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KARYA ILMIAH : PROSIDING ILMIAH**

Judul Karya Ilmiah/Artikel	:	The influenced of Lactobacillus plantarum starter addition and the length time of fermentation process on the activity of seaweed antioxidant <i>ulva lactuca</i> from Krakal Beach, Yogyakarta
Jumlah Penulis	:	7 (tujuh)
Status Pengusul	:	Penulis pertama/ penulis ke 7./ penulis korespondensi **
Penulis Karya Ilmiah	:	ND Ambarsari, IRPA Rushanti, A Setyaji, TR Ningsih, N Nurhana, I Subekhi, <b>Eko Nurcahya Dewi</b> .
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IOP Conference Series: Earth and Environmental Science

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## The Influenced of Lactobacillus plantarum Starter Addition and the Length Time of Fermentation Process on the Activity of Seaweed Antioxidant Ulva lactuca from Krakal Beach, Yogyakarta

(Conference Paper) [\(Open Access\)](#)

Ambarsari, N.D. [✉](#), Rushanti, I.R.P.A., Setyaji, A., Ningsih, T.R., Nurhana, N., Subekhi, I., Dewi, E.N.

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**Abstract**[View references \(21\)](#)

Seaweed contains phenol compound functioning as antioxidant. Lactobacillus plantarum starter addition in a fermentation process was expected will increase the activity of antioxidant. The purpose of this research was to determine the influence of L. plantarum addition and the length of fermentation on the activity of antioxidant in U. lactuca. The experiment was conducted with factorial design. The first treatment consisted 2 different factors namely without L. plantarum addition and L. plantarum addition. While the second treatment were the different length fermentation time: 0, 12, 24, and 36 hours. Each treatment were done in thruplicate. The data was analyzed using ANOVA and BNJ test was applied if there any differences between the treatments. The results showed that the fresh U. lactuca with L. plantarum addition for 36 hours fermentation had TPC BAL 9,83 CFU/ml, pH 4,26, phenol 231 ppm and antioxidant activity IC<sub>50</sub>1375,12 ppm. Dried U. lactuca with L. plantarum addition that was fermentized for 36 hours had TPC BAL 9,10 CFU/ml, pH 4,75, phenol 166,24 ppm and antioxidant activity IC<sub>50</sub>4070,32 ppm. The fresh U. lactuca with L. plantarum addition for 36 hours fermentation was the best treatment since the antioxidant activity is IC<sub>50</sub>1375,12 ppm. Although the antioxidant activity was categorized as weak but it was still showed an increase compared to the result of antioxidant activity with maceration method using n-hexane dissolver which was 11213,76 ppm, ethyl acetate 9770,285 ppm, and ethanol extract 4921,79 ppm. © Published under licence by IOP Publishing Ltd.

**SciVal Topic Prominence**

Topic: Seaweed | Antioxidants | Bacillus subtilis

Prominence percentile: 87.168

**Reaxys Database Information**[View Compounds](#)**Author keywords**
[Antioxidant](#) [Fermentation Length Time](#) [Lactobacillus plantarum](#) [Phenol](#) [Ulva lactuca](#)
**Indexed keywords**

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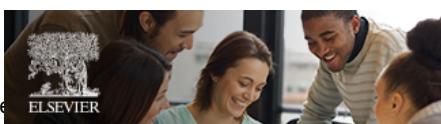
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