55<sup>th</sup> annual meeting of the Society for Cryobiology, 10-13 July 2018, Madrid, Spain

Preserving bacteria with oligosaccharides and eco-friendly processes PREMIUM project

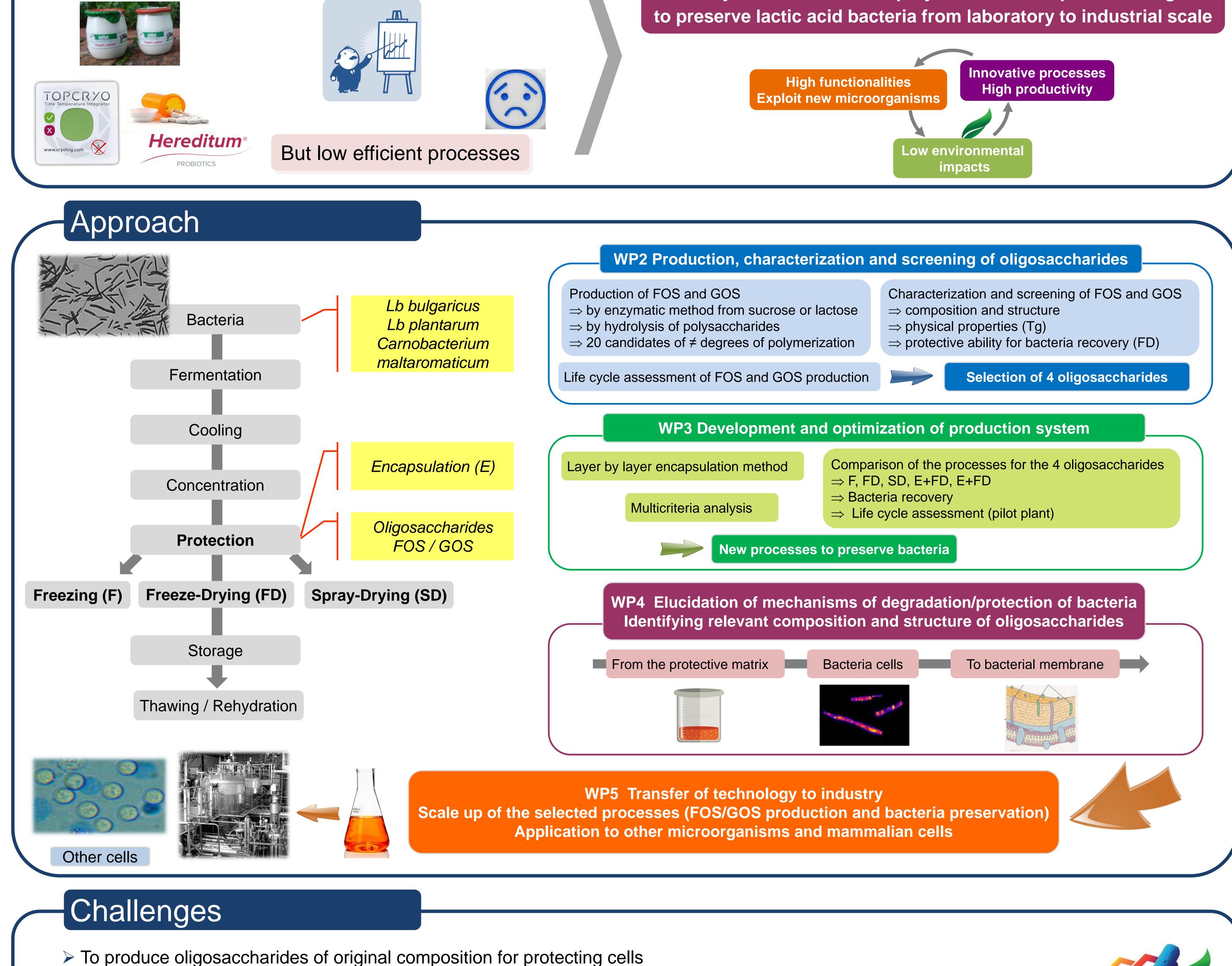
Starter's market increases

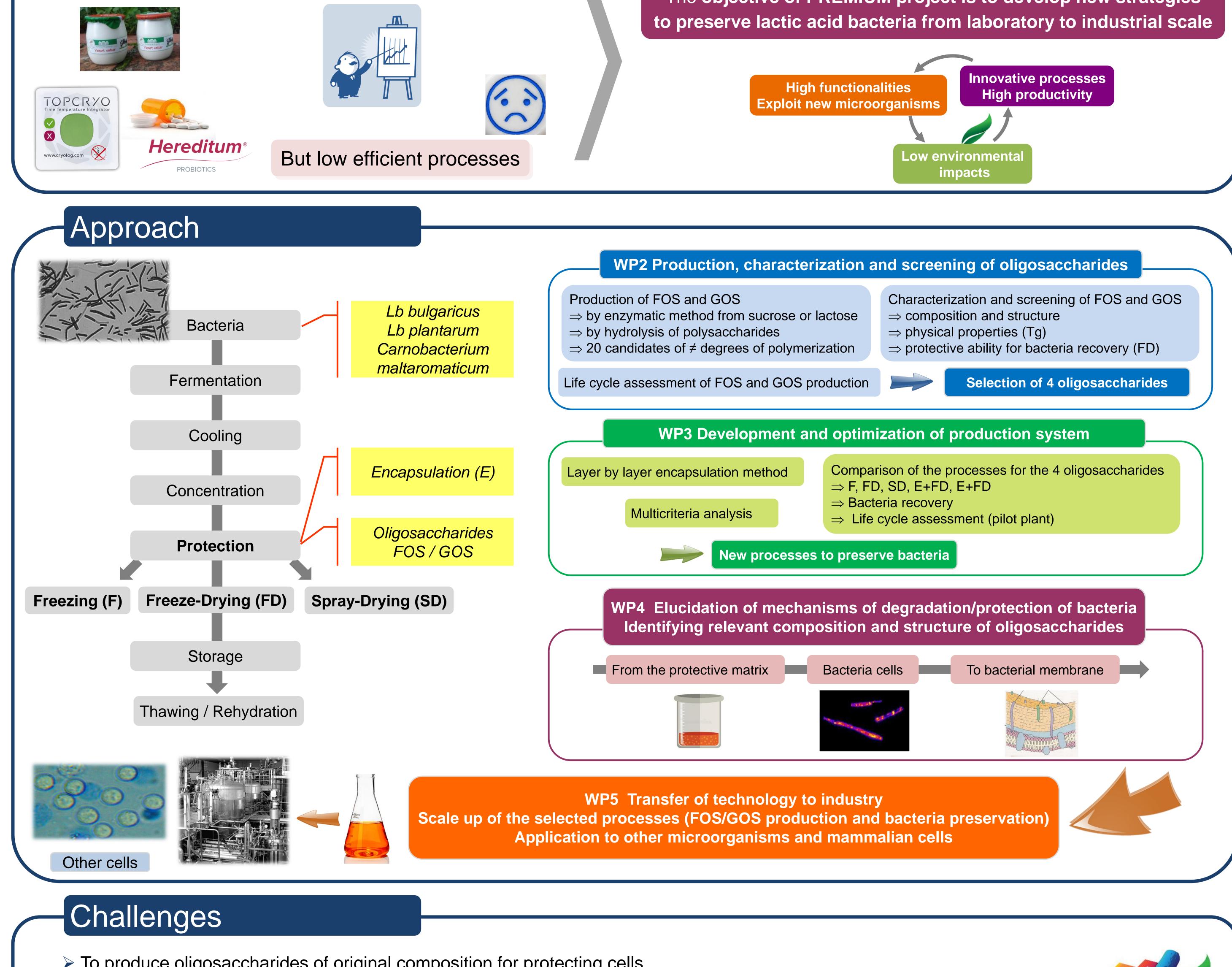


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## Context & Objective

Lactic acid bacteria





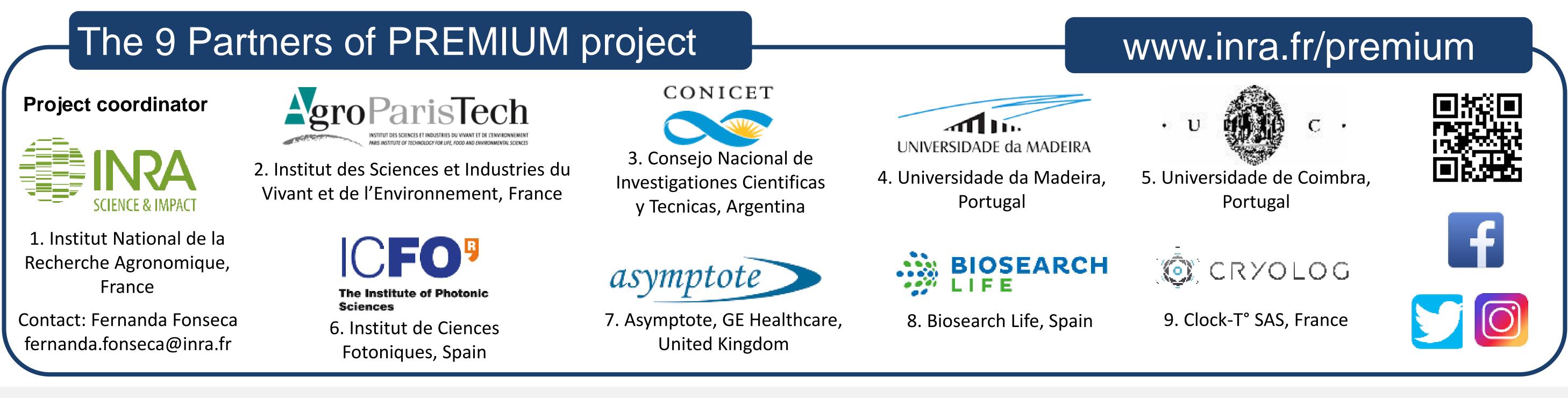
A large variety of functionalities offered by microorganisms remains under-exploited due to their sensitivity to the manufacturing processes.

The objective of PREMIUM project is to develop new strategies

- > To develop novel preservation processes
- > To evaluate the environmental impact of the whole system of production of bacteria from the laboratory to the industrial scale
- > To elucidate the mechanisms of bacteria preservation for defining relevant composition and structure of oligosaccharides

> To develop high-throughput tools for characterizing and screening protective molecules

> To identify the most promising strategies for industrial eco-friendly preservation of bacteria by developing a multi-criteria analysis approach



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