of DeNovix, NanoDrop and Qubit for DNA quantification and impurity detection of bacterial DNA extracts. *PLOS ONE*, 19(6), e0305650. <https://doi.org/10.1371/journal.pone.0305650>
- Vollmers, J., Wiegand, S., dan Kaster, A.-K. (2017). Comparing and Evaluating Metagenome Assembly Tools from a Microbiologist's Perspective—Not Only Size Matters! *PLOS ONE*, 12(1), e0169662. <https://doi.org/10.1371/journal.pone.0169662>
- Wang, S., Yang, F., Wu, Y., Jiang, Q., Xu, Y., Yu, P., Gao, P., Yu, D., dan Xia, W. (2024). Effect of sugar reduction on sensory characteristics of dried fish mince product. *Journal of the Science of Food and Agriculture*, 104(3), 1531–1538. <https://doi.org/10.1002/jsfa.13046>
- Wang, X., Zhang, H., dan Quinn, P. J. (2018). Production of L-valine from metabolically engineered *Corynebacterium glutamicum*. *Applied Microbiology and Biotechnology*, 102(10), 4319–4330. <https://doi.org/10.1007/s00253-018-8952-2>
- Wang, Y., Li, C., Zhao, Y., Li, L., Yang, X., Wu, Y., Chen, S., Cen, J., Yang, S., dan Yang, D. (2020). Novel insight into the formation mechanism of volatile flavor in Chinese fish sauce (Yu-lu) based on molecular sensory and metagenomics analyses. *Food Chemistry*, 323, 126839. <https://doi.org/10.1016/j.foodchem.2020.126839>
- Wang, Z., Xu, Z., Sun, L., Dong, L., Wang, Z., dan Du, M. (2020). Dynamics of microbial communities, texture and flavor in Suan zuo yu during fermentation. *Food Chemistry*, 332, 127364. <https://doi.org/10.1016/j.foodchem.2020.127364>
- Wasdili, F. A. Q., dan Gartinah, T. (2018). PENENTUAN KUALITAS ISOLASI DNA SALMONELLA TYPHIMURIUM DENGAN METODE SPEKTROFOTOMETRI DAN ELEKTROFORESIS. *Dies Natalis ke-16 STIKES Jenderal Achmad Yani Cimahi PINLITAMAS 1*, 1(1).
- Waty, K., Purwijantiningsih, E., dan Pranata, S. (2019). Kualitas Fermentasi Spontan Wadi Ikan Patin (*Pangasius Sp.*) dengan Variasi Konsentrasi Garam The Quality of Spontaneous Fermentation of Catfish's Wadi (*Pangasius sp.*) with Different Concentration of Salt. *Biota*, 4(1), 24–32.
- Welter, D. K., Ruaud, A., Henseler, Z. M., De Jong, H. N., Van Coeverden De Groot, P., Michaux, J., Gormezano, L., Waters, J. L., Youngblut, N. D., dan Ley, R. E. (2021). Free-Living, Psychrotrophic Bacteria of the Genus *Psychrobacter*

- Are Descendants of Pathobionts. *mSystems*, 6(2), 10.1128/msystems.00258-21. <https://doi.org/10.1128/msystems.00258-21>
- Wenno, M. R., dan Loppies, C. R. M. (2019). Physico-chemical characteristics and amino acid profile of fermented sauce made from tuna loin by-product. *IOP Conference Series: Earth and Environmental Science*, 370(1), 012006. <https://doi.org/10.1088/1755-1315/370/1/012006>
- Wikandari, P. R., Suparmo, S., Marsono, Y., dan Rahayu, E. S. (2012). Karakterisasi Bakteri Asam Laktat Proteolitik pada Bekasam. *Jurnal Natur Indonesia*, 14(1), 120. <https://doi.org/10.31258/jnat.14.1.120-125>
- Yang, L., Li, H., Wu, H., Liu, S., Su, C., dan He, Z. (2023). Isolation, characterization, and fermentation potential of coagulase-negative Staphylococci with taste-enhancing properties from Chinese traditional bacon. *Food Chemistry: X*, 20, 100912. <https://doi.org/10.1016/j.fochx.2023.100912>
- Yang, X., Hong, J., Wang, L., Cai, C., Mo, H., Wang, J., Fang, X., dan Liao, Z. (2024). Effect of Lactic Acid Bacteria Fermentation on Plant-Based Products. *Fermentation*, 10(1), 48. <https://doi.org/10.3390/fermentation10010048>
- Yuliana, N. (2014). Profil Fermentasi “Rusip” yang Dibuat dari Ikan Teri (*Stolephorus* sp). *agriTECH*, 27(1), Article 1. <https://doi.org/10.22146/agritech.9488>
- Yuliana, N., Koesoemawardani, D., S, S., dan Kurniati, Y. (2018). Lactic acid bacteria during fish fermentation (rusip). *MOJ Food Processing dan Technology*, 6(2). <https://doi.org/10.15406/mojfpt.2018.06.00167>
- Yusra. (2023). *BUDU, PRODUK FERMENTASI IKAN SUMATERA BARAT* (Vol. 1). LPPM Universitas Bung Hatta.
- Zhang, J., Wang, X., Huo, D., Li, W., Hu, Q., Xu, C., Liu, S., dan Li, C. (2016). Metagenomic approach reveals microbial diversity and predictive microbial metabolic pathways in Yucha, a traditional Li fermented food. *Scientific Reports*, 6(1), 32524. <https://doi.org/10.1038/srep32524>
- Zhang, J., Zhang, C., Wu, W., Lv, X., Xin, X., Liu, D., Hu, H., dan Guo, S. (2021). Correlation of the bacterial communities with umami components, and chemical characteristics in Zhejiang xuecai and fermented brine. *Food Research International*, 140, 109986. <https://doi.org/10.1016/j.foodres.2020.109986>
- Zhang, J., Zhu, X., Xu, R., Gao, Q., Wang, D., dan Zhang, Y. (2018). Isolation and identification of histamine-producing Enterobacteriaceae from Qu fermentation starter for Chinese rice wine brewing. *International Journal of Food Microbiology*, 281, 1–9. <https://doi.org/10.1016/j.ijfoodmicro.2018.05.014>
- Zhang, Q., Ding, Y., Gu, S., Zhu, S., Zhou, X., dan Ding, Y. (2020). Identification of changes in volatile compounds in dry-cured fish during storage using HS-GC-IMS. *Food Research International*, 137, 109339. <https://doi.org/10.1016/j.foodres.2020.109339>
- Zhang, Y., Tu, C., Lin, H., Hu, Y., Jia, J., Shui, S., Wang, J., Hu, Y., dan Zhang, B. (2023). Changes in Physicochemical Characteristics and Microbial Diversity of

- Traditional Fermented Vinasse Hairtail. *Fermentation*, 9(2), 173. <https://doi.org/10.3390/fermentation9020173>
- Zhao, C.-C., dan Eun, J.-B. (2020). Shotgun metagenomics approach reveals the bacterial community and metabolic pathways in commercial hongo product, a traditional Korean fermented skate product. *Food Research International*, 131, 109030. <https://doi.org/10.1016/j.foodres.2020.109030>
- Zhou, C., Wu, X., Pan, D., Xia, Q., Sun, Y., Geng, F., dan Cao, J. (2024). TMT-labeled quantitative proteomic reveals the mechanism of proteolysis and taste improvement of dry-cured bacon with *Staphylococcus* co-inoculation. *Food Chemistry*, 436, 137711. <https://doi.org/10.1016/j.foodchem.2023.137711>