

## Actividad in vitro de Bacillus subtilis y Lactobacillus brevis para reducir la colonización de Salmonella entérica [

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text (article)

Analítica

The in vitro activity of indigenous microorganisms (Lactobacillus brevis, Bacillus subtilis and the mixture of both) to reduce the colonization of Salmonella enterica in vitro was determined. A DCA with factorial arrangement (3x3) was used, being the factors the microorganisms and diffusion methods (direct, filtered and diluted) in the inhibition of the confrontation of microorganisms, with the use of the Kirby-Bauer technique. Survival in bile salts performed by the CFU count, under a design that had four treatments. The microorganisms with the application of three methods against Salmonella enterica had a favorable growth at 24 hours, obtaining a greater development with Lactobacillus brevis + Bacillus subtilis by filtration method. Survival to bile salts, no variability of results was found. However, L. brevis without bile salts stood out from minute 30 to minute 120. It is concluded that both microorganisms meet physical and biological characteristics, being suitable alternatives to be used as probiotics in animal feed for animal production purposes

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