

9th International Conference on **Food Safety and Health**

May 18-19, 2026 | Webinar

Probiotic Lactic acid bacteria (LAB) associated with fermented milletbased milk beverage 'Brukina™' and their effects on the gut microbiome**Bless Hodasi**

West African Centre for Cell Biology of infectious Pathogens, University of Ghana

Our diet significantly influences our gut microbiome especially fermented foods which contain beneficial microorganisms known as probiotics. Brukina™, a fermented beverage originating from Burkina Faso, but widely consumed in Ghana is produced from cooked millet and fermented cow milk. For probiotics to be effective, they must survive the acidity levels and bile salt concentration in the gastrointestinal tract. Their adhesion to gastrointestinal epithelial cells is also crucial for colonization and persistence in the gut. Probiotic strains should have limited resistance to antibiotics. This study sought to characterize the lactic acid bacteria (LAB) present in Brukina™ and their impact on the gut microbiome of

consumers.

Biography

Bless Hodasi, an MPhil candidate in Molecular Cell Biology of Infectious Diseases at WACCBIP, University of Ghana, building on a strong foundation in Biochemistry, Cell, and Molecular Biology. My passion lies in exploring probiotic lactic acid bacteria from Brukina™, ensuring their safety, and studying antimicrobial resistance genes, following earlier research on probiotics in animal GITs. I am deeply invested in microbiology, food safety, and host-microbe interactions, aiming to apply probiotics to make food systems safer and more sustainable. My dedication has earned awards from Nestlé, ISAPP, and WACCBIP. I am seeking for an opportunity to pursue a PhD to expand my research impact globally.