

Food Scien	ice and Technology FSTI	International, Tok
Available Issues Jap	anese	
Author:	ADVAN	ICED Volume Page
Keyword:	Sear	ch
	Add to Favorite/Citation Articles Alerts	Add to Favorite Publications

<u>TOP</u> > <u>Available Issues</u> > <u>Table of Contents</u> > Abstract

Food Science and Technology International, Tokyo

Vol. 3 (1997), No. 4 pp.379-383

[<u>PDF (593K)</u>] []

Differences in Enzymatic Activities of Cecal Content Differently Processed Dietary Fibers

<u>Chieko NISHIZAWA</u>¹⁾, <u>Takeo OHTA</u>¹⁾²⁾, <u>Yukari EGASHIRA</u>²⁾ 2)

 Division of Production Science and Technology, Graduate S Technology, Chiba University
Department of Bioproduction Science, Faculty of Horticultu.

(Received: April 24, 1997) (Accepted: August 30, 1997)

Enzymatic activities in cecal contents were studied on rats fed on hi ferulic acid arabinoxylan ester (FAX) and arabinoxylan (AX); both refined corn bran (RCB) and were compared with those of cellulos rats. The enzymatic activities in the ceca changed according to the c arabinofuranosidase activity and ferulic acid esterase activity appea FAX- and AX-fed rats, but these activities were not observed in th RCB-fed rats. FAX and AX showed a tendency to decrease serun first, xylanase and arabinofuranosidase were supposed to attack th chain and side chain, and thus high molecular weight FAX and AX molecular weight fragments. At that time, ferulic acid esterase was FAX was degraded lower. These enzymes might act synergistically

Keywords: dietary fiber, rat cecum, ferulic acid, enzymatic activity arabinofuranosidase activity, ferulic acid esterase activ



[PDF (593K)] [References]

Downlo

To cite this article:

Chieko NISHIZAWA, Takeo OHTA, Yukari EGASHIRA and H Differences in Enzymatic Activities of Cecal Contents of Rat Processed Dietary Fibers *FSTI*. Vol. **3**, 379-383. (1997).

doi:10.3136/fsti9596t9798.3.379