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Abstract

This study was aimed to determine the probiotic potential of lactic acid bacteria (LAB) isolated from various food sources such as cow milk, goat milk and idli batter. The strain *Weissella cibaria* (KTSMBNL 28) isolated from goat milk showed more antibactericidal activity than other strains from cow milk and idli batter. This strain was able to tolerate pH 3.0 which maintained in gastric fluid and resist upto 1% of bile salt retained in intestinal fluid. Moreover, KTSMBNL 28 recorded highest level of hydrophobicity (35-70%) and its non haemolytic property ensured the safe mode of application. Among the 15 antibiotics tested, KTSMBNL 28 showed resistance towards penicillin, vancomycin and nalidixic acid. Therefore, *Weissella cibaria* KTSMBNL 28 which showed good probiotic properties and could be attribute beneficial effects to mankind.

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Computer Science

Index Terms

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