A Biochemical Analysis of Agastache Rugosa to Improve the Availability of Health-Functional Foods and Explore How to Use Medicines

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It is expected that after checking the antioxidant function of Agastache rugosa through the antioxidant experiment conducted in this study, it will be possible to increase the shelf life of capsules by inserting the antioxidant extract in the capsule manufacture. It is also expected that the health function food (capsules) can be manufactured with increased effectiveness by adding an antichromatic extract to the pill manufacture through the features of excellent activity for the activation of the bosystem as an inflammatory response factor of the cabbage fragrance, expression suppression of the cell attachment-1 (ICAM-1), and inhibition of the production of nitrous oxide. In addition, antimicrobial effects were confirmed through antibacterial experiments with cabbage scents, and it was predicted that the anti-bacterial effects could be enhanced by using soap, and through a study of preference among students through a comparison between cabbage scents and green tea, the researchers explored the possibility of using cabbage incense as a symbolic food. To summarize, it is said that the scientific demonstration of cabbage trends, which have been consistently used by the private sector, such as antibacterial, antioxidant, and activating digestive functions, is highly significant in order to spread the underrated herb, or cabbage, into medical supplements and health function foods in various ways, and can be meaningful in suggesting a kind of direction for the method. Since then, if the promotion and marketing of cabbage trends continue, it is thought that we will be able to establish ourselves in the domestic market with greater response.

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