

## 乳酸菌发酵对超微猪骨粉营养及理化特性的影响

### Effect of Fermentation by Lactobacillus on Nutrition and Physiochemical Property of Super-Microsmashing Hog-Bone Powder

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英文关键词: hog bone powder; lactobacillus; super microsmashing; dissociative calcium; amino acid

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中文摘要:

利用人体肠道有益菌发酵超微粉碎猪骨粉,通过氨基酸分析仪测定及电镜扫描,研究发酵过程超微粉碎骨粉中结合钙的游离,蛋白质的降解和分析骨粉的显微结构变化。结果表明,骨粉的直径大小与发酵产生游离钙离子量和氨基酸的生成量存在显著相关性,骨粉结合钙最大游离转化率为36.9%,骨粉蛋白质最大水解率63%,从而为猪骨的综合利用与开发生物态补钙制品的研制提供了理论依据

英文摘要:

Super microsmashing hog bone powder is inoculated with some kinds of lactobacillus which do good to human's intestine function. Our main study is, detecting the calcium ions free from the bone powder and the hydrolysis of protein in the bone during the fermentation. The analysis is both based on the use of electron microscopy to scan the exterior change of the bone after fermentation and the data acquired from the detection using the Amino Acid Analyzing Equipment. The result is, that diameters of bone powder influence the production of  $Ca^{2+}$  and amino acid, the maximum  $Ca^{2+}$  ionization rate is 39.6% and the maximum hydrolysis rate of protein is 63% during fermentation by lactobacillus. All done in such research is helpful to develop a new type of food with adequate easily digesting calcium and beneficial intestine bacillus to supply the calcium for the human.

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