

TABLE OF CONTENTS

	Page
Acknowledgement	iii
Abstract (in English)	iv
Abstract (in Thai)	vi
List of tables	xii
List of illustrations	xiii
Abbreviations and symbols	xv
Chapter 1 Introduction	1
Chapter 2 Literature review	4
2.1 Plant polysaccharides	4
2.1.1 Starch	4
2.1.2 Non-starch polysaccharides (NSPs)	6
2.1.3 Application of plant polysaccharides	8
2.2 Moo-noi	8
2.3 Pectin	11
2.3.1 Structure of pectin	11
2.3.1.1 Homogalacturonan	12
2.3.1.2 Rhamnogalacturonan I	13

TABLE OF CONTENTS (CONTINUED)

	Page
2.3.1.3 Rhamnogalacturonan II	13
2.3.2 Properties of pectins	15
2.3.3 Applications of pectin	16
2.3.4 Pectin and health	20
2.4 Pectic oligosaccharides (POS)	20
2.4.1 POS as prebiotics	21
2.5 Prebiotic	22
2.5.1 Definition of prebiotic	22
2.5.2 Properties of prebiotic substances	22
2.5.3 Structure-function relationships	23
2.5.4 Fiber fermentation by gut bacteria	23
2.5.5 Oligosaccharides as prebiotic	25
2.5.6 Effects of prebitics on health	27
2.6 Probiotic	30
2.6.1 Definition of probiotic	30
2.6.2 Gut microbiota-an unexplored ecosystem	32
2.6.3 A unifying hypothesis for health effects	33
Chapter 3 Materials and Methods	35
3.1 Materials	35
3.1.1 Media	35
3.1.2 Chemical reagents	35
3.1.3 Equipment	37
3.1.4 Microorganisms	38
3.1.5 Plants as carbon source	38
3.2 Methods	38
3.2.1 Preparation of plant materials	38
3.2.2 Polysaccharides extraction	38

TABLE OF CONTENTS (CONTINUED)

	Page
3.3.3 Size determination of polysaccharides	39
3.3.4 Analysis of carbohydrates by thin layer chromatography (TLC)	40
3.3.5 Preparation of pectic oligosaccharides by enzymatic method	40
3.3.5.1 Effect of enzymes concentration on oligosaccharide production by pectinase	40
3.3.5.2 Effect of extracted polysaccharide concentration on oligosaccharide production by pectinase	41
3.3.6 Study of prebiotic properties of extracted polysaccharides	41
3.3.6.1 <i>In vitro</i> study with defined microorganisms in pure culture	41
3.3.6.2 <i>In vitro</i> study with defined microorganisms in mixed culture	42
3.3.6.3 Mixed culture test in fecal slurry medium	43
Chapter 4 Results and Discussion	44
4.1 Physical characteristic and size determination of polysaccharides	44
4.2 Physical characteristic of gel formation	45
4.3 Analysis of polysaccharides by thin layer chromatography (TLC)	46
4.4 Preparation of pectic oligosaccharides by enzymatic method	47
4.4.1 Effect of enzymes concentration on oligosaccharide production by pectinase	47

TABLE OF CONTENTS (CONTINUED)

	Page
4.4.2 Effect of extracted polysaccharide concentration	48
○ on oligosaccharide production by pectinase	
4.5 Study of prebiotic properties of prepared carbohydrates	49
4.5.1 <i>In vitro</i> study with defined microorganisms	49
4.5.2 Pathogen inhibition test by mixed cultures of defined microorganisms	54
4.5.3 Mixed culture study in fecal slurry	61
Chapter 5 Conclusions	64
References	66
Appendices	74
Appendix A	75
Appendix B	78
Appendix C	84
Curriculum Vitae	85

LIST OF TABLES

Table	Page
1 Chemical composition of Moo-noi leaves	9
2 Property of high methoxy pectin and low methoxy pectin	18
3 Treatment of prebiotic study in pure culture	42
4 Treatment of prebiotic study in mixed culture	43
5 Average DP and yield of polysaccharides extracted from Moo-noi leaves	45
6 The result of bacterial viable cell number in fecal slurry culture	62
7 The result of bacterial viable cell number in fecal slurry culture (added <i>S. havana</i>)	63
8 Absorbance at 490 nm by glucuronic acid solution at several concentrations	79
9 Absorbance at 540 nm by glucuronic acid solution at several concentrations	81
10 Absorbance at 525 nm by glucuronic acid solution at several concentrations	83

LIST OF ILLUSTRATIONS

Figure		Page
1	Structures of amylose	5
2	Structures of amylopectin	5
3	Flow chart of non-starch polysaccharides	6
4	Structures of cellulose	6
5	Structures of β -glucan	7
6	Structures of xylan	7
7	<i>Cissampelos pareira</i> (Moo-noi)	9
8	Structure of pectin	11
9	Structures of homogalacturonan	12
10	Structures of Rhamnogalacturonan I	13
11	The basic structure of pectin	14
12	The metabolism and associated health benefits	27
13	Some prebiotic products	30
14	Some probiotic products	32
15	The numerically dominant microbial genera in the adult human gastrointestinal tract	33
16	Flow chart of polysaccharides extraction	39
17	The gel formation of polysaccharide from Moo-noi leaves	46
18	Sugar composition of Moo-noi by using TLC	47
19	Effect of enzyme concentration on POS production by pectinase	48
20	Effect of extracted polysaccharide concentration on oligosaccharide production by 10 units pectinase	49
21	The growth of tested strains in difference C-sources	51
22	pH change in culture broth of every medium	53
23	Cell number changes in different C-sources with mixed culture	57

LIST OF ILLUSTRATIONS (CONTINUED)

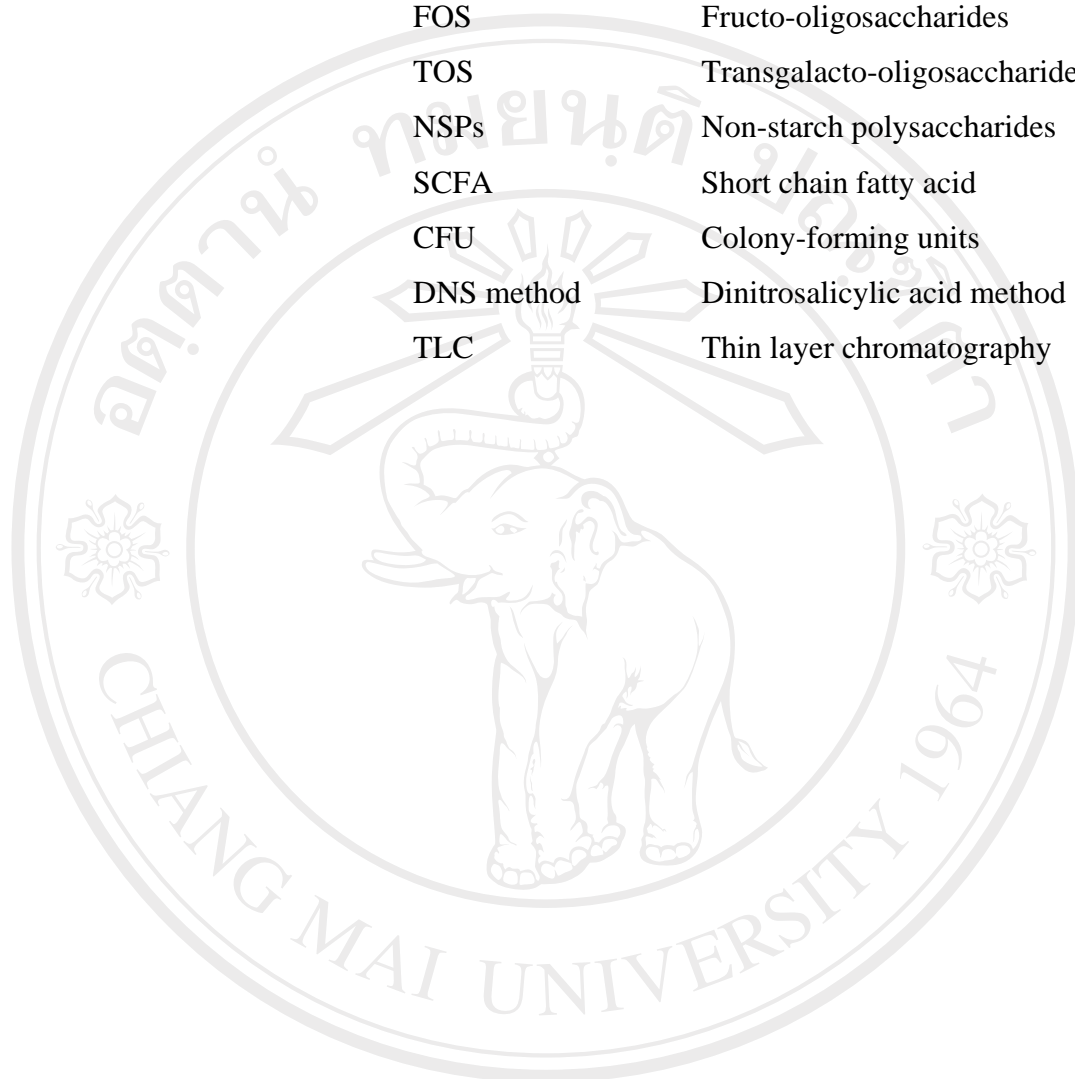
Figure		Page
24	pH changes in different C-sources with mixed culture	60
25	Standard curve of total sugar by Phenol-Sulfuric method Using glucuronic acid as standard sugar	79
26	Standard curve of reducing sugar by DNS method using glucuronic acid as standard sugar.	81
27	Standard curve of uronic acid by carbazole method using glucuronic acid as standard sugar	83
28	The morphology of some strain on selective media	84

ABBREVIATIONS AND SYMBOLS

%	Percent
kg	Kilogram
g	Gram
mg	Milligram
µg	Microgram
ml	Milliliter
L	Liter
nm	Nanometer
M	Molar
U	Unit
mM	Milli molar
w/v	Weight by volume
v/v	Volume by volume
min	Minute
h	Hour
°C	Degree Celsius
OD600	Optical density at 600
NDOs	Non-digestible oligosaccharides
spp.	Species
DW	Distill water
DP	Degree of polymerization
DE	Degree of esterification
PI	prebiotic index
LMP	Low methoxy pectin
HMP	High methoxy pectin
LAB	Lactic acid bacteria
POS	Pectic oligosaccharides

ABBREVIATIONS AND SYMBOLS (CONTINUED)

FOS	Fructo-oligosaccharides
TOS	Transgalacto-oligosaccharides
NSPs	Non-starch polysaccharides
SCFA	Short chain fatty acid
CFU	Colony-forming units
DNS method	Dinitrosalicylic acid method
TLC	Thin layer chromatography



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