



Research Article

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IN VITRO ANTIOXIDANT ACTIVITY OF AQUEOUS ETHANOL EXTRACT OF *FLACOURTIA INDICA* MERR.

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ABSTRACT

The antioxidant activity of aqueous ethanol extracts of Vikankata (*Flacourtia indica* Merr.) stem bark was evaluated by various in vitro antioxidant assays such as evaluation of reducing power, DPPH radical scavenging activity, nitric oxide scavenging activity, superoxide anion scavenging activity. The results of the study show that the plants possess significant free radical scavenging properties and a clear correlation exists between the antioxidant activities.

Keywords: Vikankata, *Flacourtia indica*, reducing power, DPPH radical scavenging activity, nitric oxide scavenging activity, superoxide anion scavenging activity.

INTRODUCTION

The role of free radical reactions in disease pathology is well established. Suggesting that these reactions are necessary for normal metabolism but can be detrimental to health as well. The reactive oxygen species (ROS), super oxide ion, hydrogen peroxide (H₂O₂) and hydroxyl radical (·OH) produced during atmospheric oxygen metabolism are involved in various human diseases such as ischemic heart disease, Alzheimer's disease, aging, cancer, inflammation, diabetes, rheumatoid arthritis and atherosclerosis¹⁻⁵. The antioxidant properties of phytoconstituents have a correlation with oxidative stress defense⁶. Antioxidant agents of natural origin have attracted special interest because they can protect human body from free radicals⁷. Numerous medicinal plants and their formulations are used as antioxidant in ethnomedicine practices as well as in traditional Indian medicines⁸.

Vikankata (*Flacourtia indica* Merr. Syn. *F. ramontchi* L Herit.) is a member of the family Flacourtiaceae and a small deciduous, usually thorny tree or shrub, found in the sub-Himalayan tract and outer Himalayas up to 1220 m and also common throughout Indian deciduous forests⁹. This plant has been reported as an answer for the treatment of a variety of diseases and functional disorder. Fruits are used as digestive; remedy for hepatitis and splenomegaly. Barks are used as astringent and diuretics¹⁰. Significant progress has been made over the past years towards a much more comprehensive understanding of some of the important pharmacological components of *Flacourtia indica*. Isolation of β-sitosterol (a well-known phytosterol), β-sitosterol-β-Dglucopyranoside, ramontoside, butyrolactone lignan disaccharide, flacourtin, coumarin such as scoparone and aesculetin has been described¹¹⁻¹³. Fruits contain protein and

sucrose; barks yield tannin and flacoutin, aphenolic glucoside ester¹⁰. In the recent years, the interest is centered on antioxidant derived from Ayurvedic medicines in view of their medicinal benefits¹⁴. In view of this, we selected Vikankata (*Flacourtia indica*) stem bark to assess the *in-vitro* antioxidant study.

MATERIALS AND METHODS

Material collection and identification

Vikankata (*Flacourtia indica* Merr.) stem bark was collected from the Narayanpur district, Chhattisgarh. Taxonomic identification of collected material was done in the Raw Materials Herbarium & Museum, Delhi (RHMD), National Institute of Science Communication and Information Resources (CSIR-NISCAIR), Dr. K. S. Krishnan Marg, New Delhi (Ref. No. NISCAIR/RHMD/CONSULT/2015/2866-59).

Instruments

Shimadzu UV-VIS Spectrophotometer (1240) was used for all spectrophotometric studies. Remi R24 centrifuge was used for centrifugation.

Chemicals and reagents

1, 1-Diphenyl-2-picrylhydrazyl (DPPH) was obtained from Sigma Chemical Company, U.S.A. Folin-Ciocalteu reagent and NBT were obtained from Sisco Research Laboratories, Mumbai. Ascorbic acid and BHT were obtained from Himedia Lab. Ltd., Mumbai, India. All other chemicals were of Analytical Grade.

Preparation of the extract

The powdered plant material was extracted with Aqueous Ethanol (80%) using Soxhlet apparatus. The solvents were then removed under reduced pressure which obtained sticky residues. All the dried extracts were dissolved in 99% Ethanol and distilled water, respectively for various studies.

Estimation of Total Phenolic Compounds

The method of Naczki¹⁵ was followed. 0.1ml of 10mg/ml aqueous solution of the extract was diluted with 46 ml of distilled water in an Erlenmeyer flask. Afterwards 1 ml of Folin-Ciocalteu Reactive (FCR) was added into this mixture followed by addition of 3 ml of Na₂CO₃ (2%) after 3 min. Subsequently mixture was shaken on a shaker for 2 h at room temperature and then absorbance was measured at 760 nm. The concentration of total phenolic compounds was determined as micrograms of pyrocatechol equivalent by using the equation that was obtained from the standard pyrocatechol graph.

$$\text{Absorbance} = 0.001 \times \text{Pyrocatechol } (\mu\text{g}) + 0.0033$$

Evaluation of reducing power

The reducing power of the extract was determined according to the method of Oyanzu¹⁶. The plant extract (50-500 μg) in 1 ml of distilled water was mixed in to the mixture of 2.5 ml of 0.2M phosphate buffer (pH 6.6) and 2.5 ml of 1% Potassium ferricyanide. The mixture was then incubated at 50°C for 20 min. Following incubation 2.5 ml of 10% Trichloroacetic acid was added to the mixture which was then centrifuged at 3000 rpm for 10 min. The upper layer of the solution (2.5ml) was mixed with distilled water (2.5 ml) and FeCl₃ (0.5 ml, 0.1 %) and the absorbance was measured at 700 nm. Increased absorbance of the reaction mixture indicated the increased reducing power.

DPPH radical scavenging activity

DPPH radical scavenging activity was evaluated by the method of Nagai¹⁷. The assay mixture contained 0.3 ml of 1.0 mM DPPH radical solution, 2.4 ml of 99% ethanol and 0.3 ml of extract solution of concentrations varying from 50 μg to 500 $\mu\text{g}/\text{ml}$. The solutions were rapidly mixed and scavenging capacity was measured spectrophotometrically by monitoring the decrease in absorbance at 517 nm. Ascorbic acid (1 mM) was used as positive control while reaction mixture (DPPH radical solution) minus extract solution was taken as control. The percent (%) radical scavenging was calculated by the following equation.

$$\% \text{ DPPH radical-scavenging} = [(A_c - A_s) / A_c] * 100.$$

Where A_c = Absorbance of control at 517 nm and A_s = Absorbance of sample at 517 nm.

Nitric oxide Scavenging Activity

The method of Sreejayan¹⁸ was followed. For the experiment, Sodium nitropruside (10 mM) in phosphate buffered saline was mixed with different concentrations of the extract dissolved in Methanol and incubated at room temperature for 2½ h. The same reaction without the sample but equivalent amount of

Methanol served as control. After incubation period 0.5 ml of Griess reagent was added. Absorbance of the chromophore formed was measured at 546nm. Ascorbic acid was used as positive control.

The procedure is based on the principle that Sodium nitropruside solution spontaneously generates Nitric oxides which reacts with oxygen to produce nitric ions that can be estimated using Griess reagent. Scavengers of nitric oxides compete with oxygen leading to reduce production of nitric ions.

Superoxide anion scavenging activity

The assay for super oxide ion scavenging activity was performed as per standard procedure Beuchamp¹⁹ was followed. The reaction mixture contained 50 mM phosphate buffer (pH 7.6), 20 μg riboflavin, 12 mM EDTA and 0.1mg/ml of NBT (nitro blue tetrazolium) all added in chronological sequence. Reaction was started by illuminating the reaction mixture containing different concentrations of the sample extract for 90 seconds and then measuring the absorbance at 590 nm. Ascorbic acid was taken as the positive standard.

RESULTS

Amount of total phenolic compounds: As shown in Table 1 the plant extract has good number of phenolic compounds.

Reducing power: The reducing powers determined by the present assay depend on the redox potentials of the compounds present in the extract of the plant characterized by the complexity of their constituents. As shown in Table 2, reducing power of the extract was shown. BHT was taken as a positive control. All the results are comparable with the standard.

DPPH radical scavenging activity: As shown in Table 3, DPPH decolorization was increased by the plant extract in a concentration dependent manner. The extract at a concentration of 500 μg was able to scavenge 51.33% of DPPH free radical. All the results are comparable with Ascorbic acid used as standard.

Nitric oxide Scavenging Activity: The percent inhibition of NO-scavenging as shown in Table 4, proves the extract of the plant inhibits the reaction in a concentration dependent manner. At a concentration of 50 $\mu\text{g}/\text{ml}$ the extract was able to produce 60% inhibition. All the results are comparable with Ascorbic acid which was able to scavenge 77.33% NO- free radical at the same level of concentration.

Assay for Super oxide anion Scavenging Activity: We studied the extract of the plant for their ability to scavenge super oxide ion. The extract was able to scavenge the super oxide ion up to 52% at the concentration of 37.5 $\mu\text{g}/\text{ml}$. The Ascorbic acid was used as standard which was able to scavenge up to 58% at the same concentration. All the results are comparable with the standard.

Table 1: Total Phenolic content of Aqueous Ethanol extracts of *Flacourtia indica*

Extracts	Pyrocatechole Equivalents
Aqueous Ethanol extract	31.9 \pm 3.00

n=3, values are Mean \pm S.E.M

Table 2: Reducing activity of Aqueous Ethanol extracts of *Flacourtia indica*

Concentration (µg/ml)	Absorbance	
	Extract	BHT
50	0.138±0.0006	0.264±0.019
100	0.276±0.0008	0.340±0.019
250	0.302±0.001	0.621±0.022
500	0.361±0.002	0.717±0.010

n=3, values are Mean ± S.E.M

Table 3: DPPH-Radical scavenging activity of Aqueous Ethanol extracts of *Flacourtia indica*

Concentration (µg/ml)	Absorbance	
	Ethanol Extract	Ascorbic acid
50	13.33±0.33	64.33±3.53
100	23.66±0.66	78.33±1.76
250	39.33±0.88	89.33±2.60
500	51.33±1.45	95.66±1.20

n=3, values are Mean ± S.E.M

Table 4: Nitric oxide scavenging activity of Aqueous Ethanol extracts of *Flacourtia indica*

Concentration (µg/ml)	% of inhibition	
	Ethanol Extract	Ascorbic acid
4.17	19±1.73	27.66±1.765
8.33	27±1.00	40.33±1.454
16.67	36.33±2.40	51.33±2.029
33.33	49.66±2.73	66.33±2.188
50	60±2.51	77.33±1.858

n=3, values are Mean±SEM

Table 5: Superoxide anion scavenging activity of Aqueous Ethanol extracts of *Flacourtia indica*

Concentration (µg/ml)	% of inhibition	
	Ethanol Extract	Ascorbic acid
12.5	15.66±0.88	21.66±2.029
18.75	20.66±1.45	26.33±0.882
25	30.33±1.45	32±1.734
37.5	52±1.529	58±1.734

n=3, values are Mean±SEM

DISCUSSION

In the present study, the extract of the plant showed antioxidant activity. In spite oxygen is essential for life its transformation to reactive oxygen species (ROS) may provoke uncontrolled reactions. The free radicals are involved in the etiology of several degenerative diseases and various inflammatory diseases²⁰. Antioxidants may offer resistance against the oxidative stress by scavenging the free radicals and some other mechanism²¹. The extract which is showing significant antioxidant activity might be helpful in slowing the progress of various oxidative stress related diseases.

Our experimentation further support to the local use of the plant as anti-inflammatory and in the treatment of rheumatoid arthritis because the involvement of ROS as mediators of tissue damage in patients with rheumatoid arthritis²²⁻²⁴.

Phenols are very important plant constituents because of their free radical scavenging ability due to their hydroxyl groups. The phenolic compounds may contribute directly to antioxidant action. It is suggested that polyphenolic compounds have inhibitory effects on mutagenesis and carcinogenesis in humans²⁵. In the extract a very good amount of pyrocatechol equivalent was detected.

The reducing property of the extract, compared with BHT is shown. The reducing capability of a compound may serve as a significant indicator of its potential antioxidant activity. The reducing power of the samples increased with increased amount of concentration. All of the samples showed higher activity than control and these differences were statistically very significant.

The antioxidant activity of the extract was determined by DPPH radical scavenging ability. This method is based on the reduction of DPPH, a stable free radical. Because of the odd electron of DPPH it gives a strong absorption maximum at 517 nm by visible spectroscopy (purple color). As the odd electron of the radical becomes paired off in the presence of a hydrogen donor that is a free radical scavenging antioxidant the absorption strength decreases and the resulting decolorization is stoichiometric with respect to the number of electrons captured²⁶. This reaction has been widely used to test the ability of compounds to act as free radical scavengers or hydrogen donors and to evaluate the anti-oxidative activity of foods and

plant extracts²⁷⁻³⁰. The extract showed to possess DPPH radical scavenging ability as compared to the standard.

Nitric oxide is an important chemical mediator generated by endothelial cells, macrophages, neurons, etc. and involved in the regulation of various physiological processes. Excess concentration of NO is associated with several diseases. Oxygen reacts with the excess nitric oxide to generate nitrite and peroxynitrite anions which act as free radicals³¹. In the present study, the extract competes with oxygen to react with nitric oxide and thus inhibits the generation of the anions. All the results were concentration dependent and comparable with Ascorbic acid.

Super oxides are produced from molecular oxygen due to oxidative enzymes of body as well as via non-enzymatic reaction such as auto oxidation by catecholamines. In the present study, the *in-vitro* super oxide radical scavenging activity is measured by riboflavin/light/NBT (Nitroblue tetrazoline) system reduction. The super oxide radical reduces NBT to a blue colored formazone that can be measured at 560-nm³². The effect of the extract and Ascorbic acid is shown. All the results were statistically significant and were comparable with Ascorbic acid. The probable mechanism of scavenging the super oxide anions may be due to the inhibitory effect of the sample towards generation of super oxide in the *in vitro* reaction mixture. Therefore, the herbal formulations based on the plant extract can be used for the prevention and treatment of oxidative stress related disorders such as cancer, vascular disease and rheumatism.

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