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Abstract

Heat-killed probiotics use: A promising alternative regarding the development of health-promoting foods.

Eudes L. ANIHOUVI

Department of Dairy Technology, Ege University, 35100, Bornova, Izmir, Turkey.

Abstract:

Consumer diet habits have become healthier these past years due to consumers' desire to achieve the best well-being. This has been made possible through the development of various functional foods that could adequately provide some health benefits beyond necessary nutrients for humans when they are consumed as part of the diet and on a regular basis. The beneficial effect of these functional foods are summarized globally in two possible ways: either indirectly as a desired result of biogenic effect or through the direct interaction of ingested live microorganisms with the host (probiotic effect). However, the safety profile of the use of these live probiotics is still a bone of contention because of its associated risks including interference with the gut colonization in neonates and cases of systemic infection. To avoid these risks, there is an increasing interest in non-viable microorganisms to be used as probiotics: heat-killed probiotics. This paper gives an insight into these heat-killed probiotics with a key focus on the health benefits they could provide in order to position them as an interesting component that could be used for the development of functional foods.

Biography:

Eudes L. ANIHOUVI is a food scientist interested in Food Technology, Food microbiology, Food chemistry, Functional foods, probiotics, and Research and Development. Eudes is a Master's degree holder in Food science and technology. For his Master thesis, he investigated the "Consumption and nutritional quality of grilled pork purchased from open road-side restaurants of Benin". He is also a PhD candidate working on the enhancement of the consumer's health using some probiotic strains as a starter culture in the development of health promoting

foods. His skills include the ability to assess some key quality criteria such as technological and physicochemical quality, microbiological quality, viability of the strains during the manufacturing process and shelf life, packaging effect on the viability of the probiotic strains, volatile compound and organic acid profile, antioxidant property, sensory profile and organoleptic changes during storage.

Publication of speakers:

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2. Landry, Eudes & Kesenkal, Harun & Anihouvi, Eudes L. & Salih, Hanaa & Anihouvi, Victor & Akademik, H. (2020). Milk and Dairy Products Production in Benin. 508-516. 10.24323/akademik-gida.667265.
3. Anihouvi, Eudes L. & Salih, Hanaa & Anihouvi, Victor & Kesenkal, Harun. (2019). eudes USKO2019-Poster1.

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