

[Available Issues](#) | [Japanese](#)

Author: [ADVANCED](#) | Volume Page
Keyword:



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

Food Science and Technology International, Tokyo

Vol. 2 (1996) , No. 4 pp.213-216

[\[PDF \(392K\)\]](#) [\[1\]](#)

Peptide Inhibitors for Angiotensin I-Converting Enzyme in Fermented Milk

[Yoshikazu ISONO](#)¹⁾

1) *Biwako Research Institute, Otsuka Foods Co., Ltd.*

(Received: March 25, 1996)

The Masai, a nomad living in East Africa, consume a large quantity of fermented milk as their main staple. Angiotensin I-converting enzyme inhibitory activity of the Masai fermented milk compared with those of commercial ones. Relatively strong activity was observed in the Masai fermented milk. The inhibitory activity in the milk increased during fermentation by *Lactobacillus confusus* and *Lactococcus lactis* subsp. *lactis* which were the dominant strains in the Masai fermented milk as the dominant strains. Two inhibitory peptides were purified by ethanol fractionation and four HPLC steps. Their amino acid sequence was identified as Ser-Leu-Val-Tyr-Pro-Phe-Pro-Gly-Pro-Ile-His-Asn and Lys-Thr

Their IC₅₀ values were 38.5 μM and 28.7 μM, respectively.

Keywords: [angiotensin I-converting enzyme](#), [Masai](#), [fermented milk](#), [Lactococcus lactis subsp. lactis](#)

[\[PDF \(392K\)\]](#) [\[References\]](#)



Downlo

To cite this article:

Yoshikazu ISONO, **Peptide Inhibitors for Angiotensin I-Conv**
Masai Fermented Milk *FSTI*. Vol. **2**, 213-216. (1996) .

doi:10.3136/fsti9596t9798.2.213