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Vandenbergh et al.

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[54] **METHOD OF MAKING A LACTOCOCCAL BACTERIOCCIN**

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Related U.S. Application Data

[63] **Continuation-in-part of Ser. No. 492,969, Mar. 13, 1990, abandoned.**

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[58] **Field of Search** 435/128, 252.1, 435/71.3, 253.4; 530/300

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[57] **ABSTRACT**

A method of making a bacteriocin produced by *Lactococcus lactis* NRRL-B-18535 is described. The bacteriocin is useful in foods and other materials and has a wide spectrum of activity against Gram-positive bacteria in a pH range between 2 and 8.

9 Claims, 1 Drawing Sheet