

# Accepted Manuscript

*Lactobacillus plantarum* LUHS135 and *paracasei* LUHS244 as functional starter cultures for the food fermentation industry: Characterisation, mycotoxin-reducing properties, optimisation of biomass growth and sustainable encapsulation by using dairy by-products

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PII: S0023-6438(18)30323-2

DOI: [10.1016/j.lwt.2018.04.017](https://doi.org/10.1016/j.lwt.2018.04.017)

Reference: YFSTL 7028

To appear in: *LWT - Food Science and Technology*

Received Date: 12 February 2018

Revised Date: 29 March 2018

Accepted Date: 6 April 2018

Please cite this article as: Bartkiene, E., Zavistanaviciute, P., Lele, V., Ruzauskas, M., Bartkevics, V., Bernatoniene, J., Gallo, P., Tenore, G.C., Santini, A., *Lactobacillus plantarum* LUHS135 and *paracasei* LUHS244 as functional starter cultures for the food fermentation industry: Characterisation, mycotoxin-reducing properties, optimisation of biomass growth and sustainable encapsulation by using dairy by-products, *LWT - Food Science and Technology* (2018), doi: 10.1016/j.lwt.2018.04.017.

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1 ***Lactobacillus plantarum* LUHS135 and *paracasei* LUHS244 as functional starter cultures for the food**  
2 **fermentation industry: characterisation, mycotoxin-reducing properties, optimisation of biomass**  
3 **growth and sustainable encapsulation by using dairy by-products**  
4

5 Running Head: ***Lactobacillus* properties and encapsulation**

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