

Determination Of Free Radical Scavenging Activity In Herbal Supplement: Chyawanprash

Middha Anil^{1*} and Dr. Purohit Suresh²

¹Department of Pharmaceutics, Sanjeevan College of Pharmacy, Dausa, Rajasthan

²Department of Pharmacology, Faculty of Medicine, IMS, B.H.U.; Banaras, U.P

Abstract

Earlier investigations have shown that there are a number of plants which shows an antioxidant activity due to the presence of flavonoids and other polyphenolic compounds. Since Chyawanprash is made with such type of plants or their parts so manufacturer has claimed their antiaging effects by , inhibiting the formation of free radicals in body. In the present work the free radical scavenging activity of ethyl acetate, methanolic and aqueous extracts of different brand of Chyawanprash were evaluated spectrophotometrically by in *vitro* DPPH (1, 1-diphenyl, 2-picryl hydrazyl) assay at 516nm. The absorbance decreases when the radical is reduced by antioxidants. As results indicates that ethyl acetate extract of all samples exhibited higher level of scavenging activity i.e. close to ascorbic acid (IC₅₀ 20.693 µg/ml) as compared to its methanolic and aqueous extracts. Free radical scavenging activity of aqueous extracts of all brands is comparable and close to each other that is indicative that these brands are likely to exhibit similar free radical activity.

Key words:

DPPH, Antioxidant, Chyawanprash, Free radicals

How to Cite this Paper:

Middha Anil and Dr. Purohit Suresh
“Determination of Free Radical Scavenging activity in Herbal Supplement: Chyawanprash”, Int. J. Drug Dev. & Res., Jan-March 2011, 3(1): **328-333**

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Article History:-----

Date of Submission: 23-10-2010

Date of Acceptance: 25-01-2011

Conflict of Interest: NIL

Source of Support: NONE

Introduction:

About 5% or more of the inhaled oxygen (O₂) is converted to reactive oxygen species (ROS) such as O₂⁻, H₂O₂, and OH by univalent reduction of O₂.^[1, 2] Free radicals play a significant role in the causation of several diseases such as diabetes, obesity, cirrhosis, cancer and cardiovascular diseases.^[3] The harmful effects of free radicals are neutralized by the enzymatic antioxidant defenses including the super

*Corresponding author, Mailing address:
Anil Middha
1-Ta-21 Jawahar Nagar
Jaipur, Rajasthan
Pin- 302004
E-mail- middha_anil77@rediffmail.com

oxide dismutase (SOD), glutathione peroxidase (GPx) and catalase (CAT). However, overproduction of the ROS arising from either mitochondrial electron transport chain, excessive stimulation of NAD (P) H, or exposure to environmental pollutants, cigarette smoke, ultraviolet rays, some parasitic infections, radiation and toxic chemicals results in oxidative stress- a phenomenal disturbance in the equilibrium status of pro-oxidant/antioxidants reactions in living systems, which mediates damage to cell structures, including lipids and membranes, proteins, and DNA.^[4, 5] Thus, compounds or antioxidants that can scavenge free radicals have a vital role in the improvement of these diseased conditions.^[6] Plants contain a wide variety of free radical scavenging molecules such as phenols, flavonoids, vitamins and terpenoids, which are rich in antioxidant activity.^[7] Many dietary polyphenolic constituents derived from plants are more effective antioxidants in vitro than vitamins E or C and thus might contribute significantly to the protective effects in vivo.^[8] Chyawanprash is one of the best example of such type of dietary food supplement containing more than 40 Ayurvedic herbs and spices with 'Amla berry' also known as *Embllica officinalis* or Indian gooseberry that forms the base. All these ingredients make Chyawanprash a rich source of phyto-nutrients and antioxidants. Fresh 'Amla berries' are the key ingredient in Chyawanprash. Amla berry has been studied for its anti-oxidant benefits; ^[9, 10] Immunomodulator and anti-cancer activity; ^[11] hypolipidemic activity; ^[12] Hepato-protective benefits.^[13, 14] Hence, the aim of the present study is to compare and evaluate the authenticity with respect to free radical scavenging activity, of nine different marketed Chyawanprash with standard one (S1) by Using UV-Visible spectrophotometer at the wavelength of 516 nm.

Materials and Methods:

Materials:

All the ingredients used in preparation of Chyawanprash and nine other brands were purchased from the local market of Mandsaur (M.P.). The ingredients or herbs were authenticated by Dr. Devendra Puranik (Reg.No.3991), RMO, Dist.Ayurvedic Hospital, Mandsaur (M.P.). Chyawanprash was prepared according to text mentioned in Charka Samhita. Ethyl acetate, n-Hexane, Methanol and 1, 1-diphenyl, 2-picryl hydrazyl (DPPH) (Sigma Aldrich Co.), Ascorbic acid and all other chemicals were of analytical grade were purchased from Qualigens.

Method:

Preparation of Fractional extracts of Chyawanprash:

Each brand of Chyawanprash (25 g) was macerated with 200 ml of n-hexane for 24 hr. to remove fats and waxes and then supernatant was decanted. Solid mass of different brands were macerated with ethyl acetate for 24 hr. and filtered under reduced pressure. The residue of different brands were further similarly extracted with 200 ml of alcohol and finally with 200 ml of distilled water. All the three fractions were dried under reduced pressure.

Evaluation of free radical scavenging activity:

A set of clean and dry test tubes prepared and then added 3 ml of methanol and 75 μ l of DPPH reagent solution in each test tube and mixed thoroughly. The initial absorbance (Ac) of each test tube was measured on UV-Visible spectrophotometer (model uv-1, Merck Thermo Spectronic) at 516 nm.

Methanolic solution of standard ascorbic acid (0.5mg/ml) was prepared and added in range of 5-35 μ l in test tubes containing methanol and DPPH reagent solution, as control. All these tubes kept aside for 4 min at room temperature and measured the final absorbance (As) at 516 nm. The % reduction in absorbance was calculated from the initial and

final absorbance at each level by using the following formula (Table-1)

$$\% \text{ Reduction} = (Ac - As) / Ac * 100$$

Ac = Control Absorbance

As = Sample Absorbance

Constructed a plot between concentration vs % reduction in absorbance of DPPH by adding the ascorbic acid (figure-1) and calculated the IC₅₀ (Concentration of Ascorbic acid required for 50%

reduction in absorbance) from the equation $y = 1.803x + 12.69$.

Similarly IC₅₀ of Methanolic solution of all three residues i.e. ethyl acetate(0.5mg/ml), alcohol (2mg/ml) and water (2mg/ml) was determined by adding increased concentration i.e. ethyl acetate(5-35 µl), alcohol (25-150 µl) and water (25-150 µl) in above prepared test tubes containing methanol and DPPH reagent solution.

Table -1 Percentage reductions in absorbance of DPPH at 516 nm by Adding Ascorbic acid

Concentration (µg/ml)	Absorbance	% Reduction	IC ₅₀ (µg/ml)
5	0.779	22.333	
10	0.699	30.309	
15	0.608	39.382	
20	0.518	48.355	20.693
25	0.425	57.627	
30	0.321	67.996	
35	0.248	75.274	

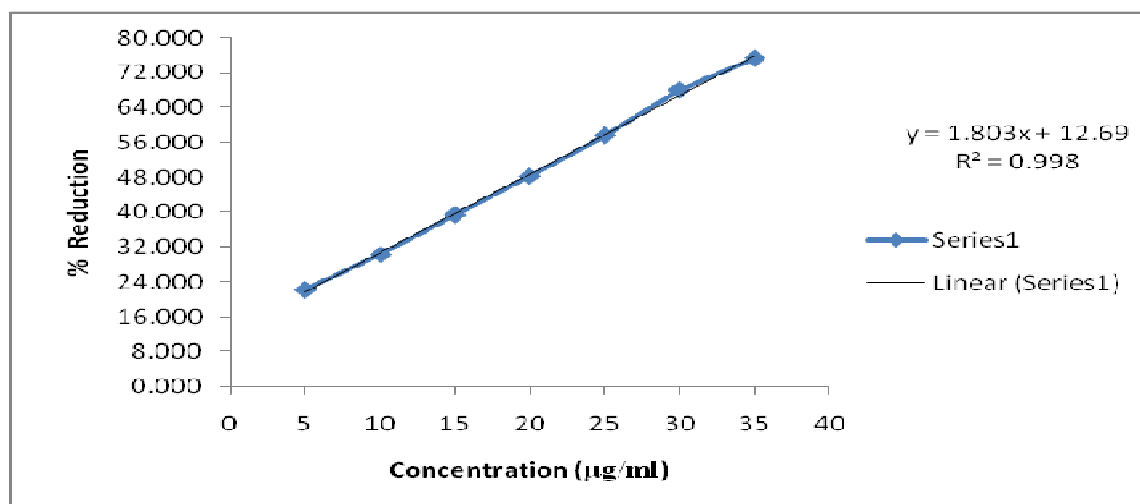


Figure – 1: Graphical presentation of % reduction in absorbance of DPPH at 516 nm by adding Ascorbic acid

Result and Discussion:

Unlike other free radicals such as the hydroxyl radical and super oxide anion, DPPH has the advantage of being unaffected by certain side reactions, such as metal ion chelation and enzyme inhibition. [15] A freshly prepared DPPH solution exhibits a deep purple colour with absorption maximum at 516nm. The purple colour generally fades or disappears when an antioxidant is present in

the medium. Thus, antioxidant molecules can quench DPPH free radicals (i.e., by providing hydrogen atoms or by electron donation, conceivably via a free-radical attack on the DPPH molecule) and convert them to a colorless (i.e., 2, 2-diphenyl-1-hydrazine, or a substituted analogous hydrazine), resulting in a decrease in absorbance at 516nm. Hence, the more rapidly the absorbance decreases, the more potent the antioxidant activity of the extract. This test is a

commonly employed assay in antioxidant studies of specific compounds or extracts across a short time scale. The principle advantage of DPPH is that its reduction can be measured directly in the reaction medium by a continuous spectrophotometric assay. DPPH assay is known to give reliable information concerning the antioxidant ability of the tested compounds.^[16, 17]

Free radical scavenging activity of ethyl acetate, methanol & aqueous extracts of various brands of Chyawanprash were determined by DPPH assay method. Table-2 & figure-2 shows the IC₅₀ (Concentration of the test solution required to give 50% decrease in absorbance compared to that of blank solution) of various brand of Chyawanprash in

different extracts. As results indicates that ethyl acetate extract of all samples exhibited higher level of scavenging activity i.e. close to ascorbic acid (IC₅₀ 20.693 µg/ml) as compared to its methanolic and aqueous extracts. Free radical scavenging activity of aqueous extracts of all brands is comparable and close to each other that is indicative that these brands are likely to exhibit similar free radical activity. Thus the results of free radical scavenging activity by DPPH assay method helps to design the quality control protocol and might be useful to rate the product of various manufacturers hence help consumer chose the right brand and the manufacturers improve upon the quality of their product.

Table -2: Free radical scavenging activity of different extracts of various Brand of Chyawanprash

Sample	Extracts	Scavenging Activity IC ₅₀ (µg/ml)	R ²
S1	Ethyl Acetate	24.936	0.988
	Methanol	132.769	0.982
	Water	155.377	0.982
S2	Ethyl Acetate	26.513	0.993
	Methanol	205.991	0.991
	Water	263.967	0.989
S3	Ethyl Acetate	32.429	0.993
	Methanol	192.325	0.983
	Water	254.104	0.984
S4	Ethyl Acetate	23.003	0.985
	Methanol	171.699	0.998
	Water	107.845	0.991
S5	Ethyl Acetate	21.950	0.994
	Methanol	129.508	0.990
	Water	138.495	0.996
S6	Ethyl Acetate	27.405	0.983
	Methanol	166.919	0.986
	Water	201.156	0.994
S7	Ethyl Acetate	29.685	0.984
	Methanol	160.812	0.987
	Water	209.418	0.987
S8	Ethyl Acetate	22.901	0.989
	Methanol	156.988	0.989
	Water	244.443	0.990
S9	Ethyl Acetate	24.307	0.985
	Methanol	153.302	0.991
	Water	156.989	0.989
S10	Ethyl Acetate	30.987	0.991
	Methanol	143.170	0.994
	Water	200.485	0.992
Ascorbic Acid	Methanol	20.693	0.998

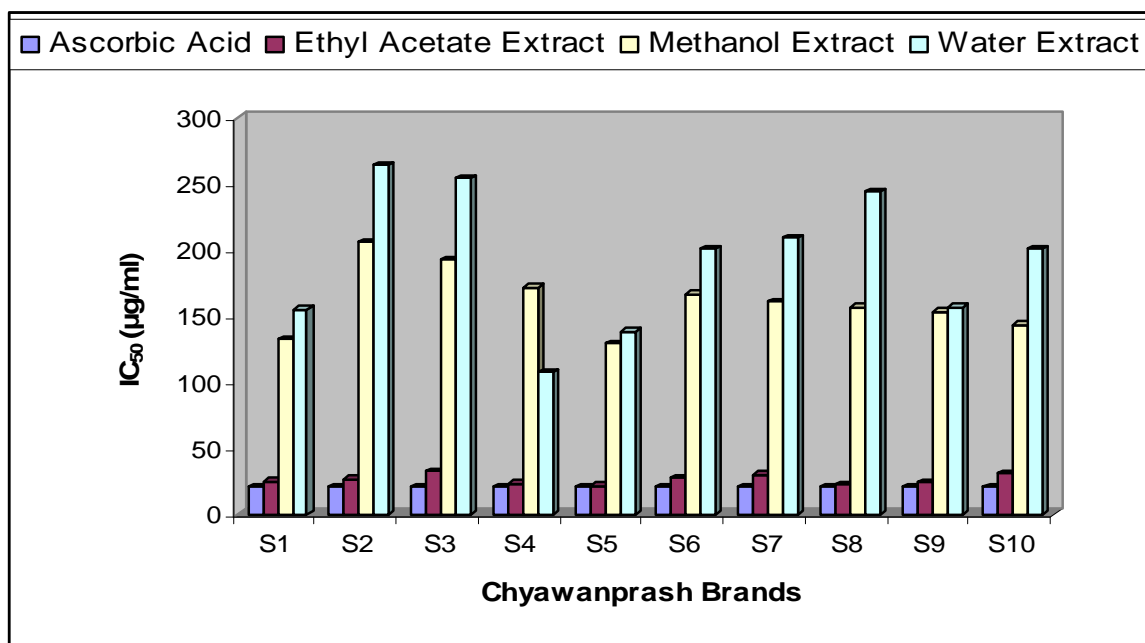


Figure-2: Graphical Comparison of Free radical scavenging activity of different extracts of various Brand of Chyawanprash with standard Ascorbic Acid.

Conclusion:

The free radical scavenging activity of different extracts was evaluated based on the ability to scavenge the synthetic DPPH. This assay provided useful information on the reactivity of the compounds with stable free radicals, because of the odd number of electrons. The results obtained in the present study indicate that the ethyl acetate extract of different brands exhibit potent free radical scavenging and antioxidant activity as close to the standard ascorbic acid (IC_{50} 20.693 μ g/ml).

The overall antioxidant activity might be attributed to its polyphenolic content and other phytochemical constituents. The findings of the present study suggest that free radical scavenging activity of aqueous extracts of all brands is comparable and close to each other that is indicative that these brands are likely to exhibit similar free radical activity and preventing or slowing the progress of aging and age associated oxidative stress related degenerative diseases but comparatively less than standard ascorbic acid.

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