

Angiotensin-Converting Enzyme Inhibitory Activity of mixture Enzymatic Hydrolysates from Sea cucumber

박승후[†], 우영민, 송아람, 김안드레, 하종명

신라대학교

(samo1248@naver.com[†])

This study measured the anti-hypertensive activity from sea cucumber protein hydrolysate. Buy boiled sea cucumber was used in the experiments. Sea cucumber was hydrolyzed Transglutaminase(TG), Protamax(P), Neutrased(N), Pepsin(Pe), Alcalase(A). Samples was hydrolyzed TGA, TGAN, A, AN, TGP, TGPN, P, PN, TGPe, TGPeN, Pe, PeN using mixed enzyme and tested for inhibitory activity against angiotensin converting enzyme(ACE) after freeze-drying. The sample was measured for the ACE inhibitory activity using HPLC. The samples of TGPN, P, PN, AN effect was excellent. ACE inhibition of TGPN, P, PN, AN were 69.67%, 68.64%, 69.08%, 66.83% respectively. These results suggest that sea cucumber TGPN, P, PN, AN enzyme hydrolysate may be of benefit for developing antihypertensive food.