

The background of the cover is a detailed scanning electron micrograph (SEM) of lactic acid bacteria. The bacteria are shown in various orientations, some appearing as long, thin rods and others as thicker, more rounded forms. The image is rendered in a monochromatic greenish-yellow color scheme, giving it a scientific and textured appearance.

Biotechnology of Lactic Acid Bacteria

NOVEL APPLICATIONS

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EDITORS

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Contents

Contributors, vii

Preface, xiii

1. Updates in the Metabolism of Lactic Acid Bacteria, 3

Baltasar Mayo, Tamara Aleksandrak-Piekarczyk, María Fernández, Magdalena Kowalczyk, Pablo Álvarez-Martín, and Jacek Bardowski

2. Genomics of Lactic Acid Bacteria: The Post-genomics Challenge—From Sequence to Function, 35

M. Andrea Azcarate-Peril and Todd R. Klaenhammer

3. Proteomics: A Tool for Understanding Lactic Acid Bacteria Adaptation to Stressful Environments, 57

Marie-Christine Champomier-Vergès, Monique Zagorec, and Silvana Fadda

4. Lactic Acid Bacteria: Comparative Genomic Analyses of Transport Systems, 73

Graciela Lorca, Lakshmi Reddy, Anphong Nguyen, Eric I. Sun, John Tseng, Ming-Ren Yen, and Milton H. Saier, Jr.

5. Applications of Lactic Acid Bacteria-Produced Bacteriocins, 89

Barry Collins, Paul D. Cotter, Colin Hill, and R. Paul Ross

6. Bacteriophages of Lactic Acid Bacteria, 111

Ana Rodríguez González, Pilar García, and Raúl R. Raya

Color plate appears between pages 122 and 123

7. Lactic Acid Bacteria as Immunomodulators of the Gut-Associated Immune System, 125

Carolina Maldonado Galdeano, Alejandra de Moreno de LeBlanc, Cecilia Dogi, and Gabriela Perdígón

8. Lactic Acid Bacteria in the Prevention of Urogenital and Respiratory Infections, 141

María E. Fátima Nader-Macías, Gladis Susana Alvarez, Clara Silva de Ruiz, Marcela Medina, and María Silvana Juárez Tomás

9. Lactic Acid Bacteria as Live Vectors: Heterologous Protein Production and Delivery Systems, 161

Anderson Miyoshi, Luis G. Bermúdez-Humarán, Marcela Santiago Pacheco de Azevedo, Philippe Langella, and Vasco Azevedo

10. Advances and Trends in Starter Cultures for Dairy Fermentations, 177

Domenico Carminati, Giorgio Giraffa, Andrea Quiberoni, Ana Binetti, Viviana Suárez, and Jorge Reinheimer

11. **Low-Calorie Sugars Produced by Lactic Acid Bacteria, 193**
Gino Vrancken, Tom Rimaux, Luc De Vuyst, and Fernanda Mozzi
12. **B-Group Vitamins Production by Probiotic Lactic Acid Bacteria, 211**
Jean Guy LeBlanc, María Pía Taranto, Verónica Molina, and Fernando Sesma
13. **Bioactive Peptides Derived from Casein and Whey Proteins, 233**
Elvira María Hebert, Lucila Saavedra, and Pasquale Ferranti
14. **New Approaches for the Study of Lactic Acid Bacteria Biodiversity: A Focus on Meat Ecosystems, 251**
Graciela M. Vignolo, Cecilia Fontana, and Pier S. Cocconcelli
15. **New Trends in Cereal-based Products Using Lactic Acid Bacteria, 273**
Graciela Font de Valdez, Carla L. Gerez, María Inés Torino, and Graciela Rollán
16. **An Overview of Lactic Acid Bacteria Applications for Healthful Soy Foods Development, 289**
Graciela Savoy de Giori, Laura Aguirre, José Marazza, and Marisa S. Garro
17. **The Functional Role of Lactic Acid Bacteria in Cocoa Bean Fermentation, 301**
Luc De Vuyst, Timothy Lefeber, Zoe Papalexandratou, and Nicholas Camu
18. **Microbial Interactions in Kefir: A Natural Probiotic Drink, 327**
Graciela L. Garrote, Analía G. Abraham, and Graciela L. De Antoni
19. **Safety of Lactic Acid Bacteria, 341**
Charles M.A.P. Franz, Gyu-Sung Cho, Wilhelm H. Holzapfel, and Antonio Gálvez
20. **Genetically Modified Lactic Acid Bacteria, 361**
Pierre Renault