As a result of their extensive research to solve the above-described problems, the present inventors found that there are strains of lactic acid bacteria such as *Lactobacillus gasseri* bacteria having a purine uptake ability and high proliferative capacity in the presence of purines, and such lactic acid bacteria have a correlation between the purine uptake ability and the proliferative capacity in the presence of purines, and also found that the administration (ingestion) of such lactic acid bacteria can reduce the serum uric acid level, and thus, completed the present invention.

[0007]

That is, the present invention includes the following. In one aspect, the present invention refers to a method of screening lactic acid bacteria comprising culturing lactic acid bacteria in a medium comprising a labeled purine base and quantifying the labeled purine base in cultured cells of the lactic acid bacteria to measure an amount of uptake of the labeled purine base by the lactic acid bacteria from the medium, and selecting lactic acid bacteria having a purine capturing effect, using, as an index, the amount of uptake of the labeled purine base. In another aspect, the present invention refers to the use of lactic acid bacteria which are Lactobacillus gasseri OLL2959 strain (Accession No: NITE BP-224), in capturing a purine base into cells of the lactic acid bacteria. In still another aspect, the present invention refers to the use of an agent comprising lactic acid bacteria which are *Lactobacillus gasseri* OLL2959 strain (Accession No: NITE BP-224) as an active component, in capturing a purine base into cells of the lactic acid bacteria. In yet another aspect, the present invention refers to the use of lactic acid bacteria which are *Lactobacillus gasseri* OLL2959 strain (Accession No: NITE BP-224) or an agent comprising the lactic acid bacteria as an active component, in imparting a purine capturing effect to a food or beverage. Also disclosed herein is the following:

[1] A method of screening lactic acid bacteria comprising measuring an amount of uptake of purines by lactic acid bacteria in a medium comprising the purines, and selecting lactic acid bacteria having a purine capturing effect, using, as an index, the amount of uptake of purines.

[2] The method according to [1] above, wherein the purines in the medium are purine bases.

[3] The method according to [1] or [2] above, wherein the purines in the medium are labeled with a radioisotope.

[4] The method according to any of [1] to [3] above, comprising measuring an amount of proliferation of said lactic acid bacteria in the medium comprising the purines, and selecting lactic acid bacteria having a purine capturing effect, using, as an index, the amount of proliferation together with said amount of uptake of purines.

[5] The method according to any of [1] to [4] above, wherein the lactic acid bacteria are *Lactobacillus gasseri* bacteria.

[6] A lactic acid bacterium having a purine capturing effect obtainable by the method according to any of [1] to [5] above.

[7] An agent for capturing purines comprising as an active component the lactic acid bacteria having a purine capturing effect obtainable by the method according to any of [1] to [5] above.

Claims

1. A method of screening lactic acid bacteria comprising culturing lactic acid bacteria in a medium comprising a labeled purine base and quantifying the labeled purine base in cultured cells of the lactic acid bacteria to measure an amount of uptake of the labeled purine base by the lactic acid bacteria from the medium, and selecting lactic acid bacteria having a purine capturing effect, using, as an index, the amount of uptake of the labeled purine base.

2. The method according to claim 1, wherein the labeled purine base is a purine base labeled with a radioisotope.

3. The method according to claim 1 or 2, further comprising measuring an amount of proliferation of the lactic acid bacteria in the medium comprising the labeled purine base, and selecting lactic acid bacteria having a purine capturing effect, using, as an index, the amount of proliferation together with the amount of uptake of the labeled purine base.

4. The method according to any one of claims 1 to 3, wherein the lactic acid bacteria are *Lactobacillus gasseri* bacteria.

5. The method according to any one of claims 1 to 4, wherein the purine base is adenine or hypoxanthine.

6. Use of lactic acid bacteria which are *Lactobacillus gasseri* OLL2959 strain (Accession No: NITE BP-224), in capturing a purine base into cells of the lactic acid bacteria.

7. Use of an agent comprising lactic acid bacteria which are *Lactobacillus gasseri* OLL2959 strain (Accession No: NITE BP-224) as an active component, in capturing a purine base into cells of the lactic acid bacteria.

8. The use according to claim 6, wherein the purine base is adenine or hypoxanthine.

9. The use according to claim 7, wherein the purine base is adenine or hypoxanthine.

10. Use of lactic acid bacteria which are *Lactobacillus gasseri* OLL2959 strain (Accession No: NITE BP-224) or an agent comprising the lactic acid bacteria as an active component, in imparting a purine capturing effect to a food or beverage.

11. The use according to claim 10, wherein the purine capturing effect is capable of capturing adenine or hypoxanthine into cells of the lactic acid bacteria.

12. The use according to claim 10 or 11, wherein the purine capturing effect is capable of reducing purine bases in the intestinal tract.

13. The use according to any one of claims 10 to 12, wherein the food or beverage is suitable for a human subject having a serum uric acid level of 6 to 8 mg/dL.

14. The use according to any one of claims 10 to 13, wherein the food or beverage comprises 1×10^8 to 1×10^{10} cfu of the lactic acid bacteria per dose.