

## عنوان مقاله:

Applications of Microbial Exopolysaccharides in the Food Industry

## محل انتشار:

مجله بیوشیمی پزشکی، دوره 9، شماره 2 (سال: 1400)

تعداد صفحات اصل مقاله: 14

## نویسنده:

Sara Basiri - Department of Food Hygiene and Public Health, School of Veterinary Medicine, Shiraz University, Shiraz, Iran

## خلاصه مقاله:

Exopolysaccharides (EPSs) are high molecular weight polysaccharides secreted by microorganisms in the surrounding environment. In addition to the favorable benefits of these compounds for microorganisms, including microbial cell protection, they are used in various food, pharmaceutical, and cosmetic industries. Investigating the functional and health-promoting characteristics of microbial EPS, identifying the isolation method of these valuable compounds, and their applications in the food industry are the objectives of this study. EPS are used in food industries as thickeners, gelling agents, viscosifiers, and film formers. The antioxidative, anticancer, prebiotic, and cholesterol-lowering effects of some of these compounds make it possible to use them in functional food production

## کلمات کلیدی:

Microbial exopolysaccharide, Functional food, Prebiotic, Health

## لینک ثابت مقاله در پایگاه سیویلیکا:

<https://civilica.com/doc/1501824>

