

doi: <https://doi.org/10.20546/ijcrar.2021.903.001>

## Studies on *Lactobacillus* Bacteriocin for Production and Characterization against Some Pathogenic and Food Spoilage Bacteria

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### Abstract

Bacteriocins produced by lactic acid bacteria (LAB) are a heterogeneous group of antibacterial proteins that vary in spectrum of activity, mode of action, molecular weight, genetic origin and biochemical properties inhibitory substances include bakery and dairy products, cereals, and bread and cheese. Nisin is a natural bacteriocin produced by *Lactococcus lactis*. It has a broad inhibitory effect against gram positive bacteria. It can be destroyed by proteolytic enzymes that exist in food systems. We found that, minimum inhibitory concentration of free nisin was higher than encapsulated nisin in both culture media and cheese for *L.monocytogenes* and *S. aureus*. *E. coli* resisted to any form of Nisin in culture media but not in cheese. Nisin A is being used at the concentrations of 100-200 ppm in the preservation of, dairy products such as cheeses and milk. In addition, encapsulation protected nisin against cheese fat and protease. Reuterin is a water – soluble non- proteinaceous product produced by *Lactobacillus reuteri*. It has been described to have antimicrobial effect against certain gram- negative and gram- positive bacteria, yeasts, fungi, and protozoa. It inhibits *Salmonella*, *Shigella*, *clostridium*, *Staphylococcus*, *Listeria*, and *Trypanosoma*. The aim of present work was to study the combination of Nisin and *L. reuteri* against eight bacterias (*Staphylococcus aureus*, *Salmonella typhi*, *Escherchia coli*, *Klebsiella pneumoniae*, *Pseudomonas aeruginosa*, *Bacillus subtilis*, *Bacillus cereus*, *Streptococcus spp.*) Reuterin was isolated from *L. reuteri* during the anaerobic fermentation of glycerol using Gas Pack EZ Anaerogas pack container system on MRS agar. Minimum inhibitory concentration of bacteriocins (Nisin, crude *Lactobacillus reuteri*, Nisin + crude *Lactobacillus reuteri*) was studied using broth micro dilution method. Bacteriocins reuterin showed best synergism for both gram positive and gram negative bacteria used in the study. MIC of Bacteriocin (Nisin) alone against tested strains was determined to be 0.017+<sub>0.001</sub> to 0.40+<sub>0.002</sub> mg/ml. crude *Lactobacillus reuteri* alone was determined to be 0.016+<sub>0.001</sub> to 0.033+<sub>0.001</sub>mg/ml which is 3 or 2 fold higher for MIC of Bacteriocins(Nisin + crude *Lactobacillus reuteri*) in combination i.e. 0.010+<sub>0.001</sub>to 0.029+<sub>0.001</sub>mg/ml. The synergistic activity of Biopreservative i.e. bacteriocins (Nisin and crude *Lactobacillus reuteri*) with chemical preservative (sorbic acid) for pathogenic bacteria was evaluated using well diffusion assay. The diameter of inhibition zones increased on combination. The highest zone increased was seen in case of Bacteriocins in combination i.e. 29+<sub>0.06</sub> AB-3 (*E.coli*).

### Article Info

Accepted: 15 February 2021

Available Online: 20 March 2021

### Keywords

Antimicrobil activity, Bacteriocin, Food Preservation, Lactic Acid Bacteria.

## Introduction

Lactic acid bacteria (LAB) are food-grade microorganisms used for the production of numerous fermented food products to improve their flavor, texture and shelf-life. LAB produce antibacterial compounds that include organic acids, diacetyl, hydrogen peroxide and bacteriocins, which are known to reduce food spoilage and growth or proliferation of pathogenic bacteria. Use of these naturally produced compound as food bio-preservative agents has therefore gained increasing attention in the food industry and now represents a promising way to preserve food without chemical agents, especially in ready-to-use. Bacteriocins may also find use in the preparation of products that are not submitted to sufficient thermal sterilization during their production, since they represent a risk of contamination by pathogenic bacteria such as *Listeria monocytogenes*, known in the art to be responsible for numerous worldwide outbreaks.

*Lactobacilli* are important organisms recognized for their fermentative ability as well as their health and nutritional benefits (Gilliland, 1990). They produce various compounds such as organic acids, diacetyl, hydrogen peroxide, and bacteriocin or bactericidal proteins during lactic fermentations (Lindgren and Dobrogosz, 1990) the antimicrobial properties of *Lactobacilli* are of special interest in developing strongly competitive starter cultures for food fermentation. *Lactobacilli* exert strong antagonistic activity against many microorganisms, including food spoilage organisms and pathogens. Production of the primary metabolite, lactic acid and the resulting pH decrease is the main preserving factor in food fermentation. In addition, some strains may contribute to the preservation of fermented foods by producing other inhibitory substances, such as bacteriocins.

Control of both pathogenic and spoilage microbe in a variety of foods is important to guarantee food quality and safety. Recently, biopreservation has become a topic of interest (1). This technique is used as an alternative to chemical additives for increasing self-life storage and enhancing safety of food by using natural microflora and their antimicrobial products (2). Lactic acid bacteria are believed to be safe because they have been long established as the normal flora in fermented food; thus they have great potential for use in biopreservation. The preserving effects of lactic acid bacteria are due to the production of antimicrobial agents such as organic acids,

hydrogen peroxide and bacteriocin or related substances (3,4).

Bacteriocins are proteinaceous compounds that mainly inhibit closely related species (5). Some bacteriocins have been shown to possess the ability to inhibit the actions of unrelated genera such as *Clostridia*, *Listeria*, enteropathogenic bacteria and gram-negative bacteria. For these reasons bacteriocins are promising candidates for biopreservation of food (6). Several *Lactobacillus* strains are an important dairy culture starter and used for the manufacture of fermented food (7,8).

The discovery of bacteriocins gave a new way for food development in better hygienic quality (7,8). In recent years, there have been many reports on bacteriocins that are produced by lactic acid bacteria. However, most reports deal with bacteriocins that are produced by lactic acid bacteria. However, most reports deal with bacteriocins that are produced by various *Lactococci*, *Pediococci*, *Leuconostoc*, *Enterococci* and *Lactobacilli* (9-11). The search for new strains of lactic acid bacteria that produce antimicrobial substances is a universal objective for the creation of new cultures starter with a high biosafety for fermented food. The inhibition of pathogenic bacteria such as *Staphylococcus aureus* by lactic microflora was announced by Heikkilä and Saris (12).

The technological characterization of the lactic acid bacteria leads to the development of well defined bacterial strains with specific characters. The latter gradually replace the nondefinite mixtures starters traditionally used in dairy industry (13).

In order to avoid the side effect of chemical preservatives, these last years, the interest of the use of the bacteriocins or strains of lactic acid bacteria for applications as bio-preservative caused many research tasks (4,14-18), several lactic acid bacteria bacteriocins offer potential applications in food preservation and the use of bacteriocins in the food industry can help to reduce the addition of chemical preservatives as well as the intensity of heat treatments, resulting in foods which are more naturally preserved and richer in organoleptic and nutritional properties (19),

The aim of this work is isolation of lactic acid bacteria that produce antimicrobial substances belonging to bacteriocin type able to inhibit the bacteria which causes food poisoning.

## Research Elaborations

K. Revathi *et al.*, (2016) The present study was conducted to evaluate the efficiency of Panchagavya as probiotics by enumerating the total bacterial and lactic acid bacterial count of fermented Panchagavya and demonstrate the antibacterial activity of lactic acid bacterial isolates of Panchagavya against gram positive and gram negative organism.

Ahmed Abdelrazak *et al.*, (2016) The isolated strain was found to be able to produce bacteriocin with antimicrobial activity against a vast number of pathogens and food spoiling microbes. The activity and stability of the produced bacteriocin was studied at different pH, storage time and temperature via applying a Response Surface Methodology and the optimum activity was achieved at pH 4, after 2 days of incubation and 4<sup>o</sup> C. These results indicate that; the produced bacteriocin could be used as antimicrobial compound added to fresh food taking the advantage from protect fresh food from spoilage and disappear of the antimicrobial compound prior to consumption which is undesirable.

Sarah S Samuel *et al.*, (2016) To study lactic acid bacteria occur naturally as indigenous micro flora. In fermented foods, starter culture of lactic acid bacteria is added for fermentation which results in desired changes in the food and dairy products. Isolation and identification of *Lactobacillus* spp. in various food products reveals the indigenous microflora of that region. Isolation of such regional strains helps in identification the best isolates which can be utilized for further study.

R S Upendra *et al.*, (2016) In the present study attempt were made successfully in producing bacteriocine for indigenous cultures of LAB isolated from selected fermented foods samples. Lactic acid bacteria (LAB) are a group of Gram-positive; non-spore forming, non-motile, non-respiring bacteria produces variety of antimicrobial compounds such as lactic acid, acetic acid, ethanol, formic acid, fatty acids, hydrogen peroxide and bacteriocins.

Indira Mikkili *et al.*, (2015) Bacteriocins are proteinaceous antibacterial compounds, which constitute a heterologous subgroup of ribosomally synthesized antimicrobial peptides. The main aim of this study was to isolate the bacteriocin producing lactic acid bacteria and checking their antagonistic activity and potential as good probiotic characteristics. The isolates LABs producing bacteriocins has high antagonistic activity against *E.coli*

and *Staphylococcus aureus* pathogens. These pathogens causing very severe infections in the intestine and urinary tracts and become as multidrug resistant pathogens.

Thirunavuk Karasu Ramasamy and Kannan Suyambulingam (2015) The present study has highlighted the antibacterial role of bacteriocins isolated from lactic and acid bacteria by indicating their potential to treat a variety of human and animal diseases. Bacteriocins extracted from lactic acid bacteria have the potential to inhibit the growth of many antibiotic resistant bacteria including Methicillin resistant *Staphylococcus aureus*, *E. coli* and *Staphylococcus aureus*. So we can use them as an alternative therapeutic agent with no risk of antibiotic resistance as well as their use in the form of probiotic can reduce the risk of different infections.

Atul T. Sirsat *et al.*, (2015) These substances have increasing interest. Their proteinaceous nature implies their putative degradation in the gastro- intestinal tract of man and animals. The sole purpose of the project is to isolate lactic acid bacteria, mainly lactobacilli sepsis from curd and raw milk samples, followed by the identification of the isolated species by RAPD, Biochemical examination and microscopic examination then extraction of the Bacteriocin by ammonium precipitation method and test antibacterial activity against some test organisms.

Mahdieh Iranmanesh *et al.*, (2015) This study showed the presence of viable probiotic LAB micro flora in these products. The antagonistic activity possessed by these isolates might be used for the control of unwanted pathogens mainly in dairy products, and could be exploited further for use in fermented dairy products. The inhibitory activity of these lactic acid bacteria started in the early logarithmic phase and continued to the end of exponential phase. During ultrafiltration studies, bacteriocins produced by *Pediococcus acidilactici*, *Lactobacillus paracasei* were able to pass through the cellulose membranes with 10 and 30 KDa.

Shyamapada Mandal (2015) *Lactobacilli* are used as probiotics, but scientific investigation of such strains is scanty. The current study aims to isolate and identify *Lactobacillus* strains from curd samples for probiotic characterization and antibiotic resistance determination.

Sukhvir Kaur (2015) Lactic acid bacteria (LAB) can produce antimicrobial substances with capacity to inhibit

the growth of pathogenic and spoilage microorganisms in foods. The preservative ability of LAB in foods is attributed to the production of antimicrobial metabolites including organic acids and bacteriocins. Behavior of bacteriocin produced by isolated strains in the present investigation was considered as bacteriocidal.

Komkhae Pilasombut *et al.*, (2015) The aim of this study was to screen and in vitro characterize the properties of bacteriocin produced by lactic acid bacteria isolated from Vietnamese fermented pork (Nem chua).

One hundred and fifty LAB were isolated from ten samples of Nem Chua and screened for bacteriocin-producing lactic acid bacteria. Antimicrobial activity of bacteriocin was carried out by spot on lawn method against both gram positive and gram negative bacteria.

Sharmila P.S and Vidya A.K (2015) This study presents bacteriocin (antimicrobial compound), produced from *Bacillus subtilis* isolated from dairy products. The strains from unpasteurized milk that showed the largest zone of growth inhibition against the indicator strain, *Micrococcus luteus* was selected for the study. The selected strain was identified as *Bacillus subtilis* based on its morphological, physiological and biochemical characteristics. The antibiotic susceptibility tests for *B. subtilis* against various antibiotics demonstrated high sensitivity to Tetracycline, Moderate and less sensitivity towards Streptomycin and Chloramphenicol respectively while being resistant to penicillin.

S Karthick Raja Namasivayam *et al.*, (2014) The present study aimed to study the effect of media on bacteriocin production by *Lactobacillus brevis* isolated from curd, cabbage and meat and its antibacterial activity against common food spoiling bacteria. In this study, MRS medium with different carbon sources such as sucrose, lactose and maltose nitrogen sources such as tryptone, glycine, cysteine, histidine, ammonium nitrate, urea and soyabean meal.

M. kannahi and N. Viji (2014) The present study was carried out with the lactic acid bacteria isolation and identification such as *Lactobacillus lactis*, *Lactobacillus bulgaricus*, *Lactobacillus plantarum*, *Lactobacillus brevis* and *Lactobacillus fermentum* from butter sample. Five isolates of Lactobacilli supernatant was examined for acid and bacteriocin production. The extracted compound showed antibacterial activity against the pathogenic microorganisms. Bamgbose Timothy and Sumit Sharma (2014) In this study, the isolated microbe

showed bacteriocin production and its effect against different microbial species, these microbes have been isolated from different sources such as curd, milk and soil. The selected isolated strain producing bacteriocins have been further characterized.

Deshmukh P.V and Thorat P.R. (2014) In antimicrobial substances is often important trait in the context of bacterial fitness but also in terms of probiotic efficacy. Several probiotic bacteria produce a variety of antimicrobial compounds viz. short chain fatty acids, Hydrogen peroxide, Nitric oxide, Bacteriocins etc. Bacteriocins are peptide or protein complexes showing antibacterial activity against closely related species.

Sarah Sharmila Samuel and Sangeeta Shukla (2014) The aim of the investigation was to isolate and identify Lactic acid bacteria (LAB) from curd, and also to study the inhibitory activity of the bacteriocin against selected pathogens. Thus, the isolates of *Lactobacillus* spp. found effective against the test microorganisms can be further studied and their probiotic and antibacterial properties could be utilized in therapeutic and food applications.

Ashok V. Gomashe *et al.*, (2014) This study were to isolate and identify bacteriocin producing LAB from various food samples such as curd, milk and probiotics and to evaluate their antimicrobial effects on selected spoilage and pathogenic microorganisms *in vitro*. Bacteriocins are ribosomally synthesized antimicrobial peptides that are active against other bacteria either of the same species (narrow spectrum), or across genera (broad spectrum). The biopreservation of foods using bacteriocinogenic lactic acid bacteria (LAB) isolated directly from foods was considered as an innovative approach.

Yalian Sun *et al.*, (2014) In the study Ninety-six strains of bacteria were isolated from newborn infants feces. After Antimicrobial activity was screened, these strains showed a broad inhibition spectrum.. Antibacterial activity, indicating that the proteinaceous nature of the antimicrobial compounds were produced by these strains. These strains could be introduced as preservatives in the food industry.

Amit Bharal and Vipin Kumar Sohpal (2013) In this paper, the ability of *Lactobacillus acidophilus* strains isolated from human feces studied. *Lactobacillus acidophilus* strain is one of the stable and acid-resistant, which can use for preserving food and antimicrobial activity against some human pathogenic microbes.

In this study, lactic acid bacteria were isolated from 2 different curd and milk sample. A total of 20 strains were studied for their characterization, from that 2 potential strains *Lactobacillus acidophilus* and *Lactobacillus casei* were identified. The potential strains were studied by curd production, antibacterial and bacteriocidal activity also their antibiotic susceptibility (Suganya *et al.*, (2013)).

These antimicrobial agents are gaining more and more attention as an alternative therapeutics not only in pharmaceutical but also as a preservative in food industries. The main aim of this review is to highlight lactic acid bacteria and its bacteriocins. The absence of this analysis could be probably due to the rapid degradation of these proteinaceous compounds in the digestive tract of mammals, In most cases, bacteriocin production and activity has been demonstrated only in the laboratory (Moshood A. Yusuf (2013)).

N. Ravi Sankar *et al.*, (2012) The study revealed the possibility of using bacteriocin as a food preservative and the *L. plantarum* as probiotic, Bacteriocin producing *Lactobacillus plantarum* stain isolated from raw cow's milk samples, showed broad range of antibacterial activity against food borne pathogens. The bacteriocin was purified in two step procedure involving ammonium sulfate precipitation and gel filtration (Sephadex G-100 column).

Baljinder Kaur *et al.*, (2012) Therapeutic application of this probiotic strain to protect against gastrointestinal infections may be of great importance for future medicinal use. Bacteriocin producing strains of lactic acid bacteria were isolated from vaginal swabs of healthy and fecund females and evaluated for their antimicrobial activity against pathogens causing important human diseases such as gastrointestinal infections, nosocomial and skin diseases.

Soumya. T. V *et al.*, (2012) Lactic acid bacteria (LAB) play an important role in food fermentation and preservation either as natural microflora or as starter cultures. LAB displays numerous antimicrobial activities. This is mainly due to the production of organic acids, but also of other compounds, such as bacteriocins and antifungal peptides. Bacteriocin sensitivity to physical conditions and chemical substances were also evaluated. The test bacteriocin was found to be a sensitive to chloroform and resistant to catalase treatment. K. Vindhya Vasini Roy (2012) The present study was aimed to isolate and characterize bacteriocin

producing *Lactobacillus* sp., from fermented foods, Dairy products and vegetables like Dosa batter, Idli batter, curd, cheese, milk, butter, cabbage and cucumber. A total of 50 isolates were screened for bacteriocin activity. Lactic acid bacteria are commonly used as natural food preservatives to improve the food safety and stability. These organisms produce certain antimicrobial substances such as bacteriocins. Bacteriocins are biopreservative agents with a potential of suppressing growth of some contaminant bacteria in foods.

The antimicrobial activity of LAB was estimated by Agar spot method, well diffusion assay and disc diffusion method. The extracts of ten-isolated LAB gave zones of inhibition against the indicator food pathogenic stains such as *Escherichia coli*, *Salmonella typhi*, *Shigella*, *Staphylococcus aureus*, *Enterobacter* and *Listeria monocytogenes* (Sumathi and Reetha (2012)).

The antimicrobial activity of cell free supernatant was tested against both gram positive and gram negative pathogenic bacteria and found to be sensitive. The supernatant exhibited tolerance to extreme pH and was heat stable as well as sensitive to proteolytic treatment. The latter property could be attributed to a bacteriocin like inhibitory substance (BLIS) secreted from *L. paracasei* ssp. *paracasei*-1. In addition, the isolate showed good survival in presence of a number of bile salts indicating its potential application as probiotic supplement (Tariful Islam *et al.*, (2012)).

The present study was focused on isolation and characterization of bacteriocin producing *Lactobacillus* sp., from a traditional milk product such as Curd, Cheese, Butter, Milkpeda and Ghee. The isolates were identified, based on characteristics of the strains of *Lactobacillus* sp., as present in Bergey's manual of determinative bacteriology, the metabolite bacteriocin was extracted from the isolated *Lactobacillus* LAB and the antibacterial activity was evaluated against bacterial pathogens (Arokiyamaray and Siva Kumar (2011)).

The intent of the study is to determine the antimicrobial activity of *Lactobacillus* producing bacteriocin isolated from raw milk of cattle's like cow, buffalo and goat and to characterize the bacteriocin. Hundred *Lactobacillus* isolates (50 isolates from cow, 22 isolates from buffalo and 28 isolates from goat) based upon the distinct morphology were isolated from the samples and identified as *Lactobacilli* according to phenotypic characteristics (Mohan Kumar and Murugalatha (2011)).

The present investigation showed that, some *L. bulgaricus* strains which were isolated from yoghurts had antibacterial potential against some food borne pathogen and spoilage microorganisms especially *V. cholera* and *E. coli*, because of significant characteristic of bacteriocin production. Investigation revealed that incubation period (48h) results in maximum production of bacteriocin. So, in yogurt manufacturing, there is need for considering different culturing parameters for best bacteriocin yield, there is need for more research on antibiotic resistance profiles of yoghurt bacteria (Maria Tufail *et al.*, (2011)).

The study revealed the possibility of using bacteriocin as a food preservative and the *L. lactis* strain as probiotic. Bacteriocin producing *Lactobacillus lactis* strain isolated from marine environment, showed broad range of antibacterial activity against some major food borne pathogens. Maximum bacteriocin production was observed at 30°C, pH 6.0 and 1.5% sodium chloride solution. In addition of enzymes,  $\alpha$ -amylase, DNase, RNase and lipase were slightly positive effect bacteriocin production (Rajaram *et al.*, (2010)).

Lactic acid bacteria (LAB) were isolated from ovine milk and cheeses manufactured in the South Region of Brazil. Among 112 bacterial isolates investigated, 59 were chosen through a screening for LAB. Among these 59 strains of LAB, 21% showed antimicrobial, proteolytic and lipolytic activities (Adriano Brandelli (2010)).

The study revealed the possibility of using bacteriocin as a food preservative and the *L. plantarum* strain as probiotic. Bacteriocin producing *Lactobacillus plantarum* strain isolated from marine shrimp (*Penaeus monodon*) gut, showed broad range of antibacterial activity against some major food born pathogens. Maximum bacteriocin production was observed at 50°C, pH 4 and 0.9% sodium chloride solution (V. Karthikeyan and S. W. Santosh (2009)).

To isolate bacteriocin-producing lactic acid bacteria LAB with high wide spectrum antibacterial activity and to characterize their inhibitory peptides. The two bacteriocins are potential antimicrobial agents and, in conjunction with their producers may have use in applications to contribute a positive effect on the balance of intestinal microflora. Furthermore, *bulgaricin* BB18 strongly inhibits *Helicobacter pylori* (E. D. Simova *et al.*, (2009)).

## Materials and Methods

**Bacterial Strains and Growth Conditions :** The species of *Lactobacillus* were obtained from the collection of the Laboratory of Applied Microbiology, Department of Biology, Faculty of Science, DR. C.V. Raman University Kota Bilaspur. The three pathogenic bacteria responsible of food toxic –infections (*Staphylococcus aureus* ATCC 25923, *Escherichia coli* ATCC 25921 and *Bacillus* sp) were obtained from the collection of Medical Analysis Laboratory of the University –Hospital centre of Bilaspur.

The species of *Lactobacilli* were cultivated in liquid or solid MRS with pH 5, 4 then incubated at 30°C during 48<sup>th</sup> (20). The selective enumeration of *Staphylococcus aureus* is carried out on Chapman medium at 37.

The other bacteria, *Escherichia coli* and *Bacillus* sp. were grown on Muller-Hinton medium and incubated at 37°C. The media used during this work were either of liquid solid (1.5% agar p/v) or the soft agar medium (0.7% agar). The skimmed milk medium (11% p/v) was sterilized at 110 for 10 min and all other media were sterilized at 121°C during 20 min (21). The isolated *Lactobacillus* strains were selected as bacteriocin producers because of their broad antimicrobial activity and subjected to phenotypic identification. Cell morphology and gram –staining reaction were examined by light microscopy. Test for catalase activity and fermentation of different sugars were also tested as described by Badis *et al.*, (8).

## Isolation of Pure Culture

Three sets of *Lactobacillus* selection agar plate of desired medium for each of the samples to be tested were prepared and labelled according to their dilutions ( $10^{-2}$ ,  $10^{-3}$ ,  $10^{-4}$ ).

100 mg of each sample and 900 ul of sterile water was added to create the  $10^{-1}$ ,  $10^{-2}$ ,  $10^{-3}$ ,  $10^{-4}$  dilutions at different concentration.

Aseptically 100ul of different dilutions were spread in the respective plate.

All plates were incubated in an inverted position for 24 to 48 hours at 37°C. Pure distinct colonies were picked and streaked into new agar plate and incubated further in an inverted position for 24 to 48 hours at 37°C.

## Gram Staining

Microbial culture were heat –fixed on the slide and stained for 1 minute with crystal violet (2% Crystal violet, 0.8% Ammonium Oxalate in 50 % ethanol) staining reagent. Slides were washed with water and flooded with the mordant (Gram' s iodine, 3% Iodine / Iodide Mixture in water).

After 1 minute. slides were washed with water and treated with decolorizing agent (95% ethanol). After decolorization slides were counterstained with safranin (0.25% in ethanol) for 30 seconds to 1 minute. Slides were then washed with water until no color appears in the effluent and then blot dry with absorbent paper. Slides were then observed under oil immersion using a Brightfield microscope (100x) and images were captured using Nikon Optiphot microscope equipped with Amscope MU 1000 Camera.

## DNA Sequencing and Phylogenetic Analysis Service

### DNA Isolation

Centrifuge 1 ml of the overnight grown culture at 8000 rpm for 5 min, or until a compact pellet forms. Discard the supernatant.

Resuspend pellet in 567 ul TE buffer by repeated pipetting. Add 10 ul Lysozyme (10mg/ml) and incubate for 30 mins at 37°C.

Add 30 ul 10% SDS and 5 ul of RNase (10 mg/ml). Mix thoroughly and incubate 1 hr at 37°C.

Now add 3ul proteinase K (10mg/ml) and mix thoroughly and incubate 1 hr at 37°C.

Add an equal volume of phenol/chloroform/isoamyl alcohol, extract thoroughly, and centrifuge at 8000rpm for 5 min.

Transfer the supernatant to a fresh tube. Repeat the step if necessary.

Add 70ul of 3M Sodium Acetate and add 1.2 ml of chilled ethanol to precipitate the nucleic acids. Shake the tube back and forth until a stringy white DNA precipitate becomes clearly visible.

Centrifuge at 8000rpm for 5 min to pellet down the precipitated DNA.

Wash the DNA with 70% ethanol and centrifuge at 8000rpm for 5 min at room temperature to repellet it. Repeat this step.

Carefully remove the supernatant and briefly air dry the pellet in laminar flow hood.

Redissolve the pellet in 50-200 ul nuclease free water.

### Sequence Data

#### Sequence in FASTA Format

```
AGTTGTATTGGTCGTATCTGTTACTAGGGAACCG
CTTGAATCTTGATTTAATTTTGAACGAGTGGCGG
ACGGGTGAGTAACACCGGTTAAATTCGGAAAT
TAGGGATATGAGCCAAAGGTATAGGACCCAGGG
TAAAGGATTTAGGAAGGCCATTCCCTTGGCAA
GGTTTAGGATCCAAGGCTTTTAAAAGGGCCTTT
AAACCCGGGGAAAGAGGCTTC
```

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GCAGTAGTACAAAGTTTACCCAGGGTTTAAGGG
TTACCCAGGTTACCCAAAGGTTAAGGCCAAGG
AATTTCCCAAAGTACAAGGGTTAACCCAATTAG
GGATAGGATCCAAGGGTTAACCCAATTTGGACC
TTAAGGTTCACTTACCGGATAATAATGGGCATT
A
```

### Tree file

The evolutionary history was inferred using the Neighbor-joining method (1). The optimal tree with the sum of branch length=0.20964036 is shown. The percentage of replicate trees in which the associated taxa clustered together in the bootstrap test (500 replicates) are shown next to the branches (2).

The tree is drawn to scale, with branch lengths in the same units as those of the evolutionary distance used to infer the phylogenetic tree. The evolutionary distances were computed using the Maximum Composite Likelihood method (3) and are in the units of the number of base substitutions per site. This analysis involved 11 nucleotide sequences. All ambiguous positions were removed for each sequence pair (pairwise deletion option.) There were a total of 1578 positions in the final dataset. Evolutionary analyses were conducted in MEGA X (4).

## Results and Discussion

In the last few decades, tremendous interest has swelled in the potential use of bacteriocins from lactic Acid Bacteria (LAB). The bacteriocins produced by this group of bacteria are considered potent bio- preservative agents and their application in food is currently the subject of extensive research.

The present investigation highlights the isolation and characterization of bacteriocin producing *Lactobacillus* sp. isolated from Dosa (appam) batter, curd, sauces and cheese. Five Isolated bacteriocinogenic *Lactobacillus* sp. were characterized and identified on the basis of their morphological, physiological and biochemical characteristics out of five, two were identified as *L. plantarum* and coded as P1 and P2 due to their different potential in bacteriocin activity and other were identified as *L. casai*, *L. brevis*, *L. fermentum*.

Antimicrobial activity of the bacteriocins produced by the *Lactobacillus* sp. in this study was not due to hydrogen peroxide or acidity, as activity was not lost after treatment with catalase or peroxidase or adjustment of pH to 7.0.

Production of bacteriocin was studied in both aerobic and anaerobic conditions. Anaerobic condition was found suitable for maximum production of bacteriocin by all isolates whereas the aerobic condition did not support growth of *Lactobacillus* sp. (as they are anaerobic or microaerophilic bacteria) as well as the production of bacteriocin.

Bacteriocin production by the test isolates displayed secondary metabolic kinetics because all bacteriocin were produced during the pre-and early exponential growth phases, reached a maximum level at late stationary phase. Some reports indicate that bacteriocins are produced throughout the experimental growth phase and not solely during late logarithmic or early stationary phase (Joerger and Klaenhammer, 1986 Piard *et al.*, 1990).

Optimization of bacteriocin production process was carried out by taking different parameters such as different carbon and nitrogen sources, pH, Temperature, Salt concentration and optimized parameter was determined by Arbitrary unit.

Supplementation and/or replacement of carbon and nitrogen sources demonstrated that larger quantities of

bacteriocin could be produced by addition of glucose (2.0%) while addition of other carbon sources had no effect or adverse effect on production and in case of nitrogen source maximum production was achieved by addition of Tryptone, yeast extract and meat extract together in the medium. Maximal activity in composed medium was achieved at initial pH ranging from 6-8 while extreme alkaline and acidic pH did not support the bacteriocin production and optimized temperature was 30.c.

In the optimized conditions, the bacteriocin was produced at its maximum and the purified bacteriocin could be directly used as bio-preservative. Optimization of bacteriocin production will help to reduce their production cost and it could be available commercially (comparatively at low cost) to reduce or replace the addition of chemical preservatives.

All bacteriocin gave same results after treatment with enzymes. Complete inactivation of antimicrobial activity from all *Lactobacillus* sp. was observed after treatment of bacteriocin with proteinase k, trypsin and pepsin confirming its proteinaceous nature. Loss in antimicrobial activity by treatment with  $\alpha$ -amylase suggesting that bacteriocin could be glycosylated. Lipase caused only a slight reduction of bacteriocin activity, indicating that besides the proteinaceous subunit, some lipid components may also involve in antibacterial activity.

SDS PAGE of bacteriocins showed that the molecular weight of bacteriocin from *L. plantarum* P1 and P2 were approximately same and other have comparatively high molecular weight. Complete inactivation by proteinases and some loss of bacteriocin activity with lipase and amylase showed that these molecular weight of protein contribute major part in the total molecular weight of bacteriocins with some contribution of carbohydrate and lipid moieties.

During the purification procedures, each step resulted in considerable loss of protein concentration while specific activity increased. At 60% saturation with ammonium sulphate highest increase in activity was observed for *L. plantarum* P1, *L. casai*, *L. fermentum*. While in the case of *L. brevis* and *L. plantarum* P2 it was achieved at 80% saturation. This agreed with the findings of Ivanova *et al.*, (2000). The increase in activity could be due to release of active monomers from bacteriocin complexes.

**Appendix.1 Media Compositon**

|   |                   |
|---|-------------------|
| <b>DeMan, Rogosa and Sharp Medium per liter</b> | 20.0g             |
| Dextrose  | 10.0g             |
| Peptic Digest of Animal Tissue                  | 10.0g             |
| Beef Extract                                    | 5.0g              |
| Yeast Extract                                   | 5.0g              |
| Sodium Acetate                                  | 2.0g              |
| Dipotassium Phosphate                           | 2.0g              |
| Ammonium Citrate                                | 2.0g              |
| Tween 80  | 1.0g              |
| Magnesium Sulfate                               | 0.1g              |
| Manganese Sulfate                               | 0.05g             |
| Agar*   | 15.0g             |
| Agar is added for MRS agar                      |                   |
| <b>Brain Heart Infusion Agar (Hi Media)</b>     |                   |
| Approximate Formula* Per Liter                  | 7.7g              |
| Calf Brains, Infusion from 200                  | 9.8g              |
| Beef Heart, Infusion from 250g                  | 10.0g             |
| Proteose Peptone                                | 2.0g              |
| Dextrose  | 5.0g              |
| Sodium Chloride                                 | 2.5g              |
| Disodium Phosphate                              | 15.0g             |
| Agar  |                   |
| <b>Mueller Hinton Agar (M-H Agar Hi Media)</b>  |                   |
| Ingredients Grams/Litre                         | 4.0               |
| Beef infusion solids                            | 1.5               |
| Starch  | 17.5              |
| Casein hydrolysate                              | 15.0              |
| Agar  | 15.0              |
| Final pH  | 7.4 +/-02 at 37 C |
| Mueller Hinton Agar                             |                   |
| <b>Carbohydrate Fermentation (g/l)</b>          |                   |
| Peptone   | 10.0              |
| Carbohydrate*                                   | 5.0               |
| Sodium Chloride                                 | 15.0              |
| Phenol Red                                      | 0.018             |
| Phenol Red                                      | 1000              |
| pH  | 7.3               |
| <b>Enzymes (Genei)</b>                          |                   |
| Proteinase K                                    |                   |
| Lipase  |                   |
| Amylase   |                   |
| Trypsin   |                   |
| Pepsin  |                   |
| <b>Reagent</b>                                  |                   |
| Gram Staining Reagent (Hi Media)                |                   |
| Crystal Violet                                  |                   |
| Gram's Iodine                                   |                   |
| Alcohol   |                   |

|                                  |  |
|----------------------------------|--|
| Saffranine                       |  |
| Buffer- Citrate phosphate buffer |  |
| <b>For SDS PAGE</b>              |  |
| Stock Acrylamide solution        |  |
| 30% Acrylamide                   |  |
| Seperating gel preparation       |  |
| 101 TEMED                        |  |
| 200 SDS                          |  |
| Stacking gel preparation         |  |
| Electrode buffer                 |  |
| <b>Chemicals</b>                 |  |
| <b>1. Surfactants</b>            |  |
| EDTA                             |  |
| Sodium Dodecyl                   |  |
| Tween80                          |  |
| Tween 20                         |  |
| Deoxycholic Acid                 |  |
| <b>2. Organic Solvents</b>       |  |
| I-amylalcohol                    |  |
| Chloroform                       |  |
| n-Propanol                       |  |
| Hexane                           |  |
| Diethyl ether                    |  |
| <b>3. Nacl</b>                   |  |
| <b>4. NaoH</b>                   |  |
| <b>5. HCl</b>                    |  |

During salt precipitation various amount of the protein was fractionated as a surface pellicle, this might be due to the association of bacteriocin molecules with the hydrophobic globular micelle like structure in the supernatant fluid. Similar observations have also been recorded for lactocin S and lactacin F (Muriana and klaenhammer,1991) The above fractions were subjected to ion exchange chromatography and production of active fraction of bacteriocin was achieved.

Thermal stability at 121.c for 20 min. was observed in case of bacteriocin produced by and it is important, if this bacteriocin is to be used as a food preservative, because many procedures of food preparation involve a heating step. The phenomenon of heat stability of LAB bacteriocins have been reported earlier for plantaricin A (Daeschel *et al.*, 1990), Plantaricin C19 (Audisio, 1999), Plantaricin S (Jimenez-Diaz *et al.*, 1990), Plantaricin 149 (kato *et al.*, 1994), Plantaricin SA6 (Ralph *et al.*, 1995), Plantaricin 423 (Van-Reenen,1998), pentocin TV35b (Okkers *et al.*,1999), lactocin RN78 (Mojgani and Amirinia, 2007) and a bacteriocin produced by *L. brevis* 0G1 (Ogunbanwo *et al.*, 2003). The findings of this report are also in agreement with the above mentioned

reports as we observed heat stability of *L. plantarum* P2 bacteriocin. The retention of activity by this bacteriocin after heating at 121<sup>0</sup> C for 60 min, place it within heat stable low molecular weight group of bacteriocins.

This quality of the bacteriocin makes it superior in processed food stuffs where high heat is applied. While other bacteriocins were not heat stable. Andersson (1986) also reported loss of activity after heat treatment at 121<sup>0</sup> C for 15 min.

The activity of bacteriocin elaborated by the test isolates was also pH dependent. The bacteriocins produced by *L.brevis* and *L. plantarum* P2 were stable at acidic and alkaline pH as well as in high salt concentrations which make them an attractive applicant in food supplied i.e. they can be used in acidic foods like pickle, yogurt etc. while other showed stability only at acidic pH between 4-6. This was also shown by Reddy *et. al.*, 1984; Abdel-Bar *et. al.*, 1987 in two bacteriocins, namely bulgarican and lactobulgarican, isolated from *L. bulgaricus*, have, the highest activity and stability at pH 2.2 and 4.0 respectively, against a range of pathogenic and spoilage bacteria.

Increased antibacterial activity in the bacteriocin produced by *L. plantarum* P2 and *L. brevis* was observed in acidic pH specifically at pH 5. This may be due to the increase in net charge of bacteriocins at low pH might facilitate translocation of bacteriocin molecules through the cell wall. The solubility of bacteriocins may also increase at lower pH, facilitating diffusion of bacteriocin molecules.

Increased antimicrobial activity was also observed in low salt concentration in bacteriocins produced by *L. plantarum* P2 and *L. brevis* but others showed decreased bacteriocin activity this agreed with previous studies which have shown that the presence of NaCl enhanced the antimicrobial action of bacteriocins such as nisin, leucocin F10, enterocin AS-48 and others (Harris *et al.*, 1991; Thomas and Wimpenny 1996; Mazzotta *et al.*, 1997; Parente *et al.*, 1998; Ananou *et al.*, 2004). However, nisin activity was also antagonized by low concentration of NaCl (Boutterfroy *et al.*, 2000).

Sodium chloride also decreased the antilisterial activity of acidocin CH5 (at 1-2%; Chumchalova *et al.*, 1998), lactocin 705 (at 5-7%; Vignolo *et al.*, 1998), leucocins 4010 (at 2.5% NaCl; Hornbaek *et al.*, 2004), pediocin (at 6.5% NaCl; Jydegaard *et al.*, 2000), curvacin (Vaerluyten *et al.*, 2002) and Carnobacterium piscicola A9b bacteriocin (at 2-4% NaCl; Himmelbloom *et al.*, 2001). The protective effect of sodium chloride may be due to interference with ionic interactions between bacteriocin molecules and charged groups involved in bacteriocin binding to target cells (Bhunia *et al.*, 1991.) Sodium chloride may also induce conformational changes of bacteriocins (Lee *et al.*, 1993) or changes in the cell envelope of the target organisms (Jydegaard *et al.*, 2000).

The effect of surfactants on bacteriocin activity was studied. Significantly enhanced bacteriocin activity was observed by adding EDTA and Tween 80 against both Gram positive as well as Gram negative indicator bacteria. This increase might be due to the effect of surfactant on the permeability of the cell membrane (Graciella *et al.*, 1995). Chelating agents permeate the outer membrane (Graciella *et al.*, 1995). Chelating agents permeate the outer membrane (OM) of Gram-negative bacteria by extracting Ca<sup>2+</sup> and Mg<sup>2+</sup> cations that stabilize lipopolysaccharide of this structure, allowing bacteriocins to reach the cytoplasmic membrane (Stevens *et al.*, 1991, Vaara 1992, Schved *et al.*, 1994, Helander *et al.*, 1997). Brochrocin C and enterocin AS-48 also showed increased antimicrobial activity on EDTA-

treated Gram-negative bacteria (Abriouel *et al.*, 1998, Gao *et al.*, 1999, Ananou *et al.*, 2005). Chelating agents can also enhance the activity of bacteriocins on Gram-positive bacteria. More recently, an increased activity of chrisin (a commercial nisin preparation) in combination with EDTA has been reported against several Gram-positive bacteria. (Gill and Holley, 2003). The combination of sodium tripolyphosphate and enterocin EJ97 showed increased activity against *B. coagulans* and *B. macroides* (Garcia *et al.*, 2003, 2004). Whereas Tween 20 had an adverse effect on these bacteriocins and their activity was completely demolished after subjecting to this surfactant. However, there were no significant effects of other surfactants on bacteriocin activity.

Extraction of bacteriocin in this study using organic solvents indicated that bacteriocin was removed from the aqueous phase and could be recovered from the organic phase. This suggests that at least part of the bacteriocin molecule has a hydrophobic character, and shares this property with most other bacteriocins. This was also shown by Klaenhammer, 1993. Lactic acid bacteria synthesize bactericidal agents that vary in their spectra of activity. Broad-spectrum bacteriocins and narrow-spectrum bacteriocins both have importance. On the basis of antibacterial study, the bacteriocin from *L. plantarum* was characterized as Broad-spectrum bacteriocins next followed by *L. brevis*, present potential wider uses. Earlier reports (Tagg *et al.*, 1976; Daeschel *et al.*, 1985; Sanni *et al.*, 1999) have shown that some bacteriocins produced by Gram-positive bacteria have a broad spectrum of activity.

The most striking was that only bacteriocin from *L. fermentum* had a narrow antibacterial spectrum. This agrees with the *Lactobacillus fermentum* ME-3 which has also been found to have the capability to suppress mainly Gram-negative bacteria. To a lesser extent, ME-3 has also been observed to be able to suppress *Enterococci* and *Staphylococcus aureus*. The narrow antibacterial spectrum also reported from some bacteriocins of some lactic acid bacteria, for example lactococin A (Holo *et al.*, 1991) and lactacin B (Barefoot and Klaenhammer, 1983). Narrow-spectrum bacteriocins could be used more specifically to selectively inhibit certain high-risk bacteria in foods without affecting harmless microbiota.

The highly promising results of these studies underline the important role that functional, bacteriocinogenic *Lactobacillus* sp. may play in the food industry as starter cultures, co-cultures, or bioprotective cultures, to improve food quality and safety.

The characterization study of Bacteriocin from test isolates to exploit their potential make applicable them as suitable candidate for future application as a safe and efficacious biological preservative. The peculiar broad spectrum antibacterial characteristic, technological properties and especially heat and pH stability and salt tolerance capacity of *L. plantarum*, can positively has impact on their use as biopreservative, with a view to improving the hygiene and safety of the food products especially processed foods. However the pH stability and salt tolerance capacity of bacteriocin produced by *L. brevis* make it an attractive applicant in food supplies i.e. it can be used in acidic foods like pickle.

The narrow-spectrum bacteriocins produced by *L. fermentum* could be used more specifically to selectively inhibit certain high-risk bacteria in foods without affecting harmless microbiota.

Bacteriocin producing lactobacilli with great potential could be directly used as starter culture or the concentrate from of these bacteriocins could also be used as biopreservative in the food industry and it can help to reduce the addition of chemical preservatives as well as the intensity of heat treatments, resulting in foods which are more naturally preserved and richer in organolptic and nutritional properties. This can be an alternative to satisfy the increasing consumers demands for safe, fresh-tasting, ready-to-eat, minimally-processed foods and also to develop 'novel' food products (e.g. less acidic, or with a lower salt content).

### Acknowledgements

Authors are gratefulness to the supervisor Dr. Mrs. Varun Dwivedi for his valuable suggestions and sincere guidance. Also they grateful to vice chancellor of Dr. R.P. Dubey and Registrar Mr. Gaurav Shukla of Dr. C.V. Raman University, kargi road kota Bilaspur (C.G.) for his kind permission to carry out the present study.

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#### How to cite this article:

Mamta Sahu and Varun Dwivedi. 2021. Studies on *Lactobacillus* Bacteriocin for Production and Characterization against Some Pathogenic and Food Spoilage Bacteria. *Int.J.Curr.Res.Aca.Rev.* 9(03), 1-12.  
doi: <https://doi.org/10.20546/ijcrar.2021.903.001>