

عنوان مقاله:

Isolation and Identification of Lactic Acid Bacteria from a Traditional Fermented Fish Sauce (Mahyaveh) in Fars Province, Iran

محل انتشار:

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خلاصه مقاله:

Background: Mahyaveh is a fermented fish sauce in southern parts of Iran. Lactic acid bacteria (LAB) are commonly dominant microorganisms in fermented fish products. These bacteria develop organoleptic characteristics of fermented foods and play a significant role in promoting their quality and safety. The present study aimed to identify LAB isolated from Mahyaveh using 16SrDNA gene sequences. Methods: Mahyaveh samples were collected from different regions of Fars province, southern Iran. Then, LAB colonies were isolated using specific media and identified by microscopic observations and biochemical tests. Afterwards, DNA was extracted, PCR was done by general primers of 16S rDNA, and the bacteria were recognized. Results: The 16S rDNA sequence of all isolates was related to *Lactobacillus plantarum* and *Enterococcus faecium* type strains. Conclusion: *L. plantarum* and *E. faecium* were shown to be prevalent LAB strains that could be used as starters in Mahyaveh fermentation in southern Iran.

کلمات کلیدی:

Lactic acid bacteria, *Lactobacillus plantarum*, *Enterococcus faecium*, Fermented fish sauce, Iran

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