

Fig. 1

COMPOSITION OF WHEY DEGRADATION MEDIUM (EXAMPLE 1)

RAW MATERIAL	BLEND RATIO [WT%]	
	BLEND A	BLEND B
WHEY POWDER	8.70	8.70
WHEY PROTEIN CONCENTRATE (WPC80)	1.50	1.50
PROTEASE A "AMANO" G	0.10	0.10
BREWER'S YEAST EXTRACT (MEAST)	0.20	0.20
FISH EXTRACT (TUNA, OCEANIC BONITO)	0.50	0.50
SODIUM ASCORBATE Na	0.10	0.10
FERROUS SULFATE	0.05	0.05
EMULSIFIER (POLYSORBATE 80)	0.05	
EMULSIFIER (SUN SOFT 81S)		
WATER	88.80	88.80

Fig. 2

RESULT OF CULTURE OF LACTOBACILLUS GASSERI OLL2959 (EXAMPLE 1)

	VIALE CELL COUNT (cfu/ml)	ANTIBACTERIAL ACTIVITY (AU/ml)	ANTIBACTERIAL ACTIVITY (AU/ 1×10^9 cfu)
BLEND A	1.1×10^{10}	LOWER THAN 200	LOWER THAN 20
BLEND B	1.6×10^{10}	18000	1100

Fig. 3

COMPOSITION OF WHEY DEGRADATION MEDIUM (EXAMPLE 2)

RAW MATERIAL	BLEND RATIO [WT%]	
	BLEND C	BLEND D
WHEY POWDER	8.70	8.70
WHEY PROTEIN CONCENTRATE (WPC80)	1.50	1.50
PROTEASE A "AMANO" G	0.10	0.10
BREWER'S YEAST EXTRACT (MEAST)	0.20	0.20
FISH EXTRACT (TUNA, OCEANIC BONITO)	0.50	0.50
SODIUM ASCORBATE Na	0.10	0.10
FERROUS SULFATE	0.05	0.05
EMULSIFIER (POLYSORBATE 80)	0.025	
EMULSIFIER (SUN SOFT 81S)	0.025	
EMULSIFIER (SUN SOFT No. 25)		0.05
WATER		88.80

Fig. 4

RESULT OF CULTURE OF LACTOBACILLUS GASSERI OLL2959 (EXAMPLE 2)

	VIALE CELL COUNT (cfu/ml)	ANTIBACTERIAL ACTIVITY (AU/ml)	ANTIBACTERIAL ACTIVITY (AU/1×10 ⁹ cfu)
BLEND C	1.6×10 ¹⁰	LOWER THAN 200	LOWER THAN 15
BLEND D	1.7×10 ¹⁰	LOWER THAN 200	LOWER THAN 15

Fig. 5

COMPOSITION OF YOGURT MIX (RAW MATERIAL MILK) (EXAMPLE 3)

RAW MATERIAL	BLEND RATIO[WT%]			
	BLEND E	BLEND F	BLEND G	BLEND H
SKIMMED MILK POWDER	14.10	14.10	14.10	14.10
UNSALTED BUTTER	0.93	0.93	0.93	0.93
STARTER (MEIJI BULGARIA YOGURT)	2.00	2.00	2.00	2.00
CONCENTRATED CELL SUSPENSION A (OLL2959)		0.10		
CONCENTRATED CELL SUSPENSION B (OLL2959)			0.10	
CONCENTRATED CELL SUSPENSION C (OLL2959)				0.10
WATER	82.97	82.87	82.87	82.87