

香料植物の脂質過酸化抑制作用

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Antioxidative activity of Spice plants

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Abstract Screening for antioxidative activity in spice plants revealed that rosemary extract shows potent inhibition against peroxidation of linoleic acid and xanthine oxidase reaction. Flavonoid glycosides and diterpenoids were isolated as the antioxidative principles by chromatographic separation. Their antioxidative activity was same as or stronger than that of α -tocopherol. Diterpenoids also showed potent inhibition for the generation of superoxide anion by xanthine oxidase. Furthermore, they inhibited membrane lipid peroxidation in microsomes and mitochondria, and protected red cells from peroxidative damage. Antioxidative materials from spice plants will be expected for prevention against oxidative stresses in living materials.

香料植物、特にローズマリーの抗酸化ジテルペン類について、それら化合物の脂質過酸化抑制作用を検討した結果についての綜説である。