

UNIVERSITI TEKNOLOGI MARA

# THE USE OF MOLECULAR TOOLS IN IDENTIFYING POTENTIALLY PROBIOTIC Lactobacillus spp. ISOLATED FROM COW'S AND GOAT'S MILK

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Thesis Submitted in Partial Fulfillment of the Requirements for Bachelor in Medical Laboratory Technology (Hons.) Faculty of Health Sciences

**JULY 2019** 

## DECLARATION

I hereby declare that the work presented in this thesis has been written entirely by myself except for quotations and summaries where stated otherwise by reference and acknowledgement. This thesis also has not been submitted previously in whole or in part for any other degree in UiTM or any other universities.

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Thesis title	:	THE USE OF MOLECULAR TOOLS IN IDENTIFYING POTENTIALLY PROBIOTIC <i>Lactobacillus spp.</i> ISOLATED FROM COW'S AND GOAT'S MILK

JULY 2019

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#### ACKNOWLEDGEMENT

First and foremost, I would like to express my gratitude and appreciation towards my supervisor, Dr. Maimunah Mustakim for her full supervision throughout my final year project (FYP). She was always willing to help us by giving useful suggestions, comments and encouragements from the beginning until the end of this research project. I have gained many valuable experiences and knowledge while conducting this study particularly on molecular technique. Special thanks to our co-supervisor, Pn. Rozila Alias that provided samples for us to work on. Also, my sincere thanks to all the laboratory staffs of Medical Laboratory Technology Department of Universiti Teknologi MARA, especially Mrs. Norzila Shafeai, Mrs. Aziyana Zainol and Ms. Salina Shafie for their assistance and for allowing me to complete my research in Pathology Laboratory, Final Year Project Laboratory, Microbiology Laboratory and Molecular Laboratory. Not forgotten, the research assistant, Sylviana Sinawat for her contribution in this study.

Moreover, I am beyond grateful to my parents and family for their understanding and moral support which motivates me to give my best in order to finish this project. I would also like to extend my appreciation to my FYP group members, Nur Shahedah Ismail, Ismah Firzanah Ishamshah and Herys Elvino Jaikol @ Yaikol for their constructive thoughts and suggestions all the way through performing the research. By working with them, I have learned various new things and acquired good teamwork. Lastly, I would like to define my sense of recognition to everyone who contributing either directly or indirectly in this project.

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### ABSTRACT

The interest in consuming products which contained probiotic especially Lactobacillus spp. are at increasing trend since they have been proved to offer numbers of health benefit on human. At present, *Lactobacillus spp.* are known to exist in many different sources but studies on those sources remain limited in Malaysia. Hence, investigation on two sources of potentially probiotic lactobacilli which are cow's and goat's milk obtained from local farms in Malaysia was conducted. This research focused on isolating and identifying potentially probiotic Lactobacillus spp. from cow's and goat's milk using both phenotypic and genotypic characterization. Initially, isolates from both samples were selected by phenotypic identification and further identified by molecular technique. DNA of isolates were extracted using NucleoSpin® Microbial DNA kit. Next, PCR amplification of 16S rRNA gene was performed using forward primer, 5' - GCT GGA TCA CCT CCT TTC - 3' and reverse primer, 5' - CCT TTC CCT CAC GGT ACT G - 3'. Amplicons were detected through 1.2 % agarose gel electrophoresis and visualized using ImageQuant<sup>TM</sup> LAS 500. Bile salt tolerance was then performed to screen for probiotic property of six chosen isolates and their safety profiling was conducted through antibiotic susceptibility testing (AST). A total of 11 isolates revealed to be Gram-positive rod, negative for catalase and oxidase test were subjected to molecular identification. Only six isolates (CM1, CM2, CM3, GM1, GM2, GM3) belong to Lactobacillus spp. with two sizes of amplicons which are 710 bp and 920 bp. All six isolates were considered to be bile tolerant with more than 50 % survival in 0. 3 % bile salt and their AST results displayed resistance towards sulfamethoxazole/trimethoprim, gentamicin and vancomycin. In conclusion, this research successfully identified six isolates of potentially probiotics *Lactobacillus spp*. from cow's and goat's milk.

Keywords: Lactobacillus, probiotic, milk, molecular identification, bile salt

tolerance