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

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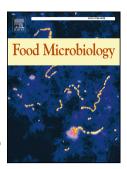
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ACCEPTED MANUSCRIPT

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

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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.

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