

## **Efek hipokolesterolemik susu kedelai fermentasi steril pada model hewan coba**

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### **Abstrak**

A study of the effect of sterilized fermented soymilk consumption on the serum profil lipid in animal model had been conducted. The objective of this research was to evaluate the effect of sterilized fermented soymilk consumption on cholesterol reduction in rats. Forthy Sprague Dawley rats ( $\hat{A}\pm 200$  gram) at the age of 2 month were provided. They were divided into 2 groups of 20 rats. The first group were fed standard diet and the other were given hypercholesterol diet. Each group was devided into 4 subgroups of 5 rats and were forced feed by different soy milk i.e. soy milk, fermented soy milk, sterilized fermented soy milk and water (placebo) 1 ml per day for 21 days. Lipid profiles were determined before and after treatments. The research showed that sterilized fermented soymilk decreased the serum total cholesterol higher than soymilk and fermented soymilk i.e. 41.59% for standard diet and 33.66% for hypercholesterol diet, respectively. The sterilized fermented soymilk also lowered HDL cholesterol and LDL cholesterol but had no effects on the serum trigliserides concentration.