

果胶酶法提取翠云草中总黄酮的工艺优选

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中文摘要:目的:探索果胶酶法提取翠云草中总黄酮的工艺条件。方法:以总黄酮提取率为指标,选取酶用量、酶解时间、pH值及酶解温度为影响因素,采用紫外分光光度法测定总黄酮含量,通过 $L_9(3^4)$ 正交试验优选总黄酮的提取工艺。结果:最佳提取工艺条件为果胶酶质量浓度 $0.075 \text{ g} \cdot \text{L}^{-1}$,酶解时间2.5 h,酶解pH 5.0,酶解温度 $50 \text{ }^\circ\text{C}$,总黄酮平均提取率1.40%。结论:优选的提取工艺稳定可行,且较大地提高了提取效率,为翠云草药用价值的进一步开发提供实验依据。

中文关键词:[翠云草](#) [总黄酮](#) [果胶酶](#) [提取工艺](#)

Optimization of Extraction Technology for Total Flavonoid from *Selaginella uncinata* by Pectinase Enzymatic Method

Abstract:Objective: To explore extraction process conditions of total flavonoid in *Selaginella uncinata* by pectinase enzymatic method. Method: With extraction ratio of total flavonoid as index, $L_9(3^4)$ orthogonal test was taken to optimize extraction technology of total flavonoid with pectinase dosage, enzymatic hydrolysis time, pH and enzymatic hydrolysis temperature as factors. The content of total flavonoid was determined by UV. Result: Optimum extraction technology conditions were as follows: the concentration of pectinase $0.075 \text{ g} \cdot \text{L}^{-1}$, enzymatic hydrolysis time 2.5 h, hydrolysis pH 5.0, extraction temperature $50 \text{ }^\circ\text{C}$, under these conditions, average extraction ratio of total flavonoid 1.40%. Conclusion: Optimized extraction technology was stable and feasible with high extraction efficiency, it provided experimental basis for further development of *S. uncinata*.

keywords: [Selaginella uncinata](#) [total flavonoid](#) [pectinase](#) [extraction technology](#)

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