

TABLE OF CONTENTS

CONTENTS	PAGE NO.
Certificates	
Acknowledgement	i-iii
List of Symbols	iv-vi
List of Figures	vii-viii
List of Tables	ix-x
Preface	xi-xii
Chapter 1	
Introduction	
1.1 Human Nutrition	1-2
1.2 Importance of Vitamins to Human health	2-5
1.3 Importance of folic acid	5-6
1.4 Sources of folic acid	6-7
1.5 Chemical Structure and Nomenclature of folic acid and related compounds	8-9
1.6 Folate Biosynthesis Pathway	10-12
Chapter 2	
Literature Review	
2.1 History of Folic acid and Related work	13-44
2.2 Objectives	45
Chapter 3	
Materials and Methods	
3.1 Materials	46
3.1.1 Chemicals	46
3.1.2 Microorganisms	46
3.1.3 Media	47-51
3.2 Methods	52
3.2.1 Maintenance of Cultures	52
3.2.2 Screening of folate producing Microorganisms	52
3.2.2.1 Strain Screening for folate production	52-53
3.2.3 Production of folate	53-54
3.2.3.1 Inoculum Preparation	53
3.2.3.2 Shake Flask production studies	54
3.2.4 Extraction of Folate	54
3.2.5 Analytical Methods for folate estimation	55-58
3.2.5.1 Microbiological Assay	55-57
3.2.5.2 High Performance Liquid Chromatography	58

3.2.6	Evaluation of Probiotic Efficiency of the folate producer strains	58-61
3.2.6.1	Resistance to gastric acidity	59
3.2.6.2	Resistance to Bile Salts	59
3.2.6.3	Antimicrobial activity against pathogenic bacteria	59
3.2.6.4	Antibiotic resistance activity	60
3.2.6.5	Bile Salt hydrolase activity	60
3.2.6.6	Cell Surface Hydrophobicity	60
3.2.7	Optimization of Process parameters	61-62
3.2.7.1	Optimization using one factor at a time method	61
3.2.7.2	Optimization through RSM	62
3.2.8	Immobilization of microbial cells for folate production	62
3.2.9	Microbial Fortification of folate in food products	63-64
3.2.9.1	Microbial folate fortification in fruit cake	63
3.2.9.2	Microbial folate fortification in orange juice	63
3.2.9.3	Microbial folate fortification in tomato juice	64
3.2.10	Efficacy and stability studies of fortified food products	64

Chapter 4

Results and Discussion

4.1	Strain screening for folate production	65-68
4.1.1	Primary Screening	65-66
4.1.2	Secondary Screening	66-68
4.2	Time Course study profile of selected strains	68-72
4.3	Growth kinetics study of folate producer strains	72-73
4.4	Evaluation of probiotic efficiency of folate producers	74-80
4.4.1	Resistance to gastric acidity	74-75
4.4.2	Resistance to Bile Salts	75-76
4.4.3	Antimicrobial activity against pathogenic bacteria	76-77
4.4.4	Antibiotic resistance activity	77-78
4.4.5	Bile Salt hydrolase activity	78-79
4.4.6	Cell Surface Hydrophobicity	79-80
4.5	HPLC Chromatogram of fermented milk produced by <i>S. thermophilus</i>	80-81
4.6	Optimization of process parameters for enhanced folate production by <i>S. thermophilus</i>	82-89
4.6.1	Effect of Temperature	82-83
4.6.2	Effect of pH	83-84
4.6.3	Effect of inoculum age	85
4.6.4	Effect of inoculum volume	86
4.6.5	Effect of different carbon sources	87

4.6.6	Effect of media additives	88-89
4.7	Optimization through statistical design and analysis	90-103
4.7.1	Selection of significant variables by using Plackett-Burman design	90-92
4.7.2	Pareto chart	93-95
4.7.3	Optimization of concentration for selected medium components	95-97
4.7.4	Analysis of variance	98
4.7.5	Regression analysis for determining interaction between factors	98-99
4.7.6	Contour plots for analysis of interaction between parameters	99-102
4.7.7	Validation of Experimental designs	103
4.8	Folate production studies using Immobilized cells of <i>S. thermophilus</i> and comparative analysis with the free cells	104-105
4.9	Microbial fortification in food products to enhance the natural folate content	106-111
4.9.1	Microbial folate fortification in fruit cake	106
4.9.2	Microbial folate fortification in Orange Juice	
4.9.3	Microbial folate fortification in Tomato Juice	109-110
4.10	Efficacy and Stability studies of fortified food products	110-114
4.10.1	Efficacy and Stability studies of folate rich fermented milk	111-112
4.10.2	Efficacy and Stability studies of folate fortified fruit cake	112-113
4.10.3	Efficacy and Stability studies of folate fortified orange juice with added PABA and glutamate	113-114
4.9.4	Efficacy and Stability studies of folate fortified tomato juice with added PABA and glutamate	114
4.11	Contribution of the Folate fortified food products in the % Daily Value	115-116
Chapter 5		
Summary and Conclusion		117-122
References		123-141
List of Papers		142-143
Copy of Communication		144-145
Copies of Research Articles		
Personal Profile		