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糖基化反应改善大豆抗原蛋白功能特性的研究进展

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摘要： 大豆含有丰富的营养成分，被广泛应用于食品和饲料行业，但大豆中的抗原蛋白对人和动物有一定的致敏作用而不利于吸收和利用，有时甚至导致幼龄动物的死亡。因而改善大豆抗原蛋白功能特性及去除抗原蛋白的致敏性便成为了研究的热点。该文围绕蛋白质糖基化方法可安全有效的改善蛋白质功能性质这一特性，综述了糖基化方法对大豆抗原蛋白功能特性影响的相关研究，以期对大豆抗原蛋白的后续深入研究提供理论参考。

Abstract: Soybean have abundant nutrient factors,and plays an important role in food and feed industry,however,the soybean antigenic proteins can produce allergization effect,sometimes even lead to death of young animals.Improving functional performance of soybean antigenic proteins and inactivating its sensitization have becoming the hot topic.Concentrating on the feature that glycosylation can improve protein function safely and effectively,this article summarized correlation studies about glycosylation effect on functional characteristics of soybean antigenic proteins,so as to offer reference for further study of soybean antigenic proteins.

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