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Suppressive Effects of the Methanol Extracts from M Response of *Salmonella typhimurium* Induced by M Isoflavone Contents

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The percent suppression of the methanol extracts from rice-koji mi miso (BM) and soybean-koji miso (SM) on the SOS response of *typhimurium* TA1535/pSK1002 induced by MNNG was determi commercial mature misos and miso preparations decreased in the The daidzein and genistein contents of the extract from the commerhighest, followed in order by BM and RM. The percent suppressio the miso preparation increased with the degree of fermentation. Hc direct relationship between the suppression and aglycon content.

Keywords: SOS response, miso extract, isoflavone content

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