

LACTOBACILLUS RHAMNOSUS Lr-32®

In vitro trials

Immune system modulation

1. Zoumpopoulou G, Tsakalidou E, Dewulf J, Pot B, Grangette. 2009. Differential crosstalk between epithelial cells, dendritic cells and bacteria in a co-culture model. *Int J Food Micro.* 131: 40-51.

Animal trials

Immune system modulation

1. Foligné B, Nutten S, Grangette C, Dennin V, Goudercourt D, Poiret S, Dewulf J, Brassart D, Mercenier A, Pot B. 2007. Correlation between *in vitro* and *in vivo* immune modulatory properties of lactic acid bacteria. *World J Gastroenterol.* 13: 236-243.
2. Foligné B, Zoumpopoulou G, Dewulf J, Ben Younes A, Chareyre F, Sirard JC, Pot B, Grangette C. 2007. A key role of dendritic cells in probiotic functionality. *PLoS ONE* 2: e313.
3. Foligné B, Grangette C, Pot B. 2005. Probiotics in IBD: mucosal and systemic routes of administration may promote similar effects. *Gut* 54: 727-728.
4. Philippeau C, Lettat A, Martin C, Silberberg M, Morgavi DP, Ferlay A, Berger C, Nozière P. 2017. Effects of bacterial direct-fed microbials on ruminal characteristics, methane emission and milk fatty acid composition in cows fed high-or low-starch diets. *Journal of Dairy Science.* 100(4): 2637-50.

Human trials

General Health

1. Zhang Y, Chen J, Wu J, Chalson H, Merigan L, Mitchell A. 2013. Probiotic use in preventing postoperative infection in liver transplant patients. *Hepatobiliary Surg Nutr.* Jun;2(3): 142-7.

Oral Health

1. Mayazima TY, Ishikawa KH, Mayer M, Saad S and Nakamae A. 2017. 'Cheese supplemented with probiotics reduced the *Candida* levels in denture wearers-RCT', *Oral Dis*, 23: 919-25.
2. Schwendicke F, Korte F, Dörfer CE, Kneist S, El-Sayed KF, Paris S. 2015. Inhibition of *Streptococcus mutans* Growth and Biofilm Formation by Probiotics *in vitro*. *Caries research.* 51(2): 87-95.

Product functionality

1. Philippeau C, Lettat A, Martin C, Silberberg M, Morgavi DP, Ferlay A, Berger C, Nozière P. 2017. Effects of bacterial direct-fed microbials on ruminal characteristics, methane emission and milk fatty acid composition in cows fed high-or low-starch diets. *Journal of Dairy Science.* 100(4): 2637-50.
2. Buriti FC, Freitas SC, Egito AS, dos Santos KM. 2014. Effects of tropical fruit pulps and partially hydrolysed galactomannan from *Caesalpinia pulcherrima* seeds on the dietary fibre content, probiotic viability, texture and sensory features of goat dairy beverages. *LWT-Food Science and Technology.* 59(1): 196-203.
3. Buriti FC, dos Santos KM, Sombra VG, Maciel JS, Sá DM, Salles HO, Oliveira G, de Paula RC, Feitosa JP, Moreira AC, Moreira RA. 2014. Characterisation of partially hydrolysed galactomannan from *Caesalpinia pulcherrima* seeds as a potential dietary fibre. *Food Hydrocolloids.* 31;35: 512-21.
4. do Amaral Santos CC, da Silva Libeck B, Schwan RF. 2014. Co-culture fermentation of peanut-soy milk for the development of a novel functional beverage. *International Journal of food microbiology* 1(186): 32-41
5. Ding WK, Shah NP. 2009. Effect of various encapsulating materials on the stability of probiotic bacteria. *J Food Sci.* 73: M100-M107.

6. Ding WK, Shah NP. 2007. Acid, bile and heat tolerance of free and microencapsulated probiotic bacteria. J Food Sci. 72: M446-M450.

Review

1. Shori AB. 2016. Influence of food matrix on the viability of probiotic bacteria: A review based on dairy and non-dairy beverages. Food Bioscience. 1;13: 1-8.

2. Soccol CR, Prado MR, Garcia LM, Rodrigues C, Medeiros AB, Soccol VT. 2014. Current developments in probiotics. J. Microb. Biochem. Technol. 7: 011-20.

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