Determination Two Major Isoflavonoides in Iranian Commercial Soymilk Sample

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As soy products are new in Iranian society, soya does not constitute a part of the general diet in Iran therefore this study were determined isoflavonoides such as daidzein and genistein by HPLC system. Isoflavones were extracted from soy milk samples. The liquid chromatography method used for determination of AA consisted of gradient elution procedure with UV-visible detection at 254nm. The mobile phase employed was: A (80mM tetra ethyl ammonium phosphate pH 2.5) and B( Acetonitril: A 70:30) of 50% NaH2po4 that 50% , a increased to 80% in 20 Min-1 and injection volume of 20 µl was used in quantitative analysis. The temperature of analytical column was kept constant at 25oC. The HPLC system separated isofavonoids such as daidzein (15.2 min) and genistein (17.3min ). Initially, the concentrations of major isoflavone genistein and Daidzein tested soy milk were determined. Commercial soy milk samples were analyzed for determination of two major isoflavones detected: genistein 25.86±0.66(mg/L-1 ) and daidzein 8.25 ±1.13 (mg/L-1 ).The concentration of genistein soy milk were higher than daidzein. The results obtain in this study can serve as basis for estimating amount of soy milk can be consumed by people as related to main isoflavones content.