

**ISOLATION AND IDENTIFICATION OF *Lactobacillus sp.*
FROM MALAYSIAN FERMENTED FOOD PRODUCTS
USING PCR METHOD**

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TABLE OF CONTENTS

	PAGE
ACKNOWLEDGEMENT	iii
TABLE OF CONTENTS	iv
LIST OF TABLES	vi
LIST OF FIGURES	vii
LIST OF ABBREVIATIONS	viii
ABSTRACT	ix
ABSTRAK	x
CHAPTER 1: INTRODUCTION	
1.1 Background of Study	1
1.2 Problem statement	4
1.3 Significance of the Study	5
1.4 Objectives of the Study	5
CHAPTER 2: LITERATURE REVIEW	
2.1 Lactic acid bacteria (LAB)	6
2.1.1 Fermentation of LAB	6
2.1.2 Component in LAB	7
2.1.3 Tolerance of LAB	8
2.1.4 Role of LAB	9
2.2 Isolation of LAB	10
2.2.1 Normal flora	10
2.2.2 Fermented products	11
2.3 Identification of LAB	13
2.3.1 Biochemical test	13
2.3.2 Molecular method	15
CHAPTER 3: METHODOLOGY	
3.1 Materials	17
3.1.1 Raw materials	17
3.1.2 Chemicals	17
3.1.3 Apparatus	18
3.2 Methods	18
3.2.1 Isolation of <i>Lactobacillus sp.</i> from fermented food products	19
3.2.2 DNA Extraction: Boiled-cell method	20
3.2.3 Gel electrophoresis	20
3.2.4 Identification of <i>Lactobacillus sp.</i> by using PCR method	21

CHAPTER 4: RESULTS AND DISCUSSION	
4.1 Isolation of <i>Lactobacillus sp.</i> from fermented food products	23
4.2 Genomic DNA detection on gel electrophoresis	27
4.3 PCR detection of <i>Lactobacillus sp.</i> on gel electrophoresis	28
CHAPTER 5: CONCLUSIONS AND RECOMMENDATIONS	32
REFERENCES	33
APPENDICES	39
CURRICULUM VITAE	44

ABSTRACT

ISOLATION AND IDENTIFICATION OF *Lactobacillus sp.* FROM MALAYSIAN FERMENTED FOOD PRODUCTS USING PCR METHOD

Studies have shown that there are lactic acid bacteria in market products especially dairy products. Recent studies showed that fermented food products also contain a variety of *Lactobacillus sp.* strains and they are found either naturally or synthetically. A total of four isolates of *Lactobacillus sp.* from Malaysian fermented food products, which are shrimp sauce, fish sauce, fermented durian and fermented tapioca, were identified by using molecular method which is the PCR method. The white colony formed on MRS agar was tested using PCR. By using primer Lacto-16S-F/Lacto-16S-R, specific for *Lactobacillus sp.* it showed that the four isolates are positive *Lactobacillus sp.* as they have similar molecular size with positive control which is 216 base pairs. The results also suggest that PCR is one of the molecular methods which are fast in identifying *Lactobacillus sp.* from Malaysian fermented food products.