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. *sugiymae*

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Summary

The time course of changes in sugars and dilute ethanol-soluble extract contents in fresh roots of *Angelica acutiloba* var. *sugiymae* harvested in autumn were investigated during storage at 4℃ 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℃, because saccharification in the roots had already begun.

Key words

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