

An executive summary of the final report of the work done on the Minor Research Project of Shwetha Rao H entitled '**Bioactive peptides from Milk, Fish and Plant**' sanctioned by UGC, vide sanction letter no. MRP (S)-0507/13-14/KAMA002/UGC-SWRO dated 28th March, 2014

Bioactive peptides are defined as specific protein fragments which are synthesized in the living cells that have a positive impact on the functioning or conditions of living beings, thereby improving their health. The beneficial effects are attributed to different properties found in peptides such as antimicrobial, antioxidant, antithrombotic, anti-hypertensive and immunomodulatory activities.

Biologically active peptides derived from milk are initially found in inactive form within the sequence of the precursor molecules but it can be released by enzymatic hydrolysis with digestive enzymes like pepsin/trypsin. On trypsin hydrolysis casein milk protein results in release of β casein derived peptides which has antimicrobial properties. Protein/ bioactive peptide which was isolated from sardine was subjected to enzymatic hydrolysis which showed anti oxidant property which was determined by DPPH method. Bioactive components extracted from *Moringa oleifera* showed antimicrobial property

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Place : Mangaluru

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