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Isolation and Identification of Glucosinolates in Edible Parts of Chinese Cabbages (*Brassica campestris* L. ssp. *Peckinensis*)
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Chinese cabbage (*Brassica campestris* L. ssp. *Peckinensis*) is the most widely consumed *Brassica* vegetable in Asian countries including Korea. *Brassica* vegetables contain glucosinolates, which have been known to contribute health promotion of human being. Glucosinolates are hydrolyzed into isothiocyanates and other breakdown products. Glucosinolates in the Chinese cabbages were characterized using not only GC and GC/MS but also HPLC and LC/MS. The major glucosinolates in Chinese cabbage were identified as 3-butenyl, 4-pentenyl, and 2-phenylethyl glucosinolates, which were gluconapin, glucobrassicinapin, and gluconasturtiin, respectively.

Keywords: [Chinese cabbage \(*Brassica campestris* L. ssp. *Peckinensis*\)](#), [glucobrassicinapin](#), [gluconapin](#), [gluconasturtiin](#), [glucosinolates](#)

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