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Manufacture of *Chungkuk-jang* with Elastase Activity

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Chungkuk-jang (hereafter referred to simply as *jang*), a traditional fermented soybean product in Korea, is manufactured by a process similar to that of Japanese *itohiki-natto* (referred to as *natto*). The bacteria isolated from *jang* were identified to belong to *Bacillus subtilis* (Ehrenberg) Cohn. The quality of *jang* manufactured with the isolated bacteria and two kinds of *natto* bacilli, *B. subtilis* (*natto*) KFP2 and KFP419, was evaluated to be as good in sensory evaluation except for the viscosity. Therefore, the isolated bacteria were estimated as *B. subtilis* (*natto*). In *jang*, soybean proteins were degraded to increase soluble and formol nitrogens. Sticky materials were produced, and *natto*-like flavor was emitted. *Jang* prepared in the laboratory showed elastase activity, and it was twice-to-three-times higher than that of the commercial product. While *jang* is a different product from that of *natto*, both products contain the common starter and elastase.

Keywords: [chungkuk-jang](#), [itohiki-natto](#), [elastase](#)



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