

## CONTENTS

	<b>Page</b>
Acknowledgement .....	iv
Contents .....	v
List of tables .....	vi
List of figures .....	ix
Abstract .....	x
<b>Chapter</b>	
<b>1. Introduction and review of literature</b>	
1.1 Introduction .....	1
1.2 Review of literature .....	3
1.2.1 Glucomannan .....	4
1.2.2 Structure of glucomannan .....	5
1.2.3 Porang ( <i>Amorphopallus oncophyllus</i> ).....	6
1.2.4 Production of porang glucomannn (PGM) .....	8
1.2.5 Production of porang oligo-glucomannan (POG).....	8
1.2.6 $\beta$ -Mannanase.....	9
1.2.7 The optimization conditions of POG production .....	11
1.2.8 Prebiotic activity of POG in fecal batch culture fermentation .....	12
1.2.9 Microbial fermentation products .....	13
1.3 Objectives .....	15
1.4 References .....	16
<b>2. Production of porang oligo-glucomannan</b>	
2.1 Abstract .....	25
2.2 Introduction .....	25
2.3 Materials and methods.....	29

2.3.1 Materials .....	28
2.3.2 Proximate analysis .....	28
2.3.3 Optimization of porang oligo-glucomannan production .....	28
2.3.4 Analysis of oligosaccharide .....	28
2.3.5 Sugar analysis .....	28
2.3.6 Production of porang oligo-glucomannan .....	29
2.3.7 Statistical analysis .....	29
2.4 Result and discussion .....	30
2.4.1 Chemical composition of porang glucomannan .....	31
2.4.2 Oligosaccharides concentration from enzymatic hydrolysis of porang oligo-glucomannan .....	32
2.4.2.1 Effect of temperatures on POG production.....	32
2.4.2.2 Effect of pHs on POG production.....	33
2.4.2.3 Effect of the enzyme to substrate (E/S) ratios on POG production .....	34
2.4.3 Sugar analysis .....	36
2.5 Conclusion .....	38
2.6 References .....	38
<b>3. Gut fermentation of porang oligo-glucomannan</b>	
3.1 Abstract .....	43
3.2 Introduction .....	43
3.3 Materials and methods .....	46
3.3.1 Materials .....	47
3.3.2 Fecal batch culture fermentation .....	47
3.3.2.1 Collection and preparation of fecal slurry .....	47
3.3.2.2 Set up of fecal batch culture fermentation .....	47
3.3.3 Enumeration of fecal bacteria .....	48
3.3.4 Prebiotic index (PI) .....	50
3.3.5 Analysis of short chain fatty acid (SCFA) .....	50

3.4 Statistical analysis .....	51
3.5 Result and discussion .....	52
3.5.1 Effect of POG on gut microbiota .....	52
3.5.2 Prebiotic index (PI).....	56
3.5.3 Effect of POG on SCFA production .....	58
3.6 Conclusion.....	63
3.7 References.....	63
<b>4. Conclusion and suggestion</b>	
4.1 Conclusion .....	69
4.2 Suggestion .....	69
Appendix.....	70

## LIST OF TABLES

Table	Page
Table 1.1 Sources of glucomannan .....	5
Table 1.2 The various methods of polysaccharide hydrolysis to produce oligosaccharide .....	10
Table 1.3 The summary of optimization conditions of oligosaccharide production by enzymatic methods .....	13
Table 2.1 The chemical composition of porang glucomannan (PGM) flour .....	31
Table 2.2 The oligosaccharides content (%) at various temperature of POG production analyzed by high-performance size exclusion chromatography (HPSEC).....	33
Table 2.3 The oligosaccharides content (%) at various pHs of POG production analyzed by high-performance size exclusion chromatography (HPSEC).....	34
Table 2.4 The oligosaccharides content (%) at various E/S of POG production analyzed by high-performance size exclusion chromatography (HPSEC).....	36
Table 3.1 Hybridization and washing buffer conditions for oligonucleotide probes .....	49
Table 3.2 Prebiotic index score of POG in fecal batch culture fermentation .....	57
Table 3.3 Effect of POG on short-chain fatty acids (SCFA) production in batch cultures fermentation .....	60

## LIST OF FIGURES

Figure	Page
Figure 1.1 Structure of konjac glucomannan.....	6
Figure 1.2 Porang ( <i>Amorphophallus oncophyllus</i> ).....	6
Figure 1.3 Schematic of the enzymatic degradation on glucomannan .....	11
Figure 2.1 Schematic production of porang oligo-glucomannan powder (POG) .....	30
Figure 2.2 The reducing sugar concentration under optimal conditions (1: 1,000 E/S, 5.5 pH, and 37 °C).....	37
Figure 3.1 Fecal bacterial population of bifidobacteria in batch culture fermentation .....	52
Figure 3.2 Fecal bacterial population of lactobacilli in batch culture fermentation .....	53
Figure 3.3 Fecal bacterial population of bacteroides in batch culture fermentation .....	55
Figure 3.4 Fecal bacterial population of clostridia in batch culture fermentation .....	55
Figure 3.5 Fecal bacterial population of eubacteria in batch culture fermentation .....	56
Figure 3.6 Profile of short-chain fatty acids (SCFA) production of POG, KOG, PGM, and control in fecal batch culture fermentation .....	61