CHARACTERIZATION OF LACTIC ACID BACTERIA ISOLATED FROM TRADITIONAL CONSERVED MEAT EL GUEDID COLLECTED IN TEBESSA REGION

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The meat product are considerate as an excellent culture media for different microbe species as pathogen bacteria which are dangerous and spoilage bacteria that can cause economic losses but also they exist naturally lactic acid bacteria most of which are beneficial because they have an inhibitor role against undesirable micro flora. Lactic acid bacteria especially lactobacilli are considered as the major micro flora biota of meat and meat products. Eigh lactic acid bacteria were isolated from 03 samples from traditional conserved meat El-Gue did using two different culture media, MRS and M17. The characterization of lactic acid bacteria strains was effected by phonotypical and biochemical study. The results show that this bacteria present a good adaptation for meat environment and tolerate until 10% of Nacl wich five strains are considered as hetero fermentative bacteria .

Key words - Meat, lactic acid bacteria, Guedid, characerizaion