





Innovative polysaccharides as matrices for encapsulation of lactic acid bacteria and antimicrobial peptides

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Exopolysaccharide (EPS):

Polymer of sugar units (polyoside), excreted outside cell, soluble in aqueous solutions

Gelling:

Convert EPS into a semi-solid matrix (gel) using chemical or physical factors





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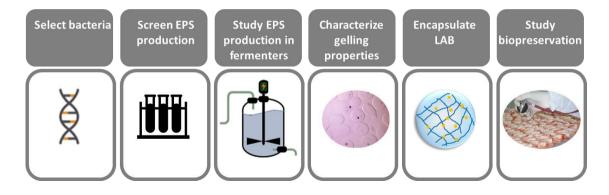


- Encapsulate lactic acid bacteria (LAB) and allow the release of bacteriocin
- Apply LAB-microgels in food biopreservation



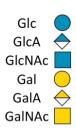


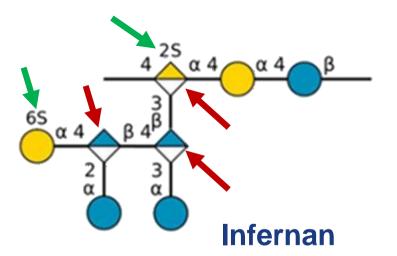






Alteromonas infernus

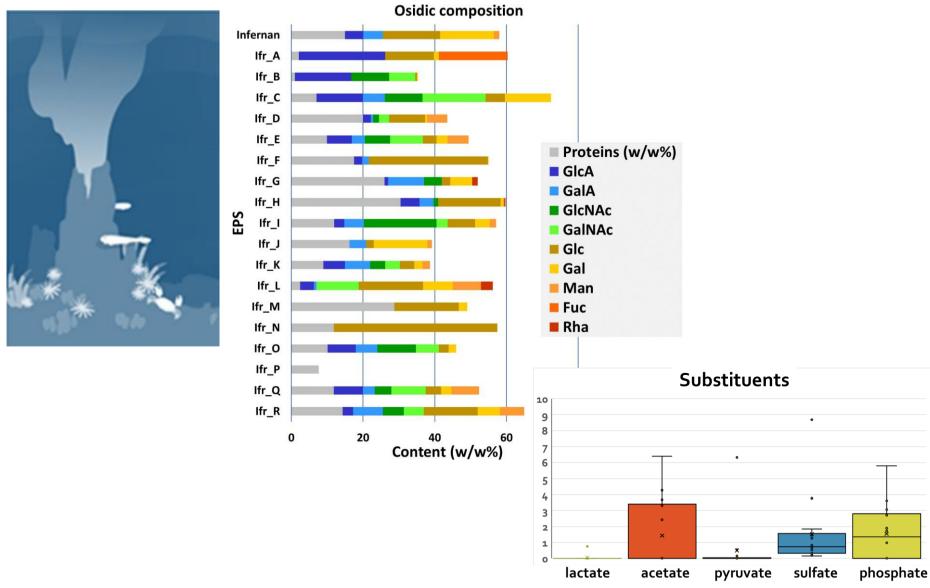








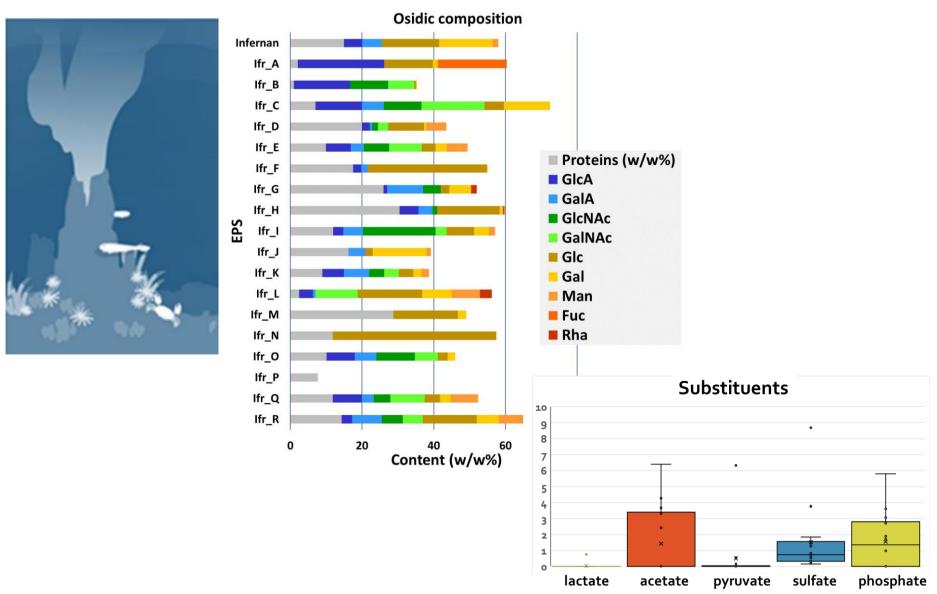


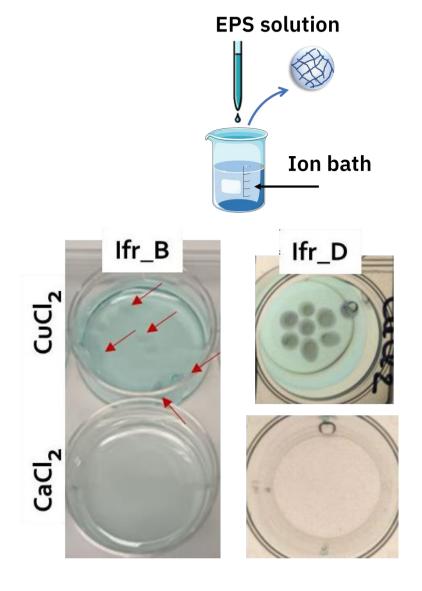












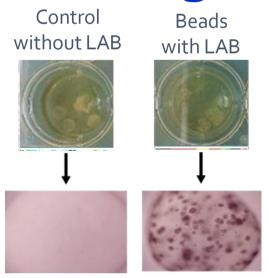




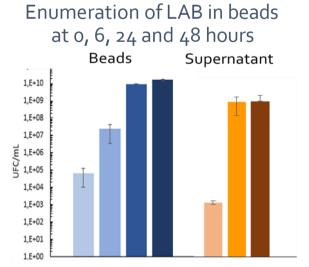




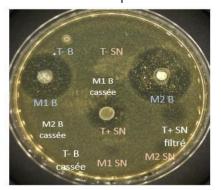
Microfluidic device (RayDrop)



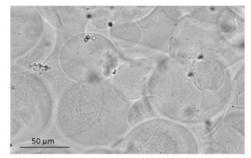
Microscopic observation: beads ~4 mm in diameter



Inhibition of *Listeria innocua* by LAB encapsulated in beads at 24h

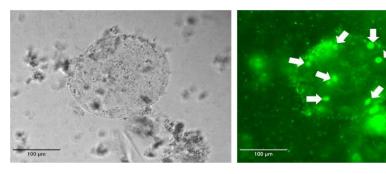


Control



Monodispersed gels: $60 \mu m \pm 13 \mu m (n=50)$

With encaspulated LAB at 48h



Microgels

Live LAB cells (SYTO₉)



Continuous phase

Continuous phase





Future work

- Screen other EPS for gelling
- Cross-linking with different types of ions and ion mixtures, co-gelling with alginate
- Decrease molecular weight to improve gelling

- Detection of bacteriocin (tricine PAGE, growth inhibition quantification in liquid broth)
- Applications in food preservation (challenge tests)













Thank you for your attention!