

## A Study on Quality Characteristics of *Pleurospermum kamschaticum* as a Functional Food Resource

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The aim of this study was to investigate quality characteristics of *Pleurospermum kamschaticum* to increase the value of functional food resources. To examine quality characteristics of *Pleurospermum kamschaticum*, various factors such as color, texture, fiber, minerals, tannin, crude proteins, crude lipids and sensory quality, were determined using physicochemical methods. The contents of dietary fiber were 0.57 % and 0.54 % in each 100 g of leaf and stem parts (freeze drying base). In mineral content, potassium was the highest value in both of leaf and stem parts (freeze drying base). The contents of tannin were 108.1 µg/mL and 20.9 µg/mL in leaf and stem parts (fresh base) respectively. Blanching stems showed significant difference in hardness from freeze-drying leaves. The antioxidative activity in ethanol extracts of *Pleurospermum kamschaticum* was investigated using peroxide value and free radical scavenging activity. Free radical scavenging activity in ethanol extracts of *Pleurospermum kamschaticum* was 43.5% in a 100 µg/mL level, and the antioxidative index was 1.09 in a 500 µg/mL level. For functional food using *Pleurospermum kamschaticum* the contents of crude proteins and lipids were about 9% and 26%, respectively. The results from sensory evaluation of each treatment older age showed a better acceptability.