

# CONTENTS

	Page
Acknowledgement	d
Abstract in Thai	e
Abstract in English	g
List of Tables	m
List of Figures	p
Statement of Originality in Thai	r
Statement of Originality in English	s
Chapter 1 Introduction	1
1.1 Rationale	1
1.2 Research objectives	3
Chapter 2 Literature Reviews	4
2.1 Soy isoflavones	4
2.2 The <i>Bacillus</i> species	13
2.3 Solid-state fermentation	16
2.4 Extraction of isoflavones	18
2.5 Purification of isoflavones	20
2.6 Isoflavones powder productin	21
2.7 Conceptual framework	23
Chapter 3 Screening and selecting of pure culture for soy isoflavone aglycones producer	24
3.1 Introduction	24
3.2 Methods	25
3.2.1 Screening and selecting of <i>Bacillus</i> spp.	25

3.2.2	Identification <i>Bacillus</i> spp.	25
3.2.3	Isoflavone aglycones production by selected strain	26
3.3	Results and discussion	26
3.3.1	Screening and selecting of <i>Bacillus</i> spp.	26
3.3.2	Identification of selected strain	28
3.3.3	Isoflavone aglycones production by <i>Bacillus coagulans</i> PR03	32
3.4	Conclusion	36
Chapter 4	Optimization of fermentation conditions for soy isoflavone aglycones production by <i>Bacillus coagulans</i> PR03 in laboratory scale	37
4.1	Introduction	37
4.2	Methods	38
4.2.1	Selection of suitable source of isoflavone glucoside production from various soy varieties	38
4.2.2	Optimum fermented condition for isoflavone aglycones production by <i>Bacillus coagulans</i> PR03	39
4.2.3	Optimum inoculum concentration of <i>Bacillus coagulans</i> PR03 for isoflavone aglycones production	40
4.2.4	Optimum fermentation temperature for isoflavone aglycones production by <i>Bacillus coagulans</i> PR03	40
4.2.5	Kinetic study of isoflavone aglycones production by <i>Bacillus coagulans</i> PR03	41
4.3	Results and discussion	44
4.3.1	Selection of suitable soy variety for source of isoflavone glucosides	44
4.3.2	Optimal fermentation condition for isoflavone aglycones production by <i>Bacillus coagulans</i> PR03	46
4.3.3	Optimal inoculum concentration of <i>Bacillus coagulans</i> PR03 for isoflavone aglycones production	47
4.3.4	Optimal fermentation temperature for isoflavone aglycones production by <i>Bacillus coagulans</i> PR03	52
4.3.5	The kinetic study of isoflavone aglycones fermentation production by <i>Bacillus coagulans</i> PR03	53

4.4	Conclusion	59
Chapter 5	Scale up isoflavone aglycones production and kinetic study using rotating drum fermenter	60
5.1	Introduction	60
5.2	Methods	60
5.2.1	Instrumental set up	60
5.2.2	Study of optimum air flow rate for isoflavone aglycones production in rotating drum fermenter	62
5.2.3	Kinetic study of isoflavone aglycones production in rotating drum fermenter	62
5.3	Results and discussion	62
5.3.1	Study of optimum air flow rate for isoflavone aglycones production in rotating drum fermenter	62
5.3.2	Kinetic study of isoflavone aglycones production in rotating drum fermenter	65
5.3.3	Comparison of isoflavone aglycones production between rotating drum fermenter process and lab scale process	70
5.4	Conclusion	71
Chapter 6	Extraction and purification of isoflavone aglycones	72
6.1	Introduction	72
6.2	Methods	73
6.2.1	Fermented soygerm and inoculum preparation	73
6.2.2	The optimum solvent for isoflavone aglycones extraction	73
6.2.3	The optimum extraction process for isoflavone aglycones	74
6.2.4	The optimum resin for isoflavone aglycones purification	76
6.3	Results and discussion	78
6.3.1	The optimum extracts solutions for isoflavone aglycones extraction	78
6.3.2	The optimum extraction process for isoflavone aglycones	80
6.3.3	The optimum resin for isoflavone aglycones purification	85
6.4	Conclusion	91

Chapter 7	Shelf-life evaluation of isoflavone aglycones powder	92
7.1	Introduction	92
7.2	Methods	94
7.2.1	Fermented soygerm and inoculum preparation	94
7.2.2	Purified isoflavone aglycones preparation	94
7.2.3	Isoflavone aglycones powder preparation	94
7.2.4	Shelf-life evaluation	95
7.3	Results and discussion	97
7.3.1	Isoflavone aglycones powder preparation	97
7.3.2	Shelf-life evaluation of isoflavone aglycones powder	98
7.4	Conclusion	105
Chapter 8	General discussion	106
Chapter 9	Conclusion	109
References		111
Appendix		
Appendix A	Isoflavones analysis	131
Appendix B	Biochemical test and phenotypic characterization	134
Appendix C	16S rDNA sequencing	142
Curriculum Vitae		145

## LIST OF TABLES

	Page
Table 2.1 Isoflavone in food products	6
Table 2.2 Isoflavone aglycones and isoflavone glucosides contents in soybean products and fermented soybean products	8
Table 2.3 Predominant bacteria in fermented soybeans	9
Table 2.4 Origins of isolates of <i>Bacillus</i> species	14
Table 2.5 Simplified key for the tentative identification of typical strains of <i>Bacillus</i> species	15
Table 2.6 Main groups of microorganisms involved in solid-state fermentation processes	17
Table 3.1 Isoflavone aglycones of fermented soybean from various <i>Bacillus</i> spp.	27
Table 3.2 Morphological characteristics and biochemical test of <i>Bacillus</i> PR03	29
Table 3.3 Comparison of nucleotide sequences between <i>Bacillus</i> PR03 and reference strains	30
Table 3.4 Isoflavones content, $\beta$ -glucosidase activity and total bacterial count in fermented soybean	34
Table 4.1 Isoflavone glucoside contents in different parts of soybean seed Chiang Mai 1, Chiang Mai 60 and SJ2 varieties	46
Table 4.2 Isoflavone contents in fermented soygerm (SJ2 variety) at the different fermentation conditions	49
Table 4.3 Isoflavone contents in fermented soygerm (SJ2 variety) at the different inoculum concentrations of <i>Bacillus coagulans</i> PR03	50
Table 4.4 Isoflavone contents in fermented soygerm (SJ2 variety) at the different fermentation temperatures	51
Table 4.5 Isoflavones contents, $\beta$ -glucosidase activity and total bacterial count of isoflavone aglycone production in lab scale	55

Table 5.1	Isoflavones contents of isoflavone aglycone production at the different air flow rate	64
Table 5.2	$\beta$ -glucosidase activity and total bacteria count of isoflavone aglycone production at the different air flow rate	65
Table 5.3	Isoflavones contents, $\beta$ -glucosidase activity and total bacterial count of scale up isoflavone aglycone production in 46 L rotating drum fermenter	67
Table 5.4	Comparison of isoflavone aglycones production between rotating drum fermenter process and lab scale production	71
Table 6.1	2 <sup>2</sup> Factorial experiments with central composite design	75
Table 6.2	Isoflavone contents in crude extracts from each solvent at various concentrations	79
Table 6.3	Effect of inverter frequency and extraction time on isoflavone aglycones extraction	80
Table 6.4	The criteria for optimization by Design-Expert <sup>®</sup> (version 7.1.0)	83
Table 6.5	Column performances of the Diaion HP-20 column	86
Table 6.6	Column performances of the Amberlite XAD-4 column	87
Table 6.7	Column performances of the Amberlite XAD-7HP column	88
Table 6.8	Column performances of the Amberlite XAD-16HP column	89
Table 6.9	The yield and purity of isoflavone in 40-60% ethanol elutions	90
Table 7.1	Total isoflavone aglycone contents (mg/ 100 g powder) during storage in accelerated temperature at 4, 25, 35, 45 and 55 °C for 120 days	98
Table 7.2	Reaction rate constants ( $k_T$ ) and determination coefficients ( $R^2$ ) of reaction orders at 4, 25, 35, 45 and 55 °C	102
Table 7.3	Temperatures and reaction rate constants of first order reaction at 4, 25, 35, 45 and 55 °C	103
Table 7.4	Shelf-life of isoflavone aglycones powders at 3 conditions: refrigerating (4°C), air conditioning (25°C) and room temperatures (30, 35 and 40°C)	105

Table B.1 Simplified key for the tentative identification of typical strains of *Bacillus* species 141

Table C.1 Nucleotide sequence of *Bacillus* PR03 144



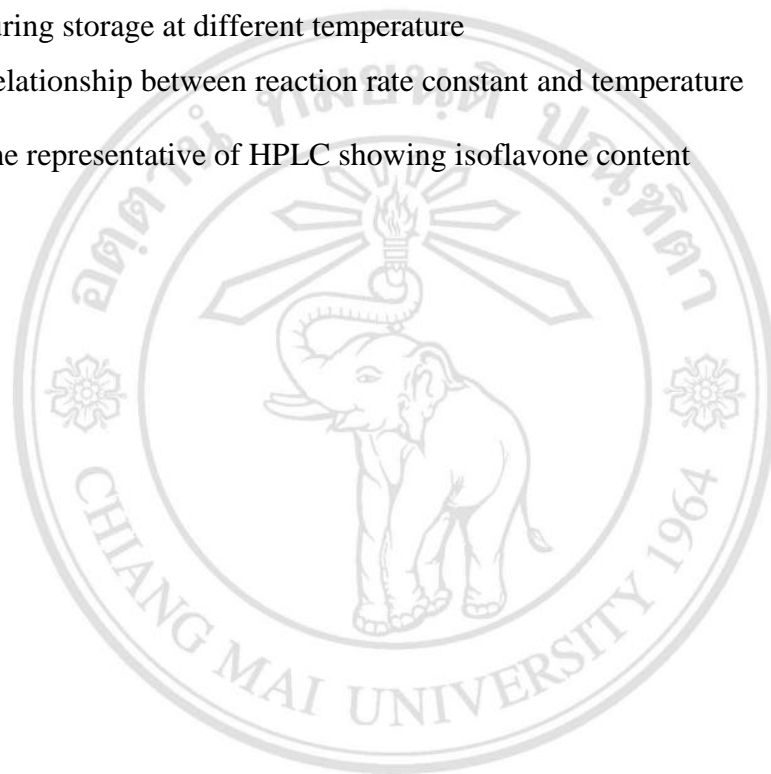
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## LIST OF FIGURES

	Page
Figure 2.1 Structure of soybean seed	4
Figure 2.2 Chemical structure of 12 isoflavone isomer and estrogen hormone	7
Figure 2.3 Concept framework of thesis	23
Figure 3.1 Colony morphology and cell morphology of <i>Bacillus</i> PR03	30
Figure 3.2 Phylogenetic relationships (based on 16S rDNA) of <i>Bacillus</i> PR03 between the isolates and closely related species	31
Figure 3.3 Change of isoflavones, $\beta$ -glucosidase activity and total bacterial count during soybean fermentation by <i>Bacillus coagulans</i> PR03 incubated at 30-35 °C	35
Figure 4.1 Different parts of soybean seed	38
Figure 4.2 Fermentation conditions	40
Figure 4.3 The instrument of isoflavone aglycones fermentation	53
Figure 4.4 Changes of Isoflavones contents, $\beta$ -glucosidase activity and total bacteria count of isoflavone aglycones production in lab scale	56
Figure 5.1 The configuration of rotating drum fermenter	61
Figure 5.2 Changes of isoflavones contents, $\beta$ -glucosidase activity and total bacterial count of scale up isoflavone aglycone production in 46 L rotating drum fermenter	68
Figure 6.1 Configuration of 46 L extraction machine	74
Figure 6.2 The process of isoflavone aglycones purification	77
Figure 6.3 Respond surface plot of daidzein	82
Figure 6.4 Respond surface plot of glycitein	82
Figure 6.5 Respond surface plot of total aglycones	83
Figure 6.6 The optimum point of inverter frequency and extraction time	84
Figure 6.7 The overlay plot of optimum point	84



Figure 7.1 Isoflavone aglycones powder with various binding agent	93
Figure 7.2 Isoflavone aglycones powder production	97
Figure 7.3 Zero order reaction plots of total isoflavone aglycones content during storage at different temperature	99
Figure 7.4 First order reaction plots of total isoflavone aglycones content during storage at different temperature	100
Figure 7.5 Second order reaction plots of total isoflavone aglycones content during storage at different temperature	101
Figure 7.6 Relationship between reaction rate constant and temperature	103
Figure A-1 The representative of HPLC showing isoflavone content	133



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## ข้อความแห่งการริเริ่ม

- 1) วิทยานิพนธ์นี้ได้นำเสนอวิธีการผลิตไอโซพลาโวนอะไกลโคโคนจากถั่วเหลือง โดยประยุกต์ใช้เชื้อบริสุทธิ์ร่วมกับสภาวะที่เหมาะสมในการหมัก บนพื้นฐานแนวความคิดของ การลดปริมาณเชื้อจุลินทรีย์ที่ไม่ต้องการและเพิ่มเชื้อจุลินทรีย์บริสุทธิ์ที่มีประสิทธิภาพเข้าไปในระบบการหมัก ทำให้เชื้อบริสุทธิ์สามารถเจริญเติบโตได้เต็มที่ในกระบวนการหมักและทำให้สามารถผลิตไอโซพลาโวนอะไกลโคโคนในปริมาณมากได้
- 2) เพื่อการเพิ่มประสิทธิภาพของกระบวนการผลิตไอโซพลาโวนอะไกลโคโคนแล้ว วิธีการสกัด การทำให้บริสุทธิ์และการผลิตไอโซพลาโวนอะไกลโคโคนชนิดผง ได้นำเสนอในวิทยานิพนธ์นี้

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## STATEMENTS OF ORIGINALITY

- 1) This thesis demonstrates a method of soy isoflavone aglycones production by using pure culture and optimum fermentation condition based on the concepts of “elimination of unwanted microorganisms and increase in wanted microorganism inside the fermentation system” allowing the pure culture to fully grow during isoflavone aglycones production and can produce isoflavone aglycones in high volume.
- 2) In order to improve the efficiency of isoflavone aglycones production, the optimum process of fermentation, isoflavone aglycones extraction, isoflavone aglycones purification and isoflavone aglycones powder production are proposed.



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