

饶之坤 云南大学化学科学与工程学院

封良燕

李聪

欧灵澄

摘要：用GC-MS氨基酸分析仪和电感耦合等离子体原子发射光谱法及经典化学分析等方法对辣木中挥发油、氨基酸、无机元素及各组分进行测定，共测出约69种挥发油化学成分，并从中筛选出30个组分，占总挥发成分质量分数的89.19%，17种氨基酸和9种无机元素。通过分析，可知辣木的营养超级丰富，几乎人体所需的各种营养和必须的氨基酸都一应俱全，对人类健康有相当的帮助。

关键词：

文章全文为PDF格式，请下载至本机浏览。[[下载全文](#)]

如您没有PDF阅读器，请先下载PDF阅读器 [Acrobat Reader](#) [[下载阅读器](#)]

Study on nutrients of moringa oleifera

Abstract: The contents of volatile oil, amino acids, inorganic elements, proteins, fats, moisture and ash in Moringa oleifera. were determined by GC-MS, amino acid analyzer, ICP-AES and classical chemical methods. GC-MS identified 69 compounds and 30 of them were selected. These components cover 89.19% of total volatile components, 17 sorts of amino acid; 9 sorts of inorganic elements. Furthermore, nutrient values were analyzed, Moringa oleifera was a good health vegetable.

Key words:

[【大 中 小】](#) [[关闭窗口](#)]