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Development of Purification Method and Identificat Antibiotic Produced by *Lactococcus lactis* IO-1

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The culture supernatant of *Lactococcus lactis* IO-1, which was is inhibited the cell growth of various Gram-positive bacteria but did n producing strain, *L. lactis* NCDO 497. A nisin-like peptide antibio *lactis* IO-1 was efficiently purified sequentially by acid treatment (a sulfate precipitation, cation-exchange chromatography and reverse performance liquid chromatography. Dissociation of the peptide again

concentrations of urea resulted in successful purification. The molecantibiotic was 3335.67 by fast atom bombardment-mass spectroma peptide antibiotic from *L. lactis* IO-1 is nisin Z, a natural nisin variamethod used is rapid, simple and effective, permitting the specific a fold, and the recovery was 24%.

Keywords: nisin, bacteriocin, Lactococcus lactis, lactic acid bact



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