## Review



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# An annotated bibliography of lactic acid bacteria in dairy products in Egypt

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## ABSTRACT

Lactic acid bacteria attracted the researchers in Egypt long time ago and information related to lactic acid bacteria in Egypt still either mystery or fragmented. By screening of available sources of information, it was possible to figure out a range of 457 studies that could be representing Egyptian Lactic Acid bacteria up to the present time. This work serves as a list of Egyptian published articles since 1973 up to 2022 on lactic acid bacteria to assist the researchers of Egyptian dairy and food industry and worldwide.

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## Introduction

Lactic acid bacteria (LAB) is a general term for a class of bacteria that consume carbohydrates to produce lactic acid. LAB are widely distributed in various habitats in nature and are valuable biological resources for human beings. The utilization of lactic acid bacteria by human beings has a very long history may be dated back to more than 10,000 years ago. In the long historical process, the utilization of lactic acid bacteria has made outstanding contributions to the development and practice of human society. LAB are mode research organisms of basic biological sciences such as microbiology, biochemistry, genetics, and molecular biology, which have important theoretical research significance. On the other hand, in practical application, lactic acid bacteria have a wide range of application

significance in industrial biomanufacturing, food production and processing, high-efficiency agriculture, high-efficiency livestock breeding, medical health, and other important fields closely related to human beings.

Information on LAB in Egypt are very huge but never been the target of any bibliographic study before in which this one considered the pioneer. Based on the data collected from previous studies as well as information obtained from websites, dissertations, published papers and compilations of LAB introduced by several investigators it can be deduced that the number of references of LAB up to the present time is about 457.

For ease of reference, studies were sorted out into four main groups since 1973. Studies in the last ten years (2013-2022) came first by accommodating 262 studies, while the twenty years of 1973-1992 came last by recording only 39



#### Abdelmotilib and Abdel-Azeem 2022

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studies (Fig. 1). Although the present study will add some new data to our information concerning the LAB in Egypt, this updated bibliography must be considered as a

provisional

supplementation.

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Fig. 1. Numbers of published work related to LAB in Egypt from 1973 to 2022.

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