

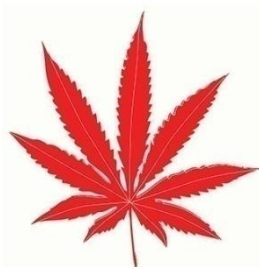


Conference Abstract
http://dx.doi.org/10.21065/AdvFoodNutriSci.5.2.2020

10th Pak Pharma & Healthcare Expo

International Conference on Pharma, Food & Healthcare

Tuesday –Thursday, February 11-13, 2020
Expo Center, Lahore, Pakistan.



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Citation:

Aqsa Ahmed , Aziz Fatima,
Evaluation & antagonistic activity of
probiotics from fermented dairy
products, adv food nutr sci.
Volume.1.2020p.01-02

Funding:

The authors received no direct
funding for this research.

Competing Interests:

The authors declare no competing
interests

Additional information is available
at the end of the article.

Conference Abstract

EVALUATION & ANTAGONISTIC ACTIVITY OF PROBIOTICS FROM FERMENTED DAIRY PRODUCTS

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ABSTRACT

Background: The goodness of active cultures such as probiotics which have been best-known for an age-long time throughout the entire world. Probiotics can improve immunity, prevent diseases and more than this. Probiotics can be a benefit replacement for antibiotics. As luck would have it, Lactic Acid Bacteria (LAB) is ubiquitous in universe.

Methodology: In the present research, 10 different dairy nutrient samples were analyzed. The aim, with these microorganism, was to observe their antimicrobial activeness as whole cells and to assessment if they produce bacteriocin, which is a 'high molecular weight peptide' ; for both these endeavor, it was observed if growth of selected pathogenic strains would go on or would be inhibited in the existence of whole cells and supernatants. Pathogenic strains were selected Escherichia coli, Staphylococcus aureus, Salmonella spp and Klebsiella spp and to test the antimicrobial activity of the whole cells against the selected strains, the agar well diffusion procedure was used. Agar well diffusion method was put-upon to looked into the beingness of bacteriocins along with antimicrobial attributes. The mentioned method was through with crude supernatant, Mueller-Hinton agar definite quantity require for pathogen to be swiped on its surface and perforate the agar to make wells, after this the supernatant of the LAB isolates were distributed into the wells; this was incubated for 18-24 hours at 37°C.

Results: The current study revealed that Latic Acid Bacteria have high molecular weight peptide which is known as bacterioicin, these bactericon show various result. LAB inhibited all selected pathogenic bacteria, inhibition was scored positive with different zone of inhibition.

Conclusions: Lactobacilli is as yet viable as probiotics as they have antimicrobial properties yet increasingly advanced techniques and equipment should be used to isolate and purify bacteriocins.

Key words: Probiotic, Lactobacillus, Antagonistic Activity.

