

TABLE OF CONTENTS

- 109-132 PREBIOTIC MECHANISMS, FUNCTIONS AND APPLICATIONS – A REVIEW**
Blatchford, P., Ansell, J., de Godoy, M.R.C., Fahey, G., Garcia-Mazcorro, J.F., Gibson, G.R., Goh, Y.J., Hotchkiss, A.T., Hutkins, R., LaCroix, C., Rastall, R.A., Reimer, R.A., Schoterman, M., Van Sinderen, D., Venema, K. and Whelan, K.
- 133-144 AN ASSESSMENT OF THE PREBIOTIC POTENTIAL OF SINGLE AND BLENDED SUBSTRATES IN ANAEROBIC *IN VITRO* BATCH CULTURE FERMENTATIONS USING CANINE FAECAL SAMPLES AS INOCULA**
V. L. Inness, C. Khoo, K. L. Gross, L. Hoyles, G. R. Gibson and A. L. McCartney
- 145-148 PREVENTION OF RELAPSE FOLLOWING *CLOSTRIDIUM DIFFICILE* INFECTION USING PROBIOTIC *LACTOBACILLUS CASEI* SHIROTA**
Lennard YW Lee, Ramez Golmohamad, and George MacFaul
- 149-156 GASTROINTESTINAL SURVIVAL OF BACTERIA IN COMMERCIAL PROBIOTIC PRODUCTS**
Mathieu Millette, Anne Nguyen, 1Khalie Mahamad Amine and Monique Lacroix
- 157-164 CHARACTERIZATION OF PROBIOTIC LACTIC ACID BACTERIA TO BE USED AS STARTER AND PROTECTIVE CULTURES FOR DAIRY FERMENTATIONS**
Gamal Enan, Seham Abdel-Shafi, M. F. Abdel-Haliem and S. Negm
- 165-168 INSTRUCTION TO AUTHORS**