

Production and analysis of metabolites from solid-state fermentation of *Chenopodium formosanum* (Djulis) sprouts in a bioreactor

Chen-Che Hsieh , Shu-Han Yu , Hsing-Chun Kuo , Darin Khumsupan , Hsiao-Chu Huang , Yu-Wei Liou , Chen-Yu Kao , Szu-Chuan Shen , Kuan-Chen Cheng

Abstract

Fresh fourth-day *Chenopodium formosanum* sprouts were fermented using *Rhizopus oligosporus*. Compared to plate fermentation (PF), bioreactor fermentation (BF) at 35 °C with 0.4 vvm aeration and 5 rpm yielded higher antioxidant capacity, peptide content (99.56 ± 7.77 mg/g), and enzyme activity (amylase, glucosidase, proteinase). Mass spectrometry identified two bioactive peptides (TDEYGGSIENRFMN and DNSMLTFEGAPVQGAAITEK) as potential DPP-IV and ACE inhibitors. Over 20 novel metabolites were found in BF samples. The BF system enhances nutritional and bioactive properties, offering promise for scale-up.



Winpact Model: FS-V-SA05P

Introduction

Chenopodium formosanum, a native pseudocereal in Taiwan, is rich in essential amino acids, phenols, flavonoids, and GABA. Although similar to quinoa, it has superior nutritional value. Solid-state fermentation with *Rhizopus oligosporus* may offer a scalable way to enhance its bioactive compound profile.

Materials and Methods

Fermentation Process:

Fresh fourth-day *Chenopodium formosanum* sprouts (1.5 kg) were sterilized and inoculated with 75 mL of *Rhizopus oligosporus* spores at 10^6 spores/mL (5% v/w). Solid-state fermentation occurred in a bioreactor FSeV-SA05P (Winpact FS-V-SA05P) at 35 °C, with aeration at 0.4 vvm and rotation at 5 rpm, for four days. Free peptide content was quantified as 99.56 ± 7.77 mg casein tryptone equivalent per gram dry substrate.

US Office

19959 Sea Gull Way
Saratoga, CA 95070
U.S.A.
T/ +1-408-366-9866
F/ +1-408-446-1107

Taiwan Office

No. 156, Sec. 1, Guoji Rd., Taoyuan Dist.,
Taoyuan City 330041, Taiwan
T/+886-3-3762878
F/+886-3-3761310

Shanghai Office

Room 2519, No. 306 Taopu Road,
Putuo District, Shanghai, China
Postal code: 200333
Cell: +86-13621808204
T/ +86-21-50795277
F/ +86-21-50795277

India Office

D.No.7-143, 2nd Floor,
St.No.2,Nagendra Nagar,
Habsiguda, Hyderabad-500007,
India
T/ +91-40-27001515
T/ +91-40-27001586

Enzyme activities measured included amylase (2.21 ± 0.01 U/g), β -glucosidase (54.57 ± 10.88 U/g), and proteinase (40.81 ± 6.52 U/g).

Mass spectrometry was used to identify peptides and metabolites generated by fermentation; two peptides (TDEYGGSIENRFMN and DNSMLTFEGAPVQGAAATEK) were highlighted as DPP-IV and ACE inhibitors.

Results

- Bioreactor fermentation (BF) produced significantly higher free peptide content and enzyme activities compared to plate fermentation (PF).
- Identified peptides potentially act as DPP-IV and ACE inhibitors.
- Over twenty new metabolites, including aromatics, amines, fatty acids, and carboxylic acids, were generated specifically in BF.
- Enhanced antioxidant capacity was demonstrated in BF-derived products.

References

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F/ +1-408-446-1107

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T/+886-3-3762878
F/+886-3-3761310

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T/ +91-40-27001515
T/ +91-40-27001586