

HPLC에 의한 민오가피 열매와 오가와인 중의 eleutheroside B와 eleutheroside E의 정량

중앙대학교 식물응용과학과, ¹서울대학교 천연물과학연구소, ²공주교육대학교, ³정선군
농업기술센터

이상현*, 김혜민, 박수연, 이유진, 김주선¹, 강삼식¹, 조선행², 최대성³

Determination of Eleutherosides B and E in the Fruits of *Acanthopanax sessiliflorus* and Their Wine Product by HPLC

Dept. of Applied Plant Science, Chung-Ang University,

¹Nat. Prod. Res. Inst., Seoul Nat'l University,

²Gongju Nat'l University of Education

³Jeongseon Agricultural Technology & Extension Center

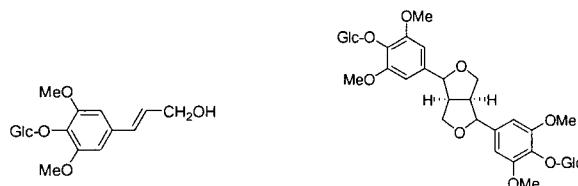
Sanghyun Lee*, Hye Min Kim, Su Yeon Park, Yoo Jin Lee, Ju Sun Kim¹, Sam Sik Kang¹, Seon Haeng Cho², and Dae-Sung Cheoi³

Objectives

To determine the contents of eleutherosides B and E in the fruits of *A. sessiliflorus* and their wine product by HPLC

Materials and Methods

- Materials: Fruits of *A. sessiliflorus* and their wine product (Ogawine)
- Methods: Standard compounds [eleutherosides B (1) and E (2)] and HPLC analytical conditions [HPLC: Gilson 305 HPLC system, UV detector: Gilson UV 119, column: Mucleosil 100-5C18, elution: MeCN:H₂O gradient, flow rate: 1 ml/min, wave length: 210 nm]



1

2

Results and Discussion

- This is first report on the determination of eleutherosides B and E in the fruits of *A. sessiliflorus*.
- Content of eleutherosides B and E in the fruits of *A. sessiliflorus* ($1.1 \pm 0.1 \mu\text{g}/\text{mg}$ and $8.4 \pm 0.2 \mu\text{g}/\text{mg}$, respectively, Fig. 1)
- Content of eleutherosides B and E in Ogawine ($0.4 \pm 0.1 \mu\text{g}/\text{mg}$ and $1.3 \pm 0.1 \mu\text{g}/\text{mg}$, respectively, Fig. 2)
- No detection of eleutherosides B and E in Ogawine residues (Fig. 3)

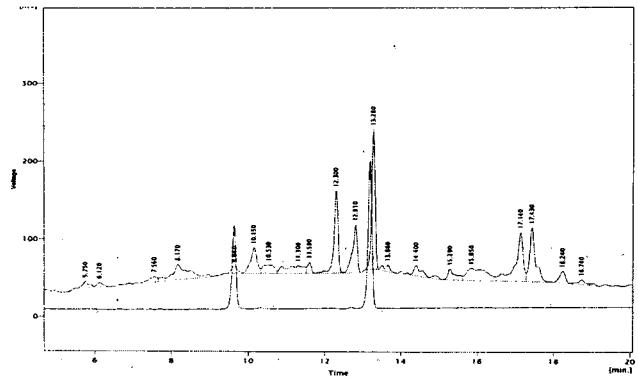


Fig. 1. HPLC chromatogram of *A. sessiliflorus* fruits

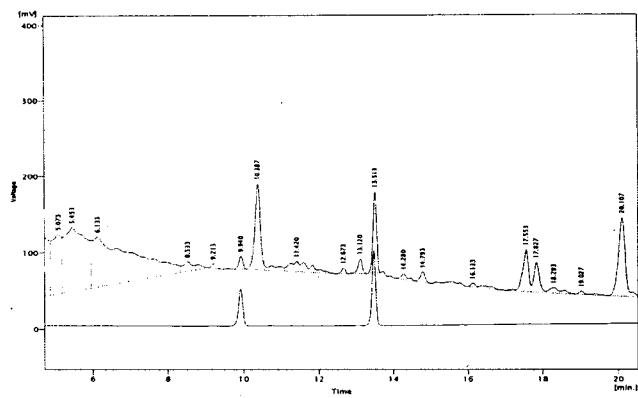


Fig. 2. HPLC chromatogram of Ogawine

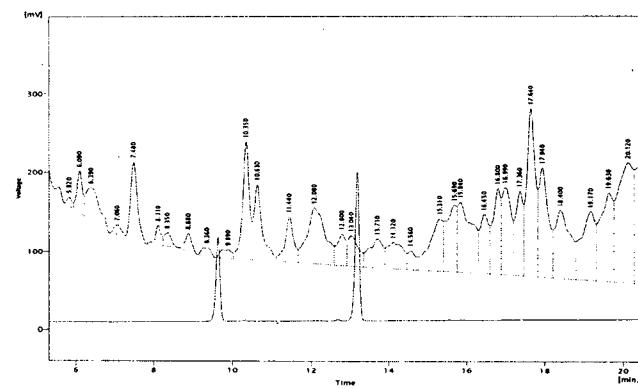


Fig. 3. HPLC chromatogram of Ogawine residues