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ABSTRACTS

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aqueous leaf extract against E. coli, S. aureus and P. aeruginosa were 15.00, 7.50 and 10.00mg/ml, While the MIC for stem bark aqueous extract against E. coli, S. aureus and P. aeruginosa were 15.00, 10.00 and 7.50mg/ml respectively. The minimum bactericidal concentration for ethanolic stem bark against E. coli, S. aureus and P. aeruginosa obtained from this study were 15.00, 10.00 and 10.00mg/ml respectively, The MBC for ethanol leaf extract against E. coli, S. aureus and P. aeruginosa were 20.00, 15.00 and 20.00mg/ml, the MBC for stem bark aqueous extract against E. coli, S. aureus and P. aeruginosa were 15.00, 20.00 and 15.00mg/ml respectively while The minimum bactericidal concentration for aqueous leaf extract against E. coli, S. aureus and P. aeruginosa were 15.00, 15.00 and 20.00mg/ml Therefore, Anogeissus leiocarpus has been shown *potential antibacterial activities against the studied organisms which may be due to the phytochemical constituents present in the plant.*

Keywords: *Anogeissus leiocarpus, Antibacterial activity, Leaf, Stem bark*

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Assessment of the Probiotic Potential of *Lactobacillus* species Isolated from Selected Brands of Yoghurt sold in Zaria, Kaduna State Nigeria

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Probiotics are non-pathogenic and non-toxigenic bacteria that serve as a natural barrier against pathogenic enteric bacteria. Yoghurt and other fermented dairy products are the most common source of probiotics. This study was carried out to assess the probiotic potential of *Lactobacillus* species isolated from different brands of yoghurt. Nine (9) yoghurt samples consisting of three (3) different brands were purchased from local vendors. The samples were serially diluted, inoculated onto De Man Rogosa and Sharpe (MRS) Agar and incubated anaerobically using a candle jar at 37°C for 24 hrs. Colonies with characteristics colonial morphology of *Lactobacillus* species on MRS agar were