

References

- A. K. Hasbullah and H. N. Novelina (2016), "Characterization traditional food pado from West Sumatra," *Der Pharmacia Lettre*, vol. 8, no. 15, pp. 202–205
- Andrews, J. (2001). Determination of minimum inhibitory concentrations. *Journal Of Antimicrobial Chemotherapy*, 48(suppl_1), 5-16. doi: 10.1093/jac/48.suppl_1.5
- Aparna S., Sriram, and Sarvamangala (2019) Phytochemical Study & Chromatographic Separation of Microbial Pigments, *Int. J. Pharm. Sci. Rev. Res.*, 56(2), May - June 2019; Article No. 27, Pages: 176-180
- Alvarado-Martinez, Z., Bravo, P., Kennedy, N., Krishna, M., Hussain, S., Young, A., & Biswas, D. (2020). Antimicrobial and Antivirulence Impacts of Phenolics on *Salmonella Enterica* Serovar Typhimurium. *Antibiotics*, 9(10), 668. doi: 10.3390/antibiotics9100668
- Anderson, C., & Kendall, M. (2017). *Salmonella enterica* Serovar Typhimurium Strategies for Host Adaptation. *Frontiers In Microbiology*, 8. doi: 10.3389/fmicb.2017.01983
- Aryal, S. (2018). Mueller Hinton Agar (MHA) – Composition, Principle, Uses and Preparation. *Microbiology Info.com*. Retrieved on 24 July 2021, from <https://microbiologyinfo.com/mueller-hinton-agar-mha-composition-principle-uses-and-preparation/>.
- Agnes Salim, S., Amelia Saputri, F., Mekar Saptarini, N., & Levita, J. (2020). REVIEW ARTIKEL: KELEBIHAN DAN KETERBATASAN PEREAKSI FOLINCIOCALTEU DALAM PENENTUAN KADAR FENOL TOTAL PADA TANAMAN. *Farmaka*, 18(1)
- Barnard, R. (2019). The Zone of Inhibition. *Clinical Chemistry*, 65(6), 819-819. <https://doi.org/10.1373/clinchem.2018.299800>
- Batt, C. (2014). ESCHERICHIA COLI | Escherichia coli. *Encyclopedia Of Food Microbiology*, 688-694. doi: 10.1016/b978-0-12-384730-0.00100-2
- Blount, Z. (2015). The unexhausted potential of E. coli. *Elife*, 4. doi: 10.7554/elife.05826

- Budianto, R., Ali, H., & Abustam, E. (2019). Antioxidant Activities of Beef Sausage with Addttion of Kluwak (*Pangium edule* Reinw). *Hasanuddin Journal Of Animal Science (HAJAS)*, 1(1), 45-54.
<https://doi.org/10.20956/hajas.v1i1.7140>
- Boeing, J., Barizão, É., e Silva, B., Montanher, P., de Cinque Almeida, V., & Visentainer, J. (2014). Evaluation of solvent effect on the extraction of phenolic compounds and antioxidant capacities from the berries: application of principal component analysis. *Chemistry Central Journal*, 8(1). doi: 10.1186/s13065-014-0048-1
- Campioni, F., Moratto Bergamini, A., & Falcão, J. (2012). Genetic diversity, virulence genes and antimicrobial resistance of *Salmonella Enteritidis* isolated from food and humans over a 24-year period in Brazil. *Food Microbiology*, 32(2), 254-264.
<https://doi.org/10.1016/j.fm.2012.06.008>
- Chandrasekara, A. (2019). Phenolic Acids. *Encyclopedia Of Food Chemistry*, 535-545. doi: 10.1016/b978-0-08-100596-5.22395-0
- Chye, F., & Sim, K. (2009). Antioxidative and Antibacterial Activities of *Pangium edule* Seed Extracts. *International Journal Of Pharmacology*, 5(5), 285-297. doi: 10.3923/ijp.2009.285.297
- Cueva, C., Moreno-Arribas, M., Martín-Álvarez, P., Bills, G., Vicente, M., & Basilio, A. et al. (2010). Antimicrobial activity of phenolic acids against commensal, probiotic and pathogenic bacteria. *Research In Microbiology*, 161(5), 372-382. doi: 10.1016/j.resmic.2010.04.006
- David, W. W., & Stout, T. R. (1971). Disc plate method of microbiological antibiotic assay. *Microbiology*, 22(4), 659-665.
- Dhanavade, M. J., Jalkute, C. B., Ghosh, J. S., & Sonawane, K. D. (2011). Study antimicrobial activity of lemon (*Citrus lemon L.*) peel extract. *British Journal of pharmacology and Toxicology*, 2(3), 119-122.
- Do, Q., Angkawijaya, A., Tran-Nguyen, P., Huynh, L., Soetaredjo, F., Ismadji, S., & Ju, Y. (2014). Effect of extraction solvent on total phenol content, total flavonoid content, and antioxidant activity

of *Limnophila aromatica*. *Journal Of Food And Drug Analysis*, 22(3), 296-302. doi: 10.1016/j.jfda.2013.11.001

Drews, R. C. (1977). Acetone sterilization in ophthalmic surgery. *Annals of ophthalmology*, 9(6), 781-784.

Elfahmi, Woerdenbag, H., & Kayser, O. (2014). Jamu: Indonesian traditional herbal medicine towards rational phytopharmacological use. *Journal Of Herbal Medicine*, 4(2), 51-73. <https://doi.org/10.1016/j.hermed.2014.01.002>

Elzain, A., Elsanousi, S., & Ahmed Ibrahim, M. (2019). Effectiveness of ethanol and methanol alcohols on different isolates of staphylococcus species. *Journal Of Bacteriology & Mycology: Open Access*, 7(4). doi: 10.15406/jbmoa.2019.07.00247

Food Poisoning Symptoms. Centers for Disease Control and Prevention. (2021). Retrieved 15 September 2021, from <https://www.cdc.gov/foodsafety/symptoms.html>.

Frankenberg-Schwager, M., Turcu, G., Thomas, C., Wollenhaupt, H., & Bucker, H. (1975). Membrane damage in dehydrated bacteria and its repair. *Life sciences and space research*, 13, 83–88.

Guideline for Disinfection and Sterilization in Healthcare Facilities. (2008). Retrieved 26 May 2022, from

<https://www.cdc.gov/infectioncontrol/guidelines/disinfection/disinfection-methods/chemical.html>

Li, J., Xie, S., Ahmed, S., Wang, F., Gu, Y., & Zhang, C. et al. (2017). Antimicrobial Activity and Resistance: Influencing Factors. *Frontiers In Pharmacology*, 8. doi: 10.3389/fphar.2017.00364

Lin, T., Wu, C., Tseng, C., Fang, J., & Lin, C. (2021). Effects of gallic acid on capsular polysaccharide biosynthesis in *Klebsiella pneumoniae*. *Journal Of Microbiology, Immunology And Infection*. doi: 10.1016/j.jmii.2021.07.002

Listyorini, K., Kusumaningrum, H., & Lioe, H. (2021). Antifungal Activity and Major Bioactive Compounds of Water Extract of *Pangium edule* Seed against *Aspergillus flavus*. *International Journal Of Food Science*, 2021, 1-11. <https://doi.org/10.1155/2021/3028067>

Liu, D. (2015). Enterotoxin-Producing *Staphylococcus aureus*. *Molecular Medical Microbiology*, 979-995. doi: 10.1016/b978-0-12-397169-2.00055-x

Liu, J., Du, C., Beaman, H., & Monroe, M. (2020). Characterization of Phenolic Acid Antimicrobial and Antioxidant Structure–Property Relationships. *Pharmaceutics*, 12(5), 419. doi: 10.3390/pharmaceutics12050419

Klebsiella pneumoniae subsp. *pneumoniae* (Schroeter) Trevisan | ATCC. Retrieved 25 May 2022, from <https://www.atcc.org/products/13883>

Makagansa, C., Mamuaja, C. F., & Mandey, L. C. (2015). The Antibacterial Activity of Pangi Kernel Extract (*Pangium edule* Reinw) towards *Staphylococcus aureus*, *Bacillus cereus*, *Pseudomonas aeruginosa* and *Escherichia coli* in Vitro. *Jurnal Ilmu dan Teknologi Pangan*, 3(1).

Mamuaja CF, Lumoindong F. (2017). Aktivitas antimikroba ekstrak biji kluwek (*Pangium edule*)sebagai bahan pengawet alami bakso ikan tuna. *Jurnal Pengolahan Hasil Perikanan Indonesia*. 20(3):592-601.

M. Mancilla-Becerra, L., Lías-Macías, T., L. Ramírez-Jiménez, C., & Barba León, J. (2019). Multidrug-Resistant Bacterial Foodborne Pathogens: Impact on Human Health and Economy. *Pathogenic Bacteria*. <https://doi.org/10.5772/intechopen.88789>

Miklasińska-Majdanik, M., Kępa, M., Wojtyczka, R., Idzik, D., & Wąsik, T. (2018). Phenolic Compounds Diminish Antibiotic Resistance of *Staphylococcus Aureus* Clinical Strains. *International Journal Of Environmental Research And Public Health*, 15(10), 2321. <https://doi.org/10.3390/ijerph15102321>

Moore, D. S., & Kirkland, S. (2007). *The basic practice of statistics* (Vol. 2). New York: WH Freeman.

Niazmand, R., Shahidi Noghabi, M., & Niazmand, A. (2021). Optimization of subcritical water extraction of phenolic compounds from *Ziziphus jujuba* using response surface methodology: evaluation of thermal stability and antioxidant activity. *Chemical And Biological Technologies In Agriculture*, 8(1). doi: 10.1186/s40538-020-00203-6

Nussinovitch, U., Topaz, G., Landesberg, A., & Feld, Y. (2020). Novel treatments for diastolic heart failure. *Emerging Technologies For Heart Diseases*, 95-127. doi: 10.1016/b978-0-12-813706-2.00006-3

Oladosu, S. A., Coker, A. O., & Nwaokorie, F. (2019). Antibacterial effects of Phyllanthus amarus on urinary tract pathogens. *Int. Clin. Pathol. J.*, 7, 1-10.

Ouchari, L., Boukeskasse, A., Bouizgarne, B., & Ouhdouch, Y. (2018). Antimicrobial potential of actinomycetes isolated from unexplored hot Merzouga desert and their taxonomic diversity. *Biology Open*. <https://doi.org/10.1242/bio.035410>

Patel, J. B., Cockerill, F. R., & Bradford, P. A. (2015). Performance standards for antimicrobial susceptibility testing: twenty-fifth informational supplement.

P., S., & P., S. (2020). Studies on the extraction of polyphenolic compounds from pre-consumer organic solid waste. *Journal Of Industrial And Engineering Chemistry*, 82, 130-137. doi: 10.1016/j.jiec.2019.10.004

Ravichandran, M., Hettiarachchy, N. S., Ganesh, V., Ricke, S. C., & Singh, S. (2011). Enhancement of antimicrobial activities of naturally occurring phenolic compounds by nanoscale delivery against Listeria monocytogenes, Escherichia coli O157: H7 and Salmonella Typhimurium in broth and chicken meat system. *Journal of Food Safety*, 31(4), 462-471.

Salmonella enterica subsp. enterica (ex Kauffmann and Edwards) Le Minor and Popoff serovar Typhimurium | ATCC. Retrieved 25 May 2022, from <https://www.atcc.org/products/13311>

Sharma, D., Patel, R., Zaidi, S., Sarker, M., Lean, Q., & Ming, L. (2017). Interplay of the Quality of Ciprofloxacin and Antibiotic Resistance in Developing Countries. *Frontiers In Pharmacology*, 8. <https://doi.org/10.3389/fphar.2017.00546>

Singleton, V., Orthofer, R., & Lamuela-Raventós, R. (1999). Analysis of total phenols and other oxidation substrates and antioxidants by means of folin-ciocalteu reagent. *Oxidants And Antioxidants Part A*, 152-178. [https://doi.org/10.1016/s0076-6879\(99\)99017-1](https://doi.org/10.1016/s0076-6879(99)99017-1)