

Table 1 Origins and beneficial properties of the potentially beneficial microorganisms assayed

| Strain | Season | Anatomical part | Fish Weight (g) | Beneficial properties | Formulae (Selection criteria) |
|--------------------------------|--------|------------------|-----------------|--|--|
| <i>E. faecium</i> CRL 1937 | Winter | Medium Intestine | 195.25 | Inhibition of pathogens and food borne microorganisms | ENT (Selected enterococci isolated in winter) |
| <i>E. faecium</i> CRL 1938 | | | | | |
| <i>P. acidilactici</i> CRL1939 | Summer | Hole homogenate | fish 0.379 | H ₂ O ₂ production and inhibition of pathogens and food borne microorganisms | LAB (Selected Lactic Acid Bacteria isolated in summer) |
| <i>E. faecium</i> CRL 1941 | | | 0.451 | | |
| <i>E. faecium</i> CRL 1940 | | Gills | 1,399 | High hydrophobicity and autoaggregation indexes | |