

**Journal Name: Indian Journal of Microbiology**

**Supplementary materials**

**Title: Ice Cream with *Bifidobacterium* as sole probiotic**

**Ankita K<sup>2</sup>, Sajan C Achi<sup>1,2</sup> and Prakash M Halami<sup>1,2,\*</sup>**

<sup>1</sup>. Academy of Scientific and Innovative Research (AcSIR)

<sup>2</sup>. Microbiology and Fermentation Technology Department

CSIR-Central Food Technological Research Institute, Mysuru-570020 India

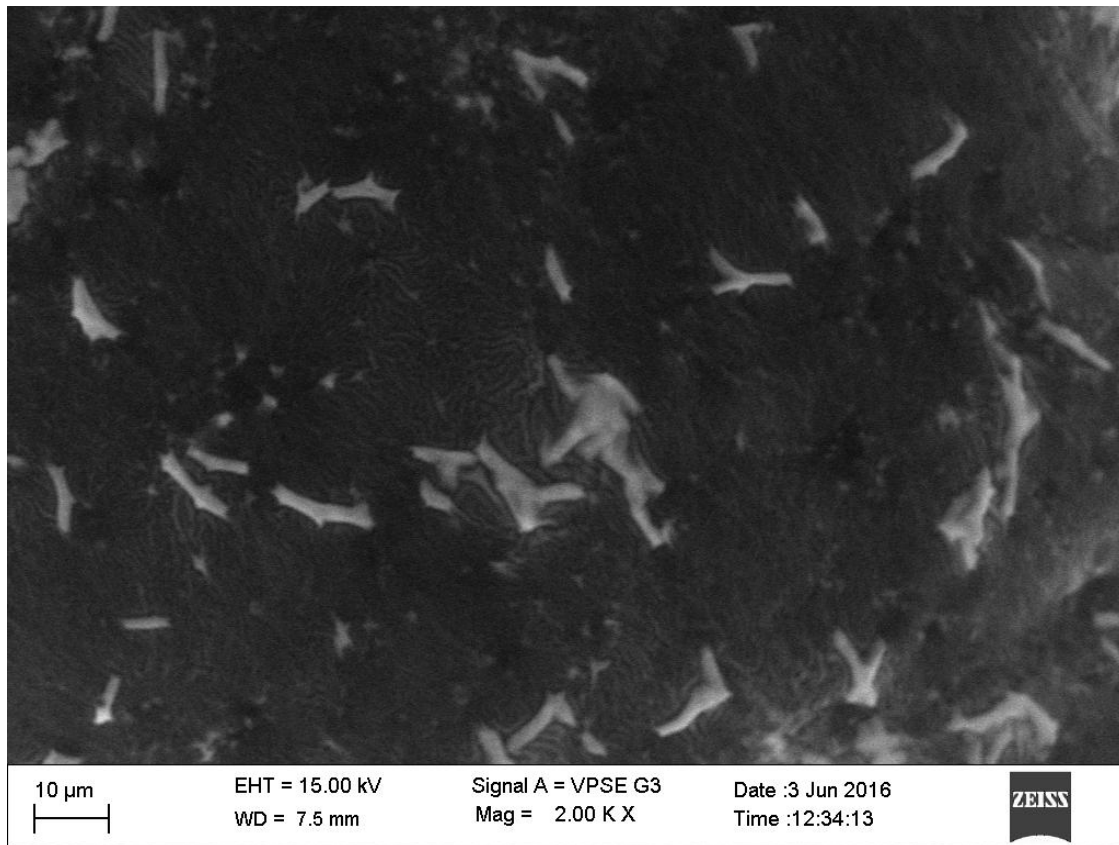
\* Corresponding author. Mailing address:

Microbiology and Fermentation Technology Department

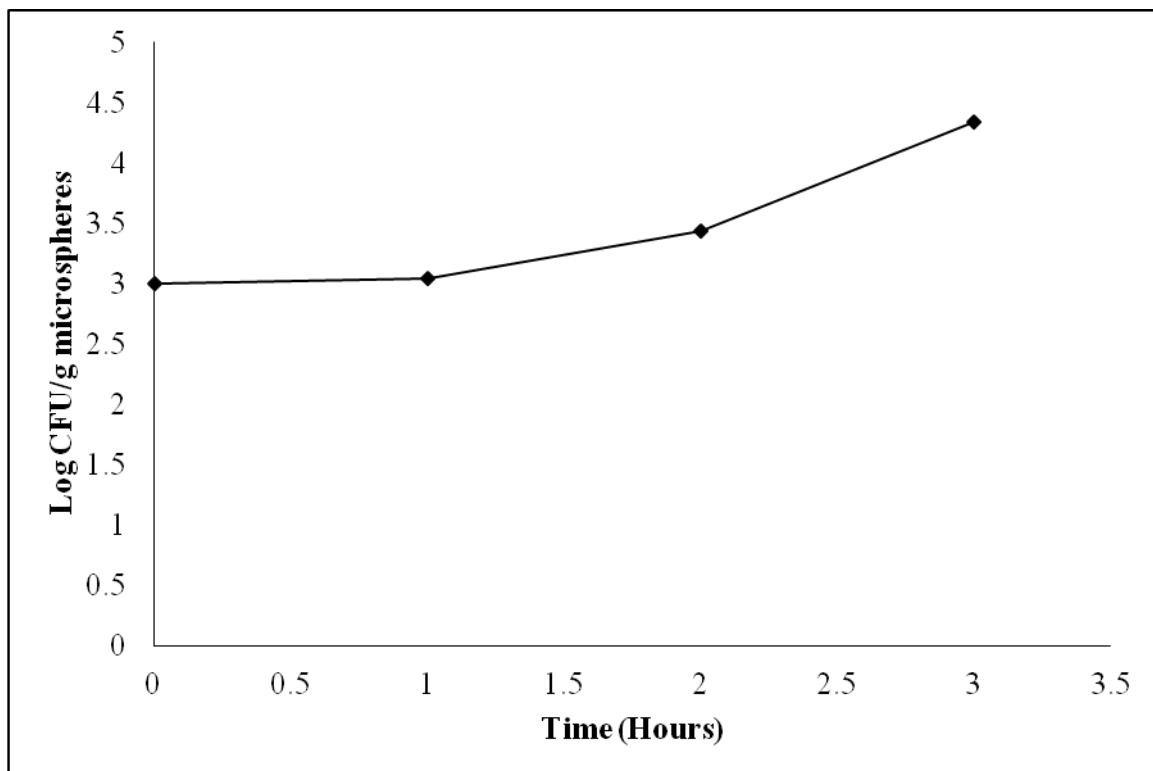
CSIR-Central Food Technological Research Institute, Mysuru-570020 India

Email: [prakashalami@cftri.res.in](mailto:prakashalami@cftri.res.in)

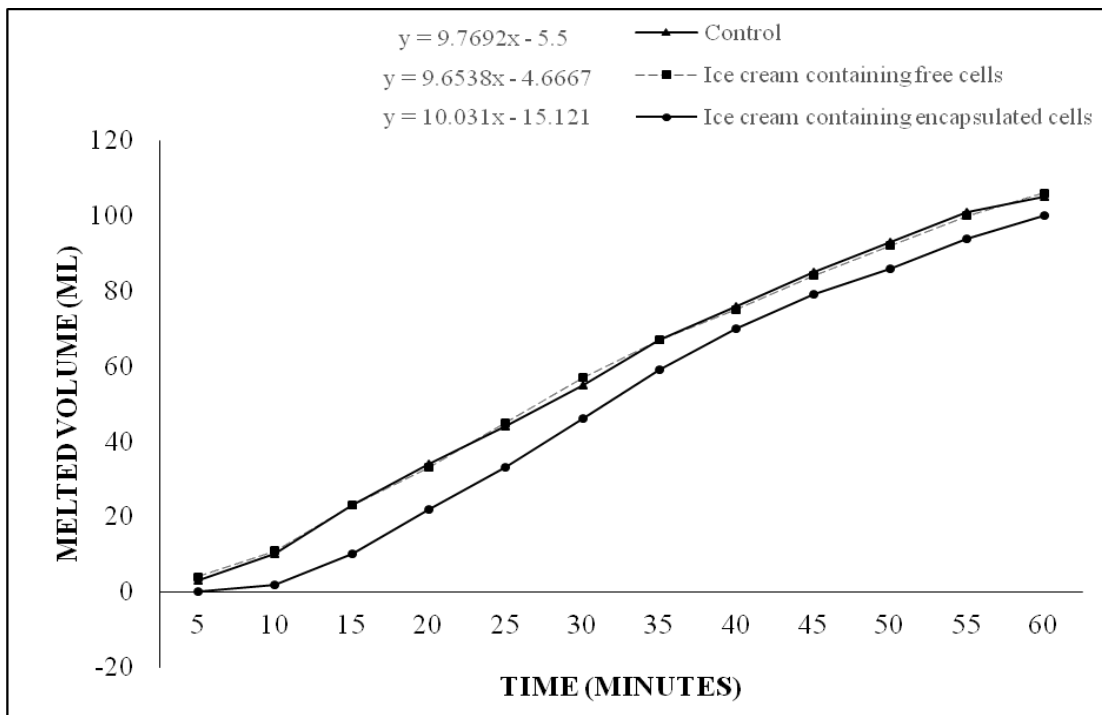
**Fig S1: Section of microcapsules showing *B. longum* CFR815j located in alginate matrix**



**Fig S 2: *In-vitro* release of encapsulated *Bifidobacterium longum* CFR815j from the alginate-starch matrix in Simulated Intestinal Fluid (SIF)**



**Fig S 3: Meltdown characteristics of ice cream**



**Fig S 4: Viability of *Bifidobacterium longum* CFR815j in ice cream on storage at -20°C**

