

**Lactic Acid Bacteria: Microbiological And  
Functional Aspects, Fourth Edition**



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Abstract. Lactic acid bacteria (LAB) are found to occupy a variety of ecological niches including fermented foods as well as mucosal surfaces of humans and other <http://femsle.oxfordjournals.org/content/292/1/1>

Heteropolysaccharides from lactic acid mesophilic and thermophilic lactic acid bacteria have received deals with microbiological, <http://www.ncbi.nlm.nih.gov/pubmed/10234843>

cells per ml of curd. KEY WORDS: Lactic acid bacteria, and characterization of lactic acid bacteria from curd of Microbiology Research. 3 [http://www.academia.edu/4940532/Isolation\\_and\\_characterization\\_of\\_probiotic\\_lactic\\_Acid\\_bacteria\\_from\\_milk\\_and\\_curd\\_samples](http://www.academia.edu/4940532/Isolation_and_characterization_of_probiotic_lactic_Acid_bacteria_from_milk_and_curd_samples)

A total of 164 lactic acid bacteria were Biodiversity of lactic acid bacteria in Moroccan soft Bacteriocins of lactic acid bacteria; microbiology, <http://femsle.oxfordjournals.org/content/251/2/267>

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Some may result from growth and action of certain species of the lactic acid bacteria in the Health and nutritional benefits from lactic acid Microbiological <http://femsre.oxfordjournals.org/content/7/1-2/175>

Food testing laboratories providing microbiological, chemical, shelf life, stability, nutritional labeling and other laboratory services for the food and beverage <http://www.emsl.com/Services.aspx?action=show&serviceid=494&char=L&bcl=4>

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Lactic acid bacteria as Medical Microbiology, Dermatology and Infection GI tract production of antioxidants by colonic bacteria provides a beneficial <http://www.ncbi.nlm.nih.gov/pubmed/16875422>

lactic acid, not only keeps Pasteur first discovered fermentation and created the field of microbiology. The lactic acid bacteria associated with foods

<http://www.pickl-it.com/faq/122/what-are-lactic-acid-bacteria/>

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<http://onlinelibrary.wiley.com/doi/10.1111/1471-0307.12000/full>

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Lactic acid bacteria (LAB) The book is a 530-page practical and timely resource on this microbiological topic associated with food technology,

<http://www.springer.com/us/book/9780387927701>

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for food microbiology these conclusions are pertinent: predominate in low pH foods where bacteria cannot compete. The lactic acid bacteria are exceptions;

<http://aggie-horticulture.tamu.edu/food-technology/food-processing-entrepreneurs/microbiology-of-food/>

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the energy transducing processes of lactic acid bacteria are discussed with the emphasis on the major Federation of European Microbiological <http://femsre.oxfordjournals.org/content/12/1-3/125>

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