



Isolation and characterization of antifungal dairy propionibacteria

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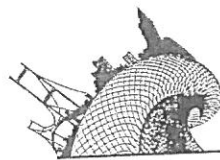
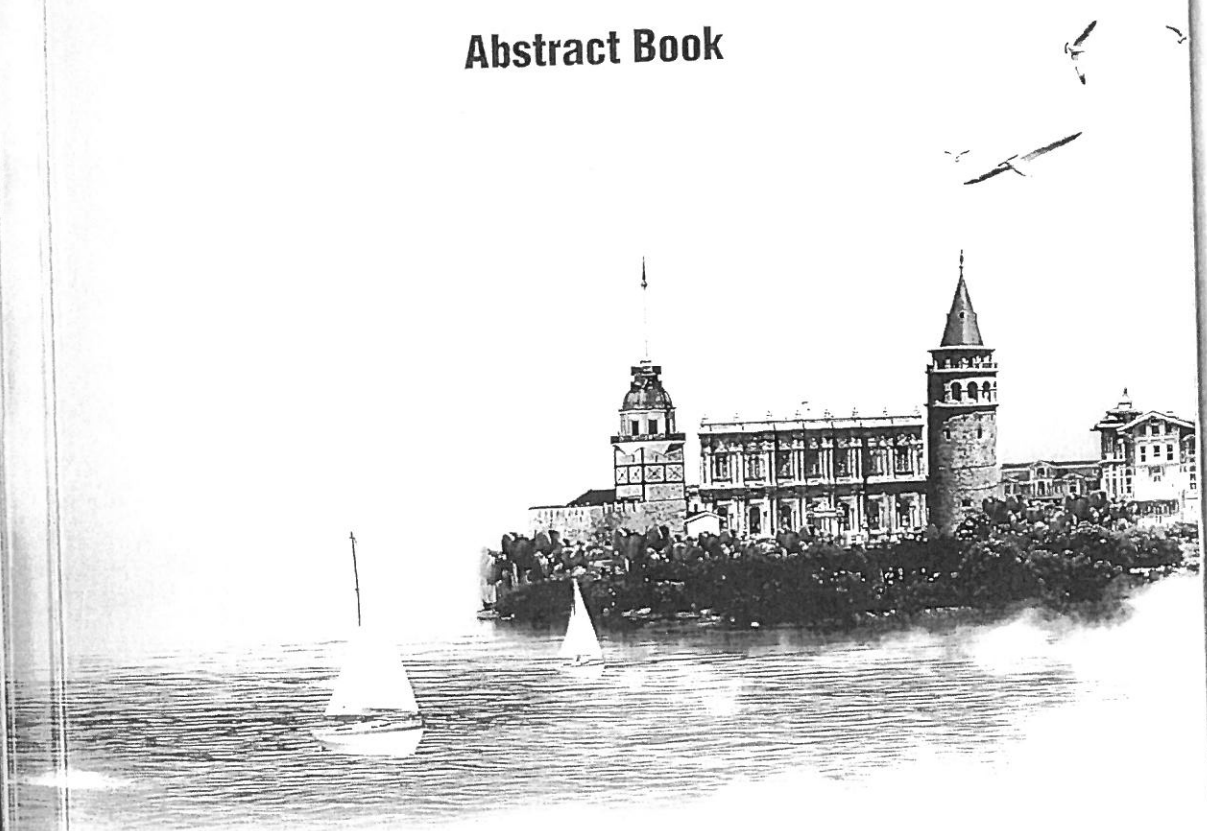


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Global Issues In Food Microbiology

Abstract Book



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...e and bacteriocins on
...ytogenes, *Salmonella*
...H7 in beef carpaccio

MEDINA

...e contaminated with pathogens
... beef products include *L.*
... *coli* O157:H7. Combined
... individual applications have been
... food safety. In this work, high
... ocins present in supernatants of
... ediocin-based preparations were
... and *E. coli* O157:H7 and in beef
... Beef carpaccio was inoculated
... 450 MPa for 5 min was applied
... dependent trials, one for each
... microbial counts were determined
... the levels of the three pathogens
... during refrigerated storage. HP
... teriocins by 0.2 to 1.4 log units.
... obial effect. Reductions of *S.*
... eas bacteriocins were not active
... vities were observed against *S.*
... ed *E. coli* O157:H7 by 2.7 log
... y bacteriocins. A synergistic
... ith the combinations of HP and
... isin, with inactivation rates
... ith the sum of the individual
... MPa for 5 min would sensitize
... ccio, exhibiting a synergistic
... *togenes* or *S. Enteritidis*.

Bacteria for bioprotection

P-567

Isolation and characterization of antifungal dairy propionibacteria

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Spoilage of stored food caused by food-borne fungi is a huge problem in the food industry and can result in significant economic losses. In addition, fungi can cause severe health problems due to the production of mycotoxins by some moulds. The use of biopreservation to control food-borne fungi has gained increased interest due to consumers' requirements for reduced use of chemical preservatives. Propionibacteria are important organisms in specific food fermentations such as certain cheeses and other dairy products and some strains can in addition be used as biopreservatives due to their antimicrobial nature. The mechanism behind the antifungal activity of these organisms is not yet fully elucidated but a synergistic effect between produced antifungal metabolites is indicated as a likely explanation. Strains of dairy propionibacteria were isolated from Swiss raw milk Emmental cheeses and identified by the use of Rep-PCR, PFGE and 16S rDNA sequencing. Three restriction endonucleases were studied for their digestion of the isolated propionibacteria. The antifungal activity of the propionibacteria was tested against indicator yeasts and moulds isolated from foods with an overlay assay. Some of the propionibacteria displayed a marked inhibitory effect against moulds, whereas no or limited inhibition was seen against the indicator yeasts. Propionibacteria showing high anti-mould activity were selected for further analysis. The antifungal activity was highly influenced by the carbon source in the growth media, with the highest activity observed in media with the lowest end pH. An increase in incubation time of propionibacteria from 3 to 8 days prior to inhibition tests increased antifungal activity. However, although activity could still be observed after 17 days of incubation, some of the antifungal effect was lost after prolonged incubation time of propionibacteria and moulds. The nature of the antifungal metabolites was studied in order to clarify the mechanism behind the antifungal activity of the isolated propionibacteria.