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摘要： 以大豆(黄豆)、绿大豆、黑大豆、黑小豆、蚕豆、绿豆、赤豆、刀豆、芸豆、饭豆、麻豇豆、花豇豆、豌豆、小扁豆、鹰嘴豆等为原料，采用清除[DPPH]自由基和猪油体系的抗氧化试验来测定其抗氧化特性，为食用豆类功能特性的开发利用提供参考。结果表明：刀豆、黑小豆、花豇豆清除[DPPH]自由基的能力明显强于其他豆类，鹰嘴豆、绿大豆、黄大豆清除自由基能力较弱。刀豆、芸豆、饭豆的提取液能显著延长猪油氧化的诱导时间，表现出很强的抗猪油氧化能力，赤豆、蚕豆、花豇豆的抗猪油氧化能力则相对较弱。

Abstract: In this paper, taking the soybean (Glycine max), green soybean (Glycine max), black soybean (Glycine max), broad bean (Vicia faba), mung bean(Vigna radiata), adzuki bean (Vigna angularis), sword bean (Canavalia gladiata), kidney bean (Phaseolus vulgaris), rice bean (Vignaumbellata), rough cowpea (Vigna unguiculata), mixed coloured cowpea (Vigna unguiculata), pea (Vicia sepium), lentil (Polygala tatarinowii), chickpea (Cicer arietinum) as materials, their antioxidant activities were studied by scavenging [DPPH]radical method and antioxidant abilities in lard, which will provid the reference for the development and utilization of functional properties of edible beans. The results showed that extract from sword bean, black bean and mixed colored cowpea had significantly stronger capability of scavenging [DPPH] radical than other beans, and the ability of chickpea, green soybean and soybean were weaker. The extract from sword bean, kidney bean and rice bean could evidently prolong induction time of lard antioxidation, which showed that they had stronger ability of retarding lard to be oxidized. The lard antioxidant activities of extract from red adzuki bean, broad bean and mixed colored cowpea were weaker. Results suggest that edible beans had different antioxidant activities.

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