

[SS 8] inactivate and anti and nutritional and factors

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PN - [CN104830718](#) A 20150812

PNFP - CN104830718B B 20180529

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CT - || STSE (A)

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CNOI	- (A) C12R1/125 ; C12N1/20
PA	- (A) UNIV JILIN AGRICULTURAL
TI	- (A) Processing method of S-8 bacterium and soybean anti-nutritional factor inactivated by same
AB	- (A) The invention discloses a processing method of an S-8 bacterium and soybean anti-nutritional factor inactivated by the same, and belongs to the technical field of soybean anti-nutritional factor inactivation. The provided bacterium strain is bacillus subtilis S-8, the preservation date is November 2rd, 2014, and the preservation number is CGMCC No. 9915. The processing method using the S-8 bacterium to inactivate soybean anti-nutritional factor comprises a step of subjecting S-8 bacterium to fermentation cultivation for 24 hours in a culture medium with a thickness of 5 to 20 cm at a temperature of 30 to 40 DEG C so as to obtain fermented soybean meal with inactivated soybean anti-nutritional factors . In the provided method, main anti-nutritional factors in soybeans are well inactivated within 24 hours by the S-8 bacterium originated from soil. Compared to the prior art, the anti-nutritional factor inactivation effect, the fermentation time, and nutrient improvement are all prominently improved.