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## Extraction and Comparison Analysis of Antioxidants between Korean Sesame Seeds and Chinese Sesame Seeds

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### Objectives

This study was conducted to compare the activity of antioxidants between Korean sesame seeds and Chinese sesame seeds.

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### Materials and Methods

1. Materials: Korean sesame seeds and Chinese sesame seeds were used
2. Methods: Three major antioxidants, sesamol, sesamin, and sesamol were extracted by MeOH method and analysed by silicagel column and TLC analysis.

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### Results and Discussion

It was shown that the amount of unroasted sesame seed oil was 1.2 fold of total seeds I in Korean sesame seeds whereas unroasted Chinese seed oil was 0.7 fold of total seeds. Three major antioxidants, sesamol, sesamin, and sesamol were identified by silicagel column and TLC analysis. Also the oil contents were compared that lignan contents in 10 ml oil from Korean sesame seeds were 2.97 mg whereas those from Chinese sesame seeds were 2.78 mg. It showed that the antioxidative activity of Korean oil is superior than that of Chinese oil in aspects of nutrition.