Presented by:- Rupinder pal Kaur Research scholar (Botany) Lovely Professional University, Phagwara

# Comparison of phenolic, flavanoid contents and antioxidant activities of various extracts of selected plants of Genus *Cucumis* L. and *Momordica* L. of family Cucurbitaceae

Rupinderpal Kaur<sup>1\*</sup>, Yumnam Devashree <sup>1</sup> and Vijay Singh<sup>2</sup> Renu Sharma<sup>3</sup>

<sup>1</sup> Department of Bioengineering and Biosciences, Lovely Professional University, Phagwara, Punjab India-144411

<sup>2</sup> Department of Botany, Mata Gujri College, Fatehgarh Sahib, Punjab, India-140406

<sup>3</sup> Department of Chemistry, Bhai Gurdas Institute of Engineering and Technology, Punjab, India-148001

Correspondence author Email Id- ripan151@gmail.com

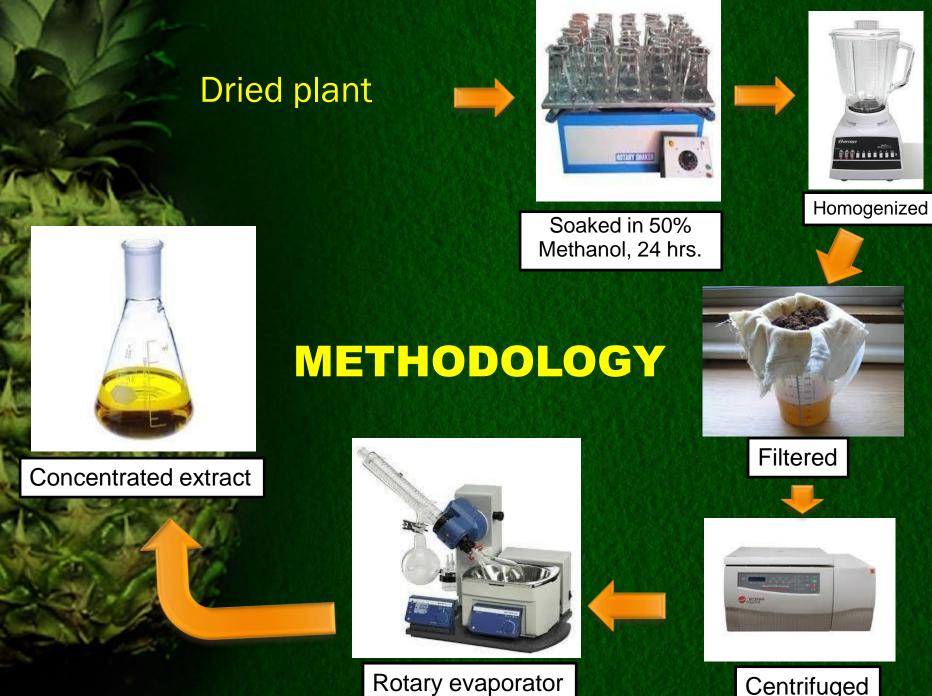
## INTRODUCTION

- \* It is well known that reactive oxygen species (ROS), such as superoxide anion (O2•-), hydroxyl radicals (OH•), singlet oxygen (1O2) and hydrogen peroxide (H2O2), play a major role in the development of oxidative stress that can lead to many illnesses including cardiovascular diseases, diabetes, inflammation, degenerative diseases, cancer, anemia, and ischemia (Cai *et al.*, 2004).
- \* Plant based antioxidant compounds play a defensive role by preventing the generation of free radicals and hence are extremely beneficial to alleviate the diseases caused by oxidative stress (Akinmoladun *et al.*, 2010; Özen *et al.*, 2010)

### **OBJECTIVES**

- \* The objectives of the study were to
- \*Establish scavenging effect of extracts on some non biological free radicals 2,2-diphenyl-1-picrylhydrazyl (DPPH) radical
- To evaluate total phenolic content
- ❖To evaluate total flavanoid content

# Material and methods



Centrifuged

0.1 MI test sample + 0.9 MI of 0.1mM solution of DPPH in methanol



Incubate for 30 minute at room tempertaure



Absorbance at 517 nM

- □ Control sample 0.1 MI methanol in 0.9 mL DPPH
- ☐ Ascorbic acis as standard
- ☐Blank distilled water

#### **Total phenolic content**

1 mL test sample + 2 mL water +1 mL of Folin-Ciocalteu's phenol reagent



After 5 Minute 1 mL of saturated sodium carbonate (8%w/v in water)



Dilute with deionised water to make final volume 25 mL



Keep for 30 minute in dark



Absorbance at 765 nm

### Total flavanoid content

- ❖ The flavonoids content was determined (Zhishen et al., 1999).
- ❖ A volume of 125μL of extract is added to 75 μL of a 5% NaNO2 solution.
- \*The mixture was allowed to stand for 6 min, then 150 μL of aluminium trichloride (10%) was added and incubated for 5 min,
- \*The 750 μL of NaOH (1M) was added
  The final volume of the solution was adjusted to 2500 μL with distilled water.
- ❖ After 15 min of incubation the mixture turned to pink and the absorbance was measured at 510 nm.

# Results and Discussions

### **Antioxidant activity**

### Antioxidant activity of Cucumis L.

Concentration	Ascorbic acid	Cucumis melo L.	Cucumis melo var.	Cucumis melo
(μg/ml)			agrestis	var. momordica
100	63.72±0.87	52.92±0.28	56.68±0.98	54.65±0.060
200	73.31±0.62	63.37±0.54	61.92±0.56	59.854±0.148
300	83.95±0.58	74.91±0.76	75.48±0.78	73.294±0.422
500	92.87±1.45	78.52±0.87	77.65±1.26	75.26±0.65

### Antioxidant activity of Cucumis L.

Concentration	Ascorbic acid	Momordica	Momordica	Momordica
(μg/ml)		charantia	balsamina	dioica
100	63.72±0.87	23.672±0.234	25.897±0.326	28.702±0.671
200	73.31±0.62	35.982±0.424	37.273±0.250	41.536±0.240
300	83.95±0.58	43.643±0.678	49.107±0.653	52.712±0.441
500	92.87±1.45	47.240±0.27	51.830±0.34	57.670±0.74

# Total phenolic and flavanoid

Plant	TPC	TFC
CM	$81.08 \pm 0.05^{a}$	$73.03 \pm 0.21^{a}$
CMAI	$43.07 \pm 0.05^{e}$	$38.27 \pm 0.15^{e}$
CMAII	$55.49 \pm 0.07^{\circ}$	$49.43 \pm 0.15^{\circ}$
CMM	$69.18 \pm 0.06^{b}$	$55.97 \pm 0.40$ <sup>b</sup>
MC	$39.25 \pm 0.12^{\rm f}$	$36.8 \pm 0.2^{\rm f}$
MB	$44.53 \pm 0.02^{d}$	$42.6 \pm 0.2^{d}$
MD	$36.73 \pm 0.09$ g	$35.43 \pm 0.25$ <sup>g</sup>