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[Effect of fungicides on epiphytic yeasts associated with ...](#)

Marta L. Villalba, Marta C. Lutz, Sofía Lopez, Marta B. Pildam and Marcela P. Sangorrín, Patagonian Antagonist Yeasts for Food Biopreservation, *Biology and Biotechnology of Patagonian Microorganisms*, 10.1007/978-3-319-42801-7_17, (301-323), (2016). [Microbial Community Analysis of Sauerkraut Fermentation ...](#)

Sauerkraut, a fermented food made primarily from cabbage, is one of the most well-known varieties of fermented food, dating back to the Roman Empire. Bacteriocin-like inhibitory substances (BLIS) produced by ...

To ensure food safety, there is a great interest in biopreservation procedures involving the use of saprophytic microorganisms and/or their metabolites, either to inhibit pathogens or to extend shelf-life (Stiles & Hastings, 1991). The main bacterial metabolites with potential for use as biopreservatives are the antimicrobial peptides, which are described as bacteriocins and bacteriocin-like.

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These promising traits exhibited by the 4CP3 strain suggest its use in food biopreservation to avoid product contamination and proliferation of pathogens and spoilage microorganisms, or in probiotic therapy. Nevertheless, additional experiments need to be performed to confirm these possibilities.

[Postharvest biocontrol of Alternaria alternata in Chinese ...](#)

Marcia Leyva Salas, Jérôme Mounier, Florence Valence, Monika Coton, Anne Thierry and Emmanuel Coton, Antifungal Microbial Agents for Food Biopreservation A Review, *Microorganisms*, 5, 3, (37), (2017).

[Microbial Community Analysis of Sauerkraut Fermentation ...](#)

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