

Propionic bacteria producing an anti-inflammatory protein SlpB or as a biotechnological tool

Description

Propionic bacteria used in cheese manufacturing could have a beneficial health effect. They can have a local effect in the colon, where they are active metabolically. *Propionibacterium freudenreichii* is a beneficial bacteria used as a starter to accelerate cheese ripening and more recently for its probiotic properties based on metabolite secretion. In addition, in mice, *P. freudenreichii* has immunomodulatory properties against acute colitis.



Type of expected transfer

Licence or licence option with R&D programme

Advantages

GRAS cheese recombinant bacteria with a mucosal effect on the colon Binding, immunomodulatory and anti-inflammatory effect of SlpB

Possible applications

Treatment and prevention of inflammatory diseases such as IBD Functional food ingredient

Key words

Propionibacterium freudenreichii, SlpB, immunomodulation, anti-inflammatory

TRL Scale

1 2 3 4 5 6 7 8 9

Development level

SlpB, produced by *P. freudenreichii* has a crucial role in cell binding, has an anti-inflammatory effect on human cells.

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