

<b>Title:</b>	A process for the production of anti-listerial Bacteriocin.
<b>Abstract</b> :	The present invention deals with a process for producing anti-listerial bacteriocin using <i>Enterococcus faecium</i> (MTCC 5153) up to a yield of $150 \times 10^3 \text{ AU ml}^{-1}$ . The process comprises synthesis of galactose by hydrolysis of lactose without adding any external sugar, hence cost effective and less time consuming. At least up to 50% of bacteriocin being produced in the first 10 hours of the process. The said bacteriocin is useful for enhancement of lactose intolerant food grade and shows inhibition to <i>Listeria monocytogenes</i> at least up to 3 folds in 3 - 5 hours. The bacteriocin produced is capable of being adsorbed to a host cell at a pH range of 6 - 6.5 or in a cell-free culture filtrate.