

ENUMERATION, ISOLATION AND IDENTIFICATION PHENOTYPIC THERMOPHILE LACTIC ACID BACTERIA ISOLATED FROM DIFFERENT FERMENTED MILK COLLECTED IN ALGERIA

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ABSTRACT

The lactic acid bacteria which are considered the most useful microorganism to society are involved in many manufacture fermented foods such as yogurt and chees. The purpose of this study was to isolate and characterize the thermophile lactic acid bacteria from different fermented milk collated in Algeria. twenty samples of different milk used for this experiment were obtained from camel in Adrar province and goat, sheep, cow in Relizane area in Algeria. A total of 50 colonies were grown in MRS acetic and LM17 agar. The pre-identification tests were performed according to the morphological characteristics such as catalas, Gram, growth at 10C°, growth in presence 6.5%NaCl. The isolates were Subjected to different screening test and identified as presumptive lactic acid bacteria and classified to the genera *Lactobacillus* (17), *Streptococcus* (04), *Enterococcus*(29). The isolated species lactic acid bacteria using API50CHL, API20 Strep were *Lactobacillus delbruckiibulgaricus* (10%), *Streptococcus thermophilus* (8%) and *Enterococcus faecium* (34%) *Enterococcus faecalis* (24%). Among of the lactic acid bacteria, *Lactobacillus bulgaricus* and *Streptococcus thermophilus* produced The high among acid compared with other lactic acid bacteria. the strains showed properties suggest that theyare good candidate for dairy fermentation process.

KEYWORDS: Algeria, Fermented Milk, Lactic Acid Bacteria, Proprieties Technologic