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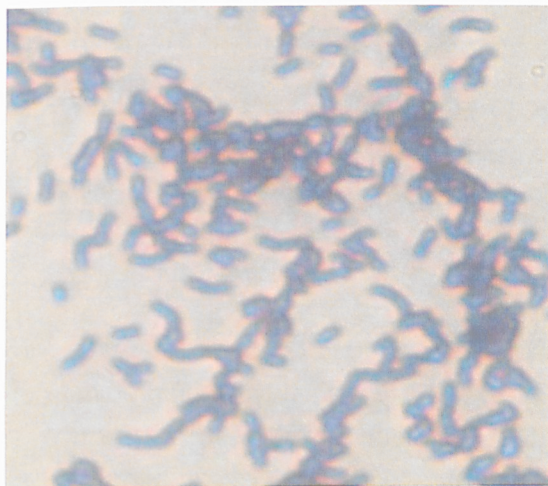
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APPENDIX A

Morphology of three LAB isolates under light microscope



(a) *L. casei* DF22



(b) *L. casei* YG1



(c) *L. plantarum* C16

LIST OF PUBLICATIONS

1. Muhammad Faiz Abdul Kuthoose and Zaiton Hassan. "Anti Yeast Activity of Lactic Acid Bacteria against Spoilage Yeast *Rhodotorula mucilaginosa*". Malaysian Microbiological Society. International Conference on Beneficial Microbes (ICOBM 2014). Oral Presentation (proceeding).
2. Muhammad Faiz Abdul Kuthoose, Zaiton Hassan, Ili Farhana Abdul Hamid and Shahida Md. Nor. "Inhibitory Activity of Lactic Acid Bacteria Isolated from Various Sources against Spoilage Yeast *Rhodotorula mucilaginosa*". USIM. 4th Islamic Innovation Expo (i-INOVA 2013). Poster Presentation. (Gold Award)
3. Zaiton Hassan, Muhammad Faiz Abdul Kuthoose, Ili Farhana Abdul Hamid and Shahida Md. Nor. "Inhibitory Activity of Lactic Acid Bacteria Isolated from Various Sources against Spoilage Yeast *Rhodotorula mucilaginosa*". The International Conference and Exposition on Inventions By Institutions of Higher Learning 2013 (*PECIPTA 2013*). Poster Presentation. (Bronze Award)