Natcha Vannapruk 2008: Heat Protection of *Lactobacillus reuteri* KUB-AC5 by Encapsulating with Calcium Alginate used as Pelleted Feed Additives and Their Fluidized-Bed Drying. Master of Science (Biotecnology), Major Field: Biotecnology, Department of Biotecnology. Thesis Advisor: Assistant Professor Pakamon Chitphasert, Ph.D. 91 pages.

The encapsulation of Lactobacillus reuteri KUB-AC5 with calcium alginate was conducted to increase the survival of the probiotics from pelleting process. In this study, the encapsulating factors including of the concentration of CaCl, (0.05, 0.10 and 0.20 M) and mixing speed (200, 250 and 300 rpm) were investigated. The results showed that the optimal conditions giving the desirable bead size range of 400-1200 μm were 0.05, 0.10 and 0.20 M CaCl₂ and 200 rpm, providing 60.83, 60.47 and 60.74% yield, respectively, which were not statistically different (p>0.05). The heat protection ability of the gel beads tested by incubating the samples in the water bath at 75°C revealed that the survival of the encapsulated cells was significantly higher than that of the free cells ($p \le 0.05$). At the longest incubating time (100 s), the remaining free cells were $1.16 \times 10^6 \text{ CFU/g}$, while those of encapsulated cell with 0.05, 0.10 and 0.20 M CaCl, were 5.61 x 10^6 , 1.32 x 10^7 and 7.95 x 10^7 CFU/g, respectively. When the free cells and encapsulated cell were subjected to the pelleting process at 75°C for 25-35 s, the remaining cells were 2.93 x 10⁵ CFU/g. and 3.23 x 10⁶ CFU/g from the initial cells of 2.30 x 10⁹ CFU/g and 1.85 x 10⁹ CFU/g, respectively. To increase the shelf life of the probiotic beads, the fluidized-bed drying experiment was carried on. The optimal drying condition was the air temperature of 30±2°C, air velocity of 2.25 m/s and drying time of 45 and 60 min for the bead weights of 50 g. For 3 month storage at 4°C, the survived cells of 45 and 60 min drying time were 2.36 x 10¹⁰ CFU/g and 7.16 x 10⁹ CFU/g with the moisture contents of 20.16 and 15.59%, respectively. On the other hand, the encapsulated cells without drying were contaminated after 14 days of storage with the survived cells of 1.16 x 1011 CFU/g and the moisture content of 92%. Therefore, the optimal condition of protecting the probiotics from the pelleting process was 0.10 M CaCl, and 200 rpm, and the shelf life of the fluidized-bed dried beads was at least 3 month period.