

Isolation and Phenotypic Characterization of New Isolated *Streptococcus thermophilus* Strains from Different Regions of Italy

Armin Tarrah

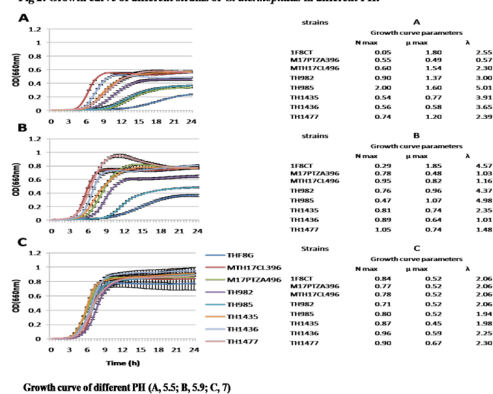
Padova University School of Food Science, Italy

The aim of this study was to discover more about *S. thermophilus* and its abilities by comparing it with a very less-known bacterium like *S. Macedonicus*. As a member of the LAB, *Streptococcus thermophilus* is identified as a thermophilus group and use as a commercial starter in industry. On the other hand, although *Streptococcus Macedonicus* was first described more than 16 years ago but still the exact role of this bacteria in the industry is not distinct. In this study, eight new isolated strains of *S. thermophilus* were applied to be investigated from the technological point of view. Analysis such as growth in different

pH temperature and sugars, Antimicrobial susceptibility test and Inhibitory activity test were performed and the results were evaluated by using General linear model (GLM) in SAS 9.4. In all the comparison like growing in different PH, temperature and sugars between these two species, *S. Macedonicus* indicated the better growth rate which shows more functional bacteria.

Image

Fig 2: Growth curve of different strains of *S. thermophilus* in different PH.



Growth curve of different PH (A, 5.5; B, 5.9; C, 7)

There are more pictures but I did not put here due to lack of space.

Recent Publications (minimum 3)

1. Publish article on advance study in biology journal (ISI) as a corresponding author. (Investigation of resistance to the antibiotic penicillin, ceftaxone, ciprofloxacin and cefixime in *neisseria gonorrhoeae* sampled from patients infected with the gonorrhea in Poona city, India)
2. Publish article on advance study in biology journal (ISI) as a corresponding author (Frequency of the Pathogenic *Campylobacter* in the Swab-Rectal Samples of the Seagulls (*Larus Canus*) Using the PCR Technique).
3. Publish article on research journal of fisheries and hydrobiology as a corresponding author (ISI).
4. Publish article on international journal of biology, pharmacy and allied science (ISI) (Investigation of changes in levels of Serum Elements, Lipid Profile and Advanced Glycation End Product in patients with type 2 diabetes)

Biography:

Armin Tarrah student at Padova University in Food Microbiology. We are involved in fermentation and lactic acid bacteria nowadays and also we work on probiotics area. Tarrah bachelor and master degree in cellular and molecular biology-Microbiology as well. Tarrah was also University teacher at Chaloos azad university. Tarrah taught microbiology, bacteriology at medical department at this university. Tarrah cooperating as a reviewer with international journal of food microbiology in Netherland as well.