紫錐花種子萃取物之抗氧化性與抑制酪胺酸酵素活性的研究

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摘 要

本研究將台灣產紫錐花種子之乾燥粉末，分別以100%純水、10%、40%與70%等不同濃度的乙醇及甘油進行萃取，其中100%純水與不同濃度乙醇萃取之萃取液再經熱烘乾燥與冷凍乾燥處理後，再進行其三種咖啡酸衍生物含量的定量分析及其抗氧化與抑制酪胺酸酵素活性之研究探討。試驗結果顯示，以冷凍乾燥處理過70%乙醇萃取液的三種咖啡酸衍生物總含量為最高，約為萃取物乾重的1.13%; 另外，甘油萃取液中以70%甘油萃取液所得三種咖啡酸衍生物總含量最高，約為90.6?慊/mL萃取液。在DPPH 抗氧化試驗結果顯示，以冷凍乾燥處理過70%乙醇萃取物之抗氧化活性為最佳，其IC50為97?慊/mL; 另外，甘油萃取液方面，以70%甘油萃取液之抗氧化活性為最佳，其IC50為萃取液之1.89%。在抑制酪胺酸酵素活性方面，一般而言，以冷凍乾燥處理方式為佳，而且紫錐花萃取物之抑制酪胺酸酵素活性亦隨著乙醇萃取濃度增加而增加，其中以冷凍乾燥處理過70%乙醇萃取物之抑制酪胺酸酵素活性(IC50)為最佳，其IC50為625?慊/mL; 另外，甘油萃取液方面，仍以70%甘油萃取液為最佳，其IC50為其萃取液之2.32%。

關鍵詞 : 紫錐花種子 ; 咖啡酸衍生物 ; 抗氧化活性 ; 抑制酪胺酸酵素活性

目錄

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