



Lactic Acid Bacteria

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Lactic Acid Bacteria:

The Lactic Acid Bacteria Sigurd Orla-Jensen, 1919 **Lactic Acid Bacteria** Wilhelm H. Holzapfel, Brian J.B. Wood, 2014-06-23

Lactic Acid Bacteria Biodiversity and Taxonomy Edited by Wilhelm H Holzapfel and Brian J B Wood

The lactic acid bacteria LAB are a group of related microorganisms that are enormously important in the food and beverage industries Generally regarded as safe for human consumption and in the case of probiotics positively beneficial to human health the LAB have been used for centuries and continue to be used worldwide on an industrial scale in food fermentation processes including yoghurt cheeses fermented meats and vegetables where they ferment carbohydrates in the foods producing lactic acid and creating an environment unsuitable for the survival of food spoilage organisms and pathogens The shelf life of the product is thereby extended but of course these foods are also enjoyed around the world for their organoleptic qualities They are also important to the brewing and winemaking industries where they are often undesirable intruders but can in specific cases have desirable benefits The LAB are also used in producing silage and other agricultural animal feeds Clinically they can improve the digestive health of young animals and also have human medical applications This book provides a much needed and comprehensive account of the current knowledge of the LAB covering the taxonomy and relevant biochemistry physiology and molecular biology of these scientifically and commercially important microorganisms It is directed to bringing together the current understanding concerning the organisms remarkable diversity within a seemingly rather constrained compass The genera now identified as proper members of the LAB are treated in dedicated chapters and the species properly recognized as members of each genus are listed with detailed descriptions of their principal characteristics Each genus and species is described using a standardized format and the relative importance of each species in food agricultural and medical applications is assessed In addition certain other bacterial groups such as Bifidobacterium often associated with the LAB are given in depth coverage The book will also contribute to a better understanding and appreciation of the role of LAB in the various ecosystems and ecological niches that they occupy In summary this volume gathers together information designed to enable the organisms fullest industrial nutritional and medical applications

Lactic Acid Bacteria Biodiversity and Taxonomy is an essential reference for research scientists biochemists and microbiologists working in the food and fermentation industries and in research institutions Advanced students of food science and technology will also find it an indispensable guide to the subject Also available from Wiley Blackwell

The Chemistry of Food Jan Velisek ISBN 978 1 118 38384 1

Progress in Food Preservation Edited by Rajeev Bhat Abd Karim Alias and Gopinadham Paliyath ISBN 978 0 470 65585 6

Lactic Acid Bacteria J. Marcelino Kongo, 2013-01-30

Ongoing scientific research in many parts of the world on the genomics proteomics and genetic engineering of LAB is increasing our understanding of their physiology pushing further the boundaries for their potential applications

Lactic Acid Bacteria R *The Lactic Acid Bacteria: Volume 1* B.J.B. Wood, 2012-12-06

Historical Background

lowe my interest in the lactic acid bacteria LAB to the late Dr Cyril Rainbow who introduced me to their fascinating world when he offered me a place with him to work for a PhD on the carbohydrate meta bolism of some lactic rods isolated from English beer breweries by himself and others notably Dr Dora Kulka He was particularly interested in their preference for maltose over glucose as a source of carbohydrate for growth expressed in most cases as a more rapid growth on the disaccharide but one isolate would grow only on maltose Eventually we showed that maltose was being utilised by direct fermen tation as the older texts called it specifically by the phosphorolysis which had first been demonstrated for maltose by Doudoroff and his associates in their work on maltose metabolism by a strain of Neisseria meningitidis I began work on food fermentations when I came to Strathclyde University and I soon found myself involved again with the bacteria which I had not touched since completing my doctoral thesis In 1973 IG Carr C V Cutting and G c Whiting organised the 4th Long Ashton Symposium Lactic Acid Bacteria in Beverages and Food and from my participation in that excellent conference arose a friendship with Geoff Carr The growing importance of these bacteria was subsequently confirmed by the holding a decade later of the first of the Wageningen Conferences on the LAB *Biotechnology of Lactic Acid Bacteria* Fernanda Mozzi,R?ul R. Raya,Graciela M. Vignolo,2010-01-29 This title represents a broad review of current research on LAB and their novel applications with contributions from a number of well known leading scientists The book encompasses a wide range of topics including both traditional and novel developing fields and provides unparalleled comprehensive information on new advances of genomics proteomics metabolism and biodiversity of LAB Chapters contain state of the art discussions of specific LAB applications such as their use as probiotics live vaccines and starter cultures in old and new fermented products The safety of these microorganisms and their interactions with diverse ecosystems natural biota are also covered as well as the new applications of well known bacteriocins and novel vitamins low calorie sugars etc metabolites produced by LAB This book is an essential reference for established researchers and scientists doctoral and post doctoral students university professors and instructors and food technologists working on food microbiology physiology and biotechnology of lactic acid bacteria

Lactic Acid Bacteria Gabriel Vinderola,Arthur Ouwehand,Seppo Salminen,Atte von Wright,2019-04-08 Through four editions Lactic Acid Bacteria Microbiological and Functional Aspects has provided readers with information on the how s and why s lactic acid producing fermentation improves the storability palatability and nutritive value of perishable foods Thoroughly updated and fully revised with 12 new chapters the Fifth Edition covers regulatory aspects globally new findings on health effects properties and stability of LAB as well as production of target specific LAB The new edition also addresses the technological use of LAB in various fermentations of food feed and beverage and their safety considerations It features the detailed description of the main genera of LAB as well as such novel bacteria as fructophilic LAB and novel probiotics and discusses such new targets as cognitive function metabolic health respiratory health and probiotics Key Features In 12 new chapters findings are presented on health effects properties and stability of LAB as well as production of target specific LAB

Covers such novel bacteria as fructophilic LAB and novel probiotics Presents new discoveries related to the mechanisms of lactic acid bacterial metabolism and function Covers the benefits of LAB both in fermentation of dairy cereal meat vegetable and silage and their health benefits on humans and animals Discusses the less known role of LAB as food spoilers Covers the global regulatory framework related to safety and efficacy

The Genera of Lactic Acid Bacteria Brian J. B. Wood, W. H. Holzapfel, 1995

Lactic Acid Bacteria in Food Biotechnology Spiros Paramithiotis, Vasco Ariston De Carvalho Azevedo, Didier Montet, 2022-04-23

Lactic Acid Bacteria in Food Biotechnology Innovations and Functional Aspects describes the latest advancements in LAB applications in the development of functional foods and fermented foods biotechnological products using LAB i e bio chemicals organic acids bacteriocins etc bioactive and functional biomolecules comparative genomics of probiotic LAB and genetically modified LAB in food industry Bridging the gap between LAB mediated fermented foods and bioactive compounds vis a vis molecular aspects this book enables the transition from research to application The book details applications of LAB in fermented functional foods including cereals vegetables fish meat cheese other dairy products and much more Other sections cover their biochemistry and biotechnology aspects bio preservation by bio molecules produced by LAB bioactive metabolites and biosurfactants including their value in health and wellness and exploring the genomics of LAB from food to health Finally the book addresses genetically modified lactic acid bacteria in food and beverages Identifies biomolecules released by LAB into foods and their health benefits Describes natural biopreservation by LAB mechanisms food safety issues and disease prevention Includes LAB as probiotics modulation of gut microbiota and health aspects Addresses potentially negative aspects of LAB in producing biogenic amines and health impacts Presents the pros and cons of genetically modified LAB in food industry

Lactic Acid Bacteria Makoto Kanauchi, 2024-08-30

This updated volume presents experimentation based approaches to lactic acid bacteria LAB research Split into three parts the book explores techniques for analyzing lactic acid bacteria metabolism and characteristics applications for food related industries such as yogurt production beer and wine making and functions of LAB in human health Written for the highly successful Methods in Molecular Biology series chapters include introduction to their respective topic lists of the necessary materials and reagents step by step and readily reproducible laboratory protocols and tips on troubleshooting and avoiding known pitfalls Authoritative and up to date

Lactic Acid Bacteria Methods and Protocols Second Edition serves as an ideal guide for improving research into this vital area of nutrition and health science

Lactic Acid Bacteria within the Food Industry: What is New on their Technological and Functional Role Paola Lavermicocca, Joaquin Bautista-Gallego, Cristina Reguant, 2021-09-13

Lactic Acid Bacteria Seppo Salminen, Atte von Wright, 2004-07-23

While lactic acid producing fermentation has been utilized to improve the storability palatability and nutritive value of perishable foods for a very long time only recently have we begun to understand just why it works The first edition of this international bestseller both predicted and encouraged vigorous study of various strains of lactic a

Genetics and Biotechnology of

Lactic Acid Bacteria Michael J. Gasson, W. de Vos, 2012-12-06 A prime reference volume for geneticists food technologists and biotechnologists in the academic and industrial sectors Fermentations with lactic acid bacteria determine important qualities such as taste shelf life and food values New methods of food production require fast and reliable manufacture which has led to a dramatic surge of interest in the genetic microbiological and biochemical properties of lactic acid bacteria *The Lactic Acid Bacteria* Foo, 1997 Research on lactic acid bacteria has advanced in recent years and is assuming importance in many areas including biotechnology nutrition health and food safety Presenting the published papers of the first lactic acid bacteria computer conference this work offers a broad review of current lactic acid bacteria research with contributions from a number of scientists The work encompasses a range of interests including both traditional and developing fields The text should be useful for established researchers as well as newcomers to the field *Lactic Acid Bacteria* Sampo Lahtinen, Arthur C. Ouwehand, Seppo Salminen, Atte von Wright, 2011-12-13 While lactic acid producing fermentation has long been used to improve the storability palatability and nutritive value of perishable foods only recently have we begun to understand just why it works Since the publication of the third edition of *Lactic Acid Bacteria Microbiological and Functional Aspects* substantial progress has been made in a number of areas of research Completely updated the Fourth Edition covers all the basic and applied aspects of lactic acid bacteria and bifidobacteria from the gastrointestinal tract to the supermarket shelf Topics discussed in the new edition include Revised taxonomy due to improved insights in genetics and new molecular biological techniques New discoveries related to the mechanisms of lactic acid bacterial metabolism and function An improved mechanistic understanding of probiotic functioning Applications in food and feed preparation Health properties of lactic acid bacteria The regulatory framework related to safety and efficacy Maintaining the accessible style that made previous editions so popular this book is ideal as an introduction to the field and as a handbook for microbiologists food scientists nutritionists clinicians and regulatory experts *Genetics of Lactic Acid Bacteria* Brian J.B. Wood, Philip J. Warner, 2003-09-30 Beginning with an introduction to relevant genetic techniques chapters cover all major groups of LAB including the Bifidobacteria plasmid biology gene transfer phage and sugar metabolism gene expression of various LAB applications for genetically engineered LAB including the emerging field of medical applications and the legal and consumer issues that arise from such applications This resource will set the benchmark for the state of knowledge of LAB genetics and should be of value to food scientists and other researchers working with LAB in its present and future capacities Professionals using lactic acid bacteria LAB for research and or as working organisms whether in food and dairy fermentations or in the exciting new field of clinical delivery agents will find this book invaluable In addition professors teaching under and post graduates in microbiology and postgraduate research students will also find this an essential reference work *Lactic Acid Bacteria: Microbial Metabolism and Expanding Applications* Jian-Ming Liu, Fuping Lu, Csaba Fehér, Mingfeng Cao, Peter Ruhdal Jensen, 2022-01-06 Lactic Acid Bacteria in Health and Disease B.J. Wood, 1992-02-29

This volume the first in a series on the lactic acid bacteria offers a series of reviews by carefully selected experts drawn from several countries Although there have been a number of excellent conferences on the lactic acid bacteria in recent years there is no publication which brings together the topics explored so thoroughly in the present text Several topics will have particular interest to the agriculture industry including spoilage in sugar productions lactic acid bacteria in plant silage and conversation upgrading of other materials for use in animal feeding coffee and cocoa fermentations and the role of sporolactobacilli A review of factors governing the competitive behavior of lactic acid bacteria in mixed cultures ties together a number of the themes developed in other chapters

The Genera of Lactic Acid Bacteria W.H.N Holzapfel,B.J.

Wood,2012-12-06 The Lactic Acid Bacteria is planned as a series in a number of volumes and the interest shown in it appears to justify a cautious optimism that a series comprising at least five volumes will appear in the fullness of time This being so I feel that it is desirable to introduce the series by providing a little of the history of the events which culminated in the decision to produce such a series I also wish to indicate the boundaries of the group The Lactic Acid Bacteria as I have defined them for the present purposes and to outline my hopes for future topics in the series Historical background lowe my interest in the lactic acid bacteria LAB to the late Dr Cyril Rainbow who introduced me to their fascinating world when he offered me a place with him to work for a PhD on the carbohydrate metabolism of some lactic rods isolated from English beer breweries by himself and others notably Dr Dora Kulka He was particularly interested in their preference for maltose over glucose as a source of carbohydrate for growth expressed in most cases as a more rapid growth on the disaccharide but one isolate would grow only on maltose Eventually we showed that maltose was being utilised by direct fermentation as the older texts called it specifically by the phosphorolysis which had first been demonstrated for maltose by Doudoroff and his associates in their work on maltose metabolism by a strain of Neisseria meningitidis

Metabolism and Applications of

Lactic Acid Bacteria Barbaros Özer,2007-01-01

The Lactic Acid Bacteria in Health and Disease Brian J.B.

Wood,1995-12-31

Unveiling the Energy of Verbal Artistry: An Mental Sojourn through **Lactic Acid Bacteria**

In a world inundated with screens and the cacophony of instantaneous communication, the profound power and mental resonance of verbal art usually fade in to obscurity, eclipsed by the continuous onslaught of noise and distractions. However, nestled within the lyrical pages of **Lactic Acid Bacteria**, a charming function of literary beauty that impulses with raw emotions, lies an memorable trip waiting to be embarked upon. Composed by way of a virtuoso wordsmith, that interesting opus instructions viewers on an emotional odyssey, gently revealing the latent potential and profound influence embedded within the complex web of language. Within the heart-wrenching expanse with this evocative examination, we will embark upon an introspective exploration of the book is key themes, dissect their fascinating writing model, and immerse ourselves in the indelible impact it leaves upon the depths of readers souls.

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