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Lactobacillus bulgaricus - Complete genome

Description

Lactobacillus delbrueckii bulgaricus (L. bulgaricus) is a Gram-positive bacterium with a low GC content. This lactobacillus ferments sugars mainly to lactic acid, and therefore belongs to the lactic acid bacterial group. *L. bulgaricus* is one of the two bacteria required for the production of yogurt and fermented milk, it has an essential role in the development of the organoleptic, hygienic and perhaps probiotic qualities of these foods. In France, the annual yogurt consumption was 19.6 kg per person in 1998. From this statistic, the major economic interest of this lactobacillus is clear.

The genome of *L. bulgaricus* is estimated to be 2.3 Mb, with a GC content of about 50%. The complete sequence of this genome will lead to the identification of the genetic bases of the adaptation of this bacterium to the dairy environment and to a better understanding and control of functions of agro-alimentary interest. This sequence is also an essential step in the global analysis of this bacterium via the systematic study of its transcripts and proteins.