

Cite this article as: Nile SH, Keum YS. Antioxidant, anti-inflammatory and enzyme inhibitory activities of 10 selected Unani herbs. Bangladesh J Pharmacol. 2017; 12: 162-64.

A Journal of the Bangladesh Pharmacological Society (BDPS)

A Journal of the Bangladesh Pharmacological Society (BDPS) Journal homepage: www.banglajol.info Abstracted/indexed in Academic Search Complete, Agroforestry Abstracts, Asia Journals Online, Bangladesh Journals Online, Biological Abstracts, BIOSIS Previews, CAB Abstracts, Current Abstracts, Directory of Open Access Journals, EMBASE/Excerpta Medica, Google Scholar, HINARI (WHO), International Pharmaceutical Abstracts, Open J-gate, Science Citation Index Expanded, SCOPUS and Social Sciences Citation Index ISSN: 1991-0088; DOI: 10.3329/bjp.v12i2.31843

Letter to the Editor

Antioxidant, anti-inflammatory and enzyme inhibitory activities of 10 selected Unani herbs

Sir,

The recognition of the Unani System of Medicine as an alternative system for health care by the World health Organization indicates its importance still present. This system uses herbal formulations that contain wide range of bioactive compounds such as phenolics, vitamins, carotenoids, and other endogenous metabolites having different biological activities. Scientific evaluation of these plants is necessary to find out the novel compounds. Among the huge number of plants, only a limited numbers are screened (Nile and Khobragade, 2011; Kchaou et al., 2015; Nile and Park, 2015). These studies mainly focus on the individual plant. Comparative studies are a few (Alam et al., 2014; Sellem et al, 2016). In the present letter, the antimicrobial, antioxidant, anti-inflammatory, and enzyme inhibitory activity as well as phytochemical analysis of 10 selected herbs (Rubia cordifolia, Rauwolfia serpentine, Origanum vulgare, Hyssopus officinalis, Cichorium intybus, Malva sylvestris, Portulaca oleracea, Aristolochia indica, Achyranthes aspera, Symplocos racemosa) are shown and compared.

Each herb (100 g) was extracted with 500 mL of methanol for 5-10 hours using soxhlet apparatus. An extraction time of 8 hours showed the optimum mass yield. The extract was filtered and concentrated to dryness under vacuum at 40°C and then subjected to lyophilization until a constant weight was obtained. Resulted residue was stored at 5°C for the purpose of further in vitro studies. The plant extracts were screened for total phenolics, flavonoids, tannins, and saponins using previously described methods (Zengin et al., 2014). The antioxidant activity was assessed by FRAP and ORAC method (Nile and Park, 2015). Four antiinflammatory assays were performed viz: dieneconjugate, β-glucuronidase, hyaluronidase, and lipoxidase inhibition (Nile and Khobragade, 2011). The enzyme inhibition activity checked against α-amylase, α -glucosidase, acetylcholinesterase, and butyrylcholinesterase as per methods described previously (Zengin et al., 2016).

The phytochemical study reveals the significant amount phytochemical constituents, namely phenolics,

flavonoids, tannins, and saponins in all the studied plant species (Table I). The antioxidant radical scavenging results showed that P. oleracea exhibited highest activity (IC₅₀ value by FRAP, 210.1 \pm 9.1 µg/mL and by ORAC, 184.3 \pm 7.4 µg/mL) followed by H. officinalis. All the plant extracts show an inhibitory activity against a-amylase, a-glucosidase, acetylcholinesterase and butyrylcholinesterase. The differences observed for enzyme inhibitory activity could be explained by changes in the percent inhibition respect to plant species phytochemical composition. The enzyme inhibitory activities of each herb extract and probably all herbs has justified by the highest level of phenolics and enzyme inhibition. These findings are in accordance with the observed strong relationship between antioxidant activity and phenolics in studied plant-derived extracts (Fernandez-Lopez et al., 2003; Alam et al., 2014). According to the findings for methanolic extracts of six cultivars of P. oleracea, the antioxidant activity is mainly attributed to the hydrophobic character of the antioxidant molecules, while the total phenolic content measures both types of antioxidants, hydrophobic and hydrophilic (Lim and Quah 2007). Fathiazad et al (2011) showed that the H. officinalis acts as a culinary herb and medicinal plant which may be considered as natural food ingredients to replace synthetic antioxidants due to its biologically active chemical constituents. The results obtained suggested that the herbs used in Unani System of Medicine demonstrated a significant level phytochemicals with different biological activities including antioxidant, anti-inflammatory and enzyme inhibitory activities which were utilized for future drug development.

This research was supported by KU-Research Professor Program-2017, Konkuk University, Seoul, Republic of Korea

Shivraj Hariram Nile and Young Soo Keum

Department of Bioresources and Food Science. College of Life and Environmental Sciences, Konkuk University, Seoul 143701, South Korea.

Corresponding author:

email: nileshivraj@gmail.com, nileshivraj@konkuk.ac.kr

References

Alam MA, Juraimi AS, Rafii MY, Hamid AA, Aslani F, Hasan MM, Zainuddin MAM, Uddin MK. Evaluation of antioxi-



This work is licensed under a Creative Commons Attribution 4.0 International License. You are free to copy, distribute and perform the work. You must attribute the work in the manner specified by the author or licensor

				Tab	le I					
Phytochemical analysis, anti-oxidant and enzyme inhibitory activities of the extracts of selected herbs										
Botanical name	Rubia cordifo- lia	Rauwolfia serpentina	Origa- num vulgare	Hyssopus officinalis	Cicho- rium intybus	Malva syl- vestris	Portu- laca oleracea	Aris- tolochia indica	Achy- ranthes aspera	Sym- plocos racemosa
Unani name	Majeet h	Asrol	Mir- zanjosh a	Zufa	Hin- daba	Khu- bazi	Khurfah	Zara- vand	Chirch ita	Lodh Pathani
				Phytochemi	cal analysi	s				
Phenolics (mg GAEs/g extract)	41.4 (2.0)	28.6 (1.2)	56.2 (2.2)	52.3 (2.0)	25.3 (1.3)	40.4 (2.1)	50.6 (2.0)	32.9 (1.2)	22.9 (1.3)	35.2 (1.0)
Flavonoids (mg REs/g extract)	52.6 (1.1)	39.6 (1.3)	71.6 (2.1)	66.5 (2.5)	36.1 (2.0)	50.4 (1.5)	65.4 (2.4)	42.5 (1.3)	33.8 (1.1)	45.7 (1.1)
Tannins (mg CEs/g extract)	36.2 (1.9)	24.9 (1.0)	52.1 (1.1)	48.5 (2.0)	24.3 (1.1)	36.5 (1.1)	45.9 (1.3)	30.1 (1.0)	20.2 (1.0)	30.1 (0.9)
Saponins (mg QAEs/g extract)	2.8 (0.3)	3.1 (0.2)	15.8 (0.9)	18.6 (0.1)	8.6 (0.1)	10.3 (0.2)	14.9 (0.2)	5.6 (0.9)	5.2 (0.1)	8.9 (0.5)
,			Anti-	oxidant activ	ity IC50 (μ	g/mL)				
FRAP	125.6 (5.1)	80.2 (3.4)	152.8 (6.7)	205.8 (8.3)	74.6 (3.5)	110.5 (7.1)	210.1 (9.1)	91.5 (3.1)	75.1 (2.6)	105.2 (4.1)
ORAC	96.3 (2.7)	60.8 (1.8)	120.5 (9.7)	175.1 (8.1)	56.2 (1.8)	89.8 (5.4)	184.3 (7.4)	71.6 (2.7)	58.6 (2.9)	80.1 (3.1)
			Anti-infla	ammatory ac	tivity inhi	bition (%)				
β-Glucuro- nidase	58.5 (1.2)	31.3 (1.1)	68.9 (1.2)	78.2 (1.2)	25.5 (1.1)	52.4 (1.2)	80.1 (1.2)	42.6 (1.1)	31.2 (1.2)	48.1 (1.2)
Diene-conjugate	61.3 (0.3)	35.2 (0.1)	71.6 (0.2)	80.1 (0.3)	30.8 (0.1)	58.5 (0.2)	83.8 (0.3)	46.8 (0.1)	34.8 (0.2)	53.4 (0.3)
Hyaluronidase	40.8 (2.1)	32.8 (1.0)	64.8 (1.4)	70.2 (2.1)	20.7 (1.0)	45.6 (1.4)	73.6 (2.1)	25.9 (1.0)	22.6 (1.4)	41.6 (2.1)
Lipoxidase inhibition	52.7 (1.5)	38.4 (1.3)	71.2 (1.1)	76.1 (1.5)	28.2 (1.3)	52.2 (1.1)	74.8 (1.5)	30.5 (1.3)	27.4 (1.1)	46.9 (1.5)
			Er	izyme inhibi	tory activi	ties				
α-Amylase (mmol ACEs/g extract)	4.7 (0.1)	3.5 (0.2)	6.6 (0.3)	7.2 (0.2)	2.6 (0.2)	4.8 (0.3)	7.8 (0.3)	4.3 (0.2)	3.2 (0.1)	4.5 (0.2)
α-Glucosidase (mmol ACEs/g extract)	7.2 (0.1)	4.3 (0.3)	8.1 (0.2)	8.6 (0.3)	3.2 (0.3)	5.8 (0.2)	8.5 (0.2)	4.6 (0.3)	3.5 (0.2)	5.2 (0.6)
Acetylcholines- terase (mg GA- LAEs/g extract)	4.5 (0.1)	1.3 (0.1)	3.8 (0.2)	4.4 (0.2)	2.1 (0.3)	2.9 (0.2)	4.2 (0.1)	2.7 (0.1)	1.9 (0.2)	3.2 (0.1)
Butyrylcholin- esterase (mg GALAEs/g extract)	2.5 (0.2)	0.8 (0.2)	1.0 (0.2)	2.5 (0.2)	0.9 (0.3)	1.0 (0.3)	2.5 (0.2)	0.7 (0.1)	0.6 (0.2)	1.2 (0.3)

dant compounds, antioxidant activities and mineral composition of 13 collected purslane (*Portulaca oleracea* L.) acessions. Bio Med Res Int. 2014; 2014: 1-10.

- Fathiazad F, Mazandarani M, Hamedeyazdan S. Phytochemical analysis and antioxidant activity of *Hyssopus officinalis* L. from Iran. Adv Pharm Bull. 2011; 1: 63-67.
- Fernandez-Lopez J, Sevilla L, Sayas-Barbera ME, Navarro C, Marin F, Perez-Alvarez JA. Evaluation of the antioxidant potential of hyssop (*Hyssopus officinalis* L.) and rosemary (*Rosmarinus officinalis* L.) extract in cooked pork meat. J Food Sci. 2003; 68: 660-64.
- Kchaou M, Ben Salah H, Mhiri R, Allouche N. Anti-oxidant and anti-acetylcholinesterase activities of *Zygophyllum album*. Bangladesh J Pharmacol. 2015; 11: 54-62.
- Lim YY, Quah EPL. Antioxidant properties of different cultivars of *Portulance oleracea*. Food Chem. 2007; 103: 734-40.
- Nile SH, Khobragade CN. *In vitro* anti-inflammatory and xanthine oxidase inhibitory activity of *Tephrosia purpurea* shoot extract. Nat Prod Commun. 2011; 6: 1437-40.

- Nile SH, Park SW. Chromatographic analysis, anti-oxidant, anti-inflammatory, and xanthine oxidase inhibitory activities of ginger extracts and its refer-ence compounds. Ind Crop Prod. 2015; 70: 238-44.
- Sellem I, Kaaniche F, Chakchouk A, Mellouli L. Anti-oxidant, antimicrobial and anti-acetylcholinesterase activities of organic extracts from aerial parts of three Tunisian plants and correlation with polyphenols and flavonoids contents. Bangladesh J Pharmacol. 2016; 11: 531-44.
- Zengin G, Menghini L, Malatesta L, De Luca E, Bellagamba G, Uysal S, Aktumsek A, Locatelli M. Comparative study of biological activities and multicomponent pattern of two wild Turkish species: Asphodeline anatolica and Potentilla speciosa. J Enzyme Inhib Med Chem. 2016; 31(S1): 203-08.
- Zengin G, Sarikurkcu C, Aktumsek A, Ceylan R, Ceylan O. A comprehensive study on phytochemical charac-terization of *Haplophyllum myrtifolium* Boiss. endemic to Turkey and its inhibitory potential against key enzymes involved in Alzheimer, skin diseases and type II diabetes. Ind Crop Prod. 2014; 53: 244-51.