

เอกสารอ้างอิง

- วิภาวน์ เจริญจิระตะกุล. 2543. ฤทธิ์ด้านแบคทีเรียของแบคทีเรียแลก替ที่แยกจากอาหารหมักพื้นบ้านภาคใต้ของไทย. ว.สังขานครินทร์ วทท. 22 : 177-189.
- Austin, B., Stuckey, L.F., Robertson, D.A.W., Effendi, I. And Griffith, D.R.W. 1995. A probiotic strain of *Vibrio alginolyticus* effective in reducing diseases by *Aeromonas salmonicida*, *Vibrio anguillarum* and *Vibrio ordalii*. J. Fish disc. 18 : 93-96.
- Charteris, W.P., Kelly, P.M., Morelli, L. and Collins, J. K. 1998. Antibiotic susceptibility of potentially probiotic *Lactobacillus* species. J. of Food Prot. 61(12) : 1636-1643.
- Cebeci, A. and Gurakan, C. 2003. Properties of potential probiotic *Lactobacillus plantarum* strains . Food Microbiol. 20: 511-518.
- Erkkila, S. and Petaja, E. 2000. Screening of commercial meat starter cultures at low pH in the presence of bile salts for potential probiotic use. J. Meat Science, 55 : 297-300.
- Heenan, C.N., Adams, M.C., Hosken, R.W. and Flect, G.H. 2002. Growth medium for culturing probiotic bacteria for applications in vegetarian food products. Lebensm-Wiss.u.-technol. 35 : 171-176.
- Heenan, C.N., Adams, M.C., Hosken, R.W. and Flect, G.H. 2004. Survival and sensory acceptability of probiotic microorganisms in a nonfermented frozen vegetarian dessert. . Lebensm-Wiss.u.-technol. 37 : 461-466.
- Kaur, I. P., Chopra, K. and Saini, A. 2002. Probiotics: potential pharmaceutical applications. Eur. J. of Pharmace. Sci. 15 : 1-9.
- Michael, J. and Pelezar, J. 1995. Hydrolysis of polysaccharide protein and lipid. In laboratory exercises in microbiology. New York : MC Graw-Hill. pp. 126-188.
- Ogawa, M., Shimizu,K., Nomoto,K., Tanaka, R., Hamabata, T., Ymasaki, S.,Takeda, T. and Takeda, Y. 2001. Inhibition of in vitro growth of shiga toxin-producing *Escherichia coli* O157:H7 by probiotic *Lactobacillus* strains due to production of lactic acid. Int. J. Food Microbiol. 68: 135-140.

- Ouwehand, A. C., Tuomola, E. M., Tolkko, S. and Salminen, S. 2001. Assessment of adhesion properties of novel probiotic strains to human intestinal mucus. *Inter. J. of Food Micro.* 64:119-126.
- Reid, G. 1999. The scientific basis for probiotics strains of *Lactobacillus*. *Appl. Environ. Microbio.* 65: 3763-3766.
- Saarela, M., Mogensen, G., Fonden, R., Matto, J. and Mattila-Sandholm, T. 2000. Probiotic bacteria: safety, functional and technological properties. *J. of Biotechnology.* 84:197-215.
- Salminen, S and Wright, A.V. 1993. Lactic acid bacteria. New York : Marcel Dekker Inc. 442 pp.
- Shah, N. P. 2001. Functional foods from probiotics and prebiotics. *Food Technol.* 55:46-53.
- Spelhaug, S.R. and Halander, S.K. 1989. Inhibition of foodborne bacteria pathogens by bacteriocin from *Lactococcus lactic* and *Pediococcus pentasaceous*. *J. Food Prot.* 52 : 856-862.
- Vinderola, C. G. and Reinheimer, J. A. 2003. Lactic acid starter and probiotic bacteria: a comparative "in vitro" study of probiotic characteristics and biological barrier resistance. 36: 895-904.
- Yoon, K. Y., Woodams, E. E. and Hang, Y. D. 2005a. Fermentation of beet juice by beneficial lactic acid bacteria. *Lebensm-Wiss.u.-technol.* 38 : 73-75.
- Yoon, K. Y., Woodams, E. E. and Hang, Y. D. 2006. Production of probiotic cabbage juice by lactic acid bacteria. *Bioresource Tecnol.* 97: 1427-1430.