

Figure 1 Chemical structures of phytoestrogens

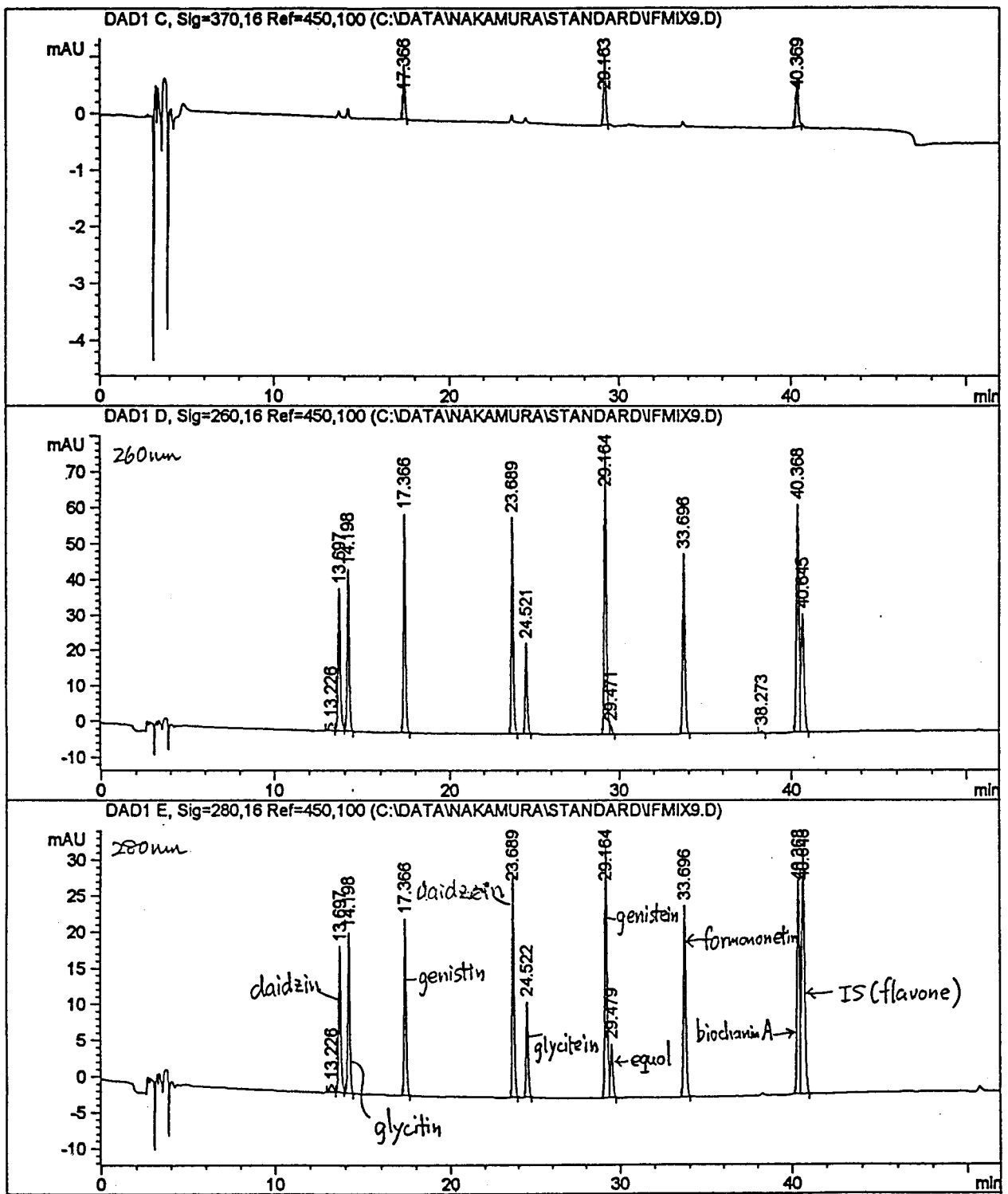


Figure 2 HPLC chromatograms of 9 phytoestrogens

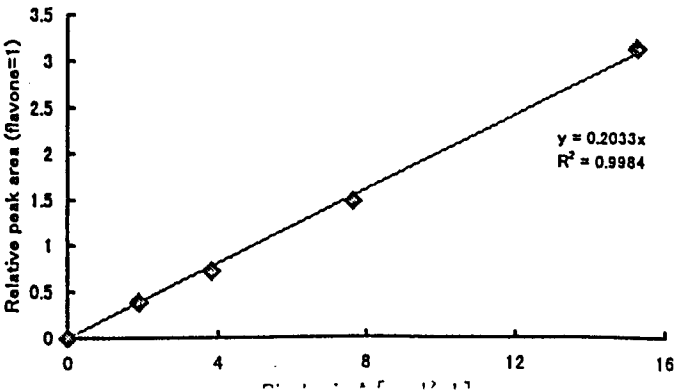
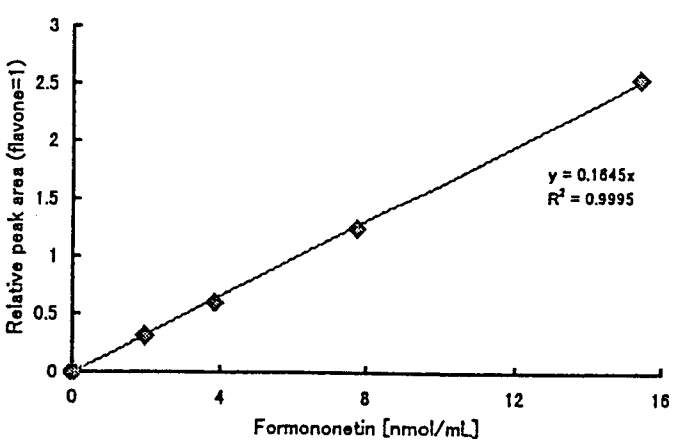
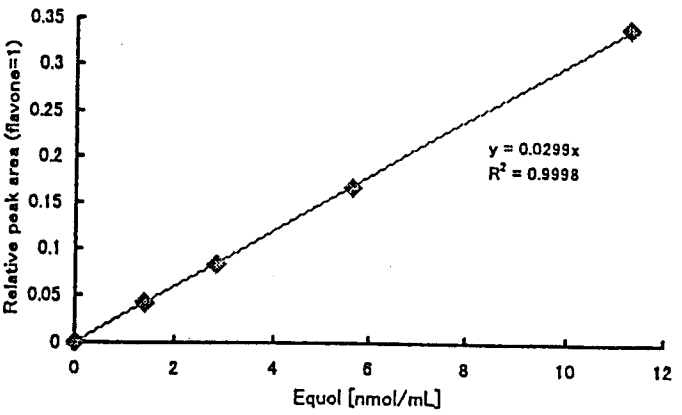
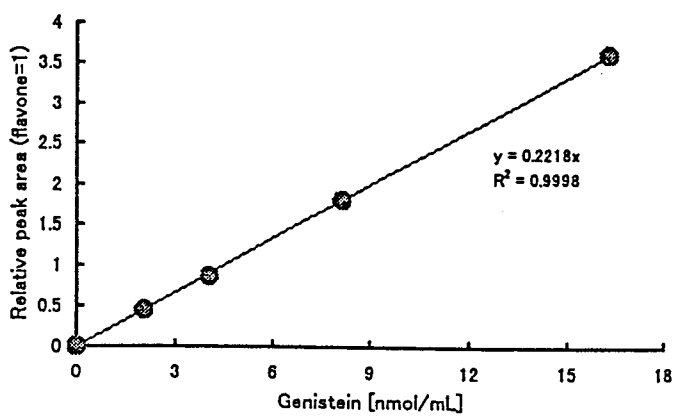
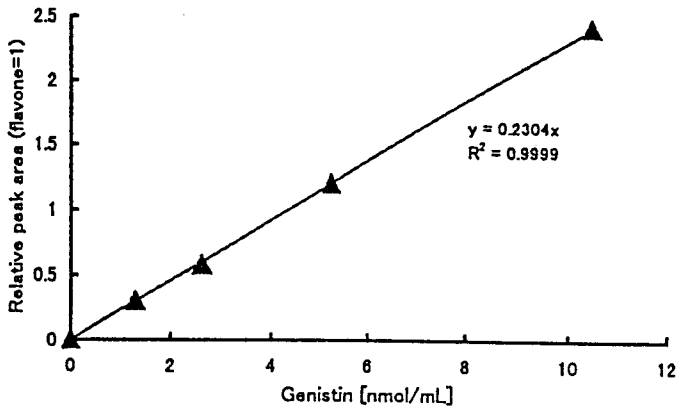
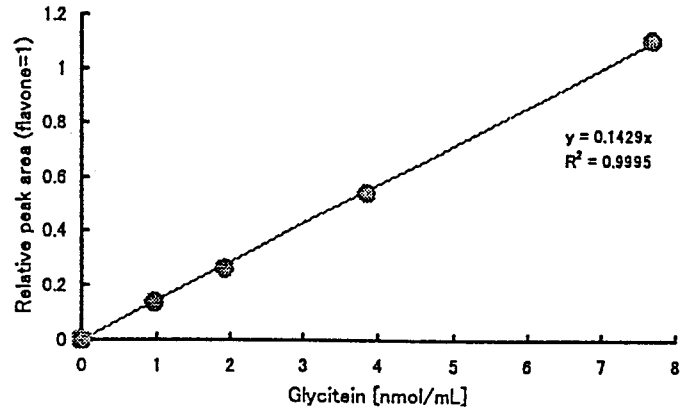
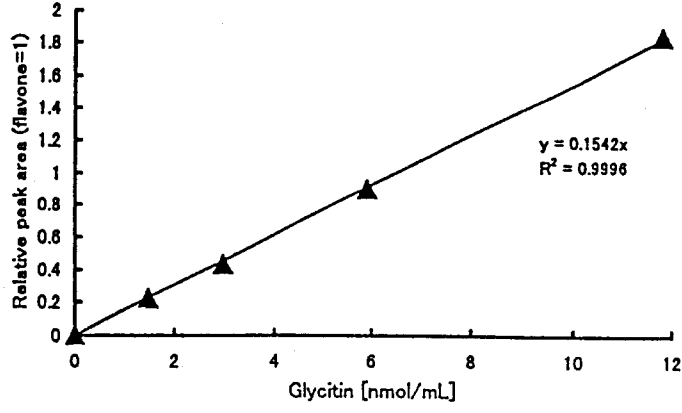
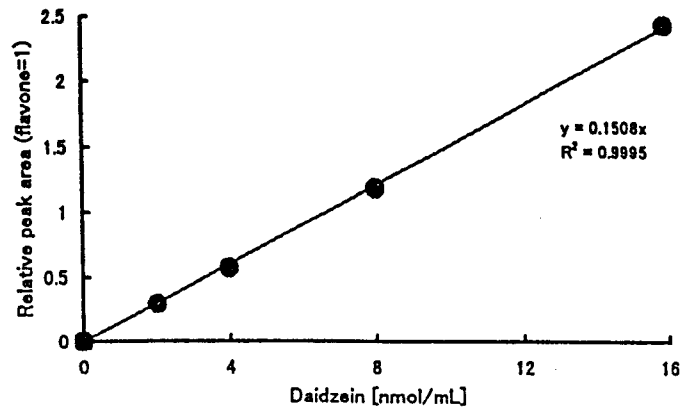
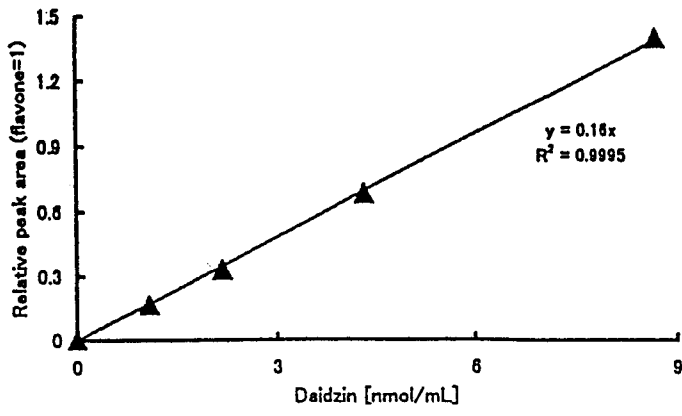
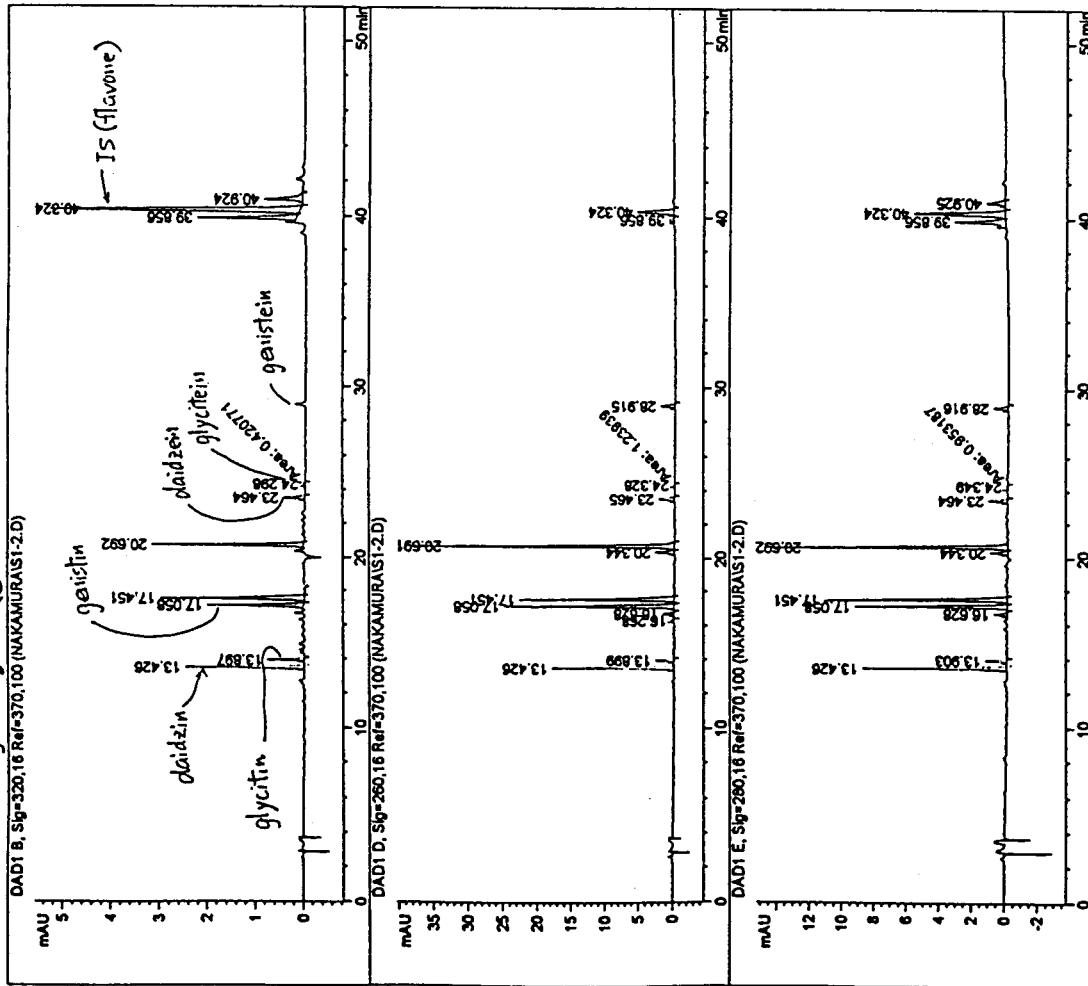


Figure 3 Calibration curves of 9 phytoestrogens

Without hydrolysis (genuine)



With hydrolysis

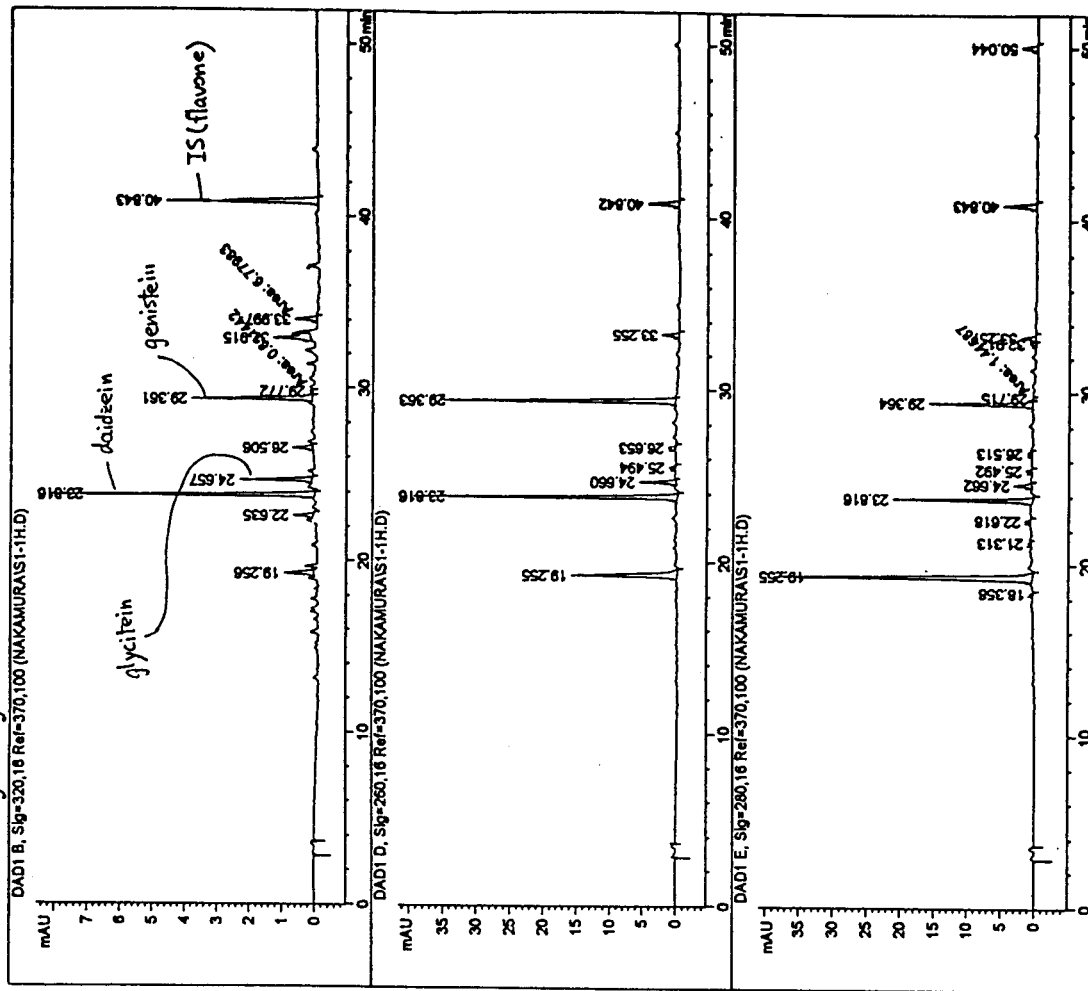
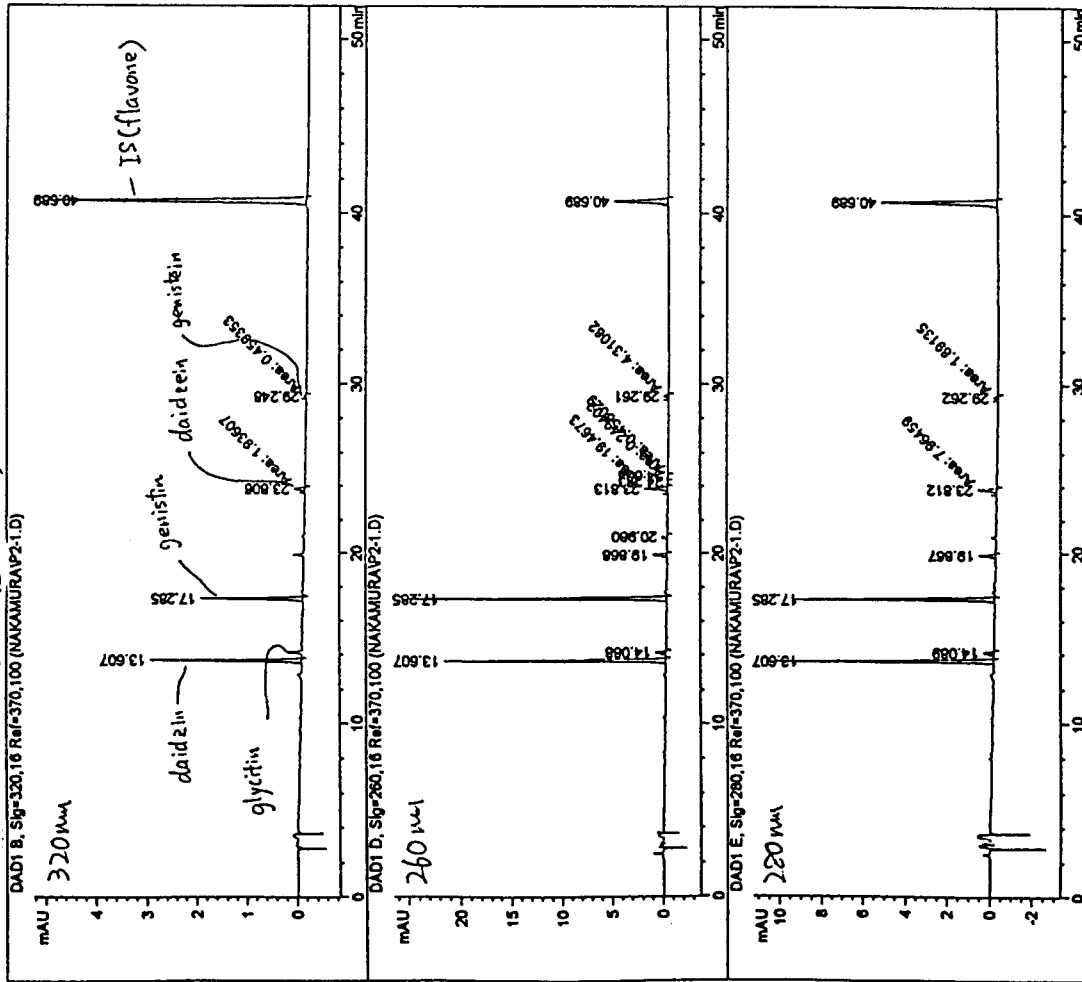


Figure 4 HPLC chromatograms of soybean

Without hydrolysis (genuine)



With hydrolysis

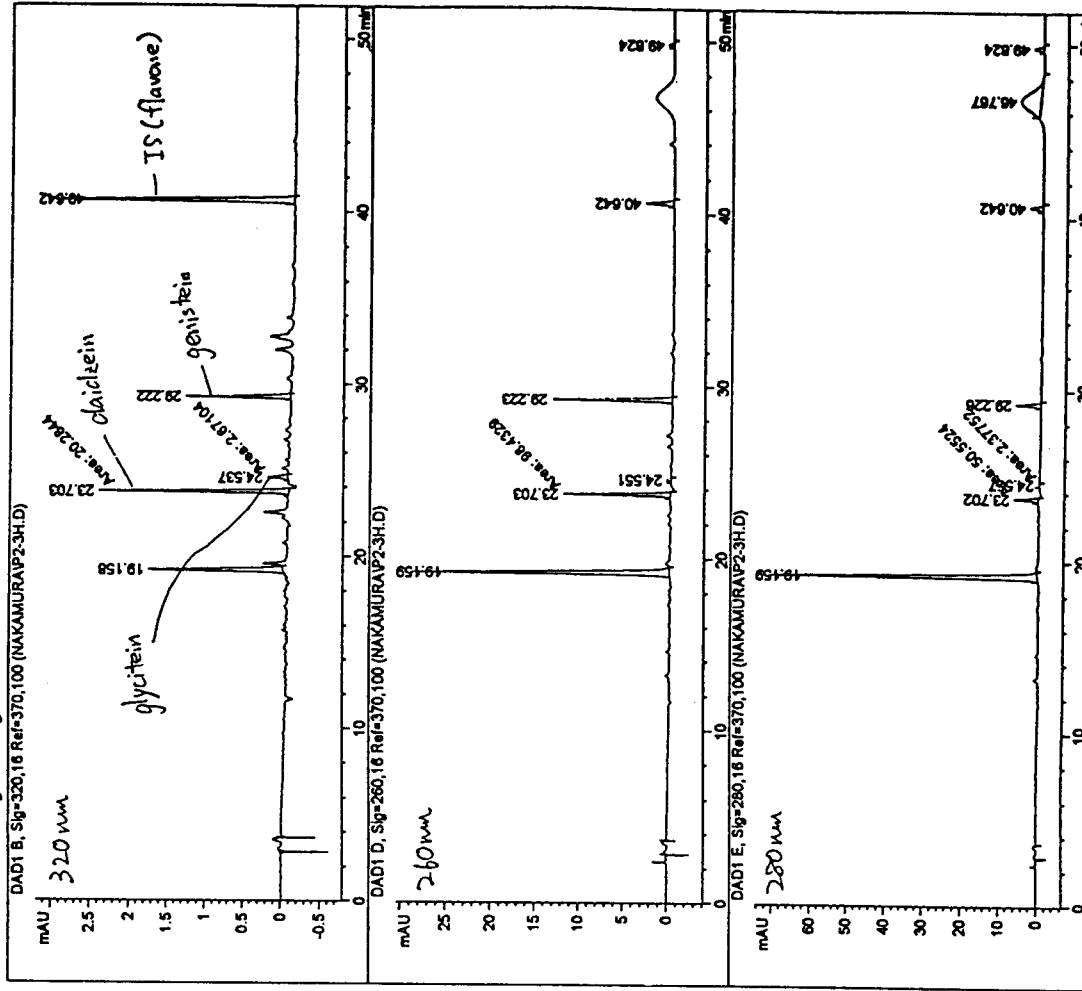
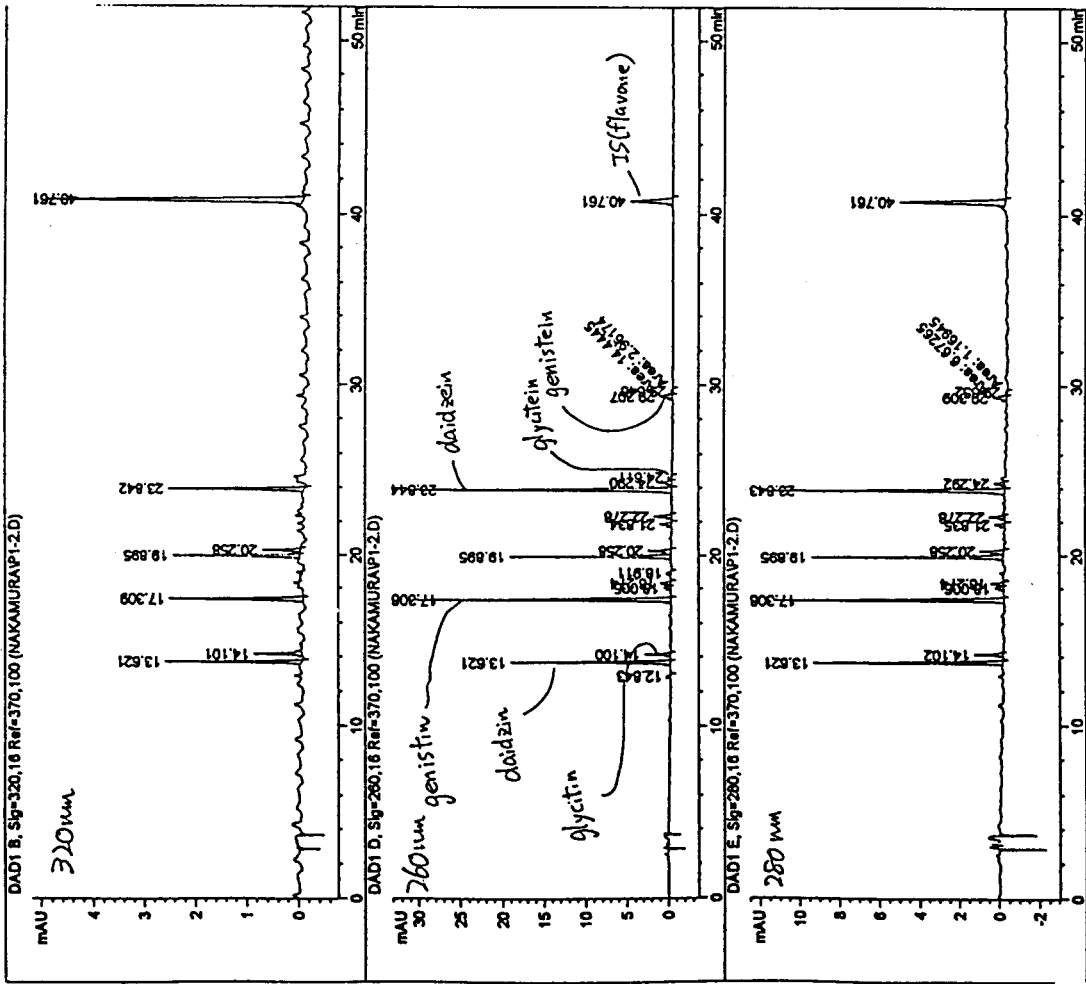


Figure 5 HPLC chromatograms of boiled soybean

Without hydrolysis (genuine)



With hydrolysis

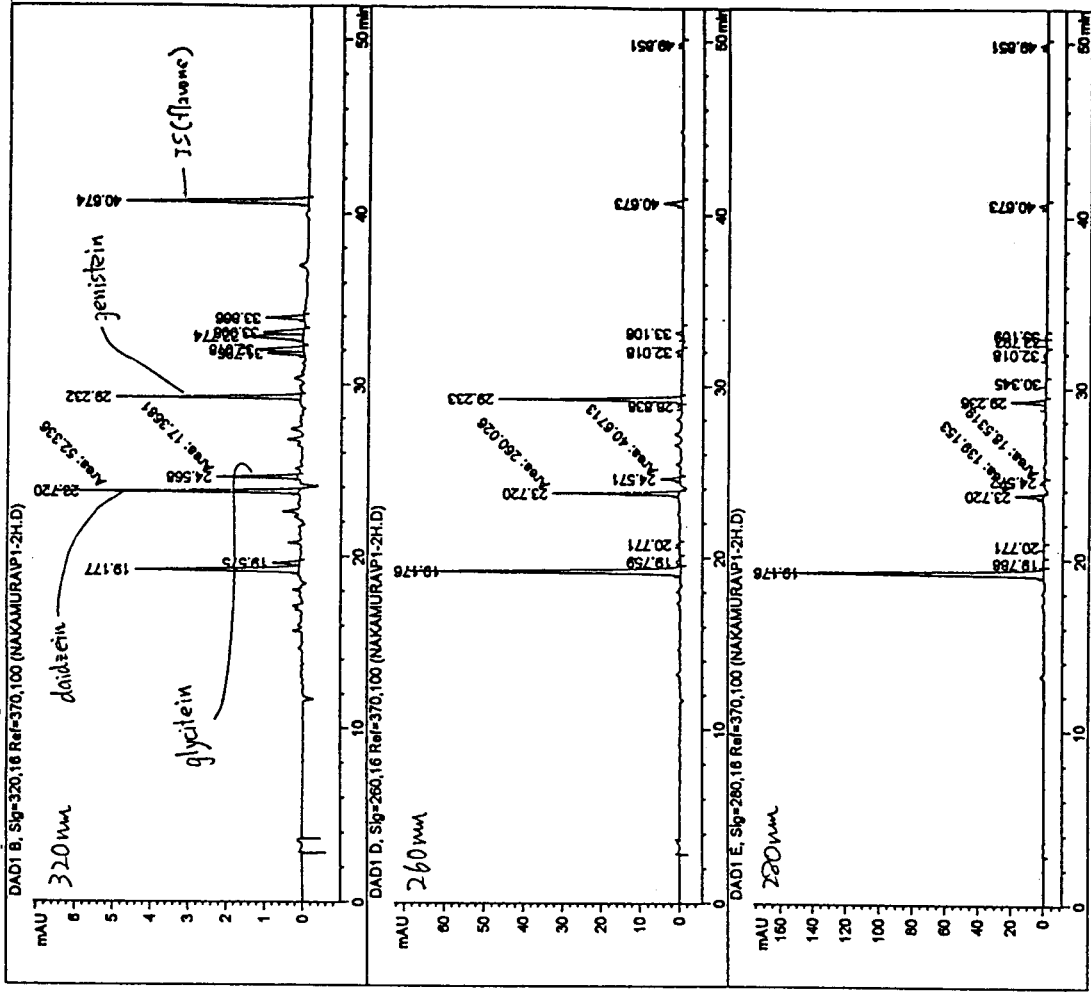
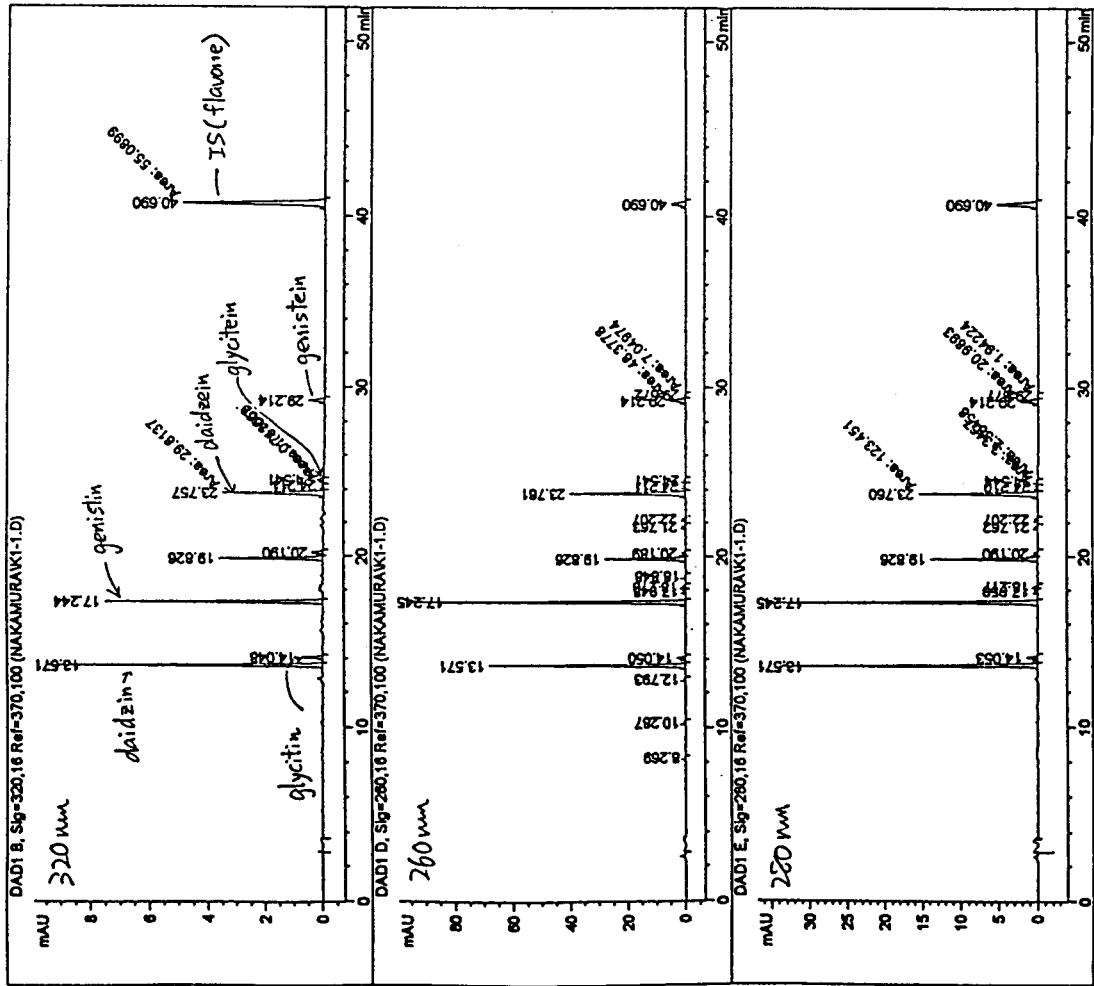


Figure 6 HPLC chromatograms of roasted soybean

Without hydrolysis (genuine)



With hydrolysis

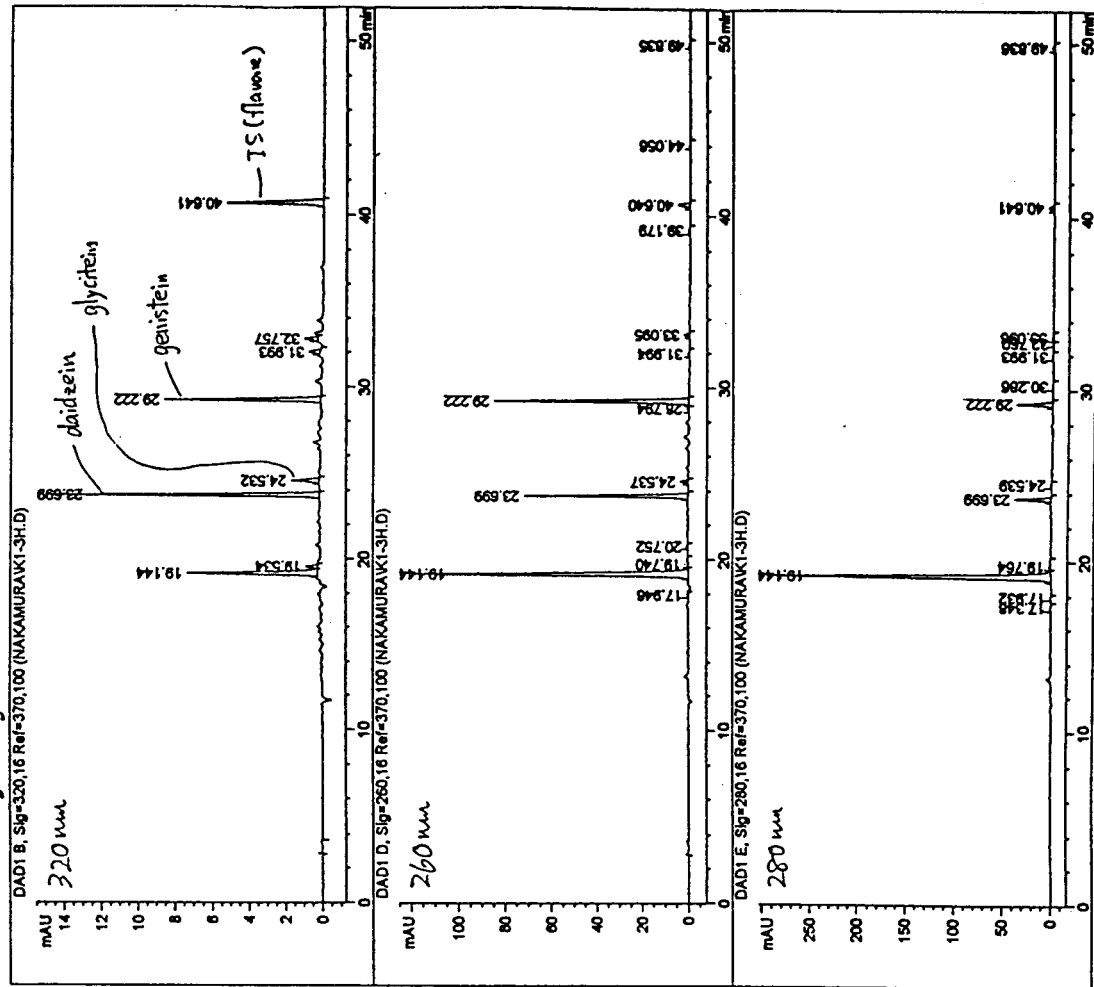
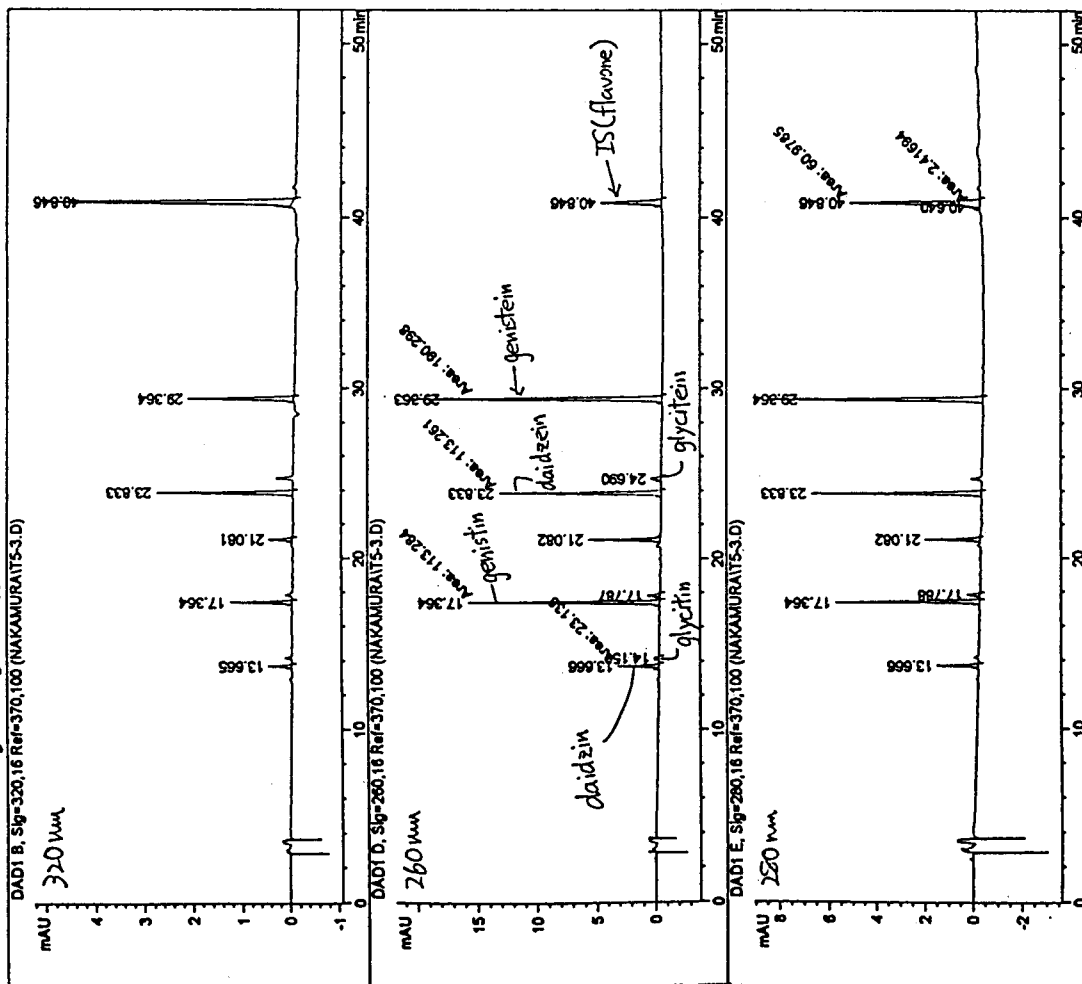


Figure 7 HPLC chromatograms of kinako





Without hydrolysis (genuine)



With hydrolysis

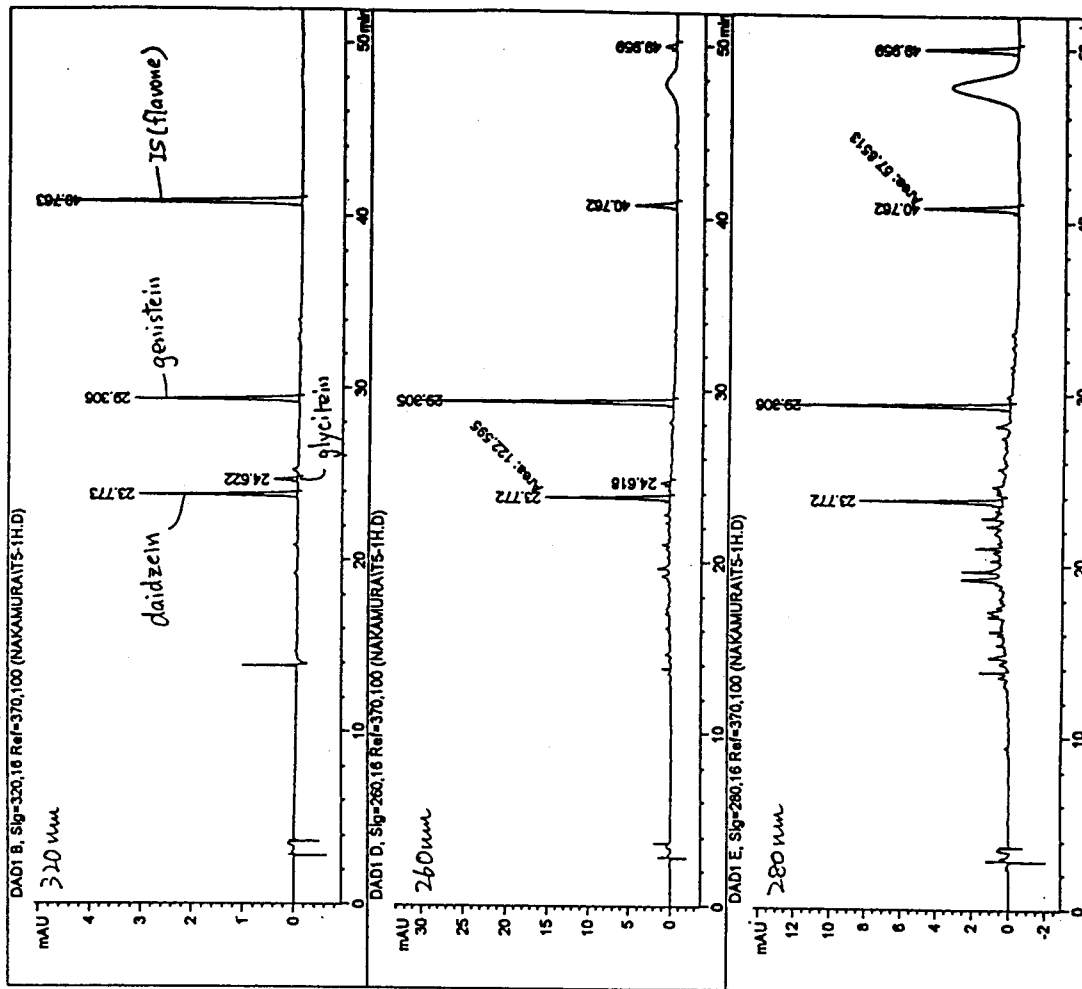
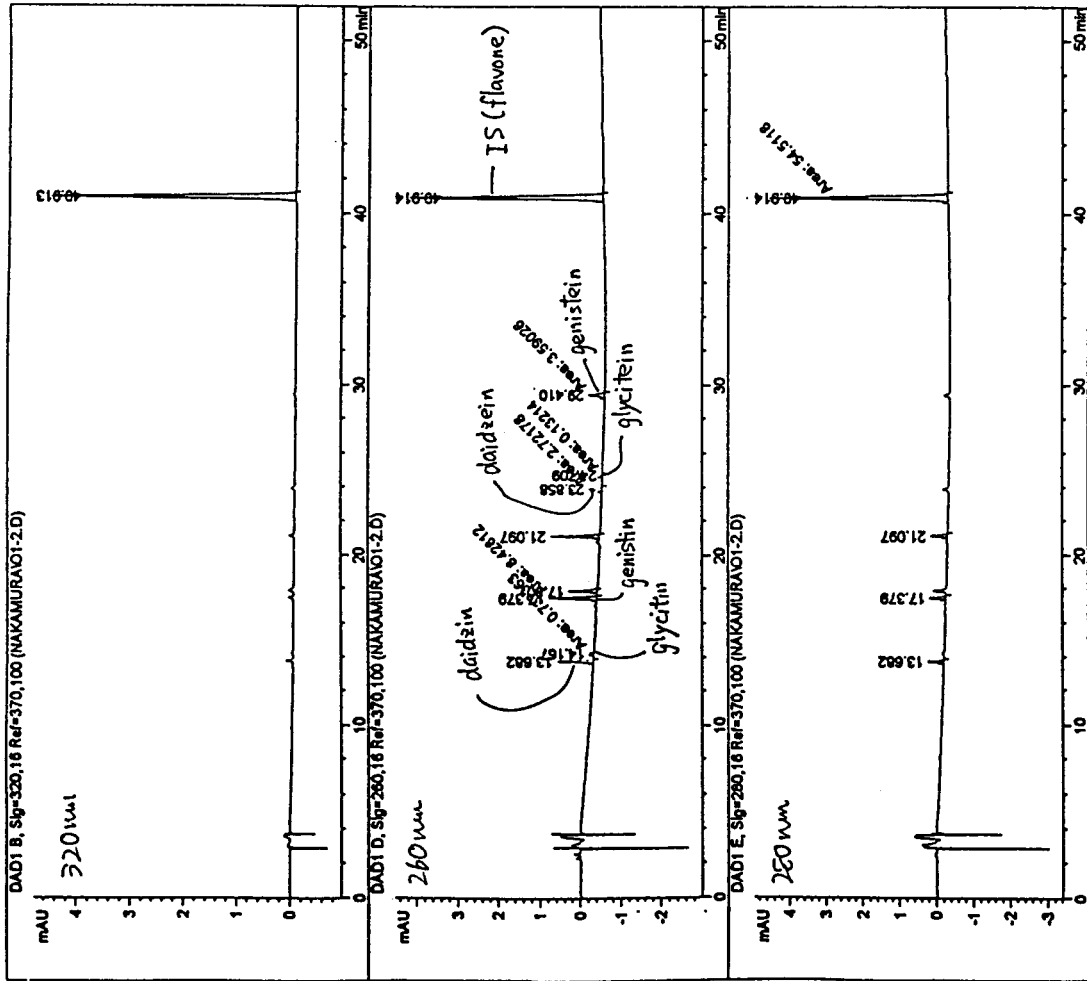


Figure 9 HPLC chromatograms of kori-dofu

Without hydrolysis (genuine)



With hydrolysis

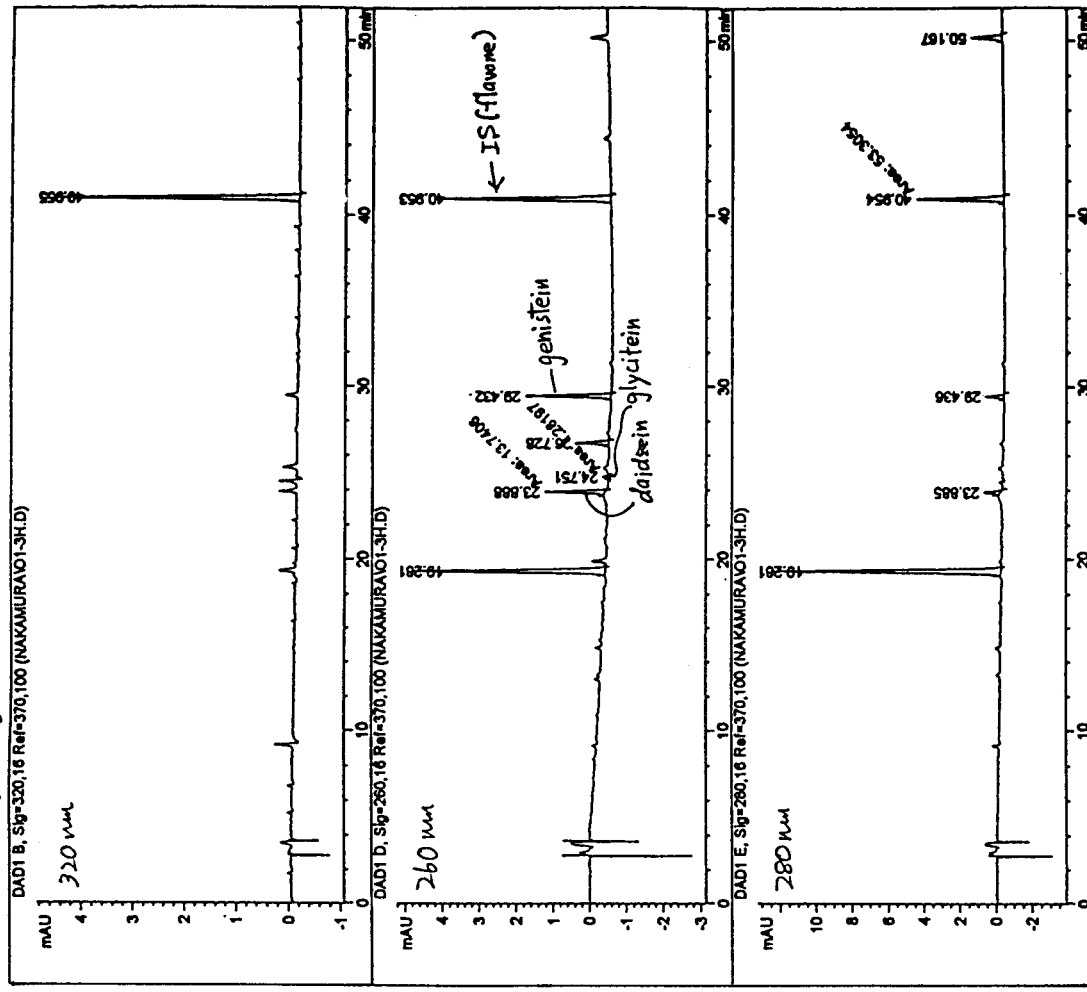


Figure 10 HPLC chromatograms of okara