ตัวอย่างรูปเล่มวิทยานิพนธ์ที่เป็นแม่แบบกลางสำหรับระบบไอทีสิส
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นิสิต3 ไอทีสีส3

ดุษฎีนิพนธ์นี้เป็นส่วนหนึ่งของการศึกษาตามหลักสูตร
วิทยาศาสตรมหาบัณฑิต สาขาวิชาการจัดการแบรนด์และการตลาด
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ABSTRACT

The optimum condition to produce protein hydrolysate from tilapia and perch frame with antioxidant (analyzed by DPPH method, metal chelating activity method and TBA assay) and ACE inhibitory properties were investigated. Minced fish frame was enzymatically hydrolyzed by using Flavourzyme 1000 L at different concentration (0, 1, 2 and 3 % w/w) and hydrolysis time (0, 1, 2 and 3 hrs). The results showed that enzyme concentration and hydrolysis time affected the % DPPH radical scavenging, % metal chelating activity, % TBA activity ratio and % ACE inhibition significantly ($P \leq 0.05$). Tilapia frame protein hydrolysate obtained by using 2 % Flavourzyme 1000 L hydrolyzed for 1 hour and perch frame protein hydrolysate obtained by using 3 % Flavourzyme 1000 L for 2 hours were the selected conditions due to the high value of % DPPH radical scavenging, % metal chelating activity, % TBA activity ratio and % ACE inhibition which were 90.38, 91.80, 70.54 and 81.90% for the selected tilapia frame protein hydrolysate, respectively. And % DPPH radical scavenging, % metal chelating activity, % TBA activity ratio and % ACE inhibition were 96.80, 92.54, 90.12 and 92.59 % for the selected perch frame protein hydrolysate, respectively. Spray-dried of the selected protein hydrolysates from tilapia and perch frame were made.

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REFERENCES

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