

Effect of sodium alginate and skim milk in the process of creating freeze-drying material of probiotics containing *L. acidophilus*

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Summary: *The aim of the present study was to focus on the impact of sodium alginate in the process of creating raw material of probiotics containing *L. acidophilus*. Alginate and skim milk were used to form raw material with two types - powder and microcapsules. After freeze-drying, the microcapsule form has the advantage of creating more spongy and less moisture absorption than the powder form. The number of survival bacteria and moisture in microcapsules form of the best formular (3.0-6.0 g wet biomass, 10% skim milk, 2% alginate) after freeze-drying were evaluated. During 12 months at 2-8°C storage the number of bacteria and moisture remained approximately 10^9 cfu/g and 4%.*