克弗爾血管緊縮素轉化?“ 礳?忖妖瞻　P定性及其抗高血壓活性之研究

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摘 要

高血壓為目前引起心臟血管疾病及死亡的重要疾病。抑制血管緊縮素轉化?＇〝吟i達到抗高血壓的效果。本研究探討酒精發酵乳-克弗爾中是否含有抑制血管緊縮素轉化?＇〝吨役`?忖峔靼擗漣帶爬夤ㄛ〝吽C實驗結果顯示，以35mg/kg餵食自發性高血壓大鼠後，觀察餵食後10小時期間，其收縮壓、舒張壓、平均動脈壓及心跳之變化。自發性高血壓大鼠之收縮壓及舒張壓在第3小時與餵飼乳清之控制組即有顯著差異。且收縮壓於第9小時下降幅度約40毫米汞柱，舒張壓也約降低38毫米汞柱，平均動脈壓方面，約降低33毫米汞柱、心跳方面則下降了70 bpm。以相同條件餵飼控制組大鼠，其收縮壓與舒張壓降低趨勢與乳清組相似。為瞭解克弗爾中抗高血壓胜?忖壎炳〞p，以逆相高效能液相層析進行初分劃。收集分液測試血管緊縮素轉化?“ 礳謈〝吽A得到兩群抑制活性平均高達80%以上之分液，定義為分液A 及分液B。分別以1mg/kg餵食自發性高血壓大鼠後同樣觀察10小時，分液 A能有效使大鼠之收縮壓降低約55毫米汞柱，舒張壓降低約50毫米汞柱。而分液B則無顯著抗高血壓功能。鎖定分液A進行電泳分析，先由一維等電點聚焦得知其分散於pI=3及10上。進行二維電泳後，先選擇pI為鹼性側者之主要點，挑其主要點送胺基酸定序。將此序列與NCBI上蛋白序列比對後，初步推測應為β酪蛋白經水解後之產物。本研究已由克弗爾中分離得一未見於文獻之抗高血壓胜?式C 關鍵字：血管緊縮素轉化?“ 礳蹌砥B抗高血壓胜?式B自發性高血壓大鼠

關鍵詞 : 血管緊縮素轉化?“ 礳蹌 ; 抗高血壓胜? ; 自發性高血壓大鼠

目錄

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