

عنوان مقاله:

Identification of antimicrobial producing Enterococci isolated from Iranian raw milk cheeses using cultural methods

محل انتشار:

اولین همایش الکترونیکی نوآوری در فراوری مواد غذایی (سال: 1391)

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خلاصه مقاله:

A collection of Enterococci spp. (about 96 isolates) were isolated from two Iranian raw milk cheeses, known as Lighvan and Koozeh cheeses and identified as Ent. faecium, Ent. faecalis, Ent. durans, Ent. casseliflavus and Ent. italicus by 16S rDNA sequencing. These 96 isolates were subjected to Agar- spot and well-diffusion assay in order to detect the bacteriocin- producing ability. According to Agar- spot method, only 48 isolates out of 96, showed bacteriocin- producing ability with clear- zone production on plates against indicator organisms. With well- diffusion Assay, these numbers decreased to 20 isolates which produced clear zone. Then, these 20 isolates (strains) were subjected to rep- PCR for typing and 15 distinct rep- PCR profiles (patterns) were identified.

کلمات کلیدی:

antimicrobial compounds, Lactic flora, raw milk cheese, enterococci, bacteriocin

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