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(83) **Declaration under Rule 28(4) EPC (expert solution)**

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(54) **VITAL CELL PREPARATIONS CONTAINING LACTIC ACID BACTERIUM AS THE ACTIVE INGREDIENT AND LACTIC ACID BACTERIUM-CONTAINING FOODS**

(57) Disclosed is a live bacterium preparation or food containing a lactic acid bacterium comprising a lactic acid bacterium, *Lactobacillus salivarius*, as an active ingredient. There is provided a live bacterium preparation and food containing a lactic acid bacterium that can prevent onset, recurrence and exacerbation of perio-

dontal disease and/or dental caries caused by periodontopathic bacteria and cariogenic bacteria and can prevent generation of halitosis and maintain pH of saliva at a physiologically normal level by normalizing intraoral microflora.

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