

N.004

Características Viscoelásticas y Texturales de Geles Mixtos de Proteínas de Suero Lácteo y I-carragenina**Santiago, L. G.****ENVIO DE MANUSCRITOS**
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Brazilian Journal of Food Technology
 Instituto de Tecnologia de Alimentos - ITAL
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SUMMARY

The purpose of this research was to test the ability of a whey protein concentrate hydrolysate (WPH) obtained by treatment with pancreatin and its fraction of low molecular weight (WPHF, peptides 1KDa) to inhibit gastric mucosa ulcerative lesions caused by oral administration to rats of absolute ethanol. The WPH and WPHF were administrated in single and double doses and compared to a whey protein concentrate (WPC). It was investigated the metabolic routes of cytoprotection by alkylation of sulphydryl compounds, glutathione inhibition, nitric oxide and prostaglandin synthesis for WPH and WPHF. Acute administration (single dose) of WPH resulted in 65.5% inhibition of the ulcerative lesion index (ULI), and 78.3% inhibition was obtained with repetitive doses. For the whey protein hydrolysate fraction (WPHF) inhibition of ULI was 69.3% for single dose and 64.6% for double dose. Alkylation of SH-compounds by a subcutaneous injection of N-ethylmaleimide (NEM) dropped the protective effect of WPH and WPHF to 36.6% and 35.3%, respectively. Intrapерitoneal injection of butathionine sulfoximine (BSO), which inhibit glutathione synthesis, dropped to a lesser extent the ULI inhibition of WPH and WPHF 65.74 and 60.43%, respectively. Indomethacin (10mg/ Kg body weight), which is a potent inhibitor of endogenous prostaglandin synthesis, reduced the protective effect of WPHF to 11%. These results may suggest that WPH and WPHF have antiulcerogenic activity against ethanol damage to gastric mucosa, which in part depends on sulphydryl compounds present in the WPH and WPHF. The antiulcerogenic protective effect of peptides presented in WPHF may be exerted, especially through stimulation of endogenous prostaglandin synthesis.

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Santiago, L. G., Características Viscoelásticas y Texturales de Geles Mixtos de Proteínas de Suero Lácteo y I-carragenina.

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CATALOGAÇÃO BIBLIOGRÁFICA
CATALOGING IN PUBLICATION DATA

 **BIBLIOTECA NACIONAL**

Brazilian Journal of Food Technology Preprint Serie, 2006.
Separata: Braz. J. Food Technol., III JIPCA, janeiro, p. 023-028, 2006.

ISSN 1517-7645

1. Tecnologia de Alimentos - Periódico.
I. Instituto de Tecnologia de Alimentos, ed.

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