













- (*Dicentrarchus labrax* Linnaeus 1758). *J. Food Nutr. Res.*, **51**, 33-39 (2012).
- Kumar, P.N., S.A. Jyothsna, M.H. Reddy and S. Sreevani: Effect of *Bacillus subtilis* and *Lactobacillus rhamnosus* incorporated probiotic diet on growth pattern and enzymes in *Penaeus vannamei*. *Int. J. Life Sci. Pharma. Res.*, **3**, 6-11 (2013).
- Lara-Flores, M.: The use of probiotics in aquaculture: an overview. *Int. Res. J. Microbiol.*, **2**, 471-478 (2011).
- Leela, R.K., S. Kannappan, R.K. Shantha, K.S. Manja, Mallesha, M. Radhika and H.S. Vasudish Murali: Bacterial profile of dehydrated foods, spice mixtures and their inhibitory pattern by fish-borne *Pediococcus cerevisiae* and *Lactobacillus* GG ATCC 53013. *J. Food Sci. Technol.*, **42**, 517–520 (2005).
- Magdalena, P.B., W. Adam and K. Daniel: Comparison of different methods for detection of antimicrobial activity of probiotic strains of *Lactobacillus rhamnosus* against some food spoilage microorganisms. *Annales UMCS, Biologia*, **64**, 15–24 (2009).
- Ngamkala, S., K. Futami, M. Maita and T. Katagiri: Immunological effects of glucan and *Lactobacillus rhamnosus* GG, a probiotic bacterium on Nile Tilapia, *Oreochromis niloticus* intestine with oral *Aeromonas* changes. *Fish. Sci.*, **76**, 833–840 (2010).
- Nikoskelainen, S., A.C. Ouwehaud, S. Salminen and G. Bylund: Protection of rainbow trout (*Oncorhynchus mykiss*) from furunculosis by *Lactobacillus rhamnosus*. *Aquaculture*, **198**, 229–236 (2001).
- Pirarat, N., T. Kobayashi, T. Katagiri, M. Maita and M. Endo: Protective effects and mechanisms of a probiotic bacterium *Lactobacillus rhamnosus* against experimental *Edwardsiella tarda* infection in tilapia (*Oreochromis niloticus*). *Vet. Immunol. Immunopathol.*, **113**, 339–347 (2006).
- Pithva, S., S. Shekh, J. Dave, B. Rajiv and M. Vyas: Probiotic attributes of Autochthonous, *Lactobacillus rhamnosus* strains of human origin. *Appl. Biochem. Biotechnol.*, **173**, 259–277 (2014).
- Polak-Berecka, M.A. Wasko, M. Kordowska-Wiater, M. Podlesny, Z. Targonski and A. Kubik-Komar: Optimization of medium composition for enhancing growth of *Lactobacillus rhamnosus* using response surface methodology. *Polish. J. Microbiol.*, **59**, 113–118 (2010).
- Patil, P.K., M. Muralidhar, H.G. Solanki, P.P. Patel, K. Patel and C. Gopal: Effect of culture intensity and probiotics application on microbiological and environmental parameters in *Litopenaeus vannamei* culture ponds. *J. Environ., Biol.*, **37**, 21-29 (2016).
- Saito, T., K. Arai and M. Matsuyoshi: A new method for estimating freshness of fish. *Bull. Japa. Soc. Sci. Fish.*, **24**, 749–750 (1959).
- Sarika, A.R., A.P. Lipton and M.S. Aishwarya: Bacteriocin production by a new isolate *Lactobacillus rhamnosus* GPI under different culture conditions. *Advance J. Food Sci Technol.*, **2**, 291-297 (2010).
- Shewan, J.M., G. Hobbs and W.A. Hodgkiss: Determinative scheme for the identification of certain genera of Gram negative bacteria with special reference to *Pseudomonadaceae*. *J. Appl. Bacteriol.*, **23**, 379-390 (1960).
- Silva, M., N.V. Jacobus, C. Deneke and S.L. Gorbach: Antimicrobial substance from a human *Lactobacillus* strain. *Antimicro. Agents Chemothera.*, **31**, 1231–1233 (1987).
- Stenstrom, M. and G. Molin: Classification of the spoilage flora of fish with special reference to *S. putrefaciens*. *J. Appl. Bacteriol.*, **68**, 601–618 (1990).
- Susanna, E., V. Maarit, H. Sebastian, P. Esko, P. Eero and M.S. Tiina: Survival of *E. coli* 0157: H7 in dry sausage fermented by probiotic lactic acid bacteria. *J. Sci. Food Agri.*, **80**, 2101–2104 (2000).
- Tagg, J.R. and A.R. McGiven: Assay system for bacteriocins. *J. Appl. Microbiol.*, **21**, 943 (1971).
- Tsai, M.S., H.L. You, Y.F. Tang and J.W. Liu: *Shewanella* soft tissue infection: Case report and literature review. *Int. J. Infect. Dis.*, **12**, e119–e124 (2008).
- Tsai, C.C., C.F. Chan, W.Y. Huang, J.S. Lin, P. Chan, H.Y. Liu and Y.S. Lin: Applications of *Lactobacillus rhamnosus* spent culture supernatant in cosmetic ant oxidation, whitening and moisture retention applications. *Molecules*, **18**, 14161-14171 (2013).
- Zaheer, A., W. Yanping, C. Qiaoling and M. Imran: *Lactobacillus acidophilus* bacteriocin from production to their application: An overview. *Afr. J. Biotechnol.*, **9**, 2843-2850 (2010).