



Fortification of Grape Juice with Probiotic *Lactobacilli*

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Abstract: The two probiotic isolates i.e. *Lactobacilli plantarum* and *L. acidophilus* were not only able to survive but utilize the fruit juices for their cell synthesis, as indicated by a decrease in sugar content and pH, and increase in the acidity of the juice and bacterial counts. Isolate *L. acidophilus* consumed the sugar at a faster rate than *L. plantarum*; although, the fall in sugar and pH and increase in acidity was faster during first 24 hr but these changes got little slower during the next 48 hrs.

Key Words: Acidity survival (cfu/ml), Changes in sugar concentration, Fortification, Grape juice, *Lactobacilli* isolates, pH
