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Czech J. Food Sci.

G. Chunsriimyatav, I. Hoza, P. Valá šek, S.

Banzragch, N.
Tsevegsuren:
Determination of
Phenolic Compounds
in Saussurea
salicifolia (L.) DC. by
HPLC

Czech J. Food Sci., 27 (2009): S259-S261

The flavonoid aglycone content of ethyl acetate fraction of *Saussurea salicifolia* (L.) DC was analysed by the HPLC "Agilent" 1100 with Alltech C18 µm column, UV254 detector, flow rate: 1 ml/min, mobile phase: acetonitrile: water:acetic acid (36:65:1). Eleven flavonoid aglycones in the ethyl acetate fraction of *Saussurea salicifolia* were detected by HPLC analysis. The quantification of each compound was done according to the peak area measurements which were reported in calibration curves of the corresponding

Saussurea salicifolia consists of flavonoid aglycones of quercetin (28.62%) and kaempferol (3.01%).

Keywords:

Saussurea salicifolia; HPLC; UV254 detector; quercetin; kaempferol

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