

A Systematic Review on Potential Application of Bacteriocin as a Novel Food Preservative

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Abstract:

Bacteriocin can be defined as ribosomal synthesized antimicrobial polypeptides or proteins secreted by bacteria chiefly by lactic acid bacteria. Natural food preservation is the method in which we use naturally produced antimicrobial compounds or normal-flora as a food preservative to prevent food spoilage microorganisms and to extend food shelf life. Currently, some ambitious rational motives like augmentative of consumers demand to get a new and fresh like foods, potential health hazards of artificial food preservative and accumulation of irrepressible food additive have to lead to the development of an alternative food preservation technology to maintain the freshness of food products. Therefore, bacteriocins are emerging as the very likely natural alternative preservative to chemical preservative and widely accepted as safe food preservative though out worldwide. Due to consumers' demand and awareness on health effect and benefits of fermented foods and strict government legislation on foods , applications of bacteriocins novel natural food preservative initiates searching for the design of novel technologies used in the food industry. Therefore, the main objective of review paper is to explore the general background and application of bacteriocin as a novel and promising food preservative.

Biography:

The author is currently pursuing his PhD study at Jimma University, in Food Microbiology and he has M.Sc. in Microbiology. He more experience in Research, laboratory skill and some soft wares. Currently the author has more than 30 international and national published journals.