

Agricultural Journals

Czech Journal o FOOD SCIENCE

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Czech J. Food Sci Guo I.-d., Yang L.-J., Huo G.-Ch.:

Cholesterol removal by Lactobacillus plantarum isolated from homemade fermented cream in Inner Mongolia of China

Czech J. Food Sci., 29 (2011): 219-225

A total of 38 strains were initially isolated from Jiaoke, a homemade traditional fermented cream, which was sourced from Inner Mongolia, China, and 6 strain: were selected after screening, which was based on their cholesterol removal abilities. The Lactobacillus plantarum with the highest level of cholesterol removal from the media was identified using phenotypical characteristics and 16S rRNA sequences, and was named L plantarum KLDS 1.0344. The mechanisms for cholesterol removal involved co-precipitation, assimilation, and degradation of cholesterol by L. plantarum KLDS 1.0344. At a level of

8.56 log cfu/ml, *L. plantarum* KLDS
1.0344 survived in pH 2.5 MRS broth for
2 h and exhibited excellent tolerance to
0.3% (w/v) bile. This strain has the most
potential in applications as a dietary