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## 25 **1. Introduction**

26 The use of probiotics for disease prevention and improved nutrition in aquaculture is  
27 becoming increasingly popular, since the chemotherapeutic agents traditionally used  
28 may introduce potential hazards to public health and to the environment because of the  
29 evolution of antimicrobial resistance not only in bacteria, but also in fungi, viruses, and  
30 parasites (McKeegan et al., 2002).

31 Probiotics are defined as “live microorganisms, which when administered in adequate  
32 amounts confer a health benefit to the host (FAO/WHO, 2001). They are usually  
33 members of the healthy indigenous microbiota and their addition can assist in returning  
34 a disturbed microbiota to its normal beneficial composition. The beneficial effects of  
35 probiotics may be mediated by competition for specific pathogen receptor sites on the  
36 mucosal surface, production of inhibitory compounds, competition for nutritional  
37 substrates, or by an enhancement of the host’s innate and adaptive immune responses  
38 (Verschuere et al., 2000; Balcázar et al., 2006).

39 When selecting a potential probiotic strain for beneficial health effects on the host,  
40 many criteria must be considered. In order to colonize the gastrointestinal tract,  
41 potential probiotics should express high tolerance to acid and bile and have the ability to  
42 adhere to host tissue. Colonization of specific microbiota in the gastrointestinal tract  
43 may provide protection by competition for host extracellular matrix-binding sites,  
44 thereby blocking adhesion and spread of the pathogens; stimulation of host-cell immune  
45 defences; or triggering cell-signalling events that deactivate the production of virulence  
46 factors and the subsequent onset of sepsis (Reid et al., 2001).

47 We have earlier shown that fish that were not exhibiting signs of disease during a  
48 furunculosis outbreak had a high number of lactic acid bacteria (LAB), especially  
49 *Lactococcus lactis* subsp. *lactis*, *Lactococcus lactis* subsp. *cremoris*, *Lactobacillus*

50 *curvatus*, *Leuconostoc mesenteroides*, and *Lactobacillus sakei* (Balcázar et al., 2007a).  
51 The present study therefore was designed to investigate the ability of selected LAB  
52 strains to adhere to two different fish mucus preparations and their activity against  
53 several fish pathogens, with the aim of providing a basis for the selection of probiotic  
54 strains.

## 55 **2. Materials and Methods**

### 56 **2.1. Bacterial strains and growth conditions**

57 The fish pathogens *Aeromonas salmonicida* subsp. *salmonicida* CLFP 501,  
58 *Carnobacterium piscicola* CLFP 601, *Lactococcus garvieae* CLFP LG1 and  
59 *Vagococcus salmoninarum* CLFP 602 were isolated from rainbow trout (*Oncorhynchus*  
60 *mykiss*) by our laboratory, during natural outbreaks. *Yersinia ruckeri* ATCC 29473 and  
61 *Flavobacterium psychrophilum* NCIMB 1947 were obtained from Dr. José Guijarro,  
62 Department of Functional Biology, University of Oviedo, Spain. *Vibrio anguillarum* La  
63 192 and *Renibacterium salmoninarum* Rs 146 were obtained from Dr. Eva Jansson,  
64 National Veterinary Institute, Sweden. With the exception of *F. psychrophilum* and *R.*  
65 *salmoninarum*, all pathogen strains were grown in brain heart infusion broth (BHI,  
66 Scharlau Chemie, Barcelona, Spain) overnight at 22 °C, while *F. psychrophilum* was  
67 grown in Anackel-Ordal broth (0.5 % tryptone, 0.05 % yeast extract, 0.02 % sodium  
68 acetate, 0.02 % beef extract, adjusted to pH 7.4) for 2 days at 15 °C with agitation (150  
69 rpm), and *R. salmoninarum* was grown in modified KDM2 broth (1 % bacto peptone,  
70 0.05 % yeast extract, 0.05 % L-cysteine; adjusted to pH 6.5) for 6 days at 15 °C with  
71 agitation (150 rpm).

72 The following LAB strains were used: *Lc. lactis* subsp. *lactis* CLFP 100, *Lc. lactis*  
73 subsp. *cremoris* CLFP 102, *Lb. curvatus* CLFP 150, *Leuc. mesenteroides* CLFP 196,  
74 and *Lb. sakei* CLFP 202. The strains were previously isolated from the intestines of

75 healthy salmonids and genetically identified by 16S rRNA gene sequencing (Balcázar et  
76 al., 2007a). LAB strains were grown in BHI broth overnight at 22 °C. Tritiated  
77 thymidine ([*methyl*-1,2-<sup>3</sup>H]thymidine; 10 µl ml<sup>-1</sup>, 117 Ci mmol<sup>-1</sup>) was added to the  
78 medium to metabolically label the bacteria. After incubation, bacteria were harvested by  
79 centrifugation (2000 g), washed twice with phosphate-buffered saline (PBS; 10 mM  
80 phosphate, pH 7.2), and resuspended in PBS. Bacterial suspensions were adjusted to an  
81 absorbance (600 nm) of 0.25 ± 0.05 that corresponded to 10<sup>7</sup>-10<sup>8</sup> CFU ml<sup>-1</sup>. Dilution  
82 plating was used to verify the relationship between absorbance at 600 nm and CFU per  
83 millilitre.

#### 84 ***2.2. Mucus preparation and characterization***

85 Healthy rainbow trout were obtained from a commercial fish farm in the Autonomous  
86 Community of Aragon, Spain. Fish with body weights of 250-750 g were sacrificed by  
87 immersion in a tank containing tricaine methanesulfonate (MS-222, Syndel  
88 Laboratories Ltd., Canada) at a concentration of 150 mg l<sup>-1</sup> of water for 15 min,  
89 according to the instructions given by the Zaragoza University Ethics Committee. The  
90 skin mucus then was collected from the whole body by scraping the surfaces with a  
91 rubber spatula into a small amount of PBS. For intestinal mucus, the intestine was  
92 separated and mucus was collected and homogenized in PBS. All mucus preparations  
93 were centrifuged twice at 12000 g for 5 min at 4 °C to remove particulate and cellular  
94 material. Preparations were then adjusted at a protein concentration of 0.5 mg ml<sup>-1</sup> in  
95 PBS. The protein concentration was determined by a modification of the method of  
96 Lowry et al. (1951) as described by Miller and Hoskins (1981), using bovine serum  
97 albumin (BSA; Sigma, St. Louis, Mo.) as a standard.

#### 98 ***2.3. In vitro adhesion assay***

99 Adhesion of the radioactively labelled bacteria was determined as described by  
100 Nikoskelainen et al. (2001a). Briefly, 100  $\mu\text{l}$  ( $0.5 \text{ mg ml}^{-1}$ ) of skin or intestinal mucus  
101 was immobilized on polystyrene microtiter plate wells by overnight incubation at 4 °C.  
102 The wells were washed twice with 250  $\mu\text{l}$  of PBS to remove unbound mucus. A  
103 suspension of 100  $\mu\text{l}$  radioactively labelled bacteria (see above) was added to each well.  
104 After incubation for 1 h at 22 °C, the wells were washed twice with 250  $\mu\text{l}$  PBS to  
105 remove unbound bacteria. Bound bacteria were released and lysed by incubation at 60  
106 °C for 1 h with 1% sodium dodecyl sulfate (SDS) in 0.1 M NaOH. Adhesion was  
107 assessed by quantifying the amount of radioactivity by liquid scintillation and was  
108 expressed as the percentage of radioactivity recovered after adhesion relative to the  
109 radioactivity in the bacterial suspension added to the immobilized mucus. Adhesion of  
110 the bacteria was determined in at least three independent experiments for each mucus  
111 type, and each assay was performed in triplicate to correct for intra-assay variation.

#### 112 **2.4. Nonspecific adhesion of LAB and pathogenic strains**

113 To determine if the observed mucus adhesion of the LAB and pathogenic strains was  
114 due to nonspecific adhesion, adhesion of the strains to BSA was determined as  
115 described above for mucus. Adhesion to polystyrene was determined as an indicator of  
116 cell surface hydrophobicity. High hydrophobicity has been suggested to be an indicator  
117 for good adhesive abilities (Wadström et al., 1987; Ouwehand et al., 2003).

#### 118 **2.5. Competitive exclusion assay**

119 Labelling and culture conditions were as described above for the *in vitro* adhesion  
120 assay. Nonlabelled LAB strains ( $100 \mu\text{l}$ ;  $10^7$  to  $10^8 \text{ CFU ml}^{-1}$ ) were allowed to bind to  
121 the immobilized mucus, for 1 h at 22 °C. Nonbound LAB strains were washed away  
122 with PBS. Subsequently, 100  $\mu\text{l}$  of labelled pathogen strains (*A. salmonicida* subsp.  
123 *salmonicida*, *C. piscicola*, *Lc. garvieae*, and *Y. ruckeri*) were added to the wells and

124 incubated for 1 h at 22 °C. After unbound labelled bacteria were washed away, bound  
125 bacteria were released and lysed by incubation at 60 °C for 1 h with 1 % SDS in 0.1 M  
126 NaOH. The adhesion of *A. salmonicida* subsp. *salmonicida*, *C. piscicola*, *Lc. garvieae*  
127 and *Y. ruckeri* was determined as described above for the *in vitro* adhesion assay. Since  
128 mucus adhesion of *F. psychrophilum*, *R. salmoninarum*, *V. anguillarum*, and *V.*  
129 *salmoninarum* was found to be very low (2 % or less), competitive exclusion by the  
130 LAB strains was not assessed for these strains.

### 131 **2.6. Growth inhibition by spent culture liquid**

132 In order to assess the production of possible antimicrobial substances, the five LAB  
133 strains listed above were grown in 25 ml of De Man Rogosa and Sharpe broth (MRS,  
134 Pronadisa, Madrid, Spain) at 24 °C for two days. After incubation, an inhibition assay  
135 was performed as described by Nikoskelainen et al. (2001a). In brief, the bacterial  
136 suspensions were removed by centrifugation (2000 g), and spent culture supernatants  
137 were sterilized by passage through 0.45- $\mu$ m-pore-size filters. After sterilization, half (5  
138 ml) of each spent culture supernatant was neutralized (pH 6.8) with 5 M NaOH. The  
139 type LAB strains *Lc. lactis* subsp. *lactis* DSM 20481<sup>T</sup>, *Lc. lactis* subsp. *cremoris* DSM  
140 20069<sup>T</sup>, and *Lc. lactis* subsp. *hordniae* DSM 20450<sup>T</sup> were used as negative controls  
141 against Gram-negative pathogens.

142 The fish pathogens *A. salmonicida* subsp. *salmonicida*, *C. piscicola*, *Lc. garvieae*, *Y.*  
143 *ruckeri*, *V. salmoninarum*, and *V. anguillarum* were grown in 1 ml of BHI broth  
144 overnight at 22 °C, while *F. psychrophilum* was grown in Anackel-Ordal broth for 2  
145 days at 15 °C, and *R. salmoninarum* was grown in modified KDM2 broth for 6 days at  
146 15 °C. The cells were harvested by centrifugation (2000 g), washed twice with PBS, and  
147 resuspended in 1 ml of PBS. The bacterial suspensions were transferred evenly on TSA  
148 plates, with the exception of *F. psychrophilum* and *R. salmoninarum* which were

149 transferred on Anackel-Ordal and KDM2 plates, respectively. Four wells were made in  
150 each agar plate with a sterile pasteur pipette; 10  $\mu$ l of neutralized and 10  $\mu$ l of untreated  
151 spent culture supernatant from the LAB strains were added to the wells. In two wells,  
152 neutralized MRS and MRS (pH 5.59) were added to determine possible inhibitory  
153 activity of the medium. After aerobic incubation for 2 days at 22 °C, clearing zones  
154 were determined. It is important to point out that *F. psychrophilum* and *R.*  
155 *salmoninarum* were incubated for 2 and 6 weeks at 15 °C, respectively. These assays  
156 were carried out in duplicate and independently repeated at least three times.

### 157 **2.7. Statistical analysis**

158 All results are shown as the average of at least three independent experiments; variation  
159 is expressed as standard deviation. Student's *t* test, analysis of variance (ANOVA) and  
160 the Duncan's multiple range tests were used to determine if strains and mucus tested  
161 differed significantly ( $P < 0.05$ ). The Pearson correlation coefficient was calculated to  
162 determine the possible relation between the adhesion to polystyrene and to intestinal  
163 mucus. All statistics were performed using SPSS for Windows version 11.5 (SPSS,  
164 Chicago, IL).

### 165 **3. Results and discussion**

166 The ability of bacterial strains to adhere is often considered one of the main selection  
167 criteria for potential probiotics (Ouwehand et al., 1999b). Adhesion to the mucus  
168 intestinal may prolong persistence (Alander et al., 1999) and contribute to the  
169 elimination of pathogenic bacteria (Lee et al., 2003). Moreover, adhesion to the mucus  
170 intestinal also has been suggested to enhance the ability to stimulate the immune system  
171 (Shi and Walker, 2004). Balcázar et al. (2007b) observed a correlation between  
172 colonization with probiotic bacteria and nonspecific humoral response such as

173 alternative complement pathway activity and lysozyme activity in brown trout (*Salmo*  
174 *trutta*).

### 175 **3.1. Adhesion of pathogenic strains**

176 All eight fish pathogenic strains tested tended to adhere in relatively low number to the  
177 two different fish mucus preparations (ranging from 0.5 to 12.2 % adhesion [Fig. 1]).  
178 However, only *A. salmonicida* subsp. *salmonicida*, *C. piscicola*, and *Lc. garvieae*  
179 showed preferential binding to mucus preparations since they were found to adhere  
180 significantly better to intestinal mucus than to skin mucus. This suggests that they have  
181 the ability to bind to intestinal mucus, which may help explain their virulence. In fact, it  
182 has been suggested that the intestine is a site of colonization and a possible route of  
183 infection for some pathogens such as *A. salmonicida* (Jutfelt et al., 2006) as well as a  
184 target for protective treatments such as feed containing probiotic bacteria  
185 (Nikoskelainen et al., 2001b; Irianto and Austin 2002).

### 186 **3.2. Adhesion of LAB strains**

187 The LAB strains *Lc. lactis* subsp. *lactis* CLFP 100, *Lc. lactis* subsp. *cremoris* CLFP  
188 102, and *Lb. curvatus* CLFP 150 tended to adhere in large numbers to mucus from the  
189 intestine (16.2 to 19.5% adhesion [Fig 2]), although, these strains tended to adhere  
190 significantly less ( $P < 0.05$ ) to skin mucus (11.3 to 5.0 % adhesion). No significant  
191 difference in adhesion to the two different mucus preparations was observed for the  
192 other tested LAB strains. These results confirm our earlier observations that a high  
193 number of LAB were isolated from intestinal mucus of healthy salmonids during  
194 furunculosis outbreaks, while the number of these bacterial species in the mucus from  
195 skin was very low or, in some cases, they were absent (Balcázar et al., 2007a).

### 196 **3.3. Nonspecific adhesion**

197 Each tested fish pathogenic strain tended to adhere in similar percentages to BSA and  
198 the two different mucus preparations ( $P > 0.05$ ) with the exception of *A. salmonicida*  
199 subsp. *salmonicida*, *C. piscicola*, *Lc. garvieae*, and *Y. ruckeri*, which tended to adhere  
200 significantly better to intestinal mucus in comparison to BSA (Fig. 1).

201 All LAB strains adhered significantly less to BSA in comparison to intestinal mucus. In  
202 addition, the strains adhered well to polystyrene, although the results were not  
203 statistically significant (Fig. 2). No correlation was observed between adhesion to  
204 mucus preparations and polystyrene. This suggests that hydrophobic interactions are  
205 only partially involved in the binding process. In fact, previous studies have suggested  
206 that the microbial adhesion process of LAB include passive forces, electrostatic  
207 interactions, steric forces, lipoteichoic acids, and specific structures such as external  
208 appendages covered by lectins (Servin and Coconnier, 2003).

### 209 **3.4. Competitive exclusion**

210 The adhesion capacity of *Y. ruckeri* to intestinal mucus was significantly reduced (from  
211 68.80 to 35.54 %,  $P < 0.05$ ) after exposure of intestinal mucus to LAB strains (Table 1).  
212 The adhesion of *C. piscicola* was significantly reduced ( $P < 0.05$ ) between 51.82 and  
213 45.11 % by strains *Lc. lactis* subsp. *lactis* CLFP 100, *Lc. lactis* subsp. *cremoris* CLFP  
214 102, *Lb. curvatus* CLFP 150, and *Lb. sakei* CLFP 202. *Leuc. mesenteroides* CLFP 196  
215 also reduced the adhesion of *C. piscicola* to 27.45 %, although the difference was not  
216 statistically significant ( $P > 0.05$ ). Moreover, the adhesion of *A. salmonicida* subsp.  
217 *salmonicida* and *Lc. garvieae* was only significantly reduced ( $P < 0.05$ ) by *Lc. lactis*  
218 subsp. *lactis* CLFP 100, *Lc. lactis* subsp. *cremoris* CLFP 102, and *Lb. curvatus* CLFP  
219 150. An interesting observation was that *Leuc. mesenteroides* CLFP 196 enhanced the  
220 adhesion of *A. salmonicida* subsp. *salmonicida* to intestinal mucus, although the result  
221 was not statistically significant ( $P > 0.05$ ). In an earlier study, two strongly adhesive

222 strains of lactobacilli significantly increased *in vitro* adhesion of *Salmonella*  
223 *typhimurium* to human intestinal mucus (Tuomola et al., 1999). This clearly  
224 demonstrates that each probiotic strain should be judged on its own merits and that  
225 extrapolation from related strains is not acceptable, as suggested by previous studies  
226 (Ouwehand et al., 1999a).

### 227 **3.5. Growth inhibition by spent culture liquid**

228 With the exception of *F. psychrophilum* and *R. salmoninarum* which were not inhibited  
229 by LAB strains, measurable clearing zones were detected around the well filled with  
230 neutralized or non-neutralized spent culture liquid from LAB strains against at least one  
231 of the indicator strains. The fish pathogenic strains *A. salmonicida* subsp. *salmonicida*  
232 and *Y. ruckeri* were inhibited by all LAB strains, while antimicrobial activity against  
233 other pathogenic strains was very variable (Table 2). In addition, neutralized spent  
234 culture liquid from the type LAB strains demonstrated that only *Lc. lactis* subsp.  
235 *cremoris* DSM 20069<sup>T</sup> produces an inhibitory effect against *Lc. garvieae*.

236 Although, the inhibitory mechanism of the interaction was not characterized in this  
237 study, the source of the antimicrobial activity cannot be attributed to the acidity of the  
238 culture, since the supernatants were neutralized (pH 6.8). Previous studies have  
239 suggested that the inhibitory effects of LAB may be due to either individual or joint  
240 production of organic acids, hydrogen peroxide, or bacteriocins (Klaenhammer, 1993;  
241 Vandenberg, 1993). Bacteriocins of LAB are commonly active against Gram-positive  
242 spoilage and pathogenic bacteria, but these bacteriocins exhibit limited or no  
243 antimicrobial action against Gram-negatives (Abee et al., 1995). However, a nisin-like  
244 bacteriocin produced by *Lc. lactis* subsp. *lactis* A 164, isolated from kimchi, was active  
245 against closely related LAB and *Salmonella typhimurium* (Choi et al., 2000). Chung and  
246 Yousef (2005) reported that *Lb. curvatus* OSY-HJC6 produces a bacteriocin-like agent

247 active against Gram-negative strains such as *Escherichia coli* p220, *E. coli* O157:H7,  
248 *Salmonella enteritidis*, *S. typhimurium*, and *Pseudomonas fluorescens*.

249 In conclusion, the use of probiotics is an important management tool, but its efficiency  
250 depends on understanding the nature of competition between species or strains. Based  
251 on mucus adhesion, competitive exclusion, and suppression of fish pathogen growth,  
252 *Lc. lactis* subsp. *lactis* CLFP 100, *Lc. lactis* subsp. *cremoris* CLFP 102, *Lb. curvatus*  
253 CLFP 150, *Leuc. mesenteroides* CLFP 196, and *Lb. sakei* CLFP 202 can be considered  
254 as probiotic strains, although more information on the host/microbe interactions in vivo  
255 and development of monitoring tools (e.g. molecular biology) are still needed, in order  
256 to finalize selection criteria for potential use in aquaculture.

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346 Fig 1. Adhesion of pathogenic bacteria to mucus preparations (intestine and skin), BSA,  
347 and polystyrene. Adhesion is expressed as percentage of radioactivity recovered from  
348 wells compared to radioactivity of the added bacteria; error bars indicate SD. \*Adhesion  
349 to skin mucus is significantly ( $P < 0.05$ ) different from intestinal mucus.

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354 Fig 2. Adhesion of LAB strains to the mucus preparations (intestine and skin), BSA,  
355 and polystyrene. Adhesion is expressed as percentage of radioactivity recovered from  
356 wells compared to radioactivity of the added bacteria; error bars indicate SD. \*Adhesion  
357 to skin mucus is significantly ( $P < 0.05$ ) different from intestinal mucus.

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373 Table 1. Competitive exclusion of fish pathogens by LAB strains

| LAB strains                                       | Adhesion reduction (%) <sup>a</sup> , mean ± S.D. |                     |                     |                   |
|---|---|---------------------|---------------------|-------------------|
|   | <i>A. salmonicida</i>                             | <i>C. piscicola</i> | <i>Lc. garvieae</i> | <i>Y. ruckeri</i> |
| <i>Lc. lactis</i> subsp. <i>lactis</i> CLFP 100   | 68.15 ± 16.64*                                    | 45.11 ± 13.82*      | 48.57 ± 20.07*      | 59.09 ± 19.21*    |
| <i>Lc. lactis</i> subsp. <i>cremoris</i> CLFP 102 | 74.03 ± 16.78*                                    | 51.82 ± 19.96*      | 52.98 ± 26.29*      | 68.80 ± 9.50*     |
| <i>Lb. curvatus</i> CLFP 150                      | 65.28 ± 10.90*                                    | 49.33 ± 15.93*      | 51.02 ± 17.77*      | 65.30 ± 8.68*     |
| <i>Leuc. mesenteroides</i> CLFP 196               | - 10.47 ± 14.49                                   | 27.45 ± 21.88       | 19.33 ± 20.15       | 38.64 ± 10.12*    |
| <i>Lb. sakei</i> CLFP 202                         | 30.70 ± 19.23                                     | 45.30 ± 11.71*      | 13.02 ± 27.11       | 35.54 ± 10.74*    |

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375 <sup>a</sup>Data are expressed as the mean percentage reduction of adhesion ± S.D. (standard  
376 deviation).

377 \*Significant reduction of pathogen adhesion ( $P < 0.05$ ).

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380 Table 2. Antimicrobial activities of the LAB strains towards indicator bacteria

| LAB strains  | Indicator bacteria (*) |                     |                         |                     |                        |                   |                       |                        |
|--|------------------------|---------------------|-------------------------|---------------------|------------------------|-------------------|-----------------------|------------------------|
|  | <i>A. salmonicida</i>  | <i>C. piscicola</i> | <i>F. psychrophilum</i> | <i>Lc. garvieae</i> | <i>R. salmoninarum</i> | <i>Y. ruckeri</i> | <i>V. anguillarum</i> | <i>V. salmoninarum</i> |
| <i>Lc. lactis</i> subsp. <i>lactis</i> CLFP 100    | ++                     | -                   | -                       | -                   | -                      | +                 | ++                    | -                      |
| <i>Lc. lactis</i> subsp. <i>cremoris</i> CLFP 102  | ++                     | -                   | -                       | -                   | -                      | +                 | ++                    | -                      |
| <i>Lb. curvatus</i> CLFP 150                       | ++                     | +                   | -                       | -                   | -                      | +                 | -                     | +                      |
| <i>Leuc. mesenteroides</i> CLFP 196                | ++                     | -                   | -                       | +                   | -                      | +                 | -                     | -                      |
| <i>Lb. sakei</i> CLFP 202                          | ++                     | -                   | -                       | -                   | -                      | +                 | -                     | -                      |
| <i>Lc. lactis</i> subsp. <i>lactis</i> DSM 20481   | -                      | -                   | -                       | -                   | -                      | -                 | -                     | -                      |
| <i>Lc. lactis</i> subsp. <i>cremoris</i> DSM 20069 | -                      | -                   | -                       | +                   | -                      | -                 | -                     | -                      |
| <i>Lc. lactis</i> subsp. <i>hordniae</i> DSM 20450 | -                      | -                   | -                       | -                   | -                      | -                 | -                     | -                      |

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382 Source of the bacterial strains: CLFP, Collection of Laboratory of Fish Pathology (Zaragoza, Spain); DSM, German Collection of  
 383 Microorganisms and Cell Cultures (Braunschweig, Germany).

384 \*Clear zones with neutralized spent culture liquid from the tested LAB strains: +, clear zone of 10 mm or more; ++, clear zone of 15 mm or  
 385 more; -, no inhibition.

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