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Probiotic potential of synbiotic sweet product from orange peel using *Lactobacillus rhamnosus* and *Lactobacillus plantarum*

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In recent years therapeutic benefits derived from the ingestion of probiotic foods. Chocolates are very popular products and hence, can be tested as one of the matrices to carry probiotic. In this context, an attempt has been made to develop a synbiotic relationship in orange peel that involves combination of two strains of *Lactobacillus* to be served in market as health promoting food. In this study we use *Lactobacillus plantarum* and *Lactobacillus rhamnosus*, well-recognized probiotic, with orange peel which was converted into powdered form and

has prebiotic characteristic. Inulin was also used which is a well-recognized prebiotic, as another factor to maintain high viability and survival for both *Lactobacillus rhamnosus* and *Lactobacillus plantarum* during procedure of processing and storage. Synbiotic sweet was sensory evaluated by panel of experts and liked by everyone. The nutritional evaluation was conducted periodically with probiotic potential of product.

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