財團法人農業科技研究院及合作單位 可移轉技術簡介

技術名稱	以大豆渣開發美白原料					
Technology Term	Cosmetic Ingredients Fermented by soybean residue					
技術發明人 Technology	林寅申					
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技術應用領域	保養品級原料與相關產品					
Technology Field	Cosmetic ingredients and products					
技術簡介 Technology Description	利用製備豆漿豆腐過程中剩餘的副產物-大豆渣,加入可食用的微生物發酵後開發具美白功效之美粧原料。本技術利用不同溫度與不同發酵時間調整,取得最適化之發酵方法與條件。發酵液之美白有效成分對酪胺酸酶抑制活性高達 96.68%;在細胞功效的部分,可有效抑制黑色素細胞瘤(B16-F10)生成黑色素,抑制效果優於衛福部公告認可的美白原料-麴酸,抑制強度約為麴酸 5 倍。 The aim of the project is to develop cosmetics products from agricultural byproducts,accompanying with waste reduction and safety management. Soybean residue was fermented with edible microorganisms. The fermented broth possessed the stronger antityrosinase activity than kojic acid standard. The cellular melanin content of B16F10 melanoma cells treated with fermentation liquid was significantly reduced.					
技轉相關 圖/表	Soybean residue Soywhey Soywh					

大豆渣發酵液	Day0	Day5	Day10	Day12
美白有效成份 (μg/ml)	15.3 ± 1.3	22.5 ± 2.5	127.0 ± 8.3	31.0 ± 2.1
酪氨酸酶抑制率 (%)	15.71	93.09	96.68	77.14