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## Inhibition of Lipid Accumulation in *Lipomyces* Yeast by 2(E),4(E)-Decadienoic Acid from Pepper

Junko IRIE<sup>1)</sup>, Yoshie MORITA<sup>1)</sup>, Masatsune MURATA<sup>1)</sup> and Seiichi HOMMA<sup>1)</sup>

1) Department of Nutrition and Food Science, Ochanomizu University

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Inhibitors of lipid accumulation in *Lipomyces starkeyi* were screened from various kinds of foods from the point of anti-obesity. An extract of black pepper showed inhibition of lipid accumulation with apparently weak repression of its growth. An active component was isolated from black pepper and was identified as 2(E),4(E)-decadienoic acid by instrumental analyses. Pepper contains about 20 mg/100 g of 2(E),4(E)-decadienoic acid. The minimum inhibitory concentrations of 2(E),4(E)-decadienoic acid against microbial growth ranged from 60 to 1000 µg/ml. The acid inhibited the growth of *L. starkeyi* at 100 µg/ml and the lipid accumulation at 12-50 µg/ml. The repression of lipid accumulation in *L. starkeyi* by 2(E),4(E)-decadienoic acid seemed to be due to the inhibition of glycerol-3-phosphate dehydrogenase and growth.

**Keywords:** <u>Lipomyces starkeyi</u>, <u>lipid accumulation</u>, <u>decadienoic acid</u>, <u>glycerol-3-phosphate dehydrogenase</u>

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