Characterization and Probiotics of Lactobacillus sp Y isolated from Kimchi

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Many probiotic *Lactobacillus* have been selected and shown to have health benefits. Bacteria were isolated from the twenty kinds of korean Kimchi freshly collected in order to isolate lactic acid bacteria. *Lactobacillus* strain Y is a non motile, nonspore-forming, gram-positive, catalase-negative, short rods isolated on MRS from kimchi. In particular, the strain exhibited 99.6% similarity base sequence based on its 16S ribosomal DNA sequence with *L. sakei* Y. This study indicates that *L. sakei* Y would be an important probiotics. High acid-tolerance of *L. sakei* Y in low pH has the advantage of good surviving in the low pH conditions of stomach(pH 2.0 in extreme cases). *L. sakei* Y was bile-salt resistant, since cells were still growing slowly at high concentration of oxgall although the growth is weaker than control. There was an increase in the CFU following incubation at 2-8% NaCl, and a decrease at 10-18% NaCl. The CFU increased at 37, 45, 50, and 55 °C, and decreased at 60, 70, 80 °C. *L. sakei* Y was usually sensitive to ampicillin, gentamycin, tetracycline, neomycin, erythromycin, lincomycin, cephalothin, carbenicillin, penicillin, sulficoxazole and kanamycin, respectively. *L. sakei* Y exhibited antimicrobial activity against *S. aureus*, *V. parahamolyticus*, *E. coli*, *S. typhimurium*, *B. cereus*, *B. subtilis*, *L. monocytogenes*, *E. erogenes*, *S. enteritidis*, *C. sputorum*, and *Helicobacter pylori*.

In conclusion, this study provides some important findings concerning a gastrointestinal species of Lactobacilus sakei Y. These results warrant a large-scale probiotic study in order to assess these observations. The probiotic characteristics of this bacteria was described as well as clinical trials to determine the eventual therapeutic uses of the L. sakei Y. This study shows that the L. sakei Y can survive in the human gastrointestinal tract, indicating that it may be used as a potential probiotic starter.