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## Characterization of exopolysaccharides produced by probiotics lactic acid bacteria

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Probiotics are live bacteria generally administered in food, conferring beneficial effects to the host because they help to prevent or treat diseases. Probiotics used in humans commonly come from dairy and fermented food. Lactobacillus is one of the clinically best studied probiotic organism, *lactobacilli* can eliminate the colonization of different pathogenic as well as food borne microorganisms as it has ability to synthesize exopolysaccharides including homo- and heteropolysaccharides which play an important role in the production of fermented food and beneficial physiological effects on human health. The exopolysaccharides produced by food grade lactic acid bacteria have gained much importance in recent times as EPS producing LAB have greater ability to withstand environmental stress by showing prebiotic potential. Moreover, new opportunities are now arising with the rapidly expanding potential of lactic acid bacteria biofilms as it synthesizes a wide variety of EPS and bio-control agents against food-borne pathogens. The study focuses on characterization and study of lactobacilli producing EPS.

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