Antioxtidant and anti-inflammation activities from hydro-phobic fractions of wheat sprout extracts

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Wheat is cultivated in the world as healthy functional foods for supplement of nutrient and reduction of adult disease. Especially wheat sprout is well-known to be rich of amino acids, minerals, vitamins, and chlorophyll as well as superior antioxidant activities. Recently the anti-diabetic effects of diabetes mellitus type 2 and antihyperglycemia effects in the diabetic mice by wheat sprout extracts were investigated. We cultivated 'Gumkang' of Korean wheat species for 7 days, 200 g of the sprout were extracted with 80% EtOH before next partitioning using EtOAc, n-BuOHI) and distilled water. By silica open column chromatography. 8 fractions were obtained. Total phenolics and flavonoids compounds were analyzed and antioxidant assays (DPPH) and NO, MTT assays were performed using the hydrophobic fraction. In the fraction, 0.3 mg of flavonoids and 1.9 mg of phenolics were shown by NO assay but a little toxicity was reported based on MTT assay using RAW264.7 cell line.