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ONLINE ISSN: 1881-3984 PRINT ISSN: 1344-6606

Food Science and Technology Research

Vol. 7 (2001), No. 4 pp.311-314

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Effects of Cooking Methods of Cabbage on the Production of TNF-α and Induction of Quinone Reductase in Hepa 1c1c7 Cells

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(Received: April 24, 2001) (Accepted: August 21, 2001)

This study focused our attention on the changes in physiological activities of cabbage after treatment under various cooking conditions. Fresh, boiled, broiled and acid-treated cabbage juices and solutions after cooking were examined for their priming effects of the endogenous production of tumor necrosis factor (TNF- α) in mice, the induction of quinone reductase [NAD(P)H: (quinone-acceptor) oxidoreductase, EC1.6.99.2: QR] in Hepa 1c1c7 cells, and the anti-proliferative activities on Hepa 1c1c7 cells. Boiled and broiled cabbage juices as well as fresh juice significantly increased the production of TNF- α and raised the potency of QR induction activities. Acid-treated cabbage juice was little effective in enhancing the productivity of TNF- α or the induction of QR. The growth of Hepa 1c1c7 cells was inhibited by fresh and broiled cabbage juices.

Keywords: cabbage, TNF-α, quinone reductase, Hepa 1c1c7

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To cite this article:

Effects of Cooking Methods of Cabbage on the Production of TNF-α and Induction of Quinone Reductase in Hepa 1c1c7 Cells Yoko FUKE, Ikuko NAGATA, Yoko WATANABE, Toshiko FURUKAWA, Sadako TAKASAKI, Masako NANAYAMA, Hiroatsu MATSUOKA and Hiroshi UEDA, *FSTR*. Vol. 7, 311-314. (2001) .

doi:10.3136/fstr.7.311 JOI JST.JSTAGE/fstr/7.311

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