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(54) **METALLOPROTEINASE INHIBITORY AGENT**

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(51) **Int. Cl.**

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| ***A23C 9/127*** | (2006.01) |
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(58) **Field of Classification Search** ..... None
See application file for complete search history.

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(57) **ABSTRACT**

The present invention relates to an active agent, in particular a metalloproteinase inhibitory agent of casein-derived peptides obtained by hydrolysis of casein by a food grade bacteria. The invention also relates to the manufacture of an active agent, in which a food grade bacteria of the genus *Lactobacillus helveticus* is contacted with casein in order to perform a hydrolysis and obtain casein-derived peptides exhibiting metalloproteinases inhibitory property. The present invention also includes isolated and purified inhibitory peptides obtained by hydrolysis of casein by the bacteria.

**12 Claims, 1 Drawing Sheet**