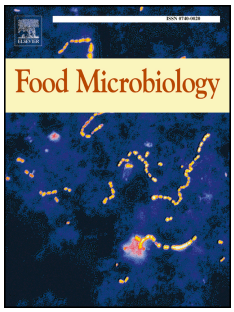
Accepted Manuscript



Impact of *Lactobacillus curvatus* 54M16 on microbiota composition and growth of *Listeria monocytogenes* in fermented sausages

Marina Giello, Antonietta La Storia, Francesca De Filippis, Danilo Ercolini, Francesco Villani

PII: S0740-0020(17)30447-1

DOI: 10.1016/j.fm.2017.11.003

Reference: YFMIC 2896

To appear in: *Food Microbiology*

Received Date: 15 May 2017

Revised Date: 31 October 2017

Accepted Date: 6 November 2017

Please cite this article as: Giello, M., La Storia, A., De Filippis, F., Ercolini, D., Villani, F., Impact of *Lactobacillus curvatus* 54M16 on microbiota composition and growth of *Listeria monocytogenes* in fermented sausages, *Food Microbiology* (2017), doi: 10.1016/j.fm.2017.11.003.

Impact of *Lactobacillus curvatus* 54M16 on microbiota composition and growth of *Listeria monocytogenes* in fermented sausages

Giello Marina, La Storia Antonietta, De Filippis Francesca, Ercolini Danilo, Villani Francesco*

Department of Agricultural Sciences, Division of Microbiology, University of Naples Federico II, via Università 100, 80055 Portici, Italy

*Corresponding author:
Prof. Francesco Villani
Department of Agricultural Sciences, Division of Microbiology, University of Naples Federico II,
Via Università 100, 80055 Portici, Italy
Phone: +39-0812539403. Fax: +39-0812539407.
E-mail: villani@unina.it

Highlights

- *Lactobacillus curvatus* 54M16 produced the bacteriocins *sak* X, *sak* T_{α}, *sak* T_{β} and *sak* P.
- *Lb. curvatus* 54M16 rapidly inhibited the growth of *L. monocytogenes* in co-culture.
- Anti-listerial activity was lower during the production of fermented sausages.
- rRNA-based analysis revealed the strong impact of *Lb. curvatus* 54M16 on sausage microbiota.
- *Lb. curvatus* 54M16 decreased spoilage and pathogenic bacteria in sausages.