# P-137

### Comparison of Phenolic Compounds Contents according to Region (Korea and Japam) in The Adzuki Bean

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한국과 일본 재래종 팥의 phenolic compounds 함량 비교

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# **Objectives**

These day leguminous seeds are an important source of nutrient compounds. Adzuki beans are leguminous crops as well as a popular materials in various confections.

The purpose of this research was comparison of the phenolic compounds in the adzuki beans by region (Korea and Japan).

# Materials and Methods

• Material

The adzuki beans which were used this experiments were donated by The RDA-Genebank Information Center.

- Method
- <Phenolic compounds의 분석>
- Sample treatment
- 1. The ground adzuki bean samples(2g) were extracted with extraction solvent(10mL of ACN, 2mL of 0.1N HCL) and shaking for 2hours at room temperature.
- 2. The extract was filtered through NO.2 whatman filter paper and concentrated using a vaccum evaporator at  $40^\circ\!\mathrm{C}$  .
- 3. The residues were redissloved with 10mL of 100% MeOH and filterig through 0.2um nylon membrane syringe filter.

Item	Condition
HPLC	Shidmadzu Instruments Co. Ltd, Japan
Detector	SPA-M10A VP(Photo Diode Array Detector
Column	YMC-Pack ODS AM-303(5um, 250mm * 4.6mm I.D)
Flow rate	1ml / min
Injection volume	20ul
Analysis time	60min
Eluent	Solvent A: Distilled water with 0.1% glacial acetic acid.
	Solvent B: ACN with 0.1% glacial acetic acid.

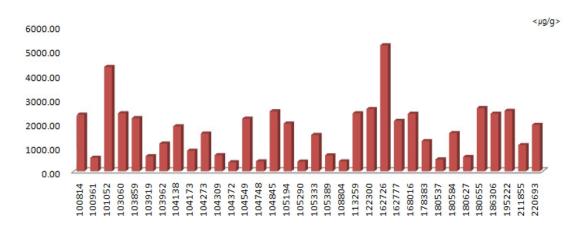
<Conditions for phenolic compounds analysis by HPLC>

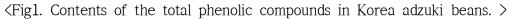
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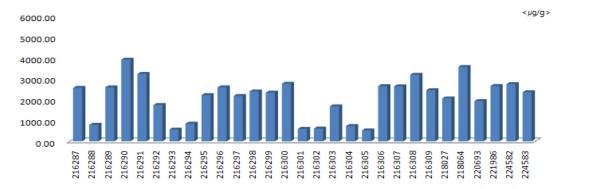
### Results and Discussion

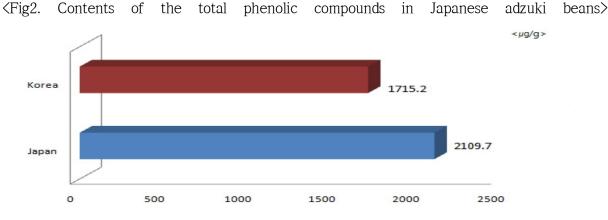
•Korea and Japanese native adzuki beans were analyzed and compared each samples(Korea: 34 varieties, Japanese: 29 varieties). Among the Korean native adzuki bean samples, No.162726 was showed the highest content( $5242.51 \mu g/g$ ), and among the Japanese native adzuki bean samples, No.216290 was showed the highest content( $3925.53 \mu g/g$ ).

• The result showed that average of phenolic compounds content in Japanese native aduki beans( $2109.7\mu g$ ) was higher than average of phenolic compounds content in Korean native adzuki beans( $1715.2\mu g$ ).









<Fig3. Comparison of the total phenolic compounds contents. >