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Sommario/riassunto

Lactobacillus plantarum is a widespread lactic acid bacterium commonly found in fermented foods as well as in the human gastrointestinal tract. Application of Lactobacillus plantarum and its probiotic properties has been widely used over the past several years. The authors of this book present topical research in the study of the classification, uses and health implications of lactobacillus. Topics include the biochemical and genetic characteristics of L. plantarum; the probiotic potential of different strains of Lactobacillus plantarum; beneficial lactobacilli for improving respiratory defenses; the implementation of lactobacilli in meat applications; environmental applications of lactobacillus; and probiotics in pediatric diarrheal diseases.
