

当帰の調製法と化学的品質評価（第9報[†]） ホッカイトウキ生根の 40℃乾燥による成分含量の増加

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Preparation and Chemical Evaluation of Angelicae Radix (Part IX[†]) Increase in Contents of Some Constituents by Drying at 40°C of Fresh Root of *Angelica acutiloba* var. *sugiyamae*

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Summary

The changes in contents of sugars, dilute ethanol-soluble extract and furanocoumarins in fresh roots of *Angelica acutiloba* var. *sugiyamae* harvested in spring and autumn were investigated after drying at 40°C and 50°C. The effect of outdoor drying on them was also studied.

The content of sucrose in the roots increased during drying with hot air at 40°C and Angelicae Radix having a dilute ethanol-soluble extract content of over 35.0% was obtained. A similar result was obtained when the roots were stored at ca. 4°C for several weeks and then dried with hot air at 40°C. Saccharification in fresh roots was further accelerated upon intermittent heating at 40°C.

The content of furanocoumarins (psoralen, xanthotoxin and bergapten) in the roots greatly increased during outdoor drying for a few months, but hardly increased during drying with hot air at 40°C or 50°C, or during storage at ca. 4°C for three to several weeks.

Key words

Angelicae Radix, *Angelica acutiloba* var. *sugiyamae*, Drying at 40°C, Harvest in spring and autumn, Sucrose, Dilute ethanol-soluble extract, Furanocoumarin, Psoralen, Xanthotoxin, Bergapten