

## Chapter 5

### Conclusions

One hundred and five bacterial isolates were obtained from 24 samples of fermented foods. They were 38 isolates of *Lactobacillus fermentum*, 25 isolates of *L. plantarum*, 20 isolates of *L. brevis*, 3 isolates of *L. halotolerans*, 1 isolate of *L. collinoides* and 18 isolates of other lactobacilli.

Plasmids could be extracted from *Lactobacillus* spp. isolated from fermented foods. However, not all lactobacilli isolated harbored plasmids. For those harboring plasmids, high level of plasmid diversity was presented. These characteristics were not typical to the species. Plasmid profiles were not used for identification to species in lactobacilli but could be use for detection *Lactobacillus* spp. in environments.

Characterization of plasmids were determined including antibiotic susceptibility, bacteriocin production, substrate utilization and DNA sequencing which was performed to elucidate genes on plasmid and physical map of plasmid pSD11.

Hence, the results obtained from this study would be further used as the basic information of plasmids in *Lactobacillus* spp. to construct useful vector in the future as well as to understand the role of these cryptic plasmids in lactobacilli including structural and functional properties.