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A Bacterial Strain with Antibacterial and Antioxidant Activities from *Tasae*, a Burmese Indigenous Alcohol Starter

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A total of 85 microbial strains from indigenous alcohol starters of some Asian countries were screened for antibacterial and antioxidant activities. From the result of co-incubation, only one strain, M2-1 showed the antibacterial activity against all target bacteria and this strain was selected. Radical scavenging activity of ethyl acetate extract of M2-1 strain was compared with BHA using DPPH. The free radical scavenging activities were 18.0 and 29.5%, respectively, at the concentration of 100 and 200 ppm. The antioxidant activity of extract was determined according to the thiocyanate method using AAPH. The inhibition of peroxidation of extract was 22.4% at 250 ppm concentration. Antibacterial activity of extract was assayed by paper disk method using 450 µg extract per disk. The extract has broad inhibition against all the target bacteria. M2-1 strain was identified as *Bacillus* sp. on the basis of 16S rDNA sequence.

Keywords: [tasae](#), [an indigenous alcohol starter](#), [antioxidant and antibacterial activities](#), [16S rDNA sequence](#)

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