

Inhibition of *Listeria Monocytogenes* Growth by Lactic Acid Bacteria in Strile Cold Smoked Roach (*Rurtillus frisii kutum*)

Ghanbari, M. ¹, Masoud Rezaei, M. ^{2*}, Soltani, M. ³, Shah-Hosseini, G. R. ⁴

1. Dept. of Fisheries, Institute of Hamun International Wetland, Zabol University.

2. Assistant Prof., Dept. of Fisheries, College of Natural, Resources and Marine Sciences, Tarbiat Modares University, Noor, Iran

3. Professor, Dept. of Aquatic Animal Health, Faculty of Veterinary Medicine, University of Tehran, Tehran, Iran

4. School of Agriculture, Medecien and Industry, Nuclear Technology and Science Institute, Atomic Energy Organization of Iran

The aim of this study was to demonstrate the inhibitory capacity of two strains of gram positive bacilli, isolated from intestinal content of Persian sturgeon, against *Listeria monocytogenes* growth. Two strains *Lactobacillus casei* AP 8 and *Lactobacillus plantarum* A P 12 , were screened for their antilisterial activity against *L. monocytogenes*, using a disk diffusion agar test. However, *L. casei* AP 8 always had the highest inhibitory effect. The spoiling potential and antilisterial capacity of bacterial strains was tested in sterile cold smoked roach (CSR) blocks inoculated with 10^4 CFU g^{-1} of lactic bacteria and 10^2 CFU g^{-1} of *Listeria monocytogenes* and then stored for 10 days at 4 °C followed by 30 days at 20 °C. *L. casei* AP8 grew a little faster *L. plantarum* A P 12 and none of them showed any adverse effect on quality of the product (i.e. no total volatile basic nitrogen (TVBN) production and no acidification. *Lactobacillus casei* AP8 was the most efficient strain, maintaining the level of *L. monocytogenes* at <50 CFU/ g during 40 dayss of storage at 4 and 20°C. In conclusion, biopreservation of cold smoked roach using bacterial cultures such as *L. casei* AP8 is a promising way to inhibit the growth of pathogenic bacteria such as *L. monocytogenes* with low effect on the product quality.

Keywords: Cold smoked roach; *Listeria monocytogenes*; Biopreservation; *Lactobacillus casei*, *Lactobacillus plantarum*

*Corresponding author E-mail address: rezai_ma@modares.ac.ir