

## PROBIOTIC PROPERTIES OF LACTOBACILLUS ISOLATED FROM MILK

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Received: 02 Feb 2018

Accepted: 17 Feb 2018

Published: 24 Feb 2018

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### ABSTRACT

Nine lactic acid bacterial (LAB) strains were isolated from different milk samples and evaluated for functional and probiotic properties and potentials as starter cultures. All of these isolates were recognized as probiotics on the basis of their acid and bile tolerance, antibacterial activity, antibiotic resistance, antibacterial potential, tolerance to acidic and bile salt conditions. Antimicrobial activity of the probiotic *Lactobacillus* was determined by well diffusion method. These results suggest that these strains may be used in the future as probiotic starter cultures for manufacturing novel fermented foods.

**KEYWORDS:** Lactic Acid Bacterial (LAB) Strains, Probiotic Properties