

## The Production of B-Group Vitamin by Lactic Acid Bacteria and Its Importance in Food Industry

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**Abstract :** Lactic acid bacteria (LAB) has been used commonly in the food industry. They can be used as natural preservatives because acidifying carried out in the medium can protect the last product against microbial spoilage. Besides, other metabolites produced by LAB during fermentation period have also an antimicrobial effect on pathogen and spoilage microorganisms in the food industry. LAB are responsible for the desirable and distinctive aroma and flavour which are observed in fermented food products such as pickle, kefir, yogurt, and cheese. Various LAB strains are able to produce B-group vitamins such as folate (B11), riboflavin (B2) and cobalamin (B12). Especially wild-type strains of LAB can produce B-group vitamins in high concentrations. These cultures may be used in food industry as a starter culture and also the microbial strains can be used in encapsulation technology for new and functional food product development. This review is based on the current applications of B-group vitamin producing LAB. Furthermore, the new technologies and innovative researches about B vitamin production in LAB have been demonstrated and discussed for determining their usage availability in various area in the food industry.

**Keywords :** B vitamin, food industry, lactic acid bacteria, starter culture, technology

**Conference Title :** ICFNLS 2018 : International Conference on Food, Nutrition and Life Science

**Conference Location :** Amsterdam, Netherlands

**Conference Dates :** January 22-23, 2018