

3rd International Conference and Exhibition on Food Processing & Technology

July 21-23, 2014 Hampton Inn Tropicana, Las Vegas, USA

Encapsulation of *Bifidobacteria longum* to increase pulse consumption

Archana Kumari

University Laval, Canada

Some of the carbohydrates in pulses are not digested by the enzymes we have in our gastrointestinal tract. It's mostly indigestible polysaccharides that are responsible. When you eat pulses, [these indigestible components] stay in the lower GI tract and get fermented. The fermentation results in the production of gas, which causes bloating and that feeling of discomfort. In this research adding of probiotics and enzyme during pulse processing to help break down some of these indigestible polysaccharides, either before people consume the pulses or earlier on in the gastrointestinal tract. Because of temperature/processing technical barrier for probiotic bacteria and enzyme, in this research encapsulated bacteria and enzyme were used. Encapsulations of isolated and identified probiotic have done with paraffin wax in house.

Biography

Archana Kumari has completed her PhD at the age of 25 years from C.C.S. University, Meerut, India and postdoctoral studies from Food research and development center - Agriculture and Agri-food Canada, Saint-Hyacinthe, Quebec, Canada. She is working currently in Laval University, Quebec city, Canada. She has published more than 32 papers in reputed journals and has been serving as an editorial board member of repute.

archanamicro@gmail.com