Study of antibacterial activity and other benefits of probiotic bacteria and propolis

Thesis

Submitted for Partial Fulfillment of Master Degree in Microbiology

BY

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B.Sc. (Microbiology/Chemistry-2003)

Microbiology Department Faculty of Science Ain-Shams University

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Study of antibacterial activity and other benefits of probiotics and propolis

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Date of Examination: / /2012

Acknowledgment

Deepest, greatest and sincere thanks to ALLAH the most Merciful, Great and Clement God.

I wish to extend my deepest appreciation and sincere gratitude to **Dr. Zlala M. Abo Shady,** Assistant Professor of Microbiology, Faculty of Science, Microbiology Department, Ain Shams University, for her kind attention and greater help provided for supervising that research.

Thanks and gratefulness will not be enough words to **Dr. Ghonaimy**Abd EL- Fatah Ghonaimy, Senior Researcher in Microbiology, Food

Technology Research Institute, Agricultural Research Center, for his

guidance and his efforts throughout the laboratory work to complete this

work.

I wish to find the words that can help to express my great thanks to **Dr. Wafa F. Mohammed,** Fellow of microbiology, Ain Shams University Specialized Hospital, Ain Shams University, for her generous assistance and encouragement during my study.

I would like to thank all stuff members of Special Food and Nutrition department and stuff members of Dairy Science department Food Technology Research Institute, Agricultural Research Center for their assistance. And especial thanks are paid to Dr Mahmoud Mailam and Dr Baraka A. Abd El-Salam for their valuable help and honest advice.

Finally I wish to express my grateful to my parents, sisters for their valuable help and assistance through the course of this work. And thanks to my kind fiancé Mahmoud for his supporting and encouragement throughout the study.

Thanks also to every one who provided help or advised me to achieve this manuscript.

Dedications

I dedicate this modest work

To my parents

To my sisters

To my fiancé

To my whole family

To my country

Egypt

And to all who helped me during the realization of this work





Contents

Title	Page
Intoduction	1
Aim Of The Work	4
Literature Review	5
1. Probiotics	
1.2. Characteristics of probiotics microorganisms.	7
1.3. Selection criteria for probiotics.	9
1.4. Health effects of probiotic bacteria.	18
1.5. Applications of probiotic and functional food.	
2. Propolis	30
2.1. What is propolis?	34
2.2. Chemical composition of propolis.	
2.3. Biological and pharmaceutical properties.	34
2.4. Application of propolis to food.	41
Materials And Methods	44
1. Bacterial strains and culture preparation.	44
2. Preparation of water extract of propolis (WEP).	44
3. In vitro selection of LAB strains according to their major probiotic and technological characters.	45

C	ontents
4. Chemical composition and biological activities of propolis	. 51
5.Tests for Synergistic activity between LAB and WEP	56
6. Manufacture of fermented milk and yoghurt.	58
Results	66
1. Selection of LAB according to probiotic and biotechnological characters.	66
2. Chemical composition and some biological activities of propolis.	83
3. Combined effect of LAB and WEP on some functional properties.	93
4. Manufacture of biofermented milk and traditional yoghurt.	97
Discussion	115
Summery	141
Conclusion	146
Recommendations	148
References	149
Arabic Summery	



List of Tables

NO.	Title	Page
1	Selection criteria for probiotics (Source: <i>Ouwehand et al.</i> , 1999a; Çakır, 2003)	9
2	Various special therapeutic or prophylactic properties of specific probiotics (Adapted from <i>Parvez et al.</i> , (2006))	20
3	Survival of 7 lactic acid bacteria (LOG10cfu/ml) expressed as survival percent, tested in their corresponding media adjusted at different PH values during incubation at 37°C for 24 hrs	68
4	Survival percentage of LAB (OD) strains in their corresponding media supplemented with 0.2%, 0.3% and 0.4% bile salts during 6 h incubation at 37°C.	71
5	Effect of lactic acid bacteria on cholesterol content of broth media supplemented by oxgall bile salt after 24hrs of incubation at 37°C.	74
6	Hydrophobicity of LAB strains.	75
7	Survival of LAB strains after incubation at different degrees of temperature for 24 hrs.	77
8	Survival abilities of LAB strains in different concentration of NaCl after 24 hrs of incubation at 37°C.	78
9	Antagonistic activity among lactic acid bacteria as detected by spot on lawn method.	80
10	Effect of lactic acid bacteria on total titratable acidity (TTA) during 6 hours of incubation.	81
11	The pH changes of LAB strains during incubation for 6 hrs at 37°C.	82
12	Polyphenols content of water extract of propolis.	84

List of Figures

No.	Title	Page
1	LAB are able to produce various antimicrobial substances of which bacteriocins are often the most effective inhibitor of related bacteria (<i>Deegan et al.</i> , 2006).	14
2	Various health benefits from probiotics consumption (Parvez et al., 2006)	19
3	Polyphenols and their biological properties. (Zitka et al., 2011).	33
4	Outline of acidophilus milk and traditional yogurt production with and without starter culture fermentation.	59
5	Survival of the 7 lactic acid bacterial strains tested in their corresponding media at different low pH values during different incubation periods at 37°C for 24 hrs.	69
6	Survival of the 7 <i>Lactobacillus</i> strains (optical density) tested in their corresponding medium at different concentrations of bile salts measured as change in optical density (OD ₆₂₀ nm) after different incubation periods at 37°C.	72
7	Percentage of cholesterol-lowering content of cell-free broth by lactic acid bacterial strains after 24hrs of growth at 37°C.	74
8	Percentage of hydrophobisity by lactic acid bacterial strains.	75

9	Survival of lactic acid bacterial strains (O.D) tested in their corresponding medium during incubation at different temperatures degrees for 24 hrs.	77
10	Survival rate (%) of lactic acid bacterial strains tested in their corresponding medium containing different concentrations of NaCl during incubation at 37°C for 24 hrs.	78
11	Titratable acidity of lactic acid strains tested in their corresponding media broth(MRS, MRS-C and M17 for lactobacilli, bifidobacteria and streptococci respectively	81
12	Acidifying activity of 7 lactic acid strains expressed as pH value tested during different incubation periods at 37°C.	82
13	Dose–response curve for the antibacterial activity of propolis against lactic acid bacteria, data points show the mean of three replicate, control: have no propolis, incubation for 24 hrs growth at 37°C. Each data point is the mean of three replicates.	90
14	Dose–response curve for the antibacterial activity of propolis against food-borne pathogenic bacteria, control have no propolis, incubation at 37°C for 24 hrs . Each data point is the mean of three replicates.	90
15	The DPPH free radical scavenging activity of Egyptian propolis and vitamin c.	92
16	Antibiogram of lactic acid bacteria (CFS) against <i>P. aurginosa</i> bacteria.	95