

Exploration Of Thermophilic Bacteria in The Basal Zone of Compost Through Isolation and Enzymatic Physiological Characterization

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Abstract: Composting is one example of aerobic and anaerobic waste treatment. The composting process generally takes place in several stages that can be recognized from changes in temperature by microorganisms that degrade organic matter. Degradation of organic matter in compost at PT Great Giant Pineapple can be done with the help of thermophilic bacteria. Thermophilic bacteria have the ability to survive and adapt to extreme temperatures to produce an enzyme in the form of extracellular enzymes. The results showed that there were 4 isolates that had different morphological characteristics. The four isolates have a bacillus cell shape, are Gram positive, and have endospores. The four isolates of thermophilic bacteria are able to produce catalase enzyme, amylase enzyme, cellulase enzyme, and protease enzyme except SL1 and SL3 isolates. The highest amylase enzymatic index value by isolate SL1 was 6.06; the highest cellulase enzymatic index by isolate SL2 was 2.03; and protease enzymatic index by isolate SL4 was 11.11

Keywords: Composting, thermophilic bacteria, isolation, characterization, enzymatic index

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I. INTRODUCTION

Composting is an efficient process whereby organic waste can be recycled. The composting process can be carried out aerobically or anaerobically. Both processes produce organic fertilizer in the form of compost. The composting process has parameters that need to be considered, namely temperature, moisture content, pH, and time. Scientifically, the composting process is characterized by four main phases: the mesophilic phase, the thermophilic phase, the cooling phase or mesophilic II phase, and the maturation phase (Papale *et al.*, 2021). During the mesophilic phase, the compost temperature rises to around 40° C due to the presence of acid-forming bacteria. Next, the compost temperature will rise to enter the thermophilic phase between 40–70° C, which is dominated by thermophilic bacteria and involves the degradation of organic material. During the cooling phase, the compost temperature will decrease to 40–45° C, and in the maturation phase, the compost temperature will drop to ambient temperature 20–30° C.

Thermophilic bacteria are a group of bacteria that can live at high temperatures. Thermophilic bacteria are known to be able to survive in high temperatures because they contain thermostable extracellular enzymes. Thermophilic bacteria play a role in the ecosystem as agents of biodegradation of various organic materials because they possess these enzymes. The types of extracellular enzymes in thermophilic bacteria include protease, amylase, cellulase, and catalase. Thermophilic bacteria are commonly found in various habitats such as hot springs, volcanoes, compost, and various geothermal areas (Rukmi *et al.*, 2018).

Observation of bacteria can be carried out if the bacteria are separated from their environment and other microorganisms. Bacterial isolation is an attempt to grow bacteria outside their natural environment. The separation of bacteria outside their environment is intended to obtain a pure bacterial culture. This separation is carried out by growing them on solid media, so that permanent cell colonies will form. This study aims to isolate thermophilic bacteria in the decomposition phase of compost and to determine their macroscopic and microscopic morphological characteristics, enzymatic characteristics, and Enzymatic Index (EI) at the Compost Plant of PT. Great Giant Pineapple. Thermophilic bacteria are isolated by growing them in a medium tailored to the needs of the isolated bacteria. PT. Great Giant Pineapple requires a bacterial inoculum to help accelerate the

waste composting process so that the decomposition of organic materials can take place more quickly and efficiently.

II. EXPERIMENTAL PROCEDURE

This research was conducted in December 2024–March 2025 at the Research and Development Laboratory, PT. Great Giant Pineapple, Central Lampung.

Sampling

Compost samples were taken from the bottom layer of compost at the PT. Great Giant Pineapple Compost Plant by digging down to a depth of 2 meters from the surface. Compost samples were taken from the same point three times, with 25 grams taken each time, and then placed in sterile heat-resistant plastic bags. The compost samples were then stored in a storage box for isolation in the laboratory.

Macroscopic and Microscopic Isolation and Characterization of Thermophilic Bacteria

The sample was weighed at 25 g and then dissolved in 225 mL of 0.9% NaCl physiological solution for a 10⁻¹ dilution. One milliliter was then taken using a micropipette and added to another test tube containing 0.9% NaCl physiological solution, then homogenized with a vortex for a 10⁻² dilution. The procedure was repeated in the same manner until a 10⁻⁹ dilution was obtained. Isolation was performed by taking 0.1 mL of the dilution and pipetting it onto a Petri dish containing NB medium + 6% agar, then spreading it evenly. Two replicates were performed for each dilution. Incubation was carried out at 500 C for 24 hours. After isolation, bacterial purification was performed to obtain single colonies. Macroscopic observations were made after 24 hours of incubation on agar media, including the shape, elevation, edges, and color of the growing colonies. Microscopic identification of the bacteria was performed using a 3% KOH test, Gram staining, and endospore staining.

3% KOH test;

The 3% KOH test is performed by placing 1 drop of 3% KOH solution on a glass slide, then taking 1 bacterial isolate and homogenizing it. A positive test result is indicated by the formation of mucus on the glass slide. The purpose of the KOH test is to determine whether the bacteria obtained are Gram-negative or Gram-positive (Dash & Payyapilli, 2016)

Gram staining

A bacterial culture is taken using 1 loop onto a glass slide in an aseptic manner, then spread evenly and fixed. The preparation is then stained with crystal violet and left for 1 minute, then rinsed with running distilled water and air-dried. The preparation is stained with Lugol's iodine and left for 1 minute, then rinsed with running distilled water and air-dried. The specimen is then stained with 70% alcohol and left for 30 seconds until the layer appears paler. Finally, the specimen is stained with safranin, left for 1 minute, then rinsed with flowing distilled water and air-dried.

Endospore Staining

A bacterial culture was taken using a 1-inch loop onto a glass slide in an aseptic manner, then spread and fixed. The specimen is then stained with malachite green for 10 minutes, rinsed with running distilled water, and air-dried. The specimen is then stained with safranin for 10 seconds, rinsed with running distilled water, and air-dried. The specimen can then be observed under a microscope, starting from the lowest magnification to the highest (Agustina dkk, 2013).

Amylase Enzyme Activity Test

Amylase enzyme activity tests were conducted to identify the bacterial groups that produce amylase enzymes. The purified bacterial culture was streaked with 1 loop and then inoculated using the spot method on starch agar medium and incubated at 50°C for 24 hours. After incubation, the isolate was treated with a 1% iodine solution. A positive amylase enzyme test result is indicated by the formation of a clear zone around the growing colony (Saidan *et al.*, 2024).

Protease Enzyme Activity Test

Protease enzyme activity tests were conducted to identify the groups of bacteria that produce protease enzymes. Purified bacterial cultures were streaked with 1 loop and then inoculated using the dot method on NA media containing 3% skim milk and incubated at 60° C for 24 hours. Positive protease enzyme test results were indicated by the formation of a clear zone around the growing colonies (Saidan *et al.*, 2024).

Cellulase Enzyme Activity Test

Cellulase enzyme activity tests were conducted to identify the bacterial groups that produce cellulase enzymes. Purified bacterial cultures were streaked with a loop and then inoculated using the spot method on NB + agar 5% medium containing 1% CMC and incubated at 60°C for 24 hours. After incubation, the isolates were washed with congo red solution for 15 minutes, then discarded and rinsed with 1 M NaCl for 15 minutes. A positive cellulase enzyme test result is indicated by the formation of a clear zone (Saidan *et al.*, 2024).

Catalase Enzyme Activity Test

The catalase enzyme activity test was conducted to identify groups of bacteria that produce the catalase enzyme. This was done by placing a drop of 3% H₂O₂ solution on a glass slide, then adding a bacterial colony culture and homogenizing it. The catalase enzyme test result was considered positive if air bubbles formed and negative if no bubbles formed (Khatoon *et al.*, 2024).

Determination of Enzymatic Index (EI)

The physiological activity of protease, amylase, and cellulase enzymes is determined by calculating the colony area and the clear zone area formed using the gravimetric method. According to Sumardi *et al.* (2021), the gravimetric method can be calculated as follows:

1. using colony patterns and clear zones (replicas) drawn on clear plastic mica
2. colony replicas and clear zones were weighed using an analytical balance
3. cut a 1 cm x 1 cm piece of paper and weigh it
4. calculate the area of the colony and clear zone using the following formula.

$$\text{Colony Area} = \frac{\text{Weight of colony replica}}{\text{Paper weight 1 cm x 1 cm}} \times 1 \text{ cm}^2$$

$$\text{Clear Zone Area} = \frac{\text{Weight of clear zone replica}}{\text{Paper weight 1 cm x 1 m}} \times 1 \text{ cm}^2$$

5. The calculation results are then entered into the enzymatic index formula:

$$\text{Enzymatic Index} = \frac{\text{Clear zone area} - \text{Colony size}}{\text{Colony size}}$$

III. RESULTS AND DISCUSSIONS

Macroscopic and Microscopic Characterization of Thermophilic Bacteria

Macroscopic observations were conducted on four selected isolates originating from compost samples from the bottom layer of the decomposition phase. The observations consisted of colony shape, colony color, colony edge, and colony elevation, as shown in Table 1.

Table 1. Macroscopic Characteristics of Thermophilic Bacteria

Isolate Code	Morphological Characteristics			
	Form	Color	Colony Edge	Elevation
SL1	<i>Wrinkled</i>	Cream	<i>Irregular</i>	<i>Flat</i>
SL2	<i>Round</i>	Cream	<i>Undulate</i>	<i>Flat</i>
SL3	<i>Round</i>	Cream	<i>Ciliate</i>	<i>Flat</i>
SL4	<i>Round</i>	Cream	<i>Entire</i>	<i>Flat</i>

Based on Table 1, the morphology of bacterial isolates obtained from the bottom layer of compost during the decomposition phase had the same elevation and colony color, namely flat and cream-colored. Isolate SL1 has a wrinkled colony shape with irregular colony edges, isolate SL2 has a round colony shape with undulate colony edges, isolate SL3 has a round colony shape with ciliate colony edges, and isolate SL4 has a round colony shape with entire colony edges.

3% KOH Test

The results of the 3% KOH test showed that all isolates gave negative results, indicated by the absence of mucus formation. These negative results indicate that the four thermophilic bacterial isolates have Gram-positive properties, as described in Table 2.

Table 2. 3% KOH Test for Thermophilic Bacteria

Morphological	Isolate Code			
	SL1	SL2	SL3	SL4
Characteristics				
3% KOH Test	-	-	-	-

Description:

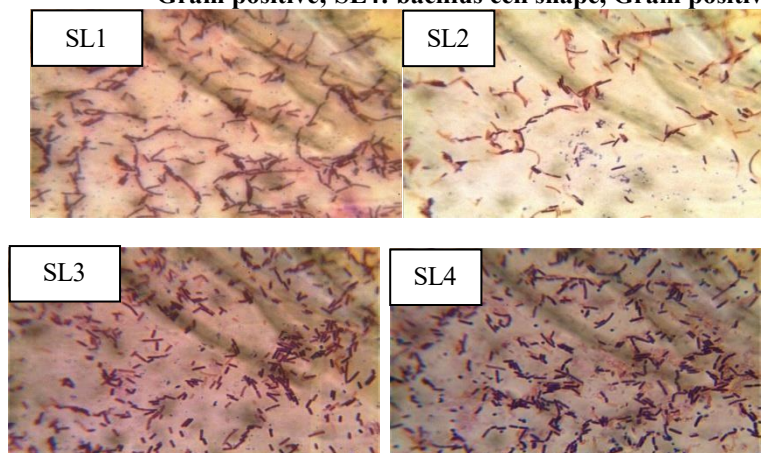
- 3% KOH test (-): Gram-positive

Testing 3% KOH on bacteria indicates that gram-positive(+) bacteria have thick cell walls and thin fat, while gram-negative(-) bacteria have thin cell walls. KOH reacts with fat (lipid bilayer) and causes gram-negative cells to rupture. The ruptured cells will release genetic material DNA, which is abundant in bacterial cells. The results of the 3% KOH test indicate that thermophilic bacterial isolates in the decomposition phase of the bottom layer have cell walls that can withstand alkaline solutions (3% KOH), so no slime is produced. Conversely, if the bacterial isolate being tested is Gram-negative, the alkaline solution (KOH 3%) will break down the bacterial cell wall and release substances that form slime (Agung *et al.*, 2024).

Gram Staining

Gram staining was performed on thermophilic bacterial isolates to determine cell shape and bacterial properties at 1000x magnification. (Figure 1) shows that all four isolates have the same Gram properties, namely positive, marked by cells stained purple, and a uniform cell shape, namely bacilli.

Figure 1. Results of observations of cell shape and Gram staining of four thermophilic bacterial isolates: SL1: bacillus cell shape, Gram positive; SL2: bacillus cell shape, Gram positive; SL3: bacillus cell shape, Gram positive; SL4: bacillus cell shape, Gram positive

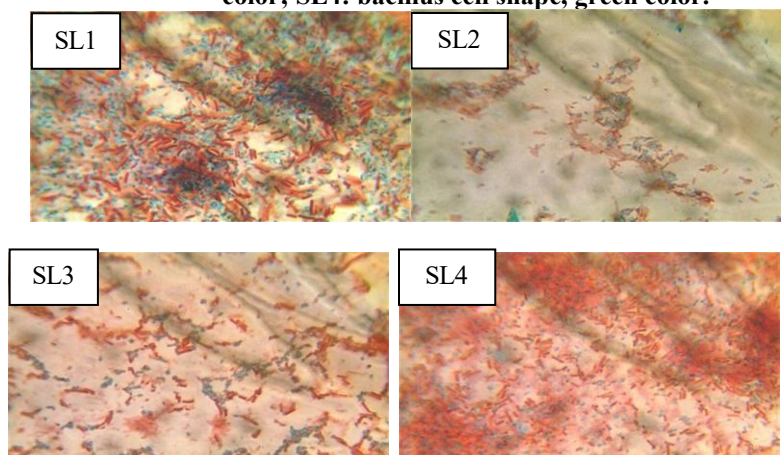


Gram staining distinguishes between Gram-positive and Gram-negative bacteria by staining the cells purple (Gram-positive) or red (Gram-negative). The Gram staining technique provides insights into the morphological shape and structure of bacteria (Paray *et al.*, 2023). The characterization results indicate that thermophilic bacteria exhibit Gram-positive properties, supported by Tan *et al.*, (2023) research, which found that microorganisms most commonly found in thermophilic compost phases typically belong to the genus *Bacillus*, which are Gram-positive rod-shaped bacteria.

Endospore Staining

Endospore staining was performed to determine whether the bacterial isolates had the ability to produce spores. Observation of (Figure 2) at 1000x magnification of the four thermophilic bacterial isolates found showed that all four isolates were capable of producing green spores and red vegetative cells.

Figure 2. Results of observations of spore shape and color of four thermophilic bacterial isolates, namely SL1: bacillus cell shape, green color; SL2: bacillus cell shape, green color; SL3: bacillus cell shape, green color; SL4: bacillus cell shape, green color.

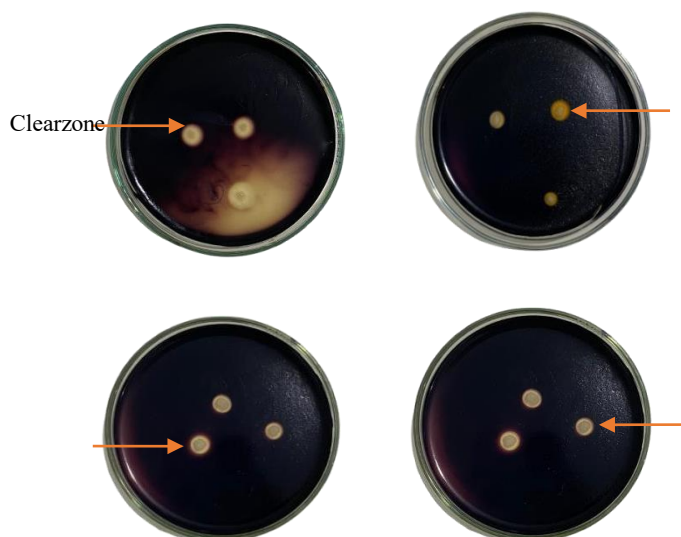


Endospore staining aims to determine whether bacterial isolates have the ability to produce spores or not. All four thermophilic bacterial isolates from the decomposition phase of the compost base have the ability to form endospores, indicating that the presence of endospores in the four isolates is a form of adaptation to the physical and chemical treatments of an extreme environment, such as high ambient temperatures (thermophilic). This is in accordance with Prescott *et al*, 2002; Pratiwi, (2022), who state that bacterial endospores are structures that are resistant to extreme conditions and that some spore-forming bacteria are found in soil. Generally, endospore formation is carried out by Gram-positive bacteria. Gram-positive bacteria such as *Bacillus* are capable of forming endospores because they have thick cell walls and the genetic ability to activate the sporulation process. Endospores produced by Gram-positive bacteria allow the bacteria to remain dormant (inactive) for a long time until environmental conditions improve, at which point they germinate into active bacterial cells (Pereira, 2014).

Amylase Enzyme Activity Test

The results of the amylase enzyme test in (Figure 3) show that all four isolates were able to form clear zones around the bacterial colonies with varying clear zone areas. Positive results in the amylase enzyme test indicate that the bacterial isolates obtained from the bottom layer of the decomposition phase compost have the ability to degrade amylum, thereby forming clear zones.

Figure 3. Results of amylase enzyme testing on thermophilic bacterial isolates, namely SL1: clear zone formed; SL2: clear zone formed; SL3: clear zone formed; SL4: clear zone formed



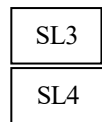
Clearzone

SL1

SL2

Clearzone

Clearzone

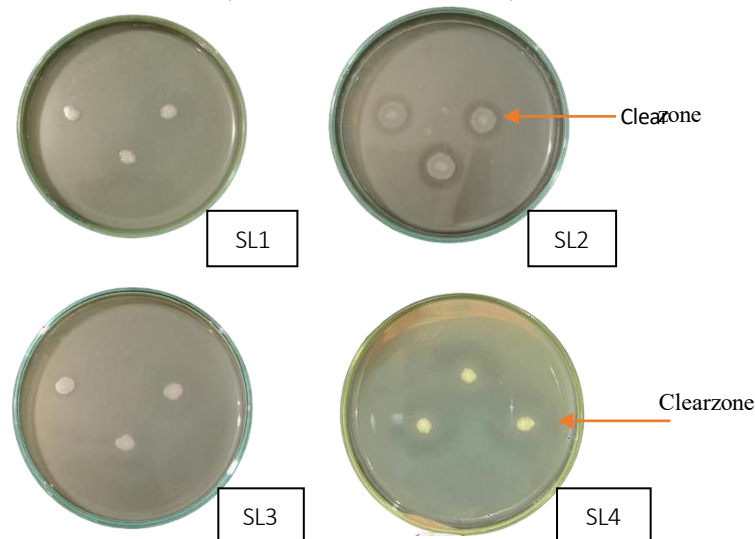


The clear zone is formed because the amylase enzyme has the ability to hydrolyze starch in solid media into simple compounds. To clarify the presence of the clear zone, the starch media that has been colonized by bacteria is sprayed with Lugol's iodine. The area outside the clear zone will turn purple-blue after being sprayed with the solution, because Lugol's iodine will react with the unhydrolyzed starch. The clear zone is not colored because the starch in that zone has been hydrolyzed into simpler compounds such as disaccharides or monosaccharides. Amylase is a group of extracellular enzymes that induce substrates. The size of the clear zone produced depends on the amount of glucose monomers produced from the starch hydrolysis process. Therefore, the greater the number of glucose monomers produced, the larger the clear zone that will form around the bacterial colony.

Protease Enzyme Activity Test

The results of the protease enzyme test in (Figure 4) show that isolate SL1 was unable to form a clear zone, isolate SL2 was able to form a clear zone, isolate SL3 was unable to form a clear zone, and isolate SL4 was able to form a clear zone. The clear zones formed in isolates SL2 and SL4 indicate that thermophilic bacteria in the decomposition phase of compost have the ability to produce protease.

Figure 4. Results of protease enzyme tests on thermophilic bacterial isolates, namely SL1: no clear zone formed; SL2: clear zone formed; SL3: clear zone formed; SL4: no clear zone formed

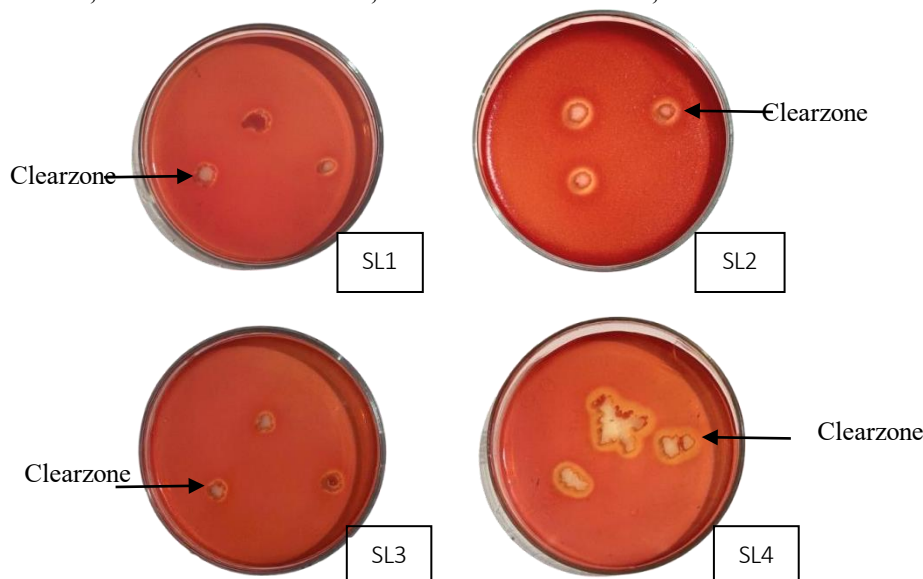


The clear zone that forms is caused by bacterial colonies that have the ability to secrete neutral protease into their environment, causing the proteins in skim milk to be hydrolyzed and resulting in a clear zone around the colony. Soeka & Sulistiani (2017) added that the formation of a clear zone produced by test bacteria indicates that the bacteria are capable of producing extracellular protease enzymes. Of the four isolates tested, only two isolates were able to form clear zones. The isolates that did not produce clear zones were due to several factors, namely differences in bacterial types, the growth rate of each isolate on the medium, and the type of enzyme produced. Litrinopiza *et al.* (2021) also noted that the factors causing the absence of a clear zone include incompatibility between the casein substrate in skim milk medium and the protease produced, or the isolate simply does not produce protease enzymes.

Selulase Enzyme Activity Test

The results of the cellulase enzyme test in (Figure 5) show that the four isolates, SL1, SL2, SL3, and SL4, have the ability to form clear zones around the colonies. This indicates that thermophilic bacteria at the bottom of the decomposition phase have the ability to degrade cellulose.

Figure 5. Results of cellulase enzyme testing on thermophilic bacterial isolates, namely SL1: clear zone formed; SL2: clear zone formed; SL3: clear zone formed; SL4: clear zone formed

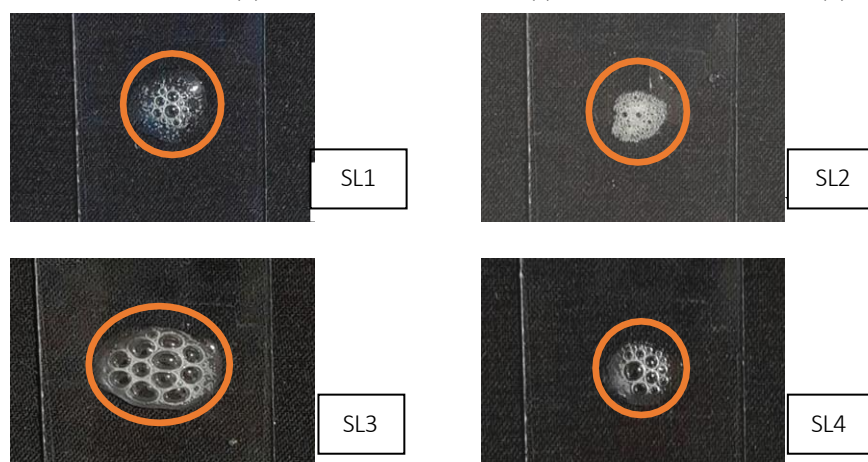


The formation of a clear zone indicates that the bacterial isolate has the ability to degrade cellulose. CMC (carboxymethyl cellulose) is used as a substrate to detect the presence of cellulase enzymes. In this reaction, CMC will be hydrolyzed by cellulase into glucose. The hydrolysis test result is considered positive if a clear zone forms around the bacterial colony when congo red is poured. Congo red is commonly used for staining microorganisms that can produce cellulase enzymes. After applying congo red, rinsing with NaCl is performed to remove congo red that is not bound to polysaccharides. Rinsing with NaCl serves to remove unused congo red dye and to clarify the clear zone that forms, as congo red is the sodium salt of benzidine diazo-bis-1-naphthylamine-4-sulfonic acid (C₃₂H₂₂N₆Na₂O₆S₂) and is therefore soluble and rinsable by other sodium salts. The clear zone formed on the medium is due to the bacterial isolate hydrolyzing the β -1,4 glycosidic bonds into glucose, which forms the clear zone (Majidah *et al.*, 2023).

Catalase Enzyme Activity Test

The results of the catalase enzyme test in (Figure 6) show that all four isolates reacted positively, as indicated by the formation of gas bubbles after the bacterial isolates were dripped with hydrogen peroxide solution H₂O₂. The test results indicate that thermophilic bacteria in the decomposition phase of compost have the ability to produce catalase enzymes that function to break down hydrogen peroxide (H₂O₂) into water (H₂O) and oxygen (O₂).

Figure 6. Results of catalase enzyme tests on thermophilic bacterial isolates, namely SL1: bubbles formed (a); SL2: bubbles formed (b); SL3: bubbles formed (c); SL4: bubbles formed (d)



The enzyme catalase plays an important role in reducing oxidative stress by catalyzing the breakdown of hydrogen peroxide (H₂O₂) into water and oxygen (Rasheed, 2024). The enzyme catalase is a hemoprotein consisting of four heme groups. It is the heme that enables catalase to react with peroxide compounds. Under certain conditions, bacteria will produce hydrogen peroxide. Hydrogen peroxide is a toxin that can damage the metabolic system of bacteria, causing them to die if they are unable to break down hydrogen peroxide into other harmless compounds. Hydrogen peroxide can be broken down in the presence of the enzyme catalase (Pulungan *et al.*, 2018).

Determination of Enzymatic Index (EI)

The clear zone formed was then measured for its area and the colonies formed to obtain the enzymatic index. Table 3 shows the results of the enzymatic index calculations from several enzyme activity tests that have been conducted.

Table 3. Result of Enzymatic Index Calculations for Thermophilic Bacterial Isolates			
Isolate code	Enzymatic Index (EI)		
	Amylase Enzyme Activity Test	Protease Enzyme Activity Test	Cellulase Enzyme Activity Test
SL1	6,06	-	0,86
SL2	1,1	1,16	2,03
SL3	3,15	-	0,60
SL4	6	11,11	1,13

The highest amylase enzymatic index was produced by isolate SL4 at 6.06, while the lowest amylase enzymatic index was 1.1. The highest index obtained was not significantly different from the study conducted by Novitasari *et al* (2014), who found three isolates with the same amylase enzyme index of 6. The results of the amylase enzyme index for isolate SL4 indicate that this isolate has an advantage in amylase production, particularly for application in the composting process. This shows that environmental conditions such as temperature and pH are very influential. During the isolation process, amylase-positive isolates were grown in a neutral pH medium of 6.8, which is in line with the research conducted by Ullah *et al* (2021) that maximum amylase enzyme activity will occur in the pH range of 5 to 8. Lower and higher pH values will decrease enzyme activity.

In the protease enzymatic activity test, the highest enzymatic index was produced by isolate SL4 at 11.11. Sumardi *et al* (2021) stated that the isolate would produce a clear zone at neutral pH with an average colony area of 0.66 cm². The pH of the medium greatly supported the formation of a clear zone in the tested bacterial isolates. The absence of a clear zone in isolates SL1 and SL3 indicates no protease production. However, it cannot be confirmed that there are no genes encoding protease enzymes. It is possible that the genes encoding these enzymes are not expressed due to environmental factors such as pH, osmotic pressure, and temperature that are not suitable for the gene characteristics of the tested isolates, resulting in the isolates not producing protease enzymes and thus no clear zone being formed.

The highest enzymatic index in the cellulase enzyme activity test was obtained by isolate SL2, which was 2.03. The bacterial isolate that produced the highest enzymatic index indicates that the bacteria produce cellulase enzymes. This is in accordance with what was stated by Mulyasari *et al* (2015) that the highest activity index value indicates that the bacteria are capable of degrading cellulose well. According to Wahyuni (2017), high enzyme activity values are caused by the ability of cellulase enzymes to hydrolyze cellulose into glucose. Majidah *et al* (2023) also added that the clear zone formed on the medium indicates that the bacterial isolate is capable of hydrolyzing lignocellulose in the medium content, resulting in a large clear zone.

IV. CONCLUSION

Based on the research conducted, four thermophilic bacterial isolates were obtained from the base compost in the decomposition phase, with isolate codes SL1, SL2, SL3, and SL4. The macroscopic characteristics of the four isolates obtained have different morphologies with cream-colored colonies. SL1 has a wrinkled colony shape, irregular colony edges, and a flat elevation; SL2 has a round colony shape, undulate colony edges, and a flat elevation; SL3 has a round colony shape, ciliate colony edges, and a flat elevation; SL4 has a round colony shape, entire colony edges, and a flat elevation. The microscopic characteristics of the four isolates include bacillus-shaped cells, Gram-positive nature, and the presence of endospores. All four isolates were capable of producing catalase enzymes, while isolates SL1, SL2, SL3, and SL4 were capable of producing amylase enzymes, with the highest Enzymatic Index (EI) of 6.06 by isolate SL1. Isolates SL1 and SL4 are

capable of producing protease enzymes, with the highest IE of 11.11 by isolate SL4. Isolates SL1, SL2, SL3, and SL4 are capable of producing cellulase enzymes, with the highest IE of 1.13 by isolate SL4.

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