Draft Genome Sequence of Lactobacillus plantarum Strain IPLA 88

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L. plantarum shows great capacity to adapt to different environments, a consequence of its versatile metabolism. It is encountered in several habitats, including human mucosa and fermented foods and beverages (especially those derived from vegetables) (1–3). Some L. plantarum strains have been proposed as probiotics (4–6) or as agents for eliminating toxic compounds, such as biogenic amines (7). Over the past decade, several groups have focused on the role of L. plantarum in sourdough fermentation and suggest it to be an ideal starter for type I sourdoughs (8).

We report here the draft genome of L. plantarum IPLA 88, isolated from an Italian type I sourdough.

Here, we report a 3.2-Mbp draft assembly for the genome of L. plantarum IPLA 88. The sequence of this sourdough isolate provides insight into the adaptation of this versatile species to different environments.

**REFERENCES**


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