



UNIVERSITI PUTRA MALAYSIA

**CHARACTERISATION OF LACTIC ACID BACTERIA AND
BIFIDOBACTERIA AND THEIR POTENTIAL APPLICATION AS A
PROBIOTIC AGAINST INFANT DIARRHEA**

K.M. FORMUZUL HAQUE

FPSK (P) 2000 2

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By

K.M. FORMUZUL HAQUE

**Thesis Submitted in Fulfilment of the Requirements for the Degree of
Doctor of Philosophy in the Faculty of Medicine and Health Sciences
Universiti Putra Malaysia**

November 2000



IN MEMORY OF MY FATHER
LATE QUAZI ERFANUL HAQUE
&
MY MOTHER, LATE FUARA BEGAM
AND MY LATE GRAND PARENTS



Abstract of thesis presented to the Senate of the Universiti Putra Malaysia in fulfilment of the requirement for the degree of Doctor of Philosophy.

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Chairperson: Rokiah Mohd Yusof, Ph.D.

Faculty: Medicine and Health Sciences

The major health promoting probiotic bacteria found in the human gut are of the genera *Bifidobacterium* and *Lactobacillus*. The main objectives of the present studies were to isolate, characterise and identify the suitable probiotic strains of *Lactobacillus* (LAB) and Bifidobacteria (BB) from faeces of breast fed infants which could be used as effective probiotic for the control of infant diarrheal diseases.

From the isolation studies, the *Lactobacillus* was found to be Gram-positive, non-motile, short rods and catalase, nitrate, oxidase negative. The Bifidobacteria were Gram-negative, curved with characteristics of Y and V shapes. The high performance of liquid chromatography (HPLC) showed that almost all strains of BB produced more or less or equal amount of acetic and lactic acids. Based on the carbohydrate fermentation profile using API-CH-50 kits, out of 21 *Lactobacillus*, 16 species belong to the *L. casei*, four to *L. brevis*, one species to *L. plantarum* and one sub species *casei*. Twenty of Bifidobacteria were *B. infantis* species, where 13 belong to subspecies *infantis*, 7 were *lacentis*

The antagonistic activities of LAB and BB were tested against ETEC *E.coli* 0157:H7 and *Salmonella typhimurium* S-285 using double layered assay, results showed that strains LAB-3, 11, 21 and Bifi-11, 19, 20 produced wider inhibition zone compared to others. From bile tolerance studies, LAB-3, 11, 21 and Bifi-11,



19, 20 strains showed better bile tolerance compared to the other six LAB and BB strains. At pH 1.0 to 2.0, Bifi-19 and 20 survived better than the other strains.

Bifi-19 and Bifi-20 strains showed the highest inhibition against *E. coli* at 0.4% concentration in rice porridge compared to other BB and LAB strains. Out of the seventeen antibiotics tested, 6 LAB and BB strains were resistant to ceftriazone, cloxacillin, clindamycin, cefuroxime, cefixime and tetracycline. Three LAB strains were moderately susceptible to cefuroxime, ceftixime and tetracycline, whereas, 3 BB strains were susceptible to ceftriazone.

Adhesion studies showed that LAB colonised better on the rats stomach whereas BB in the colon. There was a significant effect ($P < 0.01$) on the bacterial populations of LAB (8.18) and BB (8.09) log cfu/g, against *E. coli* 5.59 and 5.09 log cfu/g count respectively in the rats faeces after 15 days of feeding probiotic diets.

Mice were induced with diarrheal diseases by ingesting ETEC *E. coli* 0157:H7 (WHO) at 10^8 concentration. After 24 hours of feeding probiotic diets to diarrheal mice, diarrhea had stopped. The pH in mice stomach, intestine, colon and caecum varied significantly ($P < 0.01$) after feeding probiotic diets consisted of LAB or BB. The lower pH value for LAB probiotic diet was in mice stomach, while for BB diets, in the colon.

It could be postulated that the probiotic strains isolated from breast fed infants faeces belong to the *L. casei* and *B. infantis* species, had a strong antagonistic activity against pathogens, tolerance towards bile acid, survived at low pH (1-2), resistant against antibiotics, inhibited *E. coli* in rice porridge, adhered on rats epithelial surface and overall could control diarrheal diseases in mice. Based on these probiotic characteristics, the strains LAB-3, 11 and Bifi-19, 20 were the best probiotic organisms compared to LAB-21 and Bifi-11.



Abstrak tesis yang dikemakan kepada Senat Universiti Putra Malaysia
sebagai memenuhi keperluan untuk Ijazah Doktor Falsafah

**PENCIRIAN BAKTERIA ASID LAKTIK DAN BIFIDOBAKTERIA DAN
POTENSINYA SEBAGAI PROBIOTIK TERHADAP DIAREA BAYI**

Oleh

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November, 2000

Pengerusi : Rokiah Mohd Yusof, Ph. D.

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Bakteria probiotik penting dalam mempromosi kesihatan manusia yang terdapat dalam gastrousus terdiri daripada genera Bifidobacteria dan *Lactobacillus*. Objektif utama kajian ini adalah untuk mengasing, mencari dan mengenalpasti probiotik yang sesuai dari strain *Lactobacillus* (LAB) dan Bifidobacteria (BB) yang terdapat dalam feses bayi menyusu susu ibu, yang memberi kesan probiotik dalam mengawal penyakit diarea bayi.

Daripada kajian pengasingan, *Lactobacillus* adalah Gram-positif, tidak motil, rod pendek dan negatif terhadap katalase, nitrat dan oksidase. Bifidobacteria bercirikan rod Gram-positif, berbentuk Y dan V. Kaedah kromatografi cecair berprestasi tinggi (HPLC) menunjukkan bahawa semua strain BB menghasilkan lebih kurang sama banyak asid asetik dan laktik. Berdasarkan profil fermentasi karbohidrat menggunakan kit API-CH-50, daripada 21 spesies *Lactobacillus*, 16 spesies termasuk dalam kumpulan *L. casei*, 4 *L. brevis* dan satu *L. plantarum* dan satu sub-spesies *casei*. Terdapat 20 spesies Bifidobacteria adalah *B.infantis*, 13 termasuk dalam sub-spesies *infantis* dan 7 *lacentis*.

Kajian aktiviti antagonistik LAB dan BB keatas ETEC *E. coli* 0157:H7 dan *Salmonella typhimurium* S-285 menggunakan kaedah esei dua lapis menunjukkan strain LAB-3, 11, 21 dan Bifi-11, 19 dan 20 mengeluarkan zon perencatan yang lebih



luas berbanding dengan spesies lain. Daripada kajian toleransi hempedu, LAB-3, 11, 21 dan Bifi-11, 19, 20 menunjukkan lebih toleransi terhadap hempedu berbanding dengan enam strain LAB dan BB yang lain. Pada pH 1.0 hingga 2.0, strain Bifi-19 dan 20 tahan hidup lebih baik daripada strain lain.

Bifi-19 dan 20 telah menunjukkan perencatan terbaik terhadap *E. coli* pada kepekatan 0.4% dalam bubur nasi, berbanding dengan strain BB dan LAB yang lain. Rintangan LAB dan BB keatas 17 jenis antibiotik telah dikaji. Didapati 6 strain LAB dan BB resisten terhadap ceftriazone, cloxacillin, clindamycin, cefuroxime dan tetracycline. Cefuroxime, cefuxime dan tetracycline memberi kesan sederhana kepada tiga strain LAB, dan ceftriazone pula memberi kesan terhadap 3 strain BB.

Kajian pelekatan menunjukkan LAB telah membiak dengan baik dalam perut tikus dan BB dalam kolon. Selepas tikus diberi makan diet probiotik yang mengandungi LAB atau BB selama 15 hari, didapati bilangan LAB dan BB yang tertinggi dalam najis iaitu 8.18 dan 8.09 log cfu/g, yang mana telah merencat secara signifikan ($P < 0.01$) pertumbuhan *E. coli* ke 5.59 dan 5.09 log cfu/g masing-masing dalam feses tikus.

Mancit telah diurus mendapat diarea melalui pemberian makanan mengandungi ETEC *E. coli* 0157:H7 (WHO) pada kepekatan $\log 10^8$. Selepas 24 jam pemberian diet probiotik kepada mancit berdiarea, yang mengandungi LAB dan BB berasingan, diarea berhenti. Nilai pH dalam perut, usus, kolon dan sekum mancit berbeza secara signifikan ($P < 0.01$). Nilai pH terendah bagi LAB terdapat dalam perut mancit, sementara BB dalam kolon.

Sebagai rumusan, didapati strain probiotik yang telah diasingkan daripada feses bayi, terdiri daripada spesies *L. casei* dan *B. infantis* yang telah menunjukkan aktiviti antagonistik yang kuat terhadap patogen, toleransi terhadap asid hempedu, ketahanan hidup pada pH rendah (pH 1.0-2.0), resisten terhadap antibiotik, perencat terhadap pertumbuhan *E. coli* dalam bubur nasi, pelekatan yang baik pada permukaan sel epitelia tikus dan berupaya mengawal penyakit diarea dalam mancit. Berdasarkan ciri-ciri probiotik yang dikaji, strain LAB-3, 11 dan Bifi-19, 20, adalah oragnisma probiotik yang terbaik berbanding dengan strain LAB-21 dan Bifi-11.

ACKNOWLEDGEMENT

First and foremost gratitude and thanks to Almighty Allah, the most merciful, His kind and gracious guidance has made this work successful. I would like to say thanks to the honorable Vice Chancellor of UPM, Prof. Tan Seri Dr. Syed Jalaluddin Bin Syed Salim for extending me this opportunity to fulfil my Ph.D. degree at Universiti Putra Malaysia.

My deep and sincere appreciation goes to Dr. Rokiah Mohd. Yusof, the Chairperson of my supervisory committee, Department of Nutrition and Health Sciences, Faculty of Medicine and Health Sciences, UPM, for accepting me as her Ph. D. student on Probiotic as a subject of research. Her keen interest in the subject, generous offering of time, constructive suggestions have helped tremendously in the preparation of this thesis. I am also very grateful for the patience and valuable advice she offered me in reviewing the manuscript.

My deep gratitude and sincere thanks to the member of my supervisory committee Associate Professor Dr. Maznah Ismail, Department of Nutrition and Health Sciences, Faculty of Medicine and Health Sciences, who provided me technical guidance and advice during this study. Her critical suggestions on the subject area on Probiotic contributed a lot to the accomplishment of the work.

My cordial appreciation is extended to Dr. Zaiton Hasan, member of my supervisory committee, Department of Food Science (Microbiology), Faculty of



Food Science and Biotechnology for offering me various technical ideas of Microbiological analysis. Her invaluable suggestions and remarks during this study helped me to complete this thesis successfully.

I am greatly indebted to Associate Prof. Dr. Asmah Rahamat (Head), and all the teachers and technical staff of the Department of Nutrition and Health Sciences, Faculty of Medicine, UPM, especially to Mrs. Siti Muskinah Hj. Mansor, Mr. Simon Md. Rawi and Mrs. Che. Maznah Ahmad, Mr. Nasir Othman, Mrs. Junaidah Musa and Mrs. Noraina Ahmad for their cooperation and friendly assistance during my research work at UPM.

Many thanks are accorded to the Head of the Bacteriology Section, Institute of Medical Research (IMR), Kuala Lumpur for supplying me Freeze dried pathogenic cultures during this study. I am also thankful to Miss Azila Ab Jalil, and Mr. Ho Oi Kuan of Electron Microscopy Unit, Institute of Bioscience, Faculty of Veterinary Medicine, UPM for providing me the facilities of Scanning Electron Microscope. The same appreciation is extended to Mr. Chan for his advice and help with the HPLC analysis in the Faculty of Food Science and Biotechnology.

My deep appreciation to Associate Professor Dr. Jammal Ahmed Essa the Dean, and Professor Dr. Haji Abdul Salam Abdullah, former Deputy Dean and presently the Coordinator of Graduate students in the Faculty of Medicine, UPM for allowing me to use the various facilities in the Faculty.



I am very grateful to the Dean of Graduate School Associate Prof. Dr. Kamis Awang, Deputy Dean Professor Dr. Mohd. Ghazali Mohaydin, Sr. Asst. Registrar Mrs. Arbaiyah Mohd. Isa, Mrs. Faridah, Mr. Roslan, Mrs. Rabidah, Mr. Rostum, Mr. Amri and all other staff of the Graduate School Office for extending me the opportunity to pursue my Ph. D. study at UPM.

I am indebted to the Government of Malaysia, for providing me the short-term financial support from the Ministry of Science and Technology, Malaysia. Without the funding, it would have been impossible to carry out my Ph.D. study.

I am grateful to the Government of Bangladesh, specially Mr. M. Fazlur Rahaman, Secretary Ministry of Science and Technology and Professor Dr. M. Moshihuzzaman, the Chairman of Bangladesh Council of Scientific and Industrial Research (BCSIR) for providing me deputation and various types of assistance to accomplish this degree. Not forgetting Mr. A.K.M. Shamsuzzaman, Deputy Director of Finance, Dr. Moazzem Hossain, Dr. Nurul Haque (Ex-Director), and Miss Majeda Begam, all from BCSIR, Dhaka, Bangladesh for their cooperation and encouragement during this Ph.D. study at UPM, Malaysia.

My deep gratitude and special thanks to all my friends and Postgraduate students at UPM, namely, Mr. Humayan Reza Khan, Aeronotical Engineer of Malaysian Airlines (MAS) KLIA and Dr. M.A. Quayum, Associate Professor Department of English, UPM, Dr. Mohd. Salim Khan (M.S.K. Associate Sdn. Bhd, Malaysia) Dr. Abdur Razzak (BINA), Professor Mohd. Yaqub, Associate Prof. Dr.



Asbi B. Ali, Mrs. Fatima Bin AbuBakar, Mr.Mustafa Bin Marzuki (all from the Faculty of Food Science), Dr. Abdur Rahim Bin Mutalib, Department of Pathology and Microbiology, Faculty of Veterinary Sciences, Taufiq Hassan (from Economics Faculty), Mohd. Mohsin and Abdul Bakir and Ismet Ara for their encouragement and friendly cooperation during my Ph.D. study at UPM. I do acknowledge the contributions of all my friends and well wishes who have helped me directly and indirectly in the successful completion of the project.

Last but not least, I am greatly indebted to my younger brother Alhaj Quazi Abu Daud Ibrahim, Alhaj Quazi Bakhtiar Khalid and Alhaj Quazi Hamid Nawaz, my father-in-law Alhaj Mahatab Ali Dewan and mother-in-law Hajjah Sahera Begam, for their encouragement and support, which have inversely helped me in my undertakings towards the completion of my Ph.D. study. Especially Alhaj Quazi Abu Daud Ibrahim for his enormous financial support without which this study would not have been possible.

My special appreciation extended to Alhaj Serajul Haque, Finance Director and Mohd. Anwar-ul- Haque, Managing Director Anwar & Brothers Group, Dhaka, Bangladesh for their encouragement and co-operation during my Ph. D. study in Malaysia.

Finally, my special and deepest gratitude to my wife Dilshad Ara Haque, my son Kazi Shahriar Mohaighmen Haque and daughters Kazi Farzana Sultana and Kazi Fariha Sultana for their patience, sacrifices, sympathy and for understanding the



reason for my long absence from home to complete my research. I am really grateful to all of them for their many sacrifices.



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