

1 Supplementary File

2 **Effect of fermented whey with a probiotic bacterium on gut immune system**

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6 **Materials and methods**

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8 *Whey*

9 The microbiological and physicochemical characteristics of whey were described in Table
10 1 and were determined by standard procedures: fat, International Dairy Federation (IDF,
11 1987a); total protein (IDF, 2001); total solids (IDF, 1987b); ash (AOAC, 1995) and lactose
12 by difference.

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14 *Lactic acid bacteria strain*

15 The LAB strain was identified from both the fermentation pattern (API 50 CHL test) and
16 the 16S rRNA gene sequence (Dogi et al. 2013). Stock cultures were maintained at -80°C
17 in 15% (v/v) glycerol. *Lactobacillus rhamnosus* RC007 was grown at 37°C for 24 h
18 without agitation in Man, Rogosa and Sharpe (MRS) broth (Britania, Buenos Aires,
19 Argentina). Overnight fresh culture of the strain under study (MRS, 37 °C, 24 h, aerobic
20 incubation) was centrifuged (6000 g, 15 min, 5 °C), washed twice with phosphate buffered
21 saline (PBS), inoculated (1% v/v) in heat treated W or MRS broth and incubated overnight
22 (37 °C, during 24 h, aerobic incubation). Bacterial growth was evaluated by taking an
23 aliquot every two hours and plating on MRS agar. Decrease in pH was followed with a
24 digital pH meter.

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26 Histological studies

27 The small intestines from mice were fixed in formaldehyde, dehydrated using a graded
28 series of ethanol and xylene, embedded in paraffin and sectioned at 4 µm and stained with
29 haematoxylin and eosin. Goblet cells were counted at 40× only in villi axis. The
30 quantification was performed on all the villi found in each section analyzed (two slides per
31 animal/intestine, two sections per slide). The number of intraepithelial lymphocytes (IEL)
32 per 100 epithelial cells in the complete villous was counted.

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34 *Statistical analyses*

35 Considering that no interactions were observed between these two independent assays,
36 results were analyzed together. Statistical analyses were performed using MINITAB 15
37 software (Minitab, Inc., State College, PA).

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40 **References**

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56 **Conflict of interest statement**

57 None of the authors has any financial or personal relationships that could inappropriately
58 influence or bias the content of the paper.

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63 **Table 1.** Composition (g/100 ml), microorganisms (log CFU/ml) and pH of cheese whey

Physicochemical evaluation		Microbiological evaluation (log CFU/ml)	
Total solids (% w/v)	6.05 ± 0.13	Lactobacilli	5.60 ± 0.17
Ashes (% w/v)	0.47 ± 0.02	Enterobacteria	5.23 ± 0.15
Fat (% w/v)	0.40 ± 0.01	Total anaerobes	6.36 ± 0.19
Proteins (% w/v)	0.83 ± 0.03		
Lactose (% w/v)	4.39 ± 0.15		
pH	6.2 ± 0.1		

64 used in this study

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66 Physicochemical and microbiological evaluation was determined in fresh whey prior to
67 heat treatment in duplicate.

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69 **Table 2:** Cell counts of *L. rhamnosus* RC007 growing in commercial MRS or cheese whey and
70 final pH of the culture media

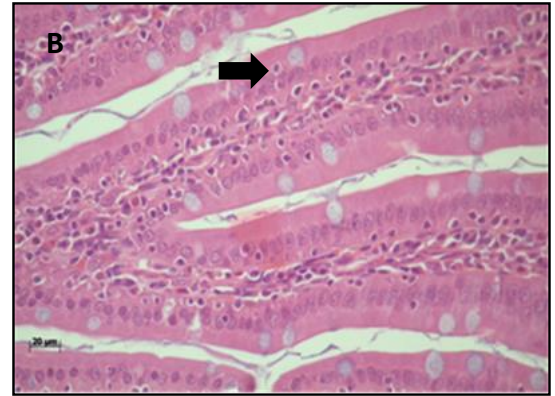
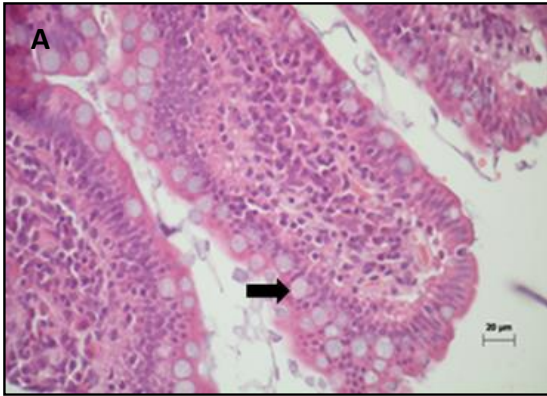
	Cell counts (log CFU/ml \pm SD)	pH
MRS (14 h)	9.3 \pm 0.18	4.05
Whey (14 h)	7.9 \pm 0.23	4.06
Whey (16 h)	8.9 \pm 0.10	4.03

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72 *Lactobacillus rhamnosus* RC007 was grown in MRS or W during 24 h. Bacterial growth was
73 evaluated by taking an aliquot every two hours and plating on MRS agar. Decrease in pH
74 was followed with a digital pH meter.

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77 **Figure 1: Microphotographs of small intestines stained with hematoxylin/eosin (H/E).**

78 Goblet cells (A) and intraepithelial lymphocytes (B) are shown. Magnification 400X.

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