



大黄5种饮片2个二苯乙烯苷类成分含量测定

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中文摘要: 目的: 进行大黄5种饮片2个二苯乙烯苷类成分的含量测定。方法: 采用HPLC法, 对大黄生、酒、醋、熟、炭饮片中反-3,5,4'-三羟基二苯乙烯-4'-O-β-D-葡萄糖苷(a)、反-3,5,4'-三羟基二苯乙烯-4'-O-β-D-(6"-O-没食子酰基)葡萄糖苷(b)进行含量测定。流动相为甲醇-1%冰醋酸溶液, 柱温35℃, 流速1.0 mL·min⁻¹, 检测波长分别为280, 300 nm。结果: 大黄5种饮片中均能检测到上述2种成分, 且2种成分的变化趋势相同。大黄生、酒、醋片中2种成分含量较高且较接近, 炮制为熟片和炭片后2种成分的含量与生片相比均降低80%以上。结论: a、b均为苷类成分, 高温加热炮制对其含量均有显著的影响, 进一步分析比较苷类成分及其相应苷元的含量变化, 将为科学阐释炮制前后大黄物质基础的变化规律提供科学依据。

中文关键词: 大黄 饮片 二苯乙烯苷 含量测定

Determination of two stilbene glycoside in five processed products of *Rheum palamatum*

Abstract: Objective: To compare the contents of two stilbene glycoside in five processed products of *Rheum palamatum*. Method: The contents of trans-3, 5, 4'-trihydroxystilbene-4'-O-β-D-glucopyranoside (a) and trans-3, 5, 4'-trihydroxystilbene-4'-O-β-D-(6"-O-galloyl)-glucopyranoside (b) were determined by HPLC analysis at 35℃ with methanol-1% acetic acid as mobile phase, the wavelengths were set at 280, 300 nm, the flow rate was 1.0 mL·min⁻¹. Result: The two components could be detected in five processed products, and their contents were more close in the no-parched pieces, the vinegar roasts pieces and the wine roasts pieces. However, the contents reduced significantly in other two kinds of pieces which were lower than 80 percent of no-parched pieces. Conclusion: High temperature may result in a significant reduction on glycoside in the pieces of rhubarb, and we have received similar results from determination of other glycoside compounds. Further analysis and comparison with the content of their corresponding aglycones, can provide a scientific basis to explain the variation of the material basis in the processed products of rhubarb.

keywords: *Rheum palamatum* processed products stilbene glycoside determination

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