

JIPK (JURNAL ILMIAH PERIKANAN DAN KELAUTAN)

Scientific Journal of Fisheries and Marine

Research Article

Environmental Effect on the Growth and Enzyme Activity of Fucoidanase-Producing Bacteria *Cytobacillus kochii* GSD

Agus Setyawan^{1*}, Muhammad Kholiqul Amiin², Hilma Putri Fidyandini¹, Almira Fardani Lahay², Maulid Wahid Yusup¹, Alifia Adibila Nurhalisa², Rizqy Hadi Saputra², Wanda Andella Putri², Ni Luh Gede Ratna Juliasih³, Arief Rahman Rivaie⁴, and Suryadi Saputra⁴

¹Department of Aquaculture, Faculty of Agriculture, Universitas Lampung, Bandar Lampung. Indonesia ²Department of Marine Science, Faculty of Agriculture, Universitas Lampung, Bandar Lampung. Indonesia ³Department of Chemistry, Faculty of Mathematics and Natural Science, Universitas Lampung, Bandar Lampung. Indonesia ⁴Research Center for Fishery, National Research and Innovation Agency (BRIN), Cibinong. Indonesia



ARTICLE INFO

Received: February 02, 2025 Accepted: April 23, 2025 Published: April 26, 2025 Available online: May 25, 2025

*) Corresponding author: E-mail: agus.setyawan@fp.unila. ac.id

Keywords: Fucoidanase enzyme Immunostimulant Low molecular weight Optimization bacterial growth



This is an open access article under the CC BY-NC-SA license (https://creativecommons.org/licenses/by-nc-sa/4.0/)

Abstract

Extensive research has shown that low molecular weight fucoidan exhibits significantly greater biological activity than its high molecular weight. C. kochi GSD, a Sargassum symbiont bacterium, is proven to have the activity of hydrolyze fucoidan. This study proposes the growth optimization and fucoidanase enzymatic activity of C. kochii GSD bacteria under varying environmental conditions (temperature, pH, and salinity) cultured in basic liquid medium (BLM) for 48 hours. Based on Response Surface Methodology (RSM), the range of temperature, pH, and salinity for the growth optimization test of C. kochii GSD bacteria were 26.591, 30, 35, 40, and 43.49oC, the pH used starts from 3.636, 5, 7, 9, and 10.363, while the salinity to be used starts from 3.522, 5, 17.5, 30, and 38.522 ppt, respectively. The best conditions for growth of each environment were then continued with the test of fucoidanase enzyme activity in vitro. The results showed that C. kochii GSD bacteria grew optimally at temperature, pH, and salinity of 35oC, 7, and 30 ppt, respectively. The optimum enzyme activity of C. kochii GSD is at 72 hours with the forming of clear zones on media containing fucoidan and given Cetylpyridinium chloride (CPC) solution with clear zone diameters of 31.17 mm (temperature), 25.9 mm (pH), and 20.97 mm (salinity), respectively. The conclusion of this study is a high novelty finding to produce low molecular weight fucoidan enzymatically with C. kochii GSD bacteria to be used as an immunostimulant.

Cite this as: Setyawan, A., Amiin, M. K., Fidyandini, H. P., Lahay, A. F., Yusup, M. W., Nurhalisa, A. A., Saputra, R. H., Putri, W. A., Juliasih, N. L. G. R., Rivaie, A. R., & Saputra, S. (2025). Environmental Effect on the Growth and Enzyme Activity of Fucoidanase-Producing Bacteria *Cytobacillus kochii* GSD. *Jurnal Ilmiah Perikanan dan Kelautan*, 17(2):438-452. https://doi.org/10.20473/jipk.v17i2.69263

1. Introduction

Fucoidans are complex polysaccharides that comprise the cell membrane of brown algae (Phaeopyceae) such as Sargassum polycystum, Sargassum henslowianum, Sargassum plagiophyllum, Sargassum silquosum, Turbinaria conoides, Sargassum crassifolium, Acaudina molpadioides (Hu et al., 2017; Nagappan et al., 2017; Hikariastri et al., 2019; Puspantari et al., 2020; Sun et al., 2020; Panjaitan and Natalia, 2021; Saetan et al., 2021). The material of the fucoidan extract is affected by the extraction method, harvest age, species, weather, and environmental conditions (Sinurat and Kusumawati, 2017). Fucoidan has a variety of biological activities, which makes fucoidan an important research material, especially in medical and aquaculture fields (Suresh et al., 2013; Wang et al., 2019; Abdel-Latif et al., 2022). Fucoidan is useful for aquaculture as a supplement in fish feed (Abdel-Latif et al., 2022). The feed containing fucoidan can modulate the microbes in the gut of adult zebrafish, encourage the growth of barramundi (Lates calcarifer), and increase disease resistance in tiger shrimp (Penaeus monodon) (Tuller et al., 2012; Sivagnanavelmurugan et al., 2014; Ikeda-Ohtsubo et al., 2020).

Fucoidan has been studied to have various bioactivities such as anti-bacterial (Zhu et al., 2021), anti-proliferation of melanoma cells (Malyarenko et al., 2021), antioxidant (Cholaraj and Venkatachalam, 2024), triggering apoptosis of colon cancer cells in humans (Srimongkol et al., 2022), antitumor/cancer (Sung et al., 2022), antiviral (Chen and Li, 2023), and immunostimulant in fish (Vijayaram et al., 2022) and shrimp (Setyawan et al., 2018). Fucoidan has a high molecular weight, which often limits its biological activity. Therefore, a method is needed to break down fucoidan molecules into smaller sizes to enhance their effectiveness. Previous studies have demonstrated the efficacy of low molecular weight fucoidan. Low molecular weight fucoidan has better bioactivity than high molecular weight fucoidan. This was proven in several studies, such as 45 kDa (Fernando et al., 2021), 2.3 kDa (Wang et al., 2024), and 90.8 kDa (Sun et al., 2023). Various methods can produce low-molecular fucoidan such as enzymatic hydrolysis (Kusaykin et al., 2016), free radical degradation, ultrasonic degradation, and high-temperature degradation (Wang et al., 2021). Enzymatic hydrolysis is the most effective method because it is easier, more efficient, and controllable. Enzymatic hydrolysis studies fucoidan structure and oligomer production (Ma et al., 2024). The enzyme will act specifically on one particular bond type in the polymer molecule and is used to depolymerize fucoidan (Kusaykin et al., 2016).

However, all earlier studies primarily focused on Fucoidanase. It is an enzyme that breaks down fucoidan, reducing its molecular weight. Fucoidanase is an enzyme that can degrade fucoidan so that the molecular weight is lowered (Abbas et al., 2025). This enzyme has been found in marine organisms such as bacteria (Silchenko et al., 2018), invertebrates (Pavão and De Souza Cardoso, 2022), and some fungi (Fahmid et al., 2023). According to research by Rasin et al. (2020), recombinant fucoidanase FFA1 from the marine bacterium Formosa algae KMM 3553T was able to degrade Sargassum horneri fucoidan from an initial molecular weight of 140 kDa to 63 kDa. Zueva et al. (2020) added that fucoidanases fwf1, fwf2, fwf3, and fwf4 from marine bacteria Wenyingzhuangia fucanilytica CZ1127T can also hydrolyze Fucus evanescens fucoidan with a weight of 160 kDa to 88.78 kDa, 98.16 kDa, 106.91 kDa, and 88.83 kDa. Endo-a (1,3)-fucoidanase Mef2 produced by the marine bacterium Muricauda eckloniae was also reported to hydrolyze Saccharina latissima fucoidan from a molecular weight of 350 kDa to 200 kDa (Tran et al., 2022). Very few studies have been conducted concerning the observed growth performance of Sargassum symbiont bacteria from Indonesian waters.

A previous study has found three isolates of Sargassum symbiont bacteria from Lampung Waters, namely Cytobacillus kochii GSD, Bacillus cereus PTF, and Brevibacterium sediminis PSA, that have fucoidanase activity in vitro (Setyawan et al., 2023). Low molecular weight fucoidan (LMWF) synthesis can be carried out enzymatically mediated by the fucoidanase enzyme. Therefore, the discovery of fucoidanase-producing bacteria, C. kochi GSD, plays an important role in LMWF, which is expected to be an immunostimulant in aquaculture sectors. However, further research is needed to determine the optimization of bacterial growth, bacterial pathogenicity, optimization of fucoidanase activity, and enzymatically low molecular weight of fucoidan (ELMW Fucoidan) for immunostimulants in vaname shrimp and grouper fish, which are one of the main aquaculture commodities in Indonesia. This study has a high novelty level related to fucoidanase-producing bacteria. Low molecular weight fucoidan is expected to be applied in various fields, especially as an immunostimulant for shrimp and grouper cultures. The results of this study are expected to optimize bacterial growth by environmental and media manipulation and enzyme activity of the fucoidanase-producing bacteria C. kochii GSD.

2. Materials and Methods

2.1 Materials

2.1.1 The equipments

The equipment in this study is a UV-Vis Spectrophotometer (Thermo fisher scientific, United States, 2023), pH meter (Schott instrument, UK, 2023), autoclave (Hirayama HVE-50, Japan, 2023), laminar airflow (Kojair, Finland, 2020), vortex (Maxi Max II-Thermo Scientific, China, 2024), water bath shaker (Thermo Scientific, China, 2024), water bath shaker (Thermo Scientific, China, 2024), measuring cup (Pyrex, United States, 2024), Erlenmeyer (Pyrex, United States, 2024), test tube (Pyrex, United States, 2024), thermometer, micropipette (Thermo fisher scientific, United States, 2023), dropper pipette, micro tube, cool box, magnetic stirrer, hot plate, analytical balance, bunsen, tweezers, cotton, aluminum foil.

2.1.2 The materials

The materials used in the study are *S. poly-cystum*, bacterial isolates of *C. kochii* GSD that have been screened and characterized morphologically, biochemically, and molecularly in previous studies which were isolated from brown algae *S. polycystum* in South Lampung waters, K2HPO4, (NH4)2SO4, MgSO4.7H2O, NaCl, Yeast extract agar, Yeast extract powder, NA agar, NA broth, *Bacillus cereus* Hiveg agar base (HIMEDIA), Zobell marine agar (Himedia), Zobell marine broth (Himedia), CaCl2.2H2O, distilled water, sodium citrate buffer, NaOH, Cetyl Pyridinium Chloride (CDH), dinitro salicylic acid reagent (DNS).

2.1.3 Ethical approval

This study does not require ethical approval because it does not use experimental animals.

2.2 Methods

The research was conducted at the Laboratory of Aquaculture, Oceanography, Biotechnology, and Agricultural Product Technology, Faculty of Agriculture, University of Lampung.

2.2.1 Experimental design

This study was designed using the Response Surface Methodology (RSM). The Response Surface Methodology (RSM) model is used to see the optimal conditions of temperature, pH, and salinity on the growth of *C. kochii* GSD bacteria in producing fucoidanase enzyme from *S. polycystum*. The independent variables/x factors are temperature, pH, and salinity, which are used to analyze the y response (fucoidanase enzyme activity). The experimental design used was a three-factor Central Composite Design (CCD). From the CCD results, a value of 1.681 was obtained. The center point of the temperature variation in this study refers to the results of stability tests from work by Li *et al.* (2021); the optimum temperature of fucoidanase crude extract activity is $20-50^{\circ}$ C. Determination of the optimum pH of fucoidanase enzyme activity also refers to the findings of Li *et al.* (2021), who state that the optimum pH of fucoidanase enzyme activity is at pH 4. Meanwhile, the optimum salinity determination is obtained from Response Surface Methodology (RSM), which is 3.5 - 38 ppt.

From the designs using Response Surface Methodology (RSM), it is observed that the temperature parameters to be used start from 26.591, 30, 35, 40, and 43.409°C, then the pH used starts from 3.636, 5, 7, 9, and 10.363, while the salinity to be used starts from 3.522, 5, 17.5, 30, and 38.522 ppt. The total experimental units tested based on the CCD can be seen in Table 1. The outcomes of the design using CCD continued to be an experiment that obtained as many as 20 experimental units. The data were analyzed using Minitab Express to map the response surface and identify the optimal experimental conditions.

2.2.2 Procedure for sample preparation

The best isolated sample of C. kochii GSD bacteria was found from the results of a specific fucoidanase enzyme confirmation test from previous research conducted by Setyawan et al. (2023). Although the ability of these bacterial isolates to produce fucoidanase enzymes has passed the qualitative testing stage, namely by measuring the clear zone, the steps in measuring the clear zone begin with using a Petri dish containing agar media that has been inoculated with C. kochii GSD bacteria. After that, incubate for 48 hours and observe the clear zone. For quantitative measurement, use a ruler or vernier caliper to measure the diameter of the clear zone (in mm) vertically, horizontally, and diagonally, then take the average of the diameter or clear zone (Pazla et al., 2024). Further quantitative testing is needed to determine their ability to produce fucoidanase enzymes.

2.2.3 Preparation of medium

The basic liquid medium used is Nutrient Agar (NA) and Nutrient Broth (NB). The following table shows the quantity of reagents required for the preparation of nutrient agar in 100 ml and 1000 ml (Table 2). The mixed liquid medium with pH 6.8-7 distilled water was then sterilized using an autoclave at 121°C for 15 minutes and cooled to 50°C. NA and NB medium were kept in the fridge 4°C with sealed of sterile tube until 24 hours to prevent contamination or degradation.

2.2.4 Effect of temperature, pH, and salinity

Five Erlenmeyer flasks, each containing 100

		Code		Treatment			
No	X1	X2	X3	Temperature (°C)	рН	Salinity (ppt)	
1	-1	-1	-1	30	5	5	
2	1	-1	-1	40	5	5	
3	-1	1	-1	30	9	5	
4	1	1	-1	40	9	5	
5	-1	-1	1	30	5	30	
6	1	-1	1	40	5	30	
7	-1	1	1	30	9	30	
8	1	1	1	40	9	30	
9	-168.179	0	0	26.591	7	17.5	
10	168.179	0	0	43.409	7	17.5	
11	0	-168.179	0	35	3.636	17.5	
12	0	168.179	0	35	10.363	17.5	
13	0	0	-168.179	35	7	3.522	
14	0	0	168.179	35	7	38.522	
15	0	0	0	35	7	17.5	
16	0	0	0	35	7	17.5	
17	0	0	0	35	7	17.5	
18	0	0	0	35	7	17.5	
19	0	0	0	35	7	17.5	
20	0	0	0	35	7	17.5	

Table 1. Optimization of temperature, pH, and salinity on fucoidanase enzymeactivity using RSM with CCD method.

Table 2. Preparation of nutrient agar and nutrient broth medium.

Medium	Component	Quantity in grams for 1000 ml (g)	Quantity in grams for 100 ml (g)	
	Beef extract	3	0.3	
	Peptone	5	0.5	
Nutrient Agar	Sodium chloride	5	0.5	
	Agar	20	2	
	Distilled water	1000 ml	100 ml	
	Beef extract	3	0.3	
Note: and Death	Peptone	5	0.5	
Nutrient Broth	Sodium chloride	5	0.5	
	Distilled water	1000 ml	100 ml	

mL of Nutrient Agar (NA) and Nutrient Broth (NB) in triplicate, resulted in 15 experimental units. These were inoculated with *C. kochii* GSD isolates and incubated for 48 hours at various temperatures, such as 26,591, 30, 35, 40, and 43,409°C, several pHs, such as 3.636, 5, 7, 9, and 10.363, and diverse salinities, such as 3.522, 5, 17.5, 30, and 38.522 ppt, to observe the optimum growth.

2.2.5 Measurement of bacterial growth and preparation

Preparing bacterial cultures is an important first step before calculating the density of bacteria. Nutrient Broth (NB) media is used to prepare the culture. The first step is inoculation, which involves adding bacteria to sterile liquid media in an Erlenmeyer flask. The culture was then incubated in a shaker incubator at 150-200 rpm at 37°C for 16-24 hours until the media looked turbid as an indicator of bacterial growth. Once the bacterial culture was ready, the density of bacteria was done by two methods, specifically spectrophotometry (OD620), which measures the turbidity of the bacterial solution at a wavelength of 620 nm using a spectrophotometer and observed every 3 hours throughout 24 hours. The bacteria were calculated using the linear regression formula y = a+ bx. Where y = dependent variable, x = independent variable, a = constant, and b = regression coefficient. In addition, culture bacteria were also calculated using the colony count method (Colony Forming Unit, CFU/ mL). In this method, serial dilution was carried out by diluting the bacterial culture gradually, then 100 µL of each dilution was grown on agar medium and incubated for 24 hours. After that, the number of colonies that grew was counted and used to calculate the concentration of bacteria in the initial sample using the CFU/mL formula.

2.2.6 Fucoidanase enzyme activity assay

The crude enzyme extract filtrate was analyzed for fucoidanase activity using the DNS (3,5-dinitrosalicylic acid) method (Manivasagan and Oh, 2015). Fucoidanase activity was measured by determining the reduction in sugar levels using three groups of test tubes: samples, controls, and blanks. The sample tube consisted of 0.9 ml of mixed solution (1% *S. polycystum* fucoidan and 0.1 M citrate buffer pH 6) added with 0.1 ml of enzyme filtrate and then incubated at 50°C for 10 minutes. The reaction was then stopped by adding 1 ml of DNS reagent. The DNS reagent was made based on Subaryono's studies (2019). The sample tube was heated in boiling water at 100°C for 7 minutes. After the sample is cooled to room temperature, 3 ml of distilled water is added.

The control tube was filled with 0.9 ml of mixed solution (1% S. polycystum fucoidan and 0.1 M citrate buffer pH 6) plus 0.1 ml of enzyme filtrate without incubation. The control tube was immediately heated in boiling water at 100°C for 7 minutes. The mixture was then cooled to room temperature, and 3 mL of distilled water was added. The blank consisted of 1 ml of 1% fucoidan solution and 1 ml of DNS, first heated in boiling water at 100°C for 7 minutes. The blank that has been cooled then added 3 ml of distilled water. Each test tube was repeated 3 times, and then the absorbance was measured with a spectrophotometer at a wavelength of 540 nm to determine the reduced sugar content. One unit of enzyme is expressed as the amount of enzyme that releases one µmol of reducing sugar per minute. The fucose concentration was converted to IU/mL: IU/mL = 1 μ mol/min of glu- $\cos produced = 0.18 \text{ mg/min of glucose}$. The activity of the crude enzyme extract of fucoidanase was calculated with the following equation (Murtiyaningsih and Hazmi, 2017):

Fucoidanase Activity (U/ml) = (Produk Concentration x df x 10) / (Incubation time x MW fukosa).....(i)

Where :

df: dilution factor

MW fucose: molecular weight of fucose

2.3 Analysis Data

The data collected in this research are qualitative and quantitative. The qualitative data obtained were presented descriptively. Furthermore, quantitative data from the growth curve of *C. kochii* GSD bacterial isolate was plotted against incubation time. The data from optimizing fucoidanase enzyme activity concerning temperature, pH, and salinity are presented in graphical form and interpreted based on the results.

3. Results and Discussion

3.1 Results

3.1.1 The physical characteristics of raw materials

The physical characteristics of fucoidan yield from *S. polycystum* are presented in Table 3. The extraction process of fucoidan from *S. polycystum* yielded $1.19\% \pm 0.29$, with variation between repetitions ranging from 1.30% to 1.40% (Table 3). This relatively low yield is due to the stepwise extraction method, which involves adding calcium chloride (CaCl2) and ethanol.

Dry Weight	Wet Weight	Dry Weight	Fucoidan	
<i>S. polycystum</i>	Fucoidan	Fucoidan	yield	
(g)	(g)	(g)	(%)	
50	1.67	0.59	3.34	

Table 3. Fucoidan yield (%) from *S. polycystum*.

3.1.2 Effect of temperature

The effect of temperature on the growth of C. kochii GSD (Figure 1a). Figure 1a shows the temperature differences, including 26.5°C, 30°C, 35°C, 40°C, and 43.4°C. The growth data are presented in Table 4. The effect of varying temperatures on the growth of C. kochii GSD bacteria is reflected in their growth rate, the number of generations, and bacterial generation time.

The growth of C. kochii GSD in Figure 1a shows the absolute value with each polynomial at each temperature. The best growth was recorded at the peak of the polynomial at 35° C with y = -0.0162x² + $0.5228x R^2 = 0.5169 and 40^{\circ}C with y = -0.0177x2 +$ $0.543 \text{x} \text{ R}^2 = 0.1519$. In addition, the lowest value was found at 26.5°C with $y = -6E+06x2 + 2E+08x R^2 =$ 0.0234. Two different temperatures have the highest growth value, which shows the variation of optimal conditions for C. kochii GSD to achieve maximum cell density. However, 35°C was the optimum temperature for the growth of C. kochii GSD in preparation for the subsequent experiment on the effect of pH.

3.1.3 Effect of pH

The changing pH conditions might be another factor affecting the growth effectiveness of C. GSD bacteria. pH values in this study from 3.6, 5, 7, 9, and 10.3 are good choices for representing acidic, neutral, and alkaline conditions. Figure 1b presents the effect of pH on the growth of C. kochii GSD bacteria; the results illustrate that all pH values show different growth activities. pH 7 shows the highest cell density with a polynomial peak value of $y = -0.0151x^2 +$ $0.4851 \text{x} \text{ R}^2 = 0.681$. Bacteria growth at pH 7 is quite high and constant, indicating that this condition is the most optimal for bacterial growth and the experiment on the effect of salinity.

3.1.4 Effect of salinity

The effect of salinity concentration on 3.5, 5, 17.5, 30, and 38.5 ppt on the growth of C. kochii GSD bacteria (Figure 1c). The results showed that salinity optimization affected the development of C. kochii GSD bacteria. Salinity optimization with 30 ppt is the optimum condition for the polynomial of y = 0.0329x+ 2.9187, $R^2 = 0.5148$. The highest bacterial density at 30 ppt salinity was at the 21st hour. Therefore, 30 ppt salinity was confirmed as suitable for the growth of C. kochii GSD bacteria. In summary, temperature, pH, and salinity all influence bacterial growth. Finally, the fucoidanase enzyme activity assay was conducted using the optimal conditions of 35°C for 24 hours, a pH of 7, and a salinity of 30 ppt.

3.1.4 Fucoidanase enzyme activity assay

The results of the fucoidanase enzyme activity of C. kochii GSD during the 96-hour observation period parameters (Table 5). The hydrolysis process was monitored under optimal environmental conditions to maximize the production of fucoidanase.

During a 96-hour observation period, the highest activity was observed at 72 hours, as evidenced by clear zones measuring 31.17 mm (temperature) (Figure 2a), 25.9 mm (pH) (Figure 2b), and 20.97 mm (salinity) (Figure 2c). Cetylpyridinium chloride (CPC) reacted with fucoidan to produce a clear zone.

3.2 Discussion

3.2.1 Effect of environmental test

Environmental testing analysis revealed varied polynomial bacterial growth patterns across five media under different temperatures, pH levels, and salinity conditions. The growth of *C. kochii* GSD on the media was measured using a spectrophotometer with a wavelength of 620 nm. The wavelength range commonly used in antibacterial tests using a spectrophotometer is 600-620 nm because in that wavelength range, the turbidity of the solution can appear, which varies from yellow to brown (Furgonita *et al.*, 2021; Tzevelekidis et al., 2024). Based on the data in Table 4, bacterial growth at various temperatures ranging from 26.5°C, 30°C, 35°C, 40°C, to 43.4°C showed diverse characteristics during the observation time (0 to 24 hours). At 26.5°C, bacterial density increased until the 15th hour with a density of 1.73×10^9 CFU/ml but decreased to 1.75×109 CFU/ml at the 24th hour. It is confirmed by Wang et al. (2024) stated that the lower temperature of 16°C caused a sudden decrease in ni



Figure 1. The results of the environmental effect in (a) temperature, (b) pH, (c), and salinity on growth *C. kochii* GSD.

Parameter		Observation Time (Hour)									
		0	3	6	9	12	15	18	21	24	
	Temp (°C)	26.5	1.24×10 ⁹	1.23×10 ⁹	1.27×10 ⁹	1.47×10 ⁹	1.57×10 ⁹	1.73×10 ⁹	3.1×10 ⁹	2.77×10 ⁹	1.75×10 ⁹
		30	2.11×10 ⁹	2.31×10 ⁹	1.73×10 ⁹	1.82×10 ⁹	3.70×10 ⁹	2.63×10 ⁹	3.4×10 ⁹	2.71×10 ⁹	1.62×10 ⁹
		35	3.15×10 ⁹	3.05×10 ⁹	3.08×10 ⁹	3.63×10 ⁹	3.78×10 ⁹	3.57×10 ⁹	3.52×10 ⁹	3.69×10 ⁹	3.93×10 ⁹
		40	3.32×10 ⁹	2.71×10 ⁹	3.65×10 ⁹	3.4×10 ⁹	3.9×10 ⁹	2.87×10 ⁹	3.89×10 ⁹	3.72×10 ⁹	3.25×10 ⁹
		43.4	2.81×10 ⁹	3.21×10 ⁹	3.12×10 ⁹	2.63×10 ⁹	1.45×10 ⁹	4.07×10 ⁹	4.11×10×	3.49×10 ⁹	3.60×10 ⁹
	pH	3.6	0.19×10 ⁸	0.19×10 ⁸	0.27×10 ⁸	0.52×10 ⁸	0.36×10 ⁸	0.62×10 ⁸	0.49×10 ⁸	0.48×10 ⁸	0.44×10 ⁸
Bacterial		5	1.86×10 ⁹	3.33×10 ⁹	3.08×10 ⁹	3.89×10 ⁹	3.16×10 ⁹	2.75×109	1.58×109	1.98×10 ⁹	0.658×10 ⁹
Density		7	1.66×10 ⁹	2.45×10 ⁹	3.09×10 ⁹	3.24×10 ⁹	3.11×10 ⁹	3.54 ×10 ⁹	3.64 ×10 ⁹	2.77 ×10 ⁹	3.8 ×10 ⁹
(CFU/ml)		9	2.01×10 ⁹	1.56×10 ⁹	2.67×10 ⁹	3.80×10 ⁹	2.45×10 ⁹	1.88×10 ⁹	1.06×109	0.91×10 ⁹	0.348×10 ⁹
		10.3	0.27×10 ⁸	0.34×10 ⁸	2.78×10 ⁸	1.26 ×10 ⁸	2.11×10 ⁸	2.16×10 ⁸	2.47×10 ⁸	2.26×10 ⁸	0.21×10 ⁸
	Salinity (ppt)	3.5	3.03×10 ⁹	3.22×10 ⁹	0.66×10 ⁹	2.63×10 ⁹	3.62×10 ⁹	3.45×10 ⁹	3.64×10 ⁹	0.83×10 ⁹	3.2×10 ⁹
		5	1.54×10 ⁹	1.61×10 ⁹	1.91×10 ⁹	1.76×10 ⁹	2.22×10 ⁹	1.97×10 ⁹	2.12×10 ⁹	2.73×10 ⁹	1.98×10 ⁹
		17.5	2.95×10 ⁹	3.2×10 ⁹	0.75×10 ⁹	3.51×10 ⁹	3.64×10 ⁹	3.2×10 ⁹	3.63×10 ⁹	3.68×10 ⁹	3.5×10 ⁹
		30	3.32×10 ⁹	2.96×109	3.13×10 ⁹	3×10 ⁹	2.9×10 ⁹	3.18×10 ⁹	3.62×10 ⁹	3.92×10 ⁹	3.79×10 ⁹
		38.5	1.83×10 ⁹	1.86×10 ⁹	1.24×10 ⁹	1.76×10 ⁹	1.92×10 ⁹	2.59×10 ⁹	3.67×10 ⁹	3.1×10 ⁹	2.9×10 ⁹

Table 4. Growth data on C. kochii GSD in environmental effect test (Temperature, pH, and salinity).

 Table 5. Clear zone values during the 96-hour. observation period.

Damamatana	Clear Zone (mm)							
Parameters	24 h	48 h	72 h	96 h				
Temperature (35°C)	17.17	28.63	31.17	30.85				
pH (7)	24.5	24.8	25.9	22.7				
Salinity (30 ppt)	11.72	19.33	20.97	20.23				

trogen loss and viability. Lower temperatures (<25°C) can reduce the performance of microorganisms in the anaerobic digestion process. Therefore, 26.5° C is not suitable for the optimal growth of *C. kochii* GSD bacteria. At 30°C, bacterial growth was visibly increased compared to 26.5°C, with a density of 3.70×10^{9} CFU/ml at the 12th hour before decreasing to 1.62×10^{9} CFU/ml at the 24th hour. A temperature of 35°C showed the optimum condition for *C. kochii* (GSD) bacteria with a density of 3.93×10^{9} CFU/ml at 24 hours. These results suggest *C. kochii* (GSD) is categorized as me

sophilic bacteria. Research on the growth of *E. coli* O157:H7 has shown that populations grown at 37°C are more resistant to heat treatment than those grown at 23°C and 30°C (Kim *et al.*, 2019). At 40°C, there was an increase in the initial density of 3.32×10^9 CFU/ml, which decreased to 3.25×10^9 CFU/ml at the end of the experiment. The reduction in amount was primarily due to thermal stress on *C. kochii* (GSD) bacteria. Elshazly *et al.* (2023) stated that higher temperatures could destroy metabolic activity, thus affecting the growth process because of enzyme damage. At the







Figure 2. The results of fucoidanase enzyme activity assay in (a) temperature, (b) pH, (c), and salinity on growth *C*. *kochii* GSD.

highest temperature of 43.4°C, bacterial growth increased to 4.07×10^9 CFU/ml by the 15th hour. However, it declined to 3.60×10^9 CFU/ml by the 24th hour, indicating the limit of bacterial tolerance to high temperatures.

Five different pH conditions, pH 3.6, 5, 7, 9, and 10.3, were used in the study. The results showed that pH optimum affected the growth of *C. kochii* (GSD) and showed different growth patterns. Table 4 shows that the peak cell density, from lowest to highest, was found at pH 3.6, pH 5, pH 10.3, pH 9, and pH 7. At pH 3.6, the bacterial growth was relatively stable and reached the highest growth at the 9th hour of 0.527×10^8 CFU/ml, while at pH 5, the highest cell density at the 9th hour was 3.89×10^9 CFU/ml. At pH 10.3, the peak cell density was measured at 2.78×10^8 , with growth in the next hour quite stable. The growth

at pH 10.3 was slightly lower than pH 9, which reached 3.80×10⁹ CFU/ml. pH 7 showed the highest cell density of about 3.64×10^9 CFU/ml. The growth of bacteria at pH 7 was quite high and stable, which shows that this condition is the most optimal for bacterial growth. This result is under the confirmation of Barzkar et al. (2023) that fucoidanase enzyme-producing bacteria can grow optimally at pH 6.5-9.1. The role of pH is significant for bacteria because it affects the acceleration of enzymes in catalyzing important reactions for bacteria. The concentration of hydrogen ions directly influences the three-dimensional structure of enzymes, thereby affecting their activity and growth. Each en zyme has an optimal pH. C. kochii (GSD) bacteria can grow optimally at pH 7 because the three-dimensional structure is most suitable for binding substrates. If the hydrogen ion concentration deviates from its optimal concentration, the enzyme activity gradually decreases until the enzyme becomes non-functional (Sun *et al.*, 2020). These results suggest that a neutral pH supports rapid growth and preserves cell stability over an extended period, enabling optimal growth under neutral conditions. The effect of incubation time shows the adaptation of bacteria to the environment with changes in metabolic activity during longer incubation periods. Different responses were observed at each pH level as time increased, resulting in different growth patterns over the 48 hours of observation. This adaptation is consistent with bacterial growth patterns that depend on varying pH (Zárate-Chaves *et al.*, 2013).

Besides temperature and pH, salinity also affects the growth of C. kochii GSD. Table 2 shows the total density of C. kochii GSD at various salinities (3.5 ppt, five ppt, 17.5 ppt, 30 ppt, and 38.5 ppt) during 24 hours of observation. In 3.5 ppt salinity media, the number of bacterial cells hit its highest point at the 12th hour (3.62×109 CFU/ml) and declined significantly until the 21st hour. A salinity of 5 ppt showed relatively stable growth, with a peak at hour 21 (2.73×10^9 CFU/ml) and a slight decline at hour 24. In 17.5 ppt salinity media, bacterial growth peaked at hour 21, reaching 3.68×10° CFU/ml before slightly declining by hour 24. The salinity level of 30 ppt resulted in the highest growth, reaching $3.92 \times 10^{9/2}$ CFU/ml at the 21st hour, and remained relatively high throughout the experiment. The 38.5 ppt salinity medium showed a similar pattern, with a peak at the 18th hour (3.67×10⁹ CFU/ml) and a decrease at the 24th hour. Overall, 30 ppt salinity supported more stable and optimum bacterial growth than other salinities. Exposure to varying salinity levels can significantly impact bacterial growth rate, the number of generations, and generation time (Zainuddin et al., 2022). C. kochii GSD is a bacterium from the family of Bacillaceae and is classified into the mild halophilic category. Based on research conducted by Seiler et al. (2012), they found that bacteria from the Bacillaceae family, namely Bacillus kochii, are halophilic bacteria that require certain minimum salinity concentration levels. The optimum salinity that supports bacterial growth is varied: 20-50 ppt for mild halophilic bacteria, 50-200 ppt for moderate halophilic bacteria, and 200-300 ppt for extreme halophilic bacteria (Arisandi et al., 2017). Bacteria that can live in high salinity will adapt to the existing osmotic pressure (Zainuddin et al., 2022).

3.2.2 Fucoidanase enzyme activity assay

The qualitative enzymatic activity assay of fucoidanase aims to evaluate the activity of fucoidanase by observing the formation of clear zones. These clear zones indicate that the bacterium *C. kochii* GSD can degrade fucoidan in its growth medium (Setyawan et al., 2023). The hydrolysis process was monitored under optimal environmental conditions to maximize the production of fucoidanase. During a 96-hour observation period, the highest activity was observed at 72 hours, as evidenced by clear zones measuring 31.17 mm (temperature), 25.9 mm (pH), and 20.97 mm (salinity). These results are consistent with those of Setyawan et al. (2023), who also reported peak enzymatic activity at 72 hours. The measurements of fucoidanase activity are presented in Table 5. The optimal growth of fucoidanase-producing bacteria at specific time points, such as 72 hours, is influenced by several factors, including enzyme induction, nutrient availability, and metabolic adaptations. Studies have shown that bacteria, such as those from the genus Vibrio or Formosa algae, produce fucoidanase and related enzymes in response to the presence of fucoidan in the medium.

These enzymes are typically induced as bacteria metabolize fucoidan as a carbon source, with maximal activity observed during specific growth phases. For instance, one study highlighted that fucoidanase production peaked after an initial lag phase, reflecting the time required for bacterial adaptation and enzyme synthesis. Additionally, environmental factors such as pH, temperature, and ions like Mg²⁺ and Ca²⁺ significantly enhance enzymatic activity, aligning with the observed 72-hour peak in this study (Silchenko et al., 2018; Liu et al., 2023). CPC, a cationic quaternary ammonium compound with the empirical formula (C₂₁H₃₈NCl), interacts with the negatively charged phospholipid bilayer of bacterial cell membranes, disrupting cell integrity. CPC also exhibits unique properties when reacting with alginate or fucoidan, producing a white coloration. However, CPC does not respond to hydrolyzed fucoidan, resulting in a colorless zone in areas where enzymatic digestion has occurred (Sawant et al., 2015).

These clear zones indicate fucoidan degradation by the fucoidanase enzyme produced by C. kochii GSD. The use of CPC facilitated the degradation process (Naoe et al., 2020) a peak clear zone size of 31.17 mm at 72 hours. A slight decrease to 30.85 mm at 96 hours likely resulted from enzyme instability or substrate depletion affecting bacterial viability. Anisha et al. (2022) explained that fucoidan's anionic properties, due to its negatively charged sulfate ester groups (-OSO₃⁻), interact electrostatically with positively charged molecules like proteins, enhancing its biological activity. Proteins in the medium are crucial for bacterial growth. Silchenko et al. (2018) state that enzymatic activity predominantly correlates with bacterial biomass. Bacterial growth diminishes over time due to temperature interactions, carbon-to-nitrogen

ratios, and oxygen availability (Sahu *et al.*, 2019). *Flavobacterium algicola* produces fucoidanase most effectively at 40°C, maintaining stable activity within a temperature range of 25–55°C and at a pH of 9 (Qiu *et al.*, 2022). Similarly, Liu *et al.* (2023) observed *Cobetia amphilecti* generates fucoidanase at an optimal temperature of 30 °C and pH 8. Deviations from optimal pH can lead to enzyme denaturation, while optimal conditions promote enzyme stability and higher catalytic activity (Dumorné *et al.*, 2017).

At a salinity of 30 ppt, the largest clear zone observed was 20.97 mm at 72 hours, suggesting this condition supports the optimal activity of fucoidanase produced by C. kochii GSD. The salinity level reflects the natural marine habitat of the bacterium, where osmotic pressure maintains cell membrane stability and enzymatic activity. However, the clear zone size decreased slightly to 20.23 mm at 96 hours, potentially due to the accumulation of fucoidan degradation products, such as fucoidan oligosaccharides, acting as enzyme inhibitors. Kuddus (2019) explained that inhibitors can interact with enzymes to reduce their catalytic activity, with competitive inhibition likely occurring in this case. This decrease could also be attributed to changes in the microenvironment, such as reduced nutrient availability or altered pH from bacterial metabolic activity during incubation. Despite the observed decline, the reduction in activity was relatively small, indicating that fucoidanase remains active even as its activity begins to wane. Under these conditions, a salinity of 30 ppt continues to provide optimal support for fucoidanase activity, as osmotic pressure stabilizes enzyme structure and catalytic function. Salinity regulation is critical for maintaining bacterial cell turgor pressure and metabolic function. Yuliani et al. (2018) noted that marine bacteria require specific osmotic conditions to avoid lysis or cellular dehydration. Thus, a salinity of 30 ppt can be considered optimal for fucoidanase activity and bacterial growth.

4. Conclusion

Sargassum polycystum powder was extracted and used to synthesize fucoidan material and assay the activity of fucoidanase enzyme-producing bacteria. In the environmental test experiment, the optimum conditions for the growth of *C. kochii* GSD were temperature 35, pH 7, and salinity 30 ppt, respectively. Proper temperature, pH, and salinity regulation are crucial for large-scale fucoidanase production, such as in industrial fermentation processes utilizing marine bacteria to produce enzymes efficiently. Enhancing fucoidan degradation efficiency by optimizing temperature, pH, and salinity levels can lead to the production of high-value, low-molecular-weight fucoidan. This research provides the first comprehensive optimization study of a tropical fucoidanase-producing bacterium, filling a crucial research gap in microbial bioprocessing. Future studies should focus on scaling up enzyme production for industrial applications and evaluating the bioavailability of LMWF in aquatic organisms.

Acknowledgement

We are grateful for the financial support the National Research and Innovation Agency (BRIN) provided through the Research Fund Grant for *Riset dan Inovasi untuk Indonesia Maju* (RIIM IV). We also appreciate the collaboration of the Institute for Research and Community Service (LPPM) of Universitas Lampung, which contributed to the success of this research.

Authors' Contributions

All authors have contributed to the final manuscript. Each author's contribution is as follows: AS, MKA, HPF, AFL, MWY: conception and design of the study and wrote the manuscript. AAN, RHS, WAP: performed the experiment, collected the data, and interpreted the data. NLGRJ: supervised the manuscript. ARR and SS: critically revised the article. All authors discussed the results and contributed to the final manuscript.

Conflict of Interest

The authors declare that they have no competing interests.

Declaration of Artificial Intelligence (AI)

The authors affirm that no artificial intelligence (AI) tools, services, or technologies were employed in the creation, editing, or refinement. All content presented is the result of the independent intellectual efforts of the author(s), ensuring originality and integrity.

Funding Information

This research was funded by the National Research and Innovation Agency (BRIN) and Institute for Research and Community Service (LPPM) of Universitas Lampung with grant number: (200/IV/KS/11/2023) and (3546/UN26.21/PN/2023).

References

Abbas, M. F., Karim, D. K., Kareem, H. R., Kamil, M.

M., Al-Musawi, M. H., Asker, M. H., Ghanami, M., Shahriari-Khalaji, M., Sattar, M., Mirhaj, M., Sharifianjazi, F., Tavamaishvili, K., Mohabbatkhah, M., Soheily, A., Noory, P., & Tavakoli, M. (2025). Fucoidan and its derivatives: From extraction to cutting-edge biomedical applications. *Carbohydrate Polymers*, 357(6):123468-123476.

- Abdel-Latif, H. M. R., Dawood, M. A. O., Alagawany, M., Faggio, C., Nowosad, J., & Kucharczyk, D. (2022). Health benefits and potential applications of fucoidan (FCD) extracted from brown seaweeds in aquaculture: An updated review. *Fish and Shellfish Immunology*, 122(3):115-130.
- Anisha, G. S., Padmakumari, S., Patel, A. K., Pandey, A., & Singhania, R. R. (2022). Fucoidan from marine macroalgae: Biological actions and applications in regenerative medicine, drug delivery systems and food industry. *Journal Bioengineering*, 9(9):1-28.
- Arisandi, A., Wardani, M. K., Badami, K., & Aranida, G. D. (2017). The impact of salinity differences on the viability of *Vibrio fluvialis* bacteria. *Jurnal Ilmiah Perikanan Dan Kelautan*, 9(2):91-97.
- Barzkar, N., Rungsardthong, V., Tamadoni Jahromi, S., Laraib, Q., Das, R., Babich, O., & Sukhikh, S. (2023). A recent update on fucoidonase: Source, isolation methods and its enzymatic activity. *Frontiers in Marine Science*, 10(5):1-13.
- Chen, S., & Li, D. (2023). Systematic and critical review on the antiviral bioactivities of complex carbohydrates against human noroviruses. *Journal of Functional Foods*, 108(9):1-8.
- Cholaraj, R., & Venkatachalam, R. (2024). Investigation of antioxidant and anticancer potential of fucoidan (in-vitro & in-silico) from brown seaweed *Padina boergesenii*. *Algal Research*, 79(5):103442-103450.
- Dumorné K, Córdova D. C, Astorga-Eló, M, & Renganathan, P. (2017). Extremozymes: A potential source for industrial applications. *Journal of Microbiology and Biotechnology*, 27(4):649-659.
- Elshazly, T. M., Salvatori, D., Elattar, H., Bourauel, C., & Keilig, L. (2023). Effect of trimming line design and edge extension of orthodontic aligners on force transmission: A 3D finite element study. *Journal of the Mechanical Behavior of Biomedical Materials*, 140(4):105741-105750.

- Fahmid, S., Jabeen, R., Mehar, S., Sajjad, N., Behlil, F., Riaz, M., Jameel, N., Ishtiyaq, H., Mukhtar, F., Khan, N., & Ali, J. (2023). Biomimetic synthesis and use of silver nanoparticles, an innocuous stratagem to combat fungal diseases in plants. *Journal of Molecular Liquids*, 391(12):123217-123225.
- Fernando, I. P. S., Dias, M. K. H. M., Madusanka, D. M. D., Han, E. J., Kim, M. J., Heo, S., Lee, K., Cheong, S. H., & Ahn, G. (2021). Low molecular weight fucoidan fraction ameliorates inflammation and deterioration of skin barrier in fine-dust stimulated keratinocytes. *International Journal of Biological Macromolecules*, 168(1):620-630.
- Furqonita, A., Aritonang, A. B., & Wibowo, M. A. (2021). Synthesis of Bi^{3+} DOPED TiO_{2} and photocatalysis activity test of *E. coli* antibacteria under visible irradiation. *Indonesian Journal of Pure and Applied Chemistry*, 4(2):69-80.
- Hikariastri, P., Winarno, H., Kusmardi, K., Laksmitawati, D. R., & Abdillah, S. (2019). Anti-inflammatory activity of fucoidan crude extract from *Sargassum crassifolium* against LPS-induced RAW 264.7 cells. *Jurnal Kefarmasian Indonesia*, 9(2):97-105.
- Hu, S., Wang, J., Wang, J., Li, S., Jiang, W., & Liu, Y. (2017). Renoprotective effect of fucoidan from *Acaudina molpadioides* in streptozotocin/high fat diet-induced type 2 diabetic mice. *Journal of Functional Foods*, 31(4):123-130.
- Ikeda-Ohtsubo, W., López Nadal, A., Zaccaria, E., Iha, M., Kitazawa, H., Kleerebezem, M., & Brugman, S. (2020). Intestinal microbiota and immune modulation in zebrafish by fucoidan from Okinawa Mozuku (*Cladosiphon okamuranus*). Frontiers in Nutrition, 7(6):1-12.
- Kim, C., Alrefaei, R., Bushlaibi, M., Ndegwa, E., Kaseloo, P., & Wynn, C. (2019). Influence of growth temperature on thermal tolerance of leading foodborne pathogens. *Food Science & Nutrition*, 7(12):4027-4036.
- Kuddus, M. (2019). Introduction to food enzymes. In M. Kuddus (Ed.), Enzymes in food biotechnology. Production, applications, and future prospects. (pp. 1-18). Academic Press.
- Kusaykin, M. I., Silchenko, A. S., Zakharenko, A. M.,
 & Zvyagintseva, T. N. (2016). Fucoidanases. *Glycobiology*, 26(1):3-12.
- Li, Q., Jiang, C., Tan, H., Zhao, X., Li, K., & Yin, H. (2021). Characterization of recombinant *E. coli*

expressing a novel fucosidase from *Bacillus* cereus 2–8 belonging to GH95 family. *Protein Expression and Purification*, 186(12):105897-105904.

- Liu, S., Wang, Q., Shao, Z., Liu, Q., He, Y., Ren, D., Yang, H., & Li, X. (2023). Purification and characterization of the enzyme fucoidanase from *Cobetia amphilecti* utilizing fucoidan from Undaria pinnatifida. Foods, 12(7):1-17.
- Ma, Y., Zhang, L., Ma, X., Bai, K., Tian, Z., Wang, Z., Muratkhan, M., Wang, X., Lü, X., & Liu, M. (2024). Saccharide mapping as an extraordinary method on characterization and identification of plant and fungi polysaccharides: A review. *International Journal of Biological Macromolecules*, 275(08):133350-133367.
- Malyarenko, O. S., Malyarenko, T. V., Usoltseva, R. V., Silchenko, A. S., Kicha, A. A., Ivanchina, N. V., & Ermakova, S. P. (2021). Fucoidan from brown algae *Fucus evanescens* potentiates the anti-proliferative efficacy of asterosaponins from starfish *Asteropsis carinifera* in 2D and 3D models of melanoma cells. *International Journal of Biological Macromolecules*, 185(8):31-39.
- Manivasagan, P. & Oh, J. (2015). Production of a novel fucoidanase for the green synthesis of gold nanoparticles by *Streptomyces* sp. and its cytotoxic effect on hela cell. *Marine Drugs*. 13(11):6818-6837.
- Murtiyaningsih, H. & Hazmi, M. (2017). Isolation and cellulase enzyme activities assays in cellulolytic bacteria origin from soil waste. *Agritrop* – *Journal of Agricultural Science*. 15(2):293-308.
- Nagappan, H., Pee, P. P., Kee, S. H. Y., Ow, J. T., Yan, S. W., Chew, L. Y., & Kong, K. W. (2017). Malaysian brown seaweeds *Sargassum siliquosum* and *Sargassum polycystum*: Low density lipoprotein (LDL) oxidation, angiotensin converting enzyme (ACE), α-amylase, and α-glucosidase inhibition activities. *Food Research International*, 27(1):950-958.
- Naoe, T., Hasebe, A., Horiuchi, R., Makita, Y., Okazaki, Y., Yasuda., Matsuo K., Yoshida, Y., Tsuga, K., Abe, Y & Yokoyama, A. (2020). Development of tissue conditioner containing cetylpyridinium chloride montmorillonite as new antimicrobial agent: Pilot study on antimicrobial activity and biocompatibility. *Journal of Prosthodontic Research*, 64(4):436-443.

Panjaitan, R. S., & Natalia, L. (2021). Extraction of

sulfate polysaccharide from *Sargassum polycystum* using microwave-assisted extraction method and its toxicity test. *Jurnal Pascapanen Dan Bioteknologi Kelautan Dan Perikanan*, 16(1):23-32.

- Pavão, M. S. G., & De Souza Cardoso, F. (2022). Seaweed fucoidans and their marine invertebrate animal counterparts. *Marine Antioxidants*, 19(1):285-294.
- Pazla, R., Yanti, G., Jamarun, N., Zain, M., Triani, H. D., Putri, E. M., & Srifani, A. (2024). Identification of phytase producing bacteria from acidifying *Tithonia diversifolia*: Potential for ruminant feed development. *Saudi Journal of Biological Sciences*, 31(7):104006-104016.
- Puspantari, W., Kusnandar, F., Nuryani Lioe, H., & Laily, N. (2020). The inhibition of fucoidan fraction from *Sargassum polycystum* and *Turbinaria conoides* to α-amylase and α-glucosidase. *Jurnal Pengolahan Hasil Perikanan Indonesia*, 23(1):122-136.
- Qiu, Y., Jiang, H., Dong, Y., Wang, Y., Hamouda, H., I., Balah, M., A., & Mao, X. (2023). Expression and biochemical characterization of a novel fucoidanase from *Flavobacterium algicola* with the principal product of fucoidan-derived disaccharide. *Foods*, 11(7):10-25.
- Rasin, A. B., Silchenko, A. S., Kusaykin, M. I., Malyarenko, O. S., Zueva, A. O., Kalinovsky, A. I., Airong, J., Surits, V. V., & Ermakova, S. P. (2020). Enzymatic transformation and anti-tumor activity of *Sargassum horneri* fucoidan. *Carbohydrate Polymers*, 246(10):1-17.
- Saetan, U., Nontasak, P., Palasin, K., Saelim, H., Wonglapsuwan, M., Mayakun, J., Pongparadon, S., & Chotigeat, W. (2021). Potential health benefits of fucoidan from the brown seaweeds Sargassum plagiophyllum and Sargassum polycystum. Journal of Applied Phycology, 33(5):3357-3364.
- Sahu, O., & Singh, N. (2019). Significance of bioadsorption process on textile industry wastewater. In the impact and prospects of green chemistry for textile technology. *American: Woodhead Publishing.* 18(11):367-416.
- Sawant, S. S., Salunke, B. K., & Kim, B. S. (2015). A rapid, sensitive, simple plate assay for detection of microbial alginate lyase activity. *Enzyme and Microbial Technology*, 77(9):8-13.
- Seiler, H., Schmidt, V., Wenning, M., & Scherer, S. (2012). *Bacillus kochii* sp. nov., isolated from

foods and a pharmaceuticals manufacturing site. *International Journal of Systematic and Evolutionary Microbiology*, 62(5):1092-1097.

- Setyawan, A., Isnansetyo, A., Murwantoko., Indarjulianto, S., & Handayani, C. R. (2018). Comparative immune response of dietary fucoidan from three Indonesian brown algae in white shrimp *Litopenaeus vannamei. AACL Bioflux*, 11(6):1707-1723.
- Setyawan, A., Juliasih, N. L. G. R., Darmawan, M., Susanto, G. N., & Sarida, M. (2023). Screening, characterization, and identification of fucoidanase-producing bacteria from *Sargassum polycystum. AACL Bioflux*, 16(3):1357-1371.
- Silchenko, A. S., Rasin, A. B., Kusaykin, M. I., Malyarenko, O. S., Shevchenko, N. M., Zueva, A. O., Kalinovsky, A. I., Zvyagintseva, T. N., & Ermakova, S. P. (2018). Modification of native fucoidan from *Fucus evanescens* by recombinant fucoidanase from marine bacteria Formosa algae. *Carbohydrate Polymers*, 193(1):189-195.
- Sinurat, E., & Kusumawati, R. (2017). Optimization of crude fucoidan extraction methods from brown seaweed *Sargassum binderi* Sonder. *Jurnal Kelautan Dan Perikanan*, 12(2):125-134.
- Sivagnanavelmurugan, M., Thaddaeus, B. J., Palavesam, A., & Immanuel, G. (2014). Dietary effect of Sargassum wightii fucoidan to enhance growth, prophenoloxidase gene expression of Penaeus monodon and immune resistance to Vibrio parahaemolyticus. Fish & Shellfish Immunology, 39(2):439-449.
- Srimongkol, P., Songserm, P., Kuptawach, K., Puthong, S., Sangtanoo, P., Thitiprasert, S., Thongchul, N., Phunpruch, S., & Karnchanatat, A. (2022). Sulfated polysaccharides derived from marine microalgae, *Synechococcus* sp. VDW, inhibit the human colon cancer cell line Caco-2 by promoting cell apoptosis via the JNK and p38 MAPK signaling pathway. *Algal Research*, 69(1):1-23.
- Subaryono. (2019). Enzymatic production of alginate oligosaccharide (OSA) from the seaweed *Sargassum crassifolium* and its immunomodulatory activity (*Doctoral Dissertation*). Bogor, Indonesia: IPB University.
- Sun, Q. L., Li, Y. Ni, L. Q., Li, Y. X., Cui, Y. S., Jiang, S. L., Xie, E. Y., Du, J., Deng, F., & Dong, C. X. (2020). Structural characterization and antiviral activity of two fucoidans from the brown algae *Sargassum henslowianum. Carbohydrate Poly-*

mers, 229(1):1-10.

- Sun, X., Yan, C., Fu, Y., Ai, C., Bi, J., Lin, W., & Song, S. (2023). Orally administrated fucoidan and its low-molecular-weight derivatives are absorbed differentially to alleviate coagulation and thrombosis. *International Journal of Biological Macromolecules*, 255(1):128092-128103.
- Sung, C., Wang, H., Sun, K., Hsieh, C., Huang, R., Sun, G., & Tang, S. (2022). Fucoidan from Sargassum hemiphyllum inhibits the stemness of cancer stem cells and epithelial-mesenchymal transitions in bladder cancer cells. International Journal of Biological Macromolecules, 221(11):623-633.
- Suresh, V., Senthilkumar, N., Thangam, R., Rajkumar, M., Anbazhagan, C., Rengasamy, R., Gunasekaran, P., Kannan, S., & Palani, P. (2013). Separation, purification and preliminary characterization of sulfated polysaccharides from *Sargassum plagiophyllum* and its in vitro anticancer and antioxidant activity. *Process Biochemistry*, 48(2):364-373.
- Tran, V. H. N., Nguyen, T. T., Meier, S., Holck, J., Cao, H. T. T., Van, T. T. T., Meyer, A. S., & Mikkelsen, M. D. (2022). The endo-α(1,3)-fucoidanase mef2 releases uniquely branched oligosaccharides from *Saccharina latissima* fucoidans. *Marine drugs*, 20(5):1-22.
- Tuller, J., De Santis, C., & Jerry, D. R. (2012). Dietary influence of fucoidan supplementation on growth of *Lates calcarifer* (Bloch). *Aquaculture Research*, 45(4):1-6.
- Tzevelekidis, P., Theodosiou, M., Papadopoulou, A., Sakellis, E., Boukos, N., Bikogiannakis, A. K., Kyriakou, G., Efthimiadou, E. K., & Mitsopoulou, C. A. (2024). Visible-light-activated antibacterial and antipollutant properties of biocompatible Cu-doped and Ag-decorated TiO2 nanoparticles. *Heliyon*, 10(17):1-22.
- Vijayaram, S., Sun, Y., Zuorro, A., Ghafarifarsani, H., Van Doan, H., & Hoseinifar, S. H. (2022). Bioactive immunostimulants as health-promoting feed additives in aquaculture: A review. *Fish & Shellfish Immunology*, 130(11):294-308.
- Wang, Y., Niu, D., Que, F., Li, Y., & Chen, Q. (2021). Low molecular weight fucoidan prepared by fucoidanase degradation – A promising browning inhibitor. *LWT*, 148(8):1-8.
- Wang, L., Wang, L., Tian, J., Yan, C., Song, C., Xiao, S., & Song, S. (2024). Characterization

of low-molecular-weight fucoidan prepared by photocatalysis degradation and its regulation effect on metabolomics of LPS-stimulated macrophages. *Food Bioscience*, 61(10):104619-104628.

- Wang, Y., Xing, M., Cao, Q., Ji, A., Liang, H., & Song, S. (2019). Biological activities of fucoidan and the factors mediating its therapeutic effects: A review of recent studies. *Marine Drugs*, 17(3):1-18.
- Yuliani, T. A., Anggoro, S., & Solichin, A. (2018). The influence of difference salinity on osmotic response, ionic regulation and growth of sidat (*Anguilla* sp.) elver phase during acclimation and cultivation period. *Management of Aquatic Resources Journal*, 7(4):333-341.
- Zainuddin, M., Pringgenies, D., Radjasa, O. K., Haeruddin, H., Sabdaningsih, A., & Herawati, V. E. (2022). Optimization of pH and salinity of culture media on growth and activity of extracellular protease bacteria *Bacillus firmus* from the seagrass padang ecosystem Nusa Lembongan Bali. *Journal of Tropical Marine Science*, 5(2):140-148.

- Zárate-Chaves, C. A., Romero-Rodríguez, M. C., Niño-Arias, F. C., Robles-Camargo, J., Linares-Linares, M., Rodríguez-Bocanegra, M. X., & Gutiérrez-Rojas, I. (2013). Optimizing a culture medium for biomass and phenolic compounds production using *Ganoderma lucidum*. *Brazilian Journal of Microbiology*, 44(1):215-223.
- Zhu, Y., Liu, L., Sun, Z., Ji, Y., Wang, D., Mei, L., Shen, P., Li, Z., Tang, S., Zhang, H., Zhou, Q., & Deng, J. (2021). Fucoidan as a marine-origin prebiotic modulates the growth and antibacterial ability of *Lactobacillus rhamnosus*. *International Journal of Biological Macromolecules*, 180(6):599-607.
- Zueva, A., Silchenko, A., Rasin, A., Kusaykin, M., Usoltseva, R., Kalinovsky, A., Kurilenko, V., Zvyagintseva, T., Thinh, P., & Ermakova, S. (2020). Expression and biochemical characterization of two recombinant fucoidanases from the marine bacterium *Wenyingzhuangia fucanilytica* CZ1127T. *International Journal of Biological Macromolecules*, 164(12):3025-3037.