

# 산마늘의 건강기능 식품화 이용가치 증진을 위한 품질특성

## The study on the quality characteristics and functional properties of *Allium victorialis* var cultivated in Korea

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### Abstract

*Allium victorialis* var. *platyphyllum* Makino has been considered not as a food material but as a useful plant, which has functional effects such as tonic and sterilizing effect in country folk. This study was to investigate quality characteristics to improve value for food resource. The contents of total fiber, ascorbic acid and phenolic compounds were measured and sensory evaluation was conducted in each three parts (leaf, stem, root) of *Allium victorialis* var. *platyphyllum* Makino with different treatments (fresh, blanching, freeze drying). Activity of antimicrobial, antifungal, free radical scavenging, and antioxidative index were also examined. The results were that ascorbic acids contents were 0.8 mg/g and phenolic compounds contents were 33.4% in leaf. From result of sensory evaluation, the age of 30s and 40s showed a better acceptability in blanching. We observed higher activity of antimicrobial, antifungal effect than other wild plants. Free radical scavenging activity in ethanol extracts of 22.9% in 100 ppm level, and the peroxide induction period was 6.57 and antioxidative