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*Design of enzymatic  
hydrolysis processes to obtain  
new bioactive peptides from  
natural sources*

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*Final Degree Project*

**Mónica López García**  
**Biochemistry and Molecular Biology Degree**

Directed by:

Academic and professional tutor: Juan María Alcaide Hidalgo  
juanmaria.alcaide@eurecat.org, Head of Laboratory and Analysis of the  
Nutrition and Health Unit (UTNS), EURECAT

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UNIVERSITAT  
ROVIRA i VIRGILI

**eurecat**  
Technology Centre of Catalonia

## **Abstract**

Currently, it is important to find alternatives for the transformation of by-products into value-added products. Evaluation of enzymatic hydrolysis was carried out to develop a natural origin product that enhances salty taste. Enzymatic hydrolysis process was optimized by using different matrices and cathepsin D. Samples were characterized by UHPLC-QqQ and HLPC-SEC. Best results were obtained by using chicken liver – cathepsin D. Besides that, a casein hydrolysate was purified, fractionated by semipreparative HPLC and its ACEi activity and sequencing by UHPLC-QqQ were performed. Sequencing results of F3 and F5 can match one or more peptides obtained by a bioinformatics tool prediction.