Preecha Poompuenpon 2007: Isolation of Bacteriocin-Producing Lactic Acid Bacteria from Gastrointestinal Tract of Ornamental Fish. Master of Science (Fishery Products), Major Field: Fishery Products, Department of Fishery Products. Thesis Advisor:

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One hundred and two strains of lactic acid bacteria (LAB) were isolated from various kinds of ornamental fish gastrointestinal tract and only two LAB strains produced antimicrobial substance in MRS broth. Strain MGM30-8.22, isolated from goldfish (Carassius auratus, cornet), with the highest antimicrobial activity against indicator bacteria was selected for further studies. According to API 20 Strep and homology of 16S rDNA base sequences results, strain MGM30-8.22 was identified to be Enterococcus raffinosus. The antimicrobial substance produced by E. raffinosus MGM30-8.22 exhibited a proteinaceous in nature, which is the most important property of bacteriocin. Moreover, E. raffinosus MGM30-8.22 produced heat and pH tolerant bacteriocin with bactericidal mode of action to Enterococcus faecium JCM 5804. Bacteriocin production of E. raffinosus MGM30-8.22 in MRS broth reached the maximum level at the end of log phase after 14 hr of incubation which indicated a primary metabolite production. Preliminary probiotic properties on toleration in fish gastrointestinal tract of E. raffinosus MGM30-8.22 were studied. It could grow at 1-7% (w/v) NaCl. 0.1-0.2% (w/v) ox-bile salt, 10-50% (v/v) fresh fish bile, anaerobic condition as well as survive or grow at pH 3 to 11 after incubation for 6 hr. Moreover, it resisted to nalidixic acid, oxolinic acid and sulphamethoxazole. Consequently, these indicated that E. raffinosus MGM30-8.22 had a potential for research and probiotic application in aquaculture or ornamental fish culture.

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