

## เอกสารอ้างอิง

จริยา คุณวิภากร. 2542. การพัฒนาผลิตภัณฑ์อาหารว่างจากข้าวโพงที่ทำจากข้าวกล้องหักหอนมะลิผสานเนยถั่วลิสง. วิทยานิพนธ์ปริญญาโท, มหาวิทยาลัยเกษตรศาสตร์.

ชัยโย ชัยชาญพิพุทธ์. 2527. การรวบรวมข้อมูลเบื้องต้นสำหรับงานวิจัย. โครงการศึกษาวิจัยสมุนไพร จุฬาลงกรณ์มหาวิทยาลัย. กรุงเทพฯ. 236 หน้า.

บุญบา ยงสมิทธ์. 2520. การศึกษาทดลองทำเครื่องดื่มน้ำเปลี่ยนเปรี้ยวจากถั่วเหลือง. รายงานวิจัยในโครงการแลกเปลี่ยนอาจารย์ ทบวงมหาวิทยาลัย.

บุญบา ยงสมิทธ์. 2540. ฉลุชีวิทยาการหมักวิตามินและสารสี.(ฉบับพิมพ์ครั้งที่ 1) บริษัทเทเกซ และเจอร์นัล จำกัด. 275 หน้า.

ปราณี อ่านเปรื่อง. 2547. เอกสารประกอบการอบรม – สัมมนาวิชาการด้านอุตสาหกรรมอาหาร เรื่อง การประเมินคุณภาพทางประสาทสัมผัสของอาหาร. จัดทำโดยสถาบันอาหาร วันที่ 23 – 25 มิถุนายน 2547 ณ ห้องบำรุงเมือง ชั้น 4 โรงพยาบาลทวินทาวเวอร์. กรุงเทพฯ. 53 หน้า.

วิเชียร ลีลาวัชรนาศ. 2534. โพธิ์ชีดคิงส์แลกติกแอดซิดแบคทีเรียในอุตสาหกรรมอาหารไทย ครั้งที่ 1.

กรุงเทพฯ: คณะอุตสาหกรรมเกษตร. มหาวิทยาลัยเกษตรศาสตร์ บางเขน.

วิลาวัณย์ เจริญจิระตะกุล. 2536. ผลิตภัณฑ์อาหารหมักจากจุลินทรีย์. คณะวิทยาศาสตร์ มหาวิทยาลัยสงขลานครินทร์.

วิลาวัณย์ เจริญจิระตะกุล. 2539. จุลินทรีย์ที่มีความสำคัญด้านอาหาร. กรุงเทพฯ: ไอเดียนสโตร์.

สุพรรณยา อุไรพันธ์. 2550. บทบาทของแบคทีเรียแลกติกที่แยกได้จากการนักเต้าหู้ชี. วิทยานิพนธ์ วิทยาศาสตร์ มหาบัณฑิต สาขาวิชาวิทยา บัณฑิตวิทยาลัย มหาวิทยาลัยสงขลานครินทร์. หน้า 43-72.

อัจฉรา หนูเพชร. 2546. การคัดเลือกໂປຣໄນໂອຕิกแบคทีเรียแลกติกจากอาหารหมักของไทย. วิทยานิพนธ์ วิทยาศาสตร์ มหาบัณฑิต มหาวิทยาลัยสงขลานครินทร์.

อิmanaj ศรีรัตนบดี. 2543. โรคลำไส้ : การวินิจฉัยและการรักษา พิมพ์ครั้งที่ 2 . กรุงเทพฯ. จุฬาลงกรณ์มหาวิทยาลัย.

- Alvarado, C., Garcia-Almendarez, B.E., Martin, S.E. and Regalado, C. 2005. Anti-Listeria monocytogenes bacteriocin-like inhibitory substances from *Enterococcus faecium* UQ31 isolated from artisan Mexican-style cheese. *Curr Microbiol.* 51: 110-115.
- Ammor, S., Tauveron, G., Dufour, E. and Chevallier, I. 2006. Antibacterial activity of lactic acid bacteria against spoilage and pathogenic bacteria isolated from the same meat small-scale facility1—Screening and characterization of the antibacterial compounds. *Food Control.* 17: 454–461.
- Beshkova, D.M., Simova E.D., Simov Z.I., Frengova G.I. and Spasov Z.N. 2002. Pure Cultures for making kefir. *Food Microbiology* 19 : 537-544.
- Bogovic Matijasic, B., Narat, M. and Zoric M. 2003. Adhesion of Two *Lactobacillus gasseri* probiotic strain on Caco-2 cells. *Food Technol. Biotechnol.* 41: 83-88.
- Botes, M., Loos, B. and van Reenen CA. 2008. Adhesion of the probiotic strains *Enterococcus mundtii* ST4SA and *Lactobacillus plantarum* 423 to Caco-2 cells under conditions simulating the intestinal tract, and in the presence of antibiotics and anti-inflammatory medicaments. *Arch Microbiol.* 190: 573-584.
- Boone, D.R., Castenholz, C.W., George M. Garrity, G.M., eds. 2001. Bergey's manual of systematic bacteriology. Vol. 1, 2d<sup>ed</sup>. New York, Springer.
- Bourdi, M., Eiras, D.P., Holt, M.P., Webster, M.R., Reilly, T.P., Welch, K.V. and Pohl, L.R. 2007. Role of IL-6 in an IL-10 and IL-4 Double Knockout Mouse Model Uniquely Susceptible to Acetaminophen-Induced Liver Injury. *Chem. Res. Toxicol.* 20: 208-216.
- Bowman, WC. and Rand MJ. 1980. The immune system and inflammatory mechanisms: Immunosuppressant and anti-inflammatory drugs. In: Bowman WC, Rand MJ, editors. *Textbook of Pharmacology*. 2<sup>nd</sup> ed. Blackwell Scientific Publication, London. 13.1-13.35.
- Buttris, J. 1997. Nutritional properties of fermented milk products. *Int J. Dairy Technology*. 50; 21-27.
- Byczkowski, J.Z. and Gessner, T. 1988. Biological role of superoxide ion-radical. *Int J. Biochem.* 20: 569-580.

- Campos, C.A., Rodríguez, O., Calo-Mata, P., Prado, M. and Barros-Velázquez, J. 2006. Preliminary characterization of bacteriocins from *Lactococcus lactis*, *Enterococcus faecium* and *Enterococcus mundtii* strains isolated from turbot (*Psetta maxima*). Food Research International. 39: 356-364.
- Chadwick, R., Henson, S., Moseley, B., Koenen, G., Liakopoulos, M., Midden, C., Palou, A., Rechkemmer, G., Schröder, D. and von Wright, A. 2003. Functional Foods. Springer, Germany, pp. 161-74.
- Chang, W.H., Liu, J.J., Chen, C.H., Huang, T.S. and Lu FJ. 2002. Growth inhibition and induction of apoptosis in MCF-7 breast cancer cells by fermented soy milk. Nutr Cancer. 43:214-26.
- Sankonkit, C. 2007. Survival of *Lactobacillus acidophilus* in bean milk and in simulated high-acid gastric and bile salt condition. Master of science in food science and technology. Chiang Mai University. 145 p.
- Coconnier, M.H., Klaenhammer, T.R., Kerness, S., Bernet, M.F. and Servin, A. L. 1992. Protein-mediated adhesion of *Lactobacillus acidophilus* BG2F04 on human enterocyte and mucus-secreting cell lines in culture. Applied and Environmental Microbiology. 58: 2034-2039.
- Collins, T. 1999. Acute and chronic inflammation. In: Corran RS, Kumar V, Collins T, editros. Robbins Pathologic Basic of Disease. 6<sup>th</sup> ed. Philadelphia: W. B. Saunders. 50-88.
- Conway, PL., Corback, SL. and Goldim, BR. 1987. Survival of lactic acid bacteria in the human stomach and adhesion to intestinal cell. J. Dairy Sci. 70: 1-12.
- Cross, M.L. 2002. Microbes versus microbes: immune signals generated by probiotic lactobacilli and their role in protection against microbial pathogens. FEMS Immunology and Medical Microbiology. 34: 245-253.
- Cross, M.L., Ganner, A., Teilab, D., Fray, L.M. 2004. Patterns of cytokine induction by Gram-positive and Gram-negative probiotic bacteria. FEMS Immunology and Medical Microbiology. 42: 173-180.
- Deegan, L.H., Cotter, P.D., Hill, C. and Ross, P. 2006. Bacteriocins: Biological tools for bio-preservation and shelf-life extension. J. Int Dairy. 16: 1058-1071.
- Donohue, D.C. and Salminen, S. 1996. Safety of probiotic bacteria. Asia Pacific. J. Clin Nutr. 5: 25-28.

- Dunne, C., O'Mahony, L., Murphy, L., Thornton, G., Morrissey, D., O'Halloran, S., Feeney, M., Flynn, S., Fitzgerald, G., Daly, C., Kiely, B., O'Sullivan, G.C., Shanahan, F. and Collins, J.K. 2001. In vitro selection criteria for probiotic bacteria of human origin: correlation with in vivo findings. *Am J. Clin Nutr.* 73: 386S-392S.
- Du Toit, M., C. Franz, U. Schillinger, B. Warles, and W. Holzappfel. 1998. Characterization and selection of probiotic lactobacilli for a preliminary minipig-feeding trial and their effect on serum cholesterol level, faeces pH and faeces moisture contents. *International Food Microbiology* 40: 93-104.
- Erkkila, S. and Petaja, E. 2000. Screening of commercial meat starter cultures at low pH and in the presence of bile salt for potential probiotic use. *J. Meat Science.* 55: 297-300.
- Ewaschuk, J. B. and Dieleman, L. A. 2006. Probiotics and prebiotics in chronic inflammatory bowel disease. *World J Gastroenterol.* 12 (37): 5941-5950.
- Fantone, JC. and Ward PA. 1999. Inflammation. In: Rubin E, Farber JL, editor. *Pathology.* 3<sup>rd</sup> ed. Philadelphia: Lippincott-Raven. 36-75.
- Fedorak, Rn. and Madsen, KL. Probiotics and the management of inflammatory bowel diseases. *Inflamm Bowel dis.* 10(3): 286-299.
- Finlay, B.B., Rosenshine, E.I., Donnenberg, M.S. and Kaper, J.B. 1992. Cytoskeletal composition of attaching and effacing lesion associated with enteropathogenic *Escherichia coli* adherence to HeLa cells. *Infection and Immunity.* 60: 2541-2543.
- Fox, SM. 1988. Probiotics: intestinal inoculants for production animals. *Veterinary medicine.* 83: 806-830.
- Fuller, R. 1977. The importance of Lactobacilli in maintaining normal microbial balance in the crop. *British Poultry Sci.* 18: 85-94.
- Gackowska, L., Michalkiewicz, J., Krotkiewski, M., Helmin-Basa, A., Kubiszewska, I. and Dzierzanowska, D. 2006. Combined effect of different Lactic acid bacteria strains on the mode of cytokines pattern expression in human peripheral blood mononuclear cells. *Journal of physiology and pharmacology.* 57: 13-21.

- Gallin, JI. and Snyderman, R. 1999. Overview. In: Gallin JI, Synderman R, editors: Inflammation: Basic Principle and Clinical Correlates. 3<sup>rd</sup> ed. Philadelphia: Lippincott Williams & Wilkins. 1-4.
- Ghrairi, T., Frere, J., Berjeaud, J.M. and Manai, M. 2005. Lactococcin MMT24, a novel two-peptide bacteriocin produced by *Lactococcus lactis* isolated from rigouta cheese. Int J. Food Microbiol. 105: 389-398.
- Gibson, GR. 1998. Dietary modulation of the human gut microflora using probiotics. Br. J. Nutr. 80, S209.
- Gililand, SE. and Speak, L. 1977. Deconjugation of bile acid by intestinal lactobacilli. Appl. Environ. Microbiol. 33: 15-18. อ้างใน รู้จัก มาลัยพง. 2544. การผลิต โปรไบโอติกสำหรับอาหาร ไก่จาก แบคทีเรียกรดแลกติกของไทย. วิทยานิพนธ์ปริญญาโท. มหาวิทยาลัยเกษตรศาสตร์.
- Gililand, SE. 1979. Beneficial interrelationships between certain microorganisms and humans: candidate microorganisms for use as dietary adjuncts. Food Port. 42: 164-167.
- Gililand, SE., Speak, L., Staley, TE. and Bush, LJ. 1984. Importance of bile tolerance in *Lactobacillus acidophilus* used as dietary adjunct. J. Dairy Sci. 67: 3045-3051. อ้างใน รู้จัก มาลัยพง. 2544. การผลิต โปรไบโอติกสำหรับอาหาร ไก่จากแบคทีเรียกรดแลกติกของไทย. วิทยานิพนธ์ปริญญาโท. มหาวิทยาลัยเกษตรศาสตร์.
- Greene, JD. and Klaenhammer TR. 1994. Factor involved in adherence of Lactobacilli to human Caco-2 cells. Appl Environ Microbiol. 60: 4487-4494.
- Gurira, O.Z. and Buys, E.M. 2005. Characterization and antimicrobial activity of *Pediococcus* species isolated from South African farm-style cheese. Food Microbiol. 22: 159-168.
- Gusils, C., Gonzalez, SN. and Oliver, G. 1999. Some probiotic properties of chicken lactobacilli. Can. J. Microbiol. 45: 981-987.
- Güzel-Seydim, Z.B., Esydim, A.C., Green, A.K. and Bodine, A.B. 2000. Determination organic acid and volatile flavor substances in kefir during fermentation. J. Food Composition and Analysis 13 : 35-45.
- Havenar, R. 1992. Selection of strains for probiotic use. In: Fuller, R. Ed. Probiotics: the Scientific Basis. London, Chapman & Hall. pp. 209-224.
- Hentges, D.J. 1992. Gut flora and disease resistance. In: Fuller, R. (Ed.), Probiotics the Scientific Basis.

Chapman and Hall, London. 87– 110.

- Hidemura, A., Saito, H., Fukatsu, K., Matsuda, T., Kitayama, J., Keda, S., et al. 2003. Oral administration of *Bifidobacterium longum* culture condensate in a dietrestricted murine peritonitis model enhances polymorphonuclear neutrophil recruitment into the local inflammatory site. *Nutrition*. 19: 270–274.
- Holzapfel, WH., Haberer, P., Snel, J., Schilinger, U. and Huis, J. 1998. Overview of gut flora and probiotics. *Int. J. Food Microbiol.* 41: 85-101.
- Hosoda, M., Benno, Y., Hashimoto, H., Kojima, T., Yamazaki Iino, KH., Mykkanen, H. and Salminen, S. 1996. Effect of *Lactobacillus GG* yoghurt on human intestinal microecology in Japanese subjects. *Nutr. Today Suppl.* 31: 9-11.
- Hurley, JV. 1983. Termination of acute inflammation IV. Chronic inflammation. In: Hurley JV, editor. *Acute Inflammation*. 2nded. New York: Churchill Livingstone. 133-147.
- Insel, PA. 1996. Analgesic-Antipyretic and Antiinflammatory Agent and Drugs Employed in the Treatment of Gout. In: Hardman JG, Limbird LE, editors. *Goodman and Gilman's the Pharmacological Basis of Therapeutics*. 9thed. New York: McGraw-Hill, Inc. 617-658.
- Jacobsen, B., Saunders, K., Radzihovsky, L. and Toner J. 1999. Two New Topologically Ordered Glass Phases of Smectics Confined in Anisotropic Random Media. *Phys. Rev. Lett.* 83: 1363–1366.
- Jamuna, M. and Jeevaratnam, K. 2004. Isolation and characterization of *lactobacilli* from some traditional fermented foods and evaluation of the bacteriocins. *J. Gen Appl Microbiol.* 50: 79-90.
- Jin, LZ., Ho, YW., Abdulah, N. and Jalaludin, S. 1998. Growth performance, intestinal microbial populations and serum cholesterol of broiler diets containing *Lactobacillus* cultures. *Poult. Sci.* 77: 1259-1265.
- Jonkers, D. and Stockbrugger, R. 2003. Probiotics and inflammatory bowel disease. *Journal of the royal society of medicine*. 96:167–171.
- Katzung, BG. and Furst, DB. 1998. Nonsteroidal Anti-inflammatory Drugs; Disease-Modifying Antirheumatic Drugs; Nonopioid Analgesics; Drugs Used in Gout. In: Katzung BG., editor. *Basic & Clinical Pharmacology*, 7<sup>th</sup> ed. London: Prentice Hall Internation. 578-602.

- Kirjavainen, P., Ouwehand, A., Isolauri, E. and Salminen, S. 1998. The ability of probiotic bacteria to bind to human intestinal mucus. FEMS Microbiol Lett. 167: 185-189.
- Klaenhammer, T., Altermann, E., Arigoni, F., Bolotin, A., Breidt, F., Broadbent, J., Cano, R., Chaillou, S., Deutscher, J., Gasson, M., van de Guchte, M., Guzzo, J., Hartke, A., Hawkins, T., Hols, P., Hutkins, R., Kleerebezem, M., Kok, J., Kuipers, O., Lubbers, M., Maguin, E., McKay, L., Mills, D., Nauta, A., Overbeek, R., Pel, H., Pridmore, D., Saier, M., van Sinderen, D., Sorokin, A., Steele, J., O'Sullivan, D., de Vos, W., Weimer, B., Zagorec, M. and Siezen, R. 2002. Discovering lactic acid bacteria by genomics. Antonie Van Leeuwenhoek. 82: 29-58.
- Klein, G., Pack, A., Bonaparte, C. and Reuter, G. 1998. Taxonomy and physiology of probiotic lactic acid bacteria. International Journal of food microbiology. 41: 103-125.
- Kociubinchi, G., Perez, P. and de Antoni, G. 1999. Screening of bile resistance and bile precipitation in lactic acid bacteria and bifidobacteria. J. Food Prot. 62(8): 905-912.
- Konings, W.N., Kok, J., Kuipers, O.P. and Poolman, B. 2002. Lactic acid bacteria: the bugs of the new millennium. Curr Opin Microbiol. 3: 276-282.
- Lee JB. and Katayama S. 1992. Inflammation and Nonsteroidal Anti-Inflammatory Drugs. In: Smith CM. and Reynard AM., editor. Textbook of Pharmacology. Philadelphia: W.B.Saunders. 401-435.
- Lin, W.-H., Hwang, C.-F., Chen, L.-W. and Tsien, H.-Y. 2006. Viable counts, characteristic evaluation for commercial lactic acid bacteria products. Food Microbiology 23: 74-81.
- Lindgren, S.E. and Dobrogosz, W.J. 1990. Antagonistic activities of lactic acid bacteria in food and feed fermentations. FEMS Microbiol Rev. 7: 149-163.
- Ljungh, A. and Wadström, T. 2006. Lactic acid bacteria as probiotics. Curr. Issues Intestinal Microbiol. 7: 73-90.
- Macfarlane, G. T., Gibson, G. R. and Cummings, J. H. 1992. Comparison of fermentation reactions in different regions of the human colon. Journal of Applied Bacteriology. 72: 57-64.
- Macfarlane, GT. and Gibson, GR. 1994. Metabolic activities of the normal colonic flora. In Human

- Health: The Contribution of Microorganisms. Gibson, SAW. Ed., Springer, London, pp. 17-52.
- Macfarlane, S., McBain, AJ. and Macfarlane, GT. 1997. Consequences of biofilm and sessile growth in the large intestine. Advanced in Dental Research 11: 59-68.
- Macfarlane, GT. and McBain, AJ. 1999. The human colonic microbiota. In Colonic Microbiota Nutrition and Health. Gibson, GR., Roberfroid, M. Eds, Kluwer Academic Publishers, London, pp. 1-26.
- Madigan, MT., Martinko, JM. 2005. Microbial Interactions with Humans. Brock Biology of Microorganisms. Pearson Practice Hall 21: 700-25.
- Makras, L. and Vuyst, L.D. 2006. The in vitro inhibition of gram-negative pathogenic bacteria by bifidobacteria is caused by the production of organic acids. J. Int Dairy. 16: 1049-1057.
- Meyer, A.L., Elmadafa, I., Herbacek, I. and Micksche, M. 2007. Probiotic, as well as conventional yogurt, can enhance the stimulated production of proinflammatory cytokines. J. Hum Nutr Diet. 20: 590-598.
- Meynell, G. G. 1963. Antibacterial mechanisms of the mouse gut, II. The role of Eh and volatile fatty acids in the normal gut. *British Journal of Experimental Pathology*. 44; 209-219.
- Montes, RG., Bayless, TM., Saavedra, JM. and Perman, JA. 1997. Effect of milks inoculated with *Lactobacillus acidophilus* or a yogurt starter culture in lactose-maldigesting children. J. Dairy Sci. 78: 1657-1664.
- Moore, WEC., Cato, EP., Holdeman, LV. 1978. Some current concepts in intestinal bacteriology. American J of Clinical Nutr 31: s33-s42.
- Morelli, L. 2000. In vitro selection of probiotic *lactobacilli*: a critical appraisal. Curr Issues Intest Microbiol. 1: 59-67.
- Morita, H., He, F., Fuse, T., Ouwehand, CA., Hashimoto, H., Hosoda, M., Mizumachi, K. and Kurisaki, JI. 2002. Adhesion of Lactic Acid Bacteria to Caco-2 Cells and Their Effect on cytokine Secretion. Microbial Immunol. 46(4): 293-297.
- Murray, P. J. 2005. The primary mechanism of the IL-10-regulated antiinflammatory response is to selectively inhibit transcription. The national Academy of Sciences of USA. Vol.102. 24: 8686-8691.
- Naidu, AS., Bidlack, WR., Clemens, RA. 1999. Probiotic Spectra of Lactic Acid Bacteria (LAB). Critical Reviews in Food Sci and Nutr 38(1): 13-126.

- Opal, S.M., Wherry, J.C., Grint, P. 1998. Interleukin-10: potential benefits and possible risks in clinical infectious diseases. *Clinical Infectious Diseases*. 27: 1497.
- Ouwehand, A.C., Kirjavainen, PV., Gronland, M-M., Isolauri, E. and Salminen, S. 1999. Adhesion of probiotic micro-organism to intestinal mucus. *Int Dairy J*. 9: 623-630.
- Ouwehand, A.C., Salminen, S. and Isolauri, E. 2002. Probiotics: an overview of beneficial effects. *Antonie Van Leeuwenhoek*. 82: 279-289.
- Parvez, S., Malik, K.A., Ah Kang, S. and Kim, H.Y. 2006. Probiotics and their fermented food products are beneficial for health. *J. Appl Microbiol*. 100: 1171-1185.
- Peakman, M. and Vergani, D. 1997. Basic and clinical immunology. Churchill Livingstone, Hong Kong. pp. 388.
- Pederson, C.S. and Albury, M.N. 1969. The Sauerkraut Fermentation.Tech. Boll. Bulletin. 824 pp.
- Prisciandaro, L., Geier, M., Butler, R., Cummins, A. and Howarth, G. 2009. Probiotic and their derivatives as treatment for Inflammatory Bowel Disease. *Inflamm Bowel Dis*. 15: 1906-1914.
- Reiter, B. and Oram, J.D. 1982. Nutritional Studies on Cheese Starter Vitamin and Amino Acid Requirements of Single Strain Starters. *J. Dairy Res*. 29:63-68.
- Rowland, IR. and Mallett, AK. 1990. The effect of diet on mammalian gut flora and its metabolic activities. *CRC Critical Reviews in Toxicology* 16: 31-103.
- Russell, J.B. and Diez-Gonzalez, F. 1998. The effects of fermentation acids on bacterial growth. *Adv Microb Physiol*. 39: 205-234.
- Ryan-Borchers, T.A., Park, J.S., Chew, B.P., McGuire, M.K., Fournier, L.R. and Beerman, K.A. 2006. Soy isoflavones modulate immune function in healthy postmenopausal women. *Am J. Clin Nutr*. 83: 1118-1125.
- Salminen, S. 2001. Human studies on probiotics: Aspects of scientific documentation. *Scand J. Nutr*. 45: 8-12.
- Salmond, CV., Kroll, RG. And Booth, IR. 1984. The effect of food preservatives on pH homeostasis *Escherichia coli*. *J. Gen. Microbiol*. 130: 1845-2850. ချိုးငွေ ရွှေ့မာလှယ်ပွဲ၁၂. ၂၅၄၄. ကရပ်ဂါဒ ပြု။

ใบโอดิกสำหรับอาหารไก่จากแบคทีเรียกรดแลกติกของไทย. วิทยานิพนธ์ปริญญาโท.

มหาวิทยาลัยเกษตรศาสตร์.

Sandine, WE. 1979. Role of *Lactobacillus* in the intestinal tract. J. Food Prot. 42: 259-262. อ้างใน รุจា

มาลัยพง. 2544. การผลิตโยร์ใบโอดิกสำหรับอาหารไก่จากแบคทีเรียกรดแลกติกของไทย.

วิทยานิพนธ์ปริญญาโท. มหาวิทยาลัยเกษตรศาสตร์.

Sarem, F., Sarem-Damerdji, L.O. and Nicolas, J.P. 1995. Comparison of the adherence of three *Lactobacillus* strains to Caco-2 and INT-407 human intestinal cell lines. Letters in Applied Microbiology. 22: 439-442.

Savage, DC. 1992. Growth phase, cellular hydrophobicity, and adhesion in vitro of lactobacilli colonizing the keratinizing gastric epithelium in the mouse. Appl Environ Microbiol. 58: 1992-1995.

Schillinger, U., Guigas, C. and Holzapfel WH. 2005. In vitro adherence and other properties of Lactobacilli used in probiotic yoghurt-like product. Int Dairy J. 15: 1289-1297.

Sen, S. and Chakrabarty, SL. 1984. Amylase from *Lactobacillus cellobiosus* isolated from vegetable waste. Journal of Fermentation Technology. 62: 407-413.

Sheil, B., Shanahan, F. and O'Mahony. 2007. Probiotic effects on Inflammatory Bowel Disease. J. Nutr. 137: 819S-825S

Simon, GL. and Gorbach, SL. 1984. Intestinal flora in health and disease. Gastroenterology 86: 174-93.

Soomro, A.H., Masud, T. and Anwaar, K. 2002. Role of Lactic Acid Bacteria (LAB) in Food Preservation and Human Health – A Review. Pakistan. J. Nutr. 1: 20-24.

Stark, BA. and Wilkinson, JM. 1989. Probiotic's theory and application. Chalcombe publications, Bucks.

Stern, N.J., Svetoch, E.A., Eruslanov, B.V., Perelygin, V.V., Mitsevich, E.V., Mitsevich, I.P., Pokhilenco, V.D., Levchuk, V.P., Svetoch, O.E. and Seal, B.S. 2006. Isolation of a *Lactobacillus salivarius* strain and purification of its bacteriocin, which is inhibitory to *Campylobacter jejuni* in the chicken gastrointestinal system. Antimicrob Agents Chemother. 50: 3111-3116.

- Sturkie, PD. 1979. Avian Physiology. Springer-Verlag, Berlin. 400 p. ช้างใน รุจา มาลัยพงษ์. 2544. การผลิตโปรไบโอติกสำหรับอาหารไก่จากแบคทีเรียกรดแลกติกของไทย. วิทยานิพนธ์ปริญญาโท. มหาวิทยาลัยเกษตรศาสตร์.
- Tejada-Simon, M.V., Pestka, J.J. 1999. Proinflammatory cytokine and nitric oxide induction in murine macrophages by cell wall and cytoplasmic extracts of lactic acid bacteria. Journal of Food Protection. 62: 1435–1444.
- Tannock, G.W., M.P. Dashkevitz, and S.D. Feighner. 1989. Lactobacilli and bile salt hydrolase in the murine intestinal tract. Applied and Environmental Microbiology 55:1848-1851.
- Teresa, MB., Serra, CR., La Ragione, RM., Woodward, MJ. and Henriques, AO. 2005. Screening for *Bacillus* isolate in the broiler gastrointestinal tract. Appl. Environ. Microbiol. 71(2): 968-978.
- Todorov, S.D. and Dicks, L.M. 2004. Characterization of mesentericin ST99, a bacteriocin produced by *Leuconostoc mesenteroides* subsp. *dextranicum* ST99 isolated from boza. J. Ind Microbiol Biotechnol. 31: 323-329.
- Toit et al., 1998. Genetic modification of lactic acid bacteria. pp. 161-210. In von Wright, A. and Salminen, S. (eds.) Lactic acid bacteria. 2nd ed. Marcel Dekker, Inc., New York.
- Tramer, J. 1966. Inhibitory effect of *Lactobacillus acidophilus*. Nature. 211: 204-205.
- Vanderpool, C., Yan, F. and Polk, D. B. 2008. Mechanism of probiotic action: Implication for therapeutic application in Inflammatory Bowel Disease. Inflammatory Bowel Dis. 14: 1585-1596.
- Vernazza, C. L., Rabiu, B. A. and Gibson, G. R. 2006. Human Colonic Microbiology and the Role of Dietary Intervention: Introduction to Prebiotics. Development and Application. 1-28.
- Wadstrom, T. 1988. Adherence traits and mechanisms of microbial adhesion in the gut. Bailliere's Clin. Trop. Med. Communicable Dis. 3: 417-433.
- Yang, D. and Woes, C.R. 1989. Phylogenetic structure of the *Leuconostocs* and interesting case of a rapidly evolving organism. System Appl. Microbiol. 12:145-149.
- Zhao, J.H., Arao, Y., Sun, S.J., Kikuchi, A. and Kayama, F. 2006. Oral administration of soy-derived genistin suppresses lipopolysaccharide-induced acute liver inflammation but does not induce thymic atrophy in the rat. Life science. 78: 812-819.



