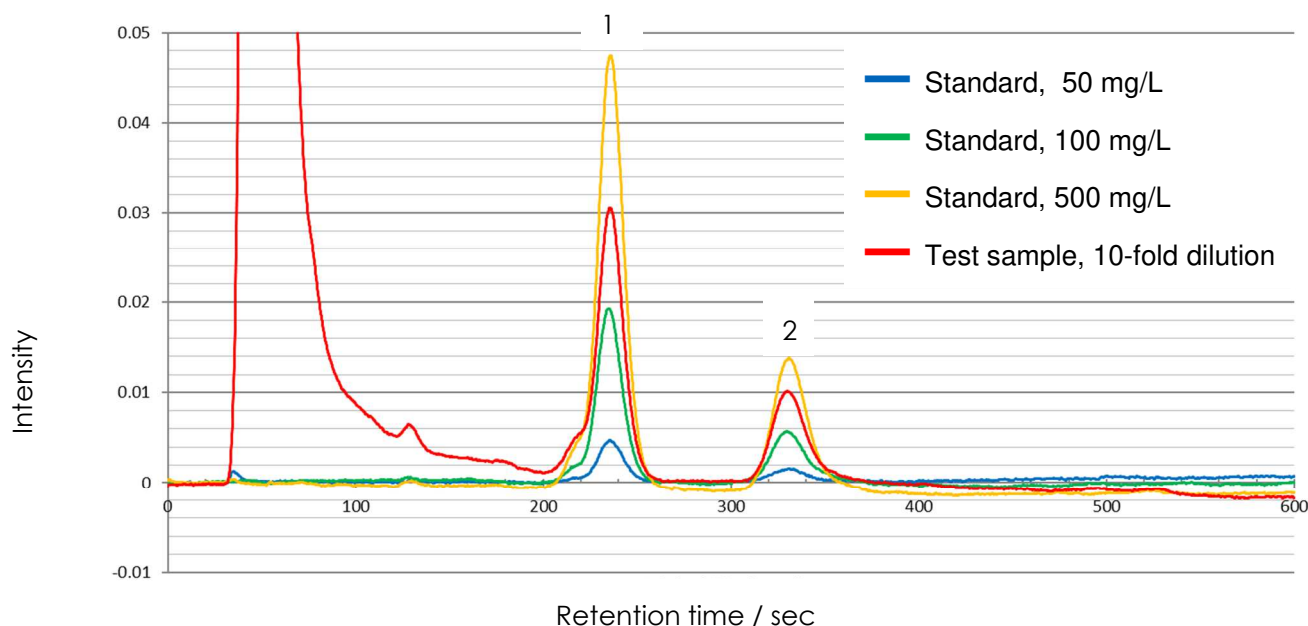


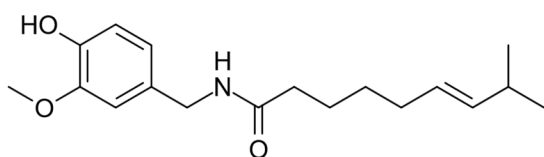
トウガラシ中のカプサイシン類の分離

Capsaicinoids in Chili Peppers

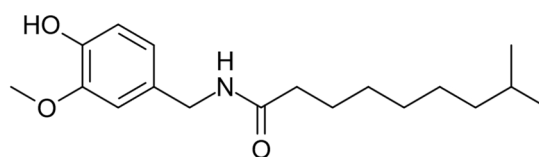
Sunniest C18 10 μ m, 40 x 6.0 mm i.d.



1. Capsaicin



2. Dihydrocapsaicin



Column: Sunniest C18 10 μ m, 40 x 6.0 mm
Mobile phase:
Acetonitrile / Water (50:50), 0.5% Acetic acid
Flow rate: 1.0 mL/min, Detection: UV@265 nm
Injection volume: 5 μ L, Temperature: Ambient
Instrument: e-HPLC Kotori (Uniflows Co., Ltd.)
Standard: 1 = Capsaicin, 2 = Dihydrocapsaicin
Test sample: Extract of dried chili peppers*

* Sample Preparation

Dried chili peppers: Cut the red pericarp into small pieces with scissors and extract with 10 times the volume of methanol/water (1:1). Centrifuge the extract at 5000 rpm for 3 minutes, then filter the supernatant through a 0.45 μ m filter and use it for analysis.

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