

BIBLIOGRAPHY

- Arboleya, S., Watkins, C., Stanton, C., & Ross, R. P. (2016). Gut Bifidobacteria Populations in Human Health and Aging. *Frontiers in microbiology*, 7, 1204. <https://doi.org/10.3389/fmicb.2016.01204>
- Baishya, J., Bisht, K., Rimbey, J. N., Yihunie, K. D., Islam, S., Al Mahmud, H., Waller, J. E., & Wakeman, C. A. (2021). The Impact of Intraspecies and Interspecies Bacterial Interactions on Disease Outcome. *Pathogens* (Basel, Switzerland), 10(2), 96. <https://doi.org/10.3390/pathogens10020096>
- Basavanna, G., & Prapulla, S. G. (2013). Evaluation of functional aspects of Lactobacillus fermentum CFR 2195 isolated from breast fed healthy infants' fecal matter. *Journal of food science and technology*, 50(2), 360–366. <https://doi.org/10.1007/s13197-011-0345-9>
- Chen, J., Chen, X., & Ho, C. L. (2021). Recent Development of Probiotic Bifidobacteria for Treating Human Diseases. *Frontiers in bioengineering and biotechnology*, 9, 770248. <https://doi.org/10.3389/fbioe.2021.770248>
- Dang, T. D., Yong, C. C., Rheem, S., & Oh, S. (2021). Optimizing the composition of the medium for the viable cells of *Bifidobacterium animalis* subsp. *lactis* JNU306 using response surface methodology. *Journal of animal science and technology*, 63(3), 603–613. <https://doi.org/10.5187/jast.2021.e43>
- Darvishi, N., Fard, N. A., & Sadrnia, M. (2021). Genomic and proteomic comparisons of bacteriocins in probiotic species *Lactobacillus* and *Bifidobacterium* and inhibitory ability of *Escherichia coli* MG 1655. *Biotechnology reports* (Amsterdam, Netherlands), 31, e00654. <https://doi.org/10.1016/j.btre.2021.e00654>
- Fijan S. (2014). Microorganisms with claimed probiotic properties: an overview of recent literature. *International journal of environmental research and public health*, 11(5), 4745–4767. <https://doi.org/10.3390/ijerph110504745>
- Fujisaka, S., Watanabe, Y., & Tobe, K. (2023). The gut microbiome: a core regulator of metabolism. *Journal of Endocrinology*, 256(3), e220111. Retrieved Nov 14, 2023, from <https://doi.org/10.1530/JOE-22-0111>

- Gao, H., Li, X., Chen, X., Hai, D., Wei, C., Zhang, L., & Li, P. (2022). The Functional Roles of *Lactobacillus acidophilus* in Different Physiological and Pathological Processes. *Journal of microbiology and biotechnology*, 32(10), 1226–1233. <https://doi.org/10.4014/jmb.2205.05041>
- Garcia, S. L. A., da Silva, G. M., Medeiros, J. M. S., de Queiroga, A. P. R., de Queiroz, B. B., de Farias, D. R. B., Correia, J. O., Florentino, E. R., & Alonso Buriti, F. C. (2020). Influence of co-cultures of *Streptococcus thermophilus* and probiotic lactobacilli on quality and antioxidant capacity parameters of lactose-free fermented dairy beverages containing *Syzygium cumini* (L.) Skeels pulp. *RSC advances*, 10(17), 10297–10308. <https://doi.org/10.1039/c9ra08311a>
- Goers, L., Freemont, P., & Polizzi, K. M. (2014). Co-culture systems and technologies: taking synthetic biology to the next level. *Journal of the Royal Society, Interface*, 11(96), 20140065. <https://doi.org/10.1098/rsif.2014.0065>
- Goldstein, E. J., Tyrrell, K. L., & Citron, D. M. (2015). *Lactobacillus* species: taxonomic complexity and controversial susceptibilities. *Clinical infectious diseases : an official publication of the Infectious Diseases Society of America*, 60 Suppl 2, S98–S107. <https://doi.org/10.1093/cid/civ072>
- Hammes, W. P., & Hertel, C. (2015). *Lactobacillus*. *Bergey's Manual of Systematics of Archaea and Bacteria*, 1–76. doi:10.1002/9781118960608.gbm0060
- Hao, F., Fu, N., Ndiaye, H., Woo, M. W., Jeantet, R., & Chen, X. D. (2021). Thermotolerance, Survival, and Stability of Lactic Acid Bacteria After Spray Drying as Affected by the Increase of Growth Temperature. *Food and Bioprocess Technology*, 14(1), 120–132. doi:10.1007/s11947-020-02571-1
- Hills, R., Pontefract, B., Mishcon, H., Black, C., Sutton, S., & Theberge, C. (2019). Gut Microbiome: Profound Implications for Diet and Disease. *Nutrients*, 11(7), 1613. <https://doi.org/10.3390/nu11071613>
- HiMedia Laboratories. 2023. Bifidobacterium Selective Count Agar Base (BSC Propionate Agar Base) M1734. HiMedia Laboratories Pvt. Ltd. Corporate Office.

- Icer, M. A., Özbay, S., Ağagündüz, D., Kelle, B., Bartkiene, E., Rocha, J. M. F., & Ozogul, F. (2023). The Impacts of Acidophilic Lactic Acid Bacteria on Food and Human Health: A Review of the Current Knowledge. *Foods* (Basel, Switzerland), 12(15), 2965. <https://doi.org/10.3390/foods12152965>
- Ishaque, S. M., Khosruzzaman, S. M., Ahmed, D. S., & Sah, M. P. (2018). A randomized placebo-controlled clinical trial of a multi-strain probiotic formulation (Bio-Kult®) in the management of diarrhea-predominant irritable bowel syndrome. *BMC gastroenterology*, 18(1), 71. <https://doi.org/10.1186/s12876-018-0788-9>
- Jangra, M., Belur, P. D., Oriabinska, L. B., & Dugan, O. M. (2015). Multistrain probiotic production by co-culture fermentation in a lab-scale bioreactor. *Engineering in Life Sciences*, 16(3), 247–253. doi:10.1002/elsc.201500069
- Jungersen, M., Wind, A., Johansen, E., Christensen, J. E., Stuer-Lauridsen, B., & Eskesen, D. (2014). The Science behind the Probiotic Strain *Bifidobacterium animalis* subsp. *lactis* BB-12®. *Microorganisms*, 2(2), 92–110. <https://doi.org/10.3390/microorganisms2020092>
- Karami, S., Roayaei, M., Hamzavi, H., Bahmani, M., Hassanzad-Azar, H., Leila, M., & Rafieian-Kopaei, M. (2017). Isolation and identification of probiotic *Lactobacillus* from local dairy and evaluating their antagonistic effect on pathogens. *International journal of pharmaceutical investigation*, 7(3), 137–141. https://doi.org/10.4103/jphi.JPHI_8_17
- Katz, D.S. 2008. The Streak Plate Protocol. American Society for Microbiology
- Kim, R., Wang, Y., Sims, C. E., & Allbritton, N. L. (2022). A Platform for Co-Culture of Primary Human Colonic Epithelium With Anaerobic Probiotic Bacteria. *Frontiers in bioengineering and biotechnology*, 10, 890396. <https://doi.org/10.3389/fbioe.2022.890396>
- Maturin, L. and Peeler, J. T. (2001). Bacteriological Analytical Manual (BAM) Chapter 3: Aerobic Plate Count. U.S. Food and Drug Administration (FDA). <http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm063346.htm>

- Mattarelli, P., Biavati, B., Holzapfel, W.H., & Wood, B.J.B. (2017). The Bifidobacteria and related organisms : Biology, taxonomy, applications. Academic Press, Massachusetts.
- Mazzeo, M. F., Lippolis, R., Sorrentino, A., Liberti, S., Fragnito, F., & Siciliano, R. A. (2015). Lactobacillus acidophilus-Rutin Interplay Investigated by Proteomics. *PloS one*, 10(11), e0142376. <https://doi.org/10.1371/journal.pone.0142376>
- Melo, T. A., Dos Santos, T. F., Pereira, L. R., Passos, H. M., Rezende, R. P., & Romano, C. C. (2017). Functional Profile Evaluation of Lactobacillus fermentum TCUESC01: A New Potential Probiotic Strain Isolated during Cocoa Fermentation. *BioMed research international*, 2017, 5165916. <https://doi.org/10.1155/2017/5165916> <https://doi.org/10.1155/2017/516591>
- Mira, P., Yeh, P., & Hall, B. G. (2022). Estimating microbial population data from optical density. *PloS one*, 17(10), e0276040. <https://doi.org/10.1371/journal.pone.0276040>
- Modesto, M. (2018). Isolation, Cultivation, and Storage of Bifidobacteria. The Bifidobacteria and Related Organisms, 67–98. doi:10.1016/b978-0-12-805060-6.00004-1
- Mokkala, K., Laitinen, K., & Röytö, H. (2016). Bifidobacterium lactis 420 and fish oil enhance intestinal epithelial integrity in Caco-2 cells. *Nutrition research* (New York, N.Y.), 36(3), 246–252. <https://doi.org/10.1016/j.nutres.2015.11.014>
- Naghmouchi, K., Belguesmia, Y., Bendali, F., Spano, G., Seal, B. S., & Drider, D. (2020). Lactobacillus fermentum: a bacterial species with potential for food preservation and biomedical applications. *Critical reviews in food science and nutrition*, 60(20), 3387–3399. <https://doi.org/10.1080/10408398.2019.1688250>
- O'Callaghan, A., & van Sinderen, D. (2016). Bifidobacteria and Their Role as Members of the Human Gut Microbiota. *Frontiers in microbiology*, 7, 925. <https://doi.org/10.3389/fmicb.2016.00925>

- Rezvani, F., Ardestani, F., & Najafpour, G. (2017). Growth kinetic models of five species of Lactobacilli and lactose consumption in batch submerged culture. *Brazilian journal of microbiology : [publication of the Brazilian Society for Microbiology]*, 48(2), 251–258. <https://doi.org/10.1016/j.bjm.2016.12.007>
- Ruiz, L., Margolles, A., & Sánchez, B. (2013). Bile resistance mechanisms in Lactobacillus and Bifidobacterium. *Front. Microbiol.*, 24 December 2013 Sec. *Microbial Physiology and Metabolism* Volume 4 - 2013. <https://doi.org/10.3389/fmicb.2013.00396>
- Sarkar, A., & Mandal, S. (2016). Bifidobacteria-Insight into clinical outcomes and mechanisms of its probiotic action. *Microbiological research*, 192, 159–171. <https://doi.org/10.1016/j.micres.2016.07.001>
- Sasaki, Y., Horiuchi, H., Kawashima, H., Mukai, T., & Yamamoto, Y. (2014). NADH Oxidase of *Streptococcus thermophilus* 1131 is Required for the Effective Yogurt Fermentation with *Lactobacillus delbrueckii* subsp. *bulgaricus* 2038. *Bioscience of microbiota, food and health*, 33(1), 31–40. <https://doi.org/10.12938/bmfh.33.31>
- Serafini, F., Bottacini, F., Viappiani, A., Baruffini, E., Turroni, F., Foroni, E., Lodi, T., van Sinderen, D., & Ventura, M. (2011). Insights into physiological and genetic mupirocin susceptibility in bifidobacteria. *Applied and environmental microbiology*, 77(9), 3141–3146. <https://doi.org/10.1128/AEM.02540-10>
- Śliżewska, K., & Chlebicz-Wójcik, A. (2020). Growth Kinetics of Probiotic Lactobacillus Strains in the Alternative, Cost-Efficient Semi-Solid Fermentation Medium. *Biology*, 9(12), 423. <https://doi.org/10.3390/biology9120423>
- Smith, A. C., & Hussey, M. A. 2005. Gram Stain Protocols. American Society for Microbiology.
- Stenman, L. K., Lehtinen, M. J., Meland, N., Christensen, J. E., Yeung, N., Saarinen, M. T., Courtney, M., Burcelin, R., Lähdeaho, M. L., Linros, J., Apter, D., Scheinin, M., Kloster Smerud, H., Rissanen, A., & Lahtinen, S. (2016). Probiotic With or Without Fiber Controls Body Fat Mass, Associated With Serum Zonulin, in Overweight and Obese Adults-

Randomized Controlled Trial. EBioMedicine, 13, 190–200.

<https://doi.org/10.1016/j.ebiom.2016.10.036>

- Stenman, L. K., Waget, A., Garret, C., Klopp, P., Burcelin, R., & Lahtinen, S. (2014). Potential probiotic *Bifidobacterium animalis* ssp. *lactis* 420 prevents weight gain and glucose intolerance in diet-induced obese mice. *Beneficial microbes*, 5(4), 437–445.
- Süle, J., Körösi, T., Hucker, A., & Varga, L. (2014). Evaluation of culture media for selective enumeration of bifidobacteria and lactic acid bacteria. *Brazilian journal of microbiology : [publication of the Brazilian Society for Microbiology]*, 45(3), 1023–1030.
- Tkachenko, N., Nazarenko, J. V., Dets, N., Izbash, E., & Klymentieva, I. (2018). STARTER CULTURES COMPOSITIONS WITH PROBIOTICS FOR FERMENTED MILK PRODUCTS AND COSMETICS. *Food Science and Technology*, 12(1). <https://doi.org/10.15673/fst.v12i1.836>
- Troche, J. M. R. , Coss Adame, E., Ángel Valdovinos Díaz, M., Gómez Escudero, O., Eugenia Icaza Chávez, M., Antonio Chávez-Barrera, J., Zárate Mondragón, F., Antonio Ruíz Velarde Velasco, J., Rafael Aceves Tavares, G., Antonio Lira Pedrín, M., Cerda Contreras, E., Carmona Sánchez, R. I., Guerra López, H., & Solana Ortiz, R. (2020). *Lactobacillus acidophilus LB*: a useful pharmabiotic for the treatment of digestive disorders. *Therapeutic advances in gastroenterology*, 13, 1756284820971201. <https://doi.org/10.1177/1756284820971201>
- Tyl, C., & Sadler, G. D. (2017). pH and Titratable Acidity. *Food Analysis*, 389–406. doi:10.1007/978-3-319-45776-5_22
- Uusitupa, H. M., Rasinkangas, P., Lehtinen, M. J., Mäkelä, S. M., Airaksinen, K., Anglenius, H., Ouwehand, A. C., & Maukonen, J. (2020). *Bifidobacterium animalis* subsp. *lactis* 420 for Metabolic Health: Review of the Research. *Nutrients*, 12(4), 892. <https://doi.org/10.3390/nu12040892>
- Van den Nieuwboer, M., Brummer, R. J., Guarner, F., Morelli, L., Cabana, M., & Claassen, E. (2015). The administration of probiotics and synbiotics in immune compromised adults: is it safe?. *Beneficial microbes*, 6(1), 3–17. <https://doi.org/10.3920/BM2014.0079>

Wang, Y., Wu, J., Lv, M., Shao, Z., Hungwe, M., Wang, J., Bai, X., Xie, J., Wang, Y., & Geng, W. (2021). Metabolism Characteristics of Lactic Acid Bacteria and the Expanding Applications in Food Industry. *Frontiers in bioengineering and biotechnology*, 9, 612285.

<https://doi.org/10.3389/fbioe.2021.612285>

Wayah, S. B., & Philip, K. (2018). Characterization, yield optimization, scale up and biopreservative potential of fermencin SA715, a novel bacteriocin from *Lactobacillus fermentum* GA715 of goat milk origin. *Microbial cell factories*, 17(1), 125.

Zheng, J., Wittouck, S., Salvetti, E., Franz, C. M. A. P., Harris, H. M. B., Mattarelli, P., O'Toole, P. W., Pot, B., Vandamme, P., Walter, J., Watanabe, K., Wuyts, S., Felis, G. E., Gänzle, M. G., & Lebeer, S. (2020). A taxonomic note on the genus *Lactobacillus*: Description of 23 novel genera, emended description of the genus *Lactobacillus* Beijerinck 1901, and union of *Lactobacillaceae* and *Leuconostocaceae*. *International journal of systematic and evolutionary microbiology*, 70(4), 2782–2858.

<https://doi.org/10.1099/ijsem.0.004107>