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**Angelica Sinensis Polysaccharide Selenium Nanoparticles: Preparation and Activity Evaluation**

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**Abstract:**

**Background/Objective:** [To study the preparation process of Angelica sinensis polysaccharide nano-selenium, the experiment utilized a hot water immersion method to extract Angelica sinensis polysaccharide and prepared polysaccharide nano-selenium using the sodium selenite-ascorbic acid method. ]

**Methods:** [ The antioxidant activity was then assessed using the DPPH clearance rate and hydroxyl radical clearance rate tests. The antioxidant activity of polysaccharide nano-selenium was investigated under various preparation conditions. To study the effect of different ratios of polysaccharide to ascorbic acid on the antioxidant activity of polysaccharide nano-selenium, the preparation was conducted with polysaccharide to ascorbic acid ration of 1:2, 1:4 and1:8. ]

**Results:** [ Based on the results, the optimal ratio of 1:4 was selected. ]

**Conclusion:** [Therefore, the best condition for preparing polysaccharide nano-selenium with high antioxidant activity is a polysaccharide to ascorbic acid ratio of 1:4.]

**Keywords:** [Angelica Polysaccharide; Nanosized Selenium; Activity; Antioxid]