

Radix Glycyrrhizae (Liquorice)

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Liquorice or licorice is the root of Glycyrrhiza glabra from which a sweet flavor can be extracted. The liquorice plant is a legume that is native to southern Europe and parts of Asia. It is not botanically related to anise, star anise, or fennel, which are sources of similar flavoring compounds. In traditional Chinese medicine, liquorice is commonly used in herbal formulae to "harmonize" the other ingredients in the formula.

Glycyrrhetinic acid or Enoxolone is a pentacyclic triterpenoid derivative of the beta-amyrin type obtained from the hydrolysis of glycyrrhizic acid. It is used in flavoring and it masks the bitter taste of drugs like aloe and quinine. It is believed to have antiviral, antifungal, antiprotozoal, and antibacterial activities.

Glycyrrhizin (or glycyrrhizic acid or glycyrrhizinic acid) is the main sweet-tasting constituent of the liquorice root. It has been used intravenously in Japan as a treatment for hepatitis C and as an emulsifier and gel-forming agent in foodstuff and cosmetics.



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Chromolith® RP-18 endcapped

Chromatographic Conditions

Column: Chromolith® Performance RP-18 endcapped 100x4.6mm

Injection: 5 μL

Detection: UV 250 and 276 nm

Flow Rate: 2.0 mL/min
Mobile Phase: A: Acetonitrile

B:Milli-Q water

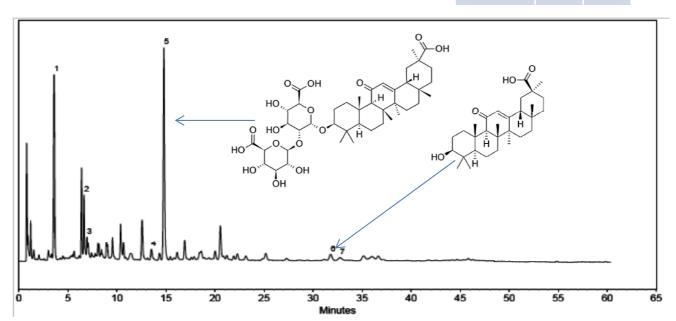
Temperature: 30 °C

Diluent Mobile phase

Sample: Alcohol extract of roots

1.02129.0001

Time (min)	% A	% B
0	15	85
1	15	85
6	28	72
15	35	65
18	40	60
40	50	50
50	80	20



Chromatographic Data

No.	Compound	Time (min)	T_{USP}	Resolution
1	Liquiritin	3.6	-	-
2	Isoliquiritin	6.7	-	-
3	Liquiritigenin	7.0	-	-
4	lquiritigenin	13.5	2.3	-
5	Glycyrrhizic Acid	15.0	1.3	-
6	Glycyrrhetinic acid	31.8	1.2	-
7	B-Glycyrrhetinic Acid	32.8	1.3	-