



The Invitro Antioxidant Activity Of Polyherbal Drug And In Combination Using Dpph Method

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Abstract:-The present study deal with the aqueous alcohol extract of *Allium sativum* (bulb), *Phyllanthusemblica* (fruits) and *Curcuma longa* (rhizomes) were used for relative analysis of antioxidant activity. Antioxidant activity was determined by DPPH (1,1-dipharyl-2-picrylhydrazyl) method and expressed with ascorbic acid. It was found that *Phyllanthus emblica*; *Trigonellafoenumgraecum* and *Curcuma longa* had more antioxidant activity than the *Allium sativum*. In combination for all four herbal drug were the invitro antioxidant activity was more significant with DPPH radical scavenging potential. In vitro screening used for the study and evaluation of herbal drug for antioxidant activity in combination or individually.

Keywords: Antioxidant activity, Ascorbic acid, ethno botanical, radical scavenging ,culinary

Introduction:

1.1 Herbs:-

The term “HERB” is derived from the Latin word “Herbe”

Herb can be defined as “any plant which can be leaves, stem, flowers, roots and seeds used for different purpose like food, medicine, flavoring and perfumes. Any other part of the plant, which is usually dried, is referred to as a spice. These include, for example, barks (cinnamon), berries (peppercorns), seeds (cumin), roots (turmeric), flowers (chamomile), buds (cloves) and stigmas of flowers (saffron).

Herbs are used for both culinary and medicinal purposes sometimes even spiritual ones.

Herbs is also described as small, seed bearing plant with fleshy parts, not only these herbs also includes shrubs , vines, annuals, trees and primitive plants. Herbs have been used to augment cosmetics, preserve foods and cure illnesses.

The definition of a medicinal herb is more expansive than that of a culinary herb. Medicinal herb may be shrubs or other woody plants, but culinary herbs are limited to the leaves only of non- woody plants. Any portion of the plant may be considered herbs in medicinal and spiritual use, including the plants “fruits and vegetables.

Fresh herbs often contain higher antioxidant levels compared to processed or dried herbs. Consuming herbs may help to prevent and manage heart disease, cancer and diabetes. It may also help to reduce blood clots and provide anti-inflammatory and anti-tumor properties.

Herbs have been used to cover up unpleasant household odors, to enhance the flavor of dull foods, to disguise body odor, and to mask the unpleasant flavor of meats that were going badly.

1.2 Why do we need herbs:-

Herbs have been used since ancient times for their medicinal properties, mostly concentrated into teas and tinctures. The information carried or concerned by the olden books or the people is considered as ethnobotanicals uses of the plant, which can be used to screen the same plant for the various biological screening, based on the chemical constituents.

This will be the new trend in the halting of the body organs and the body cells from the acute and chronic disease or the infections.

Every day our body cells face a threat, viruses and infection attack them. Free radicals also can damage your cells and DNA. Some cells can heal from the damage, while others cannot. Scientists believe molecules called free radicals can contribute to the aging process. They may also play a part in disease like cancer, diabetes and heart diseases.

Antioxidants are chemicals that help stop or limit damage caused by free radicals. Your body uses antioxidants to balance free radicals. This keeps them from causing damage to other cells. Antioxidants can protect and reverse some of the damage. They also boost your immunity. Herbal medicine is the use of plants to treat disease and enhance general health and wellbeing.

1.3 Herbal medicine:-

The chemical compounds in plants that have medical value have an impact on how the human body functions physiologically. In traditional medicine, plants have a special function since they include phytochemicals such as alkaloids, flavonoids, terpenoids, steroids, carotenoids, and other phenolic compounds. The antioxidant properties of these phytoconstituents work as a barrier against many microorganisms and other diseases. A lot of them are utilised as dietary supplements and spices. Drugs known as antioxidants have the capacity to shield the body from oxidative stress brought on by free radicals. Numerous diseases, including cancer, diabetes, and neurodegenerative disorders, have been proven to be significantly triggered by oxidative stress. Lipid, protein, and carbohydrate oxidation by hazardous reactive species results in DNA mutation and damages cells.

Synthetic antioxidants cause Geno poisoning, whereas natural antioxidants do not. These plants' phytochemicals or secondary metabolites make them useful as a preventative measure against a variety of pathogenic illnesses. Antioxidant action is present in many phytochemicals, including anthocyanins, flavonoids, and other phenolic compounds. Due to the pathogens' medication resistance, attempts have been made to identify their replacement for the treatment of diseases. With the understanding of plant extracts' antioxidant activity, they may play a key role in the treatment of microbial diseases. Herbs are employed as natural antioxidant resources by parents. Four plants fenugreek, garlic, turmeric, and amlathat are utilised as herbal supplements and medicines all over the world are the subject of the current study. The current study's goal was to look into phytochemicals. Refer table no.1.1

Table no 01: A brief summary of selected plant

Name of the plant	Family of the plant	Property of the plant
Garlic (Allium sativum)	Liliaceous	It has antiseptic, anticoagulant. Antioxidant, analgesic etc
Fenugreek (Trigonella foenum-graecum)	Leguminous	It has anti-ageing, antioxidant, antidiabetic etc
Turmeric (Curcuma longa)	Zingiberaceae	It has antimicrobial, antioxidant, anti-cancer, anti-inflammatory etc.
Amla (Phyllanthus emblica)	Euphorbiaceous	It has antioxidant activity, anti-cancer, analgesic etc

Why? Selected the combination drug of Amla, Fenugreek, Garlic, Turmeric

a few different polyherbal medication extracts using the DPPH technique. To increase or boost a few polyherbal drugs' antioxidant capacity. Check the antioxidant activity on pharmacological screening to investigate the chemical elements of herbs. To determine the impact of a medicine on The studied plant material showed significant activity compared to the individual plants, as the plant material combined the activity in vitro with the antioxidant activity.

Objective

Study the combined in vitro antioxidant properties of bodily cells, in vitro research is used. To improve the combined formulation's efficacy above other herbal medicines. Studying a plant's antioxidant activity is essential for choosing the right medication for a variety of diseases, including diabetes, liver damage, heart disease, and many others. This is because the antioxidant property of the plant is what prevents various damages from free radicals.

The present study includes utilization of 1:1 ratio of extracts, which may be more effective as antioxidant potential using DPPH method. The 1:1 ratio for individual and combined extract.

Material And Equipments

Chemical : Folin – Ciocalteu's phenol reagent, Na_2CO_3 , AlCl_3 , 1, 1- diphenyl-2-picrylhydrazyl(DPPH), 2,2'-azino-bis (3- ethylbenzothiazoline-6- sulfonic acid),(ABTS), Potassium persulfate ($\text{K}_2\text{S}_2\text{O}_8$), Potassium ferricyanide, Trichloroacetic acid, Ferricchloride, Ferrozine, Peroxidase from horseradish, Hydrogen Peroxide were obtained from (Sigma – Aldrich) Ethanol 99% and distilled water, crude course powder of Amla, Fnugreek, Turmeric, Garlic.40 gm Each crude course drug sample.

Methodology And Experimental Work

Collection: The species of Garlic, Fenugreek, Amla, and Turmeric taken from fresh farms field. Plant petals, room, fruits, were shade dried and crushed in course powder form. From each dried powder take 40 gm of sample

Maceration process: Maceration is an extraction method that involves keeping a plant in touch with a liquid (solution) for an extended period of time. It is carried out at room temperature. It involves submerging a liquid (such as water, oil, or alcohol). Plant material is combined with the extracting solvent in a tight container and left to stand at room temperature for a while, stirring frequently, until the soluble matter dissolves. The mixture is filtered (by pressing moist solid particles). Filtration or decantation are used to clarify the combined liquid. 24 hours of maceration are spent at room temperature.

Extraction: Extraction techniques aim to extract the active compounds from the species with certain selectivity and sensitivity. Several well-known methods have been used to extraction of active components from spices, such as liquid phase (extraction using solvent). Solid phase extraction, and supercritical fluid extraction (extraction using CO₂ in its supercritical state). It is proven that different solvents or solvent mixture applied on the same spice sample can lead to different extraction efficiencies. A list of solvents used for Extraction of spices has been provided. The solvents include methanol, methanol/water mixture (1:1), Trichloroacetic acid, acetone, toluene, ethanol, ethyl Acetone and water. Methanol/water (1:1) and ethanol/water (1:1) mixture are used most frequently. To address the complexity of the extraction characteristics and optimize parameters for solvent extraction of phenolic compounds and antioxidants, response surface methodology by central composite design has been employed to statistically optimize the extraction condition.

Material and preparation of extract:

Garlic (*Allium sativum*), Fenugreek (*Trigonella foenum-graecum*), Turmeric (*curcuma longa*), and Amla (*Phyllanthus Emblica*) are the plants that were employed in this study. Fresh plant material, which was procured from the farm, cleaned under running water before being air dried. Following placement of all crude drugs in a suitable state, cutting into pieces, and three days of heating in a hot air oven, the medication was ground into a coarse powder using a grinder.

Crude Extraction: Initial screening of plant for possible antioxidant activity typically being by using crude aqueous or ethanol extraction and followed by various organic methods.

Solvent extract: 40 gm of dried plant was extracted with 100ml of 99% v/v Ethanol in round bottom conical flask. Which sealed with foil and allowed to stand for 72 hours? Letter the flask content were filtered to obtained crude Ethanolic extracts and at 4⁰C when not in use .

Antioxidant Activity Using DPPH Method:

The scavenging of 1,1 – diphenyl – 2- picrylhydrazyl (DPPH) radicals was assayed following the method of Hantano⁴³. Both extracts were dissolved in methanol and various concentration ranging from 100 - 500 µg/ml were prepared and were treated with equal quantity of DPPH solution (0.1mM). The solutions were kept at room temperature for 15 minutes and absorbance were determined at 517 nm using methanol as blank. Scavenging activity was determined by comparing % inhibition with that of blank (100%) that containing only DPPH and solvent. The data was expressed as Mean ± SEM.

Scavenging effect % = {[Abs. of Blank – Abs. of Sample]/Abs. of Blank} x 100

Result and Discussion:

In the present study the plants such as *Curcuma longa*, *Phyllanthus emblica*, *Trigonella foenum-graecum*, and *Allium sativum*, were evaluated individually and in combination for the in vitro antioxidant activity for aqueous and alcohol extract of selected plants.

The phytochemical screening of the different extracts revealed the presence of various phytoconstituents such as phenols, terpenoids, Saponins, tannins, alkaloids and primary metabolites. The turmeric extract did not contain Saponins, whereas other components such as tannins, glycosides, alkaloids and carbohydrates were present (table No. 02). The garlic extract showed the presence of various phytoconstituents such as phenols, flavonoids, saponins, glycosides, alkaloids, steroids and carbohydrates, while the content of tannins was absent in the garlic extract. The alcohol extract of fenugreek showed the presence of phenols, flavonoids, saponins, tannins, glycosides, terpenoids, alkaloids and carbohydrates. The steroid component was not present in the alcohol extract of fenugreek. The results are presented in Table No.02. The alcohol extract of amla showed the presence of phenols, Flavonoids, Saponins, tannins, glycosides.

Table no 02: The phytochemical investigation of the plants

Name of Chemical Constituent	<i>Curcuma longa</i>	<i>Allium sativum</i>	<i>Trigonella foenum-graecum</i>	<i>Phyllanthus emblica</i>
Phenols	+	+	+	+
Saponins	-	+	+	+
Flavonoids	+	+	+	+
Steroids	+	+	-	+
Glycosides	-	-	+	+
Alkaloids	-	+	+	+
Terpenoids	+	+	+	+
Carbohydrates	-	+	-	+

In vitro antioxidant activity determination

The aqueous and alcohol extracts of *Curcuma longa*, *Phyllanthus emblica*, *Trigonella foenum-graecum*, and *Allium sativum*, were evaluated for in vitro antioxidant activity. The study revealed that free radical scavenging potential is varies from plant to plant. The medicinal plants when join to each other in the ratio of 1:1 as a combination of polyherbal together, has shown the significant in vitro antioxidant activity with 91.73 % and 90.38 % in higher concentration of alcohol and aqueous extracts respectively, as compare to individual plant's alcohol & aqueous extracts (Table No. 03). Similarly the same kind of response was observed in alcohol and aqueous extract in lower concentration with free radical scavenging potential of 81.25 % and 80.45 % for both the extracts respectively. the study had shown various observations which are

expressed in Table No 03 and 04. The present study showed the significant In vitro antioxidant activity in combination as compared to all plants individually. The standard ascorbic acid is more significant as compared to any other concentrations of selected plant and combined extract. .

in aqueous extract, which showed the free radical scavenging potential up to 90.38 %, expressed in Table. No. 04.

Table No.03: Showing % if inhibition in alcohol extract of the plants.

Concentration of the Extract (µg/ml)	Alcohol extract of the plant with percentage of inhibition of free radical (% inhibition)					
	ascorbic acid standard	Allium sativum	Phyllanthusemblica	Curcuma longa	Trigonellafoenumgraecum and	Polyherbal Combination
100	90.21	70.24	80.54	70.25	80.69	81.25
200	90.40	72.52	81.29	72.53	82.31	83.96
300	94.68	75.26	85.25	78.24	85.24	85.51
400	96.50	77.41	89.57	79.74	89.59	89.64
500	97	80.71	91.37	81.77	90.50	91.73

Table No.04: Showing % if inhibition in aqueous extract of the plants.

Concentration of the Extract (µg/ml)	Alcohol extract of the plant with percentage of inhibition of free radical (% inhibition)					
	ascorbic acid standard	Allium sativum	Phyllanthusemblica	Curcuma longa	Trigonellafoenumgraecum and	Polyherbal Combination
100	88.21	70.10	78.55	71.78	77.87	80.45
200	89.49	70.59	80.13	74.29	81.99	82.36
300	93.58	73.29	84.98	75.22	83.28	86.89
400	95.20	76.25	88.58	77.24	85.24	87.36
500	95	79.32	90.21	79.25	89.21	90.38

Fig. No 01: In vitro antioxidant activity of the plants and combined extracts (polyherbal extract) in aqueous extract

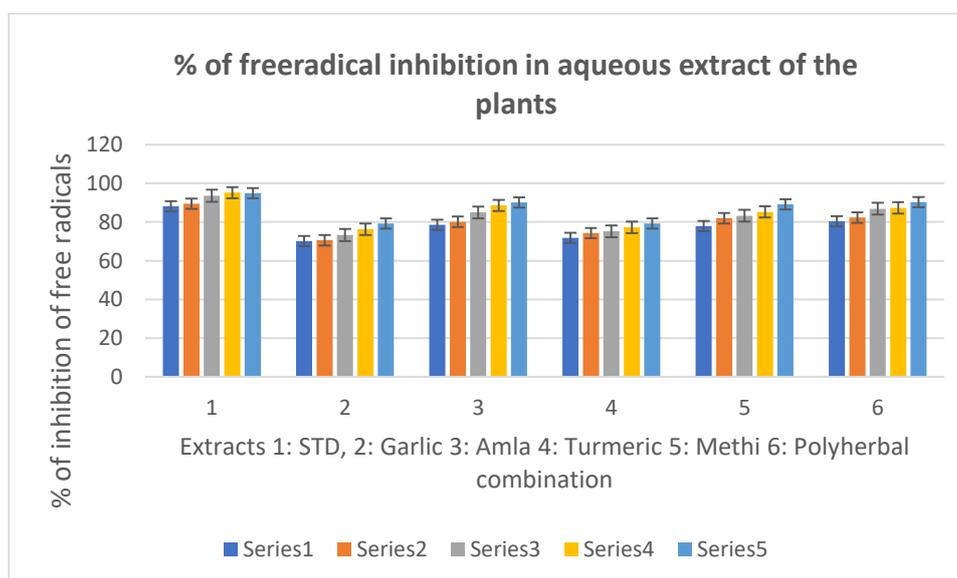
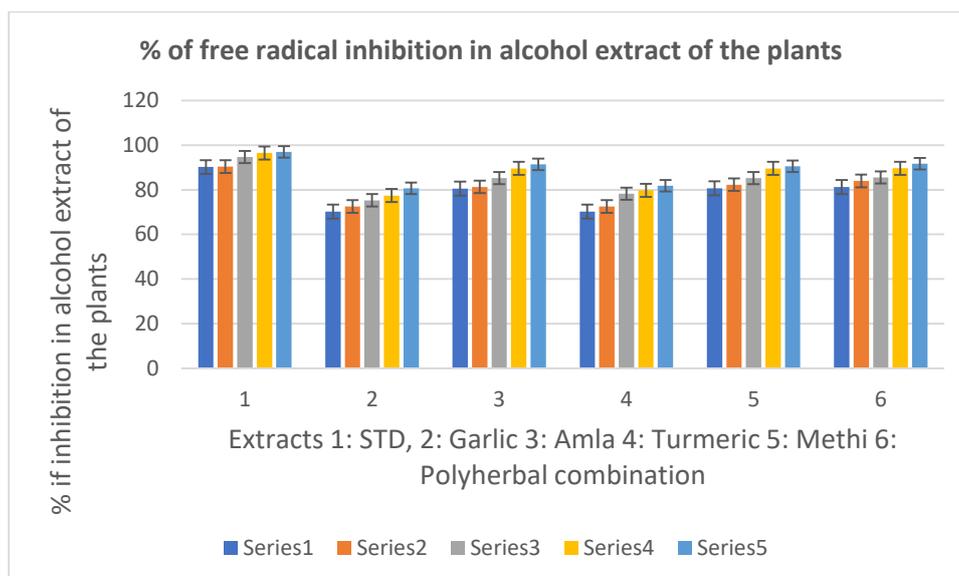


Fig. No. 02: In vitro antioxidant activity of the plants and combined extracts (Polyherbal extract) in alcohol extract



Conclusion

The present study concludes that plants with various phytoconstituents specially phenols, Flavonoids and Saponins are good antioxidant drugs. Such drugs can be a good drug for the other acute or chronic diseases, antioxidant protects the growth or starting of other diseases. The plants are more significant in combination for in vitro antioxidant activity which may be due to supporting nature of the phytoconstituents among them. The same concept of polyherbal formulation or combination can be used for many other types of acute and chronic diseases.

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