

〈一般論文〉

好熱性細菌および酵母菌による多段階培養発酵技術から得られた 発酵エキスの皮膚に対する有用性

川野 大地^{1,*}, 廖 箏箏², 聶 菁², 伊達 朗³, Eduardo PEREZ⁴, Jose FERNANDEZ⁴,
Corey WEBB⁴, Kristen HUBER⁴, Jeffry B. STOCK⁵, 川上 純司⁶, 付 子華¹

Efficacy of Fermented Extract Obtained from Multiple-Processed Fermentation Technology of Thermophilic Bacteria and Yeast

Daichi KAWANO^{1,*}, Zhengzheng LIAO², Jing NIE², Akira DATE³, Eduardo PEREZ⁴,
Jose FERNANDEZ⁴, Corey WEBB⁴, Kristen HUBER⁴, Jeffry B. STOCK⁵, Junji KAWAKAMI⁶, Zihua FU¹

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Abstract

Demand for natural ingredients is growing in cosmetic industry, and *Saccharomyces cerevisiae* extract is one of the most common natural ingredients. We have conducted the functional evaluation of Multiple-Processed Fermentation Extract (MPFE), *Thermus thermophilus* and *Saccharomyces cerevisiae*, the conventional technology in food industry, via our original fermentation process. Our results show that the MPFE exhibits several skin benefits such as recovery, anti-inflammation, moisturization etc. based on gene expression analysis. Furthermore, it demonstrated equal or even higher anti-inflammation benefit compared with dexamethasone, the steroidal anti-inflammatory drug, based on the significant decrease of the inflammatory marker analysis. MPFE also demonstrated higher cell proliferation and skin barrier repair compared with either *Thermus thermophilus* or *Saccharomyces cerevisiae*, respectively. In terms of macrophage activation, MPFE showed higher activation than lipopolysaccharide (LPS), the well-known macrophage activator.

The combination of *Thermus thermophilus* and *Saccharomyces cerevisiae* demonstrated strong synergy in terms of skin cell proliferation, anti-inflammation, macrophage activation and skin barrier repair compared with either *Thermus thermophilus* or *Saccharomyces cerevisiae*, respectively, thereby suggesting the better skin benefits than each individual ingredient. This evaluation method provides a new approach to study the skin benefits for the combination of multi fermented extracts.

Key words: yeast, thermophilic bacteria, bacterial fermentation extract, LPS.