# Article information:

Inhibitory effects of soy protein and its hydrolysate on the degradation of anthocyanins in mulberry extract - ScienceDirect
<https://www.sciencedirect.com/science/article/pii/S2212429221000365>

# Article summary:

1. Soy protein (SP) and soy protein hydrolysate (SPH) can inhibit the degradation of color and anthocyanin content in mulberry anthocyanin extract (MAE).

2. SP and SPH interact with C3G, the major anthocyanin in MAE, mainly through hydrophobic and electrostatic interactions respectively.

3. Complexation with C3G changes the secondary structure of SP/SPH, which is reflected by a decrease in the β-sheet content and increases in β-turns and random-coils.

# Article rating:

May be slightly imbalanced: The article presents the information in a generally reliable way, but there are minor points of consideration that could be explored further or claims that are not fully backed by appropriate evidence. Some perspectives may also be omitted, and you are encouraged to use the research topics section to explore the topic further.

# Article analysis:

The article “Inhibitory effects of soy protein and its hydrolysate on the degradation of anthocyanins in mulberry extract” provides an overview of how soy proteins can be used to preserve anthocyanins from mulberry extract. The article is well written, providing a comprehensive overview of the research conducted on this topic. The authors provide evidence for their claims, such as fluorescence spectroscopy, circular dichroism (CD), and Fourier-transform infrared (FT-IR) spectroscopy results that show how SP/SPH interact with C3G, the major anthocyanin in MAE. Additionally, they provide evidence for how complexation with C3G changes the secondary structure of SP/SPH.

The article does not appear to have any biases or one-sided reporting; it presents both sides equally by providing evidence for both positive and negative effects of using soy proteins to preserve anthocyanins from mulberry extract. Furthermore, there are no unsupported claims or missing points of consideration; all claims are backed up by evidence provided by the authors. There are also no unexplored counterarguments or promotional content present in the article; all arguments are explored thoroughly without any bias towards either side.

The only potential issue with this article is that it does not mention any possible risks associated with using soy proteins to preserve anthocyanins from mulberry extract. This could be due to lack of research on this topic or simply because it was not relevant to this particular study; however, it would have been beneficial if these risks were mentioned so that readers could make an informed decision about whether or not they should use soy proteins for this purpose.

# Topics for further research:

* Risks of using soy proteins to preserve anthocyanins
* Potential health benefits of anthocyanins from mulberry extract
* Impact of soy proteins on the stability of anthocyanins
* Alternative methods for preserving anthocyanins from mulberry extract
* Effects of soy proteins on the bioavailability of anthocyanins
* Impact of soy proteins on the antioxidant activity of anthocyanins

# Report location:

<https://www.fullpicture.app/item/c0f10de185741e6f33d0d2b5a9b18bad>