

# **The *In Vivo* Evaluation of Hypcholesterolemic Potential of Lactobacillus Strains of Indigenous Food Origin**



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A thesis submitted as a final year project as a requirement of MS

In

Industrial Biotechnology

By

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2018

## **THESIS ACCEPTANCE CERTIFICATE**

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## **Declaration**

I certify that this research work titled “The *In Vivo* Evaluation of Hypocholesterolemic Potential of Lactobacillus Strains of Indigenous Food Origin” is my own work. The work has not been presented elsewhere for assessment. The material that has been used from other sources it has been properly acknowledged / referred.

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Zaighum Abbas

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**Dedicated to**

**Family, Friends & Well Wishers**

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## **Abbreviations**

CVDs.....	Cardiovascular diseases
HDL.....	High Density Lipoprotein
LDL.....	Low Density Lipoprotein
BSH.....	Bile Salt Hydrolase
GIT.....	Gastro Intestinal Tract
WHO.....	World Health Organization
HFD.....	High Fat Diet

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