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ISSN: 0974 - 0376

# PHYTOCHEMICAL PROPERTIES AND ANTIOXIDANT ACTIVITY OF CALOTROPIS PROCERA (Ait.) R. Br.

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# **KEYWORDS**

Antioxidant Reducing power

TAC Nutraceutical Calotropis procera



**Proceedings of International Conference on** Harmony with Nature in Context of **Ecotechnological Intervention and Climate Change** (HARMONY - 2013) November 11 - 13, 2013, Gorakhpur, organized by Department of Zoology, **Biotechnology and Environmental Sciences** DDU, Gorakhpur University, Gorakhpur in association with NATIONAL ENVIRONMENTALISTS ASSOCIATION, INDIA www.neaindia.org



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# ABSTRACT

The communication deals with the antioxidant activity of aqueous leaf extract of Calotropis procera (Ait.) R. Br., along with the phytochemical, pharmacological and nutritive properties. The total antioxidant activity was not very pronounced, however, the reducing potential of the extract was prominent, and showed concentration dependence. The phytochemical analysis showed high amount of total ash content  $(18.3 \pm 0.8 \text{ mg/g})$ , moderate amount of flavonoids (25.08+0.6) and tannin  $(9.1 \pm 0.3)$  contents and low amount of phenol  $(15.2 \pm 0.3 \text{ mg/g})$ . The protein content  $(181.0 \pm 6.0 \text{ mg/g})$  was found high, while the fat  $(41.4 \pm 3.0 \text{ mg/g})$  and carbohydrate content  $(79.1 \pm 3.5 \text{ mg/g})$  as well as the nutritive potential (1.41+0.3 Cal/g) were in the moderate range. C. procera leaves showed high swelling and foaming indices (195 ± 2.0 and  $125 \pm 2.5$  % respectively), which is an indicative of good drug release characteristics. Present findings suggest that C. procera is a potential source of phytochemicals like phenols, tannins and flavonoids, nutrients and natural antioxidants.

## INTRODUCTION

As a result of normal cellular events like aerobic respiration, phagocytosis of infected cells, degradation of fatty acids and natural toxins, as well as some exogenous interference, like exposure to low wavelength electromagnetic radiations, free radicals are generated within the body (Krishnaiah et al., 2007). In form of reactive oxygen species (ROS), and reactive nitrogen species (RNS) when present in low moderate concentrations, these free radicals are known to play beneficial roles in cellular response to noxia, in defence against infective agents and in various cell signalling pathways (Valko et al., 2007). However, when present in high concentrations, these free radicals react with membrane lipids, proteins, nucleic acids, enzymes and other biomolecules resulting into cellular damage (Shivaprasad et al., 2005). Body employs antioxidants to scavenge these free radicals and hence to keep in check the free radical-induced cellular damage (Wayner et al., 1987). At times, the rate of generation of free radicals exceeds their rate of neutralization by the endogenous antioxidants, the resulting condition is known as oxidative stress (Niki, 2010; Sen et al., 2010). Recent investigations attest the involvement of oxidative stress in various ailments including cardiovascular disorders and cancer (Niki, 2010; Kumar et al., 2013a). This has attracted the much demanded attention of the workers as well as the general public towards antioxidants contained in natural sources like fruits, herbs and spices, which could be employed for maintenance of health by prevention and treatment of diseases (Niki, 2010; Kumar et al. 2013b).

One important plant of the rich medicinal flora of India is *Calotropis procera* (Asclepiadaceae). It is a perennial shrub found in the tropical parts of the world, including Asia, Africa, and Arabian Peninsula. It has also been reported in Australia, Mexico, South-Central America and in few Caribbean and Pacific islands (Rahman and Wilcock, 1991). In traditional and folk medicine systems, *C. procera* has been used to treat a variety of ailments like leprosy, fever, menorrhagia, malaria, headache, and rheumatism (Singh et al., 2010; Tomar et al., 2012) in the Sudani, Unani, Arabic and Indian traditional medicine systems (Sheth, 2011). There is however, an insufficiency of information regarding the antioxidant efficacy of the aqueous leaf extract of the plant. For acceptance of the herbal health claims, the assessment of phytochemical, pharmacological and nutritional parameters is also essential. With this background, the antioxidant properties of aqueous leaf extract of *Calotropis procera* along with its phytochemical, pharmacological and nutritive properties have been studied.

#### MATERIALS AND METHODS

**Collection of plant material:** The fresh mature parts of stem were collected, chopped, dried in a shade under room temperature for six to seven days and then crushed into coarse powder using electric grinder. The powder was sieved to get fine powder using fine plastic sieve which was stored in air tight bottle in the laboratory until required.

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**Extract preparation:** 50g of the powder was subjected to extraction by soxhlet using distilled water. The extracts obtained were filtered, concentrated after dryness in rotary flash evaporator maintained at 45°C; percentage yield of each extract was calculated and the dried extract was stored in air tight containers at room temperature for further studies.

**Phytochemical analysis:** Following WHO (1998), 2g of powder was incinerated at 500-600°C to free the sample from carbon. The percentage of ash was calculated with reference to air dried powder. The total ash obtained was boiled in 25mL of distilled water for 5 min and the insoluble matter was collected in an ash-free filter paper and incinerated at temperature not exceeding 450°C. Subtracting the weight of the insoluble matter from the weight of the ash gives the percentage of water soluble ash. For the acid-insoluble ash, the total ash was boiled with 25 mL of 2N HCl for 5 min, the insoluble matter was collected, washed, dried and weighed.

The moisture content was determined in terms of the loss in weight of the plant material on overnight heating at 150°C (Sadasivam and Manickam, 1996).

Total phenol was determined by Folin Ciocalteau reagent, following Ramamoorthy and Bono (2007). Tannins were quantified as stated in the Quality control methods for medicinal plant materials (1998). Aluminium chloride colorimetric method was used to determine flavonoids content (Lin and Tang, 2007).

**Pharmacological properties:** The swelling index and foaming index were calculated using 1g of dry power of the sample (WHO, 1998).

**Nutritive value:** Micro Kjeldahl method was used for the determination of protein. Crude fat, carbohydrate and nutritive value were calculated, following Nile and Khobragade (2009).

**Antioxidant activity:** The reducing power of the extract was evaluated spectrophotometrically as it reduced potassium ferricyanide to potassium ferrocyanide (Jayanthi and Lalitha, 2011). The total antioxidant capacity was determined by the spectrophotometric quantification of phosphomolybedate complex (Prieto *et al.*, 1999).

## **RESULTS AND DISCUSSION**

Physicochemical analysis: The results are depicted in Tables 1-3 and Fig. 1 and 2.

The total ash content of *C. procera*  $(18.3 \pm 0.8 \text{mg/g})$  stands higher than that of some other medicinal plants like *Butea monosperma*  $(6.5 \pm 0.21\%)$ , *Cassia fistula*  $(5.3 \pm 0.22\%)$ , *Q. infectoria*  $(2.0 \pm 0.12\%)$ , *T. cordifolia*  $(7.2 \pm 0.21\%)$  and

Table 1: Quantitative analysis of phytochemical properties of C. procera leaves ( $M \pm SD$ ; n = 3)

S. No.	Attributes	Values in mg/g
1.	Total ash	18.3 ± 0.8
2.	Water soluble ash	19.0 ± 1.1
3.	Acid insoluble ash	$16.0 \pm 0.5$
4.	Phenols	$15.2 \pm 0.3$
5.	Flavonoids	$25.08 \pm 0.6$
6.	Tannins	9.1 ± 0.3
7.	Moisture content	112.6 ± 2.1

Table 2: Pharmacological properties of *C. procera* leaves (M±SD; n = 3)

S. No.	Attributes	Values in %
1.	Swelling index	$195 \pm 2.0$
2.	Foaming index	$125 \pm 2.5$

Table 3: Nutritive potential of C. procera leaves ( $M \pm SD$ ; n = 3)

S. No.	Attributes	Values in mg/g
1.	Fat	$41.4 \pm 3.0$
2.	Protein	$181.0 \pm 5.2$
3.	Carbohydrate	$79.1 \pm 3.5$
4.	Nutritive value	$1.41 \pm 0.3$

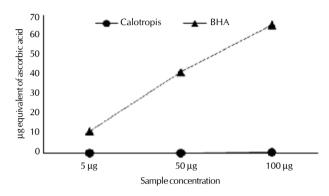


Figure 1: Total antioxidant capacity of aqueous leaf extract of C. procera

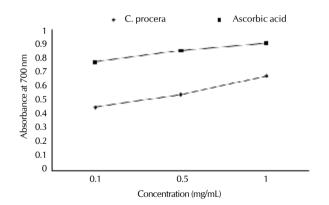


Figure 2: Reducing power of aqueous leaf extract of C. procera

Cedrela toona (7.4 $\pm$ 0.19%), as reported by Vermani et al. (2010). Similarly, the values for water soluble ash and acid insoluble ash (table 1) were also proportionately high. The ash content analysis measures the amount of non-ignitable (silicious) materials present in the sample (WHO, 1998). The amount and composition of ash remaining after combustion of plant material varies considerably with the part of plant, age, treatment etc. The constituents of ash also vary with time and from organ to organ since it mainly represents the inorganic part of the plant (Vermani et al., 2010). The higher ash content is an indicative of greater amount of inorganic material in the sample.

Phenol and flavonoids found in the edible and inedible parts

of plants portray antioxidant activity, and hence are of immense importance (Dieridane et al., 2007). The antioxidant capacity of phenol and flavonoids is mainly due to their redox properties, which allows them to cut as reducing agents, hydrogen donors' singlet oxygen quenchers or metal chelators (Kanimozhi et al., 2011). The total phenolic content of C. procera was found to be 15.2 + 0.3 mg/g (Table 1), which is of lower range as compared to that in the leaves of some other medicinal plants like B. pinnatum (18.4mg/g), Ipomea aquatic (18.8mg/g), Terminalia bellerica (29.6mg/g), T. cordifolia  $(17.03 \pm 0.4 \text{mg/g})$ , and Xanthium strumarium (71.6 mg/g), while the flavonoid content in C. procera  $(25.08 \pm 0.6 \text{ mg/g})$ was found higher than that in *B. pinnatum* (8.4mg/g) and *T*. cordifolia  $(6.5 \pm 0.2 \text{ mg/g})$ . The flavonoid content of C. procera however was found lower than that of Xanthium strumarium, Ipomea aquatic and Terminalia bellerica i.e. 28.8mg/g, 37.5mg/ g and 42.8mg/g respectively (Yadav and Agarwala, 2011; Kumar et al. 2013b).

Tannins are major secondary metabolite of higher-order plants, and these phytophenol-related chemicals are thought to be principal molecular defence mechanism against herbivores and viruses alongside their antioxidant property, which is of immense importance and for that green tea is taken all over the world (Beart *et al.*, 1985). The tannin content in a number of foods items consumed in different parts of India ranged between 1.5 - 2.0g% (Bagepalli and Rao, 1982) Comparing these to our result, tannin content in *C. procera* leaves (9.1  $\pm$  0.3 mg/g) stands near to these values.

Pharmacological analysis: A direct relationship exists between swelling index and polymer concentration (Nayak et al., 2011). The swelling index of C. procera  $(195 \pm 2.0\%)$  was found very high as compared to the standard polymers like pectin (55%) and Xanthan (44%). Medicinal plants are known to contain saponins that forms persistent foam when as aqueous decoction is shaken, which is indicated by foaming index. Not much work has been done on foaming index, and of those available, none has reported any significant value against the index. Thus, the foaming index of C. procera  $(125 \pm 2.5\%)$ can be considered high, which again indicates a higher drug release rate. The Swelling and foaming indices are indicatives of the drug release characters (Jain et al., 2008). The release of drug from hydrophilic matrices occurs as a result of complex interaction between diffusion, dissolution and erosion mechanisms. On coming in contact with water, hydrophilic matrices undergo gel formation, and progressive phase transition from glassy to rubbery state takes place. This results in solvation of individual polymer chains (Nayak et al., 2011). Nutritional properties: Under nutritional properties, amongst the investigated attributes (Table 3), species was found rich in protein content  $(181.0 \pm 6.0 \text{mg/g})$ , while the fat and protein contents were moderate  $(41.4 \pm 3.0 \text{ and } 79.1 \pm 3.5 \text{ mg/g})$ respectively). The nutritive value of C. procera was found  $1.41 \pm 0.3$  Cal/g. The fat, protein and carbohydrate content of some other medicinal plants have been reported as  $19.83 \pm 0.7\%$ ,  $12.5 \pm 0.5\%$ ,  $0.78 \pm 0.4\%$  respectively for Hydrocotyl rotendifolia;  $13.2 \pm 0.7\%$ ,  $12.5 \pm 0.5\%$ ,  $1.36 \pm 0.3\%$  respectively for Oxalis corniculata;  $9.9 \pm 1.0\%$ ,  $1.8 \pm 0.3\%$ ,  $0.19 \pm 0.1\%$  respectively for Potentilla mooniana;

 $7 \pm 0.6\%$ ,  $2.1 \pm 0.3\%$ ,  $0.75 \pm 0.2\%$  respectively for Murraya

koengigi; and  $6.175 \pm 0.2\%$ ,  $4.59 \pm 0.1\%$ ,  $0.27 \pm 0.1\%$ respectively for *Pogostemon benghalensis*. The nutritive potential of various tropical and subtropical fruits and vegetables have been reported as 348.45 Cal/100g for *Nelumbo nucifera* seeds, 370.33 Cal/100g for *Embelia ribes* seeds, 267.22 Cal/100g for *Eugenia jambola* seeds and 124.10 Cal/100g for *Artocarpus heterophyllus* leaves (Hoe and Siong, 1999; Indrayan et al., 2005). Comparing these values to the present results, we may infer that *C. procera*, with high protein content, along with moderate fat and carbohydrate content, showing moderate nutritive value, supports its use as, fodder and a handy supplement for various important phytochemicals (Abbas et al., 1992; Nehra et al., 1987).

**Antioxidant potential:** Total antioxidant capacity (TAC) means the capacity of free radical scavenging by the bioactive constituents contained in the test sample (Niki, 2010). Comparing the TAC of aqueous leaf extract of *C. procera* against the BHA standard (Fig. 1), we may infer that the TAC of *C. procera* leaf is not very pronounced.

Reducing power is associated with the antioxidant activity and may serve as a significant reflection of the antioxidant activity. Compounds with reducing power indicate that they are electron donors and can reduce the oxidized intermediates of lipid peroxidation processes, so that they can act as primary and secondary antioxidants (Jayanthi and Lalitha, 2011). The reducing power of *C. procera* (Fig. 2) shows concentrationdependence. Comparing the present result with ascorbic acid standard, we may conclude that aqueous leaf extract of *C. procera* exhibits good reducing potential.

On the basis of above results, it can be concluded that *C*. *procera* possess considerable nutritive potential and can be considered a good source of phytochemicals like phenols, flavonoids and tannins, and reducing agents.

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