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GASTROINTESTINAL DIGESTION IMPROVING THE ANTIHYPERTENSIVE ACTIVITY OF WHEY PEPTIDES

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INTRODUCTION

- o Whey hydrolyzed proteins extensively are by gastrointestinal enzymes and brush border membrane peptidases, releasing free amino acids and peptides.
- Some whey peptides are able to cross the intestinal lumen and exert their biological activity, which lowering blood pressure may be included.
- Despite all knowledge concerning whey peptides, there are only few products commercially available with this proposal, emphasizing the need of more studies regarding this theme.
- o Aiming to make a better use of this agroindustrial byproduct, together with the need to meet the demands of this market, the present study proposed to evaluate the exvivo vasorelaxant activity of a whey hydrolysate during gastrointestinal digestion.



RESULTS

Figure 1: Peptide profiles of whey hydrolysates. (A) Spray-dried hydrolysate non digested; (B)

MATERIALS AND METHODS

Whey hydrolysate after gastric and (C) intestinal static digestions.





Antihypertensive

activity ex-vivo

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[mg/mL]

CONCLUSIONS

The gastrointestinal digestion of the whey hydrolysate lead to the formation of more then 70 peptides and a complete α -lactalbumin and β -lactoglobulin hydrolysis. The antihypertensive activity of the hydrolysate is proportional to its degree of hydrolysis, since the enteric digested sample achieved 91.59% \pm 9.90 of vasorelaxation, when applied 100 µg.mL⁻¹ of sample, an increase of approximately 100 times-fold, when compared to the non-digested and gastric digested samples. The results showed that the whey hydrolysate with reduced cost of production presented a high vasorelaxant activity after gastrointestinal digestion, which may be of great interest for food and nutraceutical industries.



