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Antimicrobial potential of probiotics in camel milk

Rita Rahmeh
Kuwait Institute for Scientific Research, Kuwait

Food contamination by pathogens may take place at any stage from food production to consumption. In addition, the resistance of foodborne pathogens to commercial antibiotics is increasing. Thus, it is of considerable interest to the food industry to identify antimicrobial agents as natural food preservatives and alternatives to antibiotics. Our work aimed to investigate raw camel milk as a source of probiotics and antimicrobial agents. Thirty (30) lactic acid bacteria (LAB) were isolated and genetically identified using 16 S rRNA sequencing. The isolated LAB exhibited significant antibacterial effects against tested foodborne pathogens. Further, the ability of these LAB to produce bacteriocins was evaluated. The produced bacteriocins from four isolates were heat tolerant and stable at pH range (2 to 10). Altogether, the isolated LAB and their bacteriocins thus have potential for use as a probiotic or natural food preservatives in the dairy industry.

rrahmeh@kisr.edu.kw

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