Guerin-Danon, C., Chabanet, C., Pedone, C., Popot, F., Vaisside, P., Bouley, C., Szylit, O. & Andrieux, C. (1998). Milk fermented with yogurt cultures and *Lactobacillus casei* compared with yogurt and gelled milk: influence on intestinal microflora in healthy infants. American Journal of Clinical Nutrition, 67, 111-117.

Isolauri, E., Sutas, Y., Kankaapaa, P., Arvilommi, H. & Salminen, S. (2001). Probiotics: Effects on immunity. American Journal of Clinical Nutrition, 73, 444S-450S.

Kailasapathy, K., and Rybka, S.(1997). *Lactobacillus acidophilus* and *Bifidobacterium* ssp.-Their therapeutic potential and survival in yoghurt.Australian Journal of Dairy Technology, 52, 28-35

Liong, M. & Shah, N. P. (2005). Acid and bile tolerance and cholesterol removal ability of lactobacilli strains.Journal of Dairy Science, 88, 55-66.

Lourens-Hattingh, A. & Viljoen, B. C. (2001). Yoghurt as probiotic carrier food. Review article. International Dairy Journal, 11, 1-17

Mattila-Sandholm, T., Myllarinen, P., Crittenden, R., Mogensen, G., Fonden, R. & Saarela, M. (2002). Technological challenges for future probiotic foods. International Dairy Journal, 12, 173-182.

Oliveira, M. N., Sodini, I., Remeuf, F. & Corrieu, G. (2001). Effect of milk supplementation and culture composition on acidification, textural properties and microbiological stability of fermented milks containing probiotic bacteria. International Dairy Journal, 11, 935-942.

Paseephol, T. (2008). Characterisation of prebiotic compounds from plant sources and food industry wastes. Inulin from Jerusalem artichoke and Lactulose from milk concentration permeate, 1-21.

Schaafsma, J. (2008). Lactic acid bacteria and their: Metabolistic perspective.British Journal of Nutrition, 88 (Suppl.), S89-S94.

Rasdhari, M., Parekh, T., Dave, N., Patel, V. & Subhash, R. (2008). Evaluation of various physic-chemical Properties of Hibiscus safdariffa and *L. casei* incorporated probiotic yogurt. Pakistan Journal of Biological Sciences, 11, (17), 2101-2108.

Saide, J. A. O. & Gilliland, S. E. (2005). Antioxidative activity of Lactobacilli measured by oxygen radical absorbance capacity. Journal of Dairy Science, 88, (4), 1352-1357.

Shah, N. P. (2007). Functional cultures and health benefits. International Dairy Journal, 17, 1262-1277

Shah, N. P. (2000). Probiotic bacteria: Selective Enumeration and Survival in Dairy Foods. Journal of Dairy Science, 83, 894-907.

Shah, N. P. & Lankaputhra, W. E. V. (1997). Improving viability of *Lactobacillus acidophilus* and *Bifidobacterium bifidum* sp. In yoghurt. International Dairy Journal, 7, 349-356.

Tharmaraj, N. & Shah, N. P. (2003). Selective Enumeration of *Lactobacillus delbrueckii* ssp. *Bulgaricus*,*Streptococcus thermophilus*, *Lactobacillus acidophilus*, *Bifidobacteria*, *Lactobacillus casei*, *Lactobacillus rhamnosus*, and *Propionibacteria*, Journal of Dairy Science, 86, 2288-2296.

Unal, B., Metin, S. & Iski, N. D. (2003). Use of response surface methodology to describe the combined effect of storage time, locust bean gum and dry matter of milk on the physical properties of low-fat set yoghurt. International Dairy Journal, 13, 909-916.

Vuhcic, N. &Hruskar, M. (2000). Slovenian fermented milk with probiotics, Zootehnika, 76, 41-46.

Vasiljevic, T. & Shah, N. P. (2008). Probiotics-From Metchnikoff to bioactives. International Dairy Journal, 18, 714-728.

Viljanen, M., Kuitunen, M., Haahtela, T., Juntunen-Backman, K., Korpela, R. & Savilahti, E. (2005). Probiotic effects on faecal inflammatory markers and on faecal IgAin food allergic atopic eczema/dermatitis syndrome infants.Pediatric Allergy and Immunology, 16, 65-71.

Vinderola, C. G., and Reinheimer, J. A. (2000). Enumeration of *lactobacillus casei* in the presence of *Lactobacillus acidophilus*, *bifidobacterium* and lactic starter bacteria in fermented dairy products. International Dairy Journal, 10, 271-275.

Vinderola, C. G., Bailo, N. & Rienheimer, J. A. (2000). Survival of probiotic microflora in Argentinian yoghurts during refrigerated storage. Food Research International, 33, 97-102.