

## TÀI LIỆU THAM KHẢO

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## PHỤ LỤC A – KẾT QUẢ ĐỊNH DANH

KẾT QUẢ THỬ NGHIỆM (RESULTS)		
STT (No)	Tên loài (Organism)	Độ tương đồng (Identity)
<b>1</b>	<b><i>Lactiplantibacillus plantarum</i></b>	<b>100 %</b>
<b>2</b>	<b><i>Lactiplantibacillus plantarum</i></b>	<b>100 %</b>
<b>3</b>	<b><i>Lactiplantibacillus plantarum</i></b>	<b>100 %</b>
<b>Ghi chú</b> (Note):	Kết quả thể hiện tên loài có độ tương đồng cao nhất với trình tự của mẫu thử/ Results describe organisms with highest percent identity with sample sequence.	



>LACTO

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CCCTAATCATCTGTCCACCTTAGGCGGCTGGTTCCTAAAAGGTTACCCACCGACTTTGGGTGTACAAACTCTC
ATGGTGTGACGGGCGGTGTGTACAAGGCCGGGAACGTATTACCGCGGCATGCTGATCCGCGATTACTAGCGA
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CCAGGCGGAATGCTTAATGCGTTAGCTGCAGCACTGAAGGGCGGAAACCTCCAACACTTAGCATTATCGTTTA
CGGTATGGACTACCAGGGTATCTAATCCTGTTTGTACCCATACTTTCGAGCCTCAGCGTCAGTTACAGACCAGAC
AGCCGCCTTCGCCACTGGTGTCTTCCATATATCTACGATTTACCGCTACACATG
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**Job Title** LACTO

**RID** C4363RD191N [Search expires on 07-28 14:20 pm](#) [Download All](#)

**Program** BLASTN [Citation](#)

**Database** nt [See details](#)

**Query ID** icijQuery\_67391

**Description** LACTO

**Molecule type** dna

**Query Length** 811

**Other reports** [Distance tree of results](#) [MSA viewer](#)

**Filter Results**

**Organism** only top 20 will appear  exclude

Type common name, binomial, taxid or group name

[+ Add organism](#)

**Percent identity**  to

**E value**  to

**Query Coverage**  to

[Filter](#) [Reset](#)

**Descriptions** [Graphic Summary](#) [Alignments](#) [Taxonomy](#)

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**Sequences producing significant alignments**

Select all 100 sequences selected

Description	Scientific Name	Max Score	Total Score	Query Cover %	E value	Per Ident %	Acc. Len	Accession
<input checked="" type="checkbox"/> Lactiplantibacillus plantarum strain QT3885.16S ribosomal RNA gene, partial sequence	Lactiplantibacillus pla...	1490	1490	100%	0.0	100.00%	1540	OR282924.1
<input checked="" type="checkbox"/> Lactiplantibacillus plantarum strain QT0904.19S ribosomal RNA gene, partial sequence	Lactiplantibacillus pla...	1490	1490	100%	0.0	100.00%	1537	OR282073.1
<input checked="" type="checkbox"/> Lactiplantibacillus plantarum strain BC299 chromosome, complete genome	Lactiplantibacillus pla...	1490	7490	100%	0.0	100.00%	3211744	CP128678.1
<input checked="" type="checkbox"/> Lactiplantibacillus plantarum strain LR-2 chromosome, complete genome	Lactiplantibacillus pla...	1490	7493	100%	0.0	100.00%	3622125	CP128655.1
<input checked="" type="checkbox"/> Lactiplantibacillus plantarum strain CM3 chromosome	Lactiplantibacillus pla...	1490	1490	100%	0.0	100.00%	3482357	CP129580.1
<input checked="" type="checkbox"/> Lactiplantibacillus plantarum strain CM1 chromosome	Lactiplantibacillus pla...	1490	1490	100%	0.0	100.00%	3186285	CP129567.1
<input checked="" type="checkbox"/> Lactiplantibacillus plantarum strain CM4 chromosome	Lactiplantibacillus pla...	1490	1966	100%	0.0	100.00%	3148097	CP129564.1
<input checked="" type="checkbox"/> Lactiplantibacillus plantarum strain LR-1 chromosome, complete genome	Lactiplantibacillus pla...	1490	7493	100%	0.0	100.00%	3622125	CP129542.1
<input checked="" type="checkbox"/> Lactiplantibacillus plantarum strain HC-2 chromosome, complete genome	Lactiplantibacillus pla...	1490	7490	100%	0.0	100.00%	3244418	CP128117.1
<input checked="" type="checkbox"/> Lactiplantibacillus arvensis strain Sen362_118_NC190121.16S ribosomal RNA gene, partial seq...	Lactiplantibacillus ar...	1490	1490	100%	0.0	100.00%	1513	OR282198.1
<input checked="" type="checkbox"/> Lactiplantibacillus pentosus strain PS-175.16S ribosomal RNA gene, partial sequence	Lactiplantibacillus pe...	1490	1490	100%	0.0	100.00%	1450	OR228653.1
<input checked="" type="checkbox"/> Lactiplantibacillus plantarum strain LM3215 chromosome, complete genome	Lactiplantibacillus pla...	1490	7496	100%	0.0	100.00%	3221233	CP128999.1
<input checked="" type="checkbox"/> Lactiplantibacillus plantarum strain S12.16S ribosomal RNA gene, partial sequence	Lactiplantibacillus pla...	1490	1490	100%	0.0	100.00%	1455	OR195100.1

## PHỤ LỤC B – XỬ LÝ SỐ LIỆU

### 1. Khả năng kháng khuẩn *E.coli*

#### ANOVA

d

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	295.084	9	32.787	90.685	.000
Within Groups	3.615	10	.362		
Total	298.699	19			

#### D

Tukey  
HSD<sup>a</sup>

mẫu	N	Subset for alpha = 0.05		
		1	2	3
MM3	4	9.6450		
MS1	4	9.8500	9.8500	
MW1	4	10.7150	10.7150	
MG1	4	11.0500	11.0500	
MS3	4	11.1900	11.1900	
MW3	4	11.4250	11.4250	
Fresh	4	11.9600	11.9600	
MM1	4	12.0200	12.0200	
MG3	4		12.1200	
Ampicillin	4			23.6238
Sig.		.051	.065	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2,000.

### 2. Hiệu suất vi bao vi khuẩn acid lactic

#### ANOVA

EE

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	568,744	7	81,249	71,257	,000
Within Groups	18,244	16	1,140		
Total	586,988	23			

EE

Tukey HSD<sup>a</sup>

Mẫu	N	Subset for alpha = 0.05		
		1	2	3
MW3	3	82,7633		
MS1	3	83,6700		
MW1	3	84,7467		
MS3	3	85,5800		
MG1	3		91,2033	
MG3	3		92,4067	
MM1	3		93,2000	
MM3	3			96,6667
Sig.		,077	,355	1,000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.