

Reprinted from

International Journal
of
Health Research

Peer-reviewed Online Journal

<http://www.ijhr.org>

PORACOM
Academic Publishers

International Journal of Health Research

The *International Journal of Health Research* is an online international journal allowing free unlimited access to abstract and full-text of published articles. The journal is devoted to the promotion of health sciences and related disciplines (including medicine, pharmacy, nursing, biotechnology, cell and molecular biology, and related engineering fields). It seeks particularly (but not exclusively) to encourage multidisciplinary research and collaboration among scientists, the industry and the healthcare professionals. It will also provide an international forum for the communication and evaluation of data, methods and findings in health sciences and related disciplines. The journal welcomes original research papers, reviews and case reports on current topics of special interest and relevance. All manuscripts will be subject to rapid peer review. Those of high quality (not previously published and not under consideration for publication) will be published without delay. The maximum length of manuscripts should normally be 10,000 words (20 single-spaced typewritten pages) for review, 6,000 words for research articles, 3,000 for technical notes, case reports, commentaries and short communications.

Submission of Manuscript: The *International Journal of Health Research* uses a journal management software to allow authors track the changes to their submission. All manuscripts must be in MS Word and in English and should be submitted online at <http://www.ijhr.org>. Authors who do not want to submit online or cannot submit online should send their manuscript by e-mail attachment (in single file) to the editorial office below. Submission of a manuscript is an indication that the content has not been published or under consideration for publication elsewhere. Authors may submit the names of expert reviewers or those they do not want to review their papers.

Enquiries:

The Editorial Office
International Journal of Health Research
Dean's Office, College of Medicine
Madonna University, Elele Campus, River State
E-mail: editor@ijhr.org

PORACOM
Academic Publishers

Original Research Article

Phytochemical Screening and Free Radical Scavenging Activities of the Fruits and Leaves of *Allanblackia floribunda* Oliv (Guttiferae)

Received: 02-Jun-08

Revision received: 13-Jun-08

Accepted for publication: 15-Jun-08

Abstract

Purpose: To compare the phytochemical constituents in the leaves and fruits of *Allanblackia floribunda* and determine their free radical scavenging activity.

Methods: The fruit and leaves of AF collected from the uncultivated farmlands of Okeigbo, Ondo State, Nigeria, were dried, milled and extracted with methanol. Phytochemical screening was carried out according to standard procedures. Free radical scavenging activity was determined by measuring the decrease in the visible absorbance of 2,2-diphenyl-1-picrylhydrazyl (DPPH) on addition of the plant extract. The mean inhibitory concentration (IC_{50}), which is the concentration of extract needed to decrease the initial absorbance of DPPH by 50% was determined graphically. Total phenolic, flavonoids and proanthocyanidin contents were determined by spectrophotometric methods.

Results: Alkaloids, anthraquinones, tannins, saponins, steroids, terpenoids, flavonoids and cardiac glycosides were found to be present in both the fruits and leaves. Only AF fruit contained phlobatannins. IC_{50} values of 0.01, 0.02 and 0.1 mg/ml were recorded for Vitamin E, AF leaves and AF fruits respectively. Total phenolic, total flavonoid and proanthocyanidin contents were 65, 0.07 and 2.38 mg/g of powdered plant material for AF fruits, and 12, 51.35, 19.5 mg/g of powdered plant material for AF leaves as gallic acid, rutin and catechin equivalents respectively.

Conclusion: AF leaves are five times more potent as a free radical scavenger compared to the fruits though the fruit was found to contain a higher phenolic content.

Keywords: Free radical scavenger, phenolic content, proanthocyanidin, flavonoids, DPPH, *Allanblackia floribunda*, tannins, steroids, alkaloids and anthraquinones.

Gloria A Ayoola^{1*}

Solomon S Ipav¹

Margaret O Sofidiya²

Aderonke A

Adepoju-Bello¹

Herbert AB Coker¹

Tolu O Odugbemi³

¹Dept of Pharmaceutical Chemistry, Faculty of Pharmacy, University of Lagos, Nigeria.

²Dept of Pharmacognosy, Faculty of Pharmacy, University of Lagos, Nigeria.

³Dept of Medical Microbiology and Parasitology, University of Lagos, Nigeria.

***For Correspondence:**

E-mail: oyetayo68@yahoo.com

Tel: +2348055465428 or +23418771985

Introduction

Highly reactive free radicals and oxygen species are present in biological systems from a wide variety of sources. These free radicals may oxidize nucleic acid, proteins, lipids or DNA and can initiate a variety of disease processes such as cancer, cardiovascular diseases, cataracts, diabetes, asthma, macular degeneration and inflammatory diseases¹⁻³. Antioxidant compounds like phenolic acids, polyphenols and flavonoids scavenge free radicals and thus inhibit the oxidative mechanisms that lead to degenerative diseases⁴. Antioxidant effect of a plant is mainly due to phenolic compounds such as flavonoids, phenolic acids, tannins and phenolic diterpenes⁵. Further studies have revealed that some phenolic molecules have anticancer and antimutagenic activities⁶.

Allanblackia floribunda is an evergreen tree found in the rainforest. Its fruits are large, up to 30 cm long and 10 cm in diameter containing seeds in a translucent mucilage. The decoction of the bark is taken for dysentery and mouthwash in Gabon. In Congo, it is taken for stomach ache, and a decoction of the bark or the leaves is taken for cough, asthma, bronchitis and other bronchial infections. Decoctions of the whole fruit is used in Ivory Coast to relieve scrotal elephantiasis. The traditional uses indicate possible anti-inflammatory and antimicrobial activity. The decoction of the leaves and fruits have also been reported for use in the treatment of malaria and toothache^{7,8}. All parts of the plant are used traditionally in the treatment of smallpox, chickenpox and measles indicating possible antiviral activity. The fatty substance of the seeds is mildly purgative.

Previous studies of the heartwood and the root bark of *Allanblackia floribunda* reported

the isolation of benzophenones, xanthenes and some biflavonoids, some of which exhibited a wide range of pharmacological activities such as cytotoxic, anti-inflammatory, antimicrobial and antifungal as well as HIV inhibitory activity⁹⁻¹². A new prenylated xanthenes (1,5-dihydroxy-xanthone) was isolated from the stem bark along with some other known compounds¹³.

This present study, aims to investigate the free radical scavenging activity of *Allanblackia floribunda*, determine the total phenolic, total flavonoid and proanthocyanidin contents in AF fruit and leaves. We also aim to investigate the correlation between the free radical scavenging activity of the methanolic extract of AF fruit and leaves and the phenolic, total flavonoid and proanthocyanidin contents of the plant. To the best of our knowledge, similar work has not been carried out to date.

Materials and Method

Collection and identification of plants

Allanblackia floribunda plant materials were collected fresh from forest sources in Okeigbo, Ondo State, South-West Nigeria in March 2007, identified at the Forestry Research Institute of Nigeria (FRIN), and given a voucher number ((FHI107929). The plant fruits were chopped into bits and dried in the oven at a temperature of 40 °C for 3 days, while the leaves were air dried in the oven for 3 days at a temperature of 40 °C. The dry plant materials were blended using a kitchen blender after which the powdered samples were weighed.

Extraction and phytochemical screening of plant

The powdered plant materials (60 g each) were soaked in methanol (Sigma-Aldrich, UK) for 3 days and the crude extracts were filtered and concentrated using a rotary

evaporator. Phytochemical Screening was performed using standard procedures¹⁴⁻¹⁶.

Determination of the free radical scavenging activity (FRSA) of plant extracts

The antioxidant activity of each extract was measured in terms of hydrogen donating or free radical scavenging activity, using the stable radical DPPH¹⁷. Briefly, to a methanolic solution (1 ml) of extract of various concentrations (0.02 – 0.1 mg/ml) was added 0.5 ml of 1 mM DPPH solution in methanol. A blank solution was prepared containing 1 ml of methanol and 0.5 ml of 1 mM DPPH. The experiments were carried out in triplicates. The test tubes were incubated for 15 min, methanol was used to zero the spectrophotometer and the absorbance was read at 517 nm. The radical scavenging activity was calculated using the following formula¹⁸:

$$\% \text{ inhibition of DPPH} = \{(A_B - A_A)/A_B\} \times 100$$

where A_B is the absorption of blank sample and A_A is the absorption of tested extract solution.

The results are expressed as percentage inhibition of DPPH and mean inhibitory concentrations (IC_{50}) determined from a plot of absorbance of DPPH versus concentration of extract⁴.

Determination of total phenolic content

Total phenolic content was determined according to a previously described method¹⁸⁻²⁰. To 0.5 ml aliquot of various concentrations (0.01 – 0.05 mg/ml) of gallic acid in methanol was added 2.5 ml of a ten-fold diluted Folin-Ciocalteu's reagent and 2 ml of 7.5% sodium carbonate. Concentration of 0.1 mg/ml and 1.0 mg/ml of each plant extract in methanol were used as test solutions. The absorbance was read after 30 mins at room temperature at 760 nm spectrophotometrically. All determinations were performed in triplicates. Total phenolic contents obtained for AF leaves and fruit

were obtained from the regression equation of the calibration curve of gallic acid ($y = 10.454x + 0.0201$, $R^2 = 0.97$), and expressed as gallic acid equivalents (GAE).

Determination of total flavonoid content

Total flavonoid content was determined according to a previously described method^{18,20}. To 2 ml of 2% $AlCl_3$ in ethanol was added 2 ml of the test sample. The UV absorption was measured at 420 nm after 1 hr at room temperature. Concentrations of 0.1 mg/ml and 1.0 mg/ml sample solutions were used while rutin concentrations of 0.025 – 0.4 mg/ml were used to obtain a calibration curve. Determinations were performed in triplicates. Total flavonoid contents were obtained from the regression equation of the calibration curve of rutin ($y = 2.9215x + 0.3292$, $R^2 = 0.93$), and expressed as rutin equivalents (RE).

Proanthocyanidin content

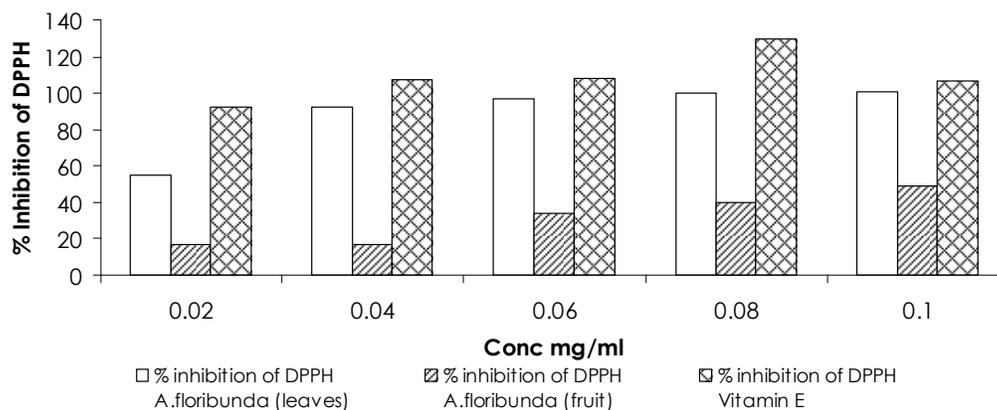
Proanthocyanidin content was determined according to a previously described method^{18,20}. In brief, 0.5 ml of HCl was added to various concentration of catechin in methanol (0.025 – 0.4 mg/ml) and allowed to stand for 15 min. Concentrations of 0.1 mg/ml and 1.0 mg/ml of the extracts in methanol were used in the assay. The absorbance was taken at 500 nm. All determinations were carried out in triplicates. Proanthocyanidin contents were determined from the regression equation of the calibration curve of catechin ($y = 2.1145x + 0.0145$, $r^2 = 1.0$) and expressed as catechin equivalents (CE).

Results

The amount of the methanol extract obtained from the extraction was 11.65 g (19.4% w/w) for the leaves and 7.39 g (12.3% w/w) for the fruits. Phytochemical screening of the two plant parts revealed the presence of anthraquinones, alkaloids, tannins, cardiac glycosides, flavonoids, steroids, saponins and terpenoids in both the fruit and the

Table 1: IC₅₀ values, total phenolic, total flavonoid and proanthocyanidin contents for *A. floribunda* leaves and fruit methanol extract

Plant part	IC ₅₀ (DPPH inhibition) mg/ml	Total Phenolic Content (GAE) mg/g powdered plant material	Total flavonoid content (RE) mg/g powdered plant material	Total Proanthocyanidin content (CE) mg/g powdered plant material
<i>A. floribunda</i> leaves	0.02	12	51.35	19.5
<i>A. floribunda</i> fruit	0.1	65	0.07	2.38

**Figure 1:** Inhibition (%) of DPPH against concentration of extracts of *A. floribunda* leaves and fruits, and Vitamin E

leaves. Phlobatannins were present in the fruits and not in the leaves of *A. floribunda*.

Percentage inhibition of DPPH and IC₅₀ are parameters widely used to measure antioxidant/free radical scavenging power^{4,21-23}. The IC₅₀ value obtained for DPPH inhibition were 0.01, 0.02 and 0.1 mg/ml for vitamin E, AF leaves, and fruit respectively (Figure 1). Results from the DPPH inhibition shows that Vitamin E is twice as potent as AF leaves and ten times more potent than AF fruit as a free radical scavenger in the DPPH test. Total phenolic contents were 12 and 65 mg/g for AF leaves and fruit respectively (Table 1). A correlation of 0.66

and 0.94 were obtained between the data for phenolic content and DPPH inhibition for AF leaves and fruits respectively. Total flavonoids contents were 51.35 and 0.7 g/g of powdered plant for AF leaves and fruits respectively. A correlation of 0.66 and 0.94 were obtained between the data for total phenolic content and percentage DPPH inhibition for AF leaves and fruits respectively. Proanthocyanidin contents were 19.5 and 2.38 mg/g powdered plant material for the leaves and fruits respectively (Table 1). A correlation of 0.66 and 0.94 were obtained between the data for proanthocyanidin content and % inhibition of

DPPH. The purpose of the correlation was to establish if there is a relationship between the free radical scavenging activity, total phenolic, flavonoid or proanthocyanidin contents.

Discussion

The extraction procedure appeared to be more efficient for the leaves (19.4% yield) compared to the fruits (12.3% yield). Phytochemical screening revealed a slight difference between the constituents of the fruits and leaves. AF fruits were found to contain phlobatanins but not the leaves.

The DPPH test shows the ability of the test compound to act as a free radical scavenger. DPPH is a free radical and it produces a strong absorption band at 517 nm, in the visible region of the electromagnetic radiation. The colour turns from purple to yellow as the molar absorptivity of the DPPH reduces from 9660 to 1640 at 517 nm when the odd electron of DPPH becomes paired with a hydrogen from a free radical scavenging antioxidant to form the reduced DPPH-H²¹⁻²³. The higher the % inhibition of DPPH absorbance the higher the FRSA and the lower the IC₅₀ value the higher the FRSA/antioxidant power. Hence from this study, methanol extract of AF leaves has a higher FRSA compared to AF fruits but a lower FRSA compared to vitamin E. A higher percentage inhibition of DPPH was recorded for vitamin E at a concentration of 0.08 mg/ml compared to the value at 0.1 mg/ml. The reason for this is yet unclear.

Plant phenolics are a major group of compounds acting as primary antioxidants or free radical scavengers. Therefore, it was reasonable to determine the total phenolic content in the plant extract. The result shows that the phenolic content of AF fruit is higher than that of AF leaf and the radical scavenging activity (RSA) is likely to be due to the phenolics however, phenols may not be solely responsible for the FRSA in the case of AF leaves due to a low correlation of

0.66 between the phenolic content and % inhibition of DPPH.

Flavonoids are a ubiquitous group of polyphenolic substances which are present in most plants. Therefore it was also reasonable to determine the total flavonoid content in the plant materials. The total flavonoid content in AF leaves is considerably higher than that in AF fruit. This may contribute to the difference in antioxidant activity as AF leaves is 5 times more potent than AF fruit as a free radical scavenger. However, there was a good correlation between the total flavonoids content and the DPPH assay ($r^2 = 0.94$), for AF fruit indicating that flavonoids were contributory to the free radical scavenging activity of the fruit extract, but a low correlation of 0.66 obtained for the leaf extract implies that flavonoids are not likely to be solely responsible for the antioxidant activity of AF leaves. It is also known that only flavonoids of a certain structure and particular hydroxyl position in the molecule determine antioxidant properties. This property depends on the ability to donate hydrogen or electron to a free radical¹⁸.

Proanthocyanidins are a type of bioflavonoid that has been shown to have very potent antioxidant activity. Proanthocyanidin content in AF leaf was greater than that in AF fruits. The difference may account for the higher potency of AF fruit as a free radical scavenger. There was a good correlation between the proanthocyanidin content and the DPPH assay ($R^2 = 0.94$) for AF fruit, but a low correlation of 0.66 was obtained in the case of AF leaves. This indicates that proanthocyanidins present in the extract are involved in the free-radical scavenging activity of the AF fruit extract, but other phytochemicals may also be responsible in the case of AF leaves.

Flavonoids have been shown to have antibacterial, anti-inflammatory, antiallergic, antineoplastic, antiviral, anti-thrombotic and vasodilatory activities¹. The potent antioxidant activities of flavonoids have been suggested to be responsible for many of the

above actions as oxidative damage is implicated in most disease processes. Indeed laboratory research on flavonoids and other antioxidants suggest their use in the prevention and treatment of a number of these diseases. Hence both AF leaf and fruit extracts can be exploited in the treatment of the various diseased conditions mentioned above. Traditional uses of AF for asthma, bronchitis and toothache suggest possible anti-inflammatory properties, which are in line with some of the properties of antioxidants.

Conclusion

Methanol extracts of *A. floribunda* leaves and fruit both showed potent free radical scavenging activity against DPPH. AF leaves was 5 times more potent compared to AF fruits and half as potent compared to Vitamin E as a free radical scavenger. The phenolic content of AF fruit was found to be greater than in AF leaves, however the total flavonoids content and proanthocyanidin contents of AF leaves were much greater than that of AF fruit. Phlobatannins were present in the fruits but not in the leaves. Efforts are now been made in the isolation and characterization of the phytochemicals in *A. floribunda* fruits and leaves for a more detailed investigation of their antioxidant properties.

Acknowledgements

We thank Mr P Ojobor of the central research laboratory, Mr TI Adeleke of the Pharmacognosy department, Mrs YA Bashorun, Mr IO Olatunji and Mr M Olajide of Pharmaceutical Chemistry Department for excellent technical support. We also thank Ms JO Ashamu for helping with the preparation of this manuscript. The authors provided the financial support for this study.

References

1. Miller AL. Antioxidant Flavonoids: Structure, Function and Clinical Usage. *Alt. Med. Rev.* 1996; 1(2): 103-111.

Allanblackia floribunda fruits and leaves

2. Atawodi SE. Antioxidant potentials of African medicinal plants. *African Journal of Biotechnology.* 2005; 4(2):128-133.
3. Colgan M. Antioxidants. Apple publishing Vancouver, B.C. 1998, 55pp.
4. Qian H, Nihorimbere V. Antioxidant power of phytochemicals from *Psidium guajava* leaf. *Journal of Zheijiang University SCIENCE.* 2004; 5(6): 676-683.
5. Polterait O. Antioxidants and free-radical scavengers of Natural Origin. *Current Org. Chem.* 1997; 1: 415-440.
6. Ginter E. The role of antioxidants in the prevention of tumours. *Bratisl Lek Listy.* 1995; 96 :195-209.
7. Burkill HM. The useful plants of West Tropical Africa. Royal Botanical Garden Kew. 1985; 4: 385-386.
8. Odugbemi TO. Outlines and Pictures of Medicinal Plants from Nigeria, University of Lagos Press, Lagos, Nigeria, 2006, pp 137.
9. Locksley HD, Murray IG. Extractives from Guttiferae. Part XIX. The Isolation of two benzophenones, six xanthenes and two biflavonoids from the hearthwood of *Allanblankia floribunda* Oliver. *J. Chem. Soc. (C),* 1971; 1332-1340.
10. Blunt JW, Boswell JL, Boyd M, Cardellina II JH, Fuller RW. Guttiferone F, the first prenylated benzophenone from *Allanblankia stuhlmannii*. *Journal of Natural Products.* 1999; 62: 130-132.
11. Nagem TJ, Peres V. Trioxxygenated naturally occurring xanthenes. *Phytochemistry.* 1997; 44: 199-214.
12. Nagem TJ, de Oliveira F, Peres V. Tetraoxxygenated naturally occurring xanthenes. *Phytochemistry.* 2000; 55: 683-710.
13. Nkengfack AE, Azebaze GA, Vardamides JC, Fomum ZT, van Heerden FR. A prenylated xanthenes from *Allanblankia floribunda*. *Phytochemistry.* 2002; 60: 381-384.
14. Sofowora A. Medicinal plants and Traditional Medicine in Africa. Spectrum books Ibadan. 1993, pp 150.
15. Trease G.E and Evans WC. Pharmacognosy. 11th edn. Bailliere Tindall, London, 1978, pp 176-180.
16. Harbone J.B. Phytochemical Methods. Chapman and Hall Ltd, London, UK. (1st eds.), 1973, pp. 49-188.
17. Brand-Williams W, Cuvelier ME, Berset C. Use of free radical method to evaluate antioxidant activity. *Lebensmittel Wissenschaft und Technologie,* 1995; 28: 25-30.
18. Miliauskas G, Venskutonis PR, van Beck TA. Screening of radical scavenging activity of some medicinal and aromatic plant extracts. *Food Chemistry.* 2004; 85: 231-237.
19. Folin O, Ciocalteau V. On tyrosine and tryptophane determination in proteins. *Journal of Biological Chemistry.* 1927; 27: 627-650.
20. Ayoola GA, Sofidiya T, Odukoya O, Coker H.A.B. Phytochemical screening and free radical scavenging activity of some Nigerian medicinal

- plants. J. Pharm. Sci. & Pharm. Pract. 2006; 8: 133-136.
21. Yoshida T, Mori K, Hatano T, Okumura T. Studies on inhibition mechanism of autoxidation by tannins and flavonoids. Radical-scavenging effects on tannins and related polyphenols DPPH radical. Chemical and Pharmaceutical Bulletin, 1989; 37(7):1919-1921.
22. Vinson JA, Dabbagh YA, Serry MM, Jang J. Plant flavonoids especially tea flavonols are powerful antioxidant using in vitro oxidation model for heart disease. Journal of Agricultural and Food Chemistry. 1995; 43(11): 2800-2802.
23. Olaleye SB, Oke JM, Etu AK, Omotosho IO, Elegbe RA. Antioxidant and anti-inflammatory properties of a flavonoid fraction from the leaves of *Voacanga africana*. Nigerian Journal of Physiological Sciences. 2004; 19(1&2):69-76.