ABSTRACT

ISOLATION AND IDENTIFICATION OF PROBIOTIC CANDIDATE BACTERIA FROM INDONESIAN SHRIMP PASTE (*Mysis relicta*)

By

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Lactic acid bacteria (LAB) many found in fermented product and has been reported to function as probiotic. Indonesian shrimp paste (*terasi*) is a fermentation product of shrimp which wellknown as food flavour for Indonesian. The objectives of this research was to isolate and identify probiotic candidate bacteria of *terasi* origin Labuhan Maringgai, Lampung Timur. Starting with sampling the *terasi* from Desa Margasari Kecamatan Labuhan Maringgai Lampung Timur, following by isolating fermentative bacteria from *terasi* and selecting LAB on MRSA medium. Probiotic candidate bacteria acquired inhibitory test by using pathogenic bacteria: *Staphylococus aureus*, *Salmonella enteritidis*, *Salmonella pullorum*, and *Escheria coli*. T1a2 isolate ware discribed as LAB capable to inhibit pathogenic bacteria growt, i.e : *Staphylococus aureus*, *Salmonella enteritidis*, *Salmonella pullorum* and *Escheria coli* with zone of inhibition 7.16; 12.74; 7.15; 9.16cm^2 respectively. Physiological, morphological

and biochemical identification indicate T1a2 Isolate has nearly characteristic as *Corynebacterium sp*.

Keywords: isolation, identification, probiotic, *terasi*