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PHỤ LỤC A – BẢNG SỐ LIỆU BỔ SUNG

1. Khả năng tự kết dính của các chủng phân lập từ các nguồn khác nhau.

Thời gian (h)	Lac_KC	Ped_KC	Leu_KF	Wei_KF	Wei_O
1	3.97 (0.92)a	1.76 (0.05)a	0.94 (0.1)a	1.41 (0.12)a	2.05 (0.2)a
2	4.37 (0.21)a	3.69 (0.46)a	2.93 (0.23)b	7.44 (0.92)b	2.57 (0.16)a
3	7.23 (0.14)ab	7.99 (0.3)b	3.45 (0.33)b	18.99 (1.34)c	3.41 (0.3)b
4	9.39 (0.21)bc	11.43 (1.32)c	4.62 (0.18)c	21.88 (1.49)d	4.49 (0.24)c
5	11.9 (1.06)c	12.62 (1.9)c	5.49 (0.32)d	23.04 (0.7)d	5.37 (0.21)d
24	16.21 (1.63)d	51.86 (2.61)d	28.74 (0.23)e	43.8 (0.14)e	29.85 (0.21)e

Ghi chú: Số liệu được trình bày dưới dạng trung bình (độ lệch chuẩn) và giá trị trong cùng một chỉ tiêu đo có chữ cái giống nhau thể hiện sự khác biệt không có ý nghĩa thống kê ở mức ý nghĩa 5% ($p > 0.05$).

2. Khả năng đồng kết dính với *E. coli* của các chủng vi khuẩn acid lactic phân lập từ các nguồn khác nhau

Lac_KC		Ped_KC		Leu_KF		Wei_KF		Wei_O	
5h	24h	5h	24h	5h	24h	5h	24h	5h	24h
3.14 (0.52)ab	3.54 (0.53)a	4.14 (0.13)a	16.11 (0.22)b	1.33 (0.68)c	7.7 (0.45)c	2.2 (0.37)bc	26.58 (0.03)d	2.37 (0.44)bc	16.58 (0.23)b

Ghi chú: Số liệu được trình bày dưới dạng trung bình (độ lệch chuẩn) và giá trị trong cùng một chỉ tiêu đo có chữ cái giống nhau thể hiện sự khác biệt không có ý nghĩa thống kê ở mức ý nghĩa 5% ($p > 0.05$).

3. Sự sống sót của các chủng trong điều kiện tiêu hóa mô phỏng

	SSF		
	0h	**1h**	**2h**
Ped_KC	6.58 (0.01)a	6.61 (0)a	6.21 (0.02)b
Lac_KC	6.18 (0.03)a	5.87 (0.18)ab	5.46 (0.04)a
Leu_KF	6.18 (0.01)a	6.03 (0)b	5.61 (0.03)c

Wei_KF	6.08 (0.01)a	5.13 (0.12)b	5.22 (0.08)b
Wei_O	5.86 (0.03)a	5.82 (0.03)a	5.53 (0.03)b

Ghi chú: Số liệu được trình bày dưới dạng trung bình (độ lệch chuẩn) và giá trị trong cùng một chỉ tiêu đo có chữ cái giống nhau thể hiện sự khác biệt không có ý nghĩa thống kê ở mức ý nghĩa 5% ($p > 0.05$).

SGF pH 2

	0h	**1h**	**2h**	**3h**	**4h**	**5h**
Ped_KC	6.58 (0.01)a	3 (0.01)b	3.06 (0.02)b	2.84 (0.04)c	2.86 (0.03)c	1.98 (0.03)d
Lac_KC	6.18 (0.03)a	3.46 (0.03)b	3.25 (0.02)c	3.44 (0.01)b	3.15 (0.02)c	2.7 (0.06)d
Leu_KF	6.18 (0.01)a	0 (0)b	0 (0)b	0 (0)b	0 (0)b	0 (0)b
Wei_KF	6.08 (0.01)a	2.12 (0.06)b	2.03 (0.1)b	0 (0)c	0 (0)c	0 (0)c
Wei_O	5.86 (0.03)a	4.98 (0.03)b	4.66 (0.01)c	3.83 (0.02)d	3.19 (0.04)e	3.13 (0.04)e

Ghi chú: Số liệu được trình bày dưới dạng trung bình (độ lệch chuẩn) và giá trị trong cùng một chỉ tiêu đo có chữ cái giống nhau thể hiện sự khác biệt không có ý nghĩa thống kê ở mức ý nghĩa 5% ($p > 0.05$).

SIF

	0h	**1h**	**2h**	**3h**	**4h**	**5h**
Ped_KC	6.58 (0.01)b	6.64 (0)a	6.42 (0.01)c	6.57 (0)b	6.63 (0.01)a	6.38 (0)d
Lac_KC	6.18 (0.03)a	6.09 (0.04)ab	5.91 (0.04)bc	5.82 (0.01)cd	5.66 (0.06)de	5.51 (0.1)e
Leu_KF	6.18 (0.01)a	6.15 (0.01)a	5.72 (0.01)d	5.87 (0.02)c	5.9 (0.03)bc	5.96 (0.02)b
Wei_KF	6.08 (0.01)a	4.67 (0.02)bc	4.63 (0.02)c	4.58 (0.07)c	4.7 (0.04)bc	4.78 (0.03)b
Wei_O	5.86 (0.03)a	5.69 (0.01)b	5.61 (0.04)bc	5.61 (0.04)bc	5.53 (0.03)c	5.53 (0.04)c

Ghi chú: Số liệu được trình bày dưới dạng trung bình (độ lệch chuẩn) và giá trị trong cùng một chỉ tiêu đo có chữ cái giống nhau thể hiện sự khác biệt không có ý nghĩa thống kê ở mức ý nghĩa 5% ($p > 0.05$).

4. Khả năng kích thích sinh trưởng của prebiotic của từng chủng vi sinh vật phân lập từ nhiều nguồn khác nhau.

	0%	**0.1%**	**0.5%**
Lac_KC	3.54 (0.04)aA	4.26 (0.02)bA	4.47 (0.09)cA
Ped_KC	4.04 (0)aC	5.18 (0.04)bB	5.26 (0.14)bB
Leu_KF	3.86 (0.03)aB	5.14 (0.03)bB	5.21 (0.02)bB
Wei_KF	4.9 (0.07)aE	5.38 (0.03)bC	5.39 (0.1)bB
Wei_O	4.26 (0.03)aD	5.55 (0.07)bD	5.66 (0.01)bC

Ghi chú: Số liệu được trình bày dưới dạng trung bình (độ lệch chuẩn). Đối với từng chỉ tiêu đo, giá trị trong cùng một hàng có chữ cái thường giống nhau và giá trị trong cùng một cột có chữ cái in hoa giống nhau thể hiện sự khác biệt không có ý nghĩa thống kê ở mức ý nghĩa 5% ($p > 0.05$)

PHỤ LỤC B – KẾT QUẢ PHÂN TÍCH ANOVA

1. Kháng kháng sinh

ANOVA

Lac_KC

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	3982.362	8	497.795	9871.087	.000
Within Groups	.908	18	.050		
Total	3983.270	26			

Lac_KC

Tukey HSD[a]

KKS	N	Subset for alpha = 0.05						
		b	a	g	c	f	d	e
Cefuroxim (mm)	3	.0000						
Cefixim (mm)	3		19.0900					
Cefalexin (mm)	3		19.5200					
Tetra (mm)	3			25.7000				
Penicillin (mm)	3				29.8400			
Lovocefin (mm)	3				30.1400			
Ery (mm)	3					35.9967		
Ampi (mm)	3						37.5867	
Amoxicilin (mm)	3							43.3600
Sig.		1.000	.367	1.000	.774	1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

ANOVA

Ped_KC

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	4574.179	8	571.772	7951.099	.000
Within Groups	1.294	18	.072		
Total	4575.473	26			

Ped_KC

Tukey HSD[a]

KKS	N	Subset for alpha = 0.05					
		a	b	f	c	e	d

Cefalexin (mm)	3	.0000					
Cefixim (mm)	3	.0000					
Cefuroxim (mm)	3	.0000					
Renicillin (mm)	3		22.6067				
Dovocefin (mm)	3			23.6967			
Tetra (mm)	3			24.3067			
Ampi (mm)	3				26.2833		
Amoxicilin (mm)	3					28.9767	
Ery (mm)	3						34.4467
Sig.		1.000	1.000	.186	1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

ANOVA

Leu_KF

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	4818.626	8	602.328	1544.299	.000
Within Groups	7.021	18	.390		
Total	4825.647	26			

Leu_KF

Tukey HSD[a]

		Subset for alpha = 0.05					
KKS	N	a	b	f	c	e	d
Cefalexin (mm)	3	.0000					
Cefixim (mm)	3	.0000					
Cefuroxim (mm)	3	.0000					
Renicillin (mm)	3		17.5033				
Dovocefin (mm)	3			20.5500			
Tetra (mm)	3				24.0733		
Ampi (mm)	3				25.5400		
Amoxicilin (mm)	3					29.1400	
Ery (mm)	3						38.3667
Sig.		1.000	1.000	1.000	.160	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

ANOVA

Wei_KF

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	1456.761	8	182.095	183.427	.000
Within Groups	17.869	18	.993		

Total	1474.630	26			

Wei_KF

Tukey HSD[a]

		Subset for alpha = 0.05				
KKS	N	b	a	e	d	c
Cefuroxim (mm)	3	.0000				
Cefixim (mm)	3		9.8400			
Cefalexin (mm)	3			13.1100		
Ery (mm)	3				20.2800	
Dovocefin (mm)	3				20.4000	
Tetra (mm)	3				21.0667	21.0667
Renicillin (mm)	3				21.8433	21.8433
Ampi (mm)	3				22.2967	22.2967
Amoxicilin (mm)	3					23.3167
Sig.		1.000	1.000	1.000	.303	.193

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

ANOVA

Wei_O

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	4366.763	8	545.845	16165.212	.000
Within Groups	.608	18	.034		
Total	4367.371	26			

Wei_O

Tukey HSD[a]

		Subset for alpha = 0.05				
KKS	N	a	d	e	c	b
Cefalexin (mm)	3	.0000				
Cefixim (mm)	3	.0000				
Cefuroxim (mm)	3	.0000				
Dovocefin (mm)	3		12.4267			
Tetra (mm)	3			14.6700		
Ampi (mm)	3				27.4333	
Amoxicilin (mm)	3				27.7300	
Ery (mm)	3					30.1100
Renicillin (mm)	3					30.3467
Sig.		1.000	1.000	1.000	.575	.805

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

2. Kích thích sinh trưởng

ANOVA

Lac_KC

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	1.079	2	.540	152.519	.000
Within Groups	.018	5	.004		
Total	1.097	7			

Lac_KC

Tukey HSD[a,b]

kichthichsinhtruong	N	Subset for alpha = 0.05		
		a	b	c
.00	2	3.5432		
.10	3		4.2636	
.20	3			4.4689
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.571.

b. The group sizes are unequal. The harmonic mean of the group sizes is used. Type I error levels are not guaranteed.

ANOVA

Ped_KC

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	2.096	2	1.048	121.927	.000
Within Groups	.043	5	.009		
Total	2.138	7			

Ped_KC

Tukey HSD[a,b]

kichthichsinhtruong	N	Subset for alpha = 0.05	
		a	b
.00	2	4.0396	
.10	3		5.1785
.20	3		5.2591
Sig.		1.000	.616

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.571.

b. The group sizes are unequal. The harmonic mean of the group sizes is used. Type I error levels are not guaranteed.

ANOVA

Leu_KF

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	2.580	2	1.290	1885.548	.000
Within Groups	.003	5	.001		
Total	2.584	7			

Leu_KF

Tukey HSD[a,b]

		Subset for alpha = 0.05	
kichthichsinhtruong	N	a	b
.00	2	3.8637	
.10	3		5.1390
.20	3		5.2079
Sig.		1.000	.067

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.571.

b. The group sizes are unequal. The harmonic mean of the group sizes is used. Type I error levels are not guaranteed.

ANOVA

Wei_KF

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.357	2	.178	31.547	.001
Within Groups	.028	5	.006		
Total	.385	7			

Wei_KF

Tukey HSD[a,b]

		Subset for alpha = 0.05	
kichthichsinhtruong	N	a	b
.00	2	4.8975	
.10	3		5.3840
.20	3		5.3863
Sig.		1.000	.999

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.571.

b. The group sizes are unequal. The harmonic mean of the group sizes is used. Type I error levels are not guaranteed.

ANOVA

Wei_O

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	2.721	2	1.361	620.690	.000
Within Groups	.011	5	.002		
Total	2.732	7			

Wei_O

Tukey HSD[a,b]

kichthichsinhtruong	N	Subset for alpha = 0.05	
		a	b
.00	2	4.2646	
.10	3		5.5535
.20	3		5.6609
Sig.		1.000	.103

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.571.

b. The group sizes are unequal. The harmonic mean of the group sizes is used. Type I error levels are not guaranteed.

ANOVA

Nồng độ 0%

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	2.060	4	.515	283.062	.000
Within Groups	.009	5	.002		
Total	2.070	9			

Nồng độ 0%

Tukey HSD[a]

KTST	N	Subset for alpha = 0.05				
		A	C	B	E	D
Lac_KC	2	3.5432				
Leu_KF	2		3.8637			
Ped_KC	2			4.0396		
Wei_O	2				4.2646	
Wei_KF	2					4.8975
Sig.		1.000	1.000	1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.000.

ANOVA

Nồng độ 0.1%

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	2.981	4	.745	450.314	.000

Within Groups	.017	10	.002		
Total	2.997	14			

Nồng độ 0.1%

Tukey HSD[a]

KTST	N	Subset for alpha = 0.05			
		A	B	C	D
Lac_KC	3	4.2636			
Leu_KF	3		5.1390		
Ped_KC	3		5.1785		
Wei_KF	3			5.3840	
Wei_O	3				5.5535
Sig.		1.000	.757	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

ANOVA

Nồng độ 0.5%

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	2.356	4	.589	75.825	.000
Within Groups	.078	10	.008		
Total	2.433	14			

Nồng độ 0.5%

Tukey HSD[a]

KTST	N	Subset for alpha = 0.05		
		A	B	C
Lac_KC	3	4.4689		
Leu_KF	3		5.2079	
Ped_KC	3		5.2591	
Wei_KF	3		5.3863	
Wei_O	3			5.6609
Sig.		1.000	.172	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.