

Biopreservative: Bacteriocin its classification and applications in food

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Biopreservation is the method used for food preservation by using natural antimicrobials (biopreservative) and microbionthereby increasing the storage life of food. There is increasing demand by consumers for chemical free food due to their reported harmful effects. Bacteriocins are proteins or peptides having bactericidal activity that can control the growth of food spoilage bacteria. These substances are produced by different types of gram positive and gram negative micro-organisms with variable molecular weights, biochemical properties and mode of action. Most bacteriocins are relatively specific to a single bacterial strain or species is targeted without disrupting other microbial populations. Use of bacteriocin is one of the alternatives to overcome this problem. A number of applications of bacteriocin have been reported in the areas of pharmaceuticals, livestock, agriculture, etc. but due to the non-toxicity and non-residence properties, the biopreservative potential of bacteriocins to control food pathogenic micro-organism and increase the shelf life of food products is of major focus.

Key Words : Biopreservation, Classification, Application in food

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