

PROJECT TITLE

“ACA-DC Collection: A Treasure Chest of the Indigenous Microbiota of Greek Traditional Foods”

CLIENT

- Food Production Companies
- Food Ingredient Companies

OUR TEAM

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OBJECTIVES / ENTREPRENEURIAL OPPORTUNITIES

Since its establishment in 1987, the mission of the ACA-DC collection is the systematic exploration and preservation of the microbial diversity of the Greek traditional foods, which can be considered as one of the major innovations in the field of Food Science and Technology in Greece.

Our expertise lies in the field of lactic acid bacteria, with emphasis on taxonomy, physiology, genetics, metabolism, bacteriocins, probiotics, bioinformatics and technological performance.

SOLUTION

Through the use of a range of modern and advanced methods, the potential of this diverse collection has become clearer regarding the possibilities in flavour bio-generation, bio-texturant molecule development, bio-preservative molecule production and probiotic potential that are presented and can be aimed at solving major technological hurdles in flavour, texture, shelf-life, food safety and human health that need to be overcome.

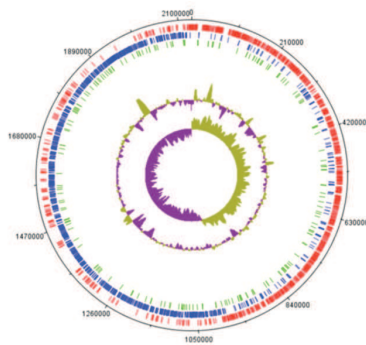


Fig. 1 Schematic representation of Streptococcus macedonicus ACA-DC 198 whole genome

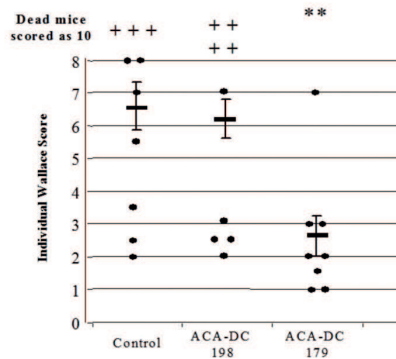


Fig. 2 Administration of Lactobacillus fermentum ACA-DC 179 protects mice from acute TNBS induced colitis

RESULTS

Since 2013, strains belonging to the ACA-DC Collection are commercialized worldwide for the production of Greek type yogurt and other dairy products.