عنوان فارسی مقاله:
نقش باکتری‌های اسید لاکتیک (LAB) در حفظ مواد غذایی و سلامت انسان

- یک مقاله مروری

عنوان انگلیسی مقاله:
Role of Lactic Acid Bacteria (LAB) in Food Preservation and Human Health – A Review

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 کنید.
The recent advances in biotechnology have significantly increased the production of high quality, nutritious and tasteful foods that remain fresh for long time and are completely safe and less reliant on artificial additives. The potential application of bacteriocins as consumer friendly biopreservatives either in the form of protective cultures or as additives is significant. Besides being less potentially toxic or carcinogenic than current antimicrobial agents, lactic acid bacteria and their by products have been shown to be more effective and flexible in several applications. Evidence is accumulating that confirms that probiotics can benefit the host by improving intestinal well being. In order to have functional probiotic strains with predictable and measurable beneficial effects, strict attention to strain selection is required.