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APPENDIX 1

Figure: Milk Clotting Activity of LAB Extracellular Proteinase

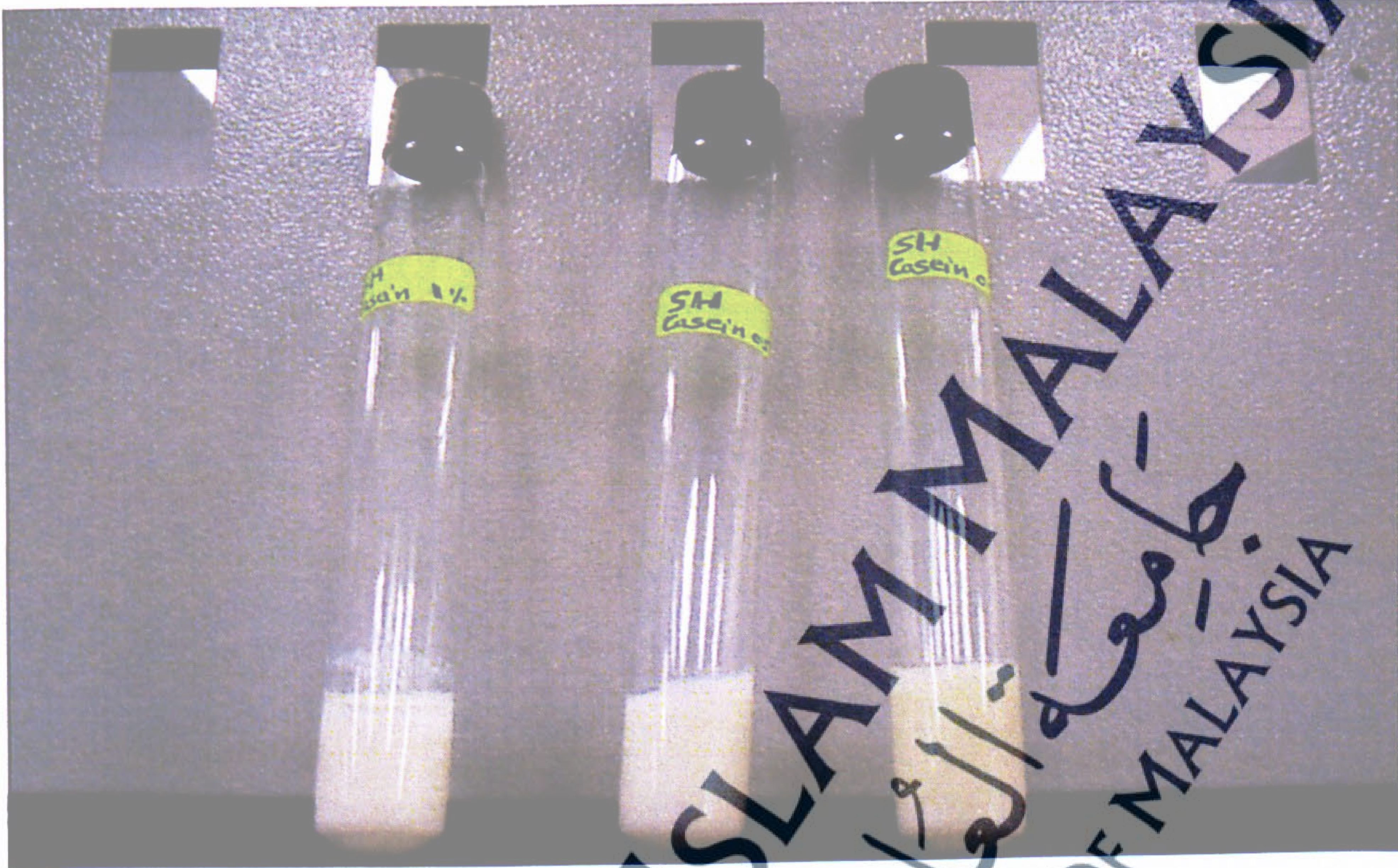
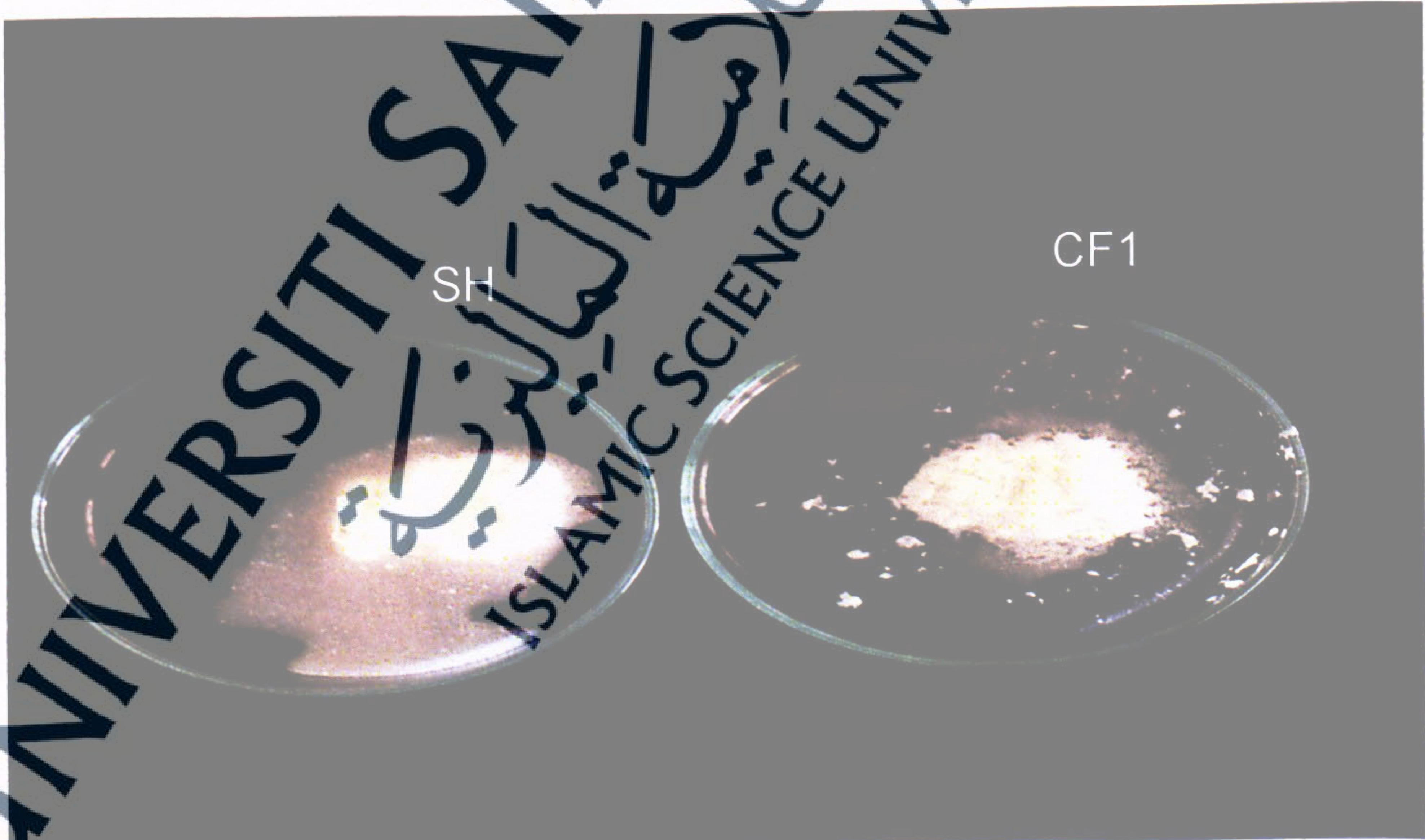


Figure: Skim Milk coagulate by LAB Enzyme



APPENDIX 2

Table: Effect of Different Nitrogen Source on MCA

<i>P. acidlactici</i> SH		<i>L.pracasei</i> CF1			
		Nitrogen sources			
Conc. %		Casein	Trypton soya	Tryptophane	Trypticase pepton
0.5		75.0	43.0	31.0	33.0
1		69.0	42.0	27.0	36.0
1.5		66.0	42.0	30.0	31.0
2		56.0	38.0	25.0	30.0
2.5		0.00	35.0	23.0	28.0

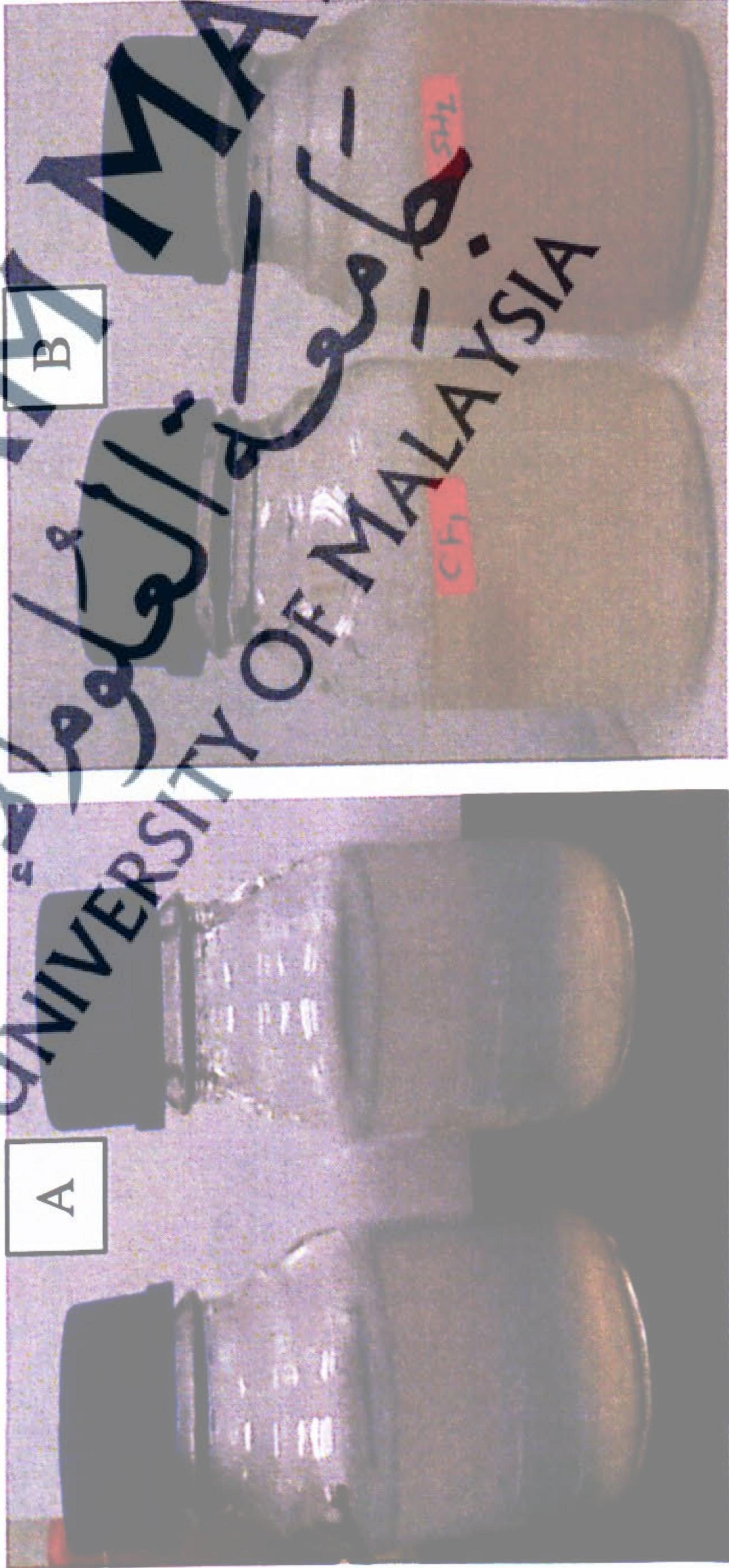
Table: Effect of Different Nitrogen Source on PA

<i>P. acidlactici</i> SH		<i>L.pracasei</i> CF1			
		Nitrogen sources			
Conc. %		Casein	Trypton soya	Tryptophane	Trypticase pepton
0.5		1.9	3.4	2.7	2.8
1		2.7	3.5	2.6	2.7
1.5		3	3.6	2.9	2.9
2		3.6	3.7	2.5	2.6
2.5		0.00	2.8	2.1	2.3

Table: Effect of Different Nitrogen Source on MC/PA

<i>P. acidlactici</i> SH				<i>L.pracasei</i> CF1				
Conc. %	Nitrogen sources							
	Casein	Trypton soya	Tryptophane	Trypticase pepton	Casien	Trypton soya	Tryptophane	Trypticase pepton
0.5	7.66	12.57	11.23	11.78	20.76	10.78	9.64	11.03
1		11.98	10.00	13.50	21.11	13.54	8.00	12.22
1.5	21.09	11.66	10.34	10.80	13.93	9.42	8.27	9.37
2	13.47	10.55	10.13	11.25	9.72	9.44	8.51	8.28
2.5	8.44	12.77	10.62	12.02	8.88	10.71	6.17	7.71

Figure: Enzyme Production Media Before Inoculate by LAB (A) After Inoculate by LAB (B) using 0.5% Casein as Nitrogen Source



APPENDIX 3

Table :Effect of Temperature on MCA and PA by *P. acidilactici* SH at pH 6

Temperature	25	30	35	40	45	50	55	60
MCA(SU\ml)	0±0.00 ^e	3.5±0.07 ^d	12±0.49 ^{cd}	16±2.16 ^c	43.2±0.99 ^b	75±1.76 ^a	45±0.99 ^b	0±0.00 ^e
PA(U\ml)	0±0.00 ^b	1.3±0.01 ^{ab}	1.4±0.19 ^{ab}	1.6±0.16 ^{ab}	1.8±0.11 ^{ab}	2±0.05 ^{ab}	3±1.55 ^a	0±0.00 ^b
MCA\PA	0±0.00 ^d	6.5±0.40 ^{cd}	8.5±0.71 ^{cd}	10±0.56 ^{cd}	24±0.84 ^b	37.5±1.90 ^a	16±1.49 ^{bc}	0±0.00 ^d

Table: Effect of pH on MCA and PA by *P. acidilactici* SH at 50 °C

pH	5.5	6	6.5	7	7.5	8	8.5
MCA(SU\ml)	0.0±0.00 ^e	75±2.82 ^a	57±2.12 ^b	58±1.68 ^b	43±1.98 ^c	21±2.26 ^d	17±0.28 ^d
PA(U\ml)	1.5±0.10 ^c	1.9±0.42 ^c	2±0.28 ^{bc}	3±0.42 ^{ab}	3.6±0.07 ^a	1.5±0.10 ^c	1.3±0.11 ^c
MCA\PA	0±0.00 ^d	37.5±3.88 ^a	28.5±2.75 ^b	19.3±2.26 ^{bc}	12.2±0.91 ^c	14±0.35 ^c	13±0.94 ^c

Table: Effect of Temperature on MCA and PA by *L. paracasei* CF1 at pH 7

Temperature	25	30	35	40	45	50	55	60
MCA(SU\ml)	0±0.00 ^f	12±1.20 ^e	33±0.21 ^c	57±2.05 ^a	53±0.92 ^a	38±1.48 ^b	18±0.35 ^d	0±0.00 ^f
PA(U\ml)	0±0.00	1.8±0.12 ^{cd}	2.2±0.17 ^{bcd}	3.5±0.55 ^a	2.8±0.12 ^{ab}	2.6±0.09 ^{abc}	1.5±0.23 ^d	0±0.00 ^e
MCA\PA	0±0.00 ^d	6.6±0.03 ^c	15±0.99 ^a	17.2±3.46 ^{ab}	19±0.04 ^a	14.6±0.14 ^{ab}	12±2.41 ^{bc}	0±0.00 ^d

Table: Effect of pH on MCA and PA by *L. paracasei* CF1 at 40 °C

pH	5.5	6	6.5	7	7.5	8	8.5
MCA(SU\ml)	0±0.00 ^e	35±1.62 ^d	51±1.76 ^b	57±2.40 ^a	55±1.13 ^{ab}	43±1.98 ^c	30±0.28 ^d
PA(U\ml)	0±0.00 ^e	2±0.09 ^d	2.6±0.22 ^{bc}	2.7±0.49 ^b	3.4±0.01 ^a	2.2±0.04 ^{cd}	1.8±0.09 ^d
MCA\PA	0±0.00 ^d	17.5±0.42 ^c	19.5±0.07 ^b	21±0.14 ^a	16.2±0.28 ^d	15.5±0.70 ^d	15±0.14 ^d

Table: Effect of CaCL2 on MCA by *P. acidilactici* SH at 50 °C and pH6

CaCL2(Molar)	0.00	0.005	0.01	0.015	0.02	0.025	0.03	0.035
MCA(SU\ml)	15±0.85 ^g	28±0.91 ^f	68±0.99 ^c	72±0.65 ^b	77±0.071 ^a	65±0.85 ^c	48±0.63 ^d	19±0.63 ^c

Table: Effect of CaCL2 on MCA by *L. paracasei* CF1 at 40 °C and pH7

CaCL2(Molar)	0.00	0.005	0.01	0.015	0.02	0.025	0.03	0.035
MCA(SU\ml)	12±0.85 ^f	32±0.91 ^d	38±0.99 ^c	55±0.65 ^a	49±0.071 ^b	37±0.85 ^c	30±0.63 ^d	19±0.63 ^e

APPENDIX 4

Figure: Goat Milk Dadih 7 d of Storage at 4°C



Figure: Goat Milk Dadih 1 d of Storage at 4 °C



APPENDIX 5

Figure: Texture Profile plot of Skim Milk Dadih

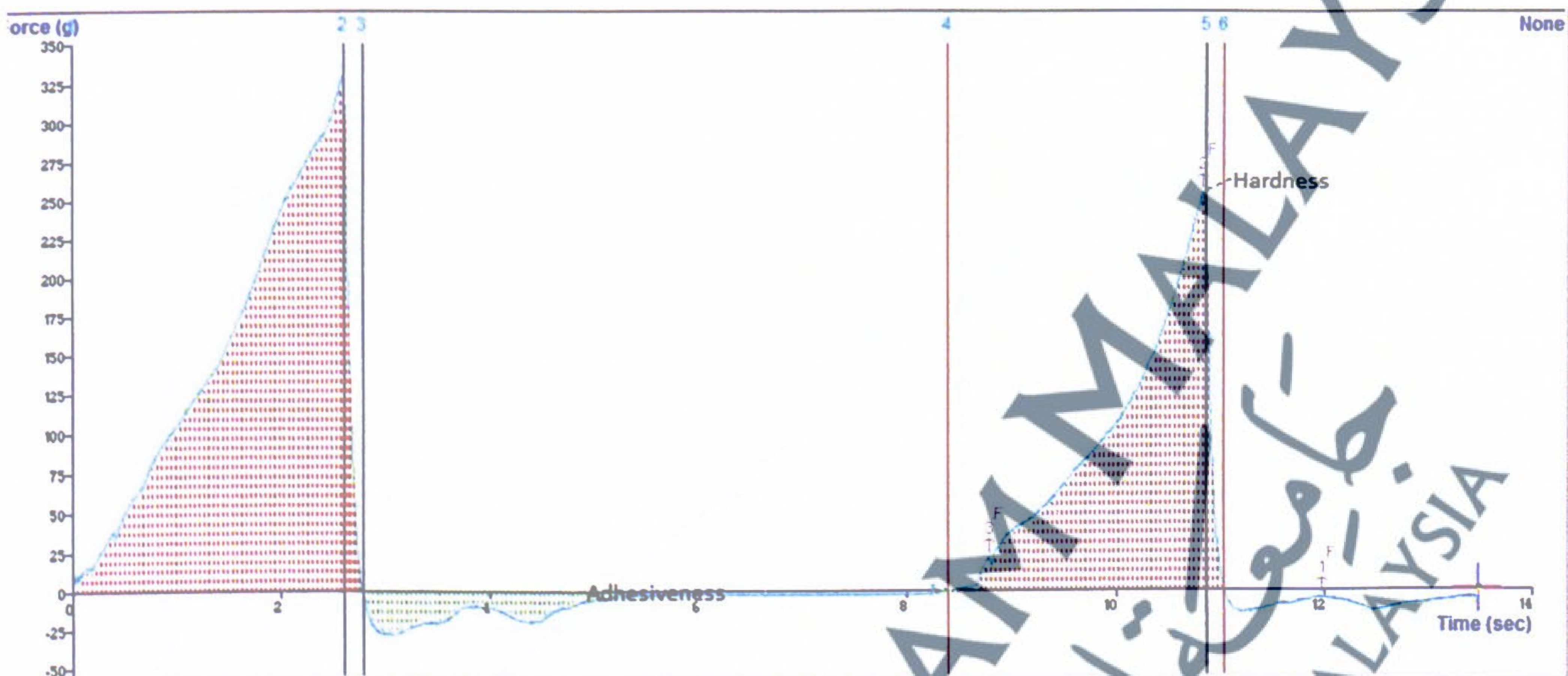
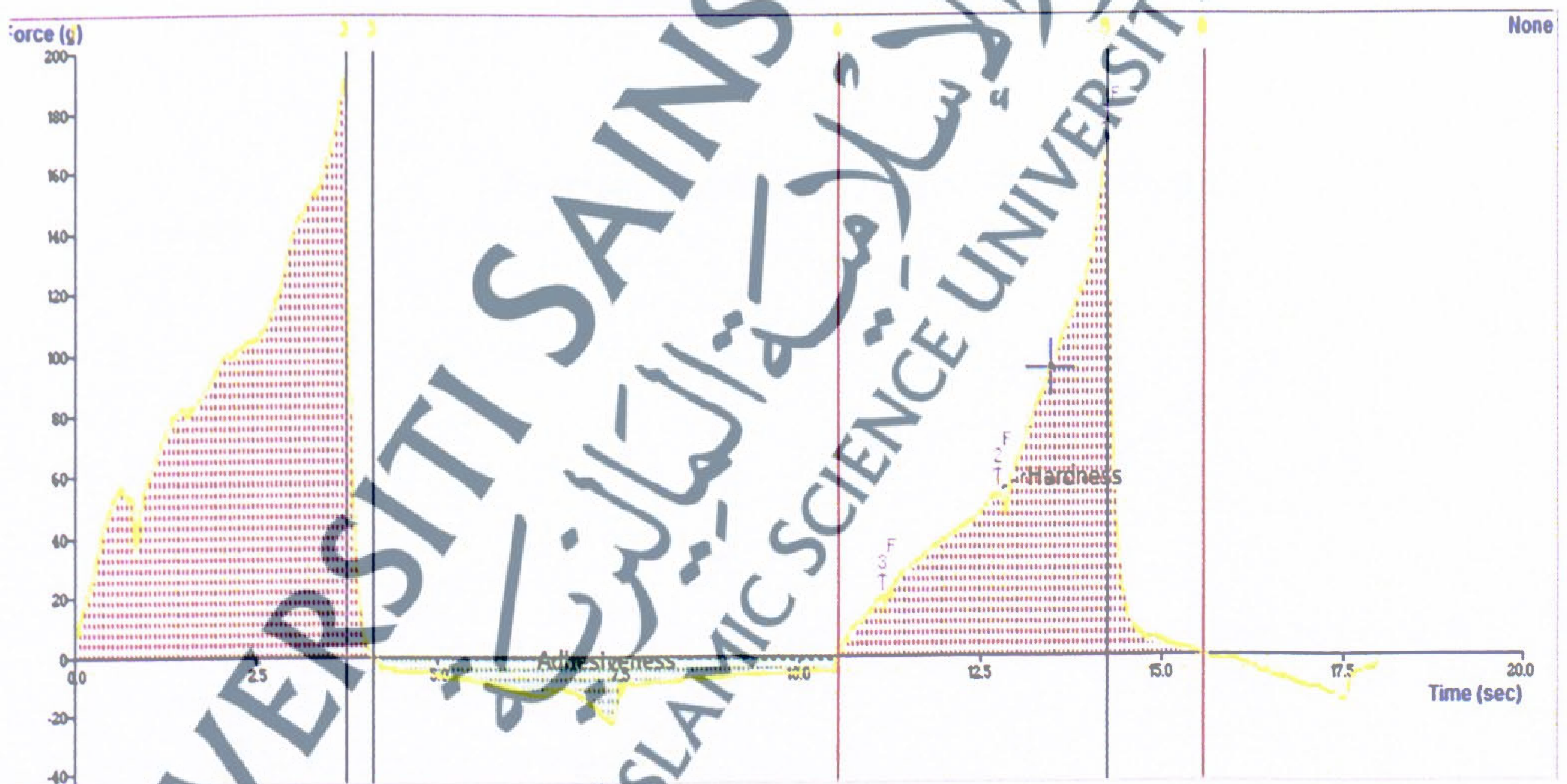


Figure Texture Profile plot of Goat Milk Dadih



APPENDIX 6

Figure: A standard Curve of Bovine Serum Albumin (BSA)

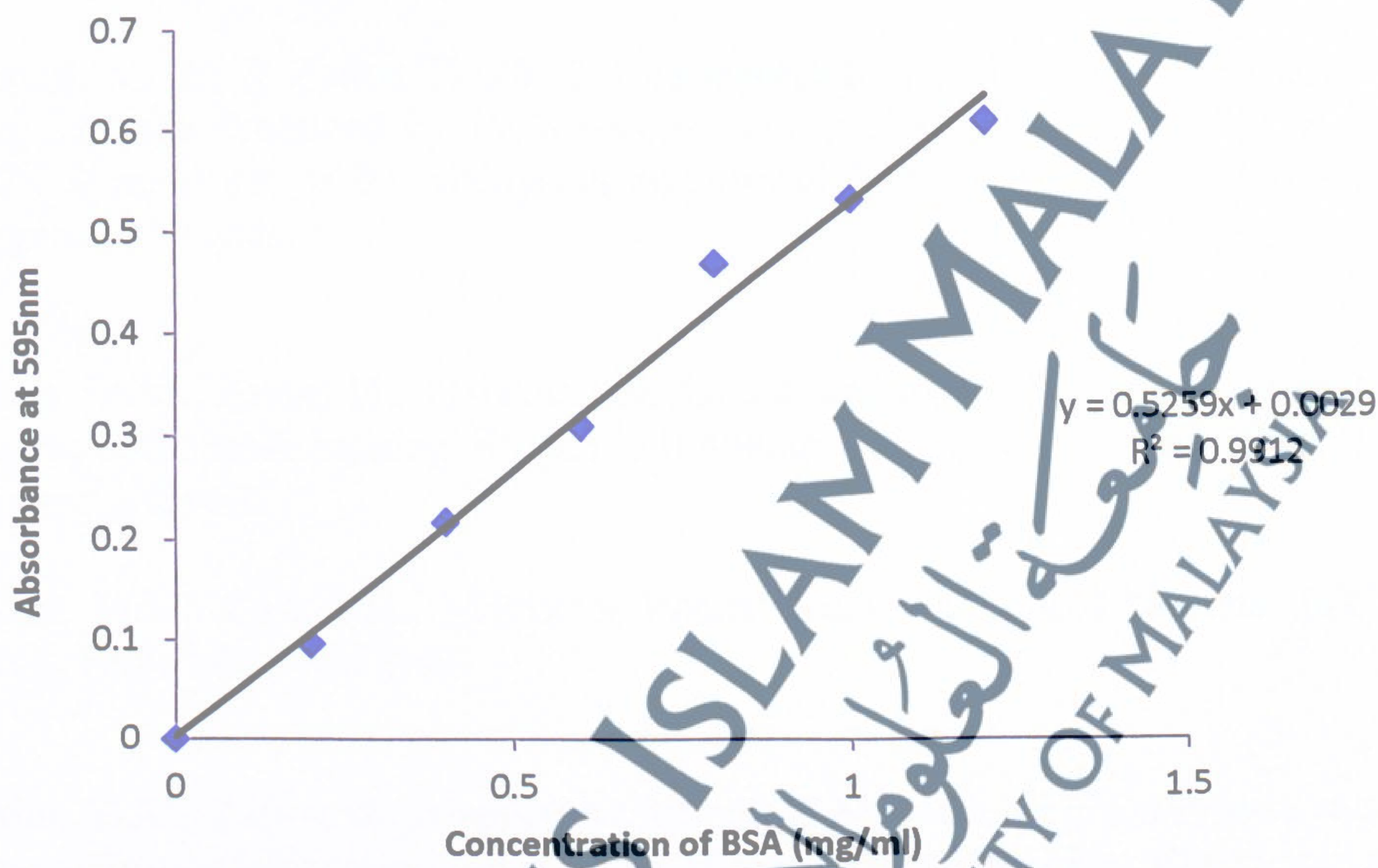
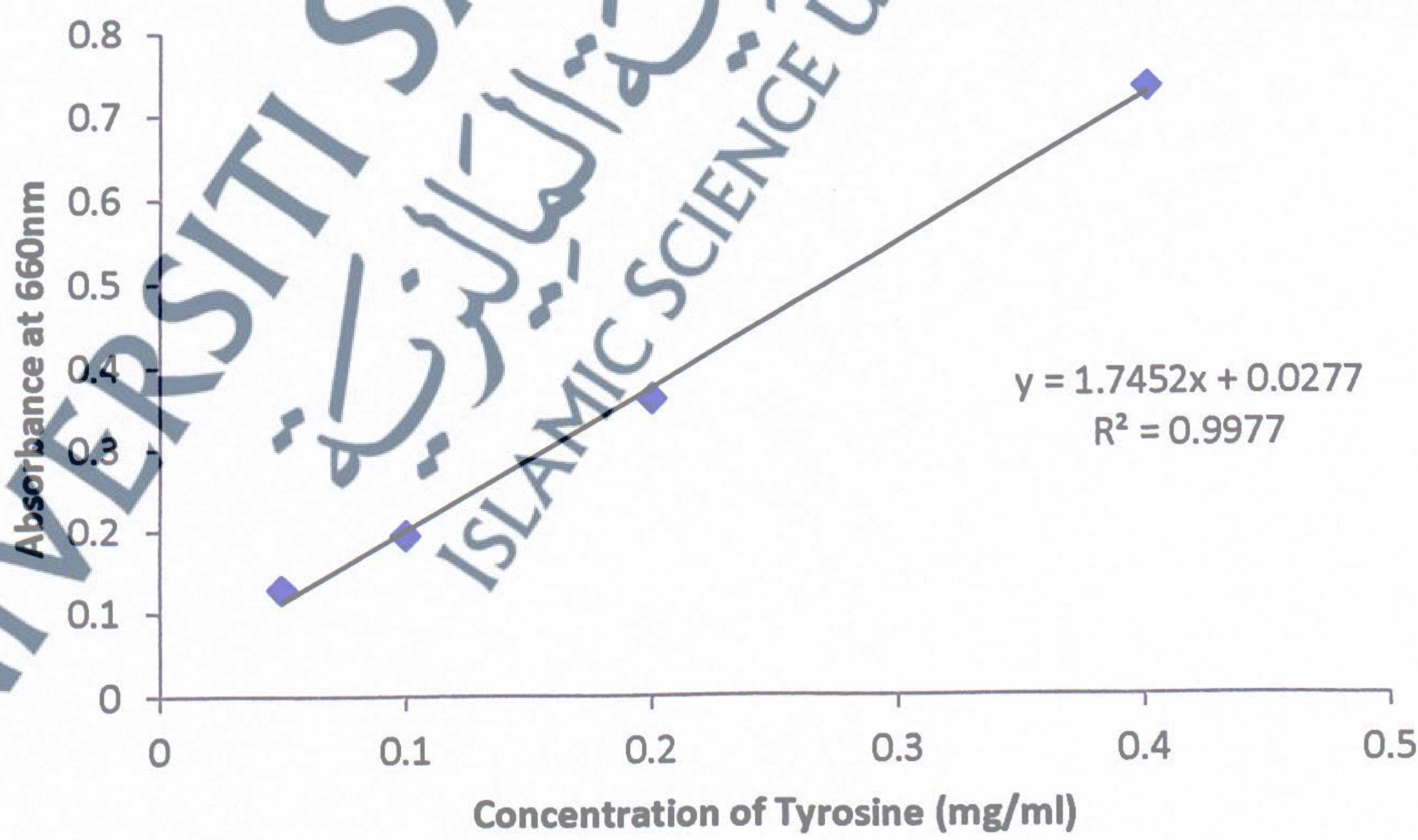


Figure: A standard Curve of Tyrosine



LIST OF PUBLICATION

Imdakim, M.M., Zaiton H., Aween M.M., Elshaafi, I.M. and Belal J. M 2015. Milk clotting & Proteolytic Activity of Enzyme Preparation from *Pediococcus acidilactici* SH for Dairy Products *African Journal of Biotechnology*, Vol. 14 (2): P.133-142.

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Imdakim, M.M., Zaiton H., Microbial Rennet from Lactic acid bacteria. ITEX, 2012. Universiti Sains Islam Malaysia.

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Mohamed Muftah Ahmad and Zaiton Hassan. 2015. Detection of milk clotting enzyme produced by *Pediococcus acidilactici* and *Lactobacillus paracasei*. *Proceeding of USIM Colloquium. Sepang. Malaysia*. November 2015.