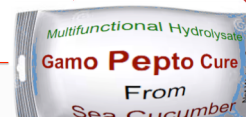


# GAMO PEPTO CURE

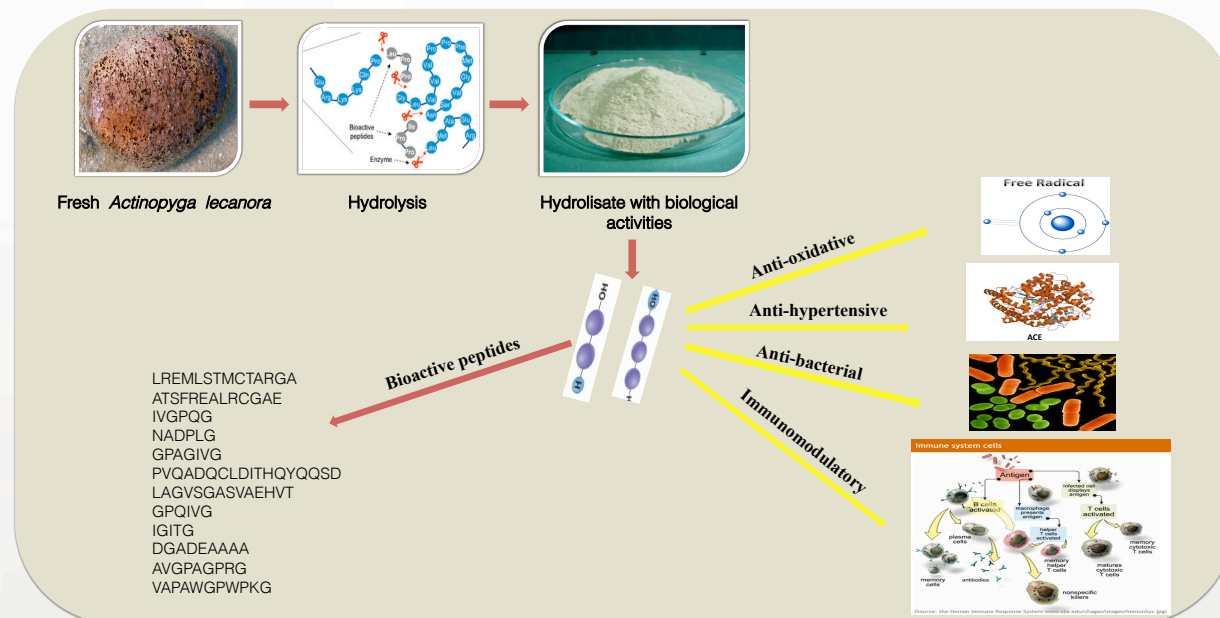
## IMMUNOMODULATORY AND ANTI-HYPERTENSIVE BIOACTIVE PEPTIDES GENERATED FROM *ACTINOPYGA LECANORA*

(P12013702386)



### INTRODUCTION

The prevalence of hypertension is increasing and has been estimated that more than 1.56 billion of the population worldwide will suffer by 2025. In Malaysia, one out of three adults aged 30 and above suffers from hypertension, according to the 2011 National Health and Morbidity Survey. Food is consumed on a daily basis. Thus, there is a need to develop new, innovative food products that can be consumed on a daily basis in treating and preventing cardiovascular disease with ability to improve the immune systems. Products that possess antihypertensive and anti-inflammation activities fit well into such functional food category.



### INVENTION

- A complete procedure that describes how to generate bioactive proteolysate from *A. lecanora* using enzymatic approach.
- A product (proteolysate) with multifunctionalities with include ACE-inhibitory, anti-oxidative, NO-production inhibitory and anti-bacterial activities.
- Among the peptides with potent multifunctional properties include LREMLSTMCTARGA, VAPAWGPWPKG and ATSFREALRCGAE.

### USEFULNESS AND APPLICATION

- The hydrolysate can be incorporated into any suitable food system to improve health benefits upon human digestion.
- A source of essential amino acids.
- Preparation method is simple and no need to any complicated instrument, and its price is low and comparable with other commercialized product.

### BENEFITS

- Safe and Natural Product
- Green Process
- Regular daily consumption
- Multifunctionality :
  - Reduces Cardiovascular Disease
    - ✓ Anti-hypertensive
    - ✓ Anti-oxidative
  - Improves Immune Systems
    - ✓ Anti-bacterial
    - ✓ Anti-inflammation

### POTENTIAL CONSUMERS

- Functional food industry
- Bio-peptide industry
- Bio-ingredient manufacturer
- Public with health-conscious awareness

### COST

- Cheap but high protein quality raw material
- By-catch from fisheries industry
- RM144.00 per box (30 sachet bags; 60 g)

Project Leader  
Expertise  
Co. Researchers

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