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Antimicrobial Activity of Lactic Acid Bacteria from Bamboo Shoot Pickles Fermented at 15 °C

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Lactic Acid Bacteria (LAB) produces natural antimicrobial compounds that can inhibit and prevent the growth of spoilage bacteria. LAB can be isolated from fermented food such as pickles, which ferment at cool temperature. The objectives of this research were to isolate and to obtain LAB from yellow Betung bamboo (*Dendrocalamus asper*) shoots pickles that has antimicrobial activity against *Escherichia coli* and *Staphylococcus aureus*. It was made by submerging yellow bamboo shoots in 2.5% brine solution and keeping them in sealed container, then fermenting them at cool temperature (15 °C) for 10 days. LAB was isolated using MRS agar and identified based on their morphological, physiological and biochemical characteristics. The result showed that LAB isolates identified as *Lactobacilli* and had antimicrobial activity against *Escherichia coli* and *Staphylococcus aureus*. All *Lactobacilli* (21 isolates) isolated from fermentation at 15 °C were homofermentative.

Key words: antimicrobial activity, bamboo shoots pickles, fermentation temperature, lactic acid bacteria

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