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六神曲不同的制备工艺对其淀粉酶活力的影响

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中文摘要：**目的：**优化六神曲的制备工艺。 **方法：**采用单因素试验,以六神曲的淀粉酶活力为评价指标,考察发酵时间及原料药的拌曲工艺等因素对六神曲淀粉酶活力的影响;同时将最优制备工艺所制六神曲与市售六神曲的优品和劣品从淀粉酶活力、可溶性淀粉量、可溶性多糖量3个方面进行对比。 **结果：**最佳发酵时间为7 d;赤小豆的最佳处理方法为煮烂拌曲;青蒿、辣蓼、苍耳草的最佳添加方式为以鲜品水煎液混合均匀后拌曲,发酵后六神曲的酶活力可达49.372 mg·min^{-1}·g^{-1},可溶性淀粉含量可达7.967%,可溶性多糖含量可达16.65%,明显高于市售的2种六神曲。 **结论：**六神曲的最优制备工艺为将赤小豆粉碎后,加入面粉、苦杏仁粉末混合均匀,陆续加入青蒿、辣蓼、苍耳草的鲜品水煎液混合均匀后拌曲,发酵时间为7 d。

中文关键词：六神曲 淀粉酶活力 发酵 制备工艺

Influence of different processing techniques of Massa Medicata Fermentata on their amylase activity

Abstract:Objective: To optimize different processing techniques of Massa Medicata Fermentata. **Method:** Single factor test was adopted, with the amylase activity of Massa Medicata Fermentata as the assessment indicator, to observe the influence of such factors as fermentation time and mixture techniques of active pharmaceutical ingredients on the amylase activity of Massa Medicata Fermentata. Meanwhile, Massa Medicata Fermentata prepared with the optimum processing techniques and superior and inferior products of Massa Medicata Fermentata in the market were compared in amylase activity, soluble starch content and soluble polysaccharide content. **Result:** The optimum fermentation time was 7 days. Adzuki bean shall be boiled before mixed with other materials. *Artemisia annua*, *Polygonum hydropiper* and *Cocklebur grass* shall be evenly mixed water decoction. The amylase activity, the soluble starch content and the soluble polysaccharide content of fermented Massa Medicata Fermentata could reach to 49.372 mg·min^{-1}·g^{-1}, 7.967%, and 16.65% respectively, significantly higher than the two types of Massa Medicata Fermentata sold in the market. **Conclusion:** According to the optimum processing techniques, Adzuki beans were smashed and mixed equally with flour and Armeniacae Semen Amarum powder, and then successively added with *A. annua*, *P. hydropiper* and *C.* grass for even mixture. The fermentation time was 7 days.

keywords: Massa Medicata Fermentata amylase activity fermentation processing technique

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