

Determination of Antioxidant Activities of Different *Urginea maritima* (L.) Baker Plant Extracts

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ABSTRACT: The subject handled in this study is the determination of antioxidant activities of extracts obtained from the *Urginea maritima* (L.) Baker plant's leaves and tubers. Extractions which were obtained using various solvents as methanol, ethanol, acetone and benzene. The antioxidant activity of the extracts was determined using β -karotene-linoleic acid system. Moreover, the free radical scavenging activity values were tested with DPPH. The concentrations of phenolic compounds in all extracts of UM, expressed as microgram of pyrocatechol equivalents (PEs) were determined with Folin-Ciocalteu reagent (FCR). The results demonstrated that the highest antioxidant activity in the *U. maritima* (L.) Baker showed in the tubers with ethanol solvent (%72,67) and the lowest in the benzene extract from the tubers (%31,12). The free radical scavenging activity of the methanol extract from the tubers of the *U. maritima* (L.) Baker plant (%66.89) was found lower than the BHT value (%91.12) but still the highest. However, the amount of total phenolic compounds of acetone extract of *U. maritima* (L.) Baker tubers was 6 times more than ethanol extract. This study demonstrated that *U. maritima* (L.) Baker species have high rate antioxidant capacity.

KEY WORDS: *Urginea maritima* (L.) Baker, Antioxidant activity, Radical scavenging activity, DPPH.

INTRODUCTION

Man has utilized the plants in his environment in various ways since ancient times: They have eaten them, burned them to get fire, made weapons out of them and used them as building materials [1].

Secondary potential toxic compounds are formed as a result of the oxidative destruction of the plant oils and animal fat present in foods, lowering the nutritious quality and reliability in foods and causing spoilage of

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their taste and color. Addition of antioxidants is necessary for the prevention of taste, color and vitamins from being spoiled. Synthetic antioxidants such as BHA (Butyl-Hydroxy Anisole), BHT (Butyl-Hydroxy Toluene), PG (Propyl Gallate) and TBHQ (Ter-Butyl-Hydroquinone) are widely used for the preservation of foods. However, consumers are now aware to what extent these chemicals are healthy. Therefore, it has been required to define more alternative, natural, and reliable food antioxidants such as tocopherol, despite their lower effects and higher cost [2, 3]. It has long been known that the fact that why various food and drinks are effective for certain diseases results from the presence of vitamin C, vitamin E (α -tocopherol), β -carotene and phenolic compounds in them [4, 5]. In a living system these reactive radical types are removed during normal metabolic processes either by the antioxidants received in a diet (ascorbic acid) or by endogenous enzymes (superoxide dismutase, glutathione peroxidase, catalase etc.).

Recent studies have reported that natural antioxidants obtained from medicinal plants protect against toxic and harmful effects of free radicals [6] and have a wide range of antimicrobial [7, 8], antimutagenic [9] and antiallergic [10] antioxidant [11, 12] radical scavenging activity [13] and anticarcinogenic effects [14]. Based on all these facts, a lot of research on plant extractions has been underway. On the other hand, several studies have been carried out on *Urginea maritima* (L.) Baker plant. Some of them are: in 1996 forty-one bufadienolides were isolated from the bulbs of *U. maritima* from Egypt; 26 of them are novel natural compounds. Structure elucidation was performed by comparison with authentic substances or by means of ^1H , ^{13}C NMR and FAB mass spectroscopy. Sixteen of the glycosides derive from nine structurally new aglycones [15]. In other study carried out in southern Spain in 1998 in order to determine the insecticidal effects of the wild flora, it was found that the tuber extracts from the *U. maritima* (L.) Baker plant had a 100 % toxic effect on insects. Moreover, on the plant showed that the development of the insect larvae was inhibited at the end of the fourteenth month when the tuber of the plant with 10 % ethanol extract was mixed with fodder and given to insects. Also, the direct exposure of the plant's tubers to the sun increases the activity [16].

EXPERIMENTAL SECTION

Different parts (leaves and tubers) of *U. maritima* (L.) Baker. were collected from the natural environment of Mugla city in Turkey in October 2008 and cleaned to remove any residual compost. The air-dried leaves and tubers were ground to fine powder and then stored in an air-tight container until further use. Plant samples were identified under microscope using some reference [17], and voucher samples were stored at the herbarium of Muğla and Ege Universities.

Reagents

All reagents used were of analytical grade. Tween-20, methanol, ethanol, benzen, acetone, β -carotene, chloroform, linoleic acid were purchased from E. Merck (Darmstadt, Germany). 1,1-diphenyl-2-picrylhydrazyl (DPPH), butylated-hydroxytoluene (BHT) were obtained from sigma Chemical Co. (St. Louis, MO). All other chemicals and solvents were analytical grade.

Plant extracts

The ground plant samples were subjected to various solvents (methanol, ethanol, acetone and benzene) in a Soxhlet device [18-20] until they discolored (approx. 4-6 h). 2 g of dried leaves and 20 mL of solvent were used for each sample [21]. The mixture was filtered, and the solvent in solution was evaporated in a rotary evaporator at 48-49 °C. The water in each extract was vacuumed with the freeze Dryer. The remaining had plant extraction was dissolved in necessary concentrations and then used.

Methods of the determination of antioxidant activity, radical scavenging and total phenolic content

The antioxidant activity of the extracts were determined with β -carotene-linoleic acid system [22]. The β -carotene solution was prepared by dissolving 2 mg of β -carotene in 10 mL of chloroform. 40 mg of linoleic acid and 400 mg of Tween 20 were added for 1 mL of the solution. The chloroform being evaporated in a rotary evaporator, the solution was mixed with 100 mL of distilled water. 4.8 mL of this emulsion was placed into test tubes that contained 0.2 mg of the sample and 0.2 of the extract solvents. For control, 0.2 mg of solvent (methanol, ethanol, acetone or benzene) was put in the test tube instead of the extract. Immediately after the

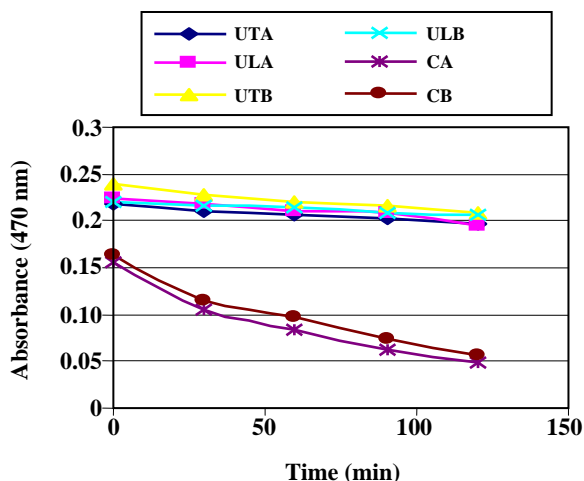


Fig. 1: Absorbance values of UTM, ULM, UTE and ULE extracts determined with β -carotene/linoleic acid model system.

emulsion was placed in test tubes the initial absorbances were measured to at 470 nm with a spectrophotometer (Shimadzu UV-1601, Japan). The tubes were left for incubation at 50 °C [23]. The total antioxidant activity was calculated using the equation below (1):

$$AA: [1 - (A_0 - A_t / A_0 - A^*)] \times 100 \quad (1)$$

The free radical scavenging activity of the samples were determined using the free radical DPPH' [24, 25]. An aliquot of 200 μ L of *U. maritima* (L.) Baker extract (0.62 - 4.96 mg/mL) and BHT (0.04 - 1.28 mg/mL) were mixed with 800 μ L of 100 mM Tris - HCl buffer (pH 7.4). The mixture was then added to 1 mL of 500 μ M DPPH. This was made up to a DPPH final concentration of 250 μ M. The mixture was shaken vigorously and left to stand at room temperature for 30 min in a dark room. Absorbance at 517 nm was measured using a UV- spectrophotometer until the reading reached a plateau. The absorbance values of the samples were contrasted with empty control. [26, 27]. The free radical scavenging activity was calculated using the equation below (2):

$$\text{Inhibition (\%)} = 100 - [(A_1 / A_0) \times 100] \quad (2)$$

The concentrations of phenolic compounds in all extracts of *U. maritima* (L.) Baker expressed as microgram of pyrocatechol equivalents (PEs), were determined with Folin-Ciocalteu reagent (FCR) according to the method of Slinkard & Singleton [28]. 1 mL of the solution (contains 1 mg) extracts were added to 46 mL of distilled water and 1mL of FCR, and mixed thoroughly.

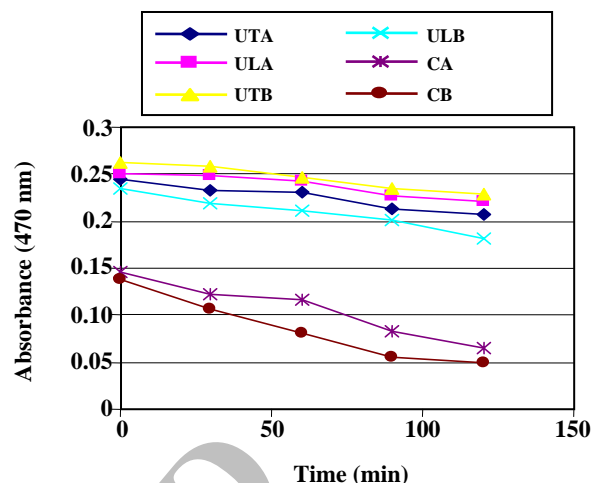


Fig. 2: Absorbance values of UTA, ULA, UTB and ULB extracts determined with β -carotene/linoleic acid model system.

After 3 min, the mixture was added 3 mL of sodium carbonate (2%) and shaken intermittently for 2 h. The absorbance was read at 760 nm. The concentrations of phenolic compounds were calculated to following equation that was obtained from standard pyrocatechol graph (3):

$$\text{Absorbance} = 0.002248 \text{ pyrocatechol } (\mu\text{g}) + 0.0024 \quad (3) \\ R^2 : 0.999$$

RESULTS AND DISCUSSION

The total antioxidant activity of the extracts from *U. maritima* (L.) plant was determined using β -carotene-linoleic acid system. This system is based on the fact that β -carotene discolors when no antioxidant is present as a result of free radicals that form hydroperoxide from linoleic acid. Adding extracts containing antioxidants to the system neutralizes the peroxide products composed of linoleic acid, thus β -carotene maintains its characteristic yellow color. In other words, the higher the samples' absorbance, the higher the antioxidant activity (Figs. 1, 2).

A great number of plants have been studied with respect to their antioxidant activity. Saxena *et al.* [29] found out the antioxidant features of the etheric oils from *Lankana aculeata*, Goli *et al.* [30] those of *Pistachia vera*, and Xu *et al.* [31] those of *Sesamum indicum* L. plants. Tepe *et al.* [32] studied the antioxidant activity of the methanol extracts from *Allium* L. species spread across Turkey. Their study showed the total antioxidant activity of these plants to be 60–70 %.

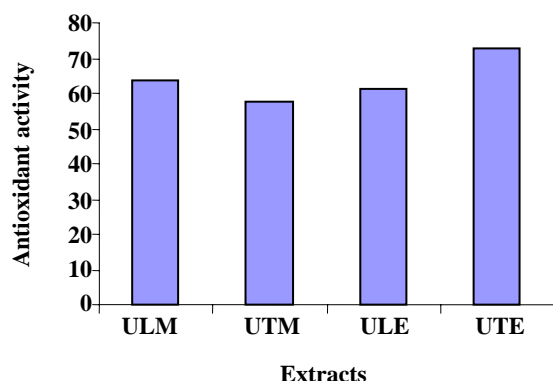


Fig. 3: The antioxidant activities in the methanol and ethanol extracts.

The study revealed that the highest antioxidant activity in the extracts from the *U. maritima* (L.) Baker plant was 72.67 % in the ethanol solution of the tubers (UTE) addition, the antioxidant activities of the methanol extracts from the leaves and tubers of the *U. maritima* (L.) Baker plant and the ethanol extracts from its leaves produced similar results (Urginea Leaves Methanol (ULM)-63.58 %, Urginea Leaves Ethanol (ULE)-61.33 % and Urginea Tubers Methanol (UTM)-57.71%, respectively) (Fig. 3). The lowest antioxidant activity in the extracts was seen in the extract obtained with benzene (UTB-31.12 %) from the tubers of *U. maritima* (Fig.4). These results prove that the *U. maritima* (L.) Baker plant is richer than *Allium* (L.) With respect to phenolic compounds. It seems that hydroxyl groups containing phenolic compounds are found in greater amounts in the extracts from the *U. maritima* (L.) Baker plant.

The extracts were tested through DPPH, a stable radical. The results of the free radical scavenging activity was calculated as the concentration (IC_{50}) 50 % of which DPPH scavenges in 30 minutes. Low IC_{50} values show high free radical scavenging activity, which expresses the amount of the DPPH remaining or used in the medium after the reaction. The free radical scavenging capacity of the extracts depends on the ability of the antioxidant compounds in the extract to release their hydrogens and on the structural conformation of the compound. DPPH \cdot has a maximum wave length at 517 nm and is used as a free radical in determining the antioxidant activity in certain natural compounds. The free radical DPPH \cdot can easily get an electron or hydrogen radical from antioxidant molecules in order to be a stable molecule, as a result of the reaction (4) [33].

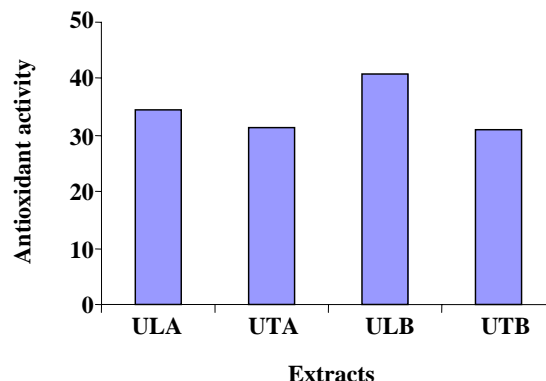


Fig. 4: The antioxidant activities in acetone and benzene extracts.



The *Ruellia tuberosa* L plant can be given as an example of the free radical scavenging capacity in different plants. The free radical scavenging capacity of this plant is 10–40 %. In this study chemicals such as water, methanol, hexane and chloroform were used as solvents. The scavenging activity changed according to the type of the solvent. A study on the free radical scavenging capacity of peanut showed it to be 25 % [34].

The methanol extract from the UTM plant was seen to have the highest free radical scavenging activity (%66.89). Although this value is lower than that of BHT (91.12 %), it still is the highest in this study. Next come the extracts Urginea Tubers Acetone (UTA) (66.70 %), UTE (65.56 %) and UTB (17.52 %). Of the extracts obtained from the leaves of the the *U. maritima* (L.) Baker plant, the extract Urginea Leaves Acetone (ULA) had the highest free radical scavenging activity (51.04 %). The lowest result was found in the ethanol extract ULE (%33.02) (Fig. 5).

Such varying antioxidant activity in the extracts from the *U. maritima* (L.) Baker plant can be attributed to their ability to release hydrogen effectively and to their free radical scavenging. A number of factors affect the antioxidant activities in plants. Factors such as the phase the plant is in (such as blooming, seeding etc.), the extraction technique, the polarity of the solvents, the dryness or freshness of the plant material affect the plant's activity. The results obtained in this study show that the extracts obtained with various solvents from the *U. maritima* (L.) Baker plant is a convenient natural, source of antioxidants and that it can be used in medicine.

Table 1: Total phenolic content (μg of PEs^a / mg of extract) of extracts from different parts of *Urginea maritima* (L.) Baker using various solvents.

Solvent	Tubers	Leaves
Benzine	27.12 \pm 0.65	36.16 \pm 0.97
Acetone	56.76 \pm 0.19	24.06 \pm 0.56
Methanol	15.28 \pm 0.13	17.80 \pm 0.81
Ethanol	9.66 \pm 0.18	23.14 \pm 0.07

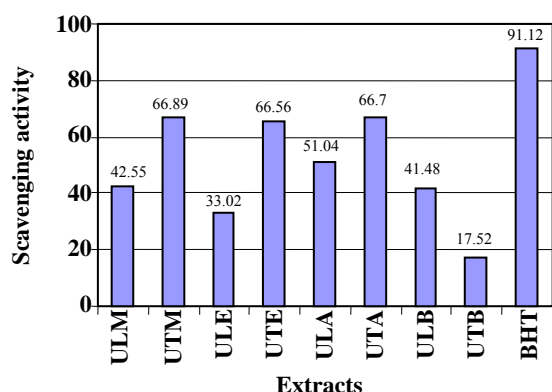


Fig. 5: The free radical scavenging capacity of the extracts with methanol, ethanol, acetone and benzene through DPPH method.

Some investigations have been reported that phenolic compounds are very important plant materials because of inhibiting effect on autoxidation of the oils [35] and their radical scavenging ability [36].

Therefore, it is important to determine the effect of the total phenolic compound on the antioxidant activity of extracts of different parts of *U. maritima* (L.) Baker. The concentration of phenolics in all of the extracts of *U. maritima* (L.) Baker tubers and leaves was expressed as mg pyrocatechol equivalent of extracts as shown in table 1.

In petrole, acetone, methanol and ethanol extracts of *U. maritima* (L.) Baker leaves (1 mg), 36.16, 24.06, 17.30 and 23.14 μg pyrocatechol equivalent of phenols was detected. In addition, the amount of total phenolic compounds of acetone extract of *U. maritima* (L.) Baker tubers is 6 times more than ethanol extract.

CONCLUSIONS

In this study, the methanol, ethanol, benzene, and acetone extracts obtained from the leaves and tubers of *U. maritima* (L.) Baker plant were studied. As a result, the highest antioxidant activity was found in the UTE (72.67%).

However, the lowest antioxidant activity was found in the UTB (31.12%). Moreover, antioxidant activity was found in the extract from *U. maritima* (L.) Baker plant ULM as 63.58%, in the extract from UTM as 57.71%, and in the extract from ULE as 61.33%. The highest scavenging activity of *U. maritima* (L.) Baker plant was found to be 66.89% in the extract from UTM. Although this value is lower (91.12%) than the free radical scavenging activity of BHT, the synthetic antioxidant, it is higher than the IC₅₀ value. The values of UTM extracts are followed by UTE (65.56%), ULA (51.04%), and *Urginea* Leaves Benzene (ULB) (41.48%). Hence, the antioxidant activity and free radical scavenging activity of *U. maritima* (L.) Baker plant were found to be high.

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