

عنوان مقاله:

Beneficial effects of exopolysaccharide produced by lactic acid bacteria

محل انتشار:

کنگره توسعه همکاری های علمی منطقه ای علوم صنایع غذایی و کشاورزی (سال: 1397)

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خلاصه مقاله:

Food industry is looking for the multifunctional strains of Lactic acid bacteria that contribute to the organoleptical, technological, nutritional and health properties of fermented milk products. Exopolysaccharides producing lactic cultures have tremendous potential as functional starters, which can be better substituted to many commercial additives in use. EPSs are long-chain polysaccharides that are secreted mainly by bacteria. Some of these EPSs in addition to techno-functional properties may have beneficial effects on consumer health. In this review, we have summarized the recent progress of exopolysaccharides of LAB on composition, antioxidant activity, antitumor activity, antiobesity activity, interaction with pathogenic, prebiotic role, colonization and immunity effect and heart health with .the aim to highlight the role of EPSs from fermented dairy foods as health factors

کلمات کلیدی:

Exopolysaccharide (EPS), health, Lactic acid bacteria

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