

Identification of Four Probiotic Strains Isolated Aboriginal and their Antimicrobial Power Potency against *Staphylococcus aureus*

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In most countries, the contamination of food represents a major problem for the consumer; the feat of bacterial interactions is a new way to fight against the undesirable germs

The objective of this study is therefore the insulation of probiotic bacteria aboriginal from local products (cow's milk, goat's milk and dried red-salted- meat "**kedid**: Traditional Algerian product") suspected of antimicrobial activity in order to identify and prove its antimicrobial abilities against *Staphylococcus aureus* taken from a urinary tract infection.

For our research we have selected four isolates V6 "cow's milk", C2 "goat's milk", K1 and K2 "kedid" with the following characteristics: Gram-positive lactobacilli, catalase negative, stationary and grow in anaerobic. The biochemical results confirm that are: *lactobacillus plantarum*, *lactobacillus fermentum*, *lactobacillus sakei* and *lactobacillus animalis* in order [1].

The antimicrobial potency of these strains against *Staphylococcus aureus* was significant for three isolates: V6, C2 and K1 with diameters of 6 to 9 mm (V6), 8 to 14 mm (C2) and 22 to 29 Mm (K1) with this power the three isolates can play an important role to minimize the contamination of food[2].

Keywords: Isolate; probiotic; autochthon; *Staphylococcus aureus*;

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