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Angiotensin I-Converting Enzyme Inhibitory Action

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The angiotensin I-converting enzyme (ACE) inhibitory activity of fi with the strongest ACE inhibitory activity among liquid fermented 1 into 2 fractions with ethanol treatment. The major part of the inhibit contained in the supernatant fraction (S-fraction) and its intraperitor

hypotensive effect on spontaneously hypertensive rat (SHR). By or chromatography and two successive kinds of gel filtration, the inhib fraction was further separated into several fractions indicating that the activity of the fish sauce is caused by a combined action of various substances present. From the fraction with the lowest 50% inhibition value, three kinds of dipeptides, glycyl-tryptophan, isoleucyl-tryptotryptophan, were isolated as the ACE inhibitory compounds. Oral a peptides to SHR showed a hypotensive effect.

Keywords: Angiotensin I-converting enzyme, ACE, hypertension, tryptophan, valyl-tryptophan, isoleucyl-tryptophan



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