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摘要(中)	<p>納豆在日本是一種具有悠久歷史也是近年來最受矚目的傳統醱酵食品，是由枯草桿菌 (<i>Bacillus subtilis natto</i>) 將煮熟的大豆醱酵而來。本研究目的在探討納豆菌株之菌種鑑定及其蛋白質分解酵素 (pretease) 之分析。自西元 1987 年須見博士在納豆食品中發現能夠溶解血栓纖維的蛋白質分解酵素—納豆激? (nattokinase) 以來。從不同來源的 <i>Bacillus</i> 菌屬或其他微生物中，已發現許多菌株能夠產生功能類似的凝血纖維蛋白分解酵素。本研究從醱酵製程中篩選出高生長速率的菌株 FZ - 01、FZ - 02 與 FZ - 03，以菌種鑑定系統進行型態特徵，酸鹼度、生長溫度、耐鹽度等生理測試，碳源利用與酵素活性等生化測試及 16S rDNA 片段序列分析的遺</p>

	<p>傳鑑定，確認實驗菌株的分類地位；另外，本研究挑選菌株 FZ - 01，針對培養基組成，分別以脫脂奶粉、黃豆粉、小麥胚芽與酵母菌萃取物作為醱酵基質並收取發酵產物，探討不同醱酵基質對菌株產生蛋白質分解酵素的影響。結果顯示，在分類鑑定上 FZ - 01、FZ - 02、FZ - 03 與標準菌株 BCRC - 14718 在分類上皆屬於 <i>Bacillus subtilis</i>，且菌株 FZ - 01、FZ - 02 與 FZ - 03 有極為相近的親緣關係。在培養基組成不同的情況下，菌株 FZ - 01 所產生的蛋白質產物在 NATIVE - PAGE 的分子量、種類與表現量上皆有差異；從蛋白質分解酵素對血栓纖維蛋白與酪蛋白的蛋白質分解活性測試中可以發現活性表現的區域亦有所不同。從本研究結果可以推論單一菌株在不同培養條件下，可能產生不同種類的蛋白質分解酵素與血栓纖維分解酵素。</p>
<p>摘要 (英)</p>	<p>In Japan natto has a long history of being a premium traditional fermentive food, and been received much attention for health today. Natto is made of <i>Bacillus subtilis</i> natto in steamed soy bean, and was found containing with nattokinase, a fibrinolytic protease discovered by Dr. Sumi in 1987. According to many scientific publications, many similar proteases functioning in digesting fibrin were generated from a variety of bacillus strains and other microorganisms by using various substrates. Strains FZ-01, FZ-02 and FZ-03 were isolated from natto fermentation broth with high growth rates. The three strains were identified by analyzing following characterizations: pH, temperature, salt adaptation, carbon source and various enzyme activity. Furthermore, phylogenetic analysis was carried out by 16S rDNA fragment sequencing and showed that FZ-01, FZ-02 and FZ-03 are closely related and clustered with <i>Bacillus subtilis</i>. In this study, strain FZ-01 was selected for protease production and analyses. Strain FZ-01 was cultured with four different media: milk, soybean, wheat acrospire, and yeast extract-based media. Fermentative broths of strain FZ-01 were analyzed with protease using NATIVE-PAGE, which revealed that the produced proteins under four different media showed differences in molecular weight. The activities of these protease varied on fibrin- and casein-containing plates. From these results, we deduced that strain FZ-01 can produce different protease using different nitrogen sources.</p>
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