# Article information:

Antioxidant Activity and Anticancer Effect of Bioactive Peptides from Rainbow Trout (Oncorhynchus mykiss) Skin Hydrolysate | SpringerLink
<https://linkspringer.53yu.com/article/10.1007/s10989-019-09869-5>

# Article summary:

1. Rainbow trout skin (Oncorhynchusmykiss) was hydrolyzed using Alcalase and Flavourzyme enzymes, and bioactive peptides were separated by membrane ultrafiltration.

2. The antioxidant properties of the hydrolyzed protein were evaluated, showing that Flavourzyme had significantly higher DPPH radical inhibitory power and ferric reducing antioxidant power than Alcalase (p < 0.05).

3. Hydrolyzed skin protein with molecular weight less than 3 kDa had the highest inhibitory concentration (IC50) for anti-cancer activity on HCT-116 cancer cells in vitro.

# 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 “Antioxidant Activity and Anticancer Effect of Bioactive Peptides from Rainbow Trout (Oncorhynchusmykiss) Skin Hydrolysate” is a well-written and comprehensive review of the potential health benefits of rainbow trout skin hydrolysates. The authors provide a thorough overview of the research conducted to date on the antioxidant properties and anticancer effects of these peptides, as well as their potential applications in food products. The article is based on reliable sources such as AOAC Official Methods of Analysis, Food Chemistry, Agricultural Natural Resources, Journal of Molecular Catalysis B: Enzymatic, Trends in Food Science & Technology, Biocatalysis & Agricultural Biotechnology, Journal of Food Measurement & Characterization, Plast Reconstructive Surgery, Process Biochemistry, and other peer-reviewed journals. Furthermore, the authors provide detailed descriptions of the methods used to evaluate the antioxidant properties and anticancer effects of these peptides.

However, there are some points that could be improved upon in this article. For example, while the authors discuss the potential applications for these peptides in food products, they do not provide any information about possible risks associated with their use or any potential side effects that may occur when consuming them. Additionally, while they mention that further evaluation is recommended in vivo conditions to achieve more accurate results regarding their properties and effects on cancer cells, they do not provide any details about how this should be done or what type of experiments should be conducted to obtain such results. Finally, while they discuss various studies related to this topic from different sources throughout the article, it would have been beneficial if they had provided more detailed information about each study's methodology and results so readers can better understand how each study contributes to their overall conclusions.

# Topics for further research:

* Risks associated with bioactive peptides
* Side effects of consuming bioactive peptides
* In vivo evaluation of bioactive peptides
* Experimental methods for evaluating bioactive peptides
* Detailed methodology of studies on bioactive peptides
* Results of studies on bioactive peptides

# Report location:

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