



Microbial exopolysaccharides as postbiotics for the development of new functional foods

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STATE OF THE ART

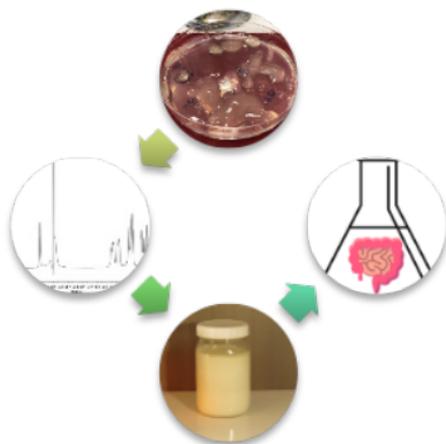
Bacterial exopolysaccharides (EPS) are postbiotics which have shown to possess specific bioactivities such as antioxidant, immunomodulatory and bifidogenic¹. To date, it is not fully understood whether bioactivity is maintained in the food matrix and throughout the gastrointestinal transit. Indeed, their physicochemical characteristics are closely related to the molecular structure, which can be modified in different environmental conditions (e.g., acidic pH), influencing the expected technological and bioactive effects².

AIM OF THE STUDY

- To find and characterize new microbial exopolysaccharides (EPS) with appealing bioactivities to be used for the development of new functional foods
- To ascertain if the bioactivities are maintained during the processing and shelf-life and after *in vitro* digestion

ACTIVITY	Isolation of EPS+ strains	EPS production	EPS characterization	Food development
METHODS	<ul style="list-style-type: none"> Sampling (fermented) foods Qualitative screening Strain identification 	<ul style="list-style-type: none"> Optimization of bioprocess conditions Attenuation 	<ul style="list-style-type: none"> Chemical characterization (NMR, FTIR,...) Bioactivity assays (antioxidant, prebiotic,...) 	<ul style="list-style-type: none"> Food characterization Determination of bioactivity after processing, storage, <i>in vitro</i> digestion
OUTPUT	<ul style="list-style-type: none"> New EPS-producing strains Information relevant for QPS status 	<ul style="list-style-type: none"> Conditions for high EPS yields 	<ul style="list-style-type: none"> Correlation between structure and bioactivity 	<ul style="list-style-type: none"> New functional foods Need for EPS protection?

Activity	4-month period					
	1	2	3	4	5	6
Screening of new EPS-producing strains	■	■				
Selection and characterization of bioactive molecules			■	■		
Development of new functional foods with EPS				■	■	■
Thesis and Paper preparation	■	■	■	■	■	■



References

- Taylan O, Yilmaz MT, Dertli E (2019) Partial characterization of a levan type exopolysaccharide (EPS) produced by *Leuconostoc mesenteroides* showing immunostimulatory and antioxidant activities, *Int J Biol Macromol*, 136:436–444.
- Wang LL, Wang LF, Ren XM, Ye XD, Li WWW, Yuan SJ, Sun M, Sheng GP, Yu HQ, Wang XK (2012) pH dependence of structure and surface properties of microbial EPS, *Environ Sci Technol* 46: 737–744.