

# Development of antihypertensive protein hydrolysates from a vegetable co-product

FINAL DEGREE PROJECT

**BIOCHEMISTRY AND MOLECULAR BIOLOGY DEGREE**

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The present work is based on the results obtained from the external internship, carried out at the Nutrigenomics research group (Biochemistry and Biotechnology Department, Rovira i Virgili University) and supervised by Dra. Almudena Garcia Ruiz and Dra. Francisca Isabel Bravo.

This work is confidential. For this reason, a confidentiality agreement has been signed.

The public abstract for the institutional repository is the following one:

“Agri-food co-products have emerged as a source of bioactive compounds capable of treating hypertension, such as peptide hydrolysates. Therefore, the aim of this study was to obtain a protein hydrolysate with angiotensin-converting enzyme inhibitory (ACEi) activity, which is an enzyme involved in the development of hypertension. Sixty hydrolysates obtained from an agricultural co-product were tested for ACEi activity, selecting hydrolysates H10 and H60 to test their antihypertensive effect in spontaneously hypertensive rats. According to this study, the H60 hydrolysate was found to have antihypertensive activity, making it a promising compound for use as an antihypertensive agent.”