

Probiotic screening and growth kinetics of *Lactobacillus* isolated from *Channa punctata* intestine

Abdus Samad Rana¹, Md. Serajul Islam², Forhad Karim Saikot³, Dr. Wei Luo^{1*}

¹The Key Laboratory of Carbohydrate Chemistry & Biotechnology, Ministry of Education and School of Biotechnology, Jiangnan University, Jiangsu province, Wuxi-214122, PR China

²State key Laboratory of Food Science and Technology, Jiangnan University, Jiangsu province, Wuxi-214122, PR China

³Department of Genetic Engineering and Biotechnology, Jessore University of Science and Technology, Jessore-7408, Bangladesh



Accepted November 01, 2021
Published November 07, 2021

*Corresponding Author:
Dr. Wei Luo

wluo@jiangnan.edu.cn

DOI : <https://doi.org/10.5281/zenodo.5651197>

Pages: 12-28

Funding: Program of the Fundamental Research Funds for the Central Universities (JUSRP51504), and the 111 Project (Grant No. 111-2-06).

Distributed under
Creative Commons CC BY 4.0

Copyright: © The Author(s)

How to cite this article (APA):
Rana, A. S., Islam, M. S., Saikot, F, K., & Dr. Luo, W. (2021). Probiotic screening and growth kinetics of *Lactobacillus* isolated from *Channa punctata* intestine. *North American Academic Research*, 4(11), 12-28. doi: <https://doi.org/10.5281/zenodo.5651197>

Conflicts of Interest

There are no conflicts to declare.

ABSTRACT

Expanded fish mortality because of contaminations has constrained most ranchers to resort the utilization of chemotherapeutic operators particularly anti-microbials. The proceeded with utilization of these medications in aquaculture is getting to be unsafe as pathogens create obstruction and deduces unpredicted long haul general wellbeing impacts. More research endeavors are working to recognize elective sickness anticipation techniques, among which the utilization of probiotics has been proposed. The motivation behind this investigation was to detach and distinguish lactic acid bacteria as potential probiotics from *Channa punctata* (Taki fish) digestive tract. To absolute best of our insight, this is the primary methodology of detaching probiotic from *Channa punctata*. The absolute bacterial check was 2.64×10^{14} cfu/g in the digestive system. The selected strain was bar molded, gram positive, non-spore forming and along these lines affirmed as *Lactobacillus*. This strain showed significant development at pH 1, 2 and 3 and demonstrated to be acid tolerant; while it made due at 0.10% 0.15%, 0.20% and 0.25% bile salt fixation and they were found to tolerate in gastric juice. Result says it could be a potential probiotic since it would support in the antagonistic condition of fish digestive system and isolate have no any hostile impact. The isolate showed resistance to erythromycin, cefotaxime, chloramphenicol and antagonistic effect on *Pseudomonas* pathogen. Through disk diffusion method, 5.2×10^{13} cfu/ml and 1.04×10^{14} cfu/ml concentrated disk made of direct bacterial broth culture showed 20mm and 24mm zone respectively against *Pseudomonas*.

Keywords: PROBIOTIC, *LACTOBACILLUS*, *PSEUDOMONAS*, *CHANNA PUNCTATA*, pH AND BILE SALT TOLERANCE, ANTIBIOTIC SENSITIVITY AND ANTAGONISTIC ACTIVITY.

Introduction

The most significant nourishments for individuals are fish. Taki (*Channa punctata*) is broad and prominent fish in Southeast Asia. This new water fish has diverse useful impacts, and utilized as wound mending and cures. Digestive system of fish is an incredible wellspring of *Lactobacillus* microscopic organisms. Lactic acid microscopic organisms (LAB) are Gram-positive, non sporulating and catalase negative poles or cocci that age different starches principally to lactate and acetic acid derivation (Vasiee *et al.* 2014; Rieny *et al.* 2016). Different amino acids, nutrients and minerals are basic for their development. There are various examinations that have demonstrated the nearness of lactic acid bacteria (LAB) as a piece of the indigenous intestinal microbiota of fish (Ringo *et al.* 2005, 2014a, 2014b; Merrifield *et al.* 2014). Fish meat has superb healthy benefit being wealthy in proteins, nutrients and unsaturated fat. Fish and Fisheries items assume a significant job in the economy of China regarding business, nourishment; contribute unequivocally to GDP development and remote trade profit by sending out fish and fisheries items. Bangladesh earned in excess of fifty thousand corers by trading fish and fisheries items. Fish represents about 58% of nation's creature protein supply and 4.39% of its total national output (GDP) (Bangladesh Economic Review, 2014) and 23.37% of gross farming items and 5.04% of fare profit (DoF, 2015). Fisheries give occupation to around 171 lakh individuals of the nation legitimately and in a roundabout way (DoF, 2015). The interest for all wellsprings of fish nourishment expands each year because of increment of populace in the nation. Researchers, fish ranchers and fishers face different requirements and vulnerabilities as they are principle triggers for innovation age, creation upgrade and supportable fisheries advancement. *Lactobacilli* have two principle favorable circumstances which were "Generally Recognized as Safe" (GRAS) and probiotics (Mithun *et al.* 2015). Digestive system of fish is a good wellspring of probiotics uniquely *Lactobacillus*. They keep the intestinal microflora balance, invigorate the insusceptible framework, mitigate lactose narrow mindedness, lessen blood cholesterol levels and improve the weight gain property (Larsen *et al.* 2014; Shehata *et al.* 2016; Thakur *et al.* 2016). It has been discovered that specific strain of *Lactobacilli* is gainful for human just as in rodents like for mitigating, unfavorably susceptible and symptoms of nonsteroidal calming drugs (Jena *et al.* 2013). *Lactobacillus* microscopic organisms additionally have some inhibitory properties. They can go about as antimicrobial specialist and produce diverse antimicrobial mixes, for example, lactic corrosive, acidic corrosive, ethanol, formic corrosive, acetone, hydrogen peroxide, diacetylene and bacteriocin (Ghosh *et al.* 2014; Powthong *et al.* 2015; Karim *et al.* 2016).

Materials and methods

Sampling

A total of 30 live, healthy and wild grown-up *Channa punctata* with normal weight 80 to 100 g were acquired from the nearby market of Jessore, Bangladesh (scope 21.1051480 N, longitude-85.10053250 E) and was moved to Genetic Engineering and Biotechnology research facility, Faculty of Biological science and Technology, Jessore University of Science and Technology (JUST). 10 fishes were haphazardly chosen;

anesthetized with MS222; at that point the absolute body weight and complete length estimated. The outside of fish bodies were sanitized by liquor (70%); analyzed under clean conditions; digestive organs taken out and washed multiple times with ordinary saline (NaCl 0.85 % w/v). The digestive organs were then cut in little pieces (1 g) and homogenized (Saikot *et al.* 2013).

Pathogenic bacteria

For the detection of antagonistic activity of isolated *Lactobacillus sp.* pure culture of *Pseudomonas sp.* were collected from the microbiology laboratory of department of Microbiology, Jessore University of Science and Technology.

Isolation of intestinal Bacteria

Utilizing serial dilution 0.1 ml of homogenized examples from the digestive system were spread on plate count agar (PCA) and incubated at 30°C for 48 h. The readied tests were then inundated in de Man Rogosa and Sharpe (MRS) broth and incubated at 30°C for 24 hours. After pipetting, 0.1 ml of the purified stock was moved to MRS agar. The plates were incubated at 30°C for 48 hours under anaerobic condition (Oxoid anaerobic gas pack container). Yellow colonies were sub-cultured multiple times on new MRS agar to get single unadulterated colonies that were distinguished utilizing gram staining and catalase reaction utilizing 3% hydrogen peroxide.

Identification of *Lactobacillus*

Identification was done as per the morphological, cultural, physiological and biochemical characteristics of the isolate. Gram staining system chooses the morphological highlights. Some biochemical test incorporates oxidase test, catalase test, acid fast tests, motility test, urease test, citrate test, indole test, methyl red test were finished by Bergey's Manual of fundamental Bacteriology (Mithun *et al.* 2015, Vijayaram *et al.* 2016).

Molecular characterization

The identification for bacterial was utilized by 16s rRNA gene sequence analysis. DNA of the isolates was extracted according to the method of Karp (1998). It was finished by utilizing forward primer F44 (5'-RGTTYGATYMTGGCTCAG-3') and turn around preliminary R1543 (5'-GNNTACCTTKTTACGACTT-3') (Bajpai *et al.* 2016). Enhanced products were purified from agarose gels with silica beads (Belfiore *et al.* 2013). The purified products were sequenced by GENEWIZ, China. The sequencing around 1500 base pair was investigated utilizing MEGA Blast 5 nucleotide sequence programming and afterward it was contrasted and the GenBank information library utilizing BLAST programming (<http://www.ncbi.nlm.nih.gov/blast/>) from the national center for biotechnology information (Tamura *et al.* 2011).

Bio-safety assay

In vivo safety assessment is very important part for selecting selected probiotic candidate. We

measured healthful specimen (*Channa punctata*) average 80g which were accumulated from fresh water and separated into two sections which were mentioned treatment side and control side. Those selected probiotic strain were matured in pH 7.2 at 37°C for 24 hours and used nutrient broth when those specimen were accustomed after 10 days in the experimental conditions. The sterile physiological saline (0.8% NaCl) was centrifuged at 8000 rpm for 15 min (Mukherjee *et al.* 2016) where the pellets have suspended. Those specimens which were used for treatment were injected (100 µl) by bacterial suspension (10⁹ CFU/ml) and control group were injected by only sterile saline. Every day for next 10 days, the swimming behavior and health status were monitored and examined the disease symptoms (Sharifuzzaman *et al.* 2009).

Characteristics of Probiotic

pH Tolerance

Acid tolerance of the selected bacterium was researched at various pH. In the first place, MRS stocks with various pH including 1, 2, 3, 4, 5 and 6 were prepared using 1% HCl and 1N NaOH and separated in universal bottles (Samelis *et al.* 1994). The broths media alongside control containers were autoclaved at 121°C for 15 min and then inoculated with overnight culture of the selected strain in MRS broth followed by incubation at 30°C. Optical density (OD) as development pace of bacteria was estimated by spectrophotometer (Shimadzu, UV-1601, Japan) at 600 nm after 2 h incubation.

Bile Salt Tolerance

Bile salt tolerance was additionally tested in MRS stock which included 0.0, 0.10, 0.15, 0.20, 0.25 and 0.30% (w/v) Oxgall bile salt (Sigma Chemical Co.St. Louis, MO, USA). Different concentrations of bile salt were inoculated by 30 µl of refined strain in duplicate bottles of MRS broth containing filtered and incubated at 30°C. Development rate was evaluated by estimating the optical density by spectrophotometer (Shimadzu, UV-1601, Japan) at 600 nm after 0, 2, 4 and 8 h incubation (Balcazar *et al.* 2008; Kim and Austin 2008).

Gastric juice tolerance

The protocol which was described by Ahire *et al.* (2011) was used to evaluate for gastric juice tolerancy. Synthetic gastric juice (pH 2.5) in 1:10 has been mixed by cell suspension and which was incubated at 37 °C. Then the mixer was spreading on *Bacillus* agar plate which was incubated at 37°C for 24 hours and measured the survival rate of that isolate in different times (0, 0.5 and 3 h).

Antibiotic Sensitivity Test

Stock or mother culture was kept into the shaker at 37 °C and 180 rpm for overnight. The mother culture was set up from a single colony of the agar plate, which was protected into the refrigerator. A single colony was dropped into the prepared nutrient stock media. The cultural sample was then spread on the four agar plate. At that point the all out 15 antibiotic (gentamycin, tetracycline, ceftazidime, nalidixic acid, ampicillin, ciprofloxacin, cotrimoxazole, chloramphenicol, vancomycin, azithromycin, erythromycin, cefotaxime, gatifloxacin, and cefuroxime) discs were given on the agar plate into the proportion 4:4:4:3. At

that point the plate was kept into the incubator at 37⁰C for 24 h. After then we watched the obstruction and vulnerability. The sample bacteria, which were susceptible against certain antibiotic, we were discovered a few clear zone and estimated the zone. In the event that anti-microbials are obstruction, they demonstrate an unmistakable zone and they are defenseless, don't demonstrate any zone.

Antagonistic activity test

The experiment of antagonistic activity was done by using *Pseudomonas sp.* as indicator strain. Here we used nutrient broth and the turbidity was compared 0.5 McFarland standards (Pradeep *et al* 2014). Muller Hinton agar plates were used by using indicator microorganism's lawn. At first filter paper discs were prepared by soaking and absorbing it with different concentration (1µl, 2µl, 5µl, 10µl, 20µl and 50µl) of liquid bacterial culture in nutrient broth. Then we measured the zone of the inhibition of antibacterial activity (Mishra *et al* 2014).

Results

Total colony count of bacteria in intestine

Total plate counts of bacteria in fish intestine were determined on PCA agar medium using serial dilution (up to 10⁻⁴). Total bacterial checks demonstrated 2.64×10¹⁴cfu/g and absolute *Lactobacillus* tally 1.88×10¹⁴cfu/g populace in digestive tract (Fig. 1). This outcome is upheld by certain reports. Austin and Al-Zahrani (1988) revealed that the population level of bacteria in stomach of rainbow trout was 2 × 10⁴ to 4 × 10⁵ (*Salmo gaidneri*). Ringo *et al.* (2006) decided the populace levels of disciple microbes in foregut, midgut and hindgut of Atlantic cod with various eating regimen. The bacterial populace level differed between 7 × 10³⁻⁴, 4 × 10³ and 4.5 × 10⁴⁻⁵ in foregut, midgut and hindgut, individually. Additionally, Hovda *et al.* (2007) decided the normal bacterial includes in foregut, midgut and hindgut of Atlantic salmon which were log 3.9, log 3.7 and log 5.6 cfu/g, separately.

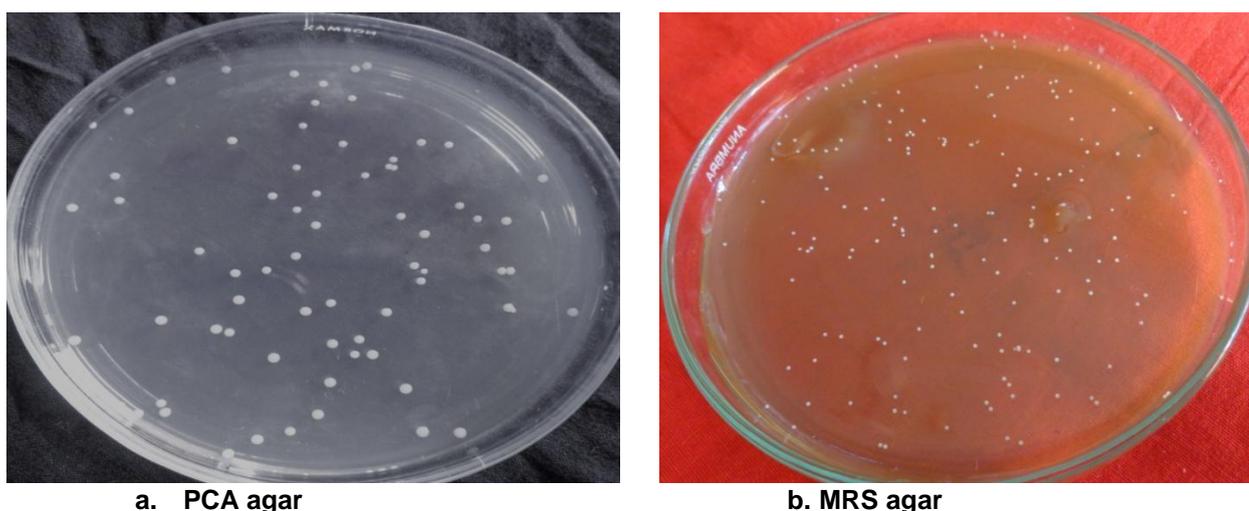


Fig. 1.CFU count (a. PCA agar and b. MRS agar) of *Channa punctata*

Identification and Biochemical characterization of *Lactobacillus*

The bromo-cresol purple in MRS agar as a pointer causes yellow colonies in color for lactic acid bacteria (Badis *et al.* 2004; Rengpipat *et al.* 2008) and was exposed to gram staining, microscopic observation and biochemical tests. This fish digestive tract contains microscopic organisms having gram positive, non-sporulating and some biochemical test of catalase, oxidase, motility, urease, citrate, indole, methyl red test were negative (Table 1) which were affirmed to be *Lactobacillus* (Pyar *et al.* 2014). In this manner, this strain was chosen for recognizable proof and further probiotic attributes examination (Fig. 2).

Table 1.Biochemical characterization of *Channa punctata* bacteria

Biochemical test	Result
Gram staining	Gram positive
Spore forming	Negative (-ve)
Catalase	Negative (-ve)
Oxidase	Negative (-ve)
Motility	Negative (-ve)
Urease	Negative (-ve)
Citrate	Negative (-ve)
Indole test	Negative (-ve)
H ₂ S Production	Negative (-ve)
Methyl red	Negative (-ve)



Fig. 2.Streaking on MRS agar plate of *Channa punctata*

Molecular characterization

Selected isolates were identified on the basis of morphological, physiological and biochemical characterizations as well as 16S rRNA gene sequencing. 16S rRNA gene sequence analysis was used for

bacterial identification. It was done by using forward primer F44 (5'-RGTTYGATYMTGGCTCAG-3') and reverse primer R1543 (5'-GNNTACCTTKTTACGACTT-3'). Amplified products were purified from agarose gels with silica beads. It was repeated several time furthermore best result enlisted as (Fig.3). The BLAST from the NCBI (<http://www.ncbi.nlm.nih.gov/>) was used for nucleotide comparison by percentage similarity. Sequences of close relatives together with the newly determined sequences were aligned using the ClustalW software program (Fig.4).

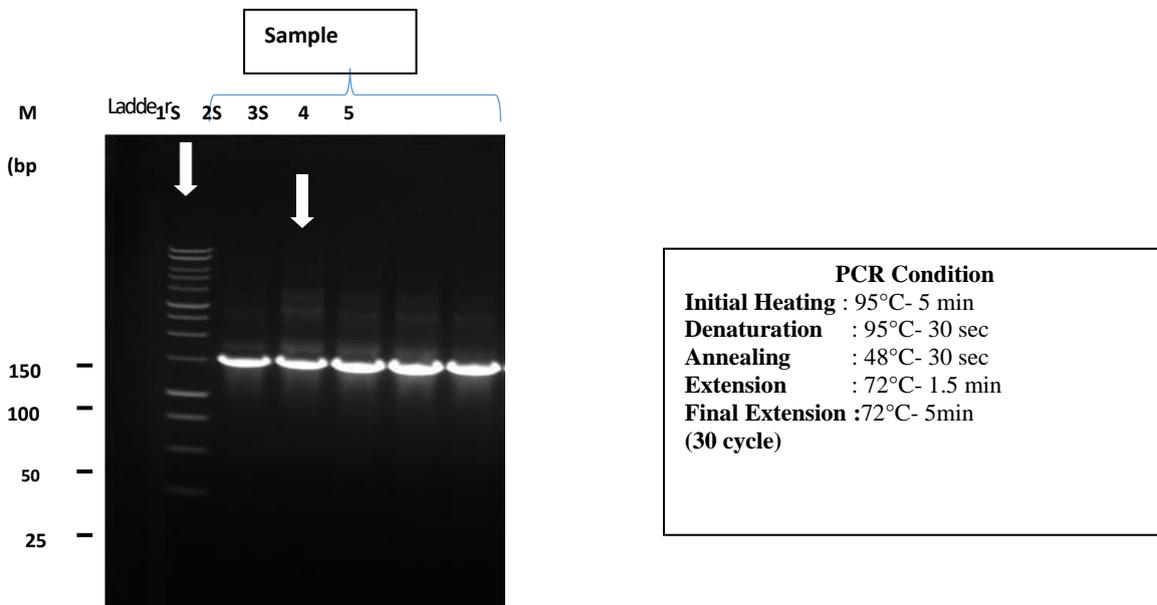


Fig. 3.16s rRNA gene profiles of F44&R1543 primers generated from isolated *Lactobacillus*

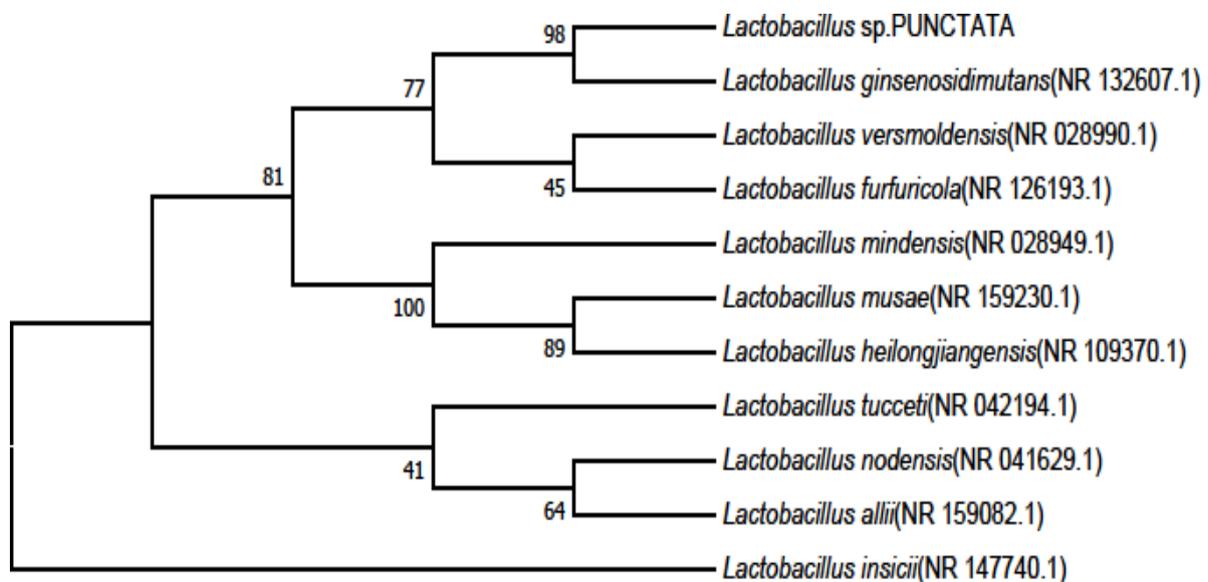


Fig. 4.Phylogenetic tree analysis of *Lactobacillus* sp..

Bio-safety assay

Those groups (experimental and control) did not show any pathological syndrome like loss of scale, mucus, any hemorrhage, edema or mortalities in *in vivo* and no damage in the internal organs such as spleen

(Fig. 5a, b), liver (Fig. 5c, d) and kidney (Fig. 5e, f) that were observed at $\times 4$ and $\times 10$ magnifications after 15 days monitoring.

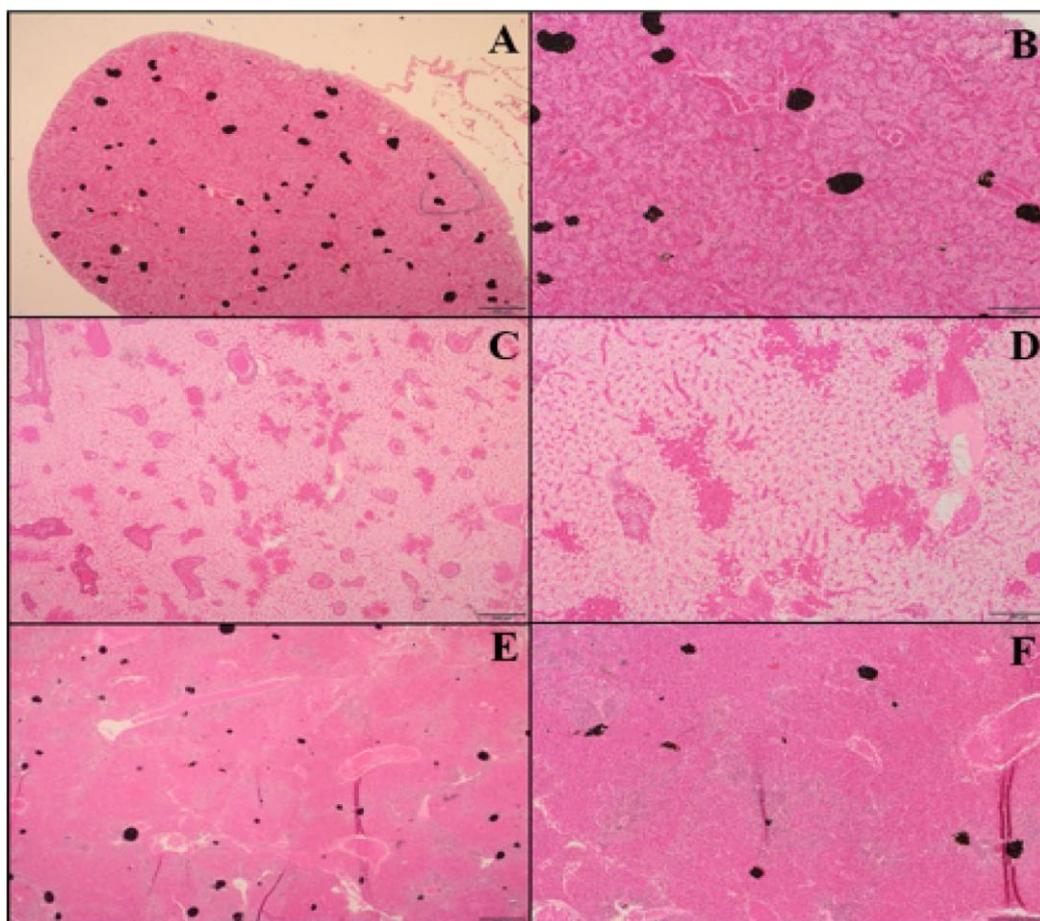


Fig. 5. Injection of bacterial suspension; showing a normal structure of the spleen (a, b), liver (c, d) and kidney (e, f) at $\times 4$ and $\times 10$, respectively.

Probiotic Profiling

pH and Bile Salt Tolerance

Measurable investigation demonstrated that the development rate (optical thickness) of *Channa punctata* sp. changed altogether ($p < 0.05$) from pH 1 to 6. This LAB didn't have any movement and reasonability at pH 1 after 2h hatching be that as it may, exhibited feasibility and development at pH 2 and that's only the tip of the iceberg. The development pace of *Channa punctata* expanded from pH 3 to 6. The outcomes demonstrate that the pH could essentially influence suitability and development movement of *Channa punctata*. The most reduced suitability and development was gotten at pH 1 and the most elevated at pH 6; since *Channa punctata* was confined from digestive system that has nonpartisan condition and the most noteworthy action was seen at pH 6. What's more, the handicap of this strain to endure and develop at pH 1 can be considered as a foundation for separation of this LAB from different species. As per reports, one of the most significant criteria for choice of LAB as probiotic is potential suitability at low pH (Nguyen *et al.* 2007; Kim and Austin 2008) (Fig. 6) Bile salt resilience was additionally tried in MRS soup which included 0.10,

0.15, 0.20, 0.25 and 0.30% (w/v) Oxgall bile salt. Similar bottles of MRS broth containing sifted various convergences of bile salt where was most extreme development of the separate in 0.30% bile sile salt focus at 16 hours and least development in 0.25% bile sile salt fixation at 2 hours. This *Lactobacillus* is demonstrated huge development in various bile salt fixations and this *Lactobacillus* was so powerful and salt resilience (Fig. 7).

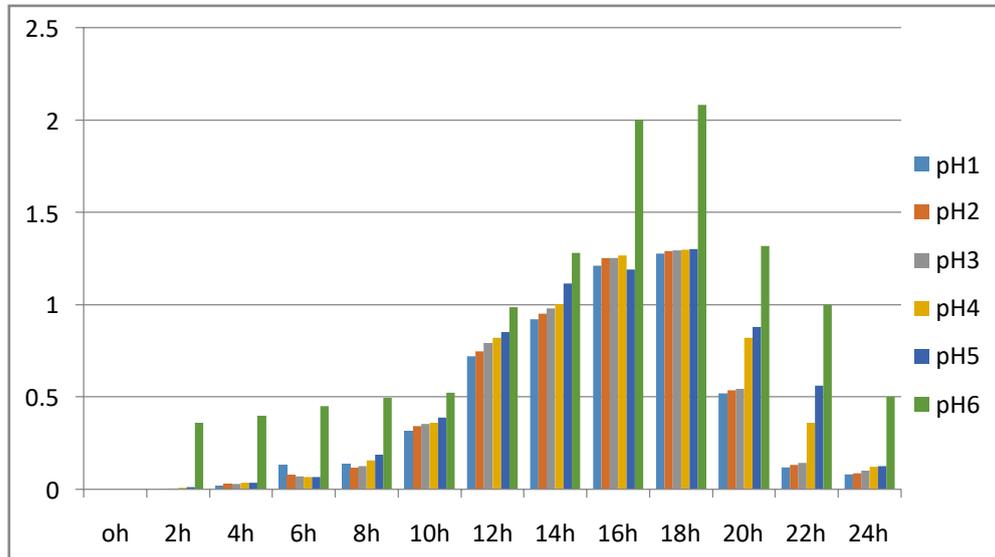


Fig. 6.pH tolerance of *Channa punctata* bacteria

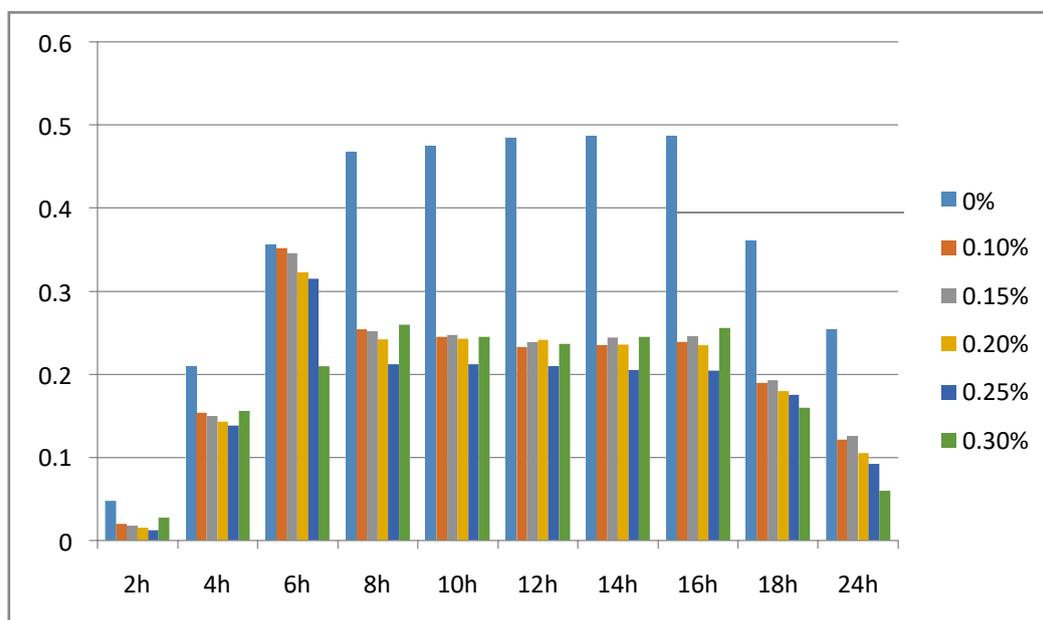


Fig. 7.Effect of different concentration of bile salt

Qualitative gastric juice tolerance assay

The isolate showed difference tolerance rate in different time where highest rate was 56.87% after 3 h of incubation (Table 2).

Table 2. Gastric juice tolerance analysis of *Bacillus* isolates in terms of CFU ml⁻¹

Isolate	Viability of Bacteria in CFU ml ⁻¹ ($\times 10^3$)			% of survivability after 3 h
	0 h	0.5 h	3 h	
LB <i>(C. punctata)</i>	2.5076	1.3523	1.1090	56.87

Antibiotic Sensitivity Test

Anti-infection agents are basically antibacterial. Anti-microbial affectability test was performed to realize that the detached microscopic organisms either safe or helpless or middle. The susceptibility to antibiotics is a common feature of probiotic bacteria. The antibiotic susceptibility of all isolates was assessed by disc diffusion method using MHA medium and results are shown in the Table 3. Anti-toxin weakness profiles demonstrated that this strain show resistant to tetracyclin, gatifloxacin, chloramphenicol, azithromycin, vancomycin, Intermediate resistant to nalidixic acid, ceftazidime, vancomycin, co-trimoxazole and susceptible to cefotaxime and ciprofloxacin. The antibiotic resistance traits among probiotic microorganisms are advantageous to survive the gastrointestinal tract during antibiotic treatment. Members of the genus *Lactobacillus* are usually resistant to glycopeptides potentiates the risk of spread of antibiotic resistance genes in the environment because genes of vancomycin resistance are often located on mobile genetic elements, including conjugative plasmids and transposons.

Table 3. Antibiotic susceptibility of *Lactobacillus* isolates using disc diffusion method

Name of antibiotics	Presence of zone	Zone (in mm)	Sensitivity
Ceftazidime (CAZ)	+	06	Intermediate Resistant
Azithromycin15(AZM)	+	05	Intermediate Resistant
Azithromycin30(AZM)	+	04	Resistant
Ciprofloxacin (CIP)	+	18	Susceptible
Cloxacillin (COX)	+	12	Moderately Resistant
Cefotaxime (CTX)	+	31	Susceptible
Gatifloxacin (GAT)	+	04	Resistant
Chloramphenicol (C)	-	0	Resistant
Erythromycin (E)	+	10	Intermediate Resistant
Ampicillin (AMP)	+	12	Moderately Resistant
Co-trimoxazole (COT)	+	06	Intermediate Resistant
Tetracycline (TE)	+	04	Resistant

Gentamicin (GEN)	+	12	Moderately Resistant
Nalidixic Acid (NA)	+	08	Intermediate Resistant
Vancomycin (VA)	+	04	Resistant

Antibacterial activity detection

The isolated bacterium showed significant inhabitation against *Pseudomonas* in disc diffusion technique. It has been observed that 10 and 12mm prohibiting zone on *Pseudomonas* pathogen (Table 4).

Table 4. *In vitro* antimicrobial activity of *Lactobacillus* isolates against some selected pathogenic bacteria (*Pseudomonas*)

Number	Concentration (µg/disc)	Presence of zone	Zone (in mm) R1*	Zone (in mm) R2*	Zone (in mm) R3*	Mean	Standard Deviation
01.	1	-	-	-	-	-	-
02.	5	-	-	-	-	-	-
03.	10	-	-	-	-	-	-
04.	20	-	-	-	-	-	-
05.	50	+	10	10	11	11.33	0.30524721
06.	100	+	12	11	13.5	14.50	0.36122123

Discussion

In this research, intestinal bacteria from tiki fish were isolated and investigation was done to know the general attributes of the confined microscopic organisms. Further investigation will be kept on to know the careful grouping of the confined. The chief purpose of microbiological examination intestinal bacteria was to give assurance that the bacteria intestine of tiki fish was a lactic acid forming bacteria, which may or may not contain probiotic characteristics for this reason it is important to know the species of the isolate. One *Lactobacillus* bacteria was isolated which was resistant against different antibiotic but some were susceptible. Five bacterial strains with phosphate-solubilizing capacity and other plant development advancing qualities had expanded the plant biomass (20-40%) by paper towel technique that was secluded from manures and full scale fauna. The overwhelming LAB were *Lactococcus plantarum*, *Lactococcus affinolactis* and *Lactococcus lactis* bacterias confined from the digestive tract of silver carp in low water temperature (Ghiasi 2011). The lactic acid shaping microscopic organisms had been segregated which were *Lactobacillus*. It could use as antibiotic to desert numerous enemies of pathogens. Now and then numerous substance anti-microbials were utilized which were exceptionally unsafe to our wellbeing and dangers to our condition. To spare our wellbeing condition and our condition *Lactobacillus* assume significant job.

In aquaculture, antibiotics agents at remedial levels are regularly managed for brief timeframes by means of the oral course to gatherings of fish that offer tanks or enclosures. All medications legitimately utilized in aquaculture must be affirmed by the administration organization in charge of veterinary prescription, for instance, the Food and Drug Administration (FDA) in the USA (Romero *et al.* 2014). Scientists disengage bacteria since it use as probiotic which are help to create aquaculture. Customarily, probiotic utilized in nourishment industry have been esteemed safe, truth be told, no human dangers have been resolved, staying as the best confirmation of its wellbeing (Cruz *et al.* 2012). Acid tolerant test have been utilized in pH resilience test. Distinctive pH including 1, 2, 3, 4, 5 and 6 with MRS stocks will be readied utilizing 1% HCl and 1N NaOH. At that point the soups will be partitioned in widespread containers. That bacterium will be estimated by spectrophotometer at 600 nm following 2 hours incubating relies upon Optical thickness (OD) as development rate. Bacterial suspensions were performed in PBS with 10^7 cfu/ml of lactic acid bacteria. Bile was gathered from rainbow trout by puncturing the gallbladder and was put away at -20°C until use. The bacterial suspension was immunized in sterile PBS or in sterile PBS containing 2.5–10% (v/v) fish bile, as portrayed beforehand (Nikoskelainen *et al.* 2001). Samples were brooded for 1.5 h at 22°C . After incubating, tests were sequentially weakened in sterile PBS and checks of suitable microscopic organisms were controlled by plate tally utilizing MRS agar (De Man *et al.* 1960), a particular mode for LAB.

In Acid Fast test, the strain was negative. The bacterial strain wound up blue and in oxidase test, the shading changes to dull purple because those bacteria were oxidase positive. Bile salt resistance was additionally tried in MRS soup which included 0.0, 0.10, 0.15, 0.20, 0.25 and 0.30% (w/v) oxgall bile salt. Copy containers of MRS soup containing separated various centralizations of bile salt were immunized by 30 μl of refined strain and incubated at 30°C . Development rate was evaluated by estimating the optical thickness by spectrophotometer at 600 nm after 2, 8, 12 and 16h incubating. The bile salt influenced the development pace of detached *L. mesenteries sp. Mesenteroides* and restricted its capacity. Moreover, this strain indicated distinctive capacity to endure and develop in bile salt. Bile salt resilience is required for probiotic bacterial to develop and get by in fish digestive tract (Salminen *et al.* 2004; Cebeci and Gurakan 2003) established that *L. plantarum* as a probiotic could get by in 0.3% of bile salt. (Nguyen *et al.* 2007) revealed development of *L. plantarum* pH 04 for bile salt extending from 0 to 0.4%. Likewise, *L. fermentum* and *L. plantarum* confined from digestive system of rainbow trout were analyzed for development at 2.5 to 10% separated bile from fish nerve bladder. They endured bile fixation for 1.5 h and no huge changes in feasible checks were watched (Balcazar *et al.* 2008). The probiotic that can endure low pH and bile salt methods they not exclusively can travel through stomach and be dynamic in digestive system yet in addition can be alive and make due in pressure conditions (Cebeci and Gurakan 2003). In the present examination, *L. mesenteroides sp. Mesenteroides* had bile and acid tolerant and may seem to can possibly hold fast to angle bodily fluid as an alluring probiotic.

In antibiotic sensitivity, 15 antibiotic agents have been utilized and plated on agar plate which has

been now spread inferred test and afterward the plate was kept into the incubator at 37°C for 24 hours. After then the opposition and weakness have been watched. The example microscopic organisms, which were vulnerable against certain anti-infection and will be discovered a few clear zone and estimated the zone. On the off chance that antibiotics were opposition against certain anti-infection and don't demonstrate any zone. Anti-microbial Sensitivity Test was performed for secluded LAB against three anti-infection agents, for example, Penicillin G - HiMedia - India, Amoxicillin - HiMedia - India and Cephlothin - HiMedia - India. The single confined bacterial culture develops in stock culture which was embraced for AST. Kirby Baur Disk Diffusion strategy was performed by utilizing a cotton swab in which the bacterial suspension was spread on Mueller Hinton agar (MHA - HiMedia - M173) plate (Vijayaram *et al.* 2016). Antibiotics, for example, oxytetracycline (OTC) and quinolone, for example, oxolinic acid (OA) are the most generally utilized in Mediterranean aquaculture in feed (Rigos and Troisi 2005) and medications release tranquilizes legitimately into the marine condition, where they are moderately impervious to biodegradation.

Conclusion

This experiment showed that, digestive system of *Channa punctata* display *Lactobacillus* bacteria and can be utilized as a potential common source to isolate a variety of strains of *Lactobacilli*. A few types of *Lactobacillus* are utilized as probiotic bacteria. This probiotic bacterium keeps up fish quality by upgrading their intestinal movement. Digestive system is an intricate piece of stomach related tract. This investigation uncovered that the digestive tract of new *Channa punctata* contains probiotic microorganisms. Probiotic microscopic organisms can be utilized as bio-control operator. Anti-microbials are unsafe for condition. It can legitimately influence the environmental framework that being huge misfortune for fish creation. Pathogenic microscopic organisms become anti-infection obstruction for over and multi-dosing of anti-toxin substance. So the investigation of probiotic is expected to take care of this issue. The consequence of the state framing unit (CFU) was 2.64×10^{14} per gm, when spreading sum was 100 µl. The morphological character has been seen through gram recoloring technique and biochemical investigation. The isolate was the gram positive, pole molded, non spore framing, acid fast test, oxidase test, motility test, urease test, citrate test, indole test and methyl red test were negative. Along these lines, the strain was *Lactobacillus*. We had been watched the anti-microbial affectability of the segregate through the anti-toxin chart affectability strategy. The development paces of disconnects were seen at various degree of pH. It demonstrated less development at pH 1 and much development at pH 6 among the degree of pH 1 to 6. The development paces of secludes were likewise seen at various (0.00, 0.10, 0.15, 0.20, 0.25, 0.30) concentrated bile salt medium. The development rate was diminished by expanding the degree of bile salt fixation. The examination about fish digestive tract which has been conveyed *Lactobacillus* microscopic organisms as probiotic of taki fish is significant in our wellbeing, nourishment, condition and so forth.

Abbreviation

Atm: Atmosphere; °C: Degree Celsius; cm: Centimeter; °F: Degree Fahrenheit; G: Gram; HCl:

Hydrochloric acid; Hr: Hours; Kg: Kilogram; min: Minutes; µl: Micro liter; ml: Milliliter; MRS: According to inventors name de Man Rogosa and Sharpe; NaCl: Sodium chloride; NaOH: Sodium hydroxide; rpm: Round per minute; CAZ: Ceftazidime; AZM: Azithromycin; CXM: Cefuroxime; CIP: Ciprofloxacin; COX: Cloxacillin; CTX: Cefotaxime; GAT: Gatifloxacin; C: Chloramphenicol; E: Erythromycin; AMP: Ampicillin; COT: Co-trimoxazole; Te:Tetracycline; GEN: Gentamicin; NA: Nalidixic Acid; VA: Vancomycin.

Acknowledgments

This work was supported by the Program of the Fundamental Research Funds for the Central Universities (JUSRP51504), and the 111 Project (Grant No. 111-2-06). The author is also thankful to Genetic Engineering and Biotechnology department, Jessore University of Science and Technology, Jessore-7408, Bangladesh.

Ethics statement

This article does not contain any studies with animals performed by the authors.

References

- Ahire, J.J., Patil, K.P., Chaudhari, B.L., Chincholkar, S.B. A potential probiotic culture ST2 produces siderophore 2,3dihydroxybenzoylserine under intestinal conditions. *Food Chem.* 2011; 127 (2):387–393. doi:10.1016/j.foodchem.2010.12.126.
- Austin B, Al-Zahrani AMJ. The effect of antimicrobial compounds on the gastrointestinal microflora of rainbow trout (*Salmo gairdneri*). *Journal of Fish Biology*, 1988; 33(1):1- 14. doi.org/10.1111/j.1095-8649.1988.tb05444.x.
- Badis A, Guetarni D, Moussa-Boudjemaa B, Henni DE, Tornadijo ME, Kihal M. Identification of cultivable lactic acid bacteria isolated from Algerian raw goat's milk and evaluation of their technological properties. *Food Microbiology*, 2004;21(3):343-349. doi:10.1016/S0740-0020(03)00072-8.
- Bajpai VK, Han JH, Rather IA, Majumder R, Nam GJ, Chanseo P, Lim J, Paek WK, Park HY. Characterization of lactic acid bacterium *Pediococcus pentosaceus*4I1 from fresh water fish *Zacco koreanus* and its antibacterial mode of action. *Front Microbiol.*2016;7:2037. doi.org/10.3389/fmicb.2016.02037.
- Balcazar JL, Vendrell D, de Blas I, Ruiz-Zarzuola I, Muzquiz JL, Girones O. Characterization of probiotic properties of lactic acid bacteria isolated from intestinal microbiota of fish. *Aquaculture*, 2008;278(1-4):188-191. doi:10.1016/j.aquaculture.2008.03.014.
- Bangladesh economic review. 2014; Economic Advisers Wing, Finance Division, Ministry of Finance.
- Belfiore C, Raya RR, Vignolo GM. Identification, technological and safety characterization of *Lactobacillus sakei* and *Lactobacillus curvatus* isolated from Argentinean anchovies (*Engraulis anchoita*). Springer plus, 2013;7;2(1):257. doi:10.1186/2193-1801-2-257.
- Cebeci A, Gurakan C. Properties of potential probiotic *Lactobacillus plantarum* strains. *Food Microbiology*, 2003; 20(5):511-518. doi:10.1016/S0740-0020(02)00174-0.
- Cruz LA, Hebly M, Duong GH, Wahl SA, Pronk JT, Heijnen JJ, Daran-Lapujade P, van Gulik WM. Similar temperature dependencies of glycolytic enzymes: an evolutionary adaptation to temperature dynamics? *BMC Syst Biol.*, 2012;6:151.
- De Man, J. C., M. Rogosa and M. E. Sharpe. A medium for the cultivation of *lactobacilli*. *Journal of Applied*

Microbiology, 1960;23(1):130–135. doi.org/10.1111/j.1365-2672.1960.tb00188.x.

DoF National fish week, compendium (In Bengali). 2015; Department of Fisheries, Ministry of Fisheries and Livestock, Government of Bangladesh, Dhaka.

Ghiasi, F. Predominant lactic acid bacteria isolated from the intestines of silver carp in low water temperature. *Afr J Biotechnol.*, 2011; 10(59):12717-12721. doi.org/10.5897/AJB11.565.

Ghosh S, Ringo E, Selvam ADG, Rahiman MKM, Sathyan N, John N, Hatha AAM. Gut associated lactic acid bacteria isolated from the estuarine fish *Mugil cephalus*: molecular diversity and antibacterial activities against pathogen. *Int. J. Aqua.*, 2014; 4(1): 1-11. doi:10.5376/ija.2014.04.0001.

Hovda MB, Lunestad BT, Sivertsvik M, Rosnes JT. Characterisation of the bacterial flora of modified atmosphere packaged farmed Atlantic cod (*Gadus morhua*) by PCR-DGGE of conserved 16S rRNA gene regions. *Int. J. Food Microbiol.*, 2007; 117(1):68-75. doi:10.1016/j.ijfoodmicro.2007.02.022

Jena PK, Trivedi D, Thakore K, Chaudhury H, Giri SS, Seshadri S. Isolation and characterization of probiotic properties of *Lactobacilli* isolated from rat fecal microbiota. *Microbiol Immunol.*, 2013; 57(6):407-416. doi:10.1111/1348-0421.12054.

Karim R, Das T, Saikot FK. Probiotic profiling of *Lactobacillus sp.* isolated from the intestine of *Sperata seenghala* and *Labeo bata*. *A. J. Pharm. Health Res.*, 2016; 4(5): 99-108.

Karp G. and Gomez JP. *Biologia Celular molecular*. 1998; McGraw Hill Interamericana.

Kim DH and Austin B. Characterization of probiotic carnobacteria isolated from rainbow trout (*Oncorhynchus mykiss*) intestine. *Lett Appl Microbiol.*, 2008;47(3):141-147. doi:10.1111/j.1472-765X.2008.02401.x.

Larsen AM, Mohammed HH, Arias CR. Characterization of the gut microbiota of three commercially valuable warm water fish species. *J. Appl. Microbiol.*, 2014; 116: 1396-1404. doi:10.1111/jam.12475.

Merrifield, DL., JL. Balcázar, C. Daniels, Z. Zhou, O. Carnevali, Y-Z. Sun, SH. Hoseinifar and E. Ringo. Indigenous lactic acid bacteria in fish and crustaceans. In: Merrifield DL, Ringo E (eds) *Aquaculture Nutrition: Gut Health, Probiotics and Prebiotics*. Wiley Blackwell, 2014; pp 128-168.

Mishra A, Sharma KP. Isolation characterization of probiotic microorganism from fermented dairy products. *GERF Bulletin of Biosci.*, 2014;5(1):10-14.

Mithun S, Dipak V, Sheela S. Isolation and identification of *Lactobacilli* from raw milk samples obtained from Aurey milk colony. *Intl. J. Sci. anti. Research publications.*, 2015; 5(4):1-5.

Mukherjee, A., Ghosh, K. Antagonism against fish pathogens by cellular components and verification of probiotic properties in autochthonous bacteria isolated from the gut of an Indian major carp, *Catla catla* (Hamilton). *Aquacult. Res.*, 2016; 47, 2243–2255. doi.org/10.1111/are.12676.

Nguyen TDT, Kang J H, Lee MS. Characterization of *Lactobacillus plantarum* PH04, a potential probiotic bacterium with cholesterol-lowering effects. *Int. J. Food Microbiol.*, 2007; 113(113): 358-361. doi:10.1016/j.ijfoodmicro.2006.08.015.

Nikoskelainen S, Ouwehand A, Salminen S, Bylund G. Protection of rainbow trout (*Oncorhynchus mykiss*) from furunculosis by *Lactobacillus rhamnosus*. *Aquaculture*, 2001; 198(3):229-236. doi.org/10.1016/S0044-8486(01)00593-2.

Powthong P, Suntornthiticharoen P. Isolation identification and analysis of probiotic properties of lactic acid

bacteria from selective various traditional Thai fermented food and kefir. Pak. J. Nutri., 2015; 14(2): 67-74. doi:10.3923/pjn.2015.67.74.

- Pradeep A, Dinesh M, Govindaraj A, Vinothkumar D, Ramesh Babu NG. Phytochemical analysis of some important medicinal plants. International Journal of Biological & Pharmaceutical Research. 2014; 5(1): 48-50.
- Pyar H, Peh KK. Characterization and identification of *Lactobacillus acidophilus* using biolog rapid identification system. Int J Pharm Pharm Sci., 2014; 6(1): 189-193.
- Rengpipat S, Rueangruklikhit T, piyatiratitivorakul S. Evaluation of lactic acid bacteria as probiotic for juvenile seabass (*Latescalcalifer*). J. Aquaculture Res., 2008; 39(2): 134-143. doi:10.1111/j.1365-2109.2007.01864.x.
- Rieny SS, Mile L. Identification of lactic acid bacteria isolated from intestine of Milkfish (*Chanos chanos*) potential activity against pathogen bacteria used PCR 18s rRNA method. Int. J. Biosci. Biotechnl., 2016; 8(3):127-134. <http://dx.doi.org/10.14257/ijbsbt.2016.8.3.13>.
- Rigos G. and Troisi G.M. Antibacterial Agents in Mediterranean Finfish Farming: A Synopsis of Drug Pharmacokinetics in Important Euryhaline Fish Species and Possible Environmental Implications. Reviews in Fish Biology and Fisheries, 2005; 15(1):53-73. doi:10.1007/s11160-005-7850-8.
- Ringo E, Sperstad S, Myklebust R, Refstie S, Krogdahl A. Characterisation of the microbiota associated with intestine of Atlantic cod (*Gadus morhua* L.) The effect of fish meal, standard soybean meal and a bioprocessed soybean meal. Aquaculture, 2006;261:829-841. doi:10.1016/j.aquaculture.2006.06.030.
- Ringo, E., RE.Olsen, I. Jensen, J. Romero and HL.Lauzon. Application of vaccines and dietary supplements in aquaculture: possibilities and challenges. Rev. Fish Biol Fish, 2014a; 24(4):1005-1032.
- Ringo, E., U. Schillinger and W. Holzapfel. Antibacterial abilities of lactic acid bacteria isolated from aquatic animals and the use of lactic acid bacteria in aquaculture. In: Holzapfel W, Naughton P (eds) Microbial Ecology in Growing Animals. Elsevier, Edinburgh, UK, 2005; pp 418-453.
- Ringo, E., Z. Zhou, S. He and RE. Olsen. Effect of stress on intestinal microbiota of Arctic charr, Atlantic salmon, rainbow trout and Atlantic cod: A review. Afr J Microbiol Res., 2014b; 8(7):609-618. doi:10.5897/AJMR2013.6395.
- Romero R, Miranda J, Chaiworapongsa T, S. J. Korzeniewski, P. Chaemsaitong, F. Gotsch, Z. Dong, A. I. Ahmed, B. Yoon, S. Hasan, C. J. Kim, L. Yeo. Prevalence and clinical significance of sterile intra-amniotic inflammation in patients with preterm labor and intact membranes. Am. J. Reprod. Immunol., 2014; 72(5):458-74. doi:10.1111/aji.12296.
- Saikot FK, Zaman R, Khalequzzaman M. Pathogenicity test of *Aeromonas* isolated from Motile *Aeromonas* Septicemia (MAS) infected Nile tilapia on some freshwater fish. Sci Int., 2013; 1(9): 325-329. doi:10.17311/sciintl.2013.325.329.
- Salminen S, Wright AV, Ouwehand A. Lactic Acid Bacteria (Vol.1), 2004; New York: Marcel Dekker, Inc.
- Samelis J, Maurogenakis F, Metaxopoulos J. Characterisation of lactic acid bacteria isolated from naturally fermented Greek dry salami. Int. J. Food Microbiol., 1994; 23: 179-196. doi: 10.1016/0168-1605(94)90051-5.
- Sharifuzzaman, S.M., Austin, B. Influence of probiotic feeding duration on disease resistance and immune parameters in rainbow trout. Fish Shellfish Immunol., 2009; 27, 440–445. doi:

10.1016/j.fsi.2009.06.010.

Shehata MG, Sohaaimy SAEI, Sahn MAEI, Youssef MM. Screening of isolated potential probiotic lactic acid bacteria for cholesterol lowering property and bile salt hydrolase activity. *Annals of agriculture science*, 2016; 61(1): 65-75. doi.org/10.1016/j.aoas.2016.03.001.

Tamura K., Peterson D., Peterson N., Stecher G., Nei M., Kumar S. MEGA5: molecular evolutionary genetics analysis using maximum likelihood, evolutionary distance, and maximum parsimony methods. *Mol Bio Evol.*, 2011; 28(10): 2731–9. doi:10.1093/molbev/msr121.

Thakur N, Rokana N, Panwar H. Probiotics selection criteria, safety and role in health and disease. *J. Innovative Biol.*, 2016; 3(1): 259-270.

Vasiee AR, Tabatabaei YF, Mortazavi A, Edalation MR. Isolation, identification and characterization of probiotic *Lactobacillus* spp. from Tarkhineh. *Int. food Res. J.*, 2014;21(6):2487-2492.

Vijayaram S, Kannan S, Muthukumar S. Isolation and characterization of probiotic bacteria isolated from diverse fish fauna of trodden vaigai river at Theni district. *J. Chemical and Pharmaceutical Research*, 2016;8(7): 883-889.

Dedication

To my parents Md. Intaj Ali Gazi and Mst. Moyna Begum.



© 2021 by the authors. Author/authors are fully responsible for the text, figure, data in above pages. This article is an open access article distributed under the terms and conditions of the Creative Commons Attribution (CC BY) license (<http://creativecommons.org/licenses/by/4.0/>)

Author(s) have identified their affiliated institutions or organizations, along with the corresponding country or geographic region. NAAR, TWASP remains neutral with regard to any jurisdictional claims.

