

Conference Abstract

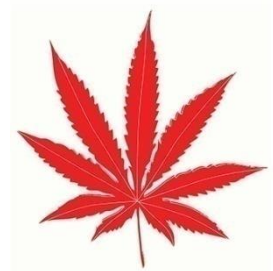
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Conference Abstract

PROTEIN HYDROLYSATES AS BITTERNESS INHIBITOR AND HEALTH BENEFICIAL

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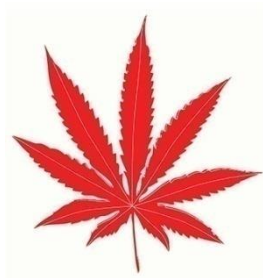
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ABSTRACT

The reactions and compounds like plastein reaction and cyclodextrins, there is another compound act as a bitterness inhibitor that is protein hydrolysates. Nowadays, there is an increase usage of protein hydrolysates due to its quality absorption even in dissected gut. Protein hydrolysates are the mixture of peptides, oligopeptides and free amino acids. The protein hydrolysates synthesized by the addition of proteolytic enzymes to a protein i.e. whey or casein resulting in a mixture of peptides and free amino acids. Peptide size or range depends on the extent of hydrolysis and choice of molecular separation techniques. Proteolytic enzymes are either endopeptidases or exopeptidases. Protein hydrolysates are extreme bitter and unpalatable because of the formation of oligopeptides; the hydrophobic activity of oligopeptides also play a role to increase bitterness. The bitterness can be decreased by the addition of different combinations of enzymes which contain large amount of exopeptidases make protein hydrolysates less bitter. That's why, the currently available protein hydrolysates considerably vary in their taste and peptide profile. Protein hydrolysates also play a role in health perspective. Peptides of dairy protein hydrolysates are beneficial in many aspects as having antihypertensive, antioxidant, hypocholesterolemic as well as anti-inflammatory effects. Peptides also give protective effect on gut mucosa and act against type2 diabetes.



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