



Análisis bromatológico y aislamiento de microorganismos con potencial probiótico del pulque [

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text (article)

Analítica

Pulque is a fermentation product of mead agave; from this fermented beverage is possible to isolate yeasts and bacteria; Results from 16s rDNA analysis were identified strains of Lactobacillus, therefore it is possible to isolate strains of microorganisms with probiotic potential from this fermented beverage. The chemical composition analysis shows a low carbohydrate, protein and alcohol content. Eight organisms were isolated by conventional microbiological techniques; six were bacteria, five bacilli a coccus and two yeasts. A yeast and a bacilli were resistant to low pH and artificial gastric juice, therefore these two organisms may have probiotic potential

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