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ONLINE ISSN : 1880-7291 PRINT ISSN : 1344-7882

Journal of Applied Glycoscience

Vol. 54 (2007), No. 2 pp.147-155

[PDF (271K)] [References]

Synthesis of Thermo- and Acid-stable Novel Oligosaccharides by Using Dextransucrase with High Concentration of Sucrose

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(Received November 14, 2006) (Accepted December 28, 2006)

A method is presented for synthesizing thermo-, acid-stable glucooligosaccharides (TASOG) from sucrose (2.5-4 M) using a dextransucrase prepared from *Leuconostoc mesenteroides* B-512FMCM. The degree of polymerization (DP) of oligosaccharides synthesized was from 2 to 11. TASOG resisted hydrolysis of its glycosidic linkages at 140° C and pH 6.0 for 1 h. It was stable at pHs ranging from 2 to 4 at 120°C. A method for synthesizing fructo-oligosaccharides (TASOF) with high concentrations of sucrose (1-3 M) by using levansucrase prepared from *L. mesenteroides* B-1355C was also developed. The DP of oligosaccharides synthesized according to the present method ranged from 2 to over 15. The TASOF was also stable at pHs ranging from 2 to 4 under 120°C. The percentage of TASOF in the reaction digest was 95.7% (excluding monosaccharides; 4.3% was levan). Both oligosaccharides effectively inhibited the formation of insoluble glucan, and the growth and acid production of *Streptococcus sobrinus*. TASOG and TASOF potentially can be used as sweeteners for food and beverages where thermo- and acid-stable properties are

required and as potential inhibitors of dental caries.

Key words: dextransucrase, levansucrase, thermo-stable, acid-stable, oligosaccharides

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To cite this article:

Seung-Hee Nam, Eun-Ah Ko, Xing-Ji Jin, Vincent Breton, Emad Abada, Young-Min Kim, Atsuo Kimura and Doman Kim: Synthesis of Thermo- and Acid-stable Novel Oligosaccharides by Using Dextransucrase with High Concentration of Sucrose . *J. Appl. Glycosci.*, **54**, 147-155 (2007).

JOI JST.JSTAGE/jag/54.147

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