

# Fermented silkworm powder for preventing and treating hyperlipidemia and fatty liver

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## Technology description

### 1. Technical overview

Bacillus subtilis or Aspergillus carinii strains are added to silkworm powder and fermented to produce a composition that has a preventive effect on hyperlipidemia and fatty liver

two. The impact of technology

Compared with the unfermented silkworm powder, the silkworm powder fermented by Bacillus subtilis or Aspergillus albicans showed the effect of improving hyperlipidemia and fatty liver treatment.

### 3. Technical content

The production technology of fermented silkworm powder is as follows:

A) Sterilization: sterilizing silkworm powder with distilled water

B) the sterilized silkworm powder was added to the culture medium for fermentation, and then fermented at 37 °C for 3 to 12 days.

C) drying: then drying the fermentation culture

D) the medium used in this step is the medium of Aspergillus kawachii (KCCM 32819)

## Application area

New materials-Cosmetics-Medical devices-Education-Distribution-Health-Tourism

## Institution

[Dong-A University](#)

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