

## Biological Active Substances in Korean Ethnic Fermented Products as *Kanjang*, *Chongkukjang*, *Doenjang* and *Kochujang*

Dae Young Kwon\*

*Korea Food Research Institute, San 46-1, Baekhyon-dong, Bundang-ku, Songnam, Kyongki-do, 463-746, Republic of Korea*

### Summary

Since the main material for making Korean fermented foods such as *Kanjang*, *Chongkukjang*, *Doenjang* and *Kochujang* is soy beans, major bioactive substances should be originated from soybean. The bioactive compounds of soybean are classified natural protein, lipids substances and some phytochemicals. However, some bioactive constituents are produced from these materials by microbes during fermentation, for example, many kinds of peptides are produced by various proteases of microorganisms in *Kanjang* and *Doenjang*. Still some bioactive compounds from some additive materials just like capsaicins from paprika (red pepper) is interesting in *Kochujang*. Thus new development biotechnology such as peptidomics, lipidomics, glycomics and functional genomics are hot issued in understanding the productions of these phytochemicals and developments of new function additive traditional fermentation products.