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Study on 2,6-DMBQ from fermented wheat germ

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In this study,we set up a HPLC detection method for wheat germ fermentation product,the method is as follows: column: Shimpack VP-ODS(250 mm×4.6 mm,5 μm),Y=85469X-21983,10~100 μg/mL of good linearity.We use defatted wheat germ as materials,testing five Saccharomyces cerevisiae.According to the content of 2,6-dimethoxy of benzoquinone determine that Thermotolerant Saccharomyces cerevisiae was the more optical strain,the optimal fermentation conditions for wheat germ was as follow: the quality ratio between wheat germ(w):water(v) was 1:12,the strain addition was 5 g,fermentation time was 24 h,fermen-tation temperature was 30 °C.

【Key Words】： **wheat germ Saccharomyces cerevisiae 2 6-DMBQ HPLC**

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