

Comparison of Ginsenosides in processed Ginseng Products

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처리 방법과 저장기간에 따른 인삼 추출물의 주요 Ginsenoside의 함량 비교

건국대학교 : 권정웅, 장미소, 김선진, 용수정, 송성현, 정석준, 이예지, 김하정, 정일민*

Objectives

In this study, we suggested determining the contents of ginsenosides in fresh ginseng and processed ginseng products which cultivated for 3 years. The data were categorized according to the processed condition and storage period. The contents of ginsenosides were various.

Materials and Methods

○ Materials

We conducted to determine the contents of ginsenosides in fresh ginseng and processed ginseng products which cultivated at Ganghwado for 3 years.

○ Methods

-HPLC system : Acme 9000 Vitamin Analyzer system (Younglin instruments CO. LTD, Korea)

-Column : YMC-Pack ODS AM-303 (5 μ m 4.6 \times 250 mm I.D.)

-Solvent A : 10 mM KH₂PO₄ in Distilled water

-Solvent B : Acetonitrile

-Flow rate : 1.0 mL/min

-Injection volume : 20 μ L

-Detect wave length : 203 nm

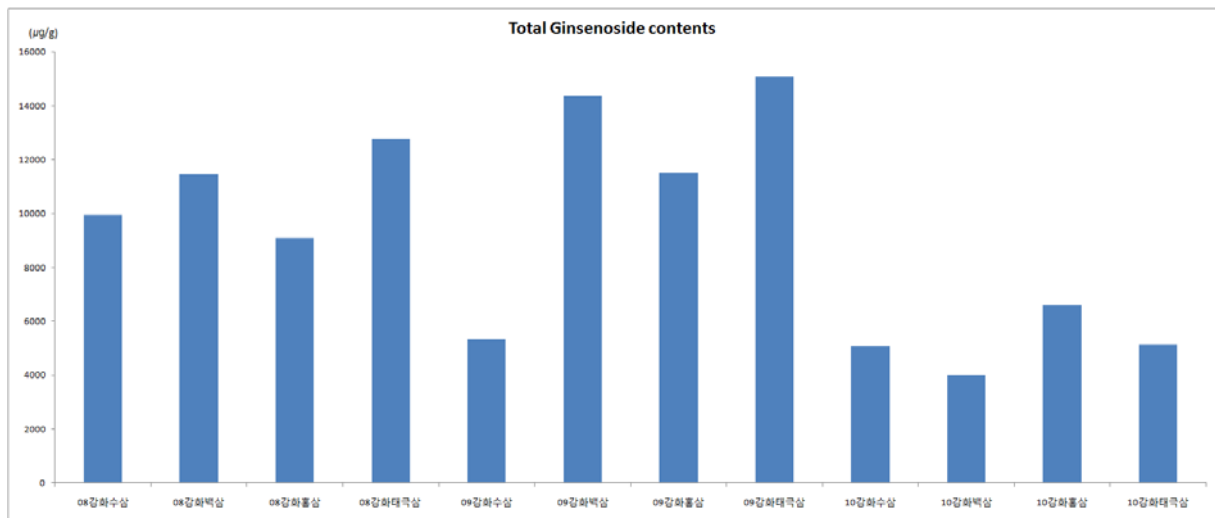
-Analysis time : 60 min

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Results and Discussion

The total average concentration of ginsenosides showed the highest in taegeuk ginseng and the lowest in fresh ginseng.

From this study, It is considered that the difference of ginsenosides concentrations are caused by the storage period Also, the ginsenosides composition of ginseng are increasing as based on the processing. All of this experiment was analyzed by HPLC and was shown by the chromatograms of the processed ginseng products.



Fresh Ginseng



White ginseng



Red ginseng