

Abstract of Presentation

Note: This paper should be typed in “Times New Roman” of 12pt.

Name (Underline the family name)

Analía G Abraham

Centro de Investigación y Desarrollo en Criotecnología de Alimentos.- (CIDCA)- Área Bioquímica y Control de Alimentos. Facultad de Ciencias Exactas - UNLP- CONICET. 47 y 116, 1900.La Plata, Argentina

Presentation Title(Should be no more than 20 words):

Biological and technological application of kefirin an EPS from kefir grains

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Abstract :

Kefiran, a high-MW EPS produced by microorganisms present in the grains of the Kefir fermented milk, has displayed novel applications in the food industry. Kefiran, which has a Newtonian behaviour in diluted solutions but pseudoplastic at high concentrations, improves the viscosity and viscoelastic properties of acid milk gels. This EPS is also able to form gels at low temperatures, and brittle and rigid films. However, glycerol addition confers it extremely high elongation values, allowing comparable flexibilities to those of synthetic material. In addition, several health-promoting properties of kefiran such as immunomodulation or epithelium protection have been reported. Furthermore, Kefiran has the ability to antagonize biological activity of *Bacillus cereus* on Caco-2 cells thus providing new perspectives for the role of this bacterial EPS in functional foods.