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Anti-allergic effect of probiotic Dahi containing Lactobacillus acidophilus and Bifidobacteriumin whey proteins-induced allegy mouse model

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The present study was carried out to evalaute the effect of feeding probiotic Dahi on whey proteins (WP) allergenicity in mice. Probiotic Dahi were prepared by co-culturing in buffalo milk (3% fat) Dahi bacteria (Lactococcus lactis ssp. cremoris NCDC-86 and Lactococcus lactis ssp. lactis biovar diacetylactis NCDC-60) along with selected strain of Lactobacillus acidophilus LaVK2 (La-Dahi) or combined L. acidophilus and Bifidobacterium bifidum BbVK3 (LaBb-Dahi). Four groups of mice (8 each) were fed with the supplements (5 g/day) of buffalo milk (3% fat), Dahi, La-Dahi and LaBb-Dahi from 7 days before sensitization with WP (20µg/200µl PBS), respectively, in addition to milk protein-free basal diet, and a fifth group that received no supplements served as control. Feeding of probiotic Dahi suppressedthe elevation of whey proteins-specific IgE and IgG response in serum of WP-sensitized mice. In addition,sIgA levels were significantly (p<0.001) increased in intestinal fluid collected frommice fed with La-Dahi or LaBb-Dahi.Production of T helper (Th)-1 cell-specific cytokines, i.e. interferon- γ (IFN- γ), interleukin (IL)-12, and IL-10 increased, while Th2-specific cytokines, i.e. IL-4 decreased in the supernatant of cultured splenocytes collected from mice fed with probiotic Dahi compared to the other groups. Moreover,the splenic mRNA levels of IFN- γ , interleukin-10 were found to be significantly increased, while that of IL-4 decreased significantly in La-Dahi or LaBb-Dahi groups, as compared to control groups. Taken together, these results indicate that administration of La-Dahi and LaBb-Dahi might be useful for prevention of milk proteins allergy.

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