

REFERENCES

- Abee, T. 1995. Pore-forming bacteriocins of Gram-positive bacteria and self protection mechanisms of producer organisms. *FEMS Microbiol. Lett.*, 129 : 1-10.
- Adams, M.R., Hall, C.J. 1988. Growth inhibition of food borne pathogens by lactic and acetic acids and their mixtures. *Int. J. Food Sci. Technol.* 23 : 287-292.
- Adams, M.R., Marteau, P. 1995. On the safety of lactic acid bacteria from food. *Int. J. Food Microbiol.*, 27 : 263-264.
- Ahmad, N., Marth, E.H. 1989. Behaviour of *Listeria monocytogenes* at 7, 13, 21 and 35 degree in tryptose broth acidified with acetic, citric or lactic acid. *J. Food Prot.* 52 : 688-695.
- Ahn, C., Collins-Thompson, D., Duncan, C., Stiles, M. E. 1992. Mobilization and location of the genetic determinant of chloramphenicol resistance from *Lactobacillus plantarum* caTC2R. *Plasmid*, 27, 169-176.
- Antony, S.J., Stratton, C.W., Dummer, J.S. 1995. *Lactobacillus* bacteremia: Description of the clinical course in adult patients without endocarditis. *Clin. Infect. Dis.*, 23 : 773-778.
- Alakomi, H.L., Skyttä, E., Saarela, M., Mattila-Sandholm, T., Latva-Kala, K., Helander, I.M. 2000. Lactic acid permeabilizes Gram-negative bacteria by disrupting the outer membrane. *Appl. Environ. Microbiol.*, 66 : 2001-2005.

- Arthur, M., Molinas, C., Depardieu, F., Courvalin P. 1993. Characterization of Tn1546, a Tn3-related transposon conferring glycopeptide resistance by synthesis of depsipeptide peptidoglycan precursors in *Enterococcus faecium* BM4147. *J. Bacteriol.*, 175 : 117-127.
- Ashford, M., Fell, J.J., Attwood, D., Sharma, H.L., Woodhead, P.J., 1993. An evaluation of pectin as a carrier for drug targeting to the colon. *J. Control. Release.*, 26 : 213–220.
- Audisio, M.C., Oliver, G., Apella, M.C. 1999. Antagonistic effect of *Enterococcus faecium* J96 against human and poultry pathogenic *Salmonella* spp. *J. Food Protect.*, 62 : 751-755.
- Audisio, M.C., Oliver, G., Apella M.C. 2000. Protective effect of *Enterococcus faecium* J96, a potential probiotic strain, on chicks infected with *Salmonella pullorum*. *J. Food Protect.*, 63 : 1333-1337.
- Aukrust, T., Blom H. 1992. Transformation of *Lactobacillus* strains used in meat and vegetable fermentations. *Food Res. Int.*, 25 : 253-261.
- Barefoot, S.F., Nettles C.G. 1993. Antibiosis revisited: Bacteriocins produced by dairy starter cultures. *J. Dairy Sci.*, 76 : 2366-2377.
- Benyacoub, J., Czarnecki, G.L., Cavadini, C., Sauthier, T., Anderson, R.E., Schiffrin, E.J., von der Weid, T. 2003. Supplementation of food with *Enterococcus faecium* (SF68) stimulated immune functions in young dogs. *J. Nutr.*, 133 : 1158-1162.
- Benthin, S., Villadsen, J. 1995. Different inhibition of *Lactobacillus delbrueckii* subsp. *bulgaricus* by D- and L-lactic acid: effects on lag phase, growth rate and cell yield. *J. Appl. Bacteriol.*, 78 : 647-654.

- Berg, R.D. 1995. Bacterial translocation from the gastrointestinal tract. *Trends Microbiol.*, 3 : 139-154.
- Berg, R.D. 1998. Probiotics, probiotics and conbiotics. *Trends Microbiol.*, 6 : 89-92.
- Bielecka, M., Biedrzycka, E., Majkowska, A. 2002. Selection of probiotics and prebiotics for synbiotics and confirmation of their in vivo effectiveness. *Food Res. Int.*, 35 : 125-131.
- Blair, T.C., Buckton, G., Bloomfield S.F. 1991. On the mechanism of kill of microbial contaminants during tablet compression. *Int. J. Pharm.*, 72 : 111-115.
- Blanquet, S., Zeijdner, E., Beyssac, E., Meunier, J.P., Denei, S., Havenaar, R., Alric, M., 2004. A Dynamic artificial gastrointestinal system for studying the behavior of orally administered drug dosage forms under various physiological conditions. *Pharm. Res.*, 21 : 585-591
- Bogovic-Matijasic, B., Rogelj, I., Nes, I.F., Holo, H. 1998. Isolation and characterization of two bacteriocins of *Lactobacillus acidophilus* LF221. *Appl. Microbiol. Biotechnol.*, 49 : 606-612.
- Boris, S., Suárez, J.E., Vázquez, and Barbés, F. 1998. Adherence of human vaginal lactobacilli to vaginal epithelial cells and interaction with uropathogens. *Infect. Immun.* 66 : 1985-1989.
- Borriello, S.P. 1990. The influence of the normal flora on *Clostridium difficile* colonization of the gut. *Ann. Med.* 22, 61-67.
- Boulanger, J.M., Ford-Jones, E.L., Matlow, A.G. 1991. Enterococcal bacteremia in a pediatric institution: A four-year review. *Rev. Infect. Dis.*, 13 : 847-856.
- Breuer, B., Radler, F. 1996. Inducible resistance against nisin in *Lactobacillus casei*. *Arch. Microbiol.*, 165 : 114-118.

- Byczkowski, J., Gessner, T. 1988. Biological role of superoxide ion-radical. *Int. J. Biochem.*, 20 : 569-580.
- Calinescu, C., Mulhbachter, J., Nadeau, É., Fairbrother, J.M., Mateescu, M.A., 2005. Carboxymethyl high amylase starch (CM-HAS) as excipient for *Escherichia coli* oral formulations. *Eur. J. Pharm. Biopharm.*, 60 : 53-60.
- Canducci, F., Armuzzi, A., Cremonini, F., Cammarota, G., Bartolozzi, F., Pola, P., Gasbarrini, G., Gasbarrini A. 2000. A lyophilized and inactivated culture of *Lactobacillus acidophilus* increases *Helicobacter pylori* eradication rates. 2000. *Aliment. Pharmacol. Ther.* 14 : 1625-1629.
- Caplice, E., Fitzgerald, G.F. 1999. Food fermentation: role of microorganisms in food production and preservation. *Int. J. Food Microbiol.*, 50: 131-149.
- Carr, F.J., Hill, D., Maida, N. 2002. The lactic acid bacteria: A literature survey. *Crit. Rev. Microbiol.*, 28: 281-370.
- Carroll, L., Osman, M., Davies, D.P., McNeish, A.S. 1979. Bacteriological contaminants of collected and frozen milk used in an intensive care nursery. *Am. J. Infect. Control*, 21: 226-230.
- Chan, E.S., and Zhang, Z. 2001. Compression coating of probiotic bacteria for stability enhancement (S.IV-4). Proceeding IX International BRG Workshop and 62-th ICB Seminar Bioencapsulation in Biomedical, Biotechnological and Industrial Applications, Warsaw, May 11-13 2001.
- Chan, E.S., Zhang, Z., 2002. Encapsulation of probiotic bacteria *Lactobacillus acidophilus* by direct compression. *Trans IChemE*, 80, 78-82.
- Chan, E.S., Zhang, Z. (2005). Bioencapsulation by compression coating of probiotic bacteria for their protection in acidic medium. *Proc. Biochem.*, 40 : 3349-3351.

- Charteris, W.P., Kelly, P.M., Morelli, L., Collins, J. K. 1998a. Ingredient selection criteria for probiotic microorganisms in functional dairy foods. *Int. J. Dairy Technol.*, 51 : 123 -136.
- Charteris, W.P., Kelly, P.M., Morelli, L., Collins, J. K. 1998b. Development and application of an *in vitro* methodology to determine the transit tolerance of potentially probiotic *Lactobacillus* and *Bifidobacterium* species in the upper human gastrointestinal tract. *J. Appl. Microbiol.*, 84 : 759-768.
- Chavarri, F. J., De Paz, M., Nueez, M. M. 1988. Cryoprotective agents for frozen concentrated starters from non-bitter *Streptococcus lactis* strains. *Biotechnol. Lett.*, 10 : 11-16.
- Cogan, T.M. 1980. Mesophilic lactic starters. A review. *Lait*, 50 : 397-425.
- Collins, J.K., Thornton, G., Sullivan, G.O. 1998. Selection of probiotic strains for human applications. *Int. Dairy J.*, 8 : 487-490.
- Conner, D.E. 1993. Naturally occurring compounds. In P.M., Davidson, A.L. Branen (Eds.), *Antimicrobials in Foods, 2nd edition* (pp. 441-468), New York : Marcel Dekker Inc.
- Cooper, C.D., Vincent, A., Greene, J.N., Sandin, R.L., Cobian, L. 1998. *Lactobacillus* bacteremia in febrile neutropenic patients in a cancer hospital. *Clin. Inf. Dis.*, 26 : 1247-1248.
- Cords, B.R., Dychdala, G.R. 1993. Sanitizers: halogens, surface-active agents, and peroxides. In P.M., Davidson, A.L. Branen (Eds.), *Antimicrobials in Foods, 2nd edition* (pp. 469-537), New York : Marcel Dekker Inc.
- Crittenden, R., Karppinen, S., Ojanen, S., Tenkanen, M., Fagerström, R., Mättö, J., Saarela, M., Mattila-Sandholm, T., Poutanen, K. 2002. In vitro fermentation of

cereal dietary fibre carbohydrates by probiotic and intestinal bacteria. *J. Sci. Food Agric.*, 82 : 781-789.

Crittenden, R.G., Playne, M.G. 1996. Production, properties and applications of food-grade oligosaccharides. *Trends Food Sci. Technol.*, 7 : 353-361

Cross, M.L. 2002. Microbes versus microbes: immune signals generated by probiotic lactobacilli and their role in protection against microbial pathogens. *FEMS Immunol. Med. Microbiol.*, 34 : 245-253.

Daba, H., Lacroix, C., Huang, J., Simard, R.E. 1993. Influence of growth conditions on production and activity of mesenterocin 5 by a strain of *Leuconostoc mesenteroides*. *Appl. Microbiol. Biotechnol.*, 39 : 166-173.

Danielsen M, Wind, A. 2003. Susceptibility of *Lactobacillus* spp. to antimicrobial agents. *Int. J. Food Microbiol.*, 82 : 1-11.

Davidson, P.M., Post, L.S., Braner, A.L., McCurdy, A.R. 1983. Naturally occurring and miscellaneous food antimicrobials. In P.M., Davidson, A.L. Branen (Eds.), *Antimicrobials in Foods* (pp. 385-392), New York : Marcel Dekker Inc.

De Bruyn A., Alvarez, A.P., Sandra P., De Leenheer, L. 1992 Isolation and identification of O- β -D-fructofuranosyl-(2 $\rightarrow$ 1)-O- β -D-fructosuranosyl-(2 $\rightarrow$ 1)-D-fructose, a product of the enzymic hydrolysis of the inulin from *Cichorium intybus*. *Carbohydrate Res.*, 235 : 303-308.

De Giulio, B. Orlando, P., Barba1, G., Coppola1, R., De Rosa, M., Sada, A., De Prisco1, P. P., Nazzaro, F. 2005. Use of alginate and cryo-protective sugars to improve the viability of lactic acid bacteria after freezing and freeze-drying. *World J. Microbiol. Biotechnol.*, 21 : 739-746.

- De Vos, W.M., Kleerebezem, M., Kuipers, O.P. 1997. Expression system for industrial Gram-positive bacteria with low guanine and cytosine content. *Curr. Opin. Biotechnol.*, 8 : 547-553.
- De Vos, W.M. 1999. Safe and sustainable systems for food-grade fermentations by genetically modified lactic acid bacteria. *Int. Dairy J.*, 9 : 3-10.
- De Vuyst, L., Degeest, L. 1999. Heteropolysaccharides from lactic acid bacteria. *FEMS Microbiol. Rev.*, 23 : 153-177.
- De Vuyst, L., Vandamme, E.J. 1994. Nisin, a lantibiotic produced by *Lactococcus lactis* subsp. *lactis*: Properties, biosynthesis, fermentation and applications. In De Vuyst, L., Vandamme, E.J. (Eds.). *Bacteriocins of Lactic acid bacteria*, London : Blackie Academic & Professional, Chapman & Hall.
- Donohue, D.C., Salminen, S., Marteau, P. 1998. Safety of Probiotic Bacteria,. In Salminen, S., von Wright A. *Lactic Acid Bacteria: Microbiology and Functional Aspects*, 2nd edition (pp. 369-383), New York : Marcel Dekker Inc.
- Driehuis, F., Oude Elferink, S.J.W.H. 2000. The impact of the quality of silage on animal health and food safety: a review. *Vet. Quart.*, 22 : 212-217.
- Dunne, C., Shanahan, F. 2003. Biotherapeutic agents in the treatment of gastrointestinal disorders. *Curr. Treatm. Opin. Inf. Dis.*, 5 : 183-188.
- Dunne, C., O'Mahony, L., Murphy, L., Thornton, G., Morrissey, D., O'Halloran, S., Feeney, M., Flynn, S., Fitzgerald, G., Daly, C., Kiely, B., O'Sullivan, GC., Shanahan, F., Collins, J.K. 2001. *In vitro* selection criteria for probiotic bacteria of human origin: correlation with *in vivo* findings. *Am. J. Clin. Nutr.*, 73 : 386S-392S.

- Dutka-Malen, S., Leclercq, R., Coutant, V., Duval, J., Courvalin, P. 1990. Phenotypic and genotypic heterogeneity of glycopeptide resistance determinants in Gram-positive bacteria. *Antimicrob. Agents Chemoth.*, 34 : 1875-1879.
- Dysseler, P., Hoffem, D., 1995. Inulin, an alternative dietary fiber. Properties and quantitative analysis. *Eur. J. Clin.Nutr.*, 49 : S145–152.
- Earnshaw, R.G. 1992. The antimicrobial action of lactic acid bacteria: natural food preservation systems. In Wood, B.J.B. (Ed.). *The Lactic Acid Bacteria in Health and Disease* (pp. 211-232), London and New York : Elsevier Applied Science,.
- Eideman, A.I., Szilagyi, G. 1979. Patterns of bacterial colonization of human milk. *Obstet. Gynecol.*, 53: 550-552.
- Eklund, T. 1984. The effect of carbon dioxide on bacterial growth and on uptake processes in the bacterial membrane vesicles. *Int. J. Food Microbiol.*, 1 : 179-185.
- El-Gazzar, F.E., Rusul, G., Marth, E.H. 1987. Growth and aflatoxin production by *Aspergillus parasiticus* NRRL 2999 in the presence of lactic acid and at different initial pH values. *J. Food Prot.*, 50 : 940-944.
- Elliason, D.J., Tatini, S.R. 1999. Enhanced inactivation of *Salmonella typhimurium* and verotoxigenic *Escherichia coli* by nisin at 6.5 °C. *Food Microbiol.*, 16 : 257-267.
- Elliott, J.A., Collins, M.D., Pigott, N.E., Facklam, R.R. 1991. Differentiation of *Lactococcus lactis* and *Lactobacillus garvieae* from humans by comparison of whole-cell protein patterns. *J. Clin. Microbiol.*, 29 : 2731-2734.

- Enouf, V., Langella, P., Commissaire, J., Cohen, J., Corthier, G. 2001. Bovine rotavirus nonstructural protein 4 produced by *Lactococcus lactis* is antigenic and immunogenic. *Appl. Environ. Microbiol.*, 67 : 1423-1428.
- Ercolini, D., Moschetti, G., Blaiotta, G., Coppola, S. 2001. Behavior of variable V3 region from 16S rDNA of lactic acid bacteria in denaturing gradient gel electrophoresis. *Curr. Microbiol.*, 42 : 199-202.
- Farber, J.M. 1991. Microbiological aspects of modified-atmosphere packaging technology – a review. *J. Food Prot.*, 54 : 58-70.
- Feord, J. 2002. Lactic acid bacteria in a changing legislative environment. *Ant. van Leeuwenhoek*, 82 : 353-360.
- Felten, A., Barreau, C., Bizet, C., Lagrange, P.H., Philippon, A. 1999. *Lactobacillus* species identification, H₂O₂ production and antibiotic resistance and correlation with human clinical status. *J. Clin. Microbiol.*, 37 : 729-733.
- Fons, M., Hege, T., Ladire, M., Rabaud, P., Ducluzeau, R., Magun, E. 1997. Isolation and characterization of a plasmid from *Lactobacillus fermentum* conferring erythromycin resistance. *Plasmid*, 37 : 199-203.
- Fooks, L.J., Fuller R., Gibson G.R. 1999. Prebiotics, probiotics and human gut microbiology. *Int. Dairy J.*, 9 : 53-61.
- Fujisawa, T., Mitsuoka, T. 1996. Homofermentative *Lactobacillus* species predominantly isolated from canine feces. *J. Vet. Med. Sci.*, 58 : 591-593.
- Fuller, R., Brooker, B.E. 1974. Lactobacilli which attach to the crop epithelium of the fowl. *Am. J. Clin. Nutr.*, 27 : 1305-1312.
- Gevers, D., Huys, G., Swings, J. 2001. Applicability of rep-PCR fingerprinting for identification of *Lactobacillus* species. *FEMS Microbiol. Lett.*, 205 : 31-36.

- Gibson, G.R. , Roberfroid, M.B. 1995. Dietary modulation of the human colonic microbiota: introducing the concept of prebiotics. *J. Nutr.*, 125 : 1401-1412.
- Gibson, G.R, Fuller, R. 2000. Aspects of in vitro and in vivo research approaches directed toward identifying probiotics and probiotics for human use. *J. Nutr.*, 130 : 391S-395S.
- Gilliland, S.E., Speck, M.L., organ, C.G. 1975. Detection of *Lactobacillus acidophilus* in feces of humans, pigs, and chickens. *Appl. Microbiol.*, 30 : 541-545.
- Gmeiner, M., Kneifel, W., Kulbe, K.D., Wouters, R., De Boever, P., Nollet, L., Verstraete, W. 2000. Influence of a synbiotic mixture consisting of *Lactobacillus acidophilus* 74-2 and a fructooligosaccharide preparation on the microbial ecology sustained in a simulation of the human intestinal microbial ecosystem (SHIME reactor). *Appl. Microbiol. Biotechnol.*, 53 : 219-223.
- Gobbetti, M., Corsetti, A. 1997. *Lactobacillus sanfrancisco* a key sourdough lactic acid bacterium: a review. *Food Microbiol.*, 14 : 175-187.
- Goldstein, E.J.C., Citron, D.M., Merriam, C.V., Warren, Y., Tyrrell, K.L. 2000. Comparative *in vitro* activities of ertapenem (MK-0826) against 1,001 anaerobes isolated from human intra-abdominal infections. *Antimicrob. Agents Chemoth.*, 44 : 2389-2394.
- Gomori, G. (1990). Preparation of buffers for use in enzyme studies. In M.P. Deutscher (Ed.), *Guide to protein purification.*, (pp. 138-146), California : Academic Press, Inc.
- Gottschalk, G. 1988. Bacterial fermentations, In Gottschalk, G., (Ed.), *Bacterial Metabolism 2nd edition* (pp 223-224), New York : Springer-Verlag.

- Gould, G.W. 1991. Antimicrobial compound. In Goldberg, I., Williams, R. (Eds), *Biotechnology and Food Ingredients* (pp. 461-483), New York : Van Nostrand Reinhold.
- Grangette, C., Müller-Alouf, H., Goudercourt, D., Geoffroy, M.-C., Turneer, M., Mercenier, A. 2001. Mucosal immune responses and protection against tetanus toxin after intranasal immunization with recombinant *Lactobacillus plantarum*. *Infect. Immun.*, 69 : 1547-1553.
- Havenaar, R., Ten Brink, B., Huis in't Veld, J.H.J. 1992. Selection of strains for probiotic use. In Fuller, R. (Ed.), *Probiotics: the scientific basis* (pp. 209-224), London : Chapman and Hall.
- Harris, L.J., Fleming, H.P., Klaenhammer, T.R. 1992. Characterization of two nisin producing *Lactococcus lactis* subsp. *lactis* strains isolated from a commercial sauerkraut fermentation. *Appl. Environ. Microbiol.*, 58 : 1477-1483.
- Hayden, M.K., Trenholme, G.M., Schultz, J.E., Sahm, D.F. 1993. *In vivo* development of teicoplanin resistance in a *vanB* *Enterococcus faecium* isolate. *J. Infect. Dis.*, 167 : 1224-1227.
- Heller, K.J. 2001. Probiotic bacteria in fermented food: product characteristics and starter organism. *Am. J. Clin. Nutr.*, 73 : 374S-379S.
- Hill, C., Daly, C., and Fitzgerald, G.F. 1985. Conjugative transfer of the transposon Tn919 to lactic acid bacteria. *FEMS Microbiol. Lett.*, 30 : 115-119.
- Hillman, J.D. 2002. Genetically modified *Streptococcus mutans* for the prevention of dental caries. *Ant. van Leeuwenhoek*, 82 : 361-366.

- Holzapfel, W.H., Haberer, P., Geisen, R., Björkroth, J., Schillinger, U. 2001. Taxonomy and important features of probiotic microorganisms in food nutrition. *Am. J. Clin. Nutr.*, 73 : 365S-373S.
- Holzapfel, W.H., and Schillinger U. 2002. Introduction to pre- and probiotics. *Food Res. Int.*, 35 : 109-116.
- Holzer, M., Mayrhuber, E., Dannerr, H., Braun, R. 2003. The role of *Lactobacillus buchneri* in forage preservation. *Trends Biotechnol.*, 21 : 282-287.
- Hotchkiss, J.H., Chen, J.H., Lawless, H.T. 1999. Combined effects of carbon dioxide addition and barrier films on microbial and sensory changes in pasteurized milk. *J. Dairy Sci.*, 82 : 690-695.
- Huang, L., Forsberg, C.W., Gibbins, L.N. 1986. Influence of external pH and fermentation products on *Clostridium acetobutylicum* intracellular pH and cellular distribution of fermented products. *Appl. Environ. Microbiol.*, 51 : 1230-1234.
- Husni, R.N., Gordon, S.M., Washington, J.A., Longworth, D.L. 1997. *Lactobacillus* bacteremia and endocarditis: Review of 45 cases. *Clin. Inf. Dis.*, 25 : 1048-1055.
- Hussein, H.S., E.A. Flickinger, G.C. Fahey, Jr. 1999. Petfood applications of inulin and oligofructose. *J. Nutr.*, 129 : 1454S-1456S.
- Ilkka, J., Paronen, P., 1993. Prediction of the compression behaviour of powder mixtures by the Heckel equation. *Int. J. Pharm.*, **94** : 181–187.
- Immonen, T., Saris, P.E.J. 1998. Characterization of the *nisFEG* operon of the nisin Z producing *Lactococcus lactis* subsp. *lactis* N8 strain. *DNA Seq.*, 67 : 1-12.

- Ishibashi, N., Yamazaki, S. 2001. Probiotics and safety. *Am. J. Clin. Nutr.*, 73 : 465S-470S.
- Isolauri E, Juntunen M, Rautanen T, Sillanauke P, Koivula T. 1991. A Human *Lactobacillus* strain (*Lactobacillus casei* GG) promotes recovery from acute diarrhea in children. *Pediatrics*, 88 : 90-7.
- Jarvis, B. 1967. Resistance to nisin and production of nisin-inactivating enzymes by several *Bacillus* species. *J. Gen. Microbiol.*, 47 : 33-48.
- Jay, J.M. 1982. Antimicrobial properties of diacetyl. *Appl. Environ. Microbiol.*, 44 : 525-532.
- Jay, J.M. 1986. Modern Food Microbiology, 3rd edition. Van Nostrand Reinhold, New York.
- Jay, J.M. 2000. Fermentation and fermented dairy products. In Jay, J.M. (Ed.) *Modern Food Microbiology*, 6th edition (pp. 113-130), Gaithersburg :Aspen Publishers, Inc.
- Jenkins, D.J.A., Kendall, C.W.C., Vuksan, V. 1999. Inulin, Oligofructose and Intestinal Function. *J. Nutr.*, 129 : 1431S-1433S.
- Jivraj, M., Martini, L.G., Thomson, C.M. 2000. An overview of the different excipients useful for the direct compression of tablets. *Pharm. Sci. Technol. To.*, 3 : 58-63.
- Kabara, J.J. 1993. Medium-chain fatty acids and esters. In Davidson, P.M., Branen, A.L. (Eds.), *Antimicrobials in Foods*, 2nd edition (pp. 307-342), New York : Marcel Dekker Inc.

- Kalchayanand, N., Sikes, A., Dunne, C. P., Ray, B. 1998. Factors influencing death and injury of foodborne pathogens by hydrostatic pressure-pasteurization. *Food Microbiol.*, 15 : 207-214
- Kashket, E.R. 1987. Bioenergetics of lactic acid bacteria: cytoplasmic pH and osmotolerance. *FEMS Microbiol. Rev.*, 46 : 233-244.
- Kiely, L. J., Olson, N. F. 2000. The physicochemical surface characteristics of *Lactobacillus casei*. *Food Microbiol.*, 17 : 277-291.
- Klein, G., Hallmann, C., Casas, I. A., Abad, J., louwers, J., Reuter, G. 2000. Exclusion of vanA, vanB and vanC type glycopeptide resistance in strains of *Lactobacillus reuteri* and *Lactobacillus rhamnosus* used as probiotics by Polymerase Chain Reaction and hybridization methods. *J. Appl. Microbiol.*, 89 : 815-824.
- Klijn, N., Weerkamp, A.H., de Vos, W.M. 1995. Genetic marking of *Lactococcus lactis* shows its survival in the human gastrointestinal tract. *Appl. Environ. Microbiol.*, 61 : 2771-2774.
- Knorr, D. 1998. Technology aspects related to microorganisms in functional foods. *Trends Food Sci.*, 9 : 295-306.
- Kong, S., Davison, A.J. 1980. The role of interactions between O₂, H₂, OH₂, e⁻ and O₂ – in free radical damage to biological systems. *Arch. Biochem. Biophys.*, 204 : 13-29.
- Kruawan K, Kangsadalampai K, Limpichaisopon K. 2004. Antimutagenic of different lyophilized ripe bananas on mutagens in Ames test and somatic mutation and recombination test. *Thai J. Pharm. Sci.*, 28 : 83-94.

- Kuipers, O.P., Beerthuyzen, M.M., Siezen, R.J., de Vos, W.M. 1993. Characterization of the nisin gene cluster *nisABTCIPR* of *Lactococcus lactis*. Requirement of expression of the *nisA* and *nisI* genes for development of immunity. *Eur. J. Biochem.*, 216 : 281-291.
- Kuipers, O.P., Buist, G., Kok, J. 2000. Current strategies for improving food bacteria. *Res. Microbiol.*, 151 : 815-822.
- Larisch B.C., Poncelet D., Champagne, C.P., Neufeld R.J. 1994. Microencapsulation of *Lactococcus lactis* subsp. *Cremoris*. *J. Microencapsul.*, 11 : 189-195.
- Leclercq, R., Derlot, V., Duval, J., Courvalin, P. 1987. Plasmid-mediated resistance to vancomycin and teicoplanin in *Enterococcus faecium*. *N. Eng. J. Med.*, 319 : 157-161.
- Leclercq R., Derlot E., Weber M., Duval J., Courvalin P. 1989. Transferable vancomycin and teicoplanin resistance in *Enterococcus faecium*. *Antimicrob Agents Chemother.*, 33 :10–15.
- Lee, Y.J., Yu, W.K., Heo, T.R. 2003. Identification and screening for antimicrobial activity against *Clostridium difficile* of *Bifidobacterium* and *Lactobacillus* species isolated from healthy infant faeces. *Int. J. Antimicrob. Agents*, 21 : 340-346.
- Lindgren, S.E., Dobrogosz, W.J. 1990. Antagonistic activities of lactic acid bacteria in food and feed fermentations. *FEMS Microbiol. Rev.*, 87 : 149-164.
- Lindgren, S. 1999. Biosafety aspects of genetically modified lactic acid bacteria in EU legislation. *Int. Dairy J.*, 9 : 37-41.

- Liu, S.Q. 2003. Review article: Practical implications of lactate and pyruvate metabolism by lactic acid bacteria in food and beverage fermentations. *Int. J. Food Microbiol.*, 83 : 115-131.
- Lonvaud-Funel, A. 2001. Biogenic amines in wines: role of lactic acid bacteria. *FEMS Microbiol. Lett.*, 199 : 9-13.
- Luoma, S., Peltoniemi, K., Joutsjoki, V., Rantanen, T., Tamminen, M., Heikkinen, I., Palva, V. 2001. Expression of six peptidases from *Lactobacillus helveticus* in *Lactococcus lactis*. *Appl. Environ. Microbiol.*, 67 : 1232-1238.
- Macfarland, G.T., Cumming, J.H. 1999. Probiotics and prebiotics: can regulating the activity of intestinal bacteria benefit health?. *BMJ.*, 318 : 999-1003.
- Maggi, L., Mastromarino P., Macchia S., Brigidi P., Pirivano F., Matteuzzi D., Conte U. 2000. Technological evaluation of tablets containing different strains of lactobacilli for vaginal administration. *Eur. J. Pharm. Biopharm.*, 50 : 389-395.
- Mäkeläinen, H., Tahvonen, R., Salminen, S., Ouwehand, A.C. 2003. *In vivo* safety assessment of two *Bifidobacterium longum* strains. *Microbiol. Immunol.*, 47 : 911-914.
- Mallett, A.K., Bearne, C.A., Rowland, I.R., Farthing, M.J.G., Cole, C.B., Fuller, R. 1987. The use of rats associated with a human faecal microbiota as a model for studying the effects of diet on the human gut microbiota. *J. Appl. Bacteriol.*, 63 : 39-45.
- Mante, E.S., Sakyi-Dawson E., Amoa-Awua W.K. 2003. Antimicrobial interactions of microbial species involved in the fermentation of cassava dough into agbelima with particular reference to the inhibitory effect of lactic acid bacteria on enteric pathogens. *Int. J. Food Microbiol.*, 2473 : 1-10.

- Mantovani, H.C., Russell, J.B. 2001. Nisin resistance of *Streptococci bovis*. *Appl. Environ. Microbiol.*, 67 : 808-813.
- Martín, R., Langa, S., Reviriego, C., Jiménez, E., Marín, M.L., Xaus, J., Fernández, L., Rodríguez, J.M. 2003. Human milk is a source of lactic acid bacteria for the infant gut. *J. Pediatr.*, 143 : 754-758.
- Mazzotta, A.S., Montville, T.J. 1999. Characterization of fatty acid composition, spore germination and thermal resistance in a nisin-resisatnt mutant of *Clostridium botulinum* 169B and in the wild-type strain. *Appl. Environ. Microbiol.*, 65 : 659-664.
- McAuliffe, O., Ross, R.P., Hill, C. 2001. Lantibiotics: structure, biosynthesis and mode of action. *FEMS Microbiol. Rev.*, 25 : 285-308.
- McKellar, R.C., and Modler, H.W. 1989. Metabolism of fructooligosaccharides by *Bifidobacterium* spp. *Appl. Microbiol. Biotechnol.*, 31 : 537-541.
- Mishra, V., Prasad, D. N. 2005. Application of in vitro methods for selection of *Lactobacillus casei* strains as potential probiotics. *Int. J. Food Microbiol.*, 103 : 109-115.
- Mollet, B. 1999. Genetically improved starter strains: opportunities for the dairy industry. *Int. Dairy J.*, 9 : 11-15.
- Moineau, S., 1999. Applications of phage resistance in lactic acid bacteria. *Ant. van Leeuwenhoek*, 76 : 377-382.
- Monchois, V., Willemot, R.M., Monsan, P. 1999. Glucansucrases: mechanism of action and structure-function relationships. *FEMS Microbiol. Rev.*, 23 : 131-151.

- Morency, H., Mota-Meira, M., LaPointe, G., Lacroix, C., Lavoie, M.C. 2001. Comparison of the activity spectra against pathogens of bacterial strains producing a mutacin or a lantibiotic. *Can. J. Microbiol.*, 47 : 322-331.
- Naidu, A. S., Bidlack, W. R., Clemens, R. A. 1999. Probiotic spectra of lactic acid bacteria (LB). *Crit. Rev. Food Sci. Nutr.*, 38 : 13–126.
- National Committee for Clinical Laboratory Standards. 2000. Methods for dilution antimicrobial susceptibility tests for bacteria that grow aerobically; Approved standard – fifth edition M7- A5. National Committee for Clinical Laboratory Standards.
- Netherwood, T., Bowden, R., Harrison, P., O'Donnell, A.G., Parker, D.S., Gilbert, H.J. 1999. Gene transfer in the gastrointestinal tract. *Appl. Environ. Microbiol.*, 65 : 5139-5141.
- Noble, W.C., Virani, Z., Cree, R.G.A. 1992. Co-transfer of vancomycin and other resistance genes from *Enterococcus faecalis* NCTC12201 to *Staphylococcus aureus*. *FEMS Microbiol. Lett.*, 93, 195-198.
- Ocaña, V.S., Pesce A.A., Holgado R., and Nader-Macias M.E. 1999a. Characterization of a bacteriocin-like substance produced by a vaginal *Lactobacillus salivarius* strain. *Appl. Environ. Microbiol.*, 65 : 5631-5635.
- Ocaña, V.S., Pesce A.A., Holgado R., Nader-Macias M.E. 1999b. Growth inhibition of *Staphylococcus aureus* by hydrogen peroxide-producing *Lactobacillus paracasei* subsp. *paracasei* isolated from the human vagina. *FEMS Immunol. Med. Microbiol.*, 23 : 87-92.
- Ono, H., Tesaki, S., Tanabe, S., Watanabe, M. 1998. 6-Methylsulfinylhexyl isothiocyanate and its homologues as food originated compounds with

antibacterial activity against *Escherichia coli* and *Staphylococcus aureus*.
Biosci. Biotechnol. Biochem., 62 : 363-365.

O'Riordan, K., Andrews, D., Buckle, K., Conway P. 2001. Evaluation of microencapsulation of *Bifidobacterium* strain with starch as approach to prolong viability during storage. *J. Appl. Microbiol.*, 91 : 1059-1066.

O'Sullivan, D.J. 2001. Screening of intestinal Microflora for effective probiotic bacteria. *J. Agric. Food Chem.*, 49 : 1751-1760.

O'Sullivan, L., Ross, R.P., Hill, C. 2002. Review: Potential of bacteriocin-producing lactic acid bacteria for improvements in food safety and quality. *Biochimie.*, 84 : 593-604.

Palframan, R.J., Gibson, G.R., Rastall, R.A. 2002. Effect of pH and dose on the growth of gut bacteria on prebiotic carbohydrates in vitro. *Anaerobe*, 8 : 287-292.

Pannangpetch, P., Vuttivirojana, A., Kularbkaew, C., Tesana, S., Kongyingyoes, B., Kukongviriyapan, V. 2001. The antiulcerative effect of Thai *Musa* species in rats. *Phytother. Res.*, 15 : 407-410.

Papamanoli, E., Tzanetakis, N., Litopoulou-Tzanetaki, E., Kotzekidou, P. 2003. Characterization of lactic acid bacteria isolated from a Greek dry-fermented sausage in respect of their technological and probiotic properties. *Meat Sci.*, 65 : 859-867.

Park Y.S., Lee, J.Y., Kim, Y.S., Shin, D.H. 2002. Isolation and characterization of lactic acid bacteria from feces of newborn and from Dongchimi. *J. Agric. Food Chem.*, 50 : 2531-2536.

- Park, J.H, Lee, Y., Moon, E., Seok, S.H., Baek, M.W., Lee, H.Y., Kim, D.J., Kim, C.H., Park J.H. 2005. Safety assessment of *Lactobacillus fermentum* PL9005, a potential probiotic lactic bacterium, in mice. *J. Microbiol. Biotechnol.*, 15 : 603-608.
- Paronen, P., Ilkka, J. 1995. Porosity-pressure function. In Alderson, G., Nystrom, C. (Eds.), *Pharmaceutical powder compaction technology* (pp. 55-75), New York : Marcel Dekka, Inc.
- Paton, A.W., Morona, R., Paton, J.C. 2000. A new biological agent for treatment of Shiga toxigenic *Escherichia coli* infections and dysentery in humans. *Nat. Med.*, 6 : 265-270.
- Piard, J.C., Desmazeaud, M. 1991. Inhibiting factors produced by lactic acid bacteria: 1. Oxygen metabolites and catabolism end-products. *Lait*, 71 : 525-541.
- Picot A., Lacroix C. 2003. Effects of Micronization on viability and thermotolerance of probiotic freeze-dried cultures. *Int. Dairy J.*, 13 : 455-462.
- Pirttijärvi, T.S.M., Wahlström, G., Rainey, F.A., Saris, P.E.J., Salkinoja-Salonen, M.S. 2001. Inhibition of bacilli in industrial starches by nisin. *J. Industr. Microbiol. Biotechn.*, 26 : 107-114.
- Podolak, P.K., Zayas, J.F., Kastner, C.L., Fung, D.Y.C. 1996. Inhibition of *Listeria monocytogenes* and *Escherichia coli* O157:H7 on beef by application of organic acids. *J. Food Prot.*, 59 : 370-373.
- Quan, S., Harsharnjit S.G. 2001. original investigation: A dietary probiotic (*Bifidobacterium lactis* HNO19) reduces the severity of *Escherichia coli* O157:H7 infection in mice. *Med. Microbiol. Immunol.*, 189 : 147-152.

- Qiao, M., Immonen, T., Koponen, O., Saris, P.E.J. 1995. The cellular location and effect on nisin immunity of the *NisI* protein from *Lactococcus lactis* N8 expressed in *Escherichia coli* and *L. lactis*. *FEMS Microbiol. Lett.*, 131 : 75-80.
- Quintiliani R. Jr., Evers, S., Courvalin, P. 1993. The *vanB* gene confers various levels of self-transferable resistance to vancomycin in enterococci. *J. Inf. Dis.*, 167 : 1220-1223.
- Ram C., Chander H. 2003. Optimization of culture conditions of probiotic bifidobacteria for maximal adhesion to hexadecane. *World J. Microbiol. Biotechnol.*, 19 : 407-410.
- Ranasinghe, L., Jayawardena, B., and Abeywickrama, K. 2002. Fungicidal activity of essential oils of *Cinnamomum zeylanicum* (L.) and *Syzygium aromaticum* (L.) Merr et L. M. Perry against crown rot and anthracnose pathogens isolated from banana. *Lett. Appl. Microbiol.*, 35 : 208-211.
- Rao, D.R., Reddy, J.C. 1984. Effect of lactic fermentation of milk on milk lipids. *J. Food Sci.*, 49 : 748-750.
- Rauch, P.J.G., de Vos, W.M. 1992. Characterization of the novel nisin-sucrose conjugative transposon Tn5276 and its insertion in *Lactococcus lactis*. *J. Bact.*, 174 : 1280-1287.
- Rastall R.A., Maitin V. 2002. Prebiotics and synbiotics: towards the next generation. *Curr. Opin. Biotechnol.*, 13 : 490-496.
- Reid, G. 2001. Probiotic agents to protect the urogenital tract against infection. *Am. J. Clin. Nutr.*, 73 : 437S-443S.
- Reid, G., Sanders, M.E., Gaskins, H.R., Gibson, G.R., Mercenier, A., Rastall, R., Roberfroid, M., Rowland, I., Cherbut, C., Klaenhammer, T.R. 2003. New

- scientific paradigms for probiotics and prebiotics. *J. Clin. Gastroenterol.*, 37 : 105-118.
- Reiter, B, Härnult, B.G. 1984. Lactoperoxidase antibacterial systems: natural occurrence, biological functions and practical applications. *J. Food Prot.*, 47 : 724-732.
- Renault, P. 2002. Genetically modified lactic acid bacteria: applications to food or health and risk assessment. *Biochimie*, 84 : 1073-1087.
- Richards, R.M.E., Xing, D.K.L., King, T.P. 1995. Activity of *p*-aminobenzoic acid compared with other organic acids against selected bacteria. *J. Appl. Bacteriol.*, 78 : 209-215.
- Roberfroid, M.B., 1993. Dietary fiber, inulin and oligofructose: a review comparing their physiological effects. *Crit. Rev. Food. Sci. Nutr.*, 33 : 103–148.
- Roberfroid, M.B. 2000. Prebiotics and probiotics: are they functional foods?. *Am. J. Clin. Nutr.*, 71 : 1682S-1687S.
- Rodríguez, E., Arqués, J.L., Rodríguez, R., Nuñez, M., and Medina, M. 2003. Reuterin production by lactobacilli isolated from pig faeces and evaluation of probiotic traits. *Lett. Appl. Microbiol.*, 37 : 259-263.
- Rosenberg M., Gutnick D., and Rosenberg E. 1980. Adherence of bacteria to hydrocarbons: a simple method for measuring cell surface hydrophobicity. *FEMS Microbiol. Lett.*, 9 : 29-33.
- Rubinstein, A., Radaï, R., Ezra, M., Pathak, S., Rokem, J.S., 1993. In vitro evaluation of calcium pectinate: a potential colon-specific drug delivery carrier. *Pharm. Res.*, 10, 258–263.

- Saarela M., Hallamaa, K., Mattila-Sandholm, T., and Mättö, J. 2003. The effect of lactose derivatives lactulose, lactitol, and lactobionic acid on the functional and technological properties of potentially probiotic *Lactobacillus* strains. *Int. Dairy J.*, 13 : 291-302.
- Saavedra, J.M. 2001 Clinical applications of probiotic agents. *Am. J. Clin. Nutr.*, 73 : 1147S-1151S.
- Salminen, S., Isolauri, E., Salminen, E. 1996. Clinical uses of probiotics for stabilizing the gut mucosal barrier: successful strains and future challenges. *Ant. van Leeuwenhoek*, 70 : 251-162.
- Salminen, S., Bonley, C., Bourron-Ruanlt, M., Cummings, J.H., Franck, A., Gibson, G.R., Isolauri, E., Moreau, M.C., Roberfroid, M., Rowland, I. 1998. Functional food science and gastrointestinal physiology and function. *Brit. J. Nutr.*, 80 : 147S-171S.
- Salminen, M.K., Tynkkynen, S., Rautelin, H., Saxelin, M., Vaara, M., Ruutu, P., Sarna, S., Valtonen, V., Järvinen, A. 2002. *Lactobacillus* bacteremia during a rapid increase in probiotic use of *Lactobacillus rhamnosus* GG in Finland. *Clin. Infect. Dis.*, 35 : 1155-1160.
- Salminen, M.K., Rautelin, H., Tynkkynen, S., Poussa, T., Saxelin, M., Valtonen, V., Järvinen, A. 2004. *Lactobacillus* bacteremia, clinical significance and patient outcome, with special focus on probiotic *L. rhamnosus* GG. *Clin. Infect. Dis.*, 38 : 62-69.
- Salminen, S., Ouwehand, A., Benno, Y., Lee, Y.K. 1999. Probiotics: how should they be defined? *Trends Food Sci. Technol.*, 10 : 107-110.

- Salyers, A.A., Vercellotti, J.R., West, S.E.H., Wilkins, T.D., 1977. Fermentation of mucin and plant polysaccharides by strains of *Bacteroides* from the human colon. *Appl. Environ. Microbiol.*, 33 : 319–322.
- Sanders, M.E. 2003. Probiotics: Considerations for human health. *Nutr. Rev.*, 61 : 91-99.
- Sandine, W.E., Radich, P.C., Elliker, P.R. 1972. Ecology of the lactic streptococci. A review. *J. Milk Food. Techn.*, 35 : 176-185.
- Sanz, B., Selgas, D., Parejo, I., Ordonez, J.A. 1988. Characteristics of lactobacilli isolated from dry fermented sausages. *Int. J. Food Microbiol.*, 6 : 199-205.
- Savage, D. C. 1992. Growth phase, cellular hydrophobicity and adhesion in vitro of lactobacilli colonizing the keratinizing gastric epithelium in the mouse. *Appl. Environ. Microbiol.*, 58 : 1992–1995.
- Saxelin, M. 1995. Development of dietary probiotics: estimation of optimal *Lactobacillus* GG concentrations. Ph.D. Thesis, University of Turku, Finland.
- Sbordone, L., Bortolaia, C. 2003. Oral microbial biofilms and plaque-related diseases: microbial communities and their role in the shift from oral health to disease. *Clin. Oral Invest.*, 7 : 181-188.
- Scannell, A.G.M., Hill, C., Ross, R.P., Marx, S., Hartmeier, W., Arendt, E. K. 2000. Development of bioactive bacteriocins Lacticin 3147 and Nisaplin. *Int. J. Food Microbiol.*, 60 : 241-249.
- Schaafsma, G., Meuling, W.J.A., van Dokkum, W., Bouley, C. 1998. Effects of a milk product, fermented by *Lactobacillus acidophilus* and with fructo-oligosaccharides added, on blood lipids in male volunteers. *Eur. J. Clin. Nutr.*, 52 : 436-440.

- Schillinger, U., and Lucke, F.K. 1989. Antimicrobial activity of *Lactobacillus sake* isolated from meat. *Appl. Environ. Microbiol.*, **55** : 1901-1906.
- Schrezenmeir, J., de Vrese, M. 2001. Probiotics, prebiotics, and synbiotics – approaching a definition. *Am. J. Clin. Nutr.*, **73** : 361S-364S.
- Shlaes, D.M., Bouvet, A., Devine, C., Shlaes, J.H., Al-Obeid, S., Williamson, R. 1989. Inducible, transferable resistance to vancomycin in *Enterococcus faecalis* A256. *Antimicrob. Agents Chemoth.*, **33** : 198-203.
- Sinha, V.R., Kumria R. 2001. Polysaccharides in colon-specific drug delivery. *Int. J. Pharm.*, **224** : 19-38.
- Smulders, F.J.M., Barendsen, P., van Logtestijn, J.G., Mossel, D.A.A., van Der Marel, G.M. 1986. Review: Lactic acid: considerations in favor of its acceptance as a meat decontaminant. *J. Food Technol.*, **21** : 419-436.
- Sneath, P.H.A., Holt, J.G. 2001. Bergey's Manual of Systematic Bacteriology, 2nd edition. Vol. 1, p. 64, New York : A Waverly Company, Williams & Wilkins, Springer-Verlag.
- Soleman, N., Laferl, H., Kneifel, W., Toker, G., Budschedl, E., Weber, H., Pichler, H., Mayer, H.K. 2003. How safe is safe? – A case of *Lactobacillus paracasei* ssp. *paracasei* endocarditis and discussion of the safety of lactic acid bacteria. *Scand. J. Infect., Dis.* **35**, 759-762.
- Sørensen, K.I., Larsen, R. Kibenich, A., Junge, M.P., Johansen E. 2000. A Food-Grade Cloning System for Industrial Strains of *Lactococcus lactis*. *Appl. Environ. Microbiol.*, **66** : 1253-1258.
- Stadler, M., Viernstein, H. 2003. Optimization of a formulation containing viable lactic acid bacteria. *Int. J. Pharm.*, **256** : 117-122.

- Steele, J.L., McKay, L. 1989. Conjugal transfer of genetic material by *Lactococcus lactis* subsp. *lactis* 11007. *Plasmid*, 22 : 32-43.
- Steidler, L. 2002. *In situ* delivery of cytokines by genetically engineered *Lactobacillus lactis*. *Ant. Van Leeuwenhoek*, 8 : 323-331.
- Steidler, L., Neirynck, S., Huyghebaert, N., Snoeck, V., Vermeire, A., Goddeeris, B., Cox, E., Remon, J.P., Remaut, E. 2003. Biological containment of genetically modified *Lactococcus lactis* for intestinal delivery of human interleukin 10. *Nat. Biotechnol.*, 21 : 785-789.
- Stiles, M.E., and Holzapfel, W.H. 1997. Review article: Lactic acid bacteria of foods and their current taxonomy. *Int. J. Food Microbiol.*, 36 : 1-29.
- Suma K., Misra M.C., Varadaraj M.C. 1998. Plantaricin LP84, a broad spectrum heat-stable bacteriocin of *Lactobacillus plantarum* NCM 2084 produced in a simple glucose broth medium. *Int. J. Food Microbiol.*, 40 : 17-25.
- Takala, T.M., Saris, P.E.J. 2002. A food-grade cloning vector for lactic acid bacteria based on the nisin immunity gene *nisI*. *Appl. Microbiol. Biotechnol.*, 59 : 467-471.
- Takala, T.M., Saris, P.E.J., Tynkkynen, S.H. 2003. Food-grade host/vector expression system for *Lactobacillus casei* based on complementation of plasmid-associated phospho- β -galactosidase gene *lacG*. *Appl. Microbiol. Biotechnol.*, 60 : 564-570.
- Tannock, G.W. 1998. Studies of the intestinal microbiota: a prerequisite for the development of probiotics. *Int. Dairy. J.*, 8 : 527-533.
- Teuber, M., Meile, L., Schwarz, F. 1999. Acquired antibiotic resistance in lactic acid bacteria from food. *Ant. van Leeuwenhoek*, 76 : 115-137.

- Thomas, L. V., Clarkson, M. R., Delves-Broughton, J. 2000. Nisin. In Naidu, A. S. (Ed.). *Natural Food Antimicrobial Systems* (pp. 463-524), Boca Raton, FL : CRC Press,
- Tomomatsu, H. 1994. Health effects of oligosaccharides. *Food Technol.* 48 : 61-65
- Tynkkynen, S., Singh, K.V., Varmanen, P. 1998. Vancomycin resistance factor of *Lactobacillus rhamnosus* GG in relation to enterococcal vancomycin resistance (*van*) genes. *Int. J. Food Microbiol.*, 41 : 195-204.
- Van Loo, J., Coussement, P., De Leenheer, L., Hoebregs, H., Smits, G., 1995. On the presence of inulin and oligofructose as natural ingredients in the western diet. *Cri. Rev.Food. Sci. Nutr.*, 36 : 525-552.
- Van Loo, J., Cummings, J., Delzenne, N., Englyst, H., Franck, A., Hopkins, M., Kok, N., Macfarlane, G., Newton, D., Quigley, M., Roberfroid, M., van Vliet, T., van den Heuvel, E. 1999. Functional food properties of non-digestible oligosaccharides: a consensus report from the ENDO project (DGXII AIRII-CT94-1095). *Brit. J. Nutr.*, 81 : 121-132.
- Vervoort, L., Kinget, R., 1996. In vitro degradation by colonic bacteria of inulin HP incorporated in Eudragit films. *Int. J.Pharm.*, 129 : 185-190.
- Vescovo, M., Morelli, L., Bottazzi, V. 1982. Drug resistance plasmids in *Lactobacillus acidophilus* and *Lactobacillus reuteri*. *Appl. Environ. Microbiol.*, 43 : 50-56.
- Waard R., Garssen, J., Bokken, G.C.A.M., and Vos, J.G. 2002. Antagonistic activity of *Lactobacillus casei* strain Shirota against gastrointestinal *Listeria monocytogenes* infection in rats. *Int. J. Food Microbiol.*, 73 : 93-100.

- Wagner, M.K., Moberg, L.J. 1989. Present and future use of traditional antimicrobials. *Food Technol.*, 1 : 143-147.
- Wang, X., Gibson, G.R., 1993. Effects of the in vitro fermentation of oligofructose and inulin by bacteria growing in the human large intestine. *J. Appl. Bacteriol.*, 75 : 373-380.
- Werch, S.C., Ivy, A.C., 1941. On the fate of ingested pectin. *Am. J. Digest. Dis.* 8 : 101-105.
- Witte, W. 1998. Medical consequences of antibiotic use in agriculture. *Science*, 279 : 996-997.
- Wiwat C., Pongpan, A., Rungvejhavuttivittaya, Y., Kaewkaukul, N., Wongsubin, S., Tungrugsasut, W. 2001. Characterization and survival after lyophilization of *Lactobacillus* strains 51, 71 and S14 during storage in formulated capsules. *Thai J. Biotechnol.*, 3: 27-33.
- Wong, H.C., Chen, Y.L. 1988. Effects of lactic acid bacteria and organic acids on growth and germination of *Bacillus cereus*. *Appl. Environ. Microbiol.*, 54: 2179-2184.
- Woolford, M.K. 1975. Microbiological screening of food preservatives, cold sterilants and specific antimicrobial agents as potential silage additives. *J. Sci. Food Agric.*, 26, 229-237.
- Zhou, J.S., Shu, Q., Rutherford, K.J., Prasad, J., Gopal, P.K., Gill, H.S. 2000. Acute oral Toxicity and bacterial translocation studies on potentially probiotic strains of lactic acid bacteria. *Food Chem. Toxicol.*, 38 : 153-161.
- Zhou, J.S., Shu, Q., Rutherford, K.J., Prasad, J., Birtles, M.J., Gopal, P.K., Gill, H.S. 2001. Safety assessment of potential probiotic lactic acid bacterial strains

Lactobacillus rhamnosus HN001, *Lb. acidophilus* HN017, and *Bifidobacterium lactis* HN019 in BALB/c mice. *Int. J. Food Microbiol.*, 56 : 87-96.

Ziemer, C.J., and Gibson, G.R. 1998. An overview of probiotics, prebiotics and synbiotics in the functional food concept: perspectives and future strategies. *Int. Dairy. J.*, 8 : 473-479.

Zoetendal, E.G., Akkermans, A.D.L., de Vos, W.M. 1998. Temperature gradient gel electrophoresis analysis of 16S rRNA from human fecal samples reveals stable and hosts specific communities of active bacteria. *Appl. Environ. Microbiol.*, 64 : 3854-3859.

Zoetendal, E.G., von Wright, A., Vilpponen-Salmela, T., Ben-Amor, K., Akkermans, A.D.L., and de Vos, W.M. 2002. Mucosa-associated bacteria in the human gastrointestinal tract are uniformly distributed along the colon and differ from the community recovered from feces. *Appl. Environ. Microbiol.*, 68 : 3401-3407.