

姬松茸多糖提取工艺的优化

Optimization of Extraction Process of Polysaccharides of Agaricus Blazei

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中文摘要:

对姬松茸子实体多糖提取的工艺条件中的多糖提取温度、提取时间、浸提液pH值3因子的最优化组合问题进行了定量研究,建立了具有良好预测性能的姬松茸多糖提取条件的模型,并利用回归模型对工艺条件的最优化组合,对各单因子要素的多糖得率及其交互作用进行了探讨。试验表明,当浸提温度为100℃、浸提时间为3h、浸提液pH值为6.3时多糖得率处于较高水平

英文摘要:

The influence of extraction temperature, time, pH value on the extracted rates of Agaricus Blazei's polysaccharides was studied by means of the method of a current, rotational and combinational design of quadratic regression on the basis of determination of the extraction rates of polysaccharides in the article. A quadric regression model of polysaccharides yield to the doses of three factors above was established. The model was significantly fit well and the optimum combination was, therefore, obtained. The responses of the polysaccharides yield to all three single factors and their interactions were discussed. When the extraction process is composed of 100℃, 3 hours and pH 6.3, the polysaccharides yield was pretty high.

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