

Screening for Antioxidant Activity of Plants and Marine Algae and Its Active Principles from *Prunus davidiana*

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Abstract—The antioxidant activity of methanol extracts of plants and marine algae was tested by using 1,1-diphenyl-2-picrylhydrazyl(DPPH). Five plant extracts(*Prunus davidiana*, *Eriobotrya japonica*, *Artemisia iwayomogi*, *Stirodella tolyrrhiza* and *Ulmus davidiana*) and two algae (*Ecklonia stolonifera* and *Symphycoladia latiuscula*) were found to be the most effective in DPPH radical scavenging activity. The methanol extract obtained from the stems of *Prunus davidiana* was fractionated with several solvents. The ethylacetate soluble fraction exhibiting the strongest antioxidant activity was further purified by repeated silica gel and Sephadex LH-20 column chromatography. Antioxidant flavonoids and flavonoid glycosides were isolated and the most active ones was identified as (+)-catechin by MS, ¹H-NMR and ¹³C-NMR. Its antioxidant activity was higher than that of vitamin C.

Keywords—antioxidant activity • natural antioxidants • plant extracts • algae extracts • flavonoid

Active oxygen species such as superoxide radicals, hydrogen peroxide and hydroxyl radicals has been recognized as the principal agent responsible for the deterioration of polyunsaturated fatty acids, or lipid containing foods when exposed to air¹⁾.

Lipid peroxidation is strongly associated with aging and carcinogenesis²⁻⁴⁾. Even though living systems are protected from active oxygen species by enzymatic inactivation systems, dietary antioxidants such as α -tocopherol and ascorbic acid may be effective in protection from peroxidative

damage.

Synthetic antioxidants such as butylated hydroxyanisole (BHA) and butylated hydroxytoluene (BHT) have been used as antioxidants for food because of their excellent effects and low cost. Recently, it has been reported that synthetic antioxidants such as BHA and BHT are carcinogenic, so these antioxidants have been used less frequently although they have high antioxidant activity^{5,6)}. At present, natural antioxidants such as α -tocopherol and L-ascorbic acid are widely used because they are considered safer and have been linked with fewer adverse reactions. The antioxidant activities of α -tocopherol and L-

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ascorbic acid are, however, lower than those of synthetic antioxidants such as BHA and BHT. Hence, there is a pressing need to find safe, economic antioxidants with high antioxidant activity to replace these synthetic chemicals for the natural sources. Especially, the antioxidant compounds present in edible plants have recently been received as food additives because of a toxic side effect in synthetic antioxidants.

Although several measurements of antioxidant potency have been performed, a comparison of the extracts is often not possible because the extracts differ their property. It is reported that free radical scavengers that occur naturally and may be used as food additives or drugs (*e.g.* flavonoids) might also synergistically interact with vitamins C and E⁷⁾. To evaluate the antioxidant activity, the present study was initiated to compare the radical scavenging effect of the plant extracts and algae on the stable free radical 1, 1-diphenyl-2-picrylhydrazyl (DPPH)⁸⁾, which shows a strong absorption band at 517 nm. This paper further extends the isolation of the antioxidant principles from the methanol extracts of *Prunus davidiana* stems used as a Korean folk medicine for treatment of neuritis and rheumatism.

Experimental Methods

Chemicals—DPPH, ascorbic acid and BHT (butylated hydroxytoluene) were reagent grade, purchased from Sigma. All other reagents were of the highest grade commercially available.

Measurement of antioxidant activity—An 4 ml of MeOH solution of test extracts at various concentrations (2.5~120 $\mu\text{g}/\text{ml}$) was added to a solution of DPPH ($1.5 \times 10^{-4}\text{M}$) in MeOH (1 ml), and the reaction mixture was shaken vigorously. After storage at room temperature for 30 min in air, remaining DPPH was determined by spectrophotometry at 517 nm, and

the radical scavenging activity of each sample was expressed by the ratio of lowering of the absorption of DPPH(%), relative to the absorption (100%) of DPPH solution in the absence of test sample (control). The mean values were obtained from triplicate experiments.

Plants and algae—Plants and marine algae used in this experiment were identified by the authors. Voucher specimens are deposited in the Herbarium of College of Pharmacy, Pusan National University, Pusan, Korea.

Preparation of MeOH extract—Dried plants and marine algae were extracted with MeOH under reflux. The extracts were concentrated to dryness *in vacuo* at 40°C to produce the methanol extracts.

Fractionation and isolation of flavonoids from *Prunus davidiana*—The MeOH extract was partitioned with CHCl_3 , EtOAc, BuOH and H_2O , successively. Flavonoids were isolated from the EtOAc fraction according to the procedure of Choi *et al.*^{9,10)} and identified by direct comparison with authentic samples (mp, IR, ^1H -NMR and ^{13}C -NMR).

Apparatus—Ultraviolet absorption spectrum was measured with a Shimadzu Double Beam spectrophotometer.

Results and Discussion

Antioxidant activity of plants and algae

A methanol solution of DPPH was found to be stable for over 60 min by spectrophotometry at 517 nm of an 80 $\mu\text{g}/\text{ml}$ solution. The radical scavenging effects of some medicinal plant extracts and seaweeds were then measured by spectrophotometry of DPPH radical. The control intensity (absence of extracts) was taken as 100%, and the percentage intensity was calculated. The concentration for 50% inhibition is shown in Table I.

As shown in Table I, some medicinal plant

Table I. Effects of several plants on DPPH

| Plants | Part | RC ₅₀ ^{a)} (μg) |
|------------------------------|-------------|-------------------------------------|
| <i>Prunus davidiana</i> | stem | 21.4 |
| <i>Cassia tora</i> | seed | 299.6 |
| <i>Spinacia oleracea</i> | whole plant | 159.7 |
| <i>Elaeagnus crispa</i> | leaf | 261.9 |
| <i>Ixeris sonchifolia</i> | root | 439.6 |
| <i>Ixeris sonchifolia</i> | leaf | 139.4 |
| <i>Phragmites communis</i> | rhizome | 480< |
| <i>Allium monanthum</i> | whole plant | 168.8 |
| <i>Boehmeria frutescens</i> | leaf | 480< |
| <i>Ficus erecta</i> | leaf | 480< |
| <i>Eriobotrya japonica</i> | leaf | 37.2 |
| <i>Catalpa ovata</i> | stembark | 131.8 |
| <i>Artemisia iwayomogi</i> | whole plant | 11.8 |
| <i>Artemisia asiatica</i> | whole plant | 125.8 |
| <i>Impatiens balsamina</i> | seed | 480< |
| <i>Ulmus davidiana</i> | stem | 11.8 |
| <i>Wistaria brachybotrys</i> | lump | 134.2 |
| <i>Stirodella tolyrrhiza</i> | whole plant | 85.0 |
| <i>Ailanthus altissima</i> | bark | 480< |
| <i>Solanum lyratum</i> | whole plant | 172.7 |
| <i>Melia toosendan</i> | fruits | 480< |
| Ascorbic acid | | 8.1 |
| BHT | | 9.5 |

^{a)} Amount required for 50% reduction of DPPH after 30min.

extracts such as *Prunus davidiana*, *Eriobotrya japonica*, *Artemisia iwayomogi*, *Stirodella tolyrrhiza* and *Ulmus davidiana* examined in this study exhibited somewhat high scavenging effects on DPPH. *Artemisia iwayomogi* and *Ulmus davidiana* showed the strongest effects. These crude MeOH extracts showed activities almost equivalent to those of BHT. This result suggests that these plants contained a strong antioxidant(s). Further comprehensive chemical investigation will be needed to elucidate the exact mechanism of radical scavenging effect and to isolate the active principles responsible.

From the results obtained in Table II, *Symphycoladia latiuscula* and *Ecklonia stolonifera* were

Table II. Effects of marine algae on DPPH

| Seaweeds | RC ₅₀ ^{a)} (μg) |
|---------------------------------|-------------------------------------|
| CHLOROPHYTA | |
| <i>Enteromorpha erinita</i> | 480< |
| <i>Ulva pertusa</i> | 480< |
| PHAEOPHYTA | |
| <i>Hizikia fusiformis</i> | 335.4 |
| <i>Undaria pinnatifida</i> | 480< |
| <i>Sargassum ringgoldianum</i> | 347.8 |
| <i>Sargassum miyabei</i> | 480< |
| <i>Sargassum thunbergii</i> | 480< |
| <i>Ecklonia stolonifera</i> | 68.8 |
| RHODOPHYTA | |
| <i>Gelidium amansii</i> | 480< |
| <i>Carpopeltis cornea</i> | 480< |
| <i>Chondrus crispus</i> | 480< |
| <i>Pachymeniopsis elliptica</i> | 480< |
| <i>Symphycoladia latiuscula</i> | 54.2 |
| <i>Grateloupia filicina</i> | 480< |
| <i>Rhodomenia intricata</i> | 480< |
| <i>Acrosorium flabellatum</i> | 480< |
| <i>Gracilaria verrucosa</i> | 480< |
| <i>Gigartina tenella</i> | 480< |
| Ascorbic acid | 8.1 |
| BHT | 9.5 |

^{a)} Amount required for 50% reduction of DPPH after 30 min.

found to be potent scavenging effects on DPPH, although this was less marked than the effect of plant extracts. The previous authors reported that the chloroform-soluble fraction extracted from *Undaria pinnatifida* showed excellent antioxygenic activity in their screening test for antioxygenic principles in marine algae^{11,12}). These results are contradictory to the our result that the MeOH extract of *U. pinnatifida* did not exhibit the antioxidative activity. The difference in the antioxidant activity might be ascribed to the difference in the method of extraction or concentration of the extract, and measurement of antioxidant potency.

Antioxidant activity of *Prunus davidiana*

The present study was also carried out to investigate the active principles from the methanol extract of *Prunus davidiana*. The methanol extract of *P. davidiana* was partitioned between CHCl_3 , EtOAc, BuOH and water, successively and the EtOAc-soluble fraction showed strong radical scavenging effect against DPPH (Table III). This fraction was further purified to obtain active compounds, (+)-catechin along with several flavonoids. Table IV summarized the radical scavenging results of flavonoids on DPPH. Table IV shows that (+)-catechin was more active than ascorbic acid or BHT. Previous workers reported that (+)-catechin has been shown to have a powerful free radical scavenging capacity¹³⁾ and to inhibit lipid peroxidation in different experimental methods¹⁴⁻¹⁶⁾. The antioxidative mechanism of (+)-catechin was demonstrated as cytoprotective through the drastic inhibition of Fe^{2+} -induced linoleate peroxidation¹⁷⁾. Among flavonoids isolated, kaempferol and its glucoside (populnin) revealed especially potent scavenging effect.

Antioxidant activities of various flavonoids are well known. As to flavonoids, the relationship between the position of the hydroxy groups and the antioxidant activity has been discussed¹⁸⁾.

Table III. Effects of methanol extract and their fractions from *Prunus davidiana* on DPPH

| Fractions | RC ₅₀ ^{a)} (ug) |
|---------------------------|-------------------------------------|
| MeOH extract | 23.2 |
| CHCl_3 fraction | 117.1 |
| EtOAc fraction | 12.6 |
| BuOH fraction | 12.6 |
| H ₂ O fraction | 480< |

^{a)} Amount required for 50% reduction of DPPH after 30 min.

Table IV. Effects of flavonoids isolated from *P. davidiana* on DPPH

| Compounds | RC ₅₀ ^{a)} (ug) |
|--------------------------|-------------------------------------|
| Catechin | 4.9 |
| Prunin | 480< |
| Hesperetin | 480< |
| Hesperetin 5-O-glucoside | 69.8 |
| Kaempferol | 38.9 |
| Dihydrokaempferol | 480< |
| Populnin | 30.6 |
| Naringin | 480< |
| Naringenin | 480< |
| Quercetin | 4.9 |
| Rutin | 8.3 |
| Persiconin | 480< |
| Persicogenin | 140.1 |
| BHT | 9.5 |
| Ascorbic acid | 8.1 |

^{a)} Amount required for 50% reduction of DPPH after 30 min.

Quercetin is an effective flavonols in the same ways as morin, kaempferol, and luteolin⁷⁾. Kaempferol and its glucoside (populnin) isolated from the MeOH extract of *P. davidiana* also may be usable as an antioxidant agent. The findings of the present study indicate that the methanolic extract of *Prunus davidiana* stems and its components [(+)-catechin and flavonoids] may be useful for antioxidant.

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