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POTENTIAL OF MEAT BY-PRODUCTS HYDROLYSATES TO  
EXERT ANTIHYPERTENSIVE EFFECTS: ACE INHIBITORY  
ACTIVITY AND GUT MICROBIOTA MODULATION

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FINAL BIOCHEMISTRY AND MOLECULAR BIOLOGY DEGREE PROJECT

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## **ABSTRACT**

The aim of this study was to obtain hydrolysates from meat by-products to study their potential to exert angiotensin converting enzyme inhibition (ACEi) activity and modulate the microbiota. The raw material was processed and characterized. From this, several enzyme hydrolysates were obtained under different conditions. The effects of hydrolysis conditions on ACEi activity were determined. Subsequently, *in vitro* batch fecal fermentations were performed, and changes in relevant bacterial population were quantified through quantitative Polymerase Chain Reaction. ACEi activity and microbiota modulating potential was observed.