

## Study on the reduction of $\beta$ -casomorphin-7 in A1 milk through the use of lactic acid bacteria *Lactocaseibacillus casei* and *Limosilactobacillus fermentum*

Rafaela Ansiliero(1), Leandra Oliveira Xavier Albiero(1), Eduarda Degani Araújo(2), Maria de Lourdes Borba Magalhães(1), Gustavo Felipe da Silva(1), Aniela Pinto Kempka(2)

(1) Santa Catarina State University. Department of Animal Production and Food Science, Brazil.  
(2) Santa Catarina State University. Department of Food Engineering and Chemical Engineering, Brazil

### INTRODUCTION & AIM

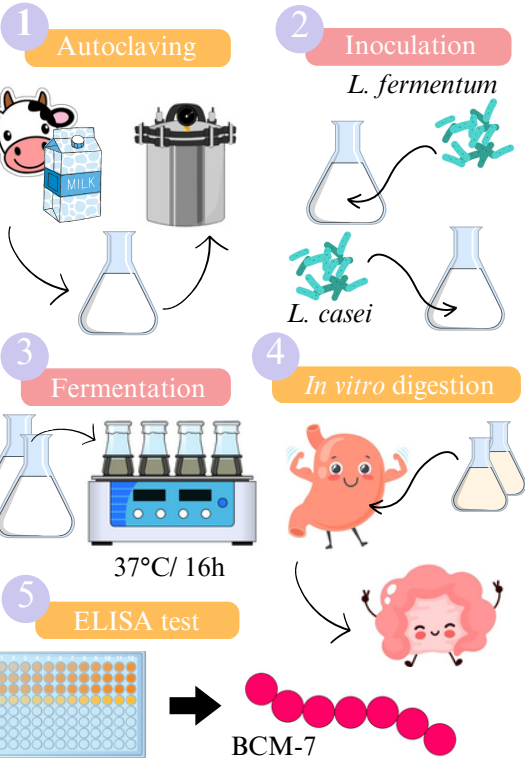
#### BCM-7



- PA potential risk factor for various health issues;
- Minimizing its release in dairy products has become a key priority..

This study investigated the impact of whole milk fermented with *L. casei* LBC 237 and *L. fermentum* 433 on BCM-7 release.

### METHODS



### RESULTS

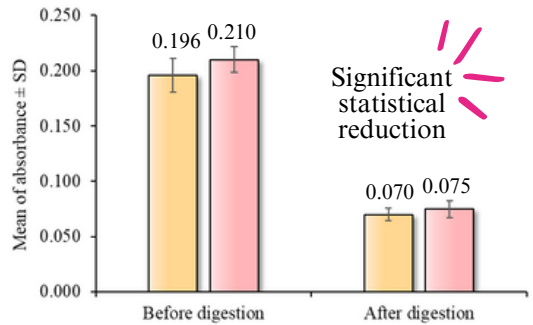
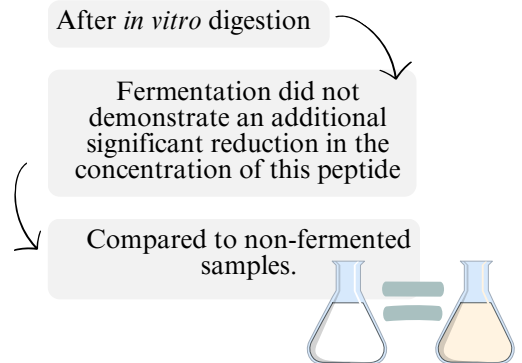


Fig. 1. Mean  $\pm$  SD of absorbance values obtained from ELISA tests for the detection of BCM-7 in fermented milk samples.



### CONCLUSION

The fermentation conditions were insufficient for effective BCM-7 reduction.

#### Conflicts of Interest

The authors declare no conflicts of interest.

#### Contact information

rafaela.a@edu.udesc.br

#### Acknowledgments



### References

1. Bolat, E.; Eker, F.; Yilmaz, S.; Karav, S.; Oz, E.; Brennan, C.; Proestos, C.; Zeng, M.; Oz, F. BCM-7: Opioid-like Peptide with Potential Role in Disease Mechanisms. *Molecules* 2024, 29, 1–18.