

UGM Researcher Develops Local Strain Lactate Acid

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Researcher from Universitas Gadjah Mada has developed lactate acid bacteria of local strains that come from *Lactobacillus plantarum* bacteria potential to replace imported isolate for fermented milk production that is based on lactate acid bacteria.

The strain that is named as Dad-13 is developed by lecturer in Agricultural Technology, Prof. Dr. Ir. Endang Sutriswati Rahayu, comes from buffalo fermented milk.

The finding brought her the second place in the *Anugerah Adibrata* award in Science and Technology awarding night in 2016. Minister of Research, Technology, and Higher Learning granted the award on a celebration to mark the National Technology Awakening Day on 10 August 2016 in Solo, Central Java.

Trisye explained the research started from the high dependence on starter bacteria from abroad for fermentation industry. "A full 100% starter is still imported for fermented milk production in Indonesia," she said on Monday (22/8) in her office.

She was intrigued to make local strains from lactate acid bacteria, supported by other prebiotic researchers from UGM, namely Dr. Tyas Utami, Dr. M. Nur Cahyanto, and Dr. Jaka Widada, as well as dozens of students.

“We finally made five strains of lactate acid bacteria for probiotics that are derived from fermented food,” said the microbiologist.

Of all the five strains, Dad-13 is the most tested strain with the most optimum results for fermented milk. This strain has been used by PT. Yummy Food Utama for the past three years. The quality is similar to that of imported isolate that can last until three months. It is also good for digestion to prevent cancer, diarrhea, as well as for immunity.

“The results were satisfying. The indigenous strain of *Lactobacillus plantarum* from UGM can replace the imported isolate for fermented milk production that is based on lactate acid bacteria,” said Trisye. It is planned that in 2017 she plans to make the local probiotic strain legal in a bid to support the fermented milk industry in the country.

“Hopefully, this research outcome is ready for commercialisation whilst reducing dependence on imported products,” she concluded.

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