Supplementry File

Article

Stress effect of food matrices on viability of probiotic cells during model digestion

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List of Figures:

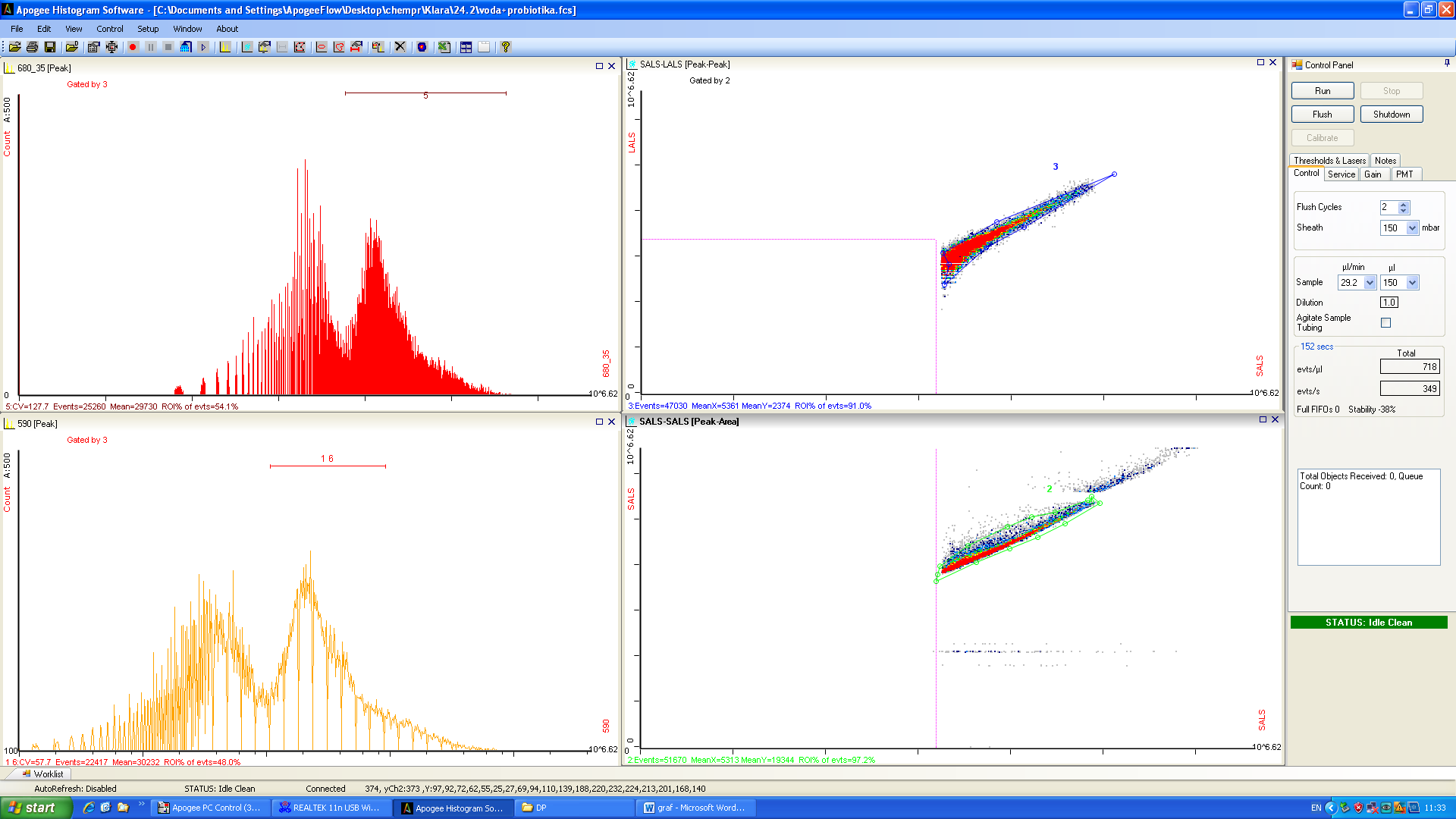
**Figure S1:** Bacteria *Lactobacilus acidophilus*, *Bifidobacterium breve* and commercial probiotic mixture cultivated for 48 hours in MRS agar

**Figure S2.** Viability of probiotics analyzed by flow cytometry – results of analysis of commercial probiotic mixture incubated in water medium.

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| *Lactobacilus acidophilus* | *Bifidobacterium breve* | Commercial probiotic mixture |

**Figure S1:** Bacteria *Lactobacilus acidophilus*, *Bifidobacterium breve* and commercial probiotic mixture cultivated for 48 hours in MRS agar

Note: During analysis of viability by cultivation method, cells in model and real samples were diluted to approx. 104 cells, placed on Petri dish and over-layered by agar medium to reduce oxygen presence.



**Figure S2.** Viability of probiotics analyzed by flow cytometry – results of analysis of commercial probiotic mixture incubated in water medium.