

当帰の調製法と化学的品質評価 (第8報*)

ホッカイトウキ生根の低温処理によるショ糖及び希エタノールエキス含量の増加

姉帯 正樹**, 佐藤 正幸**, 柴田 敏郎***

(受付:平成21年4月20日, 受理:平成21年7月31日)

Preparation and Chemical Evaluation of Angelicae Radix (Part VIII*)
Increase of Sucrose and Dilute Ethanol-soluble Extract Contents
by Cold Treatment of Fresh Root of *Angelica acutiloba* var. *sugiyamae*

Masaki ANETAI**, Masayuki SATO** and Toshiro SHIBATA***

Summary

The time course of changes in sugars and dilute ethanol-soluble extract contents in fresh roots of *Angelica acutiloba* var. *sugiyamae* harvested in autumn were investigated during storage at 4°C for 10~40 days. The content of sucrose in the roots increased with longer duration of low-temperature treatment and that of dilute ethanol-soluble extract correspondingly increased.

Angelicae Radix having a dilute ethanol-soluble extract content of over 35.0% was obtained when the roots were harvested in spring (just after sprouting) and immediately dried with hot air at 50°C, because saccharification in the roots had already begun.

Key words

Angelicae Radix, *Angelica acutiloba* var. *sugiyamae*, Cold treatment, Harvest in spring and autumn, Sucrose, Dilute ethanol-soluble extract