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Effects of probiotic strains, *Lactobacillus plantarum* TN8 and *Pediococcus acidilactici*, on microbiological and physico-chemical characteristics of beef sausages

Sirine Ben Slima, Naourez Ktari, Mehdi Triki, Imen Trabelsi, Asehraou Abdeslam, Hafedh Moussa, Iskandar Makni, Ana Maria Herrero, Francisco Jiménez-Colmenero, Claudia Ruiz-Capillas, Riadh Ben Salah

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## ACCEPTED MANUSCRIPT

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4	Sirine Ben Slima <sup>1</sup> , Naourez Ktari <sup>2</sup> , Mehdi Triki <sup>3</sup> , Imen Trabelsi <sup>1</sup> , Asehraou Abdeslam <sup>4</sup> ,
5	Hafedh Moussa <sup>2</sup> , Iskandar Makni <sup>2</sup> , Ana Maria Herrero <sup>5</sup> , Francisco Jiménez-Colmenero <sup>5</sup> ,
6	Claudia Ruiz-Capillas <sup>5</sup> , and Riadh Ben Salah <sup>1*</sup>
7	<sup>1</sup> Laboratory of Microorganisms and Biomolecules (LMB), Center of Biotechnology of Sfax,
8	Road of Sidi Mansour Km 6, P.O. Box 1177, Sfax 3018, Tunisia.
9	<sup>2</sup> Laboratory of Enzyme Engineering and Microbiology, University of Sfax, National School of
10	Engineering of Sfax (ENIS), B.P. 1173-3038 Sfax, Tunisia
11	<sup>3</sup> Chahia Company, Road of Gabes km 1 ZI Sidi Salem,3002 Sfax.
12	<sup>4</sup> Laboratory of Biochemistry and Biotechnology, Faculty of Sciences, University Mohammed
13	Premier, Oujda, Morocco
14	<sup>5</sup> Institute of Food Science, Technology and Nutrition, ICTAN-CSIC (Formerly Instituto del
15	Frío), Ciudad Universitaria, 28040-Madrid, Spain
16	*Corresponding author: Tel.:+216 98657025; fax: +216 74875818;
17	e-mail addresses: riadh_fss@yahoo.fr; riadh.bensalah@cbs.rnrt.tn
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