HU000033028T2

(19) **HU**

(11) Lajstromszám: **E 033 028**

(13) **T2**

MAGYARORSZÁG
Szellemi Tulajdon Nemzeti Hivatala

EURÓPAI SZABADALOM
SZÖVEGÉNEK FORDÍTÁSA

(21) Magyar ügyszám: **E 07 716125**
(22) A bejelentés napja: **2007. 03. 14.**

(96) Az európai bejelentés bejelentési száma:
EP 20070716125
(97) Az európai bejelentés közzétételi adatai:
EP 1996696 A2 **2007. 09. 27.**
(97) Az európai szabadalom megadásának meghirdetési adatai:
EP 1996696 B1 **2016. 12. 21.**

(51) Int. Cl.: ***C12N 1/20*** *(2006.01)*
C12R 1/25 *(2006.01)*
A61K 35/64 *(2006.01)*

(86) A nemzetközi (PCT) bejelentési szám:
PCT/SE 07/050156
(87) A nemzetközi közzétételi szám:
WO 07108764

(30) Elsőbbségi adatok:
0600606 **2006. 03. 17.** **SE**

(72) Feltaláló(k):
GRAHN HÅKANSSON, Eva, S-90331 Umeå (SE)
EKBECK, Jennie, S-90440 Umeå (SE)

(73) Jogosult(ak):
Probi Aktiebolag, 223 70 Lund (SE)

(74) Képviselő:
Advopatent Szabadalmi és Védjegy Iroda, Budapest

(54) **Termostabil lactobacillus törzsek**

Az európai szabadalom ellen, megadásának az Európai Szabadalmi Közlönyben való meghirdetésétől számított kilenc hónapon belül, felszólalást lehet benyújtani az Európai Szabadalmi Hivatalnál. (Európai Szabadalmi Egyezmény 99. cikk(1))

A fordítást a szabadalmas az 1995. évi XXXIII. törvény 84/H. §-a szerint nyújtotta be. A fordítás tartalmi helyességét a Szellemi Tulajdon Nemzeti Hivatala nem vizsgálta.

(19) Europäisches Patentamt
European Patent Office
Office européen des brevets

(11) EP 1 996 696 B1

(12) **EUROPEAN PATENT SPECIFICATION**

(45) Date of publication and mention of the grant of the patent:
21.12.2016 Bulletin 2016/51

(21) Application number: **07716125.5**

(22) Date of filing: **14.03.2007**

(51) Int Cl.:
C12N 1/20 *(2006.01)* ***C12R 1/25*** *(2006.01)*
A61K 35/64 *(2015.01)*

(86) International application number:
PCT/SE2007/050156

(87) International publication number:
WO 2007/108764 (27.09.2007 Gazette 2007/39)

(54) **THERMOSTABLE LACTOBACILLUS STRAINS**

TEMPERATURSTABILE LACTOBACILLUS-STÄMME

SOUCHES DE LACTOBACILLUS THERMOSTABLES

(84) Designated Contracting States:
AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HU IE IS IT LI LT LU LV MC MT NL PL PT RO SE SI SK TR

(30) Priority: **17.03.2006 SE 0600606**

(43) Date of publication of application:
03.12.2008 Bulletin 2008/49

(73) Proprietor: **Probi Aktiebolag**
223 70 Lund (SE)

(72) Inventors:
- **GRAHN HÅKANSSON, Eva**
  S-90331 Umeå (SE)
- **EKBECK, Jennie**
  S-90440 Umeå (SE)

(74) Representative: **Potter Clarkson LLP**
The Belgrave Centre
Talbot Street
Nottingham NG1 5GG (GB)

(56) References cited:
WO-A1-98/55131 **DE-A1- 3 335 351**
US-A- 4 110 477 **US-B1- 6 761 885**

Note: Within nine months of the publication of the mention of the grant of the European patent in the European Patent Bulletin, any person may give notice to the European Patent Office of opposition to that patent, in accordance with the Implementing Regulations. Notice of opposition shall not be deemed to have been filed until the opposition fee has been paid. (Art. 99(1) European Patent Convention).

EP 1 996 696 B1

Description

TECHNICAL FIELD

[0001] The present invention relates to the *Lactcobacillus* genus that has the ability to survive in high temperature environments. These thermostable microorganisms have the ability to produce viable antibacterial agents in different food products after heat treatment. The thermostable microorganisms of the *Lactobacillus* genus may be included in food products that demand high temperature. A further object of the present invention is the ability of a food product comprising the thermostable microorganisms of the *Lactobacillus* genus to promote immuntolerance and homeostasis. Furthermore, two novel strains of *Lactobacillus* genus are disclosed.

BACKGROUND OF THE INVENTION

[0002] Probiotics are defined as "live microorganisms administered in adequate amounts which confer a beneficial health effect on the host". Most probiotics are bacteria, which are small, single-celled organisms of the genera *Lactobacillus, Lactococcus* or *Bifidobacterium.*

[0003] At a minimum, probiotic products should be safe, effective, and should maintain their effectiveness and potency until they are consumed. This requires a responsible approach both by the producer and the consumer.

[0004] At birth *Lactobacillus* strains together with *Bifidobacteria* and *Lactococcus* are the first to colonise the sterile intestines. In adults *Lactobacillus* strains are also the dominating normal flora in the intestine. It has been known that it is beneficial to include lactic acid producing bacteria such as *Lactobacillus* in the diet. Today a lot of the products that have included lactic acid bacteria are administered in dairy products or are administered in the form of concentrates of the microorganisms, in the form of suitably formulated preparations including powders, granulates tablets or capsules containing a high number of one or more species of the beneficial microorganisms. A lot of these applications include protein or sugar from milk, against which many people are intolerant or allergic. It is advantageous to administer the beneficial microorganisms as a part of the normal diet. Therefore, it is desirable to incorporate the beneficial microorganisms in types of food products which are consumed universally and regularly in considerable quantities by a majority of consumers such as bread or other cereal products. However, several food products are subjected to temperatures which often kill the microorganisms in the food product before they reach the consumer.

[0005] People suffering from coeliac disease (CD) are not able to eat a diet containing the protein gluten which is often represented in bread and cereal products. Further, commercially available gluten-free food products such as pasta are of a low sensory and cooking quality and usually much more expensive than normal pasta. Thus, there is a need to provide new and less expensive food products such as pasta, bread and cereal products that can be consumed by people suffering from coeliac disease.

[0006] WO 94/00019 relates to baked products containing desirable viable microorganisms. It is concluded that microorganisms such as lactic acid bacteria are killed during the baking step as a result of heat inactivation. Accordingly, a fresh baked product does not contain any viable microorganisms at all. Therefore, a method is disclosed wherein a suspension of the viable microorganisms is injected into the baked product. It is an essential feature that the bakery product is cooled down to a temperature below +70 °C before the viable microorganisms are injected. There are several problems when injecting a suspension of viable microorganisms with a high concentration into a baked product. The injected microorganisms do not show any significant growth in the bread. It is difficult to achieve an equal distribution in the baked bread and the taste could be affected. Further, expensive equipment is needed to inject the viable microorganism suspension and it is not likely that such a method could be used outside a large-scale manufacturing process. The expensive equipment and the high concentration of the suspension with microorganisms will often result in an expensive product.

[0007] Therefore, it is an object of the present invention to solve these problems.

SUMMARY OF THE INVENTION

[0008] The inventors of the present invention have surprisingly found that thermostable microorganisms of the *Lactobacillus* genus that are able to survive temperatures from +85 °C for more than 25 minutes have the ability to produce viable antibacterial agents in different food products after such heat treatment.

[0009] Particularly, *Lactobacillus plantarum* and *Lactobacillus rhamnosus* have the ability to survive in high temperature and in microwave radiated environment and still produce an antibacterial agent that also inhibit growth of mould in food products. Further, two specific examples of known *Lactobacillus* strains are disclosed, *Lactobacillus plantarum* LB931 and *Lactobacillus rhamnosus,* LB21. Furthermore, two novel strains of *Lactobacillus* are disclosed, referred to as *Lactobacillus plantarum* LB7c and *Lactobacillus plantarum* LB3e.

[0010] The inventors have also shown that food products comprising the thermostable viable *Lactobacillus* strains

chosen from the species *Lactobacillus plantarum* and *Lactobacillus rhamnosus* and particularly *Lactobacillus plantarum* LB931, *Lactobacillus rhamnosus,* LB21, *Lactobacillus plantarum* LB7c and *Lactobacillus plantarum* LB3e can reduce the immunological response in the intestine due to gluten. A food product containing such thermostable viable *Lactobacillus* strains promoting immuntolerance in autoimmune diseases such as coeliac disease.

DEFINITIONS

[0011] As disclosed herein, the term "LB" relates to bacteria of the genus Lactobacillus.

[0012] As disclosed herein, the term "thermostable" relates to bacteria that survive in temperatures higher than +80°C for more than 25 minutes.

[0013] As disclosed herein, the term "lactic acid bacteria" relates to bacteria producing lactic acid, such as bacteria belonging to the genera *Lactobacillus* and *Lactococcus.*

[0014] As disclosed herein, the term "CFU" relates to colony-forming units.

[0015] As disclosed herein, the term "food products" relates to food products such as bread, dough, cereal products such as porridge, gruel, muesli, granola, powdered cereal based product, pasta, semi products such as soups, bake-off products, plain bread and stewed fruit.

[0016] As disclosed herein, the term "heat source" relates to heat sources that heat the food product such as a stove plate, oven, microwave radiated environment, microwave oven or a water bath.

[0017] A dough used herein usually contains a fluid such as milk or water, flour and yeast.

[0018] As disclosed herein, the term "a slice of bread" relates to a typical slice of bread which weighs about 15-40g.

[0019] As disclosed herein, the term "bake-off products" relates to semi-finished products for which the baking will be completed after supply to the consumer..

[0020] As disclosed herein, the term "soluble substances" relates to organic acids, inorganic acids, such as lactic acid, succinic acid, acetic acid, and propionic acid.

BRIEF DESCRIPTION OF THE DRAWINGS

[0021]

Figure 1 discloses the survival capability of freeze dried LB21 on grains stored in room temperature.

Figure 2 discloses the survival capability of freeze dried LB21 on grains stored in +4°C.

Figure 3 discloses the survival capability of freeze dried LB931 and LB21 in snack bars stored in +4°C.

Figure 4 discloses the survival capability of LB931 and LB21 in microwave radiated environment.

Figure 5 discloses the survival capability of LB931, LB7c, LB3e and L1A in +80°C.

Figure 6 discloses the survival capability of LB931 in +90°C.

Figure 7 discloses the Lactobacillus ability to survive the passage through the gastrointestinal tract in sourdough bread.

Figure 8 discloses expression of organic acids in an Auto-Scaled Chromatogram of supernatants of the Lactobacillus strains LB931, LB3e, LB7c and LB21 (analysis completed by Steins Laboratorium).

Figure 9 discloses expression of lactic acids in an Auto-Scaled Chromatogram of supernatants of the Lactobacillus strains LB931, LB3e, LB7c and LB21 (analysis completed by Steins Laboratorium).

Figure 10 discloses the production of cytokines by polyclonal activated T cells in the presence of the probiotic bacteria strains LB931, LB3, LB7 and LB21.

Figure 11 discloses that both live LB931 and live LB21 gave the same cytokine responses on activated T cells.

Figure 12 discloses that the lactobacillus did not increase the IFN-γ levels or IL-4 levels of resting T cells.

DETAILED DESCRIPTION OF THE INVENTION

[0022] The present invention relates to thermostable microorganisms of the *Lactobacillus* genus that are able to survive temperatures from +80 °C for more than 25 minutes.

[0023] It is disclosed that selected species of microorganisms of the *Lactobacillus* genus chosen from the species *Lactobacillus plantarum* and *Lactobacillus rhamnosus* have the ability to produce viable antibacterial agents in different food products after heat treatment.

[0024] Furthermore, two novel strains of *Lactobacillus* are disclosed, *Lactobacillus* strain chosen from the species *Lactobacillus plantarum* LB7c and *Lactobacillus plantarum* LB3e.

[0025] An embodiment is directed to microorganisms of the *Lactobacillus* strain chosen from the species *Lactobacillus plantarum* LB3e and *Lactobacillus plantarum* LB7c which have been deposited at Deutsche Sammlung von Mikroorganismen und Zellkulturen, and have been assigned accession number 17852 and 17853 respectively that are able to survive temperatures from +80 °C for more than 25 minutes.

[0026] Any of the two above mentioned *Lactobacillus* strains could be used in food products such as bread, dough, cereal products, porridge, gruel, muesli, granola, powdered cereal based product, pasta, semi products, soups, bake-off products, plain bread, stewed fruit.

[0027] Further, a food product such as bread, dough, cereal products, porridge, gruel, muesli, granola, powdered cereal based product, pasta, semi product, soups, bake-off products, plain bread, stewed fruit characterized in that said food product also contains a viable *Lactobacillus* strain chosen from the species *Lactobacillus plantarum* LB3e and *Lactobacillus plantarum* LB7c which have been deposited at Deutsche Sammlung von Mikroorganismen und Zellkulturen, and have been assigned accession number 17852 and 17853 respectively.

[0028] A bread or dough product wherein said bread or dough product also contains a viable *Lactobacillus* strain chosen from the species *Lactobacillus plantarum* LB931 which has been deposited at Deutsche Sammlung von Mikroorganismen und Zellkulturen and has been assigned accession number DSM 11918, *Lactobacillus rhamnosus* LB21 which has been deposited at NCIMB Ltd, Ferguson Building, Craibstone Estate and has been assigned accession number NCIMB 40564, *Lactobacillus plantarum* LB3e (DSM 17852) and *Lactobacillus plantarum* LB7c (DSM 17853), wherein said deposited strains are able to survive temperatures from +85°C for more than 25 minutes and said lactobacilli of at least one of said strains are incorporated into said bread and dough product before a heat treatment.

[0029] A food product prepared by heat treatment of a food product starting material using a heat source exposing said food product to a temperature above +85 °C wherein that said food product also contains a viable *Lactobacillus* strain preferably chosen from the *Lactobacillus plantarum* LB931 (DSM11918), *Lactobacillus rhamnosus* LB21 (NCIMB 40564), *Lactobacillus plantarum* LB7c (DSM 17853) and *Lactobacillus plantarum* LB3e (DSM 17852) respectively.

[0030] In further embodiments the use of the known viable *Lactobacillus* strains chosen from the species *Lactobacillus plantarum* (DSM 11918), *Lactobacillus rhamnosus* LB21 (NCIMB 4056) for manufacturing a food product such bread, dough, cereal products, porridge, gruel, muesli, granola, powdered cereal based product, pasta, semi product, soups, bake-off products, plain bread, stewed fruit wherein the food product is prepared by heat treatment of a food product starting material using a heat source exposing said food product to a temperature above +85°C, and wherein lactobacilli of at least one of said strains are incorporated into said food product before a heat treatment.

[0031] A food product mentioned above wherein the viable *Lactobacillus* strain is present in an amount above $1,0x10^3$ CFU/g, preferably above $1,0x10^4$ CFU/g and most preferably above $1,0x10^5$ CFU/g, living bacteria per gram of the food product after the heat treatment.

[0032] A further object of the present invention is the ability of a food product mentioned above wherein the thermostable viable *Lactobacillus* strain chosen from the species *Lactobacillus plantarum* and *Lactobacillus rhamnosus* reduces the immunological response in the intestine due to gluten and particularly, *Lactobacillus plantarum* LB931 (DSM11918), *Lactobacillus rhamnosus,* LB21 (NCIMB 40564), *Lactobacillus plantarum* LB7c (DSM 17853) and *Lactobacillus plantarum* LB3e (DSM 17852).

[0033] A food product prepared by heat treatment of a food product starting material using a heat source exposing said food product to a temperature above +85°C characterized in that said food product also contains a viable thermostable *Lactobacillus* strain chosen from the species of *Lactobacillus plantarum* LB931 (DSM11918), *Lactobacillus rhamnosus,* LB21 (NCIMB 40564), *Lactobacillus plantarum* LB7c (DSM 17853) and *Lactobacillus plantarum* LB3e (DSM 17852), wherein said food product is for promoting immuntolerance in autoimmune diseases such as coeliac disease.

[0034] The identity and deposit numbers of the strains of the present invention are listed here.

[0035] The LB931 has been deposited on Jan. 9, 1998 at DSMZ-Deutsche Sammlung von Mikroorganismen und Zellkulturen, Mascheroder Weg 1b D-38124 Braunschweig. It has been assigned accession number DSM11918.

[0036] The LB21 has been deposited on June 11, 1993 at NCIMB Ltd, Ferguson Building, Craibstone Estate, Bucksburn, Aberdeen, AB21 9YA, UK. It has been assigned accession number NCIMB 40564.

[0037] The LB3e has been deposited on Jan. 6, 2006 at DSMZ-Deutsche Sammlung von Mikroorganismn und Zellkulturen, Mascheroder Weg 1b D-38124 Braunschweig. It has been assigned accession number DSM 17852.

[0038] The LB7c has been deposited on Jan. 6, 2006 at DSMZ-Deutsche Sammlung von Mikroorganismen und Zellkulturen, Mascheroder Weg 1b D-38124 Braunschweig. It has been assigned accession number DSM 17853.

[0039] The *Lactobacillus* strains mentioned above could be referred to as LB931 (DSM11918), LB21 (NCIMB 40564), LB3e (DSM 17852) and LB7c (DSM 17853).

[0040] Food products according to the present invention may comprise one or more strains selected from the above defined LB strains. Other mixtures or single thermostable LB strains could be used advantageously within the scope of the present invention.

[0041] The above mentioned four thermostable *Lactobacillus* strains have the ability to survive in a high temperature environment i.e. above +80 °C for more than 25 minutes and still produce substances (which could be soluble, such as lactic acid, succinic acid, acetic acid, and propionic acid) that inhibit the growth of pathogenic microorganisms, such as enterobacteria, group B streptococci, staphylococci and yeast. Figure 8 discloses expression of organic acids and Figure 9 discloses expression of lactic acids in an Auto-Scaled Chromatogram of supernatants of the *Lactobacillus* strains LB931, LB3e, LB7c and LB21.

[0042] These strains are endurable and readily survive long periods of storage in room temperature. Accordingly products containing LB931, LB21, LB3e and LB7c have a long shelf life. The strains can easily be included in different food products.

[0043] The ability of the *Lactobacillus* to survive in different applications was determined, see Example 2. No major reduction of the CFU/g was detected in the wholemeal gruel powder preparation with freeze-dried LB931 and LB21 that were stored in +37° for 31 days.

[0044] The ability for *Lactobacillus* to survive in snack bars when they are put on oat grains was determined, see Example 3. It is possible to put *Lactobacillus* strains on grains and they will survive for 8 months in room temperature and more than 8 months in +4°C.

[0045] Both LB931 and LB21 have the ability to survive in snack bars for 25 days. The snack bars containing LB931 had 7,6 x 10^6 CFU/ml at day 46.

[0046] Thus, the thermostable LB strains can endure storage for a long period of time, and it is possible to induce the strain in different kinds of preparations. It could be used in bake-off products.

[0047] The survival capacity in a microwave radiated environment was also evaluated, see Example 4. Milk cereal drinks were prepared together with the *Lactobacillus* strains at a start concentration of 10^7 CFU/ml. LB931 showed a higher CFU/ml than LB21 until 80 seconds. The CFU/ml of LB21 remained unchanged from 30 seconds to 90 seconds. The *Lactobacillus* has the ability to survive in cereal products in microwave radiated environment. The results are presented in Figure 4.

[0048] The killing of the four different strains of lactic acid bacteria with UV-light were investigated and an interference test was used to test the four lactic acid strains for their ability to inhibit growth of pathogens and thus also their capacity to function as probiotics, the results are shown in Example 5.

[0049] The high temperature resistance of the *Lactobacillus* strains have been investigated, see Example 6. LB931, LB3e and LB7c have the ability to survive in +80°C for more than 25 minutes and LB931 survives for more than 5 minutes in +90°C. The control strain, L1A, do not even survive for 5 minutes in +80°C. The results are presented in Figure 5 and 6.

[0050] The growth capacities of the *Lactobacillus* in sourdough starters have been investigated, see Example 7. Two different types of flours, wheat and rye, were used to determine the best environment for the *Lactobacillus.* The type of flour did not affect the outcome of the experiment. The starters increased one log and ended on the same CFU/g independent of the type of flours. As a control, the Lactococcus Lactis L1A was used. The L1A did not grow in the starter. The CFU/g had decreased from day 0 to day 3.

[0051] In Example 8 the survival of the *Lactobacillus* in bread is shown. The temperatures in different breads were established, see table 13. The survival of the bacteria in the bread was determined at different times, see tables 14-16. Lactobacillus Lactis L1A was used as control. All the *Lactobacillus* strains that were tested survived in all the different temperatures and times. The control, L1A, did not survive. There was no visual growth of the bacteria from day 0.

[0052] Depending on the food product and the purpose it is desirable that it comprises the viable *Lactobacillus* strain in a sufficient amount that is preferably as high as possible, to provide the desired effects. The experimental results show that amounts above 1,0x10^{10} CFU/g can be achieved. In a food product the viable *Lactobacillus* strain should be present in an amount above 1,0x10^3 CFU/g, preferably above 1,0x10^4 CFU/g and most preferably above 1,0x10^5 CFU/g, living bacteria per gram of the food product.

[0053] An example is a slice of bread that weighs at least 15 gram wherein the viable *Lactobacillus* strain is present in an amount above 1,0 x 10^3 CFU/g, preferably above 1,0 x 10^4 CFU/g and most preferably above 1,0 x 10^5 CFU/g, living bacteria per gram of a slice of bread.

[0054] For example, a viable *Lactobacillus* strain wherein the start concentration is about 1 x 10^6 has a CFU above 1x10^3 after being exposed to temperatures from +80 °C for more than 25 minutes or alternatively for more than 10 s in a microwave radiated environment.

[0055] The capability of *Lactobacillus* to promoting immuntolerance in autoimmune diseases such as coeliac disease

has been investigated in *in vivo* studies. The *Lactobacillus* strains are able to reduce the inflammatory lesion in the upper intestinal mucosa and reduce the levels of antibodies associated with autoimmune diseases. Example 9a, 9b and 9c also indicate that the *Lactobacillus* have the capability to influence the immune system in a positive way. The children that were given the *Lactobacillus* did not experience any symptoms related to the coeliac disease. All the children that were given placebo became ill after 1-3.5 months of challenge with gluten. The biopsy showed normal tissue in the group given *Lactobacillus* and the tissue showed indication of inflammation in the group given placebo. Products according to the invention may comprise one or more strains selected from the above defined group. Other mixtures or single LB strains could advantageously be used within the scope of the present invention.

[0056] The present invention will now be described in reference to the following examples, which should not be regarded as limiting for the scope of the invention.

EXAMPLES

Example 1

[0057] Isolation and identification of the *Lactobacillus* strains.

[0058] LB931 was isolated from a healthy woman. The strain was classified as *Lactobacillus plantarum* according to the test kit API 50 CH (API systems, BioMerieux, FR), and was denominated LB931. The strain was further typed by DNA-analysis with SDS-page at BCCM/LMG (Belgium) to be *Lactobacillus plantarum-pentosusparaplantarum.*

[0059] LB21 was isolated from a healthy baby. The strain was classified as *Lactobacillus rhamnosus* according to the test kit API 50 (API systems, BioMerieux, FR), and was denominated LB21. The strain was further typed by DNA-analysis with SDS-page at NCIMB (UK) to be *Lactobacillus rhamnosus.*

[0060] LB3e was isolated from human. The strain was classified as *Lactobacillus plantarum* according the kit API 50 (API systems, BioMerieux, FR), and was denominated LB3e. The strain was further typed by 16S rDNA gene sequence at DSMZ (Germany) to be *Lactobacillus plantarum.*

[0061] LB7c was isolated from human. The strain was classified as *Lactobacillus plantarum* according the kit API 50 (API systems, BioMerieux, FR), and was denominated LB7c. The strain was further typed by 16S rDNA gene sequence at DSMZ (Germany) to be *Lactobacillus plantarum.*

Example 2

[0062] The Survival Capabilities of *Lactobacillus* in different preparations.

a) Skim milk preparations of LB931 were freeze-dried according to standard methods. To determine the durability of the preparations the obtained powder was stored in wholemeal gruel powder at +37°C for 31 days to symbolise storage in room temperature for 6 month. The number of bacteria was determined after 31 days and the results are disclosed in table 1 below.

TABLE 1

Days	No. of bacteria CFU/g
Day 0	$7{,}0 \times 10^{11}$
Day 31	$1{,}0 \times 10^{11}$

b) LB931 dissolved in a suspension of equal parts skim milk and 0.9% NaCl. The dissolved bacteria were then incubated at different temperatures. The amount of bacteria was continuously monitored by cell counting. The results are disclosed in table 2 below.

TABLE 2

	No. of bacteria CFU/ml			
Temperature, °C	Day 0	Day 2	Day 5	Day 32
4	$7{,}8 \times 10^{10}$			$2{,}2 \times 10^{10}$
20	$1{,}8 \times 10^{10}$		$2{,}2 \times 10^{10}$	
27	$1{,}8 \times 10^{10}$	$1{,}2 \times 10^{10}$	$3{,}3 \times 10^{9}$	

The results show that LB931 is stable in a mixture of skim milk and NaCl for a period of one month at +4°C.

c) A skim milk preparation of LB931 was freeze-dried according to standard methods. The obtained powder was stored in Petri dishes at room temperature and at +6°C. The number of bacteria was determined after 7 days and 25 days, respectively. The results are disclosed in table 3 below.

TABLE 3

	No of bacteria CFU/g		
Temperature °C	Day 0	Day 7	Day 25
6	$4,2 \times 10^8$	$2,2 \times 10^8$	$1,2 \times 10^8$
22	$4,2 \times 10^8$	$1,9 \times 10^8$	$1,4 \times 10^8$

The number of bacteria in the freeze-dried powder was also monitored every fourth week up to 68 weeks. After one year, at +6°C, more than 10^5 CFU/g LB931 could be found.

d) A skim milk preparation of LB21 was freeze-dried according to standard methods. The obtained powder was stored in a glass bottle at +4°C. The number of bacteria was determined after 0, 10, 40 and 365 days, respectively. The results are disclosed in table 4 below.

Table 4

	Day 0	Day 10	Day 40	Day 365
LB21	$2,3 \times 10^{10}$	$2,3 \times 10^{10}$	$1,0 \times 10^{10}$	$1,2 \times 10^{10}$

Example 3

[0063] The Survival Capabilities of *Lactobacillus* in different oats products.

a) A freeze-dried preparation of LB21 was put on rolled oats. Six different methods were used to put the bacteria on the grains. The freeze-dried LB21 were mixed with maltodextrin/glucose so they would stick to the grains. The bacteria were put on the grains at different temperatures and were also dried in different temperature to find the best method. The results are shown in Table 5.

TABLE 5

	Preparation temperature		Dry
	Air	Oil	Air
LB21 25°C	+25°C	-	+30°C
LB21 30°C	+30°C	-	+38°C
LB21 33°C	+33°C	-	+38°C
LB21 5 %	+29°C	+38°C	+38°C
LB21 25 % hot	+28°C	+38°C	+38°C
LB21 25 % cool	+28°C	+27°C	+25°C

The grains with bacteria were stored in both +25°C and in +4°C for 244 days. The Survival capability was determined once a month. The results are disclosed in tables 6-7 below.

TABLE 6. Stored in +25°C

	No. of bacteria CFU/g					
Time (days)	LB21 25°C	LB21 30°C	LB21 33°C	LB21 5%	LB21 25 % hot	LB21 25 % cool
6	4×10^8	2×10^8	1×10^8	2×10^8	3×10^8	3×10^8
31	2×10^8	2×10^8	1×10^8	2×10^8	2×10^8	2×10^8
59	3×10^8	5×10^8	2×10^8	2×10^8	3×10^8	4×10^8
90	2×10^8	3×10^8	1×10^8	1×10^8	3×10^8	1×10^8
122	2×10^8	2×10^8	7×10^7	7×10^7	1×10^8	1×10^8
144	2×10^8	2×10^8	1×10^8	8×10^7	8×10^7	8×10^7

(continued)

	No. of bacteria CFU/g					
Time (days)	LB21 25°C	LB21 30°C	LB21 33°C	LB21 5%	LB21 25 % hot	LB21 25 % cool
180	2×10^7	2×10^7	3×10^7	2×10^6	3×10^6	5×10^6
219	1×10^6	2×10^6	3×10^5	8×10^4	9×10^5	9×10^5
244	4×10^3	1×10^3	1×10^3	2×10^3	5×10^3	6×10^3

TABLE 7. Stored in +4°C

	No. of bacteria CFU/g					
Time (days)	LB21 25°C	LB21 30°C	LB21 33°C	LB21 5%	LB21 25 % hot	LB21 25% cool
6	4×10^8	2×10^8	1×10^8	2×10^8	3×10^8	3×10^8
31	2×10^8	2×10^8	2×10^8	2×10^8	2×10^8	2×10^8
59	4×10^8	2×10^8	2×10^8	3×10^8	4×10^8	3×10^8
90	4×10^8	2×10^8	2×10^8	3×10^8	4×10^8	2×10^8
122	2×10^8	2×10^8	6×10^7	2×10^8	2×10^8	1×10^8
144	2×10^8	2×10^8	8×10^7	2×10^8	2×10^8	1×10^8
180	2×10^8	2×10^8	6×10^7	1×10^8	1×10^8	1×10^8
219	2×10^8	1×10^8	4×10^7	1×10^8	1×10^8	1×10^8
244	4×10^8	2×10^8	2×10^7	2×10^8	4×10^8	3×10^7

b) Snack bars were made with LB931 and LB21. Each bar weighed 25g before they were split in 4 pieces. Each piece was put in a sterile bag in +4°C. The number of bacteria was determined after 0, 10, 21 and 46 days. The results are disclosed in table 8 below.

TABLE 8

	No. of bacteria CFU/g	
Time (days)	LB931	LB21
0	8×10^8	$1{,}2 \times 10^7$
10	$2{,}7 \times 10^8$	$1{,}3 \times 10^7$
21	$3{,}8 \times 10^8$	$3{,}0 \times 10^5$
46	$7{,}6 \times 10^6$	0

Thermostable LB strains can survive in high temperature in different cereal preparations.

Example 4

[0064] The Survival Capabilities of *Lactobacillus* in microwave radiated environment.

[0065] A freeze-dried preparation of LB931 was included in the conventional milk cereal drink powder and in porridge oats. The milk cereal drink and the porridge oats were prepared according to the instruction on the package resulting in a volume of about 200 ml. A microwave oven (850W) with the internal measurement 30x29x20 cm was used as the source of heat. Thus, the internal volume of the microwave oven was approximately 17 dm^3. The number of bacteria was determined after 30 seconds, 60 seconds, 70 seconds, 80 seconds and 90 seconds, respectively. The temperature of the milk cereal drink after 90 seconds in the microwave oven was about +60°C. The procedure was repeated with overnight culture of LB21. The thermostable LB strains are able to survive in microwave radiated environment. The results are disclosed in table 9 below.

TABLE 9

	No. of bacteria CFU/ml	
Time (s)	LB931	LB21
0	$3{,}5 \times 10^7$	$1{,}1 \times 10^7$

(continued)

	No. of bacteria CFU/ml	
Time (s)	LB931	LB21
30	2,2 x 10^7	2,2 x 10^5
60	2,6 x 10^7	1,0 x 10^5
70	1,3 x 10^7	1,0 x 10^5
80	3,9 x 10^6	1,0 x 10^5
90	1,1 x 10^3	1,0 x 10^5

Example 5

[0066] The killing of the four different strains of lactic acid bacteria with UV-light were investigated. The four different strains of lactic acid bacteria *Lactobacillus plantarum;* LB931 (isolated from urinary tract of human), LB3e (isolated from saliva of child), LB7c (isolated from tooth surface of child) and LB21 (isolated from faeces of newborn children) used in this example were spread on MRS-agar plates and incubated for 20 h at 37°C, 5% CO_2. They were then inoculated in 3 ml MRS-broth at 37°C, 5 % CO_2 over night which generates about 10^9 CFU/ml. The overnight cultures of the strains were added to a final volume of 1 % in MRS broth and were incubated for 20 h at 37°C, 5% CO_2. The bacteria were centrifuged (3800 rpm, 20 min, +4°C) and then washed 2 times in 10 ml 0.9% NaCl. The bacteria were dissolved in 0.9% NaCl. The concentration of the bacteria was determined by colony-forming unit (CFU) counting. The bacteria were irradiated for different times at a distance of 5 cm from a UVC-lamp (Kendro laboratory products, 2x15W, 254 nm). Lactic acid bacteria LB7c and LB21 were irradiated for 9 h while lactic acid bacteria LB3e and LB931 were irradiated for 10 h. The death of the bacteria was controlled on MRS agar plates, incubated for 48 h at 37°C, 5% CO_2.

Agar overlay- interference test

[0067] An interference test was used to test the four lactic acid strains (see table 10 for their ability to inhibit growth of pathogens. The four *Lactobacillus* strains in table 10 were inoculated in 3 ml MRS broth and then incubated in 37°C, 5 % CO_2 for 20 h.1 ml of the cultures were mixed with 23 ml MRS agar together with 2 ml 7,5M NaAc, the plates were thereafter incubated for 20 h in 37°C, 5% CO_2. Nine different interference test strains (ITS) (NUS, Umeå, Sweden), isolated from people with urinary infections, were inoculated in M17 broth and incubated in 37°C over night. A second agar layer of 25 ml M17 with 750 µl 6,5M KH_2PO_4 was found over the first one. The test strains, in stationary phase, were replicated with help of a Steers steel pin (Steers et al., 1959) on the M17 agar surface and also on a control plate and then incubated in 37°C, 5% CO_2 over night.

Inhibition of pathogens by lactic acid bacteria

[0068] An interference test was done to test the four lactic acid bacteria strains for their ability to inhibit pathogens and thus also their capacity to function as probiotics. The result from this test is shown in table 10. LB931 totally inhibited all 8 pathogens tested. LB3, LB7 and LB21 showed total inhibition of all pathogens except for Candida albicans, which were partly inhibited. Lactobacillus acidophilus was used as control.

TABLE 10. Inhibition of pathogens by lactic acid bacteria

Strain tested	LB931	LB3e	LB7c	LB21	L. acidophilus 2060V
Candida albicans	-	-	-	-	+
Klebsiella species	-	±	±		+
Staphylococcus aureus	-	-	-	-	+
Coagulase-negative staphylococcus	-	-	-	-	?
Enterococcus faecalis	-	-	-	-	+
Enterobacteriaceae species	-	-	-	-	?
Proteus mirabilis	-	-	-	-	?
Escherichia coli	-	-	-	-	+

+, no inhibition; ±, partly inhibition; -, total inhibition; ?, not done

Example 6

[0069] The Survival Capabilities of *Lactobacillus* in different temperatures.

a) Different suspensions of *Lactobacillus* were made of freeze-dried LB931 in NaCl 0.9 % and overnight culture of LB931, LB7c, LB3e and L1A. The suspensions were at 10^9-10^{11} CFU/ml. 5ml of NaCl 0.9 % was heated up to +80°C in a water bath. As soon as the NaCl was +80°C 100 μl of bacteria suspension was added. The number of bacteria was determined after 5 minutes, 10 minutes, 15 minutes, 20 minutes and 25 minutes, respectively. The results are disclosed in table 11 below (NVG= no visible growth).

TABLE 11

	No. of bacteria CFU/ml			
Time (min)	**LB931**	**LB7c**	**LB3e**	**L1A**
0	$2{,}30 \times 10^8$	$1{,}1 \times 10^8$	$9{,}7 \times 10^7$	$2{,}5 \times 10^7$
5	$4{,}33 \times 10^6$	$1{,}0 \times 10^4$	$1{,}4 \times 10^4$	NVG
10	$1{,}77 \times 10^6$	$3{,}3 \times 10^4$	$1{,}4 \times 10^4$	NVG
15	$2{,}00 \times 10^6$	$2{,}5 \times 10^4$	$1{,}8 \times 10^2$	NVG
20	$8{,}20 \times 10^4$	$1{,}2 \times 10^3$	$1{,}9 \times 10^5$	NVG
25	$2{,}24 \times 10^5$	$1{,}0 \times 10^4$	$7{,}8 \times 10^4$	NVG

b) +80°C in more than 20, 30, 40, 50, 60 minutes

5ml of MRS were heated to +85°C in a water bath. 500 μl of a overnight culture was added to the suspension. The ability to survive was determined after 20, 30, 40, 50 and 60 minutes respectively. The results are shown in table 12 below.

TABLE 12

	No. of bacteria CFU/ml			
Time (min)	LB3e	LB7c	LB931	LB21
20	VG	VG	VG	VG
30	VG	VG	VG	VG
40	VG	VG	VG	VG
50	VG	VG	VG	VG
60	VG	VG	VG	VG
VG= visible growth				

c) A suspension of LB931 was prepared by suspending freeze-dried LB931 in NaCl 0.9 % and also an overnight culture of LB931. The NaCl was heated up to +90°C in a water bath. As soon as the NaCl was +80°C 100μl of bacteria suspension was added. The number of bacteria was determined after 0.5 minutes, 1 minutes, 2 minutes, 3 minutes, 4 minutes and 5 minutes, respectively. The results are disclosed in table 13 below.

TABLE 13

	No. of bacteria CFU/ml
Time (min)	LB931
0	$1{,}76 \times 10^8$
0,5	$5{,}00 \times 10^5$
1	$3{,}54 \times 10^4$
2	$4{,}43 \times 10^4$
3	$1{,}25 \times 10^4$
4	$1{,}14 \times 10^4$
5	$3{,}00 \times 10^4$

d) A freeze-dried preparation of LB931 and LB21 was included in the conventional milk cereal drink powder and in

porridge oats. The milk cereal drink was prepared according to the instruction on the package. The stove was used as the source of heat. The number of bacteria was determined after the milk cereal drink was warmed up to +37°C. The results are disclosed in table 14 below.

TABLE 14

	No. of bacteria CFU/ml	
Temperature (°C)	LB931	LB21
10	$2,9 \times 10^7$	$3,0 \times 10^7$
37	$2,4 \times 10^7$	$2,8 \times 10^7$

Example 7

[0070] The survival capabilities of *Lactobacillus* in sourdough starter.

a) Different sourdough starters were made of wheat flour containing different strains of *Lactobacillus* and *Lactococcus.* Flour and water was mixed to a volume of 3dl. 10ml of thawed bacteria suspension was included in the starters. The sourdough starters were kept in room temperature for 3 days. Everyday the sourdough starters were given more honey, flour and water. The number of bacteria was determined after 3 days. After the 3 days in room temperature the starters were put in +4°C for 6 days. The number of bacteria was determined after 3days, and 6 days, respectively. The results are disclosed in tables 15-16 below.

TABLE 15

	No. of bacteria CFU/g		
Time (days)	LB931 + 25°C	LB7c +25°C	LB3e +25°C
0	5×10^8	2×10^7	6×10^7
3	3×10^9	9×10^8	2×10^9

TABLE 16

	No. of bacteria CFU/g		
Time (days)	LB931 +4°C	LB7c +4°C	LB3e +4°C
0	3×10^9	6×10^8	3×10^9
3	2×10^9	3×10^8	9×10^8
6	2×10^9	2×10^7	8×10^8

b) Different sourdough starters were made of rye flour containing different strains of lactobacillus. Flour and water was mixed to a volume of 3dl. 10ml of thawed bacteria suspension was included in the starters. The sourdough starters were kept in room temperature for 3 days. The sourdough starters were everyday given more honey, flour and water. The number of bacteria was determined after 3 days. Then the starters were kept in +4°C for 6 days. The number of bacteria was determined after 3days and 6 days, respectively. The results are disclosed in table 17-18 below.

TABLE 17

	No. of bacteria CFU/g stored in +25°C			
Time (days)	LB931	LB7c	LB3e	L1A
0	2×10^8	2×10^7	6×10^7	1×10^7
3	7×10^9	9×10^8	2×10^9	8×10^5

TABLE 18

	No. of bacteria CFU/g stored in +4°C		
Time (days)	LB931	LB7c	LB3e
0	3×10^9	6×10^8	3×10^9
3	2×10^9	3×10^8	9×10^8
6	2×10^9	2×10^7	8×10^8

Example 8

[0071] The Survival Capabilities of *Lactobacillus* in bread, visual detection of mould in the bread and isolation of *Lactobacillus* in stool samples

a) A sourdough was prepared with 1dl wheat sourdough starter containing LB931, water, flour of wheat and rye to a total volume of 6dl. The dough was rising 2x45 minutes and baked at the temperature between 230 - 240°C for 25-30 minutes. The temperature in the bread was measured after the bread was taken out of the oven, 5 minutes, 10 minutes, 15 minutes and 20 minutes, respectively. The results are disclosed in table 19 below.

TABLE 19

Time (minutes)	Baked in 230°C for 25 minutes	Baked in 230°C for 35 minutes	Baked in 240°C for 30 minutes
0	97,6°C	99,4°C	97,6°C
5	Not done	Not done	86,3°C
10	Not done	Not done	78,0°C
15	Not done	Not done	68,1°C
20	Not done	Not done	62,7°C

b) Sourdough bread was baked with thermostable Lactobacillus. The survival of the bacteria in the bread was determined after 2 days, 3 days, 4 days, 6 days and 7 days, respectively. The results are disclosed in tables 20-25 below.

TABLE 20

Baked in +230°C for 20 minutes (Sourdough starter)

Time (days)	No. of bacteria CFU/g	
	LB3e (rye)	LB7c (wheat)
0	$1{,}1 \times 10^5$	$1{,}2 \times 10^4$
5	$1{,}1 \times 10^4$	$2{,}1 \times 10^5$

TABLE 21

Baked in +230°C for 25 minutes (Rye Sourdough starter)

	No. of bacteria CFU/g			
Time (days)	LB931	LB3e	LB7c	LB21
0	9×10^3	3×10^3	7×10^2	7×10^3
3	1×10^5	5×10^4	1×10^4	3×10^4
7	9×10^4	6×10^4	9×10^4	Not done

TABLE 22

Baked in +230°C for 35 minutes (Rye Sourdough starter)

	No. of bacteria CFU/g		
Time (days)	LB931	LB3e	LB7c
0	9×10^2	2×10^2	1×10^2
3	8×10^3	3×10^3	7×10^3

(continued)

Baked in +230°C for 35 minutes (Rye Sourdough starter)

	No. of bacteria CFU/g		
Time (days)	LB931	LB3e	LB7c
7	9×10^3	7×10^3	6×10^3

TABLE 23

Baked in +240°C for 30 minutes growth

	No. of bacteria CFU/g		
	Wheat Sourdough starter		Rye Sourdough starter
Time (days)	LB931	L1A	LB931
0	4×10^3	No Visible Growth (NVG)	3×10^4
2	6×10^4	NVG	7×10^4
4	2×10^5	NVG	9×10^5
6	1×10^5	NVG	6×10^5
8	7×10^4	NVG	8×10^4

c) Bread was made of wheat flour containing the strain LB21. Warm water, honey, yeast, salt, wheat and 5 ml LB21 at CFU 1×10^9 were combined in a large mixer bowl to a total volume of 1 litre. The CFU/ml of the dough was 1×10^6. The dough was kneaded for 10 minutes until it pulled away from the sides of the bowl and felt soft, pliable and smooth. The dough was covered and left to rise for 1 hour. The large batch was divided into smaller parts. The dough was covered again and was left for 45 minutes to rise. The bread was baked in 220 °C for 20 minutes and cooled on a rack. The survival of the bacteria in the bread was determined after 0 days and 3 days respectively. The results are disclosed in table 24 below.

TABLE 24

	No. of bacteria CFU/g
Time (days)	LB21
0	2×10^3
3	6×10^3

Possible the CFU/g could be higher if the bread can be cooled faster after baking.

d) Visual detection of mould in the bread, no visual growth (NVG).

Slices of bread containing Lactobacillus were kept in air tight plastic bags. The bags were check each day and the growths of mould were determined. The results are disclosed in table 25 below.

TABLE 25

	Bread	No. of bacteria CFU/g day 15	Detection of mould
LB931	Sourdough bread	5×10^4	NVG Day 15
	Sourdough bread	5×10^4	NVG Day 15
LB21	Sourdough bread	$7{,}6 \times 10^4$	NVG Day 15
	Bread with 5ml bacterial solution	$1{,}2 \times 10^3$	NVG Day 15
LB3e	Sourdough bread	4×10^4	NVG Day 15
LB7c	Sourdough bread	6×10^4	NVG Day 15

e) 3 healthy individuals consumed bread containing LB931, LB21, LB3e and LB7c for ten consecutive days, the strains could be recovered from stool samples in all 3 of the tested volunteers. The results are disclosed in table 26 below.

TABLE 26

	Day 0	Day 5	Day 10
Study person 1	0	7×10^3	6×10^3
Study person 2	0	2×10^2	4×10^3
Study person 3	0	5×10^7	6×10^3

Example 9

[0072]

a) A case study was made of a nine year old girl who was diagnosed with coeliac disease (CD). She was given *Lactobacillus* (LB21) daily in a high concentration (10^{10} CFU/day) for 3 months before being challenged with gluten. Her antibody levels of endomysium, transglutaminas and total IgA were measured before and each month for the first year and once a year for 6 years. Since she had been on a restricted diet for many years before the study no antibodies were detected before the study started. In the beginning she was given a low concentration of gluten (0.1g gluten/day/kg bodyweight) but after 4 months she was eating a normal diet. The levels of endomysium and transglutaminas were normal during this time and she did not experience any celiac symptoms. A biopsy of the small intestine was performed when the girl was 13 years old. The results showed no inflamed mucosa tissue and her antibody levels were normal.

b) A pilot study with 4 children suffering from CD was performed. The children were divided into two groups. Group 1 was given *Lactobacillus* (LB21) with 10^{10} CFU/day and group 2 was given placebo. Both groups were challenged with gluten following a standardized scale. The children were given 0.1g gluten/day/kg bodyweight for 4 weeks and 0.2g gluten/day/kg bodyweight thereafter. The antibody levels of endomysium, transglutaminas and total IgA were measured during the study. If the antibody levels of the children increased or if the CD symptoms enhanced, a biopsy of the small intestine was performed. The two children in the placebo group became ill after 1-3.5 months of challenged gluten diet. The biopsy showed damage to the mucous membrane of the small intestine. The children also had increased levels of endomysium, transglutaminas and total IgA. The two children in the active group did not experience any symptoms and the levels of endomysium, transglutaminas and total IgA were normal. After 7 months of active treatment a biopsy of the small intestine was performed. The biopsy showed normal intestinal tissue.

c) A study with 10 children suffering from CD was performed. The children were given *Lactobacillus* (LB21) of 10^{10} CFU/day. The children were challenged with gluten following a standardized scale. The children were given 0.025 g gluten/day/kg bodyweight for 2 months and 0.05 g gluten/day/kg bodyweight thereafter. The antibody levels of endomysium, transglutaminas and total IgA were measured during the study. If the CD symptoms enhanced, a biopsy of the small intestine was performed to confirm the typical CD lesions. The children did not experience any symptoms during the study and after 12 months of gluten challenge under intervention of LB21 the children still were healthy and symptom-free, and had normal growth

Example 10

Method

[0073] An *in vitro* test was done to evaluate the potential immunomodulatory characteristics of the four different lactobacillus strains. Venous blood was collected from healthy women and the peripheral blood mononuclerar cells (PBMC) were isolated using Ficoll- Paque gradient. The T cells were polyclonally activated using mAb anti- CD 3 and mAb anti-CD 28. The PBMC and the probiotic bacteria were then mixed in ratio 1:1. Live, dead and isolated supernatants were used to investigate whether it is the bacteria itself or some substances it produces that influences the immune system. The sample set-up was done twice; one set-up was incubated for 6h and the other set-up was incubated for 18 h. After 6 h incubation, total RNA was isolated and used for the quantification of cytokines at mRNA levels using real-time quantitative reverse transcriptase-polymerase chain reaction. The supernatants from the samples incubated for 18 h were isolated and used for quantification on protein levels with cytometric bead array.

Results

[0074] Figure 10 shows the production of cytokines by polyclonal activated T cells in the presence of the probiotic

bacteria strains LB931, LB3, LB7 and LB21. Data are from three blood donors and the vertical lines show activated T cells without any stimulation with probiotics and act as a negative control. All four strains show the same responses for the four cytokines measured at mRNA level. The same pattern is also seen at protein levels, where two of the four strains were measured. As seen in Figure 11 both live LB931 and live LB21 gave the same cytokine responses on activated T cells. Dead LB931 and dead LB21 also follow each other when it comes to increase in cytokine levels. From Figure 10 and 3 it can be seen that it is the live lactobacillus and dead lactobacillus that increase or decrease the cytokine responses of activated T cells. Supernatants isolated from the five different lactobacillus strains did not influence the cytokine responses from human T cells at all.

[0075] The lactobacillus did not increase the IFN-γ levels or IL-4 levels of resting T cells remarkable as seen in Figure 12. This shows that none of the four lactic acid bacteria strains have the ability to influence resting T cells.

[0076] No statistically significant differences between the four lactobacillus strains were found using Tukey's Multiple Comparison Test. This test together with the results from the cytokine responses indicating that LB931, LB3, LB7, LB21 strains are alike.

Claims

1. Microorganisms of the *Lactobacillus* strain chosen from the species *Lactobacillus plantarum* LB3e and *Lactobacillus planatarum* LB7c which have been deposited at Deutsche Sammlung von Mikroorganismen und Zellkulturen and have been assigned accession number 17852 and 17853 respectively.

2. Microorganisms of the *Lactobacillus* strain chosen from the species *Lactobacillus plantarum* LB3e and *Lactobacillus plantarum* LB7c according to claim 1 **characterized in that** they are able to survive temperatures from +85°C for more than 25 minutes.

3. Use of *Lactobacillus* strain according to claim 1 in food products such as bread, dough, cereal products, porridge, gruel, muesli, granola, powdered cereal based product, pasta, semi products, soups, bake-off products, plain bread, stewed fruit.

4. A method for preventing mould in food products wherein at least one *Lactobacillus* strain according to claim 1 is incorporated into said food products.

5. A method for preventing mould in food products according to claim 4, wherein the food product is selected from bread, dough, cereal products, porridge, gruel, muesli, granola, powdered cereal based product, pasta, semi products, soups, bake-off products, plain bread, and stewed fruit.

6. Food product such as bread, dough, cereal products, porridge, gruel, muesli, granola, powdered cereal based product, pasta, semi product, soups, bake-off products, plain bread, stewed fruit **characterized in that** said food product also contains a viable *Lactobacillus* strain according to claim 1.

7. Bread and dough products wherein said bread and dough products also contains a viable *Lactobacillus* strain chosen from the species *Lactobacillus plantarum.*
LB931, which has been deposited at Deutsche Sammlung von Mikroorganismen und Zellkulturen and has been assigned accession number DSM 11918, *Lactobacillus rhamnosus* LB21, which has been deposited at (NCIMB Ltd, Ferguson Building, Craibstone Estate and has been assigned accession number (NCIMB 40564, *Lactobacillus plantarum* LB3e, and *Lactobacillus plantarum* LB7c, which have been deposited at Deutsche Sammlung von Mikroorganismen und Zellkulturen, and have been assigned accession number 17852 and 17853 respectively, wherein said deposited strains are able to survive temperatures from +85 °C for more than 25 minutes and said lactobacilli of at least one of said strains are incorporated into said bread and dough products before a heat treatment.

8. A method for preventing mould in bread and dough products wherein a *Lactobacillus* strain according to claim 7 is incorporated into said bread and dough products.

9. Use of a viable *Lactobacillus* strain chosen from the species *Lactobacillus plantarum* LB931, which has been deposited at Deutsche Sammlung von Mikroorganismen und Zellkulturen and has been assigned accession number DSM 11918, *Lactobacillus rhamnosus* LB21, which has been deposited at NCIMB Ltd, Ferguson Building, Craibstone Estate and has been assigned accession number (NCIMB 40564, *Lactobacillus plantarum* LB3e and *Lactobacillus plantarum* LB7c, which have been deposited at Deutsche Sammlung von Mikroorganismen und Zellkulturen, and

have been assigned accession number 17852 and 17853 respectively, for manufacturing a food product, wherein the food product is prepared by heat treatment of a food product starting material using a heat source exposing said food product to a temperature above +85 °C such as bread, dough, cereal products, porridge, gruel, muesli, granola, powdered cereal based product, pasta, semi product, soups, bake-off products, plain bread, or stewed fruit wherein lactobacilli of at least one of said strains are incorporated into said food product before a heat treatment.

10. A method for preventing mould in food products wherein at least one *Lactobacillus* strain according to claim 9 is incorporated into in said food products.

11. Food product prepared by heat treatment of a food product starting material using a heat source exposing said food product to a temperature above +85 °C **characterized in that** said food product also contains a viable *Lactobacillus* strain chosen from the species of *Lactobacillus plantarum* LB931 (DSM11918), *Lactobacillus rhamnosus* LB21 (NCIMB 40564), *Lactobacillus plantarum* LB3e (DSM 17852), and *Lactobacillus plantarum* LB7c (DSM 17853) respectively.

12. Food product according to claim 11 wherein the viable *Lactobacillus* strain is present in an amount above $1,0 \times 10^3$ CFU/g, preferably above $1,0 \times 10^4$ CFU/g and most preferably above $1,0 \times 10^5$ CFU/g, living bacteria per gram of the food product after heat treatment.

13. A food product according to claims 7, 11 or 12 comprising the thermostable viable *Lactobacillus* strain chosen from the species *Lactobacillus plantarum* and *Lactobacillus rhamnosus* for promoting immuntolerance in autoimmune diseases such as coeliac disease.

Patentansprüche

1. Mikroorganismen des *Lactobacillus-Stamms,* ausgewählt aus den Spezies *Lactobacillus plantarum* LB3e und *Lactobacillus plantarum* LB7c, die in der Deutschen Sammlung von Mikroorganismen und Zellkulturen hinterlegt worden sind und denen die Zugangsnummern 17852 beziehungsweise 17853 zugeteilt worden sind.

2. Mikroorganismen des *Lactobacillus-Stamms,* ausgewählt aus den Spezies *Lactobacillus plantarum* LB3e und *Lactobacillus plantarum* LB7c nach Anspruch 1, **dadurch gekennzeichnet, dass** sie fähig sind, Temperaturen von +85 °C mehr als 25 Minuten lang zu überleben.

3. Gebrauch eines *Lactobacillus-Stamms* nach Anspruch 1 in Nahrungsmittelerzeugnissen, wie etwa Brot, Teig, Getreideprodukten, Haferbrei, Brei, Müsli, Müsliriegeln, Produkten auf Getreidepulverbasis, Teigwaren, Halbprodukten, Suppen, Backerzeugnissen, einfachem Brot, Kompott.

4. Verfahren zum Verhindern von Schimmel in Nahrungsmittelerzeugnissen, wobei wenigstens ein *Lactobacillus-Stamm* nach Anspruch 1 den Nahrungsmittelerzeugnissen zugegeben wird.

5. Verfahren zum Verhindern von Schimmel in Nahrungsmittelerzeugnissen nach Anspruch 4, wobei das Nahrungsmittelerzeugnis ausgewählt ist aus Brot, Teig, Getreideprodukten, Haferbrei, Brei, Müsli, Müsliriegeln, Produkten auf Getreidepulverbasis, Teigwaren, Halbprodukten, Suppen, Backerzeugnissen, einfachem Brot und Kompott.

6. Nahrungsmittelerzeugnis, wie etwa Brot, Teig, Getreideprodukte, Haferbrei, Brei, Müsli, Müsliriegel, Produkte auf Getreidepulverbasis, Teigwaren, Halbprodukte, Suppen, Backerzeugnisse, einfaches Brot, Kompott, **dadurch gekennzeichnet, dass** das Nahrungsmittelerzeugnis ferner einen lebensfähigen *Lactobacillus-Stamm* nach Anspruch 1 enthält.

7. Brot- und Teigprodukte, wobei die Brot- und Teigprodukte ferner einen lebensfähigen *Lactobacillus-Stamm* enthalten, ausgewählt aus den Spezies *Lactobacillus plantarum* LB931, der in der Deutschen Sammlung von Mikroorganismen und Zellkulturen hinterlegt worden ist und dem die Zugangsnummer DSM 11918 zugeteilt worden ist, *Lactobacillus rhamnosus* LB21, der bei NCIMB Ltd, Ferguson Building, Craibstone Estate hinterlegt worden ist und dem die Zugangsnummer NCIMB 40564 zugeteilt worden ist, *Lactobacillus plantarum* LB3e und *Lactobacillus plantarum* LB7c, die in der Deutschen Sammlung von Mikroorganismen und Zellkulturen hinterlegt worden sind und denen die Zugangsnummern 17852 beziehungsweise 17853 zugeteilt worden sind, wobei die hinterlegten Stämme fähig sind, Temperaturen von +85 °C mehr als 25 Minuten lang zu überleben, und die Lactobacilli von wenigstens

einem der Stämme den Brot- und Teigprodukten vor einer Wärmebehandlung zugegeben werden.

8. Verfahren zum Verhindern von Schimmel in Brot- und Teigprodukten, wobei ein *Lactobacillus-Stamm* nach Anspruch 7 den Brot- und Teigprodukten zugegeben wird.

9. Gebrauch eines lebensfähigen *Lactobacillus-Stammes,* ausgewählt aus den Spezies *Lactobacillus plantarum* LB931, der in der Deutschen Sammlung von Mikroorganismen und Zellkulturen hinterlegt worden ist und dem die Zugangsnummer DSM 11918 zugeteilt worden ist, *Lactobacillus rhamnosus* LB21, der bei NCIMB Ltd, Ferguson Building, Craibstone Estate hinterlegt worden ist und dem die Zugangsnummer NCIMB 40564 zugeteilt worden ist, *Lactobacillus plantarum* LB3e und *Lactobacillus plantarum* LB7c, die bei der Deutschen Sammlung von Mikroorganismen und Zellkulturen hinterlegt worden sind und denen die Zugangsnummern 17852 beziehungsweise 17853 zugeteilt worden sind, zum Herstellen eines Nahrungsmittelerzeugnisses, wobei das Nahrungsmittelerzeugnis durch Wärmebehandlung eines Nahrungsmittelerzeugnis-Ausgangsmaterials unter Verwendung einer Wärmequelle, die das Nahrungsmittelerzeugnis, wie etwa Brot, Teig, Getreideprodukte, Haferbrei, Brei, Müsli, Müsliriegel, Produkte auf Getreidepulverbasis, Teigwaren, Halbprodukt, Suppen, Backerzeugnisse, einfaches Brot oder Kompott, einer Temperatur über +85 °C aussetzt, hergestellt wird, wobei Lactobacilli von wenigstens einem der Stämme dem Nahrungsmittelerzeugnis vor einer Wärmebehandlung zugegeben werden.

10. Verfahren zum Verhindern von Schimmel in Nahrungsmittelerzeugnissen, wobei wenigstens ein *Lactobacillus-Stamm* nach Anspruch 9 den Nahrungsmittelerzeugnissen zugegeben wird.

11. Nahrungsmittelerzeugnis, hergestellt durch eine Wärmebehandlung eines Nahrungsmittelerzeugnis-Ausgangsmaterials unter Verwendung einer Wärmequelle, die das Nahrungsmittelerzeugnis einer Temperatur über +85 °C aussetzt, **dadurch gekennzeichnet, dass** das Nahrungsmittelerzeugnis ferner einen lebensfähigen *Lactobacillus-Stamm,* ausgewählt aus den Spezies *Lactobacillus plantarum* LB931 (DSM11918), *Lactobacillus rhamnosus* LB21 (NCIMB 40564), *Lactobacillus plantarum* LB3e (DSM 17852) beziehungsweise *Lactobacillus plantarum* LB7c (DSM 17853), enthält.

12. Nahrungsmittelerzeugnis nach Anspruch 11, wobei der lebensfähige *Lactobacillus*-Stamm nach einer Wärmebehandlung in einer Menge über 1,0 x 10^3 KbE/g, vorzugsweise über 1,0 x 10^4 KbE/g und am stärksten bevorzugt über 1,0 x 10^5 KbE/g lebenden Bakterien pro Gramm des Nahrungsmittelerzeugnisses vorliegt.

13. Nahrungsmittelerzeugnis nach Anspruch 7, 11 oder 12, den thermostabilen lebensfähigen *Lactobacillus-Stamm* umfassend, ausgewählt aus den Spezies *Lactobacillus plantarum* und *Lactobacillus rhamnosus* zum Fördern der Immuntoleranz von Autoimmunkrankheiten, wie etwa Zölialkie.

Revendications

1. Microorganismes de la souche *Lactobacillus* choisie parmi les espèces *Lactobacillus plantarum* LB3e et *Lactobacillus plantarum* LB7c qui ont été déposées auprès de Deutsche Sammlung von Mikroorganismen und Zellkulturen, et auxquelles ont été attribués les numéros d'accès 17852 et 17853 respectivement.

2. Microorganismes de la souche *Lactobacillus* choisie parmi les espèces *Lactobacillus plantarum* LB3e et *Lactobacillus plantarum* LB7c selon la revendication 1, **caractérisés en ce qu'**ils sont capables de survivre à des températures à partir de + 85 °C pendant plus de 25 minutes.

3. Utilisation d'une souche *Lactobacillus* selon la revendication 1 dans des produits alimentaires tels que le pain, la pâte, les produits à base de céréales, le porridge, le gruau, le muesli, le granola, un produit à base de céréales en poudre, les pâtes, les demi-produits, les soupes, les produits prêts à cuire, le pain nature et la compote de fruits.

4. Procédé permettant d'empêcher la moisissure dans des produits alimentaires, dans lequel au moins une souche *Lactobacillus* selon la revendication 1 est incorporée dans lesdits produits alimentaires.

5. Procédé permettant d'empêcher la moisissure dans des produits alimentaires selon la revendication 4, dans lequel le produit alimentaire est choisi parmi le pain, la pâte, les produits à base de céréales, le porridge, le gruau, le muesli, le granola, un produit à base de céréales en poudre, les pâtes, les demi-produits, les soupes, les produits prêts à cuire, le pain nature et la compote de fruits.

6. Produit alimentaire tel que le pain, la pâte, les produits à base de céréales, le porridge, le gruau, le muesli, le granola, un produit à base de céréales en poudre, les pâtes, les demi-produits, les soupes, les produits prêts à cuire, le pain nature et la compote de fruits **caractérisé en ce que** ledit produit alimentaire contient également une souche *Lactobacillus* viable selon la revendication 1.

7. Produits de pain et de pâte dans lesquels lesdits produits de pain et de pâte contiennent également une souche *Lactobacillus* viable choisie parmi les espèces *Lactobacillus plantarum* LB931, qui a été déposée auprès de Deutsche Sammlung von Mikroorganismen und Zellkulturen et à laquelle a été attribué le numéro d'accès DSM 11918, *Lactobacillus rhamnosus* LB21, qui a été déposée auprès de NCIMB Ltd, Ferguson Building, Craibstone Estate et à laquelle a été attribué le numéro d'accès NCIMB 40564, *Lactobacillus plantarum* LB3e, et *Lactobacillus plantarum* LB7c, qui ont été déposées auprès de Deutsche Sammlung von Mikroorganismen und Zellkulturen, et auxquelles ont été attribués les numéros d'accès 17852 et 17853, respectivement, dans lesquels lesdites souches déposées sont capables de survive à des températures à partir de + 85 °C pendant plus de 25 minutes et lesdits lactobacilles d'au moins l'une desdites souches sont incorporés dans lesdits produits de pain et de pâte avant un traitement thermique.

8. Procédé permettant d'empêcher la moisissure dans des produits de pain et de pâte, dans lequel une souche *Lactobacillus* selon la revendication 7 est incorporée dans lesdits produits de pain et de pâte.

9. Utilisation d'une souche *Lactobacillus* viable choisie parmi les espèces *Lactobacillus plantarum* LB931, qui a été déposée auprès de Deutsche Sammlung von Mikroorganismen und Zellkulturen et à laquelle a été attribué le numéro d'accès DSM 11918, *Lactobacillus rhamnosus* LB21, qui a été déposée auprès de NCIMB Ltd, Ferguson Building, Craibstone Estate et à laquelle a été attribué le numéro d'accès NCIMB 40564, *Lactobacillus plantarum* LB3e et *Lactobacillus plantarum* LB7c, qui ont été déposées auprès de Deutsche Sammlung von Mikroorganismen und Zellkulturen, et auxquelles ont été attribués les numéros d'accès 17852 et 17853 respectivement, permettant de fabriquer un produit alimentaire, dans laquelle le produit alimentaire est préparé par traitement thermique d'un matériau de départ de produit alimentaire à l'aide d'une source de chaleur exposant ledit produit alimentaire à une température supérieure à + 85 °C tel que le pain, la pâte, les produits à base de céréales, le porridge, le gruau, le muesli, le granola, un produit à base de céréales en poudre, les pâtes, les demi-produits, les soupes, les produits prêts à cuire, le pain nature ou la compote de fruits, dans laquelle des lactobacilles d'au moins l'une des desdites souches sont incorporés dans ledit produit alimentaire avant un traitement thermique.

10. Procédé permettant d'empêcher la moisissure dans des produits alimentaires, dans lequel au moins une souche *Lactobacillus* selon la revendication 9 est incorporée dans lesdits produits alimentaires.

11. Produit alimentaire préparé par traitement thermique d'un matériau de départ de produit alimentaire à l'aide d'une source de chaleur exposant ledit produit alimentaire à une température supérieure à + 85 °C, **caractérisé en ce que** ledit produit alimentaire contient également une souche *Lactobacillus* viable choisie parmi les espèces de *Lactobacillus plantarum* LB931 (DSM11918), *Lactobacillus rhamnosus* LB21 (NCIMB 40564), *Lactobacillus plantarum* LB3e (DSM 17852) et *Lactobacillus plantarum* LB7c (DSM 17853) respectivement.

12. Produit alimentaire selon la revendication 11, dans lequel la souche *Lactobacillus* viable est présente dans une quantité supérieure à 1,0 x 10^3 CFU/g, de préférence supérieure à 1,0 x 10^4 CFU/g et idéalement supérieure à 1,0 x 10^5 CFU/g, de bactéries vivantes par gramme du produit alimentaire après traitement thermique.

13. Produit alimentaire selon les revendications 7, 11 ou 12 comprenant la souche *Lactobacillus* viable thermostable choisie parmi les espèces *Lactobacillus plantarum* et *Lactobacillus rhamnosus* permettant de favoriser une immunotolérance dans des maladies auto-immunes telles que la maladie coeliaque.

Figure 1

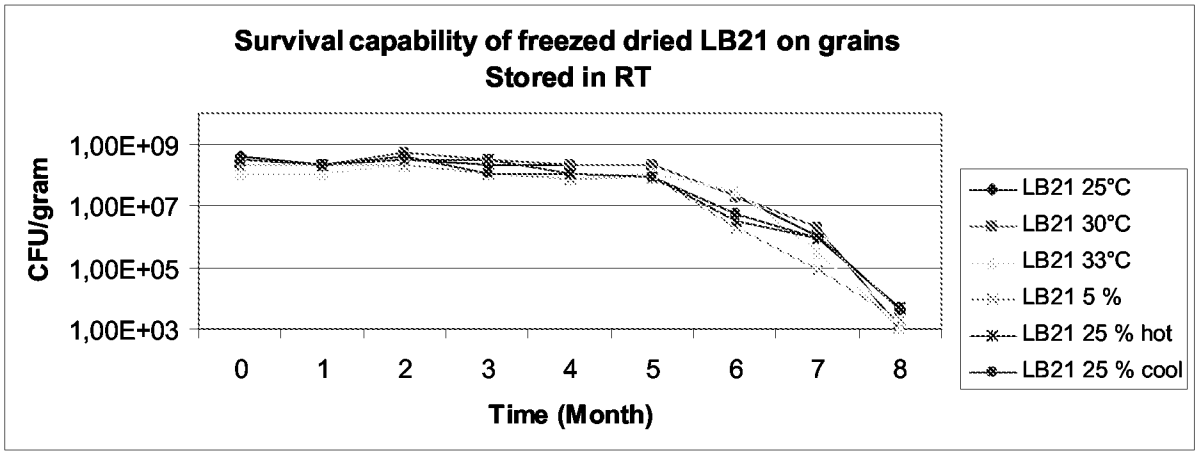


Figure 2

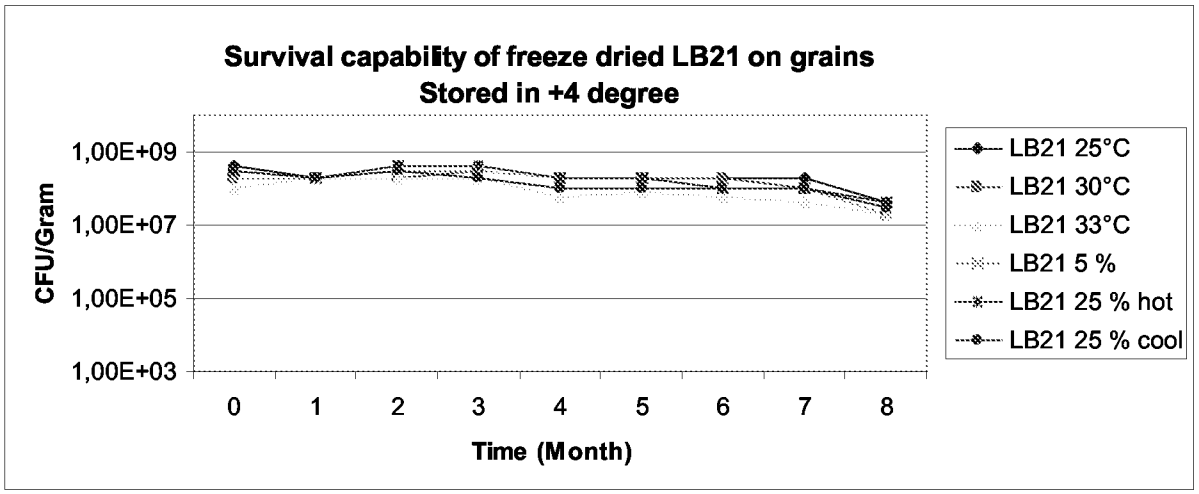


Figure 3

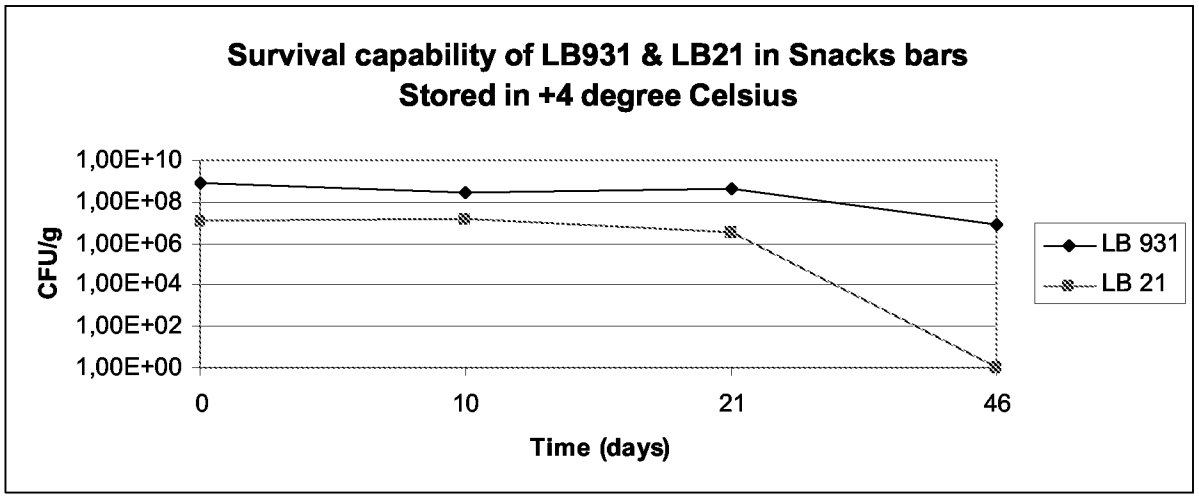


Figure 4

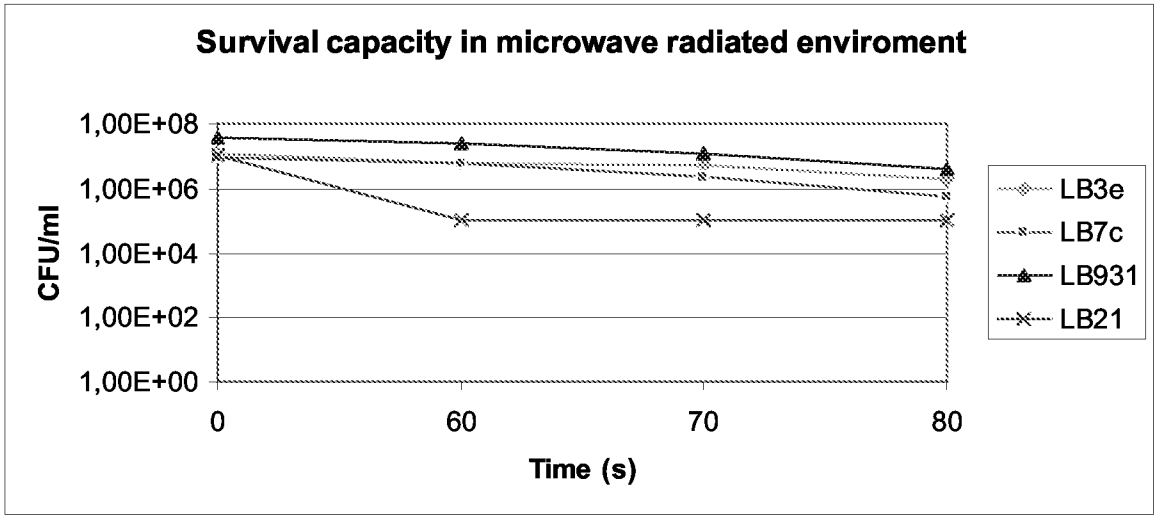


Figure 5

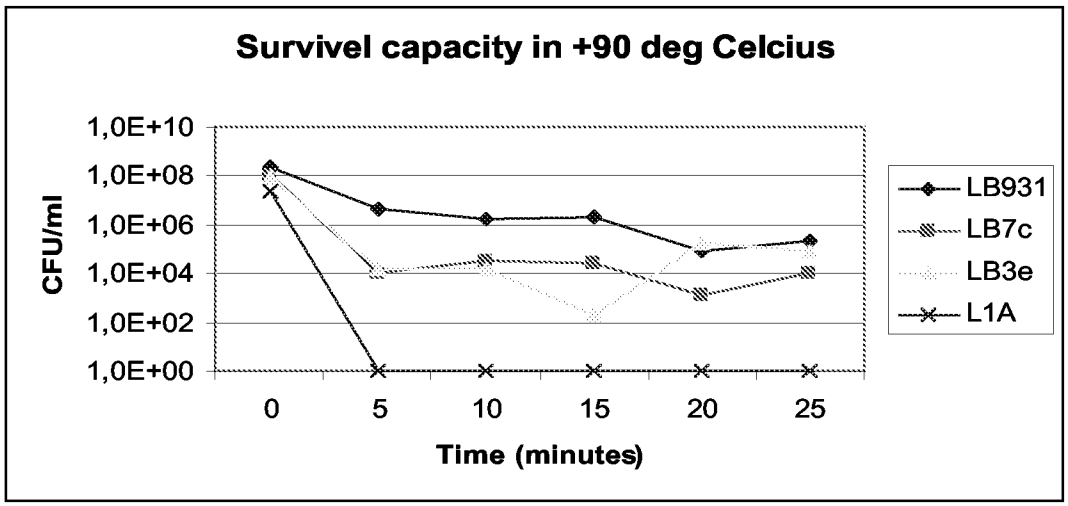


Figure 6

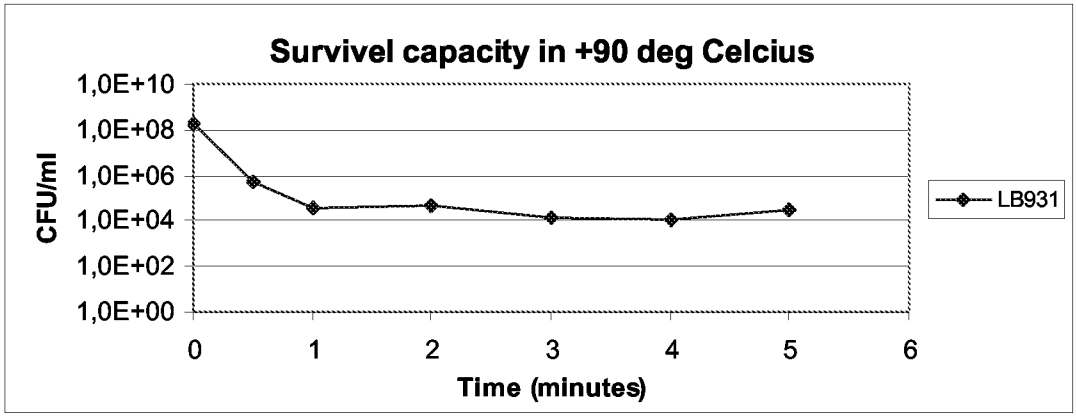


Figure 7

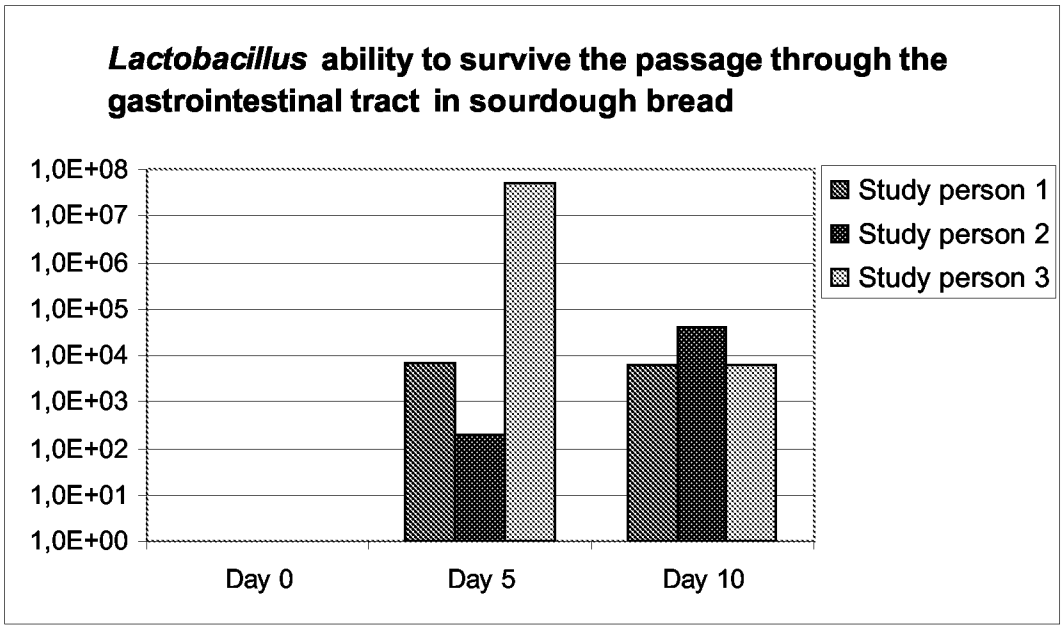


Figure 8

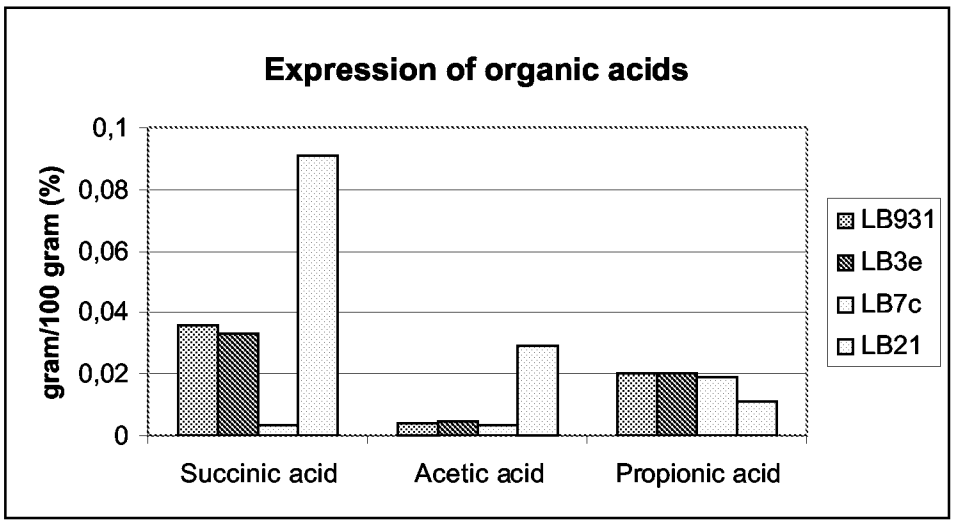


Figure 9

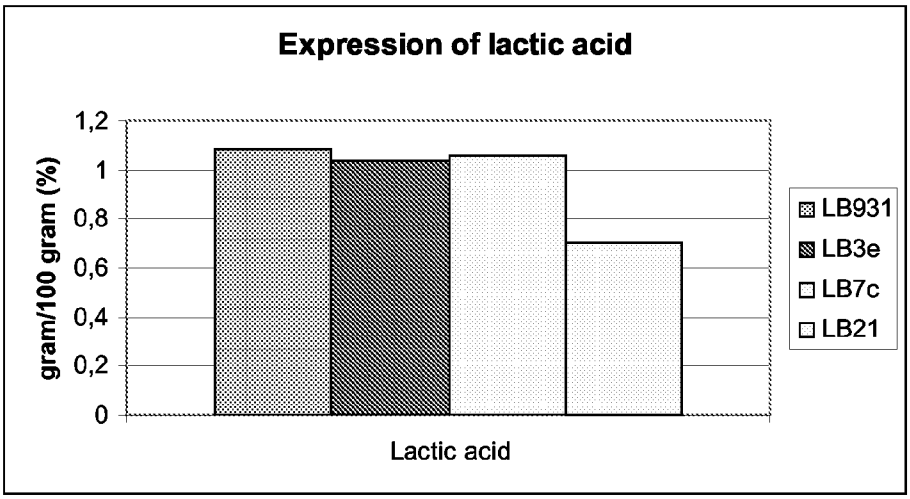


Figure 10

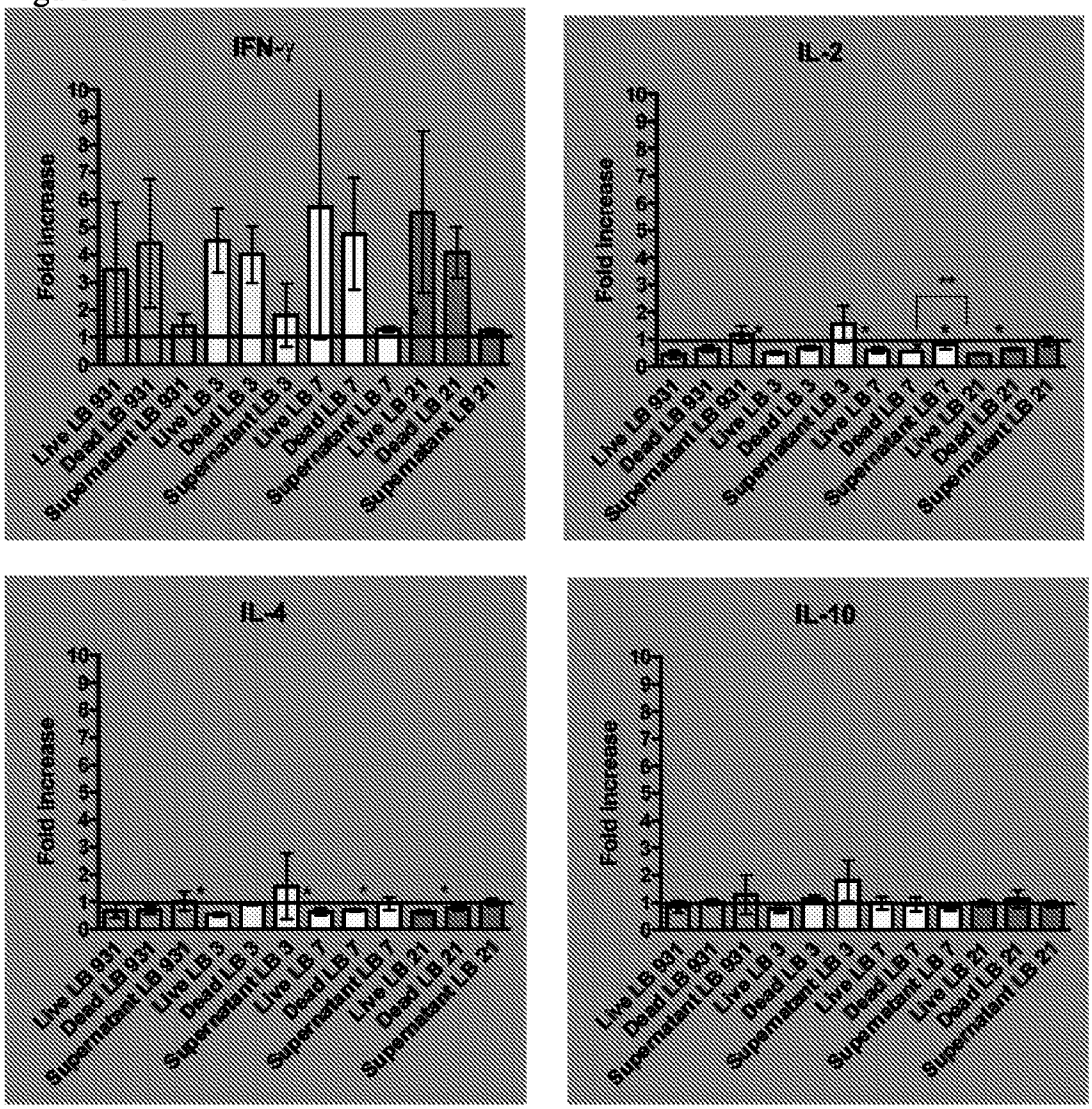


Figure 11

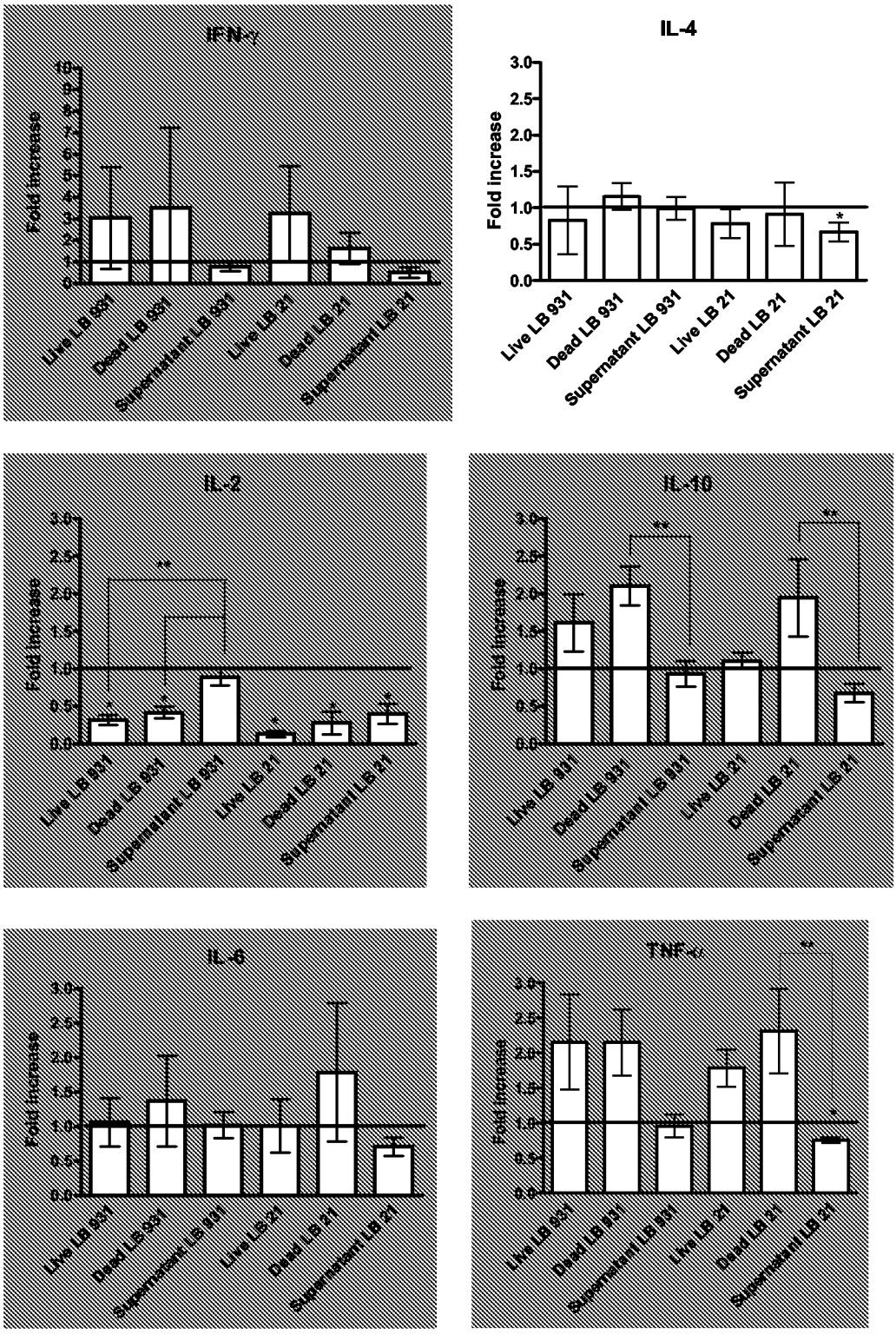
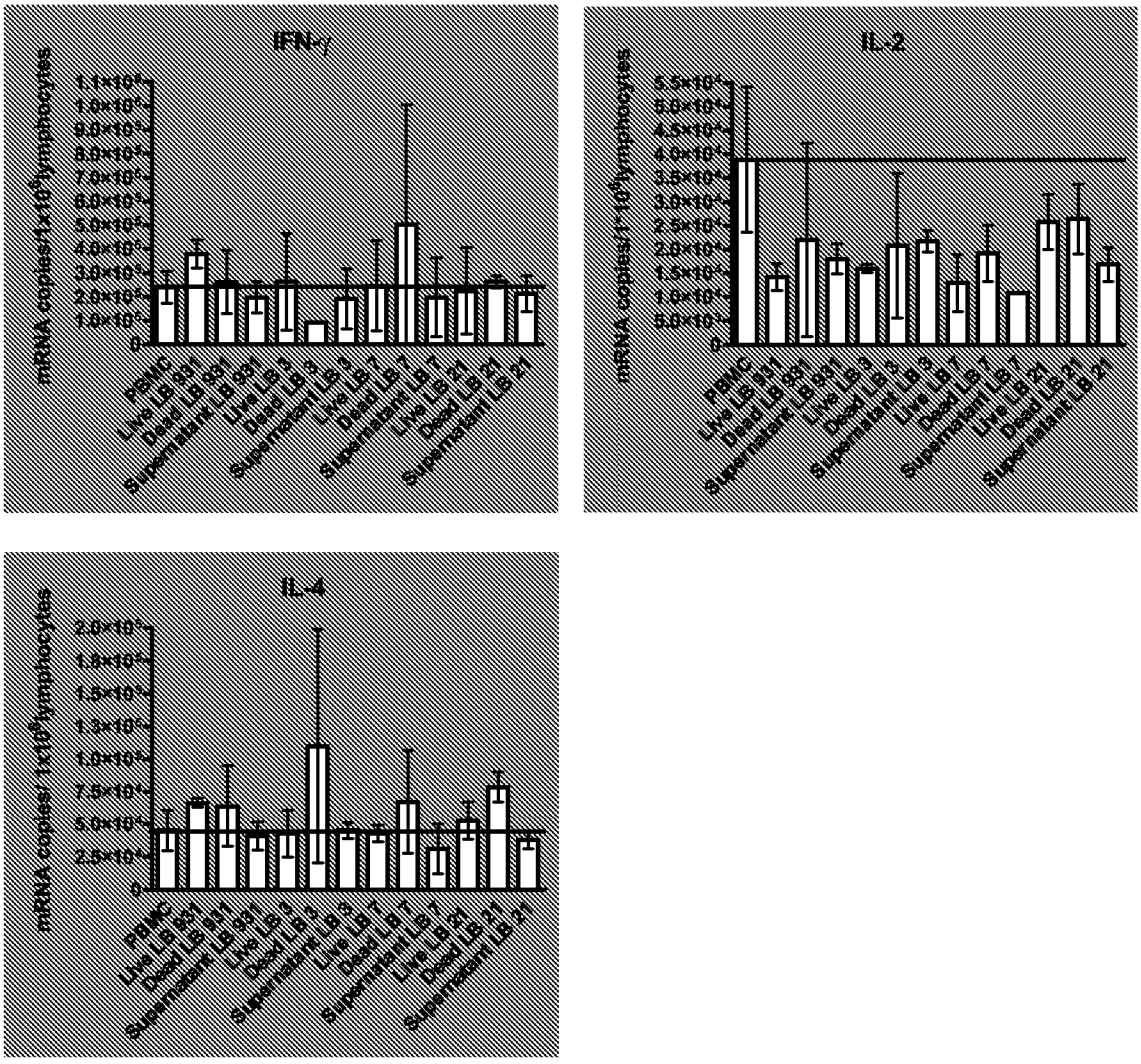

IFN-γ
IL-4
IL-2
IL-10
IL-6
TNF-α
Fold increase
Live LB 931
Dead LB 931
Supernatant LB 931
Live LB 21
Dead LB 21
Supernatant LB 21

Figure 12


IFN-γ
mRNA copies/1x10⁶ lymphocytes
1.1×10⁻²
1.0×10⁻²
9.0×10⁻³
8.0×10⁻³
7.0×10⁻³
6.0×10⁻³
5.0×10⁻³
4.0×10⁻³
3.0×10⁻³
2.0×10⁻³
1.0×10⁻³
0
PBMC
Live LS 0.1
Dead LS 0.1
Supernatant LS 0.1
Live LS 3
Dead LS 3
Supernatant LS 3
Live LS 7
Dead LS 7
Supernatant LS 7
Live LS 21
Dead LS 21
Supernatant LS 21
IL-2
mRNA copies/1x10⁶ lymphocytes
5.5×10⁻³
5.0×10⁻³
4.5×10⁻³
4.0×10⁻³
3.5×10⁻³
3.0×10⁻³
2.5×10⁻³
2.0×10⁻³
1.5×10⁻³
1.0×10⁻³
5.0×10⁻⁴
0
PBMC
Live LS 0.1
Dead LS 0.1
Supernatant LS 0.1
Live LS 3
Dead LS 3
Supernatant LS 3
Live LS 1
Dead LS 1
Supernatant LS 1
Live LS 21
Dead LS 21
Supernatant LS 21
IL-4
mRNA copies/1x10⁶ lymphocytes
2.0×10⁻³
1.8×10⁻³
1.5×10⁻³
1.3×10⁻³
1.0×10⁻³
7.5×10⁻⁴
5.0×10⁻⁴
2.5×10⁻⁴
0
PBMC
Live LS 0.1
Dead LS 0.1
Supernatant LS 0.1
Live LS 3
Dead LS 3
Supernatant LS 3
Live LS 7
Dead LS 7
Supernatant LS 7
Live LS 21
Dead LS 21
Supernatant LS 21

REFERENCES CITED IN THE DESCRIPTION

This list of references cited by the applicant is for the reader's convenience only. It does not form part of the European patent document. Even though great care has been taken in compiling the references, errors or omissions cannot be excluded and the EPO disclaims all liability in this regard.

Patent documents cited in the description

- WO 9400019 A **[0006]**

07 716 125.5
EP 1 996 696

Termostabil Lactobacillus törzsek

SZTNH-100012730

Szabadalmi igénypontok

1. A *Lactobacillus* törzshöz tartozó mikroorganizmusok a *Lactobacillus plantarum* LB3e és a *Lactobacillus planatarum* LB7c fajok közül választva, amelyek a Deutsche Sammlung von Mikroorganismen und Zellkulturen-nél vannak letétbe helyezve és a 17852, illetve 17853 letétbe helyezési számon vannak nyilvántartva.

2. Az 1. igénypont szerinti *Lactobacillus* törzshöz tartozó mikroorganizmusok a *Lactobacillus plantarum* LB3e és a *Lactobacillus plantarum* LB7c fajok közül választva, **azzal jellemezve, hogy** a +85 °C-tól kezdődő hőmérsékleteket több, mint 25 percen át képesek túlélni.

3. Az 1. igénypont szerinti *Lactobacillus* törzs alkalmazása olyan élelmiszertermékekben, mint a kenyér, nyerstészta, gabonatermékek, zabkása, kása, müzli, granola, poritott gabona alapú termék, tészta, félkész termékek, levesek, elősütött termékek, sima kenyér, befőtt.

4. Eljárás élelmiszertermékekben a penészesedés megakadályozására, ahol az 1. igénypont szerinti legalább egy *Lactobacillus* törzset keverünk a nevezett élelmiszertermékekbe.

5. A 4. igénypont szerinti, élelmiszertermékekben történő penészesedés megakadályozására szolgáló eljárás, ahol az élelmiszertermékeket a következők közül választjuk: kenyér, nyerstészta, gabonatermékek, zabkása, kása, müzli, granola, poritott gabona alapú termék, tészta, félkész termékek, levesek, elősütött termékek, sima kenyér, és befőtt.

6. Élelmiszertermékek, mint a kenyér, nyerstészta, gabonatermékek, zabkása, kása, müzli, granola, poritott gabona alapú termék, tészta, félkész termékek, levesek, elősütött termékek, sima kenyér, befőtt, azzal jellemezve, hogy nevezett élelmiszertermék tartalmaz az 1. igénypont szerinti életképes *Lactobacillus* törzset is.

7. Kenyér és nyerstészta termékek, ahol nevezett kenyér és nyerstészta termékek tartalmaznak életképes *Lactobacillus* törzset is a következők közül választva: *Lactobacillus plantarum* LB931, amely a Deutsche

Sammlung von Mikroorganismen und Zellkulturen-nél van letétbe helyezve és a DSM 11918 letétbe helyezési számon van nyilvántartva, *Lactobacillus rhamnosus* LB21, amely az NCIMB Ltd, Ferguson Building, Craibstone Estate-nél van letétbe helyezve és az NCIMB 40564 letétbe helyezési számon van nyilvántartva, *Lactobacillus plantarum* LB3e és *Lactobacillus plantarum* LB7c, amelyek a Deutsche Sammlung von Mikroorganismen und Zellkulturen-nél vannak letétbe helyezve és a 17852, illetve 17853 letétbe helyezési számokon vannak nyilvántartva, ahol nevezett letétbe helyezett törzsek képesek a +85 °C-tól kezdődő hőmérsékleteken több, mint 25 percen át túlélni, és a legalább egyik nevezett törzsből való nevezett lactobacillusokat nevezett kenyér és nyerstészta termékekbe keverjük a hőkezelés előtt.

8. Eljárás kenyér és nyerstészta termékekben történő penészesedés megakadályozására, ahol a 7. igénypont szerinti valamely *Lactobacillus* törzset keverünk a nevezett kenyér és nyerstészta termékekbe.

9. A következő fajok közül választott életképes *Lactobacillus* törzs alkalmazása: *Lactobacillus plantarum* LB931, amely a Deutsche Sammlung von Mikroorganismen und Zellkulturen-nél van letétbe helyezve és a DSM 11918 letétbe helyezési számon van nyilvántartva, *Lactobacillus rhamnosus* LB21, amely az NCIMB Ltd, Ferguson Building, Craibstone Estate-nél van letétbe helyezve és az NCIMB 40564 letétbe helyezési számon van nyilvántartva, *Lactobacillus plantarum* LB3e és *Lactobacillus plantarum* LB7c, amelyek a Deutsche Sammlung von Mikroorganismen und Zellkulturen-nél vannak letétbe helyezve és a 17852, illetve 17853 letétbe helyezési számokon vannak nyilvántartva, élelmiszertermék gyártására, ahol az élelmiszertermékeket egy élelmiszertermék kiindulási anyag hőkezelésével állitjuk elő egy olyan hőforrás alkalmazásával, amely nevezett élelmiszerterméket +85 °C fölötti hőmérsékletnek teszi ki, mint amilyen a kenyér, nyerstészta, gabonatermékek, zabkása, kása, müzli, granola, poritott gabona alapú termék, tészta, félkész termékek, levesek, előesütött termékek, sima kenyér, vagy befőtt, ahol nevezett törzsek legalább egyike szerinti lactobacillusokat hőkezelés előtt nevezett élelmiszertermékbe keverünk.

10. Eljárás élelmiszertermékekben történő penészesedés megakadályozására, ahol a 9. igénypont szerinti legalább egy *Lactobacillus* törzset keverünk a nevezett élelmiszertermékekbe.

11. Élelmiszertermék, amelyet egy élelmiszertermék kiindulási anyag hőkezelésével állítunk elő olyan hőforrás alkalmazásával, amely nevezett élelmiszerterméket +85 °C fölötti hőmérsékletnek teszi ki, **azzal jellemezve, hogy** nevezett élelmiszertermék tartalmaz életképes *Lactobacillus* törzset is a következő fajok közül választva: *Lactobacillus plantarum* LB931 (DSM11918), *Lactobacillus rhamnosus* LB21 (NCIMB 40564), *Lactobacillus plantarum* LB3e (DSM 17852), és *Lactobacillus plantarum* LB7c (DSM 17853).

12. A 11. igénypont szerinti élelmiszertermék, ahol az életképes *Lactobacillus* törzs $1,0x10^3$ CFU/g fölötti mennyiségben, előnyösen $1,0x10^4$ CFU/g fölötti mennyiségben, és legelőnyösebben $1,0x10^5$ CFU/g fölötti mennyiségben van jelen, élő baktériumként az élelmiszertermék grammjaként a hőkezelést követően.

13. A 7., 11. vagy 12. igénypontok szerinti élelmiszertermék, amely tartalmazza a *Lactobacillus plantarum* és *Lactobacillus rhamnosus* fajok közül választott termostabil, életképes *Lactobacillus* törzset autoimmun betegségekben, mint a cöliákia (lisztérzékenység), az immuntolerancia elősegítésére.