# LEMBAR HASIL PENILAIAN SEJAWAT SEBIDANG ATAU PEER REVIEW KARYA ILMIAH: PROSIDING INTERNASIONAL

Judul Karya Ilmiah/Artikel	:	Quality Characteristic and Lysine Available of Smoked Fish			
Jumlah Penulis	:	4(empat)			
Status Pengusul		Penulis pertama/ <del>penulis ke 2</del> / <del>penulis korespodensi*</del>			
Penulis Karya Ilmiah	:	Swastawati F., Susanto E., Cahyono B., Trilaksono W.A.			
Identitas Karya Ilmiah		Nama prosiding	:	APCBEE Procedia	
	b.	No.ISSN	:	1742-6596	
	c.	Vol, No, Bln, Thn	:	Vol 2, No, 2012	
	d.	Penerbit	:	ELSEVIER SCIENCE DIRECT	
	e.	DOI Artikel (Jika ada) URL		10.1016/j.apcbee.2012.06.001 https://www.sciencedirect.com/journal/apcbee- -procedia/vol/2/suppl/C	
	f.	Alamat Web Prosiding	:	https://www.sciencedirect.com/journal/apcbee-procedia	
	g.	Terindeks di	:		
Kategori Publikasi Prosiding Ilmiah: (beri ✓ pada kategori yang tepat)		Prosiding Internasional Prosiding Nasional	nal	/ Internasional bereputasi	

Hasil Penilaian Peer Review:

	Nila	lilai Maksimal Prosiding		
Komponen Yang Dinilai	Internasional terindeks scopus	Internasional  15	Nasional 10	Nilai Yang Diperoleh
a. Kelengkapan unsur isi artikel (10%)		1,5		8%×15 = 1,20
b. Ruang lingkup dan kedalaman pembahasan (30%)		4,5		269 x15=3,00
c. Kecukupan dan kemutahiran data/informasi dan metodologi (30%)		4,5		26% ×15=3.9
d. Kelengkapan unsur dan kualitas penerbit (30%)		4,5		279 ×15 = 4,0
Total = (100%)		Pennes just		TAR- 13,0

	Nilai Pengusul :	Vennes justoma	6 × 13, 05
			7,8
Catatan Penilaian Paper oleh Reviewer	r:	Porice APCBEE,	unless adays
1 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Saf Copala	12%)	92
play or - relater kac	if I som conge	new;	men li
Rug lylup don lend.	loma pend il	on terry suca	
tooth penelitian ses	na bil lim	pendes perton	
- Keselegen der kan	utilità data	I whomis - tusy	secore memoda
metalog of a gulean	bolom ada (440)	2 kel Isonem	<b>,</b>
- Kulih		ters of of census	2 y lake.
- Venetoron a	sup out on	Semarang	100
		Reviewer 1	of tel 2020
			r

Prof. Dr. Ir. Johannes Hutabarat, M.Sc. NIP. 19510323 197603 1 001

### **LEMBAR**

### HASIL PENILAIAN SEJAWAT SEBIDANG ATAU PEER REVIEW KARYA ILMIAH: PROSIDING INTERNASIONAL

Judul Karya Ilmiah/Artikel Jumlah Penulis

Quality Characteristic and Lysine Available of Smoked Fish

4 (empat)

Status Pengusul

Penulis pertama/ penulis ke-2/ penulis korespodensi\* Swastawati F., Susanto E., Cahyono B., Trilaksono W.A.

Penulis Karya Ilmiah Identitas Karya Ilmiah

: APCBEE Procedia Nama prosiding

b. No. ISSN

a.

1742-6596

Vol, No, Bln, Thn C.

Vol 2, No. 2012

Penerbit d.

**ELSEVIER SCIENCE DIRECT** 

DOI Artikel (Jika ada) e.

10.1016/j.apcbee.2012.06.001

**URL** 

https://www.sciencedirect.com/journal/apcbee

-procedia/vol/2/suppl/C

f. **Alamat Web Prosiding**  https://www.sciencedirect.com/journal/apcbee

-procedia

Terindeks di g.

Kategori Publikasi Prosiding Ilmiah:

Prosiding Internasional / Internasional bereputasi-

(beri ✓ pada kategori yang tepat)

**Prosiding Nasional** 

Hasil Penilajan Peer Review.

	Nila				
Komponen Yang Dinilai	Internasional terindeks scopus	Internasional			
a. Kelengkapan unsur isi artikel (10%)		1,5		1,3	
b. Ruang lingkup dan kedalaman pembahasan (30%)		4,5		3,6	
c. Kecukupan dan kemutahiran data/informasi dan metodologi (30%)		4,5		1,2	
d. Kelengkapan unsur dan kualitas penerbit (30%)		4,5		4,3.	
Total = (100%)		,	(	10.3	
Nilai Pengusul: $0,6 \times 10,3 = 0,18$					

Catatan Penilaian Paper oleh Reviewer:  [Lelenghapan isi arkhel culup bagus, Kelughapan huahkus pererbit culup.  [Ida borp Reforms: Fidali ada di bodip text manpun di Dathor Pustaka.]  [Ledaleman pembahasan endah culup bagus namun lie baharwan
Ada borp Reforms tidale add di body text manepur di Dator Pustaka:
Rédaleuran peur bachasan sudah Eulup taglis namun lle baharian
Referensi mæsit sog hurang.

Referensi: 13 (dihitung 5 th tershhir).

6 × 100% = 46,15% => 24 × 4,5:3,6

Prof. Ir. Tri Winarni Agustini, M.Sc., Ph.D NIP. 19650821 199001 2 001

Semarang, .... Reviewer 2

Floryani 2020

C.  $\frac{2}{13} \times 100^{\circ} l_{0} = 15.4 \% \Rightarrow \frac{8}{20} \times 4.5 = 1.2$ 



## **ELSEVIER**

Asia-Pacific Chemical, Biological & Environmental Engineering Society (APCBEES)

## Participation and Presentation Certificate

For

2012 3rd International Conference on Biotechnology and Food Science (ICBFS 2012)

April 7-8, 2012, Bangkok, Thailand

Paper title: Quality Characteristic And Lysine Available Of Smoked Fish

Presenter's name: Fronthea Swastawati, Eko Susanto, Bambang Cahyono, and Wahyu Aji Trilaksono

(F004)

Presenter's affiliation: Diponegoro University, Indonesia

Conference Chair

ICBFS 2012



Quality Characteristic and Lysine Available of Smoked Fish





Articles

My profile ★ My library

#### Any time Since 2020

Since 2019 Since 2016 Custom range..

### Sort by relevance

Sort by date

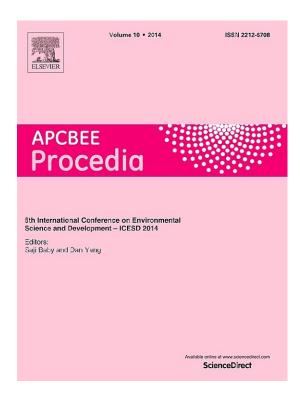
✓ include patents include citations

Quality characteristic and lysine available of smoked fish F. Swastawati. E. Susanto, B. Cahyono, WA Trilaksono - APCBEE Procedia, 2012 - Elsevier The purpose of this research was to determine the quality of smoked stingray (Dasyatis blekery). The fish were divided into two groups; then processed using corncob (CCLS) and coconut shells (CSLS) liquid smoke. All of smoked stingray samples were subjected to sensory and chemical analysis. Sensory analysis on both samples was no statistically different. On the other hand, the lysine availability was different either in the in the raw materials or smoked samples due to smoking process and duration of storage. Different .... ☆ 99 Cited by 6 Related articles All 5 versions

Showing the best result for this search. See all results

[PDF] sciencedirect.com

Privacy





Submission site is now open. Please submit full papers no later than midnight (EST) December 5, 2011.

Author notification will be on and after December 30, 2011.

Call for papers	2012 3rd International Conference on Biotechnology and Food Science
	ICBFS 2012
Important Dates	Bangkok, Thailand. April 7-8, 2012
Program Committee	<u>www.icbfs.org</u>

#### Paper Submission Conference General Co-Chairs

Registration Dr. Saji Baby, Environmental Manager (Research and Consultation) & Principal Scientist, GEO Environmental Consultation, Kuwait

#### Technical Program Sezai Ercisli, Ataturk University Agricultural faculty Dept. Horticulture, Turkey Venue

Program Co-Chairs Accepted Papers

Parul Rishi, National Institute of Technical Teachers' Training & Research, Bhopal, INDIA

**APCBEES** Chihhao Fan, Ming Chi University of Technology, Taiwan

About Bangkok Dr. PIYUSH MALAVIYA, University of Jammu, India

Contact Us Rania Ahmed Abdel Azeem Abul Seoud, Electronics and Communications Dept. Faculty of Engineering –Fayoum University, Egypt

#### Contact Chair

Tracy Yang, Asia-Pacific Chemical, Biological & Environmental Engineering Society

### Technical Committee

Se Jong Kim, Sangju Persimmon Experiment Station, Korea

Witawat Jangiam, Department of Chemical Engineering, Faculty of Engineering, Burapha Universit, Thailand

Farzana Siddique, PMAS Arid Agriculture university, Rawalpindi, Pakistan

Dr. Pradeep Balkrishna Pathak, Department of Computer Science & Information Technology, Yeshwant Mahavidyalaya Nanded, India Thanh-Phuong Nguyen, The Microsoft Research-University of Trento Centre for Computational and Systems Biology (COSBI), Italy

Humberto Varum, Civil Engineering Department - University of Aveiro, Portugal Lim Hwee San, School of Physics, Universiti Sains Malaysia (USM), 11800 Penang, Malaysia

Hamidreza Kamalan, Islamic Azad University-Pardis Branch, Iran

ASHA ARORA, Deptt. of Botany & Biotechnology, B.N.P.G.Girls College, Udaipur, India HUE, INTERNATIONAL UNIVERSITY - VNU, Vietnam

Prof. Dr NGUYEN THI











## **SciVerse ScienceDirect**

## Procedia APCBEE

APCBEE Procedia 2 (2012) iii-iv

www.elsevier.com/locate/procedia

Quality Characteristic and Lysine Available of Smoked Fish	
F. Swastawati, E. Susanto, B. Cahyono, W.A. Trilaksono	1
The Kinetic Models for Biomass and Extracellular Polysaccharide of Ganoderma tsugaae	
N. Narkprasom, J.H. Guo, T.C. Huang, Y.K. Guu	7
Characterization of Wheat Flour Treated by Supercritical Carbon Dioxide	
H.M. Kang, J.H. Lee, R.H. Kim, J.H. Yun, B.S. Chun	12
Production of Reducing Sugars from <i>Laminaria japonica</i> by Subcritical Water Hydrolysis  J.N. Park, T.S. Shin, J.H. Lee, B.S. Chun	17
Particle Formation of Lecithin Process with Particles from Gas-Saturated Solutions using Supercritical Carbon Dioxide	1,
J.H. Yun, S.M. Lee, J.N. Park, B.S. Chun	22
Physical Properties of Wheat Flour Treated by Supercritical Carbon Dioxide	22
	27
Kinetics of Color Loss of Djulis ( <i>Chenopodium formosanum</i> Koidz.) Extracts during Storage in Different Concentrations of Alcohol and	21
Temperature	
K. Narkprasom, S.P. Wang, S.M. Hsiao, P.J. Tsai	32
Bioactive Peptides from Epibiotic <i>Pseudoalteromonas</i> Strain P1	32
C. Chellaram, T.P. Anand, C.F. Shanthini, B.A. Kumar, S.P. Sarma.	27
	37
Increase in Bioethanol Production by Random UV Mutagenesis of <i>S. cerevisiae</i> and by Addition of Zinc Ions in the Alcohol Production Media	12
	43
Bacteriocins Produced by Lactic Acid Bacteria: A Review Article	50
	50
Enzyme Production and Growth of Aspergillus oryzae S. on Soybean Koji Fermentation	
C. Chancharoonpong, P.C. Hsieh, S.C. Sheu	57
Application of Functional Colorant Prepared from Black Rice Bran in Yogurt	
S. Nontasan, A. Moongngarm, S. Deeseenthum	62
Effect of Different Combinations of Soybean and Wheat Bran on Enzyme Production from Aspergillus oryzae S.	
	68
Chemical Compositions, Phytochemicals, and Antioxidant Capacity of Rice Bran, Rice Bran Layer, and Rice Germ	
A. Moongngarm, N. Daomukda, S. Khumpika	73
Antimicrobial Activity and Cytotoxicity Evaluation of Euphorbia hirta (L.) Extracts from Malaysia	
S. Perumal, R. Mahmud, S. Pillai, W.C. Lee, S. Ramanathan.	80
Antioxidant Activities of Essential Oil of <i>Psidium Guajava</i> L. Leaves	
W.C. Lee, R. Mahmud, S. Pillai, S. Perumal, S. Ismail.	86
Anti-Parasitic Activity of Myristica Fragrans Houtt. Essential Oil against Toxoplasma Gondii Parasite	
S. Pillai, R. Mahmud, W.C. Lee, S. Perumal	92
Single Step Lactic Acid Production from Cassava Starch by Laactobacillus plantarum SW14 in Conventional Continuous and Continuous	
with High Cell Density	
	97
Role of Lactic Acid Bacteria on Structural and Physicochemical Properties of Sour Cassava Starch	
	104
Cytotoxic Effect of Water, Ethanol and Ethyl Acetate Extract of Black Cincau (Mesona Palustris BL) Against HeLa Cell Culture	
	110
Enhancement of D-amino Acid Oxidase by Trigonopsis Variabilis	
1 / 1 /	115
Optimization of Process Parameters for ε-PolyLysine Production from Mixed Carbon Source using "One Factor at a Time" Technique	
	120
Effects of Selected Medium Components for Production of Glucose Oxidase by a Local Isolate Aspergillus Terreus UniMAP AA-1	
	125
Distribution and Management of Pomacea Canaliculata in the Northern Region of Malaysia: Mini Review	
	129
Application of Atomic Absorption Spectroscopy in Food Sciences: (A Study on Cucurbita Maxima)	
	135
The Potential of Zea Mays Ears and its Extracts as an Alternative Food Nutritive Ingredients	
W.I.W. Rosli, J.C. Anis	141

Influence of Fish Feed containing Corn-Cob was Fermented by Trichoderma Sp, Aspergillus Sp, Rhizopus Oligosporus to the Rate of Growth	
of Java Barb (Puntius Gonionitus)	
R. Rostika, R. Safitri	148
Antioxidant Activity of Elaeis guineensis Leaf Extract: An Alternative Nutraceutical Approach in Impeding Aging	
V. Soundararajan, S. Sreenivasan	153
Isolation and Identification of Helicase from <i>Anoxybacillus sp</i> for DNA amplification	
S. Yamuna, I. Asma, B. Venugopal, O. Eugene, S. Sasidharan	160
Isolation and Identification of Helicase from Escherichia coli for Biotechnology Processes	
S. Sasidharan, S. Yamuna, O. Eugene, B. Venugopal, I. Asma	165
Comparative Study on Synbiotic Effect of Fermented Rice Bran by Probiotic Lactic Acid Bacteria Lactobacillus casei and Newly Isolated	
Lactobacillus plantarum B, in Wistar Rats	
E. Zubaidah, M. Nurcholis, S.N. Wulan, A. Kusuma	170
Effect of Drying Methods on Metabolites Composition of Misai Kucing (Orthosiphon stamineus) Leaves	
S. Abdullah, A.R. Shaari, A. Azimi.	178
Phytoplankton Tracking by Oceanic Model and Satellite Data in the Bay of Bengal and Andaman Sea	
S. Suwannathatsa, P. Wongwises, S. Vongvisessomjai, W. Wannawong, D. Saetae	183
Effect of Ingredients on Texture Profile of Fermented Food, Idli	
M. Durgadevi, P.H. Shetty.	190
Anti-Acetylcholinesterase Activity of Piper sarmentosum by a Continuous Immobilized-Enzyme Assay	
M. Khan, S.A.A. Elhussein, M.M. Khan, N. Khan	199



## SciVerse ScienceDirect

APCBEE Procedia 2 (2012) 1 - 6

## Procedia APCBEE

www.elsevier.com/locate/procedia

ICBFS 2012: April 7-8, 2012, Bangkok, Thailand

## Quality Characteristic and Lysine Available of Smoked Fish

Fronthea Swastawati<sup>a</sup>, Eko Susanto<sup>b</sup>, Bambang Cahyono<sup>a,b</sup>, and Wahyu Aji Trilaksono<sup>c</sup>

a\*b.c Laboratory of Fisheries Processing Technology, Department of Fisheries, Faculty of Fisheries and Marine Science, Diponegoro University, Jl. Prof. Soedarto, SH, Kampus Undip Tembalang Semarang 50275 Indonesia

#### **Abstract**

The purpose of this research was to determine the quality of smoked stingray (*Dasyatis blekery*). The fish were divided into two groups; then processed using corncob (CCLS) and coconut shells (CSLS) liquid smoke. All of smoked stingray samples were subjected to sensory and chemical analysis. Sensory analysis on both samples was no statistically different. On the other hand, the lysine availability was different either in the in the raw materials or smoked samples due to smoking process and duration of storage. Different liquid smoke and storage time gave significant effect to lysine availability (p<0,05). Both liquid smoke gave significant effect (p<0,05) to PV (CSLS = 2,816 meq/kg & CCLS = 2,195meq/kg) and TBA (CSLS = 109,685 mg malonaldehide/kg & CCLS = 45,169 mg malonaldehide/kg), but during storage this value were decrease as an effect of antioxidant activities of phenolic compounds consist in each liquid smoke. In contrast, pH values were increase. Both liquid smoke were able to apllied as a method of smoking fish.

© 2012 Published by Elsevier B.V. Selection and/or peer review under responsibility of Asia-Pacific Chemical, Biological & Environmental Engineering Society Open access under CC BY-NC-ND license.

Keywords: Stingray, Coconut shells liquid smoke, Corn cob liquid smoke, Quality, Lysine.

#### 1. Introduction

Smoking method mostly imparts a desirable flavour and inhibit the growth of microbe. One methods that becoming popular nowadays is the use of liquid smoke. According to Martinez *et al.* (2007), liquid smoke has

a.b Department of Chemistry, Faculty of Mathematic and Natural Science, Diponegoro University, Jl. Prof. Soedarto, SH, Kampus Undip Tembalang Semarang 50275 Indonesia

<sup>\*</sup> Corresponding author. E-mail address: fronthea\_thp@undip.ac.id

## SciVerse ScienceDirect

APCBEE Procedia 2 (2012) 7 - 11

ICBFS 2012: April 7-8, 2012, Bangkok, Thailand

## The Kinetic Models for Biomass and Extracellular Polysaccharide of *Ganoderma tsugae*

Nukrob Narkprasom<sup>a,b</sup>, Jia-Hsin Guo<sup>c</sup>, Tzou-Chi Huang<sup>c,d</sup>, Yuan-Kuang Guu<sup>c,\*</sup>

#### Abstract

Ganoderma tsugae has long been a well known medicinal mushroom and it has many pharmacological properties. The mathematical relationship of productions from G. tsugae is quite interested from industrial fermentation to predict and control the bioprocess. Therefore, the kinetic models of biomass and extracellular polysaccharide (EPS) by G. tsugae were studied in a batch cultivation at the optimal condition. The pellet of mycelium was described by the cube-root equation whereas the extracellular polysaccharide was explained by Luedekin-Piret equation. The parameters of both equations determine by observed experiment and algorithm solving. The correlation between the experimental values and predicted models of biomass and EPS for G. tsugae obtained the high R-square at 0.9605 and 0.9916, respectively. The both kinetic models may be useful to predict the both productions of G. tsugae.

© 2012 Published by Elsevier B.V. Selection and/or peer review under responsibility of Asia-Pacific Chemical, Biological & Environmental Engineering Society Open access under CC BY-NC-ND license.

Keywords: Ganoderma tsugae, cube-root equation, Luedekin-Piret equation

#### 1. Introduction

<sup>&</sup>lt;sup>a</sup>Department of Tropical Agriculture and International Cooperation, National Pingtung University of Science & Technology, No. 1, Hsueh-Fu Road, Neipu, Pingtung 91201, Taiwan

<sup>&</sup>lt;sup>b</sup>Department of Agricultural and Food Engineering, Faculty of Engineering and Agro-Industry, Maejo University, Chiang Mai 50290,

Thailand

<sup>&</sup>lt;sup>c</sup>Department of Food Science, National Pingtung University of Science & Technology, No. 1, Hsueh-Fu Road, Neipu, Pingtung 91201, Laiwan

<sup>&</sup>lt;sup>d</sup>Departmant of Biological Science and Technology, National Pingtung University of Science & Technology, No. 1, Hsueh-Fu Road, Neipu, Pingtung 91201, Taiwan

<sup>\*</sup> Corresponding author. Tel.: +886-8-7703660; fax: +886-8-7702226. *E-mail address*: president@mail.npust.edu.tw.



## SciVerse ScienceDirect

APCBEE Procedia 2 (2012) 12 - 16

## **Procedia APCBEE**

www.elsevier.com/locate/procedia

ICBFS 2012: April 7-8, 2012, Bangkok, Thailand

## Characterization of Wheat Flour Treated by Supercritical Carbon Dioxide

Hee-Moon Kang, Joo-Hee Lee, Ryoung-Hee Kim, Jun-Ho Yun and Byung-Soo

<sup>a</sup>Department of Food Science and Technology, Pukyong National University, Yongso-ro 45, Nam-Gu, Busan 608-737, Korea

#### **Abstract**

This study was to investigate the production of reducing sugars in hydrolysates from raw and deoiled Laminaria japonica produced by subcritical water hydrolysis. Deoiled Laminaria japonica was collected by supercritical carbon dioxide (SCO<sub>2</sub>) extraction process. Experiments were performed in a batch-type reactor with stirring. It investigated that the effects of reaction temperature and acetic acid as catalyst on content of reducing sugar production. The addition of acetic acid led to an increase in content of reducing sugar. But Removal of oil in Laminaria japonica by SCO2 and increasing of temperature led to decrease in content of reducing sugar production. The highest content of reducing sugar was 814.10 mg/100 g raw dried sample at 200°C, adding of 1% acetic acid as catalyst

© 2012 Published by Elsevier B.V. Selection and/or peer review under responsibility of Asia-Pacific Chemical, Biological & Environmental Engineering Society Open access under CC BY-NC-ND license.

Keywords: Subcritical carbon dioxide; Wheat flours; Acid value; Mycotoxin; Volatile organic compounds

#### 1. Introduction

Wheat (Triticum spp.) [1] is a cereal grain, originally from the Levant region of the Near East, but now cultivated worldwide. Wheat is grown on more land area than any other commercial crop and is the most important staple food for humans. World trade in wheat is greater than for all other crops combined.[2] Wheat grain is a staple food used to make flour for leavened, flat and steamed breads, biscuits, cookies, cakes, breakfast cereal, pasta, noodles, couscous[3] and for fermentation to make beer,[4] other alcoholic

E-mail address: bschun@pknu.ac.kr.

<sup>\*</sup> Corresponding author. Tel.: +82-(0)51-629-5830; fax: +82-(0)51-629-5824



### SciVerse ScienceDirect

APCBEE Procedia 2 (2012) 37 - 42

## Procedia APCBEE

www.elsevier.com/locate/procedia

ICBFS 2012: April 7-8, 2012, Bangkok, Thailand

## Bioactive Peptides from Epibiotic Pseudoalteromonas Strain P1

C. Chellaram<sup>a\*</sup>, T. Prem Anand<sup>a</sup>, C. Felicia Shanthini<sup>b</sup>, B. Arvind Kumar<sup>c</sup> and Siddath P. Sarma<sup>d</sup>

<sup>a</sup>Department of Biomedical Engineering, Vel Tech Multi Tech Dr. Rangarajan Dr.Sakunthala Engineering College, Chennai. Postcode-600 062. Tamilnadu. .<mark>India</mark>,

<sup>b</sup>Department of Marine Studies and Coastal Resource Management, Madras Chritian College, Chennai. Postcode--600 059. Tamilnadu.

<sup>c</sup>PG-Department of Biotechnology, Sathyabama University, Chennai. Postcode-600119. Tamilnadu. India <sup>d</sup>Molecular Biophysics Unit, Indian Institute of Science, Bangalore. Postcode-560012. Karnataka, India

#### **Abstract**

An epibiotic bacterial strain designated as P1 with characteristic colony morphology was isolated from five random samplings of the sea fan coral *Junceella juncea* (Pallas, 1766). Phylogenetic identification based on comparative sequence analysis of 16Ss rRNA gene indicated that the stain P1 fell under the genera *Pseudoalteromonas*. In the initial screening using agar overlay method the *Pseudoalteromonas* strain P1 was found to exhibit broad spectral activity inhibiting 7 out of 10 test strains. A highest zone of 25mm was noted against two bacterial strains, *B. subtilis* and *S. typhi*. The strain P1 formed a distinct biofilm layer over the marine broth (air-liquid interface) in static culture at room temperature. The active component was also found to be adsorbed on the biofilm layer. Protease digestion of the crude extract resulted in the loss of activity indicating the protenacious nature of the active molecules. Bioassay guided purification using anion exchange chromatography and RP-HPLC yielded a molecule with antimicrobial activity. Mass spectrophotometry analysis has shown that this molecule has a mass of 1115 Da. In cation exchange purification, two molecules of masses 1520 and 1542 Da were found in the active fraction. Morphological and physiological characterization of the *Pseudolateromonas* strain P1 shown it to be a pigmented, motile, catalase and oxidase positive rod. Studies regarding epibotic bacteria in Indian waters have been few. This study highlights the importance of epibiotic bacteria associated with corals as a potential source for the discovery of novel antimicrobial and other natural products

© 2012 Published by Elsevier B.V. Selection and/or peer review under responsibility of Asia-Pacific Chemical, Biological & Environmental Engineering Society Open access under CC BY-NC-ND license.

<sup>\*</sup> Corresponding author. Tel.: 044-26841061; fax: 044-26841061. *E-mail address*: chellaramjournals@gmail.com.



## SciVerse ScienceDirect

APCBEE Procedia 2 (2012) 50 - 56

## Procedia APCBEE

www.elsevier.com/locate/procedia

ICBFS 2012: April 7-8, 2012, Bangkok, Thailand

# Bacteriocins Produced by Lactic Acid Bacteria A Review Article

M. P. Zacharof a\* and R. W. Lovittb

<sup>a</sup>Multidisciplinary Nanotechnology Centre, Swansea University, Swansea, SA2 8PP, UK
<sup>b</sup>College of Engineering, Multidisciplinary Nanotechnology Centre, Swansea University, Swansea, SA2 8PP, UK

#### **Abstract**

A great number of Gram (+) and Gram negative (-) bacteria produce during their growth, substances of protein structure (either proteins or polypeptides) possessing antimicrobial activities, called bacteriocins. Although bacteriocins could be categorized as antibiotics, they are not. The major difference between bacteriocins and antibiotics is that bacteriocins restrict their activity to strains of species related to the producing species and particularly to strains of the same species, antibiotics on the other hand have a wider activity spectrum and even if their activity is restricted this does not show any preferential effect on closely related strains. In addition, bacteriocins are ribosomally synthesized and produced during the primary phase of growth, though antibiotics are usually secondary metabolites. Among the Gram (+) bacteria, lactic acid bacteria (LAB) especially, *Lactobacilli* have gained particular attention nowadays, due to the production of bacteriocins. These substances can be applied in the food industry as natural preservatives. The use of LAB and of their metabolic products is generally considered as safe (GRAS, Grade One). The application of the produced antimicrobial compounds as a natural barrier against pathogens and food spoilage caused by bacterial agents has been proven to be efficient. Nisin is the only bacteriocin that has been officially employed in the food industry and its use has been approved worldwide. Bacteriocins can be applied on a purified or on a crude form or through the use of a product previously fermented with a bacteriocin producing strain as an ingredient in food processing or incorporated through a bacteriocin producing strain (starter culture).

© 2012 Published by Elsevier B.V. Selection and/or peer review under responsibility of Asia-Pacific Chemical, Biological & Environmental Engineering Society Open access under CC BY-NC-ND license.

Keywords: Lactic acid bacteria, Lactobacilli, Bacteriocins, Nisin, Plantaricins, Lantibiotics

\* Corresponding author. Tel.:00447413541769. E-mail address: myrtozacharof1981@yahoo.com