

## BAMP (*Bacillus* Antimicrobial Peptide)

### Salient features

- Isolated from traditional fermented foods (*Bacillus* spp)
- Wide spectrum activity
- Economically feasible (use of low cost media)
- Easy to scale up (easy to grow)
- pH tolerant, temperature resistant , resistant to proteolytic enzymes

### Advantages

- ✓ BAMP-wide spectrum
- ✓ Best fit for food industry
- ✓ Non-hemolytic
- ✓ thermostable



### Bug-buster

### Process

Dr. K. Rajagopal, Department of Protein Chemistry & Technology

### Technology /

CSIR-CFTRI (Institute), Mysore

### Product

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### developed by

### Year

2020

### Source of funding

MOFPI

### More information

#### Status of commercialization / Patent / Publications

Technology transferred to **Geo-Fresh PVT LTD**

**Publication** “Characterization of a potent new generation antimicrobial peptide of *Bacillus*”. MS is under review

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with ACS journal of Food Science and Technology. 2021.

**Patent:** Has been granted titled as “A Process for the preparation of bacillus antimicrobial Peptide (BAMP) useful for Food Industry”. Appl. No. 2019 11008486

A few Manuscripts published in the Project:

S. Choyam, Alok kumar Srivasthava, JH Shin, R Kammara. Ocins for Food Safety; 2019; frontiers in Microbiology,10.

Shilja choyam, PSN Suresh, Rahul Pandey, Rajagopal Kammara. Ocins database: A database of Bug-busters from Bifidobacterium, Lactobacillus, and Enterococcus. 2019. Access Microbiology. I, 4.