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Identification of probiotic lactic acid bacteria with cholesterol lowering potential for the application: Fermented dairy product**Pornchanok Paongphan, Pachekrepapol U and Taweechotipatr M**
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Increasing studies showed that supplementation of probiotics to food products could reduce lipid profiles. The present study aim is to determine Bile Salt Hydrolase activity (BSH activity) of Lactic Acid Bacteria (LAB) isolated from Thai fermented vegetable foods. The result obtained in this study showed that 1 of 8 isolates, M2 had BSH activity positive determined using TDCA plate assay. Additionally, M2 was tested for ability to grow at pH 3 and at 0.8% bile salt concentration. This isolate was identified using 16S ribosomal DNA sequence analysis as *Lactobacillus pentosus*. It was found that *L. pentosus* could maintain BSH activity in fermented dairy products. In the future, dairy products fermented with *L. pentosus* can be utilized as functional dairy products to reduce hypercholesterolemia.

Biography

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