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Czech J. Food Sci.

Šviráková E., Složilová I., Tichovský P.,

Effect of *Lactococcus* sp. on the growth of *Listeria* sp. in the model UHT milk system

Czech J. Food Sci., 27 (2009): 8-11

The work was aimed at the growth suppression of cultured listerias strains by cultured lactococci strains or commercial mesophilic cheese cultures during common cultivations in the model UHT milk system (0.5% w/w of milk fat content) at 30° C during 18 h aerobically. Milk was primarily fermented by lactococci at the level of 10⁸ CFU/ml and secondarily contaminated by listerias at the level of 10³ CFU/ml. The most intensive growth suppressions of both *Listeria innocua* (CCM 5884 or Ln-03) strains were caused by *Lactococcus lactis* subsp. *lactis* (LCC 416 or CHCC 2281) strains or DELVO-ADD® 100-X DSF cheese culture; the listerias growth reductions was from the level of 10³

CFU/ml to 100 CFU/ml. Obtained results should be applied to dairy industry provided that HACCP, GHP and GMP systems must be observed.

Keywords:

Lactococcus; antilisterial activity; lactic acid; nisin; *Listeria*; UHT milk

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