



Article

Stress Effect of Food Matrices on Viability of Probiotic Cells during Model Digestion

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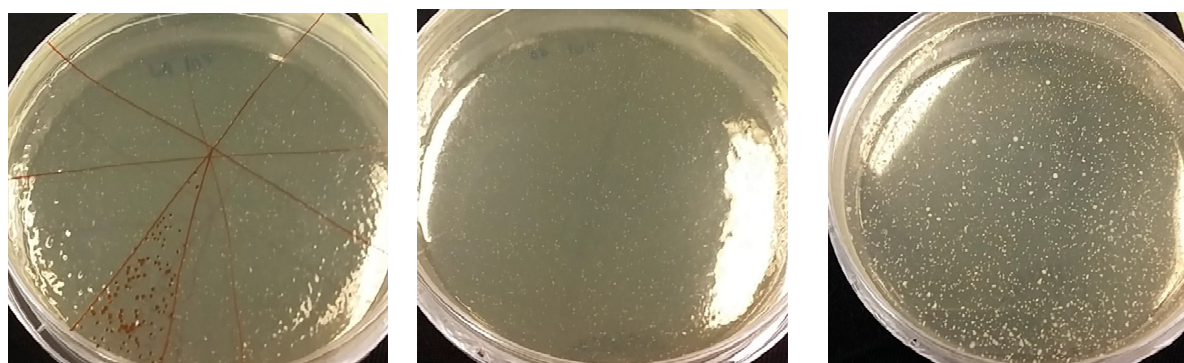
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*Lactobacillus acidophilus**Bifidobacterium breve*

Commercial probiotic mixture

Figure S1: Bacteria *Lactobacillus acidophilus*, *Bifidobacterium breve* and commercial probiotic mixture cultivated for 48 hours in MRS agar

Note: During analysis of viability by cultivation method, cells in model and real samples were diluted to approx. 10^4 cells, placed on Petri dish and over-layered by agar medium to reduce oxygen presence.

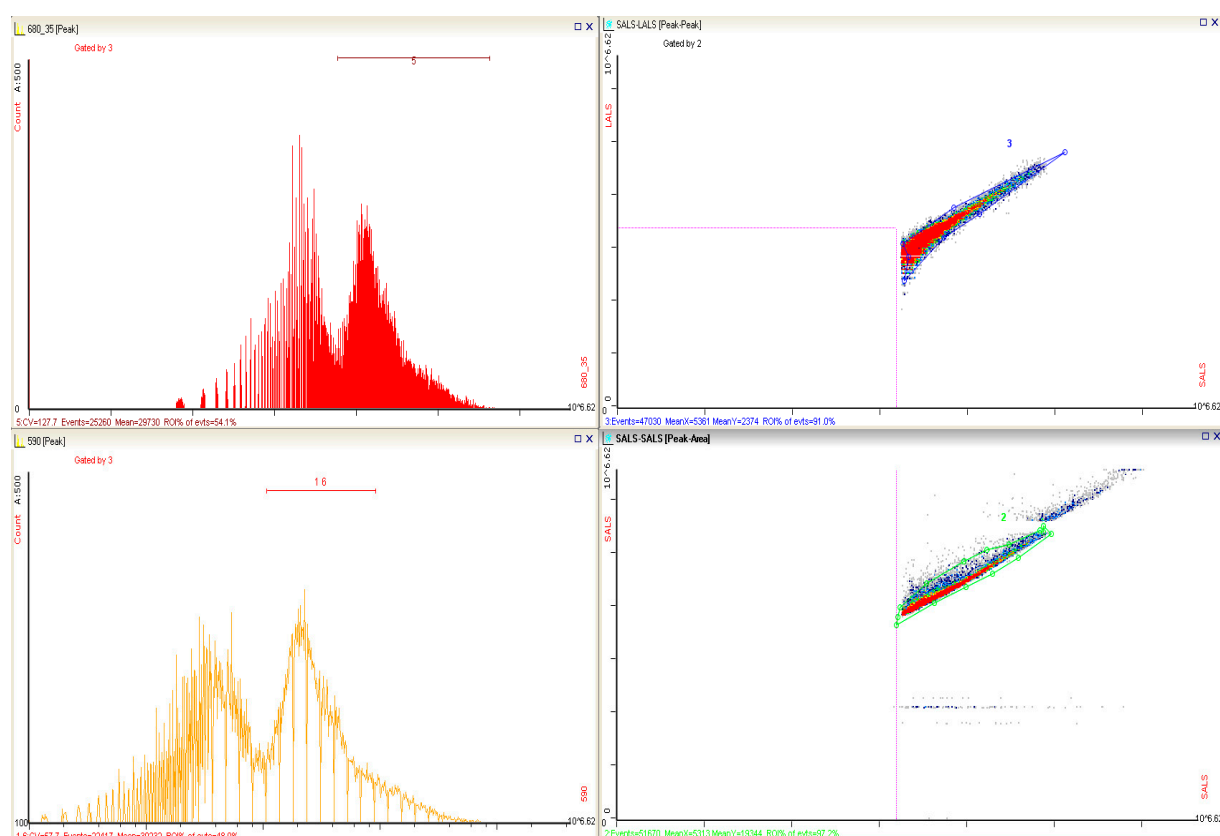


Figure S2. Viability of probiotics analyzed by flow cytometry – results of analysis of commercial probiotic mixture incubated in water medium.