

1 1 1 2 1\*

(1. 100083)

(2. 150018)

: , 20  
, ,  
, A03 I06 ,  
, ; , ,  
Caco-2 ,  
,  
: , , , ,

## Adherence Properties of Strains and Their Antagonistic Activity Against Enteropathogens

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**Abstract:** Twenty bifidobacterial strains were tested for adherence ability with cellular model systems *in vitro*. Strain A03 and I06 showed high adherence to the epithelial cells. The inhibitory effects of Strain A03 and I06 on enteropathogen *Staphylococcus aureus* and *Escherichia coli* were demonstrated by simultaneous incubation and antimicrobial testing. These antibacterial activities were mainly induced by organic acids produced by bifidobacteria. The release of LDH of Caco-2 cells which were differently treated with bifidobacteria and enteropathogen, suggested that the adherence of bifidobacteria were essentially different with

, ( ),  
 (Forma scientific), TGL-16C  
 ( ), pH-25 ( ),  
 ( ), 722S ( ),  
 ( ), ( )

**1.2**

**1.2.1**

, , Hidalgo J [4]

**1.2.2**

: 24 h  
 $10^8$  CFU/mL, 0.4 mL  
 10 mL, pH 7.0 MRS , 37°C  
 36 h, 12 h ,

, , ,

, [1-3] **1.2.3**  
 , [5,6]: 1)  
 20 : 8000 r/min 10 min  
 , , , ,  
 , , , ,  
 , , , ,  
 , 2) :  
 2.5 mol/L NaOH , ,  
 pH 6.5~7.0, ,  
 3)

**.1**

**.1.1** : : 20 : : 80°C 10 min

, , , ,  
 1 : , **1.2.4** Caco-2  
 , , : 1.2.1, 1 mL  
*Staphy-* ; 1 mL 1 mL  
*coccus aureu* ATCC 6538, ATCC ; 1 mL Caco-2 , ,  
*Escherichia coli* CMCC(B)44102, , , ,  
 1:1 , 3 37°C

**.1.2** : Caco-2 , 2 h, 8000 r/min 10 min, ,  
 ATCC HTB-37, (LDH) , , ,  
**.1.3** : MRS LDH , ,  
 ; LB , ,  
**1.3** SPSS11.5

**.1.4** : MEM Caco-2 **2**  
 , Gibco ( )  
 ); (0.25% , 0.03% EDTA, pH 2.1  
 .6~8.0); pH 7.4 PBS Caco-2  
**.1.5** : (LDH) , 20  
 , 1 , ,  
**.1.6** : (10 mm×7.8 mm×6 mm) , ,

ed

12 h ,

; 24 h

h , I06 A03  
3.78±0.00 log CFU/mL

U/mL.

1

卷之三

24 h    36 h              ,  
                        ,      I06  
                       ,      36 h              ,  
         4.48±0.00 log CFU/mL,  
                       A03      I06

,  
                       ,

## 2.3

A03  
     I06  
     ( 4 5)              A03    I06

<sup>4</sup>  
**Table 4 Inhibitory activity after different treatment  
 with** as indicator bacterium

Öy1Ulprv"1xA2S&CaDQTñCub3



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( ),

: d; h; min; s  
 : mol/L, M( ) N( )  
 : r/min, rpm  
 : Pa kPa MPa  
 : OD( )  
 : D kD, bp kb  
 : , :  $t(h)$  ( °C % ), :  
 , ) : , : ( °C % ), :  
 20 cm × 0.3 cm, 20 × 0.3 cm; 3°C~5°C 3~5°C; 3%~6% 3~6%