



# Development of innovative fermented products by exploiting the diversity of immunomodulatory properties and fermentative activity of lactic and propionic acid bacteria

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Development of innovative fermented products by  
➤ exploiting the diversity of immunomodulatory  
properties and fermentative activity of lactic and  
propionic acid bacteria

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<https://www6.rennes.inrae.fr/stlo>



➤ Ce projet a été sélectionné suite à l'appel à projet du Fond Unique Interministériel, FUI 25



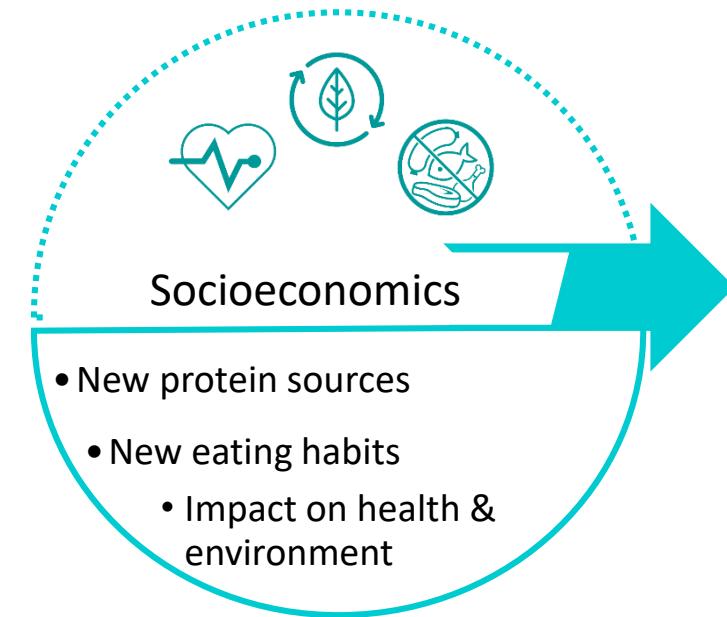
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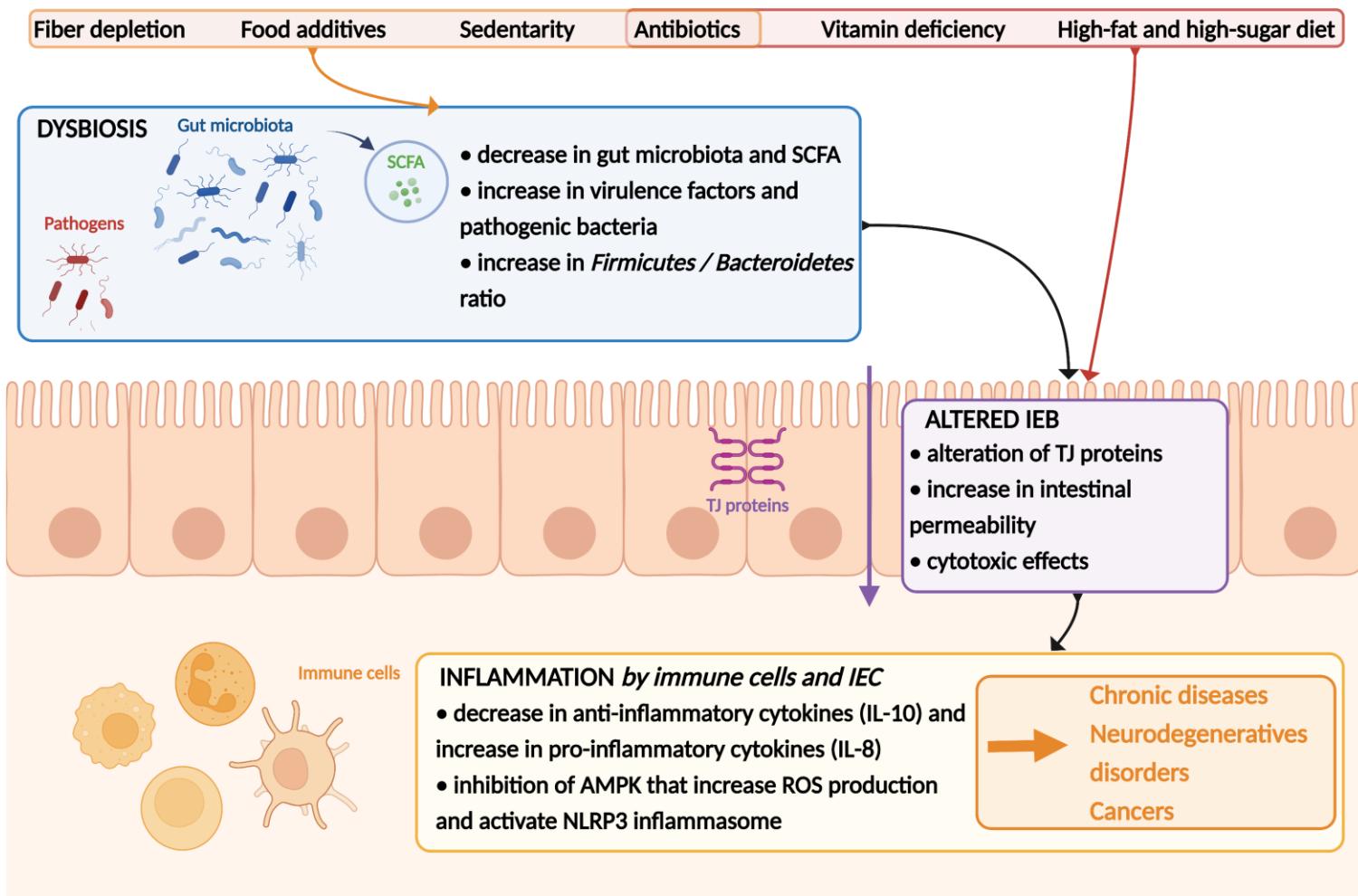


## > A quest for a greener diet

**Consumer habits evolution**  
Vegan & flexitarian



# > A quest for immunomodulatory food



## Colitis

- GIT Chronic inflammation

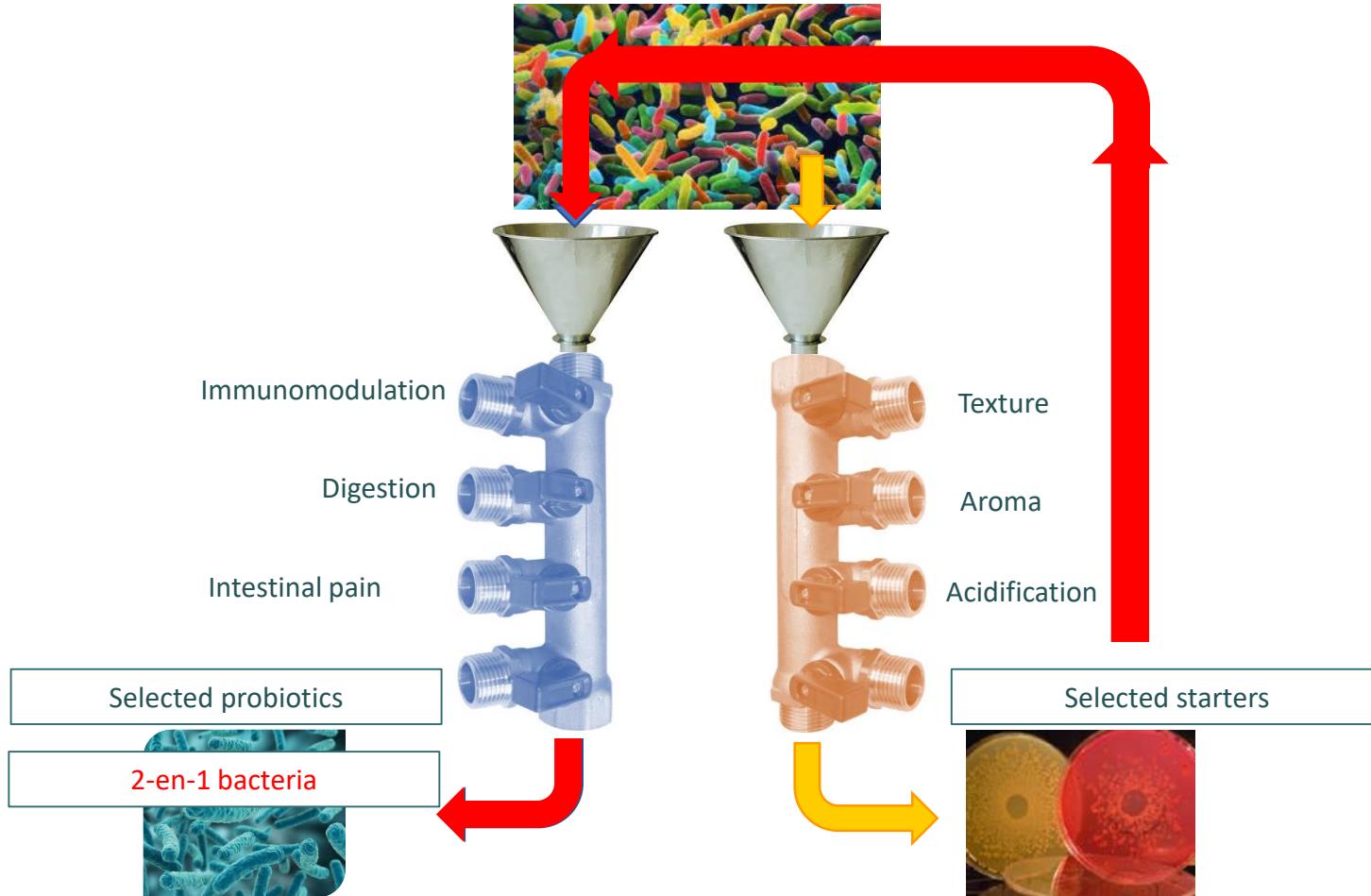


Ulcerative Colitis

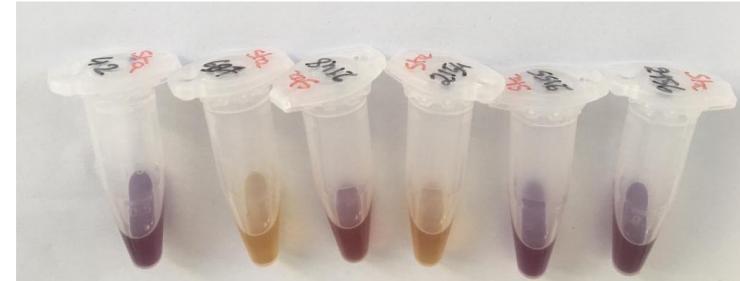


Beneficial effects of selected probiotics

## > A quest for 2-in-1 bacteria

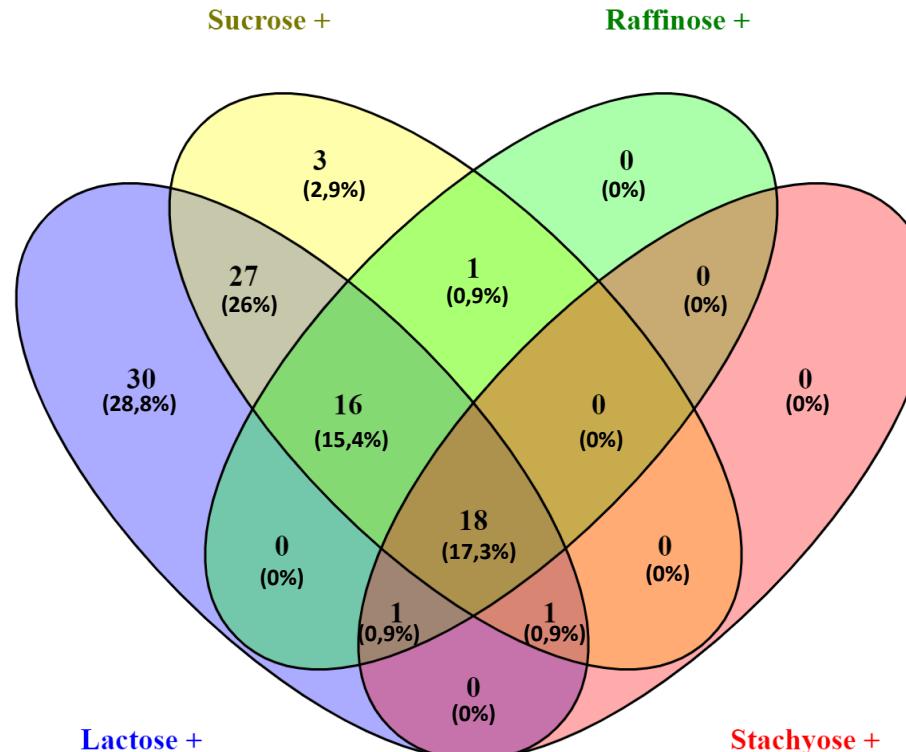


# ➤ Screening 104 strains for the ability to ferment plant or milk carbohydrates

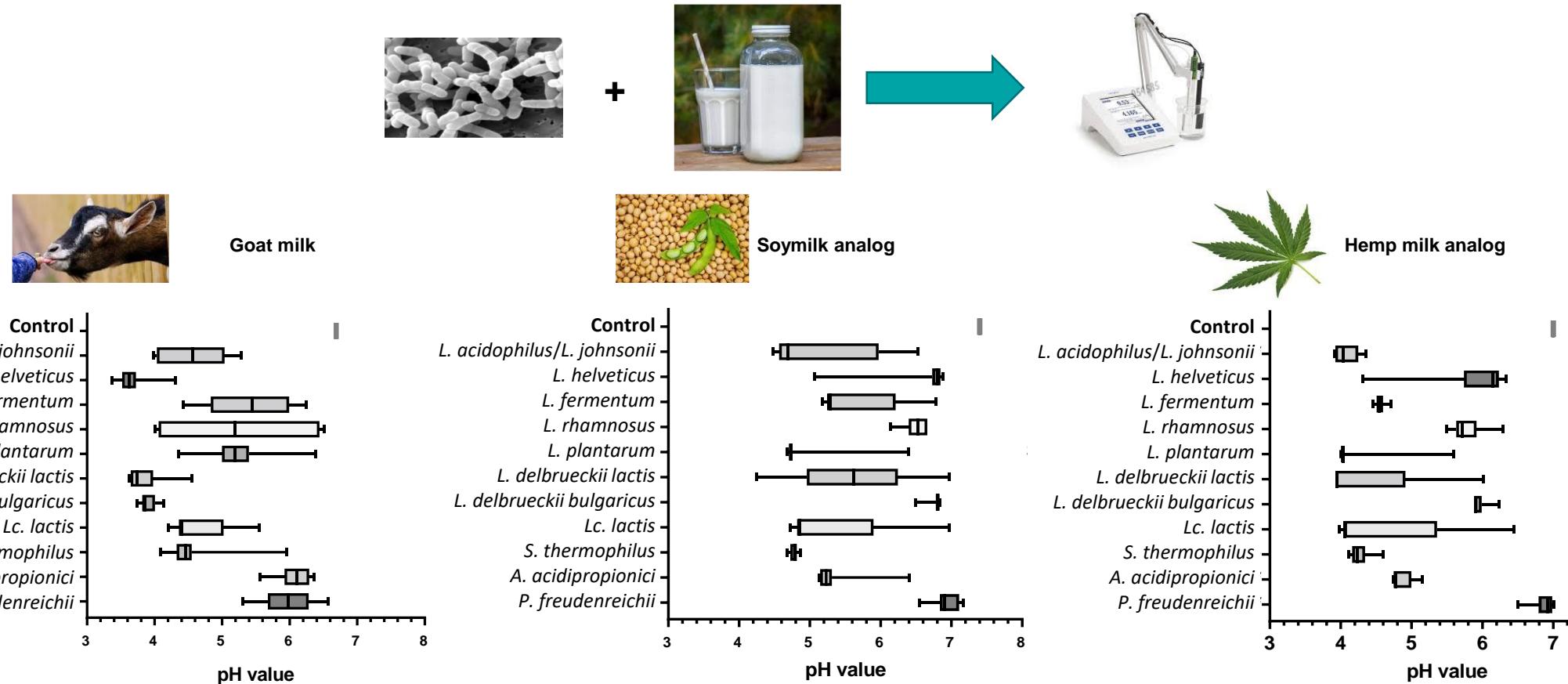


	Number of strains	Lactose +	Sucrose +	Raffinose +	Stachyose +	lac-, suc-, raf-, sta-	lac+, suc+, raf+, sta+
<i>P. freudenreichii</i>	10	8	2	1	0	2	0
<i>A. acidipropionici</i>	10	10	10	9	7	0	6
<i>L. delbrueckii</i> subsp. <i>bulgaricus</i>	8	8	0	1	1	0	0
<i>L. delbrueckii</i> subsp. <i>lactis</i>	10	10	8	2	2	0	2
<i>L. plantarum</i>	12	12	12	12	5	0	6
<i>L. rhamnosus</i>	11	7	5	1	0	4	0
<i>S. thermophilus</i>	10	9	10	0	0	0	0
<i>L. fermentum</i>	8	7	8	7	2	0	1
<i>L. helveticus</i>	12	10	1	0	0	1	0
<i>L. acidophilus</i> / <i>L. johnsonii</i>	4	3	3	3	3	1	3
<i>Lc. Lactis</i>	9	9	7	0	0	0	0
Total number	104	93	66	36	20	8	18
INRAe %	100.0	89.4	63.5	34.6	19.2	7.7	17.3

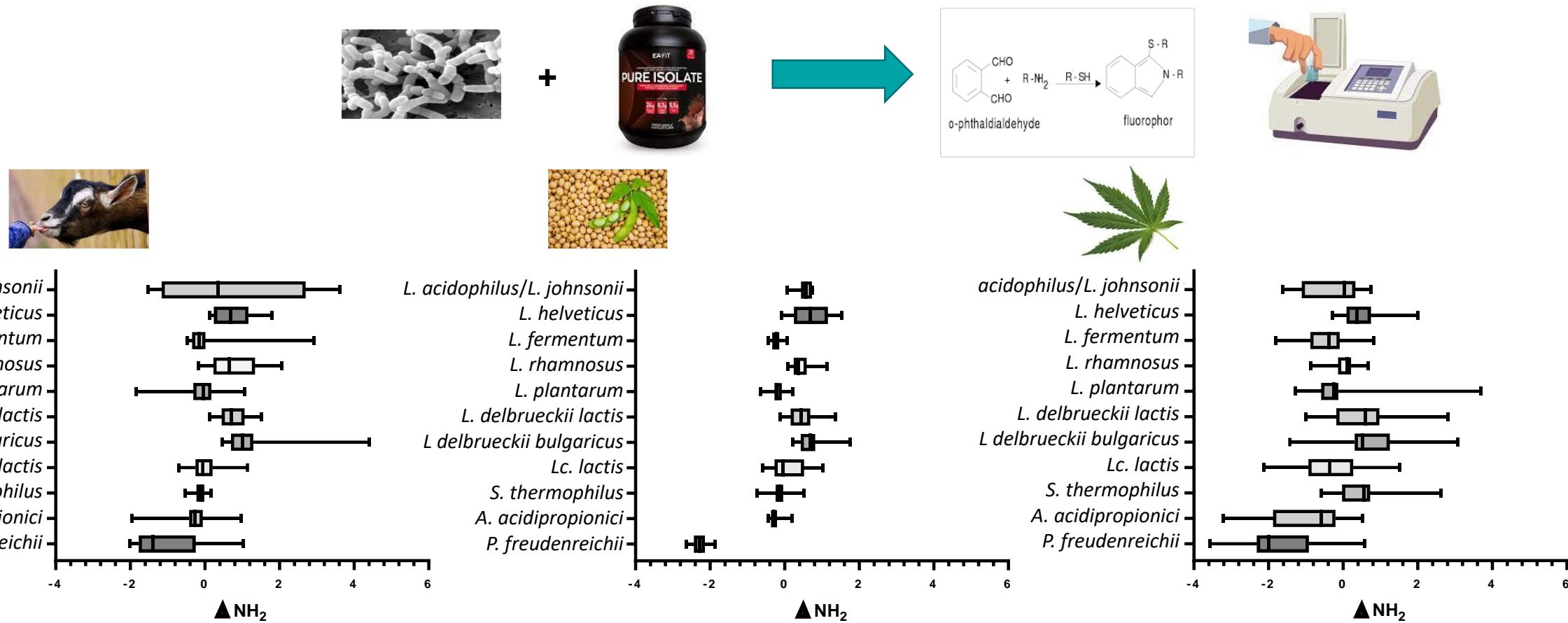
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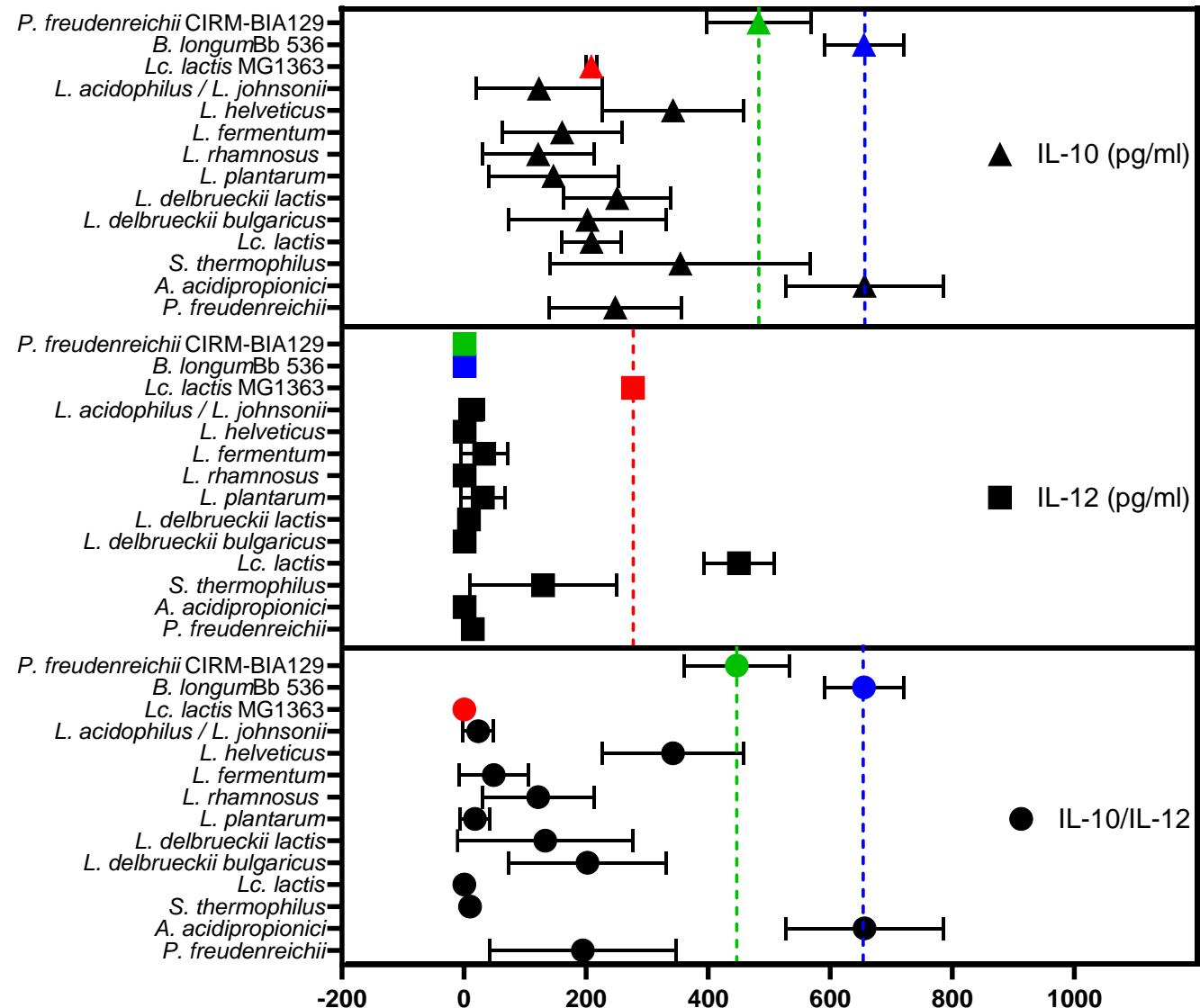
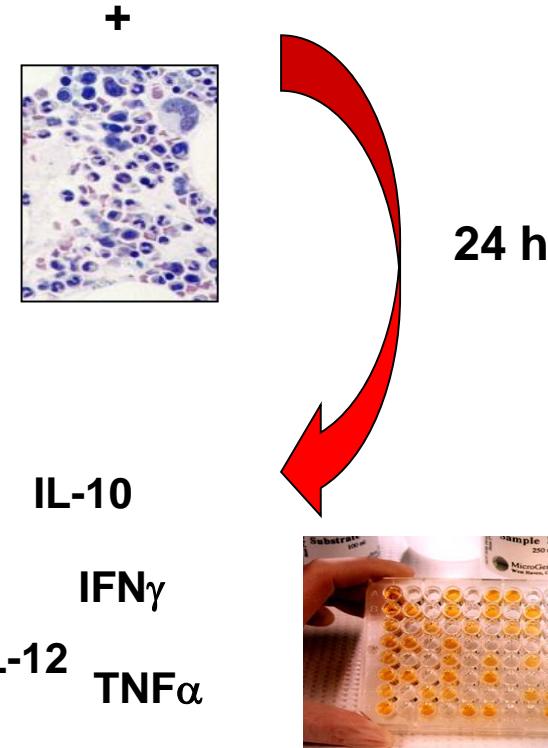
# ➤ Screening 104 strains for the ability to acidify goat milk and vegetable milk analogs



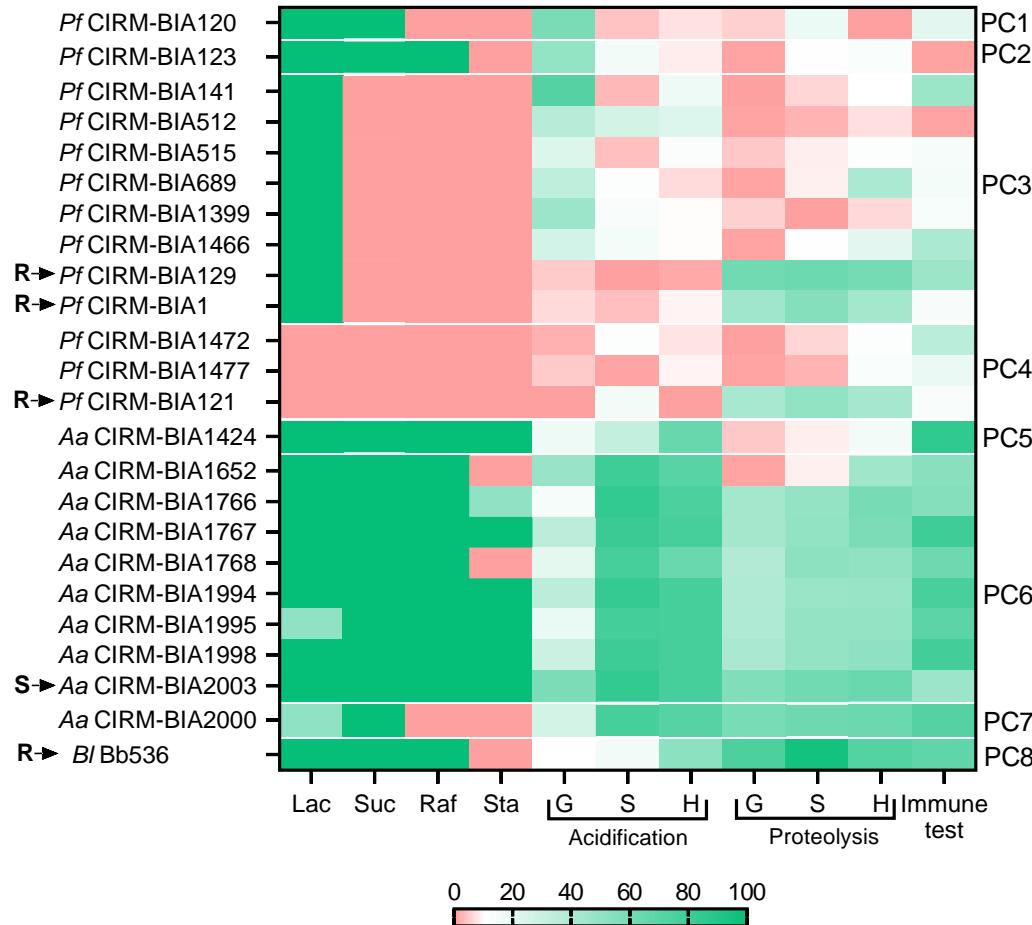
# ➤ Screening 104 strains for the ability to utilize goat milk or vegetable proteins



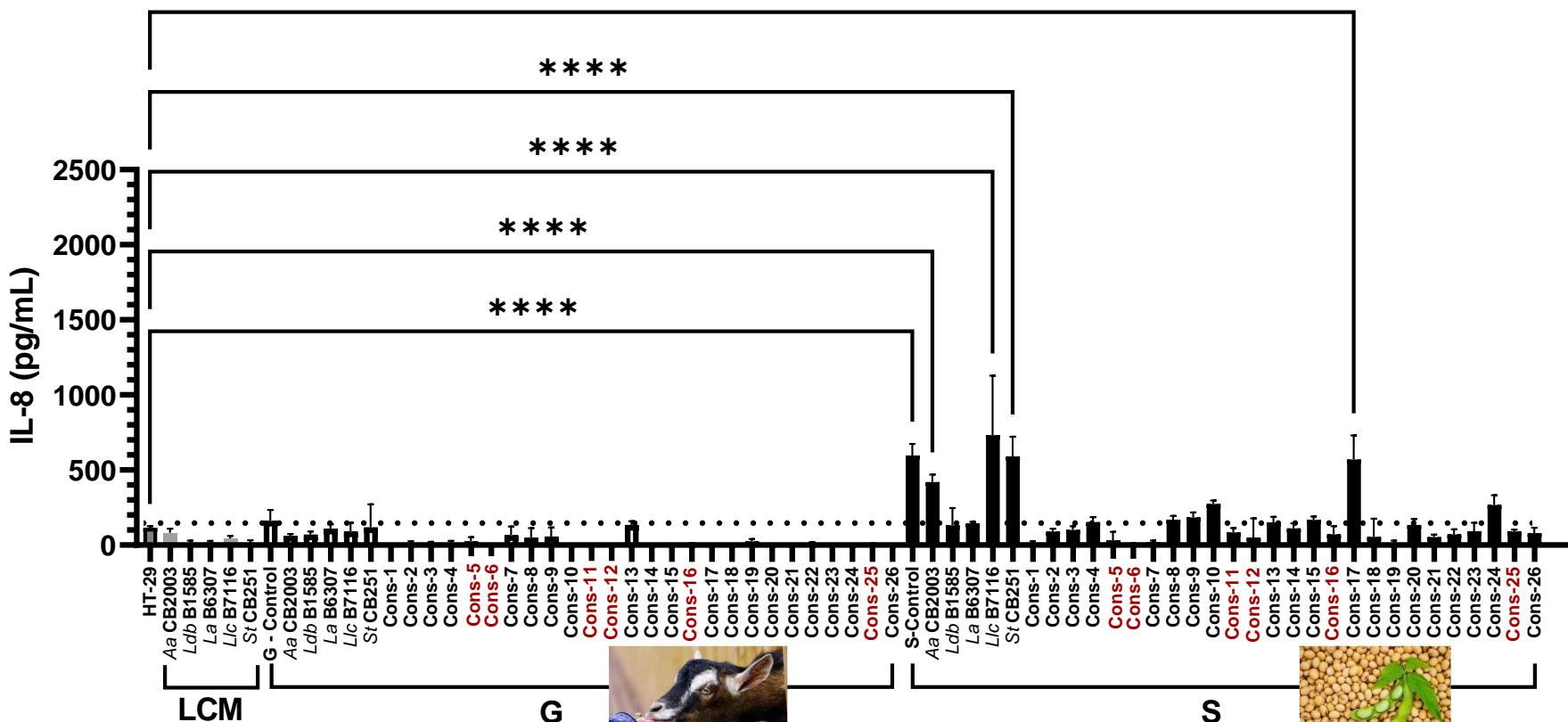
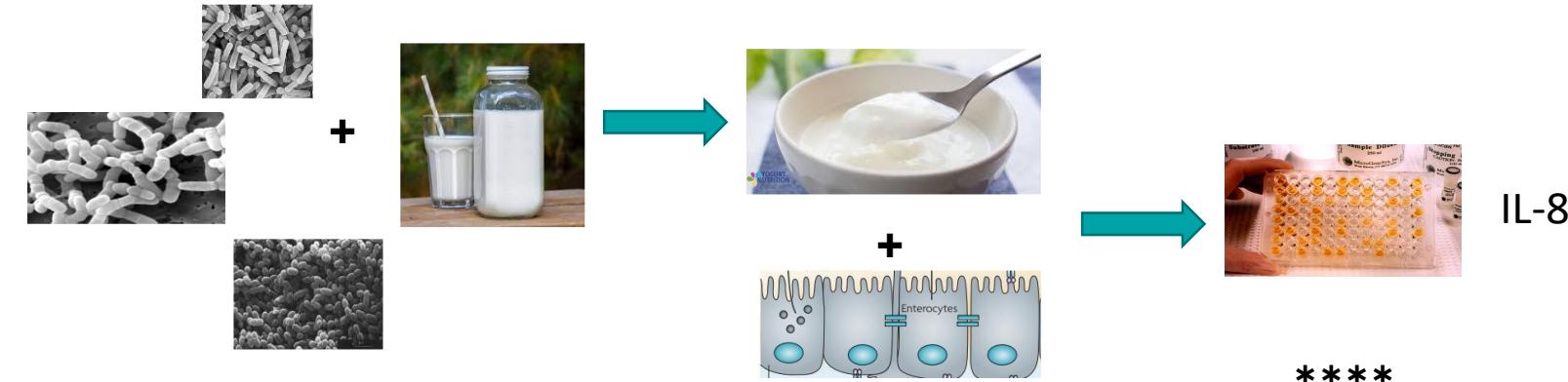
# > Screening 104 strains for the ability to induce IL-10 in human PBMCs



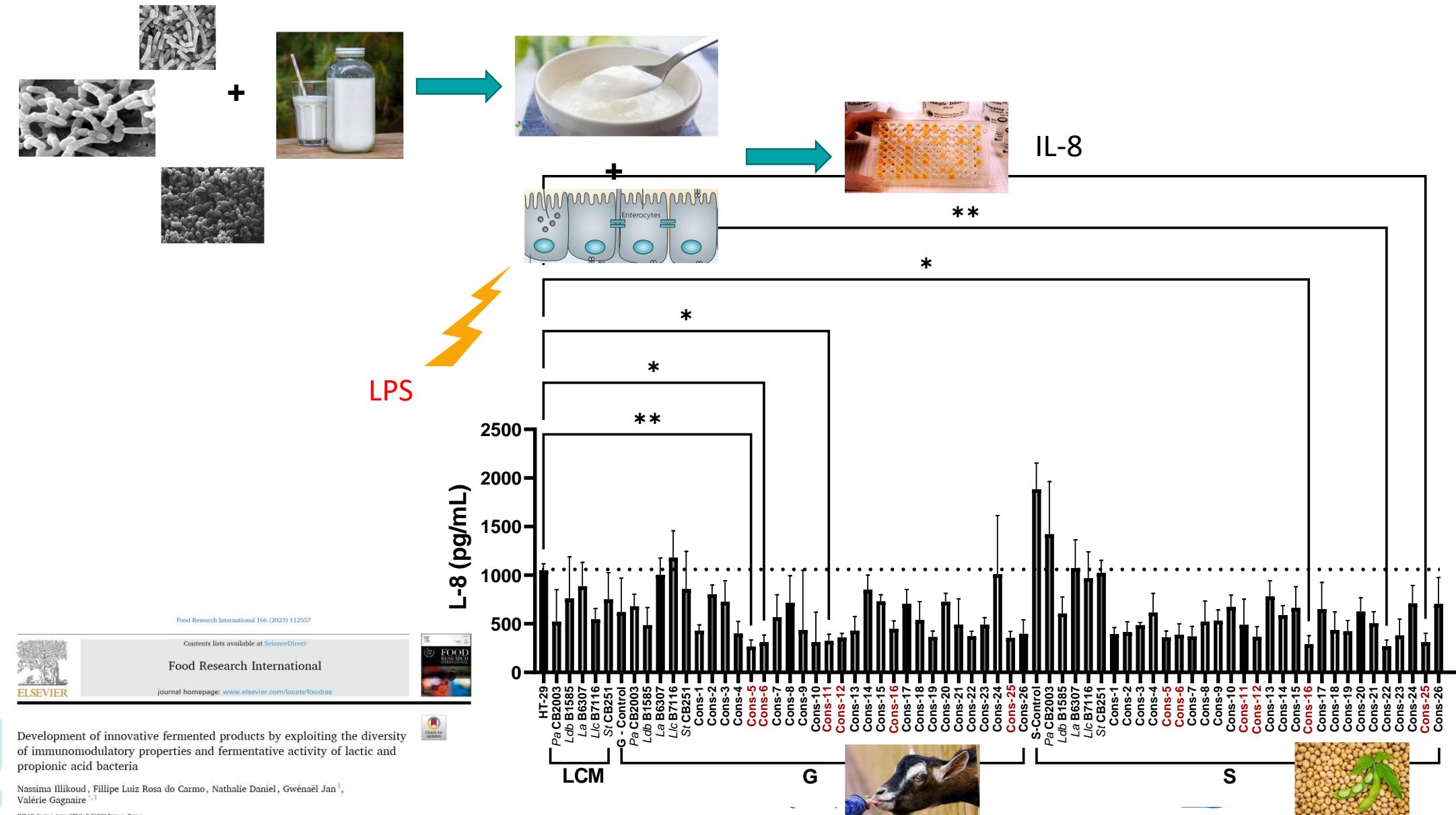
# > Clustering 104 strains according to technological and probiotic abilities



# > Developing anti-inflammatory fermented vegetable products



# > Developing anti-inflammatory fermented vegetable products



# ➤ Towards preclinical studies



Modèles IBD, IBS

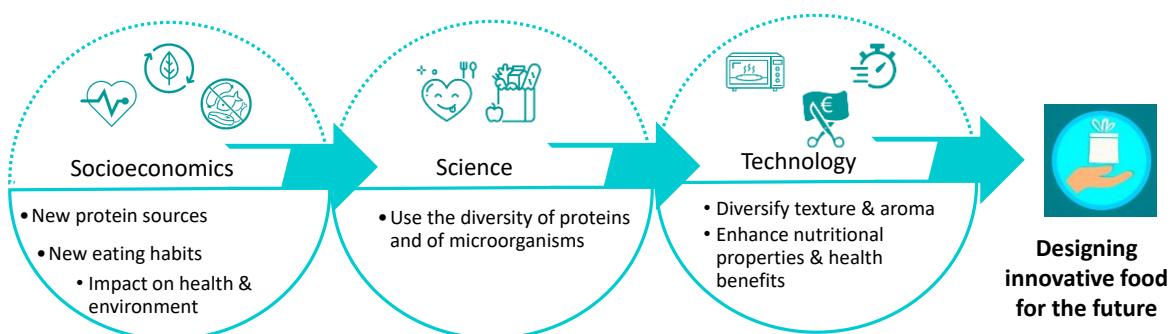
Impact sur l'inflammation

Impact sur la douleur intestinale

Impact sur le microbiote intestinal



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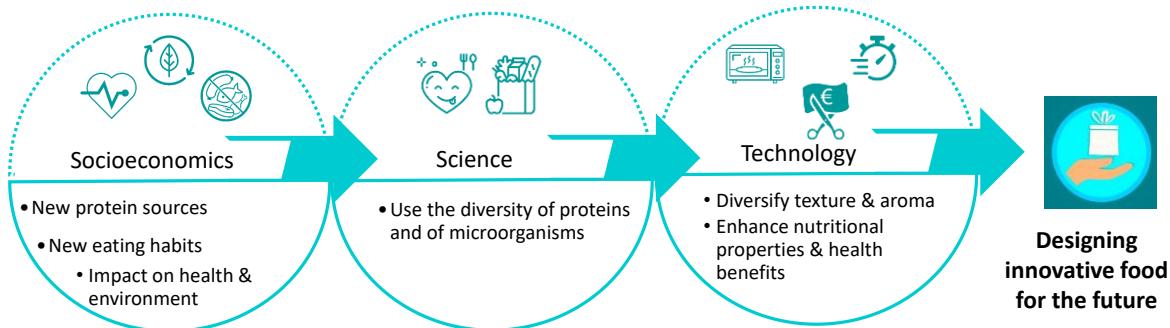
## > What next?



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## > Thank You for your attention



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