S35-4 Production of useful saccharides using microbial enzymes

Olwao OKAMOTO<sup>1</sup>

<sup>1</sup>Hayashibara Biochemical Laboratories, Inc.

microorganisms.

and it is found in a wide variety of organisms. In 1994, we discovered a new enzyme system facilitating trehalose production from inexpensive starch. In addition, using starch-associated enzyme technology we developed, we achieved a trehalose production rate of 85% or more on an industrial scale. As a result, the price of trehalose could

steady screening, and are produced by employing our original techniques using enzymes derived from

be reduced to about 1/100, and the expansion of its application to the food field became possible.

Trehalose and ascorbic acid 2-glucoside (AA2G) as main products of our company were discovered by

Trehalose is a non-reducing disaccharide formed by two glucose molecules jointed by  $\alpha, \alpha-1, 1$  linkage,

AA2G shows stability from high temperature and oxidation compared with AA. Aiming at industrial production, we examined various enzymes, and found that the use of the transglycosylation reaction catalyzed by *Bacillus* 

AA2G has a glucose bound to the hydroxyl group of the second carbon (C2) of ascorbic acid (AA).

stearothermophilus-derived CGTase we developed is appropriate.

In this symposium, I talk about the history of the research and development of both products and their production processes in which breakthroughs were achieved, and introduce differences between our research and that in universities and attractive points regarding our research also based on my experience.