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Food Science and Technology International, Tokyo

Vol. 3 (1997), No. 1 pp.53-55

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Antioxidative and Antihyaluronidase Activities of Seffrom Foeniculi Fructus (Fruit of *Foeniculum vulgare*

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(Received: July 9, 1996)

The inhibitory effects of some constituents which were previously i extract of Foeniculi Fructus (Fruit of *Foeniculum vulgare* MILLE the oxidation of linoleic acid and on the activation of inactive hyalu compound 48/80. Among the test compounds, six stilbene trimers,

miyabenol C, foeniculoside I, foeniculoside II, foeniculoside III and exhibited greater antioxidative activities than BHA. Furthermore, m miyabenol C showed strong hyaluronidase inhibitory effects.

Keywords: antioxidative activity, antihyaluronidase activity, Foenic Foeniculum vulgare, miyabenol C, foeniculoside



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To cite this article:

Masateru ONO, Chikako MASUOKA, Yasuyuki ITO, Yujiro NJ Toshihiro NOHARA, **Antioxidative and Antihyaluronidase Ac Constituents from Foeniculi Fructus (Fruit of** *Foeniculum vu* Vol. **3**, 53-55. (1997).

doi:10.3136/fsti9596t9798.3.53