Details of Technology

Name of Technology	Stabilization of lipids by soy milk protein	Life Science
Name/Post/Faculty	Tomotada Ono / Professor / Academic Group of Applied Life Sciences, Department of Biological Chemistry and Food Science, Faculty of Agriculture	
Key words	soybean protein, soy milk, *tofu*, stabilization of lipids	

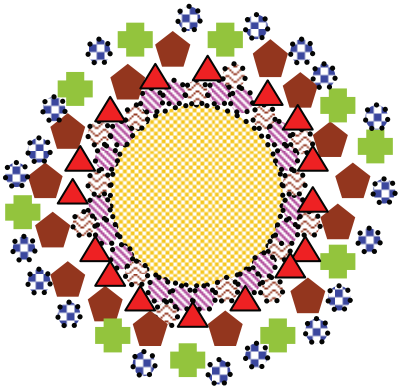
What kind of technology is this?

Outline

We utilize the lipid stabilization mechanism of *tofu* and soy milk.

Our research on the characteristics of soy milk protein clarified the mechanism of stabilization of lipids by this protein. Based on our results, we are now considering the development of highly functional soy milk. Specifically, we will develop a stable soybean food which is good for health by adding lipid-soluble vitamins, DHA, etc.

Lipid droplets are securely surrounded by protein in *tofu*.



What are its applications?

Drinks and jelly type food with stabilized lipids can be made.

Stabilized lipids can be added to drinks, juice, mousse, confectionery, processed fish and meat foods, etc. and commercialized.

Related patents	
Related materials	S.T. Guo, T.Ono and M. Mikami (1999) *J. Agric. Food Chem.* 47: 901-905.

CERECO 4-3-5 Ueda, Morioka, Iwate 020-8551 Japan
Phone : +81-19-621-6494 FAX : +81-19-604-5036
e-mail : iptt@iwate-u.ac.jp