



Transforming Okara into a high value byproduct: enzymatic production and molecular characterization of antifungal bioactive peptides



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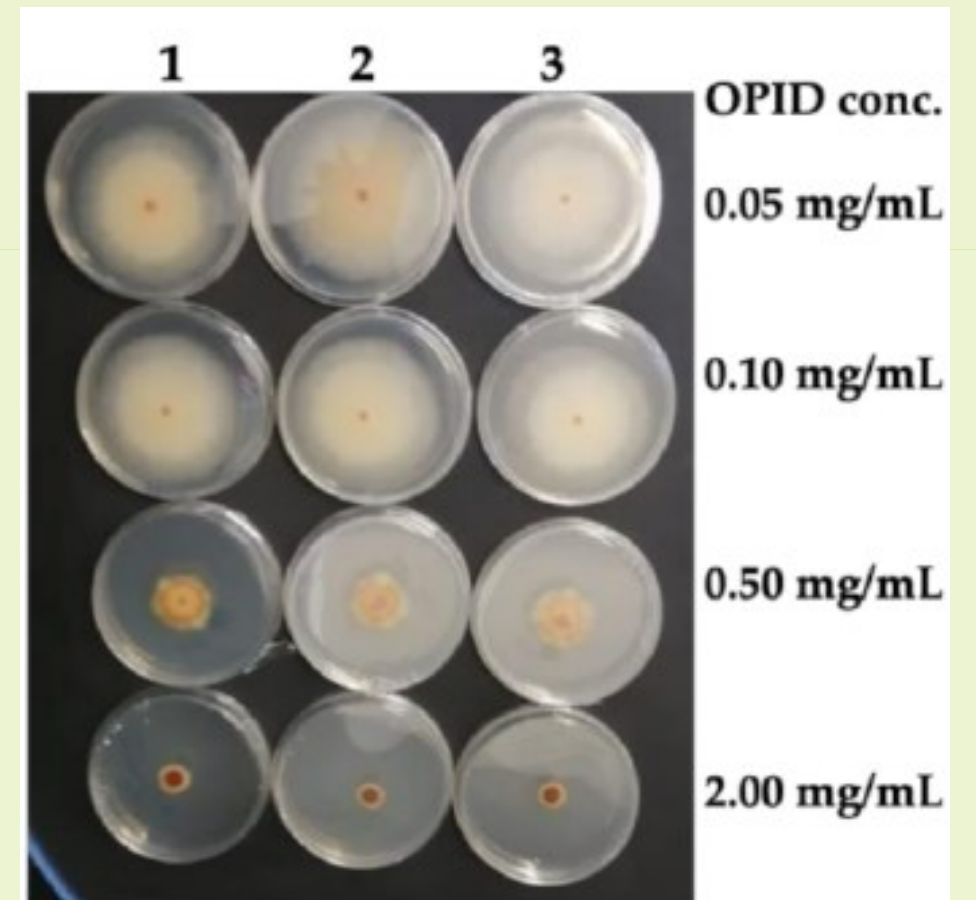
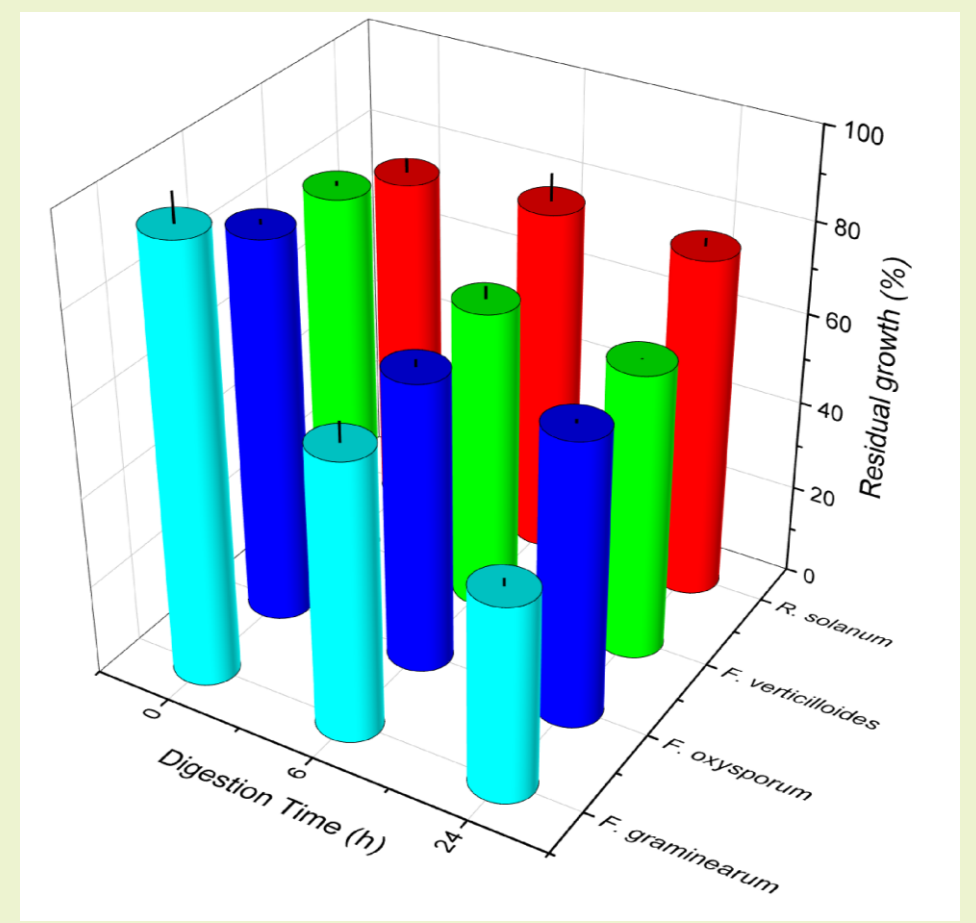
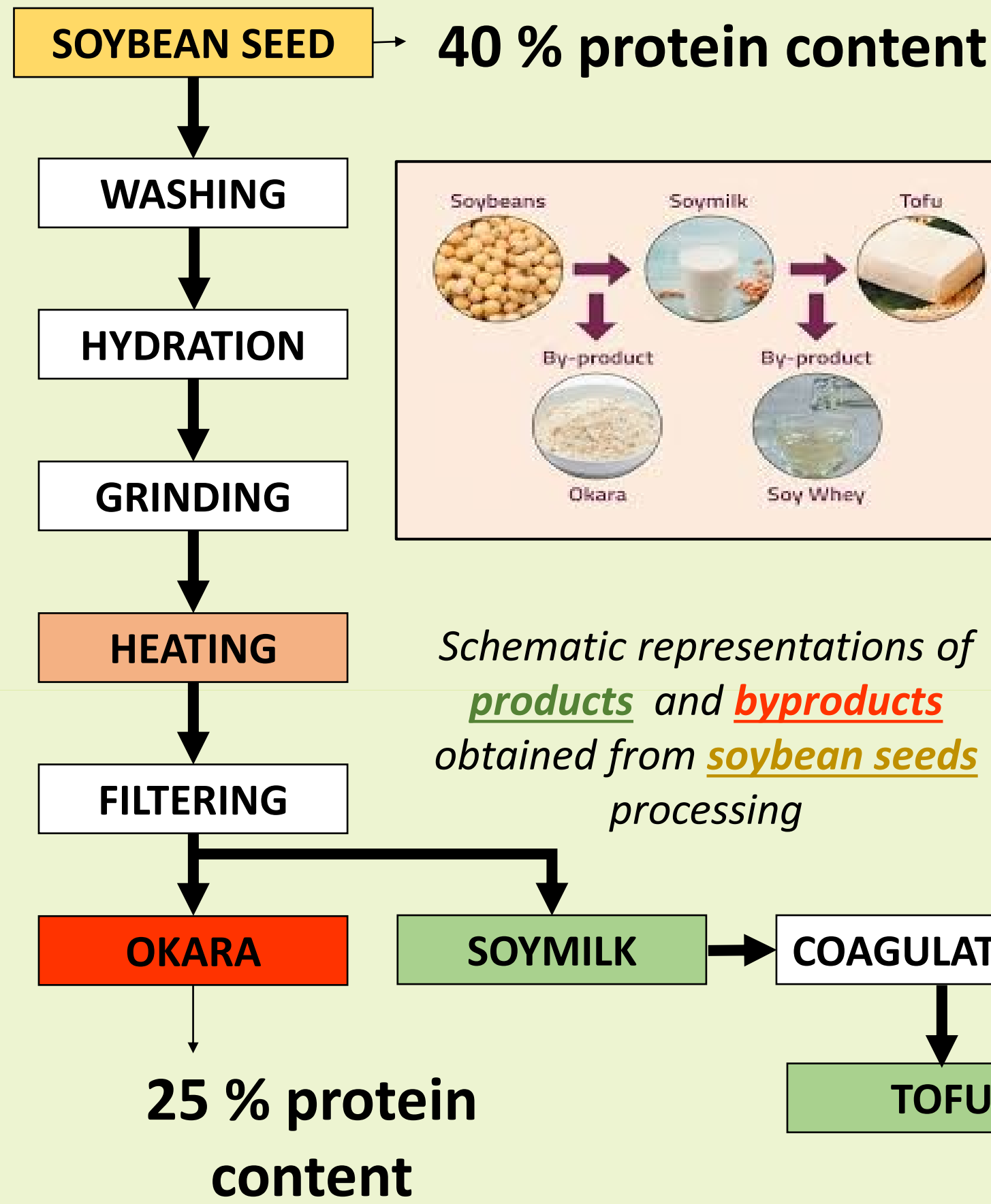
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Okara is a byproduct generated in huge amounts during soymilk or tofu production, posing a significant disposal problem since, up to now, it has been mainly used as such in animal feeds or as industrial waste. Okara's high protein content (25-40% on a dry weight basis), makes this byproduct interesting. A rapid and economic procedure to isolate proteins from okara and to produce an enzymatic proteolyzed was developed and a dose response inhibitory activity was established against fungi belonging to *Fusarium* genus¹.

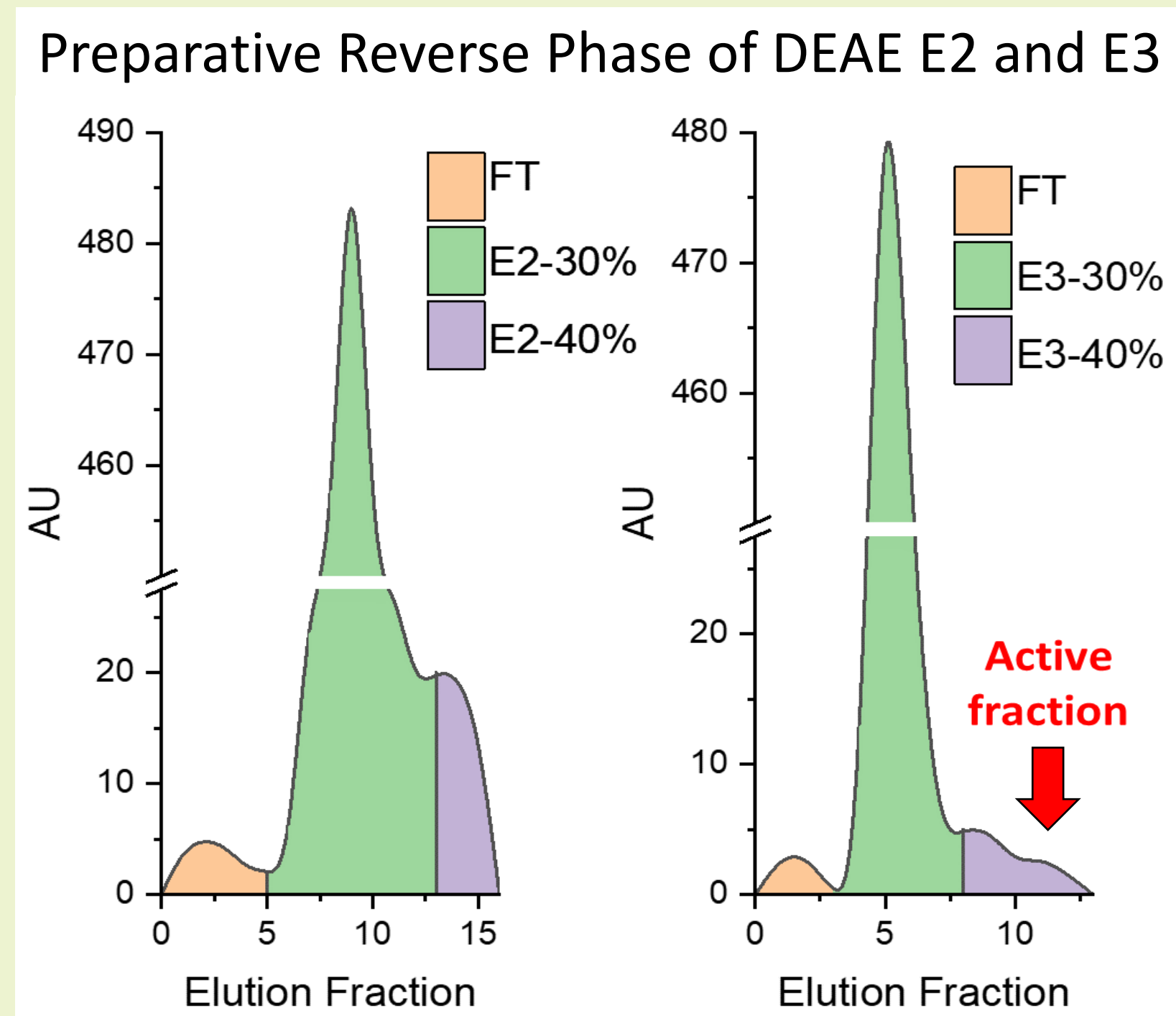
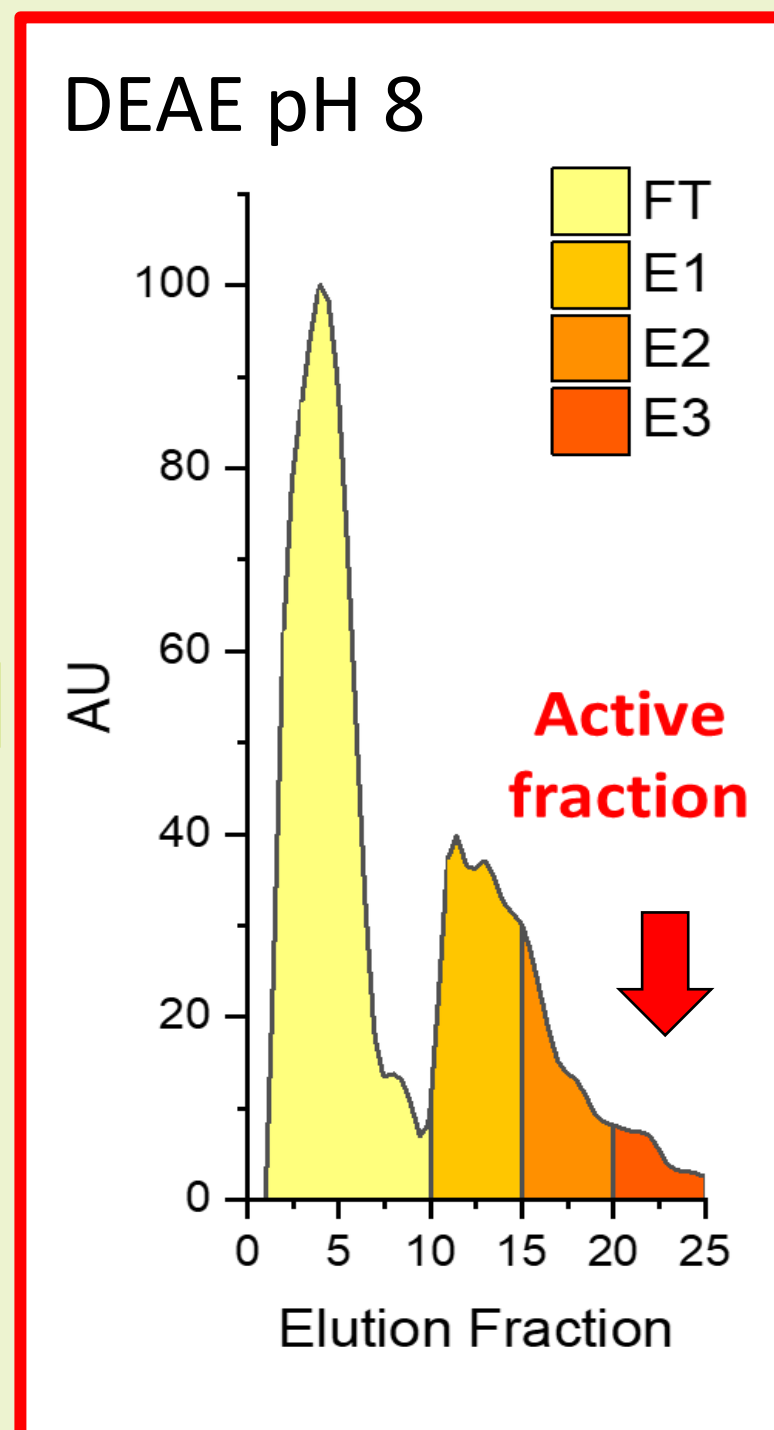
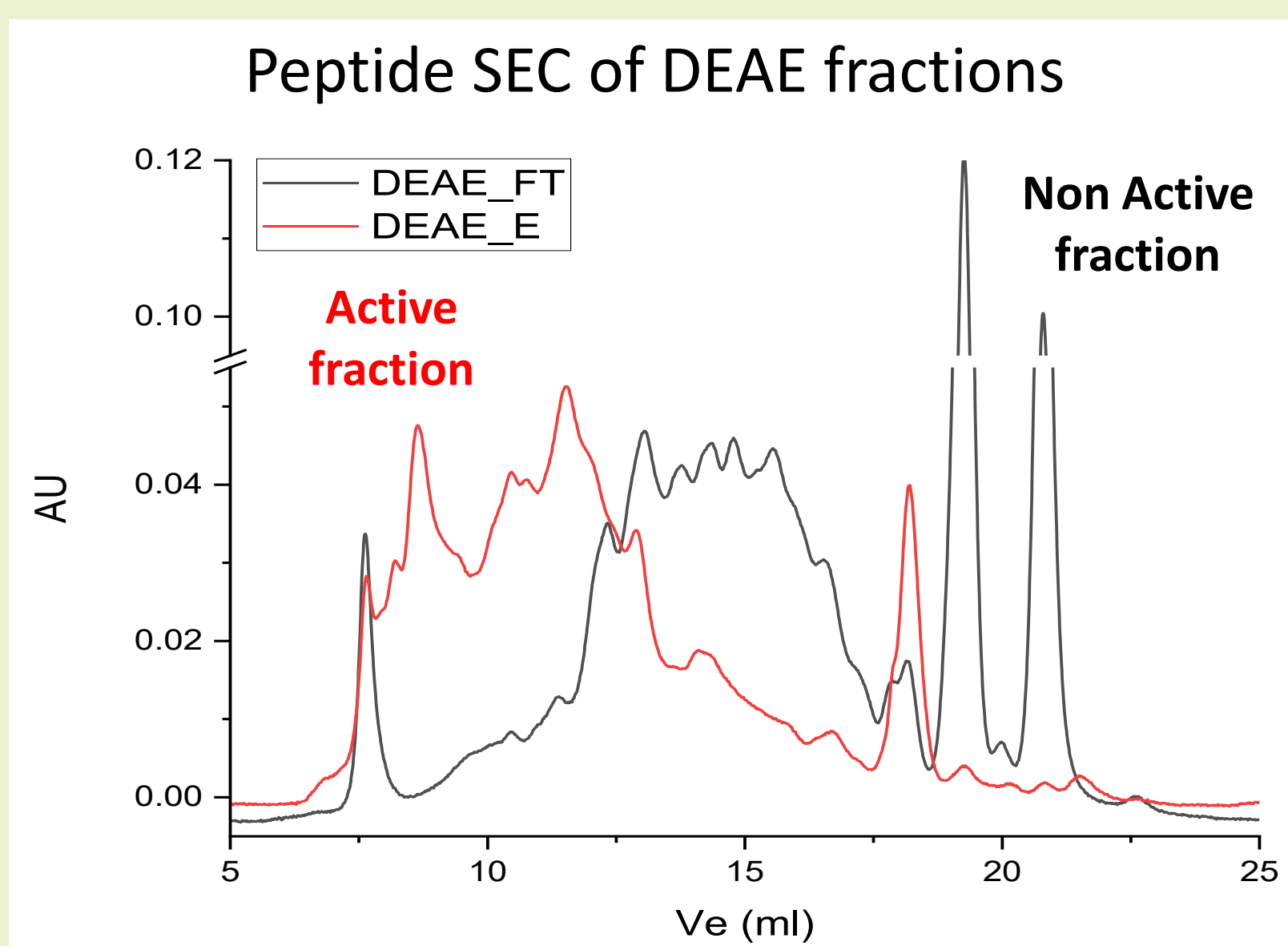
AIM

To characterize the active enzymatic proteolyzed product in order to isolate the potential bioactive peptide(s)

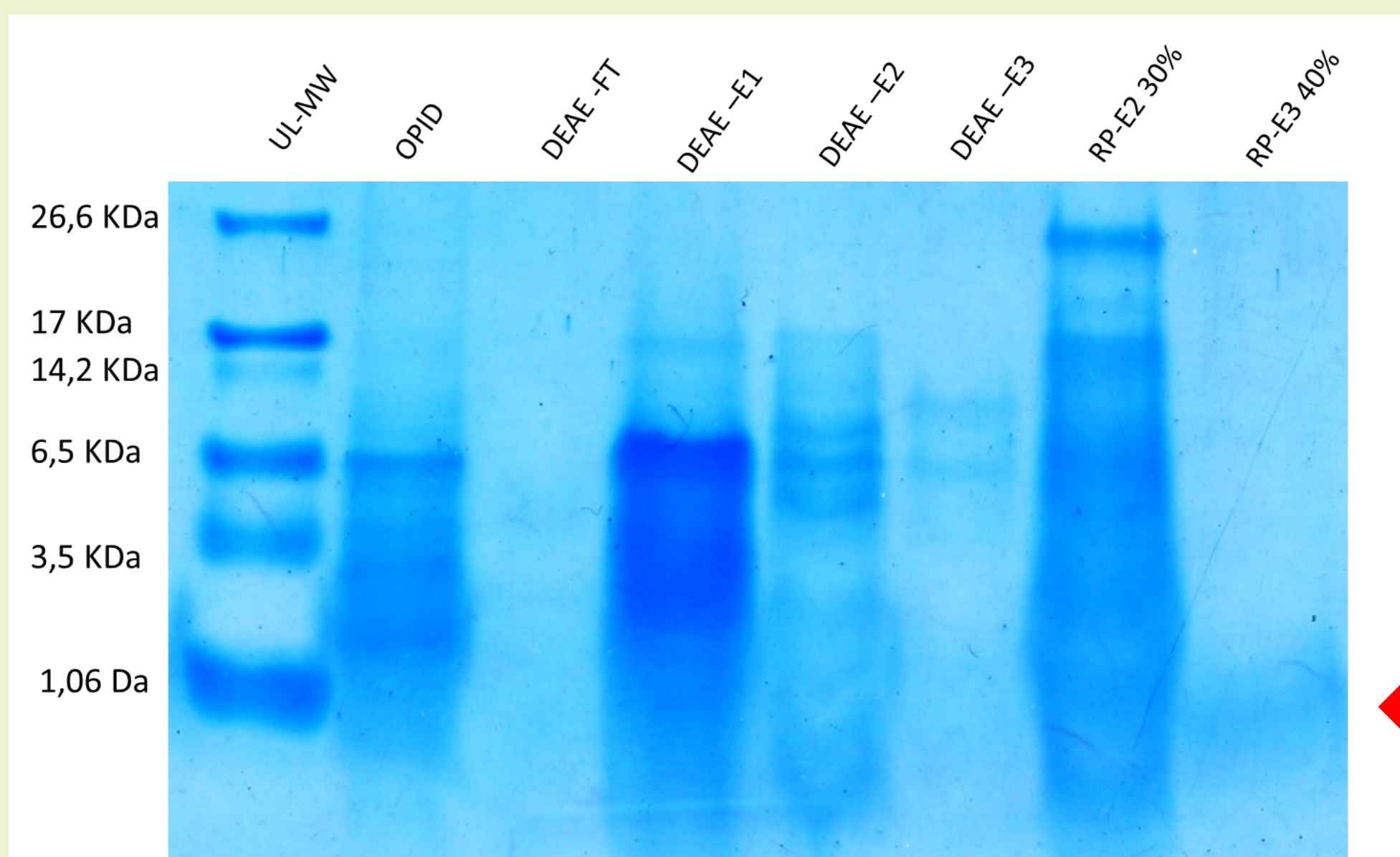
BACKGROUND



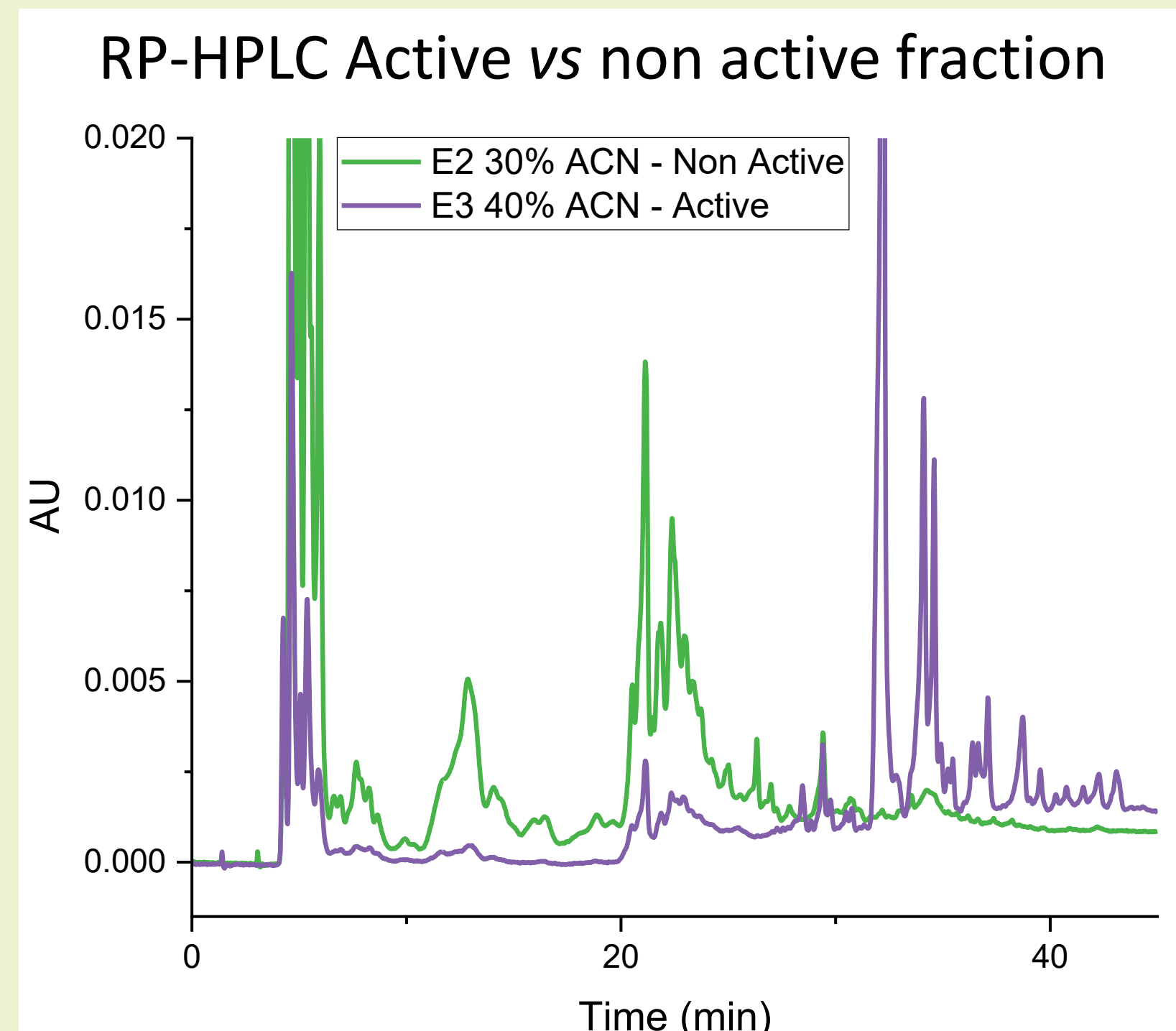
ENRICHMENT AND ISOLATION OF THE ACTIVE FRACTION



Active fraction is isolated from DEAE fraction E3 with 40 % ACN



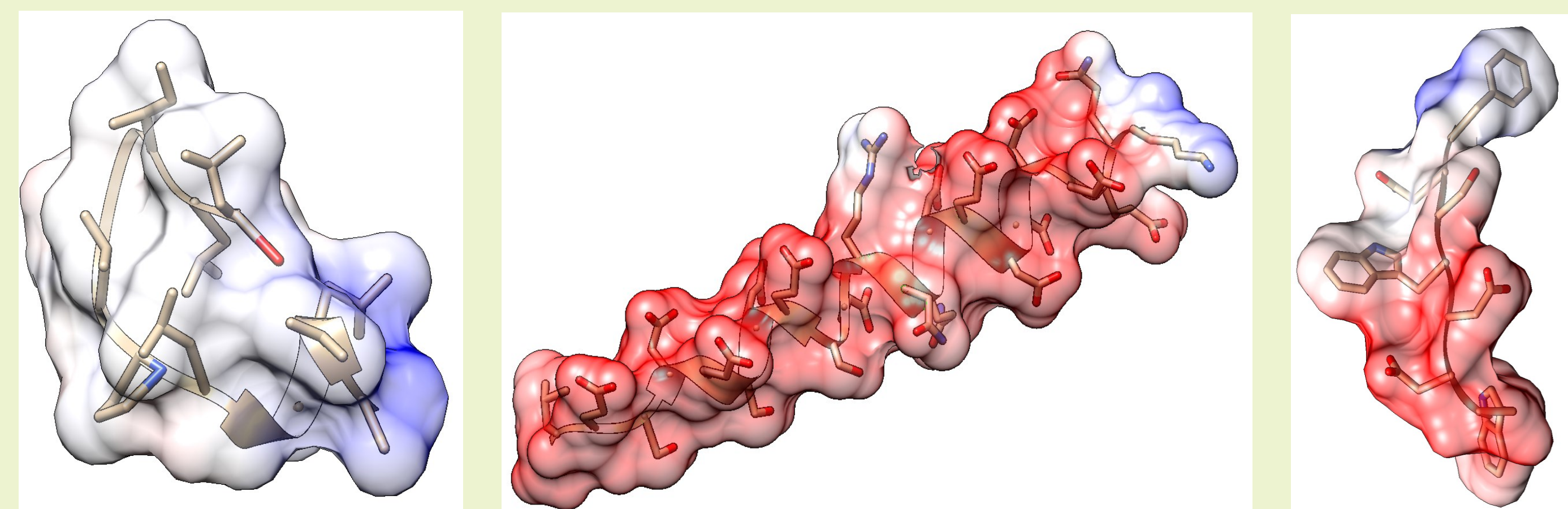
Low molecular weights SDS-PAGE analysis reveals peptides of about 1 kDa MW in the final enriched active fraction



Peptide fingerprinting reveals few peptides in the enriched active fraction

CONCLUSIONS

Mass Spectrometry analyses revealed different candidates with different chemical properties that could have a potential antifungal bioactivity



Candidate A

Candidate B

Candidate C

¹ De Benedetti S et al. (2021) Molecules 26, 4858.