



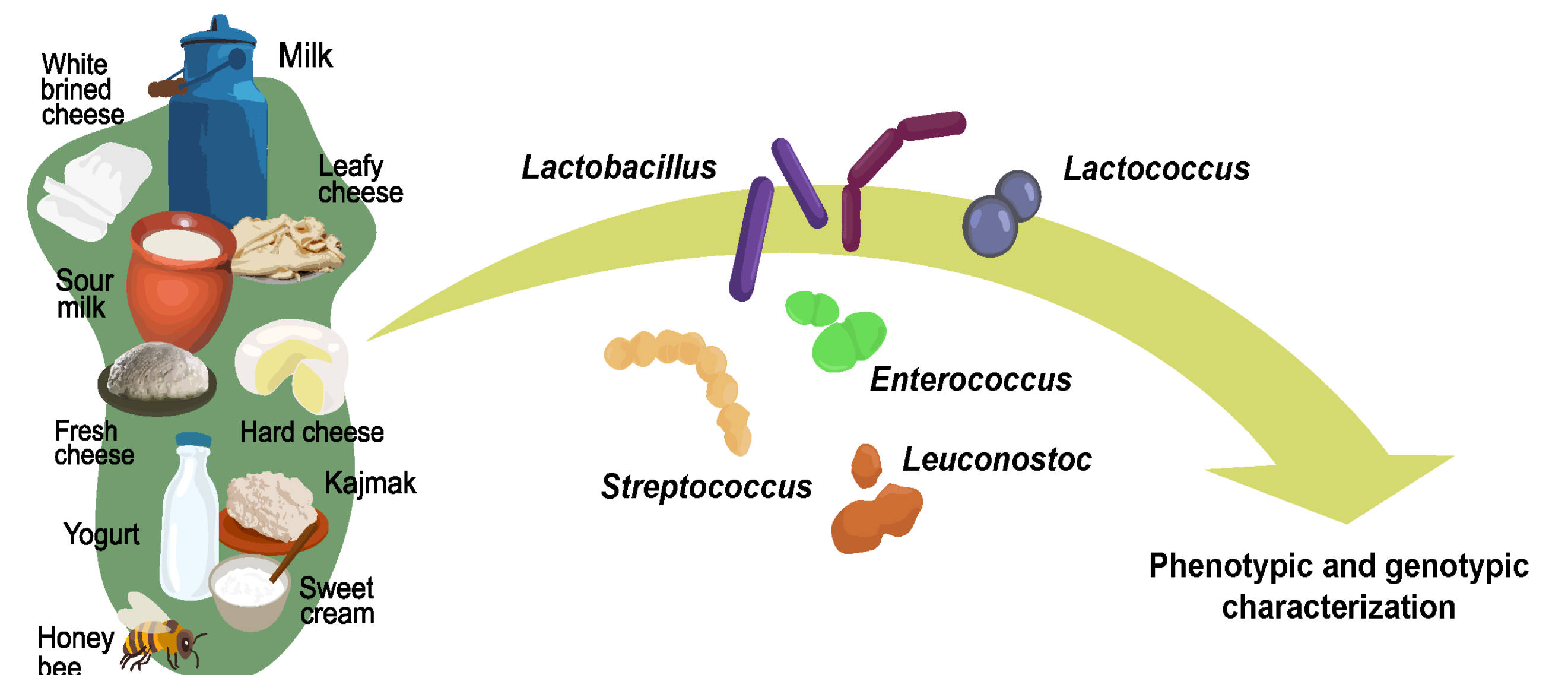
LABBANK – THE FIRST BIOBANK OF AUTOCHTHONOUS PROBIOTIC LACTIC ACID BACTERIA

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INTRODUCTION: Lactic acid bacteria (LAB) are generally recognized as safe (GRAS) and are widely used in fermented foods. They are widespread in nature mainly in raw milk and dairy products. There is a recommendation from the WHO to use fermented dairy, meat and vegetables products in the daily diet because LAB have a great impact on human health.



RESULTS: During last 30 years we have collected more than 5000 distinctive LAB strains, isolated from artisanal autochthonous dairy products, produced in traditional way, without commercial starter cultures. Identification and characterisation of technological and probiotic features of these strains resulted in development of novel functional food and feed, e.g., the probiotic for prevention and treatment of intestinal infections in humans and animals; probiotic for diabetes management and probiotic starter cultures for innovative dairy products.



HiraVet first domestic probiotic for prevention and treatment of intestinal infections in humans and animals



Diasolution probiotic for diabetes management

LAGENDAIRY mixed probiotic starter cultures for innovative dairy products

WHITE BRINED CHEESE



YOUNG CHEESE



SOUR CREAM



YOGURT



CONCLUSION: Our findings illustrate the importance of the research on natural isolates of LAB as a valuable source of strains with novel properties, since they can provide deeper and more complete insight into the functioning and organization of the comprehensive metabolic system in these bacteria and their impact on human and animal health.

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