

Isolation of glycyrrhizic acid and glabridin from licorice by solvent extraction

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The extraction and separation conditions of glycyrrhizic acid and glabridin from licorice were investigated. By changing the different extraction solvents, procedures, times and temperature, the optimum extraction condition was established by using ethanol/water (30:70, v/v) as extraction solvent, and 60 min dipping under 50°C. The extracts of licorice were separated and determined by reversed-phase high performance liquid chromatography using methanol/water (70:30, v/v, containing 1% acetic acid) as the mobile phase. Under the optimum extraction condition, 2.39 mg/g of glycyrrhizic acid and 0.92 mg/g of glabridin were extracted from Chinese licorice and the recoveries were 89.7% and 72.5% respectively.