Research Article

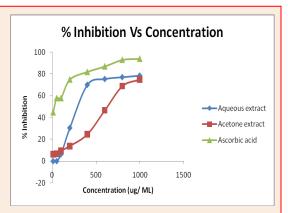
Phytochemical and Antioxidant Properties of Extracts of *Xylopia* aethiopica Fruits

Ngwoke KG, Ikeanyi AU, Eze PM*, Ezemokwe IC, Abba CC and Ugwu MC

Faculty of Pharmaceutical Sciences, Nnamdi Azikiwe University, PMB 5025, Awka, Nigeria

Abstract

This study was carried out to determine the phytochemical and antioxidant properties of extracts of Xylopia aethiopica dried fruits. Acetone and aqueous extracts of X. aethiopica fruits were investigated for their free radical scavenging activities in the presence of 1,1-diphenyl- 2-picrylhydrazyl (DPPH) using ascorbic acid as positive control. The phytochemical evaluation of the plant extracts was carried out using standard methods. In the phytochemical screening, results showed that both extracts recorded the presence of alkaloids, tannins, flavonoids, glycosides and steroids. The acetone and aqueous extracts of X. aethiopica fruits exhibited antioxidant activities in the DPPH assay, with the aqueous extract showing better activity. The antioxidant activity of the two extracts was however, lower than that recorded by the positive control-ascorbic acid. The results however suggest that X. aethiopica have potential antioxidant properties which could be exploited in medicine and food industry.



Keywords: *Xylopia aethiopica*, phytochemical property, property, DPPH

*Correspondence Eze PM,

Email: ezep2004@hotmail.com

Introduction

Xylopia aethiopica, a member of the custard apple family, Annonaceae, is a dense forest understory tree 15-30 m high and 60-75 cm in diameter, growing on river banks or marshland. It has a slender trunk with a buttressed base 50 cm to 1 m in diameter [1]. Its strongly peppery seeds and carpels are used as spices or condiments [2].

The cloves of the plant are used as a spice in various traditional dishes of Western and Central Africa. The plant is also used in decoction to treat dysentery, bronchitis, ulceration, skin infection and female sterility [3].

Several studies have shown that X. aethiopica extracts possess antibacterial [4,5,6], antifungal [7] and antiplasmodial [8] activities. X. aethiopica extract has been reported to possess antioxidant activity [9]. Adaramoye $et\ al$. [10,11] reported that the plant increases antioxidant defense and protects rats from the adverse effects of irradiation. The present study was designed to investigate the antioxidant properties of extracts of X. aethiopica fruits by measuring their free radical scavenging properties with the aim of confirming its ethnomedicinal use.

Experimental

Sample collection

X. aethiopia fruits were collected in March, 2014 from Nnewi in Anambra state. They were identified by a plant taxonomist in the Department of Pharmacognosy and Traditional Medicine, Faculty of Pharmaceutical Sciences,

Nnamdi Azikiwe University, Awka, Nigeria. The samples were air-dried under a shade and milled using a mechanical grinder.

Extraction

500 g of the pulverized plant was macerated in 1 Liter of acetone (for 48 hrs) and distilled water (for 24 hrs) respectively. The mixtures were sieved using porcelain cloth and were further filtered using No. 1 Whatman filter paper. The filtrates were concentrated using rotary evaporator and the crude concentrates were then stored at 4°C until required for further experiment.

Phytochemical Screening

In the phytochemical analysis of the extracts of *X. aethiopica* dried fruits, tests for alkaloids, tannins, saponins, flavonoids, steroids, cardiac glycosides, and terpenoids were carried out using standard methods reported by Trease and Evans [12].

In vitro free radical scavenging activity of the extract (DPPH Assay)

The free radical scavenging activity of the extracts of *X. aethiopica* and ascorbic acid was measured with 1,1-diphenyl- 2-picrylhydrazyl (DPPH). A volume of 3 mL of DPPH in methanol solution was added to 100 μ L of different concentrations of the samples (10-1000 μ g/mL). After 30 minutes, the absorbance of the sample solutions in methanol was measured at 517 nm. The antioxidant activity of the samples was expressed as IC₅₀ which was defined as the concentration of the sample that inhibited the formation of DPPH radical by 50 %. Each experiment was carried out in triplicate and the average absorbance was calculated. The percentage inhibition of the samples at the different doses was calculated using the formula:

% Inhibition =
$$\frac{A_o - A_s}{A_o} x 100$$

Where A_0 is absorbance of control and A_s the absorbance of tested samples.

Results and Discussion

The antioxidant activity of the extracts of *X. aethiopia* was investigated and the results were compared to that of ascorbic acid which was used as the positive control. The results are shown in Figures 1. Also, the result of the phytochemical analysis links the presence of flavonoids and other polyphenols to the antioxidant activities observed. Different levels of the secondary metabolites based on the tests carried out were observed as displayed in Table 1.

Table 1 Result of Phytochemical Analysis of *X. aethiopia* Extracts

	Alkaloids	Tannins	Saponins	Flavonoids	Cardiac glycosides	Terpenoids	Steroids
Acetone extract	++	+	-	+++	+++	+	+
Aqueous extract	+	++	+	++	+	-	++

+++ = Abundantly present; ++ = Moderately present; + = Mildly present; - = Absent

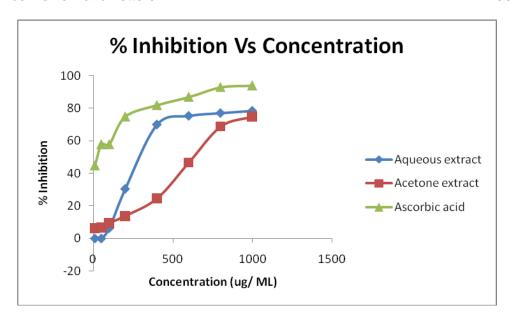


Figure 1 Comparison between free radical scavenging activities of acetone and aqueous extracts of *X. aethiopia* and ascorbic acid determined using DPPH. IC₅₀ for aqueous extract=280 μg/mL; acetone extract= 620 μg/mL; ascorbic acid= 30 μg/mL

The results showed that the crude extracts of dried fruits of *X. aethiopia* recorded antioxidant activities. The aqueous extract exhibited highest antioxidant property shown by inhibition of free radical formation by DPPH with an IC_{50} of 280 µg/mL. The acetone extract recorded a lower activity with an IC_{50} of 620 µg/mL (Figure 1).

Previously, antioxidant property of essential oil distilled from the fruits of *X. aethiopia* was found to exhibit significant superoxide scavenging activity [13] and the main constituents reported in the oil was monoterpenes. However, phytochemical analysis carried out on the aqueous and acetone extracts *X. aethiopia* showed no presence of terpenes in the former and a mild presence in the later. The aqueous extract which showed no presence of terpenoids, exhibited the best free radical scavenging activity, while acetone extract with mild presence of terpenes recorded a lower activity. This suggests that different group(s) of secondary metabolites may be responsible for the antioxidant activity observed in these extracts.

In the aqueous extract of the plant, the levels of flavonoids and tannins were moderate and consistent. Flavonoids and tannins are polyphenols which are known to have potent antioxidant properties due to their reducing ability [14]. The phytochemical test also showed that the acetone extract which had lower IC₅₀ had more content of flavonoids which are known for remarkable antioxidant properties. The lower activity observed can be explained by the fact that flavonoids only exhibit antioxidant properties if features such ortho-dihydroxy substitution in the B-ring, C2-C3 double bond and a carbonyl group in C-4 of the C-ring are present [15]. Quercetin is a good example of a flavonoid with such structural features and it has a high antioxidant property [16].

Although the free radical scavenging activities observed for the extracts of the plant were not as much as that observed for ascorbic acid which was the positive control, the antioxidant activity of the extracts especially that of the aqueous extract of *X. aethiopia* fruits can be said to be reasonable considering that the extracts were in the crude form. Further purification of the aqueous extract is expected to produce pure compounds with improved antioxidant property.

The results of the study however confirms the works of Karioti *et al.* [9] and Adaramoye *et al.* [10,11] who reported on the antioxidant property of *X. aethiopia*.

Conclusion

The findings of this study reveal that *X. aethiopia* possesses antioxidant property. Considering that *X. aethiopia* has nutritional values and can as well serve as flavourings for food product, the extracts of the plant can be developed with further purification and used as an antioxidant agent in the food industry, as well as in medicine.

References

- [1] Thomas, A., 1969. Les annonacées. Museum national d'Histoire Naturelle, Paris, pp. 371.
- [2] Niamayoua RK, Silou T, Bassiloua JB, Diabangouaya M, Loumouamou AN, Chalchat JC. Characterization of Essential Oils of *Xylopia aethiopica* (Dunal) A. Rich for Afforestation of the Coastal Savanna at Pointe-Noire (Congo-Brazzaville). Advance Journal of Food Science and Technology 6(6): 728-736, 2014.
- [3] Choumessi AT, Danel M, Chassaing S, Truchet I, Penlap VB, Pieme AC, Asonganyi T, Ducommun B, Valette A. Characterization of the antiproliferative activity of Xylopia aethiopica. Cell Division 2012 7:8.
- [4] Asekun OT, Adeniyi BA: Antimicrobial and cytotoxic activities of the fruit essential oil of Xylopia aethiopica from Nigeria. Fitoterapia 2004, 75:368.
- [5] Fleischer TC, Mensah ML, Mensah AY, Komlaga G, Gbedema SY, Skaltsa H: Antimicrobial activity of essential oils of Xylopia aethiopica. Afr J Tradit Complement Altern Med 2008, 5:391.
- [6] Konning GH, Agyare C, Ennison B: Antimicrobial activity of some medicinal plants from Ghana. Fitoterapia 2004, 75:65.
- [7] Tatsadjieu N, Essia Ngang JJ, Ngassoum MB, Etoa FX: Antibacterial and antifungal activity of Xylopia aethiopica, Monodora myristica. Zanthoxylum *X. aethiopica* nthoxyloïdes and Zanthoxylum leprieurii from Cameroon. Fitoterapia 2003, 74:469.
- [8] Boyom FF, Ngouana V, Zollo PH, Menut C, Bessiere JM, Gut J, Rosenthal PJ: Composition and antiplasmodial activities of essential oils from some Cameroonian medicinal plants. Phytochemistry 2003, 64:1269.
- [9] Karioti A, Hadjipavlou-Litina D, Mensah ML, Fleischer TC, Skaltsa H: Composition and antioxidant activity of the essential oils of Xylopia aethiopica (Dun) A. Rich. (Annonaceae) leaves, stem bark, root bark, and fresh and dried fruits, growing in Ghana. J Agric Food Chem 2004, 52:8094.
- [10] Adaramoye OA, Adedara IA, Popoola B, Farombi EO: Extract of Xylopia aethiopica (Annonaceae) protects against gamma-radiation induced testicular damage in Wistar rats. J Basic Clin Physiol Pharmacol 2010, 21:295.
- [11] Adaramoye OA, Okiti OO, Farombi EO: Dried fruit extract from Xylopia aethiopica (Annonaceae) protects Wistar albino rats from adverse effects of whole body radiation. Exp Toxicol Pathol 2011, 63(7-8):635-43.
- [12] Trease GE, Evans WC. Pharmacognosy. 11th Edn, Balliere and Tindall. Eastbourne, London 1983, pp. 243-551.
- [13] Ngwoke K, Elliott C, Situ C. In vitro activity of diterpenoids isolated from A. melegueta against E. coli, L. monocytogenes and Staphylococcus aureus. J. Ethnopharmacol 151: 1147-1154
- [14] Rodrigues HG, Diniz YS, Faine LA, Galhardi CM, Burneiko RC, Almeida JA, Ribas BO, Novelli EL, Antioxidant effect of saponin: potential action of a soybean flavonoid on glucose tolerance and risk factors for atherosclerosis. Int J Food Sci Nutr. 2005 56(2):79-85.
- [15] Chen Y, Miao Y, Huang L, Li J, Sun H, Zhao Y, Yang JY, Zhou W, Antioxidant activities of saponins extracted from Radix Trichosanthis: an in vivo and in vitro evaluation BMC Complement Alt Med 14:86-94
- [16] Zhang H, Zhou Q, Tyrosinase Inhibitory Effects and Antioxidative Activities of Saponins from Xanthoceras Sorbifolia Nutshell, PlosOne 2013, 8:e70090-e70096.

© 2015, by the Authors. The articles published from this journal are distributed to the public under "Creative Commons Attribution License" (http://creativecommons.org/licenses/by/3.0/). Therefore, upon proper citation of the original work, all the articles can be used without any restriction or can be distributed in any medium in any form.

Publication History
Received 03rd Feb 2015
Revised 19th Feb 2015
Accepted 12th Mar 2015
Online 30th Mar 2015