Mixture Of At Least 6 Species Of Lactic Acid Bacteria And/Or Bifidobacteria In The Manufacture Of Sourdough

Abstract

A mixture of at least 6 species of lactic acid bacteria and/or Bifidobacteria is disclosed for use in bakery and medical field. The preferred mixture comprises Streptococcus thermophilus, Bifidobacterium infan- tis, Bifidobacterium longum, Bifidobacterium breve, Lactobacillus acidophilus, Lactobacillus plantarum, Lactobacillus casei, Lactobacillus delbrueckii subsp. bulgaricus. Said mixture is useful for a sourdough, a leavening composition. Baked goods and other food products obtained therefrom are disclosed. These goods have low or no gluten content and are suitable for the integration of the diet of a subject suffering from celiac disease, for decreasing the risk of allergies due to wheat flour al- bumins and globulins, for the treatment of schizophrenic symptoms, in the preparation of products for enteric diet.

No Fig.