

發酵乳產品中乳桿菌屬的菌數測定與菌種鑑定

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摘要

本實驗針對市售發酵乳以PCR方法進行乳桿菌屬菌種與數量的鑑定，選取經過健康食品認證的8種品牌發酵乳進行分析，經過兩種選擇性培養基AMRSA(Hcl-Acidified de Man Rogosa & Sharpe Agar)及LAMVAB (Lactobacillus anaerobic MRS agar with vancomycin and bromocresol green) 的培養後，選取單一菌株進行PCR後，進行菌種之不同生物層級鑑定。這是民國88年公佈健康食品管理辦法後第一份針對市售發酵乳產品所做的調查；在所有8個品牌中，共計鑑定出Lactobacillus casei、Lactobacillus rhamnosus、Lactobacillus delbrueckii subsp. lactis等菌，有3個品牌的標示菌種完全未檢出，一個品牌在兩種培養基中均無菌落生長。至於總活性乳酸菌數的部份，8個品牌之24個樣品中，只有2個樣品的菌數符合標示菌數，其餘樣品均低於標示菌數。

關鍵詞：乳桿菌屬；益生菌；發酵乳

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