Editor's Comment:

This study has shown that potential probiotics can be isolated, identified and characterized from fermented food products. It is recommended that the identified strains can be useful in food production as potential probiotic cultures. Potential probiotic lactic acid bacteria can be isolated and identified from ogi, fufu, nunu, pair wine and fermented tigernut milk. Based on the beneficial aspects the paper is accepted for publication.

Editor's Details:

Dr. Vijayakhader Professor, Former Dean, Acharya N. G. Ranga agricultural University, India.