

# Accepted Manuscript



Simulated gastrointestinal conditions increase adhesion ability of Lactobacillus paracasei strains isolated from kefir to Caco-2 cells and mucin

Ana Agustina Bengoa, Lucía Zavala, Paula Carasi, Sebastián Alejandro Trejo, Silvia Bronsoms, María de los Ángeles Serradell, Graciela Liliana Garrote, Analía Graciela Abraham

PII: S0963-9969(17)30679-8

DOI: [doi:10.1016/j.foodres.2017.09.093](https://doi.org/10.1016/j.foodres.2017.09.093)

Reference: FRIN 7042

To appear in: *Food Research International*

Received date: 22 June 2017

Revised date: 27 September 2017

Accepted date: 29 September 2017

Please cite this article as: Ana Agustina Bengoa, Lucía Zavala, Paula Carasi, Sebastián Alejandro Trejo, Silvia Bronsoms, María de los Ángeles Serradell, Graciela Liliana Garrote, Analía Graciela Abraham , Simulated gastrointestinal conditions increase adhesion ability of Lactobacillus paracasei strains isolated from kefir to Caco-2 cells and mucin. The address for the corresponding author was captured as affiliation for all authors. Please check if appropriate. Frin(2017), doi:[10.1016/j.foodres.2017.09.093](https://doi.org/10.1016/j.foodres.2017.09.093)

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

**Simulated gastrointestinal conditions increase adhesion ability of *Lactobacillus paracasei* strains isolated from kefir to Caco-2 cells and mucin**

Ana Agustina Bengoa<sup>1\*</sup>; Lucía Zavala<sup>1,a \*</sup>; Paula Carasi<sup>2</sup>, Sebastián Alejandro Trejo<sup>3,4</sup>, Silvia Bronsoms<sup>4</sup>, María de los Ángeles Serradell<sup>2</sup>; Graciela Liliana Garrote<sup>1</sup>, Analía Graciela Abraham<sup>1,5\*\*</sup>

<sup>1</sup> Centro de Investigación y Desarrollo en Criotecnología de Alimentos (CIDCA); Facultad de Ciencias Exactas, Universidad Nacional de La Plata – CONICET CCT La Plata – CIC.PBA. 47 y 116. La Plata. Buenos Aires. Argentina.

<sup>2</sup>Cátedra de Microbiología, Dpto. Ciencias Biológicas, Facultad de Ciencias Exactas, Universidad Nacional de La Plata; 47 y 115, La Plata, Buenos Aires, Argentina.

<sup>3</sup> Instituto Multidisciplinario de Biología Celular (IMBICE); Universidad Nacional de La Plata – CONICET CCT La Plata – CIC; 526 y Camino Gral Belgrano, La Plata, Buenos Aires, Argentina.

<sup>4</sup>Universidad Autónoma de Barcelona (UAB); Barcelona, España.

<sup>5</sup>Área Bioquímica y Control de Alimentos, Dpto. Ciencias Biológicas, Facultad de Ciencias Exactas, Universidad Nacional de La Plata; 47 y 115, La Plata, Buenos Aires, Argentina.

\* Equally contributing authors

\*\* Corresponding author: Analía G. Abraham

e-mail: [aga@biol.unlp.edu.ar](mailto:aga@biol.unlp.edu.ar). Phone-FAX: (54 221) 4254853 / 4249287

<sup>a</sup>: Lácteos Vacalin. Planta industrial: Ruta 54 Km 8 (B1911XAA) Bmé. Bavio, Magdalena, B.s As., Argentina

Download English Version:

<https://daneshyari.com/en/article/8889837>

Download Persian Version:

<https://daneshyari.com/article/8889837>

[Daneshyari.com](https://daneshyari.com)