

[Available Issues](#) | [Japanese](#)>> [Publisher Site](#)
 Author: [ADVANCED](#) | Volume Page
 Keyword: |

[TOP](#) > [Available Issues](#) > [Table of Contents](#) > Abstract

ONLINE ISSN : 1881-3984

PRINT ISSN : 1344-6606

Food Science and Technology Research

Vol. 9 (2003) , No. 3 pp.227-230

[\[PDF \(123K\)\]](#) [\[References\]](#)


Fermented Soybean with Thrombosis Preventing Activity Using Mushroom Mycelia as Microbial Source

[Tokumitsu OKAMURA-MATSUI](#)¹⁾, [Hiromi IZUTA](#)¹⁾, [Tomomi TOMODA](#)¹⁾, [Hiroko NODA](#)¹⁾, [Shoko FUKUDA](#)¹⁾ and [Masahiro OHSUGI](#)¹⁾

1) Department of Food Science and Nutrition, School of Human Environmental Sciences, Mukogawa Women's University

(Received: September 11, 2002)

(Accepted: May 15, 2003)

Bacillus natto is the main microorganism used to make natto (fermented soybeans), because this microbe has good ability to produce protease. However, it is known that some genera of mushroom also produce protease, and in this study we made a fermented soybean using a mushroom mycelia in place of *B. natto*. We found that the fermented soybean made using mycelia of *Flammulina velutipes* and *Roseofomes subflexibilis* showed a thrombosis preventing activity: a prolonged thrombin clotting time 8.2 fold that of control.

Keywords: [fermented soybean](#), [mushroom mycelia](#), [anti-thrombin substance](#), [thrombosis](#)

[\[PDF \(123K\)\]](#) [\[References\]](#)

 Download Meta of Article[[Help](#)]

[RIS](#)
[BibTeX](#)

To cite this article:

Fermented Soybean with Thrombosis Preventing Activity Using Mushroom Mycelia

doi:10.3136/fstr.9.227

JOI JST.JSTAGE/fstr/9.227

Copyright (c) 2007 by Japanese Society for Food Science and Technology



[Japan Science and Technology Information Aggregator, Electronic](#)

