

## ***Enhancing probiotic viability and stability***

### **Publications**

#### **2009**

Saarela MH, Alakomi H-L, Puhakka A, Mättö J. 2009. Effect of the fermentation pH on the storage stability of *Lactobacillus rhamnosus* preparations and suitability of *in vitro* analyses of cell physiological functions to predict it. *Journal of Applied Microbiology* 106, 1204-1212.

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Saarela MH. Keeping probiotics alive. Challenges and solutions to incorporate probiotics into functional foods – with a special focus on dairy- and fruit based beverages. *Int Rev Food Sci Technol* 2008, 45-48.

#### **2007**

Mättö, J., van Hoek, A.H.A.M., Domig, K.J., Saarela, M., Floréz, A.B., Brockmann, E., Amtmann, E., Mayo, B., Aarts, H.J.M. & Danielsen, M. 2007. Susceptibility of human and probiotic *Bifidobacterium* spp. to selected antibiotics as determined by the Etest method. *International Dairy Journal* 17, 1123-1131.

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Saarela M. Functional foods: Probiotics. In: Losso JN, Shahidi F, Bagchi D (Eds.) *Anti-angiogenic Functional and medicinal Foods. Nutraceutical Science and Technology* 6. CRC Press, Taylor & Francis, Boca Raton, FL, ISBN: 157444445X, 2007, pp. 611-623.

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## 2006

Maukonen, J., Alakomi, H.-L., Nohynek, L., Hallamaa, K., Leppämäki, S., Mättö, J. & Saarela, M. 2006. Suitability of the fluorescent techniques for the enumeration of probiotic bacteria in commercial non-dairy drinks and in pharmaceutical products. *Food Research International* 39, 22-32.

Mättö, J., Alakomi, H.-L., Vaari, A., Virkajärvi, I. & Saarela, M. 2006. Influence of processing conditions on *Bifidobacterium animalis* subsp. *lactis* functionality with a special focus on acid tolerance and factors affecting it. *International Dairy Journal* 16, 1029-1037.

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Mättö, J., Alakomi, H.-L. & Saarela, M. Influence of fermentation pH on the survival of *Lactobacillus rhamnosus* VTT E-97800 during storage as freeze-dried powder or in low pH juice.

Mättö, J. & Saarela, M. Susceptibility of bifidobacteria to selected antibiotics as determined by the etest method.

Saarela, M., Alakomi, H.-L. & Mättö, J. Suitability of various *in vitro* analyses of cell physiological functions to predict the quality and storage stability of freeze-dried *Lactobacillus rhamnosus* preparations.