



Global Advanced Research Journal of Food Science and Technology (ISSN: 2315-5098) Vol. 2(1) pp. 001-006, February, 2013  
Available online <http://garj.org/garjfst/index.htm>  
Copyright © 2013 Global Advanced Research Journals

Full Length Research Paper

# Antifungal properties of lactic acid bacteria (LAB) isolated from *Ricinus communis*, *Pentaclethra macrophylla* and Yoghurts

\*Oranusi, S, Braide W, Oguoma O I.

Department of Microbiology, Federal University of Technology, Owerri, Imo State, Nigeria

Accepted 09 January 2012

The antifungal activity of lactic acid bacteria (LAB) isolates from *Ricinus communis* (Ogiri), *Pentaclethra macrophylla* (Ugba) and Yoghurt samples against moulds associated with food spoilage *Aspergillus niger*, *Aspergillus flavus*, *Aspergillus fumigatus*, *Mucor*, *Penicillium*, *Rhizopus* and *Aspergillus nidulans* was investigated using agar diffusion technique. *Aspergillus fumigatus* was the most susceptible with inhibition zone diameters ranging from 8mm for *Lactococcus lactis* to 20mm for positive control fluconazole. *Pediococcus* spp had no antifungal effect on any of the test fungi. None of the LAB isolates had good activity against *Aspergillus flavus* and *Rhizopus* spp. *Aspergillus niger* was inhibited only by *Lactococcus lactis*. The present study indicates that the LAB isolates if optimized and improved could be used as a natural, food-grade biopreservative agent for management of fungal contamination and food spoilage, thus preventing problems associated with mycotoxins in food and feed products. It is suggested that effective GMP and HACCP application in handling the affairs of food and feed storage/production will no doubt make the use of LAB as preservative a lot easier.

**Keywords:** Antifungal, Biopreservative, Lactic acid bacteria, Ogiri, Ugba, Yoghurt.

## INTRODUCTION

Fungi have a profound biological and economic impact as food spoilage agents, decomposers, plant and animal pathogens. Their ability to grow anywhere, on anything, makes them both beneficial and harmful recyclers of carbon and nitrogen. Fungal spoilage of food and feed is a common and global phenomenon (Pitt and Hocking, 1999). In addition to the negative financial consequences, fungal spoilage of food and feed also poses a serious health concern. Fungal growth on foodstuffs can result in

the production of mycotoxins which are known to be toxic to human and animals (Sweeney and Dobson, 1998; Kabak *et al.*, 2006).

Fungi have the ability to grow in a wide variety of foods, with different genera showing affinity for particular food types. *Fusarium* species e.g. are notorious for spoilage of grains and cereal plants in the field. They produce fumonisins, secondary metabolites that are thought to result in immunosuppression as well as carcinogenesis in animals (Chu and Li, 1994; Alves *et al.*, 2000; Berek *et al.*, 2001). Production of DON by barley-associated *Fusarium culmorum* and *Fusarium graminearum* strains give rise to a phenomenon called gushing (Schwartz *et al.*, 1995), which means that toxins may survive the malting process and end up in the finished product.

\*Correspondence E-mail: [orasoluche@yahoo.com](mailto:orasoluche@yahoo.com)

**Table 1.** LAB and fungal isolates from samples

Sample	Microbial isolates
Ogiri	Pediococcus spp, Streptococcus spp, Bacillus spp, <i>Leuconostoc mesenteroides</i> , Lactobacillus spp
Ugba	<i>Lactobacillus salivarius</i> , <i>L. plantarum</i> , Lactobacillus spp, Bacillus spp
Yoghurt	<i>Lactococcus lactis</i> , Streptococcus spp, Lactobacillus spp
<i>Arachis hypogara</i>	<i>Aspergillus flavus</i> , <i>Aspergillus fumigatus</i> , <i>Aspergillus niger</i> , <i>Aspergillus nidulans</i>
<i>Zea mays</i>	Penicillium spp, Rhizopus spp, <i>Aspergillus flavus</i> , <i>Penicillium funiculosum</i> , <i>Geotrichum candidum</i>
Bread	<i>Sacharomyces cerevisiae</i> , Mucor spp, Rhizopus spp, <i>Aspergillus fumigatus</i> , <i>Aspergillus niger</i>

Postharvest stored cereals are frequently contaminated with *Aspergillus* and *Penicillium* species (Filtenborg *et al.*, 1996). These moulds are known to produce mycotoxins which may ultimately be carried over into the finished product. For this reason, these organisms constitute a realistic health hazard to the brewing, breakfast cereals and baking industry (Legan, 1993; Araguas *et al.*, 2005).

Maize (*Zea mays*) products are the cheapest and readily available fermented foods for infants and young adults in most tropical countries. It is one of the most widely distributed food plants in the world. They are important energy food rich in carbohydrates and with traces of vitamins, proteins and minerals. Its infection by fungi *Aspergillus flavus*, *A. parasiticus* and *A. nominus* can result in mycotoxin contamination during the growing, harvesting, storage, transporting and processing stages (Achterberg *et al.*, 1994; FAO, 2009).

The aflatoxin produced by *Aspergillus flavus* in improperly stored grain is one of the most potent carcinogens yet discovered. Fortunately, other fungi such as *Penicillium* have been used to develop modern antibiotics and beneficial immunosuppresants (Alexopoulos *et al.*, 1996). Strains of *Penicillium norcadicum* are commonly isolated from fermented meat products such as cured ham and dairy products such as cheeses and may produce ochratoxin A in these foods (Castella *et al.*, 2002)

Dairy products, including milk and cheese, are also susceptible to fungal growth, leading to deterioration, although certain moulds play an important role in cheese production. Species of *Penicillium*, including *Penicillium commune* and *Penicillium solitum*, have been found to spoil different varieties of cheese (Baslico *et al.*, 2001).

With consumer preference for naturally produced foods at an all time high, the need for minimal processing and natural preservation methods is obvious. Lactic acid bacteria (LAB) are naturally occurring in many food systems (Vaughan *et al.*, 2001; Tamminen *et al.*, 2004; Mitra *et al.*, 2005), and have been used for centuries for their fermentation and preservative properties. In particular, their ability to produce antibacterial peptides or bacteriocins has received a lot of scientific attention

(Magnusson *et al.*, 2003; Cotter *et al.*, 2005; Drider *et al.*, 2006), while they also sometimes exhibit antifungal activity (Laitila *et al.*, 2002; Francesca *et al.*, 2002; Dal-Bello *et al.*, 2007; Rouse *et al.*, 2008, Gerez, 2010, Wulijideligen and Miyamoto, 2011). Several low molecular weight compounds have been isolated with the capacity to eliminate fungal growth either on their own or synergistically, including organic acids, reuterin, fatty acids, proteinaceous compounds and cyclic dipeptides (Cabo *et al.*, 2002; Sjogren *et al.*, 2003).

Lactic acid bacteria have been used as biopreservatives in food and animal feed, sauerkraut and silage (Messens, 2002). Their preserving effect relates mainly to the formation of organic acids and hydrogen peroxide, competition for nutrient and production of antimicrobial substances formic acid, propionic acid, acetoin and diacetyl (Stiles, 1996; Corsetti, 1998). It is well known fact that increasing amounts of microorganisms are becoming resistant to antimicrobial agents. Fungi are not exception and more species of both human fungal pathogens and spoilage moulds in food and feed systems are becoming resistant. However, yeasts and moulds are not only becoming resistant to antifungals, but also to preservatives such as sorbic acid, benzoic acid, as well as chemical treatment with cleaning compounds (Brul and Coote, 1999).

The general public wants to reduce the use of chemical preservatives in food or feed. Instead, consumers require high quality, preservatives free, safe but mildly processed food with extended shelf life. This is of course not an easy task to solve. In addition, present legislation has restricted the use of some currently accepted preservatives in different foods (Brul and Coote, 1999). Modern concepts to reduce the contamination of products with fungi and mycotoxins will involve the application of biopreservation. In particular, lactic acid bacteria are considered to be appropriate organisms to suppress the growth of other microorganisms including yeasts and moulds.

This work attempt to investigate antifungal activity of LAB from Ogiri, Ugba and Yoghurt samples with a view to contribute to biopreservation.

**Table 2.** Susceptibility of Fungal isolates to LAB

Fungal isolates	LAB isolates zones of inhibition (mm)									
	Posive control Fluconazol (4mg)	Pediococcus spp	Streptococcus spp	Lactobacillus spp	<i>L. mesenteroides</i>	<i>L. lactis</i>	<i>L. plantarum</i>	<i>L. salivarius</i>	Negative control Normal Saline	
<i>A. flavus</i>	10	-	-	2	-	-	-	-	-	-
<i>A. niger</i>	16	-	-	-	-	15	-	3	-	-
<i>A. fumigatus</i>	20	-	13	15	10	8	-	-	-	-
Mucor spp	8	-	-	4	-	-	5	-	-	-
Penicillium spp	15	-	3	-	-	6	-	-	-	-
Rhizopus spp	6	-	-	-	-	4	-	-	-	-
<i>A. nidulans</i>	15	-	-	6	-	-	-	-	-	-

## MATERIALS AND METHODS

### Sample collection and treatment

Ten samples each of Ogiri and Ugba were purchased from food vendors in Ekeonunwa and Ihiagwa markets in Owerri. Two each of five different brands of yoghurt were purchased from street vendors and shopping malls in Owerri metropolis. The samples of yoghurt were shaken vigorously in stirrer (Jenway, UK) to mix before sample analysis. Ten fold serial dilutions were carried out  $10^{-1}$  to  $10^{-6}$  for all the samples of Ogiri, Ugba and Yoghurts. Aliquot 0.2ml of the dilutions were spread onto duplicate sterile plates of MRS agar and M17 agar (both from Biolab, Hungary) for isolation of lactobacillus.

Thirty samples comprising of ten samples of different brands of breads obtained from vendors in Owerri, Nekede, and Ihiagwa, ten samples each of *Zea mays* and *Arachis hypogaea* from different vendors in four markets in Owerri, Ihiagwa and Obinze were assayed for fungal

contaminants. Two cups approximate 200g of *Zea mays* and *Arachis hypogaea* samples was purchased from the vendors, the samples were rinsed out in sterile distilled water for fungal isolation. The bread was left exposed in the laboratory for two weeks before being used for fungi isolation. Sample homogenate from the maize (*Zea mays*), ground nut (*Arachis hypogaea*) and bread were serially diluted to  $10^{-6}$  and cultured by spread plate technique on Sabouraud dextrose agar (SDA) (Oxoid, England) to which Penicillin and Streptomycin had been incorporated for fungi isolation

All the culture plates except SDA were incubated anaerobically using Oxoid anaerobic jar plus gas pack at 37°C for 24 to 72hrs. SDA plates were incubated at 28±2°C for 3-5 days. At the expiration of incubation period, the plates were examined for microbial growth. Typical and characteristic colonies on MRS and M17 agar were purified by repeated subculture on M17 agar to obtain pure culture for further characterization. Discrete colonies on SDA were isolated and

purified by repeated subculturing. Pure cultures were stored on slants for further characterization.

### Identification of isolates

Standard microbiological procedures were adopted for the identification of probable LAB isolates. Preliminary identification was based on cultural characteristics, Gram staining reaction, and biochemical tests such as catalase, citrate utilization, indole, oxidase, motility, temperature tolerance, growth on concentrations of NaCl, methylene blue, haemolysis on blood agar, sugar fermentation tests, reaction on TSI, gelatin liquefaction, starch hydrolysis, nitrate reduction, methyl red, Voges-proskaur test. Further characterization was by the methods as described by Jolt *et al.*, (1994).

Fungal isolates was identified based on their macroscopic cultural characteristics on slide culture and microscopic characteristics with reference to standard

identification atlas and keys (De Hoog *et al.*, 2000; Tsuneto, 2010).

### Antifungal assay

#### Preparation of LAB isolates

Overnight broth culture of LAB was standardized to  $1.5 \times 10^8$  cells using 0.5 McFarland turbidity standards. MRS agar was uniformly seeded with standardized culture and incubated for 48 hrs at 37°C

#### Preparation of fungi inocula

Fungal spores on SDA slants were inoculated onto fresh agar plates and incubated at  $28 \pm 2^\circ\text{C}$  until sporulation. The cultures were then taken with sterile needle and introduced into sterile test tubes and standardized to turbidity equivalent to  $1.5 \times 10^8$  cells by McFarland standard 0.5. SDA agar was uniformly seeded and incubated at  $28 \pm 2^\circ\text{C}$  for growth.

#### Assay of LAB for antifungal activity

Assay was carried out in two ways: Using a cork borer an agar disk was removed from SDA fungal culture and discarded, this was replaced with LAB culture from MRS. Plates were examined for zone of inhibition after 24 to 96 hrs incubation at 30°C. Into 5ml of standardized fungal culture in test tube was added 5ml of standardized LAB culture. Incubation was for 24 to 96 hrs and subculture was made onto SDA plus Penicillin and Streptomycin for fungal count after 24 to 96 hrs incubation at 30°C.

## RESULTS

The LAB and fungal isolates from the samples are as shown in Table 1. The prevalence of specific LAB appears to be dependent on the type of sample. *Aspergillus niger* and *Aspergillus flavus* are the predominant contaminants in *Arachis hypogaea*, *Zea mays* and Bread.

Table 2 reveals the susceptibility of fungal isolates to LAB. *Lactococcus lactis* and a species of *Lactobacillus* had inhibitory effects on *Aspergillus niger*, *Aspergillus fumigatus* and a species of *Mucor* and *Rhizopus*. The positive control Fluconazole had inhibitory effects on all the fungal isolates though, with varying zones of inhibition. All the LAB isolates showed inhibitory effects on *Aspergillus fumigatus* except however, for *Lactobacillus salivarius*.

There was a reduction in counts of *Aspergillus fumigatus* and *Aspergillus niger* from  $1.5 \times 10^8$  cfu/ml to

$1.2 \times 10^7$  and  $1.5 \times 10^6$  cfu/ml by *Lactobacillus* spp and *Lactococcus lactis*. The positive control Fluconazole reduced fungal counts from  $1.5 \times 10^8$  to  $1.0 \times 10^4$ ,  $1.2 \times 10^7$  and  $1.2 \times 10^6$  cfu/ml for *Aspergillus fumigatus*, *Aspergillus niger* and *Aspergillus nidulans* respectively.

## DISCUSSION

Fungi are known to be major cause of spoilage of food and feed products. Farm crops, post harvest stored grains and food of animal origins are frequently contaminated/spoiled by fungal species resulting in huge economic losses. Some of these fungal contaminants are known to produce deleterious mycotoxins which may ultimately be carried over into the finished product and constitute health hazard to man and livestock (Legan, 1993; Chu and Li, 1994; Schwartz *et al.*, 1995; Filtenborg *et al.*, 1996; Sweeney and Dobson, 1998; Pitt and Hocking, 1999; Alves *et al.*, 2000; Berek *et al.*, 2001; Araguas *et al.*, 2005; Kabak *et al.*, 2006). The presence of LAB in Ogiri, Ugba and Yogurt samples is in tandem with the presence of these organisms in fermented products. LAB has the property of producing lactic acid via fermentation of carbohydrates (Odunfa, 1985; Odunfa and Oyeyiola, 1985; Odunfa, 1986; Jay, 2000). All the LAB that was isolated have previously been reported in association with fermented foods and have been used as probiotics (Reid *et al.*, 2005; Ammor, 2007; Ouoba *et al.*, 2008; Hoveyda *et al.*, 2009). LAB are known to occur naturally in foods or added as pure cultures to various food products. They are considered to be harmless or even to have an advantage for human health as probiotics. LAB have a generally recognized as safe (GRAS) affirmation and have through tradition, been established as a natural consumer and environmental friendly way to preserve food and feed products (Stiles, 1996; Carr *et al.*, 2002).

The isolation of fungal spp in *Arachis hypogaea*, *Zea mays* and Bread corroborate the understanding that fungi are common environmental contaminants and major spoilage organisms of food and feed products (Bullerman, 1977; Bonestroo *et al.*, 1993; Filtenborg *et al.*, 1996; Corsett *et al.*, 1998; Pitt and Hocking, 1999; Mari *et al.*, 2003; Casey and Dobson, 2004; Kinay *et al.*, 2005; Tournas *et al.*, 2006).

Some of the LAB isolates specifically *Lactobacillus* spp and *Lactococcus lactis*, had inhibitory effects on some fungal contaminants with *Aspergillus fumigatus* being the most susceptible. Some fungi have been reported to be sensitive to the normal by-products of LAB metabolism (Batish *et al.*, 1989; Piard and Desmazaud, 1992; Collins, 2004; Dal-Bello *et al.*, 2007; Rouse *et al.*, 2008; Gerez, 2010; Wulijidigen and Miyamoto, 2011). Although the inhibitory activity of LAB isolates in this study is not comparable to that obtained by Francesca *et al.* (2002), it confirms the prospect of LAB as a potential

antifungal agent in control of fungal contamination and spoilage of food and feed products.

Optimization and improvement of the antifungal potential of LAB for its use in food and feed preservation holds the key to meeting the general demand by consumers to reduce the use of chemical preservatives and additives in food and feed and the production of high quality, preservative free, safe but mildly processed food with extended shelf life. Effective GMP and HACCP application in handling the affairs of food and feed storage/production will no doubt make the use of LAB as preservative a lot easier.

## REFERENCES

- Achterberg C, McDonnell E, Bagby R (1994). How to put the food guide pyramid into practice. *J. Am. Diet. Assoc.* 94: 1030- 1035.
- Alexopoulos CJ, Mims CW, Blackwell M (1996). *Introductory Mycology*, 4<sup>th</sup> ed. John Wiley, New York.
- Alves I, Oliveira NG, Laires A, Rodrigues AS, Rueff J (2002). Induction of micronuclei and chromosomal aberrations by the mycotoxin patulin in mammalian cells: role of ascorbic acid as a modulator of patulin casinogenicity. *Mutagenesis* 15: 229-234.
- Ammor MS, Bele'n Flo' rez, A, Mayo B (2007). Antibiotic resistance in non-enterococcal lactic acid bacteria and bifidobacteria. *Food Microbiol.* 24: 559-570.
- Araguas C, González-Peñas E, Lopéz de Cerain A (2005). Study on Ochratoxin A on cereal- derived products from Spain. *Food Chemistry* 92: 459-464.
- Batish VK, Ram LA, Grover S (1989). Screening lactic starter cultures for antifungal activity. *Cultured Dairy Products Journal* 24: 22-25.
- Berek L, Petri IB, Mesterházy Á, Tèren J, Molnár J (2001). Effect of mycotoxins on human immune function *in vitro*. *Toxicol in Vitro* 15: 25-30.
- Bonestroo MH, Dewit JC, Kusters BJM, Rombouts FM (1993). Inhibition of the growth of yeasts in fermented salads. *International Journal of food Microbiology* 17: 311-320.
- Brul S, Coote P (1999). Preservative agents in foods. Mode of action and microbial resistance mechanisms. *International Journal of Food Microbiology* 50: 1-17.
- Bullerman LB (1977). Incidence and control of mycotoxin producing molds in domestic and imported cheeses. *Annals de la nutrition et de l'alimentation* 31: 435-446.
- Cabo ML, Braber AF, Koenraad PM (2002). Apparent antifungal activity of several lactic acid bacteria against *Penicillium discolor* is due to acetic acid in the medium. *Journal of Food Protection* 65: 1309-1316.
- Carr FJ, Hill D, Maida N (2002). The lactic acid bacteria: A literature survey. *Crit. Rev. Microbiol.* 28: 281-370.
- Castella G, Castella T, Ostenfeld L, Cabanes J, Schmidt H, Alboresi A, Niessen L (2002). Molecular characterization of Ochratoxin A producing strains of the genus *Penicillium*. *Systematic and Applied Microbiology* 25: 74-83.
- Casey GD, Dobson ADW (2002). Potential of using real-time PCR-based detection of spoilage yeast in fruit juice: A preliminary study. *International Journal of Food Microbiology* 91: 327-335.
- Chu FS, Li GU (1994). Simultaneous occurrence of Fumonisin B<sub>1</sub> and other mycotoxins in moldy corn collected from the People's Republic of China in regions with high incidence of esophageal cancer. *Applied Environmental Microbiology* 60: 847-852.
- Collins EB, Hardt P (2004). Inhibition of *Candida albicans* by *Lactobacillus acidophilus*. *Journal of Dairy Science* 110(3):169
- Corsetti A, Gobebetti M, Rossi J, Damiani P (1998). Antimould activity of sourdough lactic acid bacteria: Identification of a mixture of organic acids produced by *Lactobacillus sanfrancisco* CBI. *Appl. Microbiol. Biotechnol.* 50: 253-256.
- Cotter PD, Hill C, Ross RP (2005). Bacteriocins: developing innate immunity for food. *Nat. Rev. Microbiol.* 3: 777-788.
- Dal Bello F, Clarke CI, Ryan LAM, Ulmer H, Schober TJ, Ström K, Sjögren J, Van Sinderen D, Schnurer J, Arendt EK (2007). Improvement of the quality and shelf life of wheat bread by fermentation with the antifungal strain *Lactobacillus plantarum* FST 1.7. *Journal of Cereal Science* 45: 309-318.
- De Hoog GS, Guarro JG, Fugureas MJ (2007). *Atlas of clinical Fungi* 2<sup>nd</sup> ed. (entreat bureau voor 7 Schimmel cultures/ universitat Rovira I Virgili, Pp 1-29.
- Diep DB, Nes IF (2002). Ribosomally synthesizes antibacterial peptides in Gram positive bacteria. *Curr. Drug Targets* 3:107-122.
- Drider D, Fimland G, Hechard Y, McMullen LM, Prevost H (2006). The continuing story of class IIa bacteriocins. *Microbial Mol. Biol. Rev.* 70: 564-582.
- FAO (2009). Maize, rice and wheat: Area harvested, production quality and yield. Food and Agriculture Organization of the United Nations, Statistics Division 2009.
- Filtenborg O, Frisvad JC, Thrane U (1996). Moulds in food spoilage. *International Journal of Food Microbiology* 33: 85-102
- Francesca V, Mara F, Palmira de B, Angelo S, Silvia de C, Paola L (2002). Antifungal activity of strains of lactic acid bacteria isolated from a semolina ecosystem against *Penicillium roqueforti*, *Aspergillus niger* and *Endomyces fibuliger* contaminating bakery products. *Systematic and Applied Microbiology* 32(6):438-448.
- Gerez CL, Torino MI, Rollan G, Font de Valdez G (2009). Prevention of bread mould spoilage by using lactic acid bacteria with antifungal properties. *Food Control* 20: 144-148.
- Gerez C, Carbajo M, Rollan G, Torres LG, Font de Valdez G (2010). Inhibition of citrus fungal pathogens using lactic acid bacteria. *Journal of Food Science* 75:354-359.
- Hoveyda N, Carl H, Kamal RM, Rafael P, Nia R, Paul G (2009). A systematic review and meta-analysis: Probiotics in the treatment of irritable bowel syndrome. *BMC Gastroenterol.* 9: 15.
- Jay JM (2000). Fermentation and fermented dairy products. In *Modern Food Microbiology*, 6<sup>th</sup> ed. Aspen publishers, Inc. Gaithersburg, USA. Pp 113-130.
- Johan S, Jesper M (2005). Antifungal lactic acid bacteria as biopreservatives. *Trends in Food Science and Technology* 16(1-3): 70-78.
- Jolt JG, Krieg NR, Sneath PHA, Stanley JT, Williams ST (1994). *Bergey's manual of systematic bacteriology*, 9th edn. Williams & Wilkins Co. Baltimore, Maryland, p. 786.
- Kabak B, Dobson A, Var I (2006). Strategies to prevent mycotoxin contamination of food and animal feed: a review. *Crit. Rev. Food Sci. Nutr.* 46: 593-619.
- Kinay P, Yildiz F, Sen F, Yildiz M, Karacali I (2005). Integration of pre- and postharvest treatments to minimize *Penicillium* decay of *Satsuma mandarins*. *Postharv. Boil. Technol.* 37: 31-36.
- Laitila A, Alakomi HL, Raaska L, Mattila-Sandholm T, Haikara A (2002). Antifungal activities of two *Lactobacillus plantarum* strains against *Fusarium* moulds in vitro and in malting of barley. *Journal of Applied Microbiology* 93: 566-576.
- Legan JD (1993). Moulds spoilage of bread: the problem and some solutions. *International Biodeterioration and Biodegradation* 32: 33-53.
- Magnusson J, Ström K, Roos S, Sjögren J, Schnürer J (2003). Broad and complex antifungal activity among environmental isolates of lactic acid bacteria. *FEMS Microbiol. Lett.* 219: 129-135.
- Mari M, Bertolini P, Pratella GC (2003). Non-conventional methods for the control of post-harvest pear diseases. *Journal of Applied Microbiology* 94: 761-766.
- Messens W, De Vuyst L (2002). Inhibitory substances produced by lactobacilli isolated from sourdoughs: a review *International Journal of Food Microbiology* 72: 31-43.
- Mitra S, Chakrabarty PK, Biswas SR (2005). Production and characterization of nisin-like peptide produced by a strain of *Lactococcus lactis* isolated from fermented milk. *Curr. Microbiol.* 51: 183-187.
- Odufa SA (1985). *African fermented Food in: Microbiology of fermented foods*. Vol. 2 (Ed) B. J. B. Wood. pp: 155-195.

- Odufa SA, Oyeyiola GE (1985). Microbiology of the fermentation of Ugba, a Nigerian indigenous fermented food flavour. *J. Plant Foods*, 6: 155-163.
- Odufa SA (1986). *Other Legume-Based fermented Foods*. In: Legume-Based Fermented Foods. Reddy, N. R., MD. Pierson and D. K. Salunkhe (Eds.) CRC Press. Florida. pp: 219-225.
- Ouoba LII, Lei V, Jensen LB (2008). Resistance of potential probiotics lactic acid bacteria and bifidobacteria of African and European origin to antimicrobials: Determination and transferability of the resistance genes to other bacteria. *Int. J. Food Microbiol.* 121: 217-224.
- Piard JC, Desmazaud M (1992). Inhibiting factors produced by lactic acid bacteria. Bacteriosins and other antibacterial substances. *Lait*. 72: 113-142.
- Pitt JJ, Hocking AD (1999). *Fungi and Food Spoilage*, 2<sup>nd</sup> edn. Gaithersburg MD: Aspen publication pp 5-25
- Reid G, Anand S, Bingham MO, Mbugua G, Wadstrom T, Fuller R, Anukam K, Katsivo M (2005). Probiotics for the developing world. *J. Clin. Gastroenterol.* 39: 485-488.
- Rouse S, Harnett D, Vaughan A, Van Sinderen D (2008). Lactic acid bacteria with potential to eliminate fungal spoilage in foods. *Journal of Applied Microbiology* 104(3): 915-923.
- Schwartz PB, Casper H, Beattie S (1995). Fate and development of naturally occurring Fusarium mycotoxins during malting and brewing. *J. Am. Soc. Brew. Chem.* 53: 121-127.
- Sjögren J, Magnusson J, Broberg AJ, Kenne L (2003). Antifungal 3-Hydroxy Fatty Acids from *Lactobacillus plantarum* MiLAB 14. *Applied and Environmental Microbiology* 69: 7554-7557.
- Stiles ME, Holzapfel WH (1997). Review article: Lactic acid bacteria of foods and their current taxonomy. *Int. J. Food Microbiol.* 36: 1-29.
- Sweeney M, Dobson A (1998). Mycotoxin production by *Aspergillus*, *Fusarium* and *Penicillium* species. *Int. J. Food Microbiol.* 43: 141-158.
- Tamminen M, Joutsjoki T, Sjöblom M, Joutsen M, Palva A, Ryhanen EL, Joutsjoki V (2004). Screening of lactic acid bacteria from fermented vegetables by carbohydrate profiling and PCR-ELISA. *Let. Appl. Microbiol.* 39: 439-444.
- Tournas VH, Heeres J, Burgess L (2006). Moulds and yeasts in fruit salads and fruit juices. *Food Microbiology* 23: 684-688.
- Tsuneo W (2010). Pictorial atlas of soil and seed fungi: Morphologies of cultural fungi and Key to Species. Third editions, CRC press 2010.
- Vaughan A, Eijsink VG, O'Sullivan TF, O'Hanlon K, Van Sinderen D (2001). An analysis of bacteriocins produced by lactic acid bacteria isolated from malted barley. *Journal of Applied Microbiology* 91: 131-138.
- Wulijidigen S, Miyamoto T (2011). Screening and identification of lactic acid bacteria from Airag for antifungal activity. *Journal of Animal and Veterinary Advances* 10: 2751- 2757.