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[Study on the content of curcumin by HPLC and the anti-tumor effect in vivo from different processed products of Curuma kwangsiensis].

[Article in Chinese]

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Abstract

OBJECTIVE: To determine curcumin content by HPLC and observe the antitumor effects in vivo from different processed products of Curuma kwangsiensis.

METHODS: We determined the content of curcumin by HPLC from different processed products of Curuma kwangsiensis and studied the anti-tumor effects in vivo by establishing S180 transplanted tumors model in mice.

RESULTS: The content of curcumin in different processed products of Curuma kwangsiensis as follows: primitive > vinegar-fried > vinegar-cooked. Different processed products had anti-tumor effects in the tumor-bearing mice. The vinegar-fried group and vinegar-cooked group showed obvious effect of inhibiting tumor growth than the primitive group.

CONCLUSIONS: Different processed methods may have some affection to the quality of Curuma kwangsiensis.

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