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Partial sequence of LAB isolates (A: *Lactobacillus plantarum* HS, B: *Pediococcus acidilactici* HC, C: *Lactobacillus curvatus* HH, D: *Pediococcus pentosaceus* HM)

(A)

Sample	Sequence
<i>L. plantarum</i>	CGCGCGGGGGCGCGTCCTATAATGCAAGTCGAACGAACCTCTGG TATTGATTGGTGCTTGCATCATGATTTACATTTGAGTGGAGTGGC GAACTGGTGAGTAACACGTGGGAAACCTGCCAGAAAGCGGGG GATAACACCTGGAAACAGATGCTAATACCGCATAACAACCTTGG ACCGCATGGTCCGAGTTTAAAGATGGCTTCCGCTATCACTTTT GGATGGTCCC CGCGCGTATTAGCTAGATGGTGGGGTAACGGCT CACCATGGCAATGATACGTAGCCGACCTGAGAGGGTAATCGGC CACATTGGGACTGAGACACGGCCCAAACCTCCTACGGGAGGCA GCAGTAGGGAATCTTCCACAATGGACGAAAGTCTGATGGAGC AACGCCGCGTGAGTGAAGAAGGGTTTCGGCTCGTAAAACCTG TTGTTAAAGAAGAACATATCTGAGAGTAACTGTTCCAGGTATTG ACGGTATTTAACCAGAAAGCCACGGCTAAGTACCGCCAGCAG CCGCGTAATACGTAGGTGGCAAGCGTTGTCGGATTATTGG GCGTAAAGCGAGCGCAGGCGGTTTPTTAACTCTGATGTGAAAG CCTTCGGCTCAACCGAAGAAGTGCATCGGAAACTGGGAAACTT GAGTGCAGAAGAGGACAGTGGAACTCCATGTGTAGCGGTGAA ATGCGTAGATATATGGAAGAACAACAGTGGCGAAGGCGGGCTG TCTGGTCTGTAAGTACGCTGAGGCTCGAAAGTATGGGTAGCA AACAGGATTAGATACCTGGTAGTCCATAACCGTAAACGATGAA TGCTAAGTGTGGAGGCTTCCGCGCTTCAGTGTCTGCAGCTAA CGCATTAAAGCATTCCGCTGGGGAGTACGGCCGCAAGGCTGAA ACTCAAAGGAATTGACGGGGCCCGCACAAGCGGTGGAGCATG TGGTTTAATFCGAAGCTACGGGAAGAACCTTACCAGGTCTTGA CATACTATGCAATCTAGAGATTAGACGTTCCCTTCGGGACATG GATACAGGTGGTGCATGGTGTC

(B)

Sample	Sequence
<i>P. acidilactici</i>	GAAGGGGGTGCTATACATGCAGTCGAACGAACTTCCGTTAATT GATTATGACGTGCTTGCCTGAATGAGATTTTAAACACGAAGTG AGTGGCGGACGGGTGAGTAACACGTGGGTAACCTGCCAGAA GCAGGGGATAACACCTGGAAACAGATGCTAATACCGTATAAC AGAGAAAACCGCCTGGTTTTCTTTTAAAAGATGGCTCTGCTAT CACTTCTGGATGGACCCGCGGCATTAGCTAGTTGGTGAGGT AACGGCTCACCAAGGCGATGATGCGTAGCCGACCTGAGAGGG TAATCGGCCACATTGGGACTGAGACACGGCCCAGACTCCTACG GGAGGCAGCAGTAGGGAATCTTCCACAATGGACGCAAGTCTG ATGGAGCAACGCCGCGTGAGTGAAGAAGGGTTTCGGCTCGTA AAGCTCTGTTGTTAAAGAAGAACGTGGGTGAGAGTAACTGTTT ACCCAGTGACGGTATTTAACCAGAAAGCCACGGCTAACTACGT GCCAGCAGCCGCGGTAATACGTAGGTGGCAGCGTTATCGGA TTTATTGGGCGTAAAGCGAGCGCAGGCGGTCTTTTAAAGTCTAA TGTGAAAGCCTTCGGCTCAACCGAAGAAGTGCATTGGAAACTG GGAGACTTGAGTGCAGAAGAGGACACTGGAACCTCCATGTGTA GCGGTGAAATGCGTAGATATATGGAAGAACACAGTGGCGAA GGCGGCTGTCTGGTCTGTAACCTGACGCTGAGGCTCGAAAACAT GGGTAGCGAACAGGATTAGATACCCCTGGTGGTCCATGCCGTAA ACGATGATTACTAAGTGTGGAGGGTTTCCGCCCTTCAGTGCT GCAGCTAACGCATTAAGTAATCCGCCTGGGGAGTACGACCGCA AGGGTTGAAACTCAAAGAATTGAGGGGGCCCGCACAAAGCGG TGGAGCATGTGGTTTAAATTCGAAGCTACCGCAAGAACCTTACC AGTCTTGACATCTTCTGCCACCTAGAGATTAGCGTCCCTTCGG GGACAGATGACAGTGTCCATGGTGT

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(C)

Sample	Sequence
<i>L. curvatus</i>	GGGGGTCGCGATACTAGCGATTCCGACTTCGTGTAGGGCAGTTGC AGCCTACAGTCCGAAGTGAAGAATGGTTTTAAGAGATTAGCTAAAC CTCGCGGTTTCGCGACTCGTTGTACCATCCATTGTAGCACGTGTGT AGCCCAGGTCATAAGGGGCATGATGATTTGACGTTCGTCGCCACCT CCTCCGGTTTGTACCCGGCAGTCTCACTAGAGTGCCCAACTGAATG CTGGCAACTAGTAATAAGGGTTGCGCTCGTTGCGGGACTTAACCCA ACATCTCACGACACGAGCTGACGACAACCATGCACCACCTGTCATT CTGTCCCCGAAGGGAACGCCTAATCTCTTAGGTTGGCAGAAGATGT CAAGACCTGGTAAGGTTCTTCGCGTAGCTTCGAATTAACCACATG CTCCACCGCTTGTGCGGGCCCCCGTCAATTCTTTGAGTTTCAACCT TGC GGTCGTA CTCCCCAGGCGGATTACTTAATGCGTTAGCTGCAGC ACTGAAGGGCGGAAACCCCTCCAACACTTAGTAATCATCGTTTACG GCATGGACTACCAGGGTATCTAATCCTGTTTCGCTACCCATGCTTTC GAGCCTCAGCGTCAGTTACAGACCAGACAGCCGCTTCGCCACTG GTGTTCTTCCATATATCTACGCATTTACCCGCTACACATGGAGTTCC ACTGTCCTCTTCTGCACTCAAGTCTCCAGTTTCCAATGCACTTCTT CGGTTGAGCCGAAGGCTTTACATTAGACTTAAAAGACCGCTGC GCTCGCTTTACGCCAATAAATCCGGATAACGCTTGCCAGCTACGT ATTACCGCGGCTGCTGGCAGTGTAGTTCGCTTCTGTTTAA ATACCGTCACTGGGTGAACAGTTACTCTCACCCACGTTCTTCTTTA ACAACAGAGCTTTACGAGCCGAAACCTTCTTCACTCACGCGGCGT TGCTCCATCAGACTTGC GTCCATGTGGAGATTCCCTACTGCTGCC TCCCGTAGAGTCTGGGCGGTCTCTCACTCCCATGTGGCCG

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(D)

Sample	Sequence
<i>P. pentosaceus</i>	GGGTTCGCGATACTAGCGATTCCGACTTCGTGTAGGGCGAGTTG CAGCCTACAGTCCGAAGTGAAGAATGGTTTTAAGAGATTAGCTT AACCTCGCGGTCTCGCGACTCGTTGTACCATCCATTGTAGCAC GTGTGTAGCCCAGGTCATAAGGGGCATGATGATTTGACGTCGT CCCCACCTTCCCTCCGGTTTGTACCCGGCAGTCTCACTAGAGTG CCCAACTTAATGCTGGCAACTAGTAATAAGGGTTGCGCTCGTT GCGGGACTTAACCCAACATCTCACGACACGAGCTGACGACAA CCATGCACCACCTGTCATTCTGTCCCCGAAGGGAACTCTAAT CTCTTAGACTGTCAGAAGATGTCAAGACCTGGTAAGGTTCTTC GCGTAGCTTCGAATTAACCACATGCTCCACCGCTTGTGCGGG CCCCCGTC AATTCTTTTGAGTTTCAACCTTGGCGGTGCTACTCCC CAGGCGGATTACTTAATGCGTTAGCTGCAGCACTGAAGGGCG GAAACCCTCCAACACTTAGTAATCATCGTTTACCGCATGGACT ACCAGGGTATCTAATCCTGTTTCGCTACCCATGCTTTCGAGCCT CAGCGTCAGTTGCAGACCAGACAGCCGCTTGCCCACTGGTGT TCTTCCATATATCTACGCATTTACCCGCTACACATGGAGTCC ACTGTCCTCTTCTGCACTCAAGTCTCCAGTTTCCAAATGCACTT CTTCGGTTGAGCCGAAGGCTTTCACATTAGACTTAAAAGACCG CCTGCGCTCGCTTACGCCCAATAAATCCCGATAACGCTTGCC ACCTACGTATTACCGCGGCTGCTGGCACGTAGTTAGCCGTGGC TTTCTGGTTAAATACCGTCAC TGGGTAACAGTTACTCTTACC CACGTTCTTCTTAAACAACAGAGCTTTAAGAGCCGAAACCCTT CTTCACTCACGCGGGCTTGTCCATCAGACTTGC GTCCATTGT GGAAGATTCCCTACTGCTGCCTCCCGTAGAGTCTGGGCCGTGT CTCAGTCC CATGTGSCGA

LIST OF PUBLICATIONS

Papers

- 1) **Bulgasem Y. B.**, Zaiton, H., Nagea, K. A. A., Wan, M.W.Y., Elmubarak, M.T. M., and Mohd, N. L. 2015. Anti- adhesion Activity of Lactic Acid Bacteria Supernatant against Human Pathogenic *Candida* Species Biofilm. *Health Science Journal* 9:1-9.

Conferences

- 1) **Bulgasem, Y. B.**, and Zaiton, H. 2014. Antimicrobial activities of lactic acid bacteria isolated from honey against pathogenic *Candida* species. 13th Symposium of the Malaysian Society of Applied Biology, Cherating, Pahang, Malaysia, 8-10 June 2014 **Oral**. pp: 300-303.
- 2) Sumaya G. Fnaish., Ahmad, A. B. A., and **Bulgasem, Y. B.** 2015. Lifestyle factors associated with overweight and obesity among Libyan children in Malaysia. 2nd USIM International conference on Medicine and Health (ICMH 2015) 17th–18th October 2015. Kuala Lumpur Malaysia. **Oral**. OP26.

Posters

- 1) **Bulgasem Y Bulgasem** and Zaiton Hassan. 2014. Effect of pH and heat treatment on antifungal activity of *Lactobacillus curvatus* and *Lactobacillus plantrum*2. National postgraduate Seminar (NPS2014), Faculty of Biotechnology and Biomolecular sciences, Universiti Putra Malaysia, 10 September 2014. **Poster**.