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脂质体用大豆卵磷脂的制备及质量评价

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Title: PREPARATION AND QUALITY EVALUATION OF SOYBEAN PHOSPHATIDYLCHOLINE AS LIPOSOMAL MATERIAL

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关键词： 大豆卵磷脂 (KeySearch.aspx?type=KeyWord&Sel=大豆卵磷脂)； 溶剂萃取 (KeySearch.aspx?type=KeyWord&Sel=溶剂萃取)； 超临界CO_2萃取 (KeySearch.aspx?type=KeyWord&Sel=超临界CO₂萃取)； 脂质体 (KeySearch.aspx?type=KeyWord&Sel=脂质体)

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摘要： 以大豆磷脂为原料，用溶剂－超临界CO_2萃取法制备脂质体用高纯度大豆卵磷脂，并对其质量进行评价。结果表明大豆卵磷脂的含量是94.98%，丙酮不溶物的含量是99.0%，酸值是20.6 KOH mg/g，干燥失重是0.63%，己烷不溶物的含量0.18%，砷盐的含量是2.1×10^{-6}%，重金属的含量是2.0×10^{-5}%。以精制的大豆磷脂为原料制备的脂质体，在透射电镜下呈圆球状。粒径为164 nm，Zeta电位为-28.50 mv，包封率是32.43%。

Abstract: High-purity soybean phosphatidylcholines(SPC) as liposomal material was prepared from soybean phospholipids with a method combined super critical carbon dioxide extraction and solvent extraction. The results of the quality evaluation showed that the SPC was separated with94.98% purity,the content of aceton-insoluble matter,hexane-insoluble matter,heavy metals and arsenic were respectively 99%,0.18%,$2.0\ 10^{-5}$% and $2.1\ 10^{-6}$%,the acid value was 20.6 mg of potassium hydroxide,loss on drying of SPC was 0.63%.The liposome made with SPC showed spherical shape,its main particles was164 nm ,Zeta potential was -28.50 mv,and the entrapment efficiency was 32.43%.

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备注/Memo 作者简介：穆筱梅（1973—），女，讲师，主要从事大豆磷脂的精制以及脂质体的研究。

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