



Book of Abstracts of the 1st Congress on Food Structure Design

Fundação Dr. António Cupertino de Miranda, Porto, Portugal

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Isolation and characterisation of lactic acid bacteria from cassava by products

Ayodeji, David¹; Piccirillo, Clara²; Ferraro, Vincenza²; Moreira, Patrícia²; Obadina, Adewale¹; Sanni, Lateef¹; Manuela, Pintado²

¹Food Science and technology Department, Federal University of Agriculture Abeokuta, Nigeria;

²CBQF/ESB, Universidade Católica Portuguesa, Porto, Portugal

E-mail: cpiccirillo@porto.ucp.pt

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Abstract

Lactic acid bacteria (LAB) are known for their probiotic properties. Literature reports how they can be isolated from both food products and their by-products, in particular from food/by-products which went through a fermentation process.

Cassava is a root crop with high nutritional value, widely consumed in many African, Asian and South American countries. Cassava food items and by-products could be used to isolate probiotic strains.

In this work we report about the isolation of several LAB strains from the effluents of gari and fufu, two cassava-based food items typical of Nigeria.

The isolate were analysed to determine their morphology, Gram-staining, acid and bile salt tolerance; moreover, molecular characterisation was also performed. Indeed some of the strains showed interesting properties.

This study shows the potential of cassava as a source of LAB, which could find numerous applications in the food industry.

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