

## Extraction of Glycyrrhizic Acid and Glabridin from Licorice

전명래, 엄홍원, 노경호\*

인하대학교

(rowkho@inha.ac.kr\*)

The extraction and separation conditions of glycyrrhizic acid and glabridin from licorice were investigated and compared. By changing the different extraction solvents, extraction procedures, extraction times and temperature, the optimum extraction condition was established by using ethanol-water (30:70, v/v) as extraction solvent, and the dipping time was 90 min at 50°C. The extracts of licorice were separated and determined by RP-HPLC with UV detector (252nm) using methanol/water (70:30, v/v, and containing 1% acetic acid) as the mobile phase. Under the optimum extraction condition, 4.98 mg/g for glycyrrhizic acid and 0.71 mg/g for glabridin were extracted from Chinese licorice.