

Evaluation Bioactivity of Extracellular Low Molecular Polysaccharides from Coriolus Versicolor LH1

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ABSTRACT

The extracellular low molecular polysaccharides from submerged fermentation culture of *Coriolus versicolor* LH1 new strain in Taiwan has been analyzed the abilities of antioxidant and α -glucosidase inhibition in this research. The extracellular culture medium was processed in ethanol precipitation method to obtain the precipitated, and then went on dialysis with membrane to obtain the small molecular low molecular polysaccharides mixture (the molecular weight is less than 12-16 kDa). The seven low molecular polysaccharides mixture fractions were obtained after separation from HP20 macroporous adsorption resins. The abilities of antioxidant were owing to the scavenging assays of the diphenylpicrylhydrazyl (DPPH) and the hydroxyl radical (OH), and the ability of blood sugar regulation was owing to the α -glucosidase inhibition where was existed in the human intestines and hydrolyzed the starch. Finally, Better low-molecular-weight polysaccharides fraction on during DEAE Sepharose CL-6B anion-exchange column. To obtain the best antioxidant and enzyme inhibition activity of low molecular weight polysaccharide fraction . The results showed, extracellular low molecular Polysaccharides from submerged fermentation culture of *Coriolus versicolor* LH1. Get seven low molecular polysaccharides mixture fractions were obtained after separation from HP20 macroporous adsorption resins. By the Diphenylpicrylhydrazyl (DPPH) 、hydroxyl radical (OH) and the α -glucosidase inhibition analysis. Found best effect of fraction-2 and fraction-5, using a DEAE Sepharose CL-6B anion-exchange column can be divided into two signals. Against two signals for components analysis、UV full wavelength detection、molecular weight analysis use HPLC-RI(R refractive Index) Detector and FT-IR analysis.

Keywords : *Coriolus versicolor*, Low molecular weight polysaccharide, Diphenylpicrylhydrazyl (DPPH), hydroxyl radical (OH), α -glucosidase inhibition

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