بخشی از ترجمه مقاله

عنوان فارسی مقاله:
باکتریوژین های باکتری اسید لاکتیک: تولید، پاکسازی، و کاربردهای غذایی

عنوان انگلیسی مقاله:
Bacteriocins from Lactic Acid Bacteria: Production, Purification, and Food Applications

توجه!

این فایل تنها قسمتی از ترجمه میباشد. برای تهیه مقاله ترجمه شده کامل با فرمت ورد (قابل ویرایش) همراه با نسخه انگلیسی مقاله، اینجا کلیک نمایید.
Conclusions

Bacteriocins produced by LAB have the potential to cover a very broad field of application, including both the food industry and the medical sector. Concerning their use in food, bacteriocin-producing starter or co-cultures have been successfully applied in pilot-scale experiments (cheese, fermented sausage, sourdough, etc.), yielding food quality and food safety advantages. The current bottleneck hampering widespread industrial practice seems to be market implementation rather than scientific evidence or proof-of-concept. With respect to medical applications, antimicrobials produced by probiotic LAB might play a role during in vivo interactions occurring in the human gastrointestinal tract, hence contributing to gut health. Further research is needed to unravel the precise role of LAB bacteriocins in this process.