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Sigumjang meju (fermented barley bran) water-soluble extracts attenuate gastro mucosal injury and inflammatory responses-induced by acute alcohol intake *in vivo*

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Acute alcohol intake causes multiple organ damages such as severe acute gastrointestinal, liver and cardiovascular diseases. In present study, the gastro protective effects of *sigumjang meju* (fermented barley bran) water extract (SME) on experimental model of ethanol (EtOH)-induced gastric ulcer in mice. The gastro protective activity of SME was evaluated by gross/histopathological inspection, pro-inflammatory cytokine, and EtOH absorption from stomach. SME pretreatment is characterized to less gastrointestinal bleeding and reduced EtOH absorption into the bloodstream via gastro mucosal barrier. Furthermore, the SME effectively reduced the expression of pro-inflammatory mediator of TNF induced by EtOH. These results indicate that SME prevents gastric mucosal damage induced by acute EtOH administration in mice through the protective effects of SME for anti-inflammatory activities and less absorption of EtOH from stomach.

Biography

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