

International Conference On Natural And Social Science Education

 ${\it conference.uhamka.ac.id/lic} \\ {\it October~21-22~,~2020} \\ {\it Research~and~Development~Institute,~Universitas~Muhammadiyah~Prof.~DR.~HAMKA} \\ {\it Conference.uhamka.ac.id/lic} \\ {\it Conference.uhamka.ac.id/li$

LETTER OF ACCEPTANCE

Dear.

Fitri Yuniarti

Assalamu'alaikum wr wb.

Greetings from ICNSSE 2020: International Conference On Natural And Social Science Education

We are pleased to inform you that your abstract entitled ANTIBACTERIAL SCREENING OF LACTIC ACID BACTERIA FROM FERMENTATION OF RED CACAO FRUIT (THEOBROMA CACAO L. VARIETAS CRIOLLO) ON SHIGELLA DYSENTERIAE BACTERIA has been accepted for:

ORAL PRESENTATION

on ICNSSE 2020 (Jakarta, 19 Oktober 2020).

Please kindly completed your payment Rp.300.000,00 transfer to:

Bank Name: Bank Negara Indonesia - BNI

Swift Code: BNINIDJA

Account Number: 17366489

Name: Universitas Muhammadiyah Prof.Dr.HAMKA

After completing the payment please upload your payment proof and full paper (in a word format) to your account as soon as possible. Your presentation schedule will be added to the conference program upon completion of the payment process.

More details about template of presentation and payment process available at https://conference.uhamka.ac.id/lic

We are looking forward for welcoming you on ICNSSE 2020 by virtually.

Sincerely,

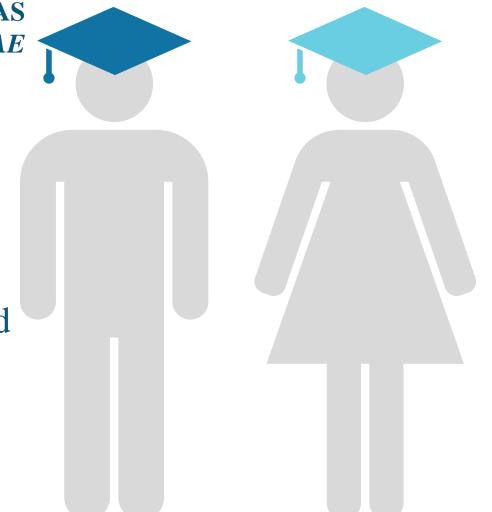
Dr.Apt.Supandi.M.Si,



ANTIBACTERIAL SCREENING OF LACTIC ACID BACTERIA FROM FERMENTATION OF RED CACAO FRUIT (THEOBROMA CACAO L. VARIETAS CRIOLLO) ON SHIGELLA DYSENTERIAE BACTERIA



Fitri Yuniarti, M.Si Dra. Fitriani, M.Si Wahyu Hidayati, S.Si., M. Biomed Audina Sarah, S. Farm



Indonesia is a tropical country that is rich in natural resources.

Used for the development of habitats for the growth of various good microorganisms \longrightarrow LAB



LAB producing plants are Cocoa, the Criollo type



Fermented Cocoa Pods LAB
Probiotics Good For Digestion



Resistance to chemical antibiotics



LAB Antibacterial activity test was carried out which later was useful as a natural antibacterial



Shigella dysenteriae is the causative Bacteria indigestion (dysentery).



Used as Test Bacteria in this study

TUJUAN PENELITIAN



Obtaining lactic acid bacterial isolates from the fermentation of red cacao fruit (Theobroma cacao L. criollo variety), and carrying out antibacterial screening against the pathogenic bacteria shigella dysenteriae.

The research was conducted at the Laboratory of Microbiology-Virology, Integrated Chemistry, and Biotechnology, Faculty of Pharmacy and Science, Prof. Dr. HAMKA, Jakarta and the Oral Laboratory of the Faculty of Dentistry, University of Indonesia.

Preparation and sampling.

Fermented Red
Cocoa Fruits
(Theobroma cacao
L. criollo variety)

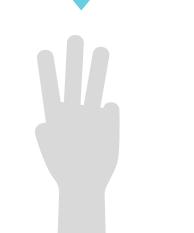
Isolation of Lactic
Acid Bacteria
from
Fermentation of
Red Cocoa Pods

Morphological
Characterization
of Lactic Acid
Bacteria

Antibacteri al Activity Test











ISOLATION AND CHARACTERIZATION OF LAB

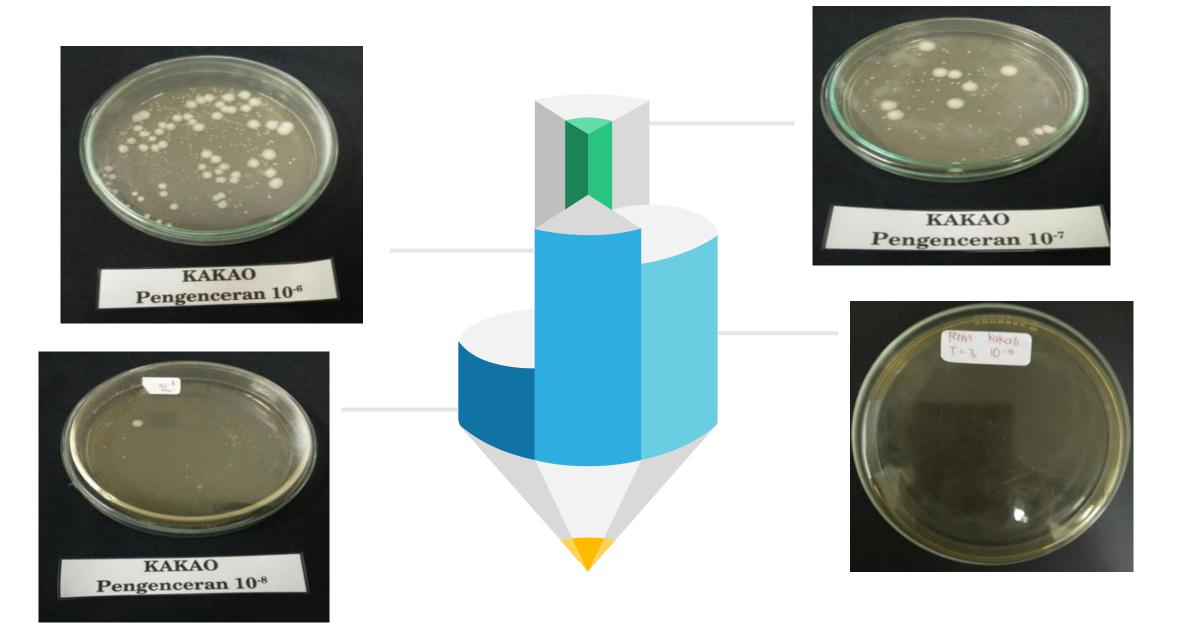


Table 1. The results of the morphological identification of LAB from red cocoa

Parameter	Kode Isolat								
	KAT371	KAT372	KAT373	KAT374	KAT381	KAT382			
Warna	Putih	Putih	Putih	Putih	Putih	Putih			
Koloni	susu	susu	susu	susu	susu	susu			
Bentuk	Bulat,	Bulat,	Bulat,	Bulat,	Bulat,	Bulat,			
Koloni	cembung	cembung	cembung	cembung	cembung	cembung			
Tepi	Rata	Rata	Rata	Rata	Rata	Rata			
Koloni									
Warna Sel	Ungu	Ungu	Ungu	Ungu	Ungu	Ungu			
Bentuk Sel	Basi1	Basi1	Basil	Basil	Basi1	Basil			
Gram	Positif	Positif	Positif	Positif	Positif	Positif			

Table 2. Results of Lactic Acid Bacteria Activity Test Against Bacteria Shigella dysenteriae

Hari Fermentasi							
Kode Isolat	1	2	3	4	5	6	7
	Zona Han	— nbat (mm)					
KAT371	7,017	10,125	9,275	8,125	6,717	6,867	7,017
KAT372	7,083	9,267	9,367	8,425	7,233	7,033	7,117
KAT373	6,708	8,558	8,333	7,767	6,700	6,750	6,817
KAT374	6,725	8,075	8,367	6,767	6,717	6,717	6,873
KAT381	6,717	7,575	9,342	7,175	6,783	6,817	6,910
KAT382	6,783	8,875	8,175	6,725	6,767	6,783	6,717
Kontrol + Kontrol -	16,47 0						

Based on Table 2, it can be seen that all lactic acid bacteria isolates have antibacterial activity against Shigella dysenteriae at all fermentation times. KAT372 isolate has an average inhibition zone value greater than other isolates and has the highest average inhibition zone every day in Shigella dysenteriae bacteria.

CONCLUSION

Based on the results of the study, 6 isolates of lactic acid bacteria from fermented red cocoa pods (Theobroma cacao L. criollo varieties) had antibacterial activity with KAT372 isolates which had the highest antibacterial activity against Shigella dysenteriae.

TERIMAKASIH

