

INFUSE 2025: International Conference on Frontiers of Unified Science and Exploration



Contribution ID: 56

Type: Oral

Assessment of probiotic properties in Lactic Acid Bacteria (LAB) isolated from different food sources

Lactic acid bacteria (LAB) were isolated from various food sources using standard microbiological techniques. The isolates were initially screened for probiotic properties, including acid tolerance and antimicrobial activity against selected pathogenic bacteria. Functional characterization of the LAB strains was carried out by evaluating their tolerance to phenol and sodium chloride (NaCl), as well as assessing cell surface hydrophobicity, auto-aggregation, and co-aggregation abilities. Safety evaluation of the isolates was performed by testing for hemolytic activity. These combined assessments were conducted to identify LAB strains with potential probiotic attributes suitable for application in food and health-related products.

Key words- LAB, Probiotics, Functional properties.

Authors: S, Aishwarya (SCHOOL OF SCIENCES, JAIN DEMEED TO BE UNIVERSITY); Dr N, Ashwini (SCHOOL OF SCIENCES, JAIN DEMEED TO BE UNIVERSITY); Dr P, Vijayalakshmi (SCHOOL OF SCIENCES, JAIN DEMEED TO BE UNIVERSITY)

Presenter: S, Aishwarya (SCHOOL OF SCIENCES, JAIN DEMEED TO BE UNIVERSITY)

Track Classification: Biological Sciences