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Phytase-mediated mineral solubilization from cereals underin vitrogastric conditions - DTU Orbit (08/11/2017)

Phytase-mediated mineral solubilization from cereals underin vitrogastric conditions: Phytase-mediated mineral release

BACKGROUND
Enzymatic dephosphorylation of phytic acid (inositol hexakisphosphate) in cereals may improve mineral bioavailability in humans. This study quantified enzymatic dephosphorylation of phytic acid by measuring inositol tri- to hexakisphosphate (InsP3-6) degradation and iron and zinc release during microbial phytase action on wheat bran, rice bran and sorghum under simulated gastric conditions.
RESULTS
InsP3-6 was depleted within 15–30 min of incubation using an Aspergillus niger phytase or Escherichia coli phytase under simulated gastric conditions with the two enzymes dephosphorylating cereal phytic acid at similar rates and to similar extents. Microbial phytase-catalysed phytate dephosphorylation was accompanied by increased iron and zinc release from the cereal substrates. For wheat bran at pH 5, the endogenous wheat phytase activity produced mineral release equal to or better than that of the microbial phytases. No increases in soluble cadmium, lead or arsenic were observed with microbial phytase-catalyzed phytate dephosphorylation.
CONCLUSION
Microbial phytase treatment abated phytate chelation hence enhanced the release of iron and zinc from the phytate-rich cereals at the simulated gastric conditions. The data infer that acid stable microbial phytases can help improve iron bioavailability from phytate-rich cereal substrates via post-ingestion activity.

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