APPENDIX 1

Table 1: Isolation of 25 Lactic Acid Bacteria (LAB) from Different Sources

Source of LAB sample	LAB code
Homemade yogurt	Yg
Vitagen	Vt1
Vitagen	Vt2
Dates	Dt
White grape	WG1
White grape	WG2
Black grape	BG
Banana	Bn1
Banana	Bn2
Banana	Bn3
Banana	Bn4
Pineapple	Pn
Watery rose guava	RG
Durian	Dr
Soil	Sl
Fermented durian (*Tempoyak*)	Ty
Fermented fish (*Pekasam*)	Pk1
Fermented fish (*Pekasam*)	Pk2
Cow milk	Cw
Buffalo milk	Bf
Belacan	Bc
Budu	Bd1
Budu	Bd2
Budu	Bd3
Goat milk	Gt

Figure 1: Isolation of LAB

Figure 2: Obtained Pure Culture LAB Prior Analysis

Figure 3: LAB Cultures in 24 h MRS Broth

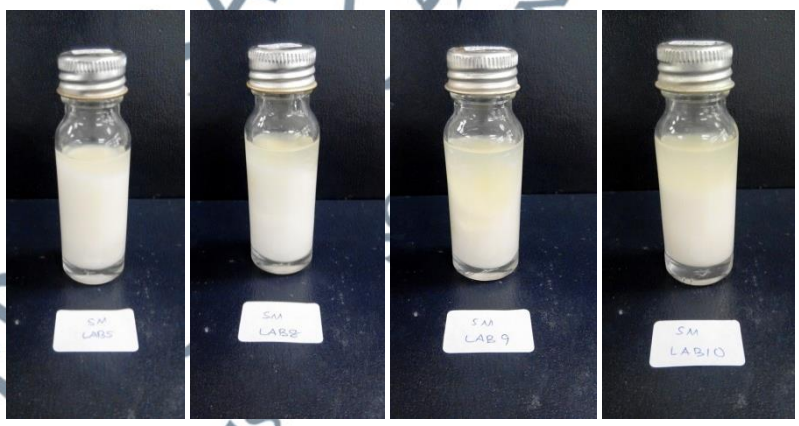

Figure 4: Culture of LAB WG2, Pk2, S1, and Bd2 in Skimmed Milk for 24 h at 37 °C

APPENDIX 2

Figure 1: Fresh Buffalo Milk Sample Obtained from Buffalo Milk Farm at Bangi

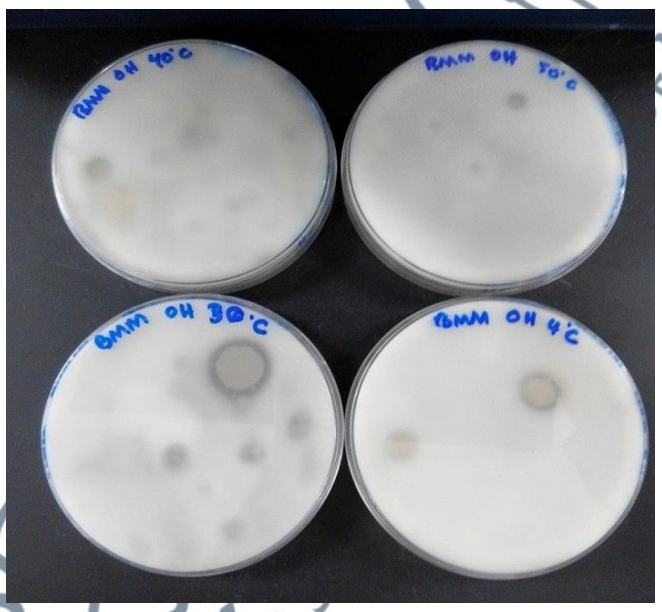

Figure 2: Preliminary Screening of LAB in Buffalo Milk Agar for Proteolysis at Different Temperature

APPENDIX 3

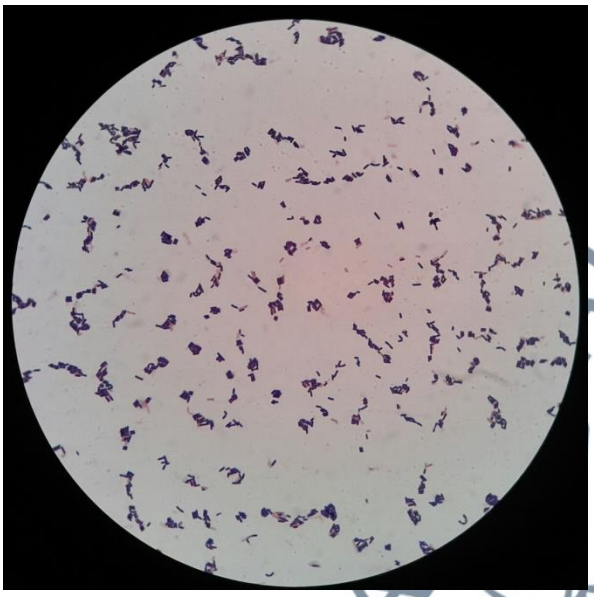

Figure 1: *L. plantarum* WG2 (Isolated from Grape) Viewed Under Microscope with Magnification 1000x

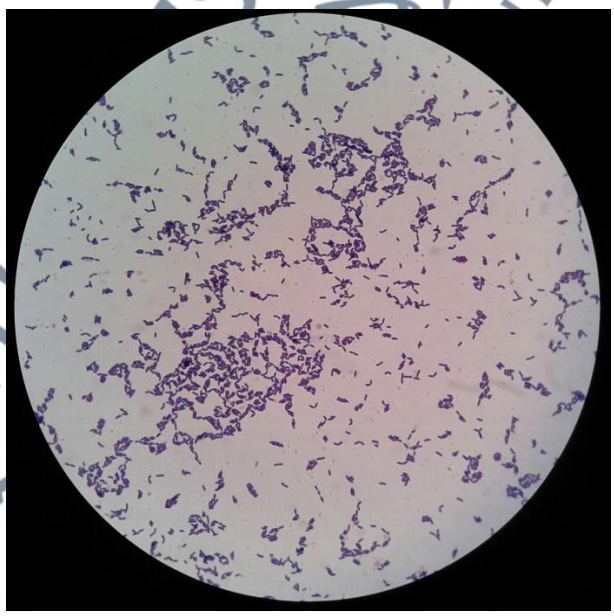

Figure 2: *L. paracasei* Pks (Isolated from Pekasam) Viewed Under Microscope with Magnification 1000x

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Figure 3: *L. plantarum* S1 (Isolated from Soil) Viewed Under Microscope With Magnification 1000x

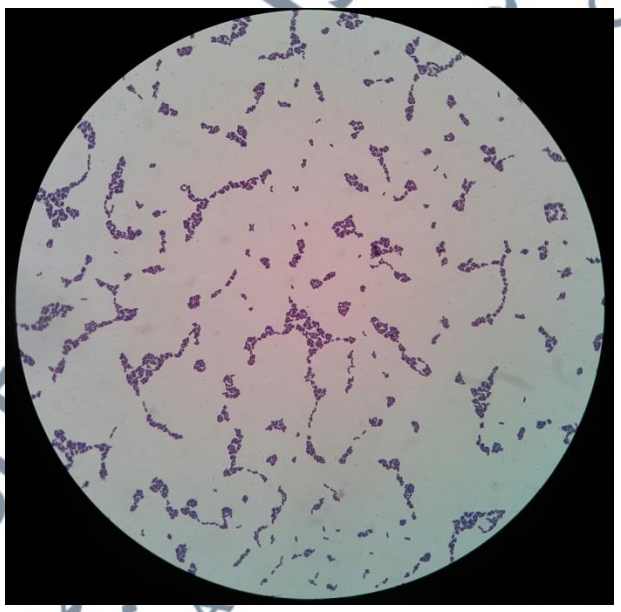

Figure 4: *E. faecium* Bd2 (Isolated from Budu) Viewed Under Microscope With Magnification 1000x

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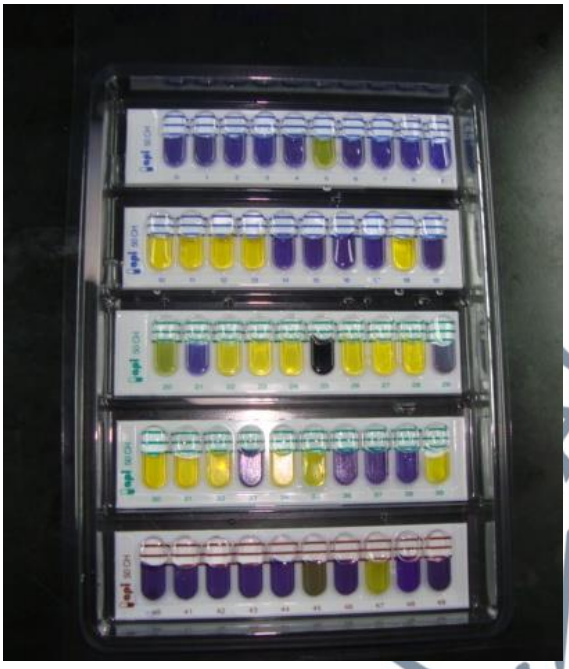

Figure 5: The LAB Isolates Were Identified by API 50 CHL Kit

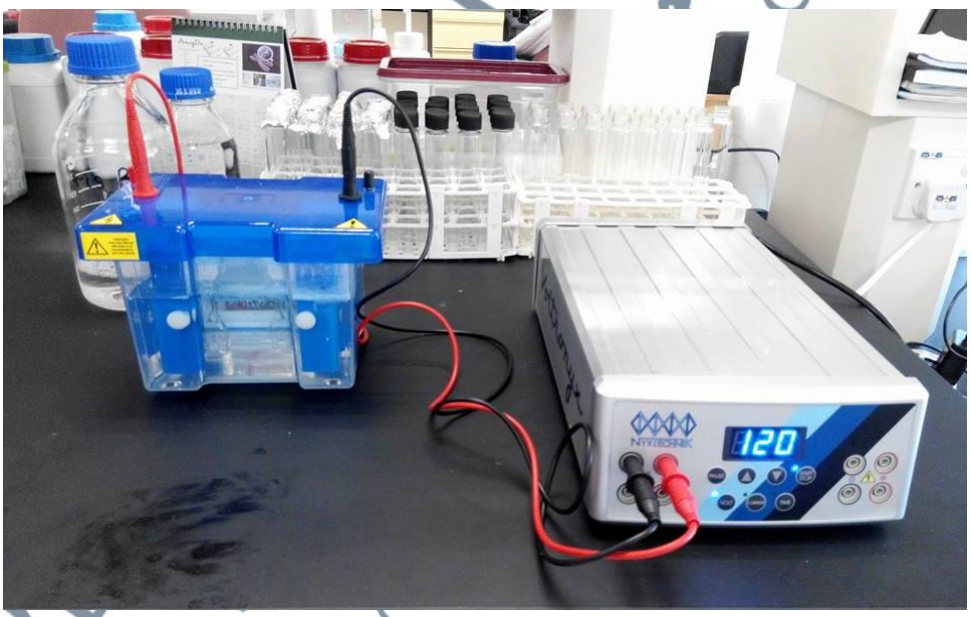

Figure 6: Sodium Dodecyl Sulphate-Polyacrylamide Gel Electrophoresis (SDS PAGE) in Progress