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#### **GRAPHICAL ABSTRACT**





 

**ABSTRACT**

 Plants are known to contain a variety of compounds exhibiting antioxidant and free radical scavenging activities. The present study focuses on the preparation of crude extracts from Callistemon *citrinus* (CC) plant leaf using different solvents (such as, Ethanol, Methanol and n-hexane), to assess their antioxidant and free radical scavenging ability. The extracts of ethanol (EE), methanol (ME) and n-hexane (HE) were used separately to measure their individual free radical quenching efficiency against 1,1-diphenyl-2-picrylhydrazyl 47 (DPPH), ABTS<sup>+</sup>, Superoxide (O<sub>2</sub><sup>-</sup>), hydroxyl (HO<sup>-</sup>), nitric oxide (NO<sup>-</sup>) and hydrogen 48 peroxide  $(H_2O_2)$ . The reducing power as well as the phenolic and flavonoid contents of the extract was also assayed. Concentration and time dependent HO˙ radical scavenging potentials of these extracts were monitored by Electron Paramagnetic Resonance (EPR) spectroscopy. The results of all these studies suggested that the EE had highest free radical scavenging property followed by ME and HE. This activity increased with increase in extract concentration in situ. The observed potential antioxidant and free radical scavenging activities of the EE of CC leaves could be used for therapeutic purpose in the treatment of oxidative stress induced disorders.

 **Keywords:** Callistemon *citrinus*, Free radical scavenging activity, EPR spectroscopy and DMPO spin trap.

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#### **1. INTRODUCTION**

 Safer antioxidants from plant origin are essential to prevent the progression of free radical mediated disorders. Free radicals (FR) are created when cells use oxygen to generate energy. An oxidation process, occurs naturally in the human body, involves electron transfer from one atom to another. Since oxygen is the ultimate electron acceptor in the electron flow system that produces energy in the form of ATP, oxidation is an essential part of aerobic life and human metabolism. But the problem arises when electron flow from oxidation process become unpaired and then subsequently generates free radicals, known as reactive oxygen 68 species (ROS), such as superoxide (O<sub>2</sub><sup>--</sup>), peroxyl (ROO<sup>\*</sup>), hydroxyl (HO<sup>\*</sup>), Hydrogen 69 peroxide  $(H_2O_2)$  and Nitric oxide  $(NO^{\prime})$ .<sup>1</sup> When generation of these reactive oxygen species (ROS) overtake the antioxidant defence capability of the cells, the FRs start attacking cellular macromolecules, hence resulting in degenerative diseases. Human body has several mechanisms to counteract oxidative stress by producing antioxidants, which bring interruption in ROS attack, by scavenging reactive metabolites or by converting them into 74 less reactive molecules.<sup>2,3</sup> Some of these known antioxidants are Vitamin C, Vitamin E, carotenoids, β-carotene and few plant-derived antioxidants, obtained mainly from diet, are capable of inhibiting the oxidation of other molecules.<sup>4</sup> 

 These antioxidants were discovered from different sources of plant origin and plant parts. Plants play an important role in the human life as the main source of food, medicine, wood, oxygen producer and many more. Plant-derived drugs can be defined as biologically active substances which serve as an important source of therapeutics from which 25% of the 81 pharmaceuticals in current use have been derived.<sup>5</sup> Several medicinal plants are traditionally noted for their bio-medicinal properties, often exhibiting a wide range of biological and pharmacological activities such as anti-inflammatory, anti-bacterial and anti-fungal properties. The active constituents contributing to these protective effects are the naturally

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 occurring phytochemicals, vitamins and minerals which give plants their unique colour and distinctive flavour.

 In recent years, search for new effective natural antioxidants has increased, especially from herbal sources. Callistemon *citrinus* is an ornamental plant belonging to the family Myrtaceae, also known as bottlebrush, is widely distributed in east and southeast of 90 Australia.<sup>6</sup> In China, Callistemon species have been reported to be used as traditional 91 medicine for the treatment of haemorrhoids.<sup>7,8</sup> It has several medicinal properties which 92 includes antibacterial, antifungal  $10$  and anthelmintic activity.  $11$ 

 In the present study, we have attempted to examine all the free radical scavenging activity and antioxidant potency of extracts obtained using Ethanol (EE), Methanol (ME) and n-hexane (HE). The total amount of phenols and flavonoids were also estimated as these compounds contribute significantly to the free radical scavenging ability. Additionally, the 97 scavenging property of HO' radical, the most reactive among ROS and the major inducer of oxidative stress in biological system, was also estimated by using conventional EPR spectroscopy techniques.

#### **2. MATERIALS AND METHODS**

#### **2.1 Chemicals and Reagents**

 1,1-diphenyl-2-picrylhydrazyl (DPPH), Quercetin, 6-hydroxy-2,5,7,8- tetramethylchroman-2-carboxylic acid (TROLOX), Sodium nitroprusside (SNP), α- Tocopherol, 2,2-Azinobis-3-ethylbenzothiazoline-6-sulphonic acid (ABTS), Ammonium persulphate (APS), Nitroblue tetrazolium (NBT), Aluminium chloride, 2-Deoxyribose, Butylated hydroxytoluene (BHT), and 5,5-dimethyl-1-pyrroline N-oxide (DMPO) were obtained from Sigma-Aldrich (USA). Ethylenediamine -tetra acetic acid (EDTA), Curcumin, Tannic acid, Trichloroacetic acid (TCA), Thiobarbituric acid (TBA), Potassium ferricyanide,  Ascorbic acid, Riboflavin were purchased from Hi-media (India). All other reagents and organic solvents used were of analytical grade.

#### **2.2 Plant material, identification and preparation of solvent extracts**

 The plant specimen of this investigation was identified as Callistemon *citrinus* (Curtis) Skeels (Basionym: *Metrosideros citrina* Curtis) and authenticated by Dr. G.V.S. Murthy, Botanical Survey of India, Southern Regional Centre, Coimbatore, India. A specimen was preserved in the herbarium (No.: BSI/SRC/5/23/2015/Tech/777). The healthy leaves of this plant were washed, dried in shadow and powdered. This powder was extracted separately using different solvents (ethanol, methanol or n-hexane) for several hours. After completion, the extract in solvent medium was concentrated in a rotary evaporator at 40-50°C and then stored at 4°C, after labelling as EE, ME and HE, for further analysis.

#### **2.3 Determination of total phenolic content**

 The total phenolic content in the respective solvent extract was determined 122 calorimetrically by following Folin-Ciocalteu procedure as described by Siddhuraju et al.<sup>12</sup> 123 About 0.5 mL of each extract (EE, ME or HE) was mixed separately with 250 µL of Folin- Ciocalteu reagent (diluted with water 1:1). After the mixture was allowed to stand for 5 min, 1.25 mL of sodium carbonate (25% w/v) solution was added. The absorbance was then read 126 at  $\lambda$ =765 nm against a control without crude plant extract. The phenolic content was calculated from a tannic acid standard curve.

**2.4 Determination of total flavonoid content**

 The total flavonoid content in the solvent extracts of plant was determined according to the method described by Zhishen *et al.*<sup>13</sup>, using quercetin as a standard. Briefly, 0.1 mL of plant extract (EE, ME or HE) was added to 0.3 mL of distilled water followed by 0.03 mL of

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 5% NaNO<sup>2</sup> solution and incubated for 5 min at 25ºC. Then added about 0.03 mL of 10% AlCl<sup>3</sup> and the mixture was allowed to stand for 5 min followed by which the reaction mixture was treated with 0.2 mL of 1 mM NaOH. Finally the mixture was diluted with 1 mL of 135 distilled water and the absorbance was read at  $\lambda$ =510 nm against a control without crude plant extract. The flavonoid content was calculated from a quercetin standard curve.

#### **2.5 DPPH radical scavenging assay**

 DPPH radical scavenging activity was performed according to the method described 139 by Arife *et al.*<sup>14</sup> The principle of the assay is based on the color change of the DPPH solution from purple to yellow, due to the quenching of the radical by the plant antioxidant. Briefly, 1 mL of 0.1 mM DPPH in methanol was mixed with 3 mL aliquot of plant extracts (EE, ME or HE) of varying concentrations (50–150 μg). The samples were vortexed and kept in dark 143 for 30 min at room temperature and then the decrease in absorbance at  $\lambda$ =517 nm was recorded against a control without crude extract. The radical scavenging activity of individual extract at different concentration was compared with Vitamin-E which was used as a standard antioxidant. The extent of decolourization as an index of scavenging activity was calculated using the formula:

148 % Scavenged =  $[(A_0 - A_1)/A_0] \times 100$ .

149 Where,  $A_0$  was the absorbance of the control, and  $A_1$  was the absorbance for the crude plant extract or standard.

#### **2.6 ABTS•+ scavenging assay**

 The ABTS radical cation scavenging capacity of each extract was evaluated by 153 studying its ability to bleach the radical  $(ABTS^+)$  as described by Re *et al.*<sup>15</sup> ABTS radical cation was produced by mixing 7 mM ABTS solution with 2.45 mM ammonium persulfate, followed by incubation in dark at room temperature for 12–16 h before use. In brief, different concentrations (50–150 μg) EE, ME or HE was added to 0.3 mL of ABTS solution and the

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157 final volume was made up to 1 mL with ethanol and the absorbance was read at  $\lambda$ =734 nm 158 against a control in the absence of the respective crude extract. The activities were compared 159 with Vitamin - E which was used as a standard antioxidant. The percentage inhibition the 160 oxidation of  $ABTS^+$  was calculated using the formula:

161 % Scavenged =  $[(A_0 - A_1) / A_0] \times 100$ .

162 Where  $A_0$  was the absorbance of the control, and  $A_1$  was the absorbance of the crude plant 163 extract or standard.

#### 164 **2.7 Hydrogen peroxide scavenging activity**

165 Hydrogen peroxide scavenging capacity of each solvent extract was measured 166 spectrophotometrically by monitoring the concentration of un-reacted  $H_2O_2$ , by the method of 167 Wettasinghe *et al.*<sup>16</sup> In brief, 0.4 mL of different concentrations (50-150 μg) of crude plant 168 extract (EE, ME or HE) was added to 0.6 mL of  $H_2O_2$  solution (40 mM). Final volume was 169 made up to 2 mL with 50 mM sodium phosphate buffer (pH 7.4), and then the reaction 170 mixture was incubated at 30°C for 40 min, followed by which the absorbance was recorded at  $171 \quad \lambda = 230 \text{ nm}$  against a control. The activity was compared with L-ascorbic acid which was used 172 as standard antioxidant. The percentage inhibition of  $H_2O_2$  was calculated by using the 173 formula: % Scavenged =  $[(A_0 - A_1)/A_0] \times 100$ .

174 Where  $A_0$  was the absorbance of the control, and  $A_1$  was the absorbance of the extract or 175 standard treated sample.

#### 176 **2.8 Nitric oxide radical (NO˙) scavenging assay**

177 Assay of nitric oxide radical (NO') scavenging activity was performed according to 178 the method of Sreejayan *et al.*<sup>17</sup> In this method, 5  $\mu$ M sodium nitroprusside in 0.2 M 179 phosphate buffer (pH 7.4), was incubated with different concentrations (50-150 μg) of EE, 180 ME or HE at 25°C for 5 h. An aliquot of 0.5 mL of incubated solution was then diluted with 181 0.5 mL Griess reagent (prepared by mixing equal volume of 1% sulphanilamide in 2%

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 phosphoric acid and 0.1% N-(1-naphthyl) ethylenediamine dihydrochloride) was added. The absorbance of chromophore formed during diazotization of nitrite with sulphanilamide and its 184 subsequent coupling with napthyl ethylenediamine was read at  $\lambda$ =546 nm against a control. The activity was compared with Curcumin which was used as a standard antioxidant. The extent of diazotization and reduced production of nitrite ions was calculated using the 187 formula: % Scavenged =  $[(A_0 - A_1)/A_0] \times 100$ .

188 Where  $A_0$  was the absorbance of the control, and  $A_1$  was the absorbance of the crude plant 189 extract or standard.

#### **2.9 Hydroxyl radical (HO•** 190 **) scavenging activity**

191 The hydroxyl radical assay was performed according to the method described by 192 Halliwell *et al.*<sup>18</sup> with a slight modification. The assay is based on the quantification of the 193 degradation product of 2-deoxyribose by condensation with TBA. Hydroxyl radical was 194 generated by the  $Fe^{3+}$ -ascorbate-EDTA-H<sub>2</sub>O<sub>2</sub> system (the Fenton reaction). The reaction 195 mixture contained, in a final volume of 1 mL, 2-deoxy-2-ribose  $(2.8 \text{ mM})$ ; KH<sub>2</sub>PO<sub>4</sub>-KOH 196 buffer (20 mM, pH 7.4); FeCl<sub>3</sub> (100 μM); EDTA (100 μM); H<sub>2</sub>O<sub>2</sub> (1.0 mM); ascorbic acid 197 (100 μM) and varying concentrations (50–150 μg) of the test sample or reference compound. 198 After incubation for 1 h at 37°C, 0.5 mL of the reaction mixture was added to 1 mL 2.8% 199 TCA, followed by 1 mL 1% aqueous TBA. The mixture was then incubated at 90°C for 15 200 min to develop the color. After cooling to room temperature, the absorbance was measured at  $\lambda$ =532 nm against a control without crude plant extract. The HO scavenging activity of each 202 solvent extract was compared with L-ascorbic acid which was used as a standard antioxidant. 203 The percentage inhibition of HO' was calculated using the formula:

204 % Scavenged =  $[(A_0 - A_1)/A_0] \times 100$ .

205 Where,  $A_0$  was the absorbance of the control, and  $A_1$  was the absorbance of the crude plant 206 extract or standard.

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#### **2.10 Superoxide radical (O<sup>2</sup> • -** 207 **) scavenging assay**

208 The superoxide scavenging activity of plant extracts was assayed according to the 209 method performed by Martinez *et al.*<sup>19</sup> In this assay, the photo-chemically reduced riboflavin 210 generate  $O_2$ <sup>\*</sup>, which reduce NBT to form blue formazan. Briefly, the 1 mL reaction mixture 211 containing 50 mM phosphate buffer (pH 7.4), 10 μM riboflavin, 56 μM NBT, 12 μM EDTA 212 and various concentrations (50–150 μg) of sample solution was incubated for 5 min at RT. 213 Followed by this, the reaction mixture was illuminated by fluorescent lamp for 2 min and the 214 absorbance was measured at  $\lambda$ =590 nm, against an appropriate blank to determine the 215 quantity of formazan generated. The activity was compared with Vitamin-E which was used 216 as a standard antioxidant. The percentage inhibition of superoxide anion generation was 217 calculated using the formula: % Scavenged =  $[(A_0 - A_1)/A_0] \times 100$ .

218 Where  $A_0$  was the absorbance of the control, and  $A_1$  was the absorbance of the crude plant 219 extract or standard.

#### 220 **2.11 Reducing power assay**

221 The  $Fe^{3+}$  reducing power of the extract was determined by the method as described by 222 Oyaizu *et al.*<sup>20</sup> The extract samples of various concentrations (50-150 μg mL<sup>-1</sup>) were mixed 223 with phosphate buffer (0.2 M, pH 6.6) and added potassium ferricyanide (1% w/v) followed 224 by incubation at 50 $\degree$  C in a water bath for 20 min. The reaction was stopped by adding 10% 225 TCA solution, and then centrifuged at 3,000 rpm for 10 min. The upper layer was mixed 226 with equal volume of distilled water and added 0.5 mL of FeCl<sub>3</sub> solution (0.1% w/v), and the 227 absorbance was recorded at  $\lambda$ =700 nm after vortexing. Increase in absorbance of the reaction 228 mixture is the index of increase in reducing power. The activity was compared with BHT 229 which was used as the standard antioxidant.

230

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#### 232 **2.12 Total Antioxidant activity**

 The total antioxidant content of the solvent extracts of CC plant was estimated by following the manufacturer's directions provided along with the antioxidant assay kit from Sigma-Aldrich (USA). The assays were performed in 96 well plates. The reaction mixture contained 10 µL of test sample of various concentrations (50-150 μg), 20 µL of Myoglobin 237 working solution; then 150 µL of the ABTS substrate working solution was added to each 238 well and Incubated for 5 min at room temperature. Followed by this, 100 µL of stop solution 239 was added to each well and the endpoint absorbance was read at  $\lambda$ =405 nm using a micro plate reader (Thermo Scientific Multiskan Ascent, USA). The activity was compared with TROLOX equivalent which was used as the standard.

#### 242 **2.13 Electron paramagnetic resonance (EPR) Spectroscopic analysis**

243 The hydroxyl radical (HO**˙**) scavenging efficacy of the solvent extracts of CC plant 244 was studied by using Fenton reaction described by Harbour *et al.*<sup>21</sup> as given below:

 $Fe^{2+} + H_2O_2 \longrightarrow Fe^{3+} + HO^+ + HO^-$ 245



246

247 In this method DMPO, the nitrone spin trap, was pretreated with activated charcoal to remove 248 paramagnetic impurities before being used as working standard. The reaction mixture 249 consisting of 30 µL DMPO (60 mM), 40 µL FeSO<sub>4</sub> (10 mM), 30 µL H<sub>2</sub>O<sub>2</sub> (10 mM) in the 250 presence or absence of various concentrations of dried EE or ME in water  $(40 \mu L)$  was made 251 up to 300 µL using distilled water to give a final concentration 6 mM DMPO, 1 mM  $H_2O_2$ 

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 and 1.3 mM FeSO4. The samples of EE and ME were dried separately in a rotor vapor and dissolved in distilled water to make a stock solution of 5 mg/ml. From this varying volumes (10-30 µL) of solutions were appropriately diluted with water to give a final concentration in the range of 50-150 µg in 40 µL. The contents were mixed well for 7 min and were transferred into an RT-aqueous flat cell (Wilmad Labglass), and then experiment was carried out on Bruker EMX-EPR Spectrometer, Germany, at an operating frequency of 9.67 GHz, with centre field set at 3480 G, modulation frequency set as 100 KHz, modulation amplitude 0.10 G. Acquisition was carried out for 4 scans.

#### **2.14 Data analysis**

 All the biochemical assays were performed in triplicates. The statistical significance 262 were calculated from one way ANOVA analysis and the level was set to  $(p < 0.05)$  and the means were separated by using Prism Graph pad version 6.0; values of all parameters are 264 expressed as mean  $\pm$  SD of three independent measurements.

#### **3. RESULTS AND DISCUSSION**

#### **3.1 Total phenolic and flavonoid content**

 Phenolic compounds are secondary metabolites, associated with flavour and colour characteristics of fruits and vegetables. Flavonoids are the natural polyphenols, widely present in the plants, fruits and food products. Polyphenol compounds are effective hydrogen donors, exhibiting inhibitory effect of mutagenesis and carcinogenesis in human, attributing 271 as good antioxidants. $22,23$  The amount of phenols and flavonoids obtained in the crude 272 extracts of ethanol (EE) were found to be  $0.37\pm0.28$  and  $0.39\pm0.52$  mg/g, methanol (ME) 273 0.21 $\pm$ 0.92 and 0.41 $\pm$ 0.27 mg/g, and hexane (HE) 0.53 $\pm$ 0.41 and 0.58 $\pm$ 0.09 mg/g, and the same are presented in (Table 1). The results are expressed as mg of tannic acid or quercetin

 equivalents, per gram of dry extract. As is seen from the results, the HE displayed the highest levels of phenolic and flavonoid content, leading to a speculation that the solvent of cyclic hydrocarbon is able to solubilize more amounts of these compounds than methanol or ethanol. But it is uncertain whether the entire phenolic compounds contribute to free radical scavenging or they function as antioxidants. This ambiguity can be cleared only after checking the free radical scavenging activity of the individual solvent extracts, in the remaining part of this study.

#### **3.2. DPPH radical scavenging activity**

 The solvent extracts of CC leaf showed a concentration-dependent anti-radical activity by inhibiting DPPH radical with an increasing concentrations of 50-150 μg. DPPH is 285 usually used as a substrate to evaluate anti-oxidative activity of antioxidants.<sup>4</sup> The method is based on the reduction of purple coloured methanolic DPPH solution to yellow, in the presence of a hydrogen donating antioxidant. In this study, the different solvent extracts of 288 CC leaf serve as a source of H-donor and act as antioxidants.<sup>24</sup> The disappearance of purple colour, as an index of FR scavenging ability increased with increasing concentration of the extract (Table 2). The EE, ME and HE extracts showed maximum activity of 93.74%, 291 91.47% and 52.71% respectively at 150  $\mu$ g mL<sup>-1</sup>concentration. The absorbance of DPPH was 292 more rapidly decreased at  $\lambda$ =517 nm in the presence of EE followed by ME and then HE at 293 an IC<sub>50</sub> concentration of 62, 76 and 145  $\mu$ g mL<sup>-1</sup> respectively, as against Vitamin-E the 294 reference antioxidant which showed an  $IC_{50}$  of 11  $\mu$ g mL<sup>-1</sup>. This indicates that EE possesses more antioxidant activity in terms of hydrogen atom donating capacity. The decreased levels of radical scavenging activities of ME and HE may be either due to reduced levels of H- donors or increased levels pro-oxidants in them, more particularly in HE. A separate study is proposed to conduct in the next phase to assess the pro-oxidant characteristics of HE.

#### **3.3. ABTS**•+ 299 **scavenging activity**

300 The antioxidant activity of various concentrations of EE, ME and HE of CC leaf, was 301 determined by measuring the decolourization of the ABTS<sup>++</sup>. The reduction of the radical 302 cation is expressed as the percentage of scavenging by the phenolic and flavonoid compounds 303 of the extracts. The decolourization of radical cation was measured at  $\lambda$ =734 nm with no 304 participation of any intermediary radical. The results presented in Table 3 indicate the 305 potential scavenging activity of the extracts by inhibiting the formation of the  $ABTS^+$ , 306 because both the inhibiting and scavenging properties of antioxidants towards ABTS<sup>++</sup> have 307 been already well documented.<sup>25</sup> The data of Table-3 also signify that the crude extracts of all 308 the three different solvents exhibited free radical scavenging activity on dose dependent 309 manner with maximum activity of 97.41%, 91.17% and 61.91% at 150  $\mu$ g mL<sup>-1</sup> for EE, ME 310 and HE respectively, with an IC<sub>50</sub> value of 50, 65 and 110  $\mu$ g mL<sup>-1</sup> against 7  $\mu$ g mL<sup>-1</sup> for 311 Vitamin E.

#### 312 **3.4. Hydrogen peroxide scavenging activity**

313 Scavenging of  $H_2O_2$  by the extracts are attributed to their phenolic content, which can 314 donate electrons to  $H_2O_2$ , thus neutralizing it to water.<sup>26</sup> The ability of the extracts to 315 effectively scavenge hydrogen peroxide was compared with that of Ascorbic acid as standard 316 antioxidant and the results are presented in Table 4. The extracts were capable of scavenging 317 hydrogen peroxide and this efficiency was directly proportional to the concentration. The EE, 318 ME and HE extracts showed an IC<sub>50</sub> value of 90, 127 and 150  $\mu$ g mL<sup>-1</sup> respectively, against 5 319 ug mL<sup>-1</sup> concentration of Vitamin E, the reference antioxidant. H<sub>2</sub>O<sub>2</sub>, generally is not very 320 reactive at very low concentration; but sometimes, it can cause cytotoxicity by giving rise to 321 the formation of hydroxyl radical in the cell. Thus, elimination of  $H_2O_2$  is also important to 322 maintain stress free biological environment.

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#### 323 **3.5. Nitric oxide scavenging activity**

324 In the NO<sup>•</sup> scavenging study, the nitrous oxide produced by SNP reacts with oxygen 325 to form stable nitrite and nitrate ions. The plant extract containing free radical scavenger, 326 competes with oxygen leading to the suppression of nitrite formation. The nitrite ion in the 327 aqueous solution further reacts with sulphanilamide present in the Griess' reagent to produce 328 diazotised molecule, that was measured spectrophotometrically.<sup>27</sup> The NO<sup>•</sup> scavenging ability 329 of all the three extracts is given in Table 5. Accordingly to the results obtained, the decrease 330 in the concentration of nitrite in the presence of extracts is attributed to the prevention of 331 nitrite formation from NO<sup>\*</sup>. The EE showed a 92.42% NO<sup>\*</sup> scavenging activity followed by 332 89.75% for ME and 71.53% for HE at 150  $\mu$ g mL<sup>-1</sup> concentration, where the IC<sub>50</sub> values for these extracts are 90, 90 and 100 μg  $mL^{-1}$  as against curcumin inhibition at 25 μg  $mL^{-1}$ 334 concentration. It is therefore clear that some of the active components of individual extracts 335 compete with  $O_2$  to react with nitrous oxide and prevent the formation of stable nitrite/nitrate, thereby decreasing the formation of diazotised coloured molecule.<sup>28</sup> 336

#### 337 **3.6 Hydroxyl radical scavenging activity**

 The results of the HO**˙** scavenging power of the plant extracts are provided in Table 6. 339 The HO<sup> $\cdot$ </sup> generated via Fenton reaction degrades de-oxyribose using  $Fe^{2+}$  as catalytic component. The presence of radical scavenging molecules of the extract neutralizes the reactivity of the radical to prevent the degradation of de-oxyribose.<sup>29</sup> The results of HO<sup> $\cdot$ </sup> scavenging by the plant extracts are given in Table-6. The scavenging activity increased with increasing concentration of each extract. The activity was also dependent on the dose of the individual extract. The EE, ME and HE extracts showed maximum scavenging of 89.74%, 345 94.03% and 53.63% respectively, at 150  $\mu$ g mL<sup>-1</sup> with an IC<sub>50</sub> value of 85, 90 and 132  $\mu$ g

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346  $mL^{-1}$  as against 10 µg mL<sup>-1</sup> of vitamin C, the reference antioxidant. The variation in the scavenging skill may be due to the diversification in the phytocomposition of the extracts.

**3.7 Super oxide radical scavenging activity**

 The superoxide radical formed by the reaction of riboflavin and NBT is suppressed by suitable scavenging molecule. In this reaction NBT is oxidised to form formazan which is 351 measured spectrophotometrically.<sup>13</sup> In the present study, the superoxide radical scavenging molecules present in the plant extracts viz. EE, ME and HE were shown to inhibit the formazan formation by NBT oxidation (Table 7). The extracts at different concentration, even after 1 h of incubation time did not produce a purple colour formazan. This observation revealed that the crude extracts of all the three types were able to fight the superoxide radicals and inhibit the NBT oxidation. These extracts showed a maximum free radical scavenging 357 activity 93.80%, 91.5% and 69.6% respectively for EE, ME and HE at 150  $\mu$ g mL<sup>-1</sup> concentrations with an IC<sub>50</sub> value of 79, 85 and 105 μg mL<sup>-1</sup> as against 7 μg mL<sup>-1</sup> of vitamin E, the reference antioxidant.

**3.8. Reducing power of CC extracts**

 The reducing power of a herbal extract is associated mainly with its phenolic antioxidant activity. The presence of antioxidants in the CC plant extract resulted in the reduction of potassium ferricyanide to potassium ferrocyanide. The initial yellow colour of the reaction mixture of this assay changed to green and blue shades, due to the formation of  $Fe^{2+}$  complex<sup>30</sup>, depending upon the reducing power of the extracts on dose dependent manner. Among the three different extracts studied, EE exhibited better activity, compared to 367 ME and HE, at 100  $\mu$ g mL<sup>-1</sup>concentration. At concentration below 100  $\mu$ g mL<sup>-1</sup> the activity of EE is on par with the reference BHT. At concentration above 100 μg mL<sup>-1</sup> (i.e., at 150 μg  $369 \text{ mL}^{-1}$ ) both EE and HE displayed nearly same antioxidant activity; whereas, the ME showed a

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 significant decrease (Fig. 1) in its reducing power. The inconspicuous results of the extracts are attributed to the mixture of phytocompounds with different chemical properties, present in the crude extract.

#### **3.9 Total antioxidant activity**

 Plants have a large number of extractable secondary metabolites. These molecules play the role of antioxidants, to prevent the oxidative stress in any reaction system. Therefore, quantitative measurement of the cumulative antioxidant capacity of any extracted material may provide important biological information. The total antioxidant capacity of the plant extracts of this study measured by TROLOX equivalent antioxidant capacity (TEAC) are depicted in Fig 2. The principle of the assay method, as reported by Miller and Rice-Evans *et al*.<sup>31</sup> involves the formation of a ferryl myoglobin radical from metamyoglobin and hydrogen 381 peroxide, which oxidises the ABTS to produce ABTS<sup>++</sup>, a green colour soluble chromogen that can be determined spectrophotometrically at 405 nm. It was observed from Fig. 2 that the CC plant extracts were able to suppress the production of the radical cation in a dose dependent manner with a proportionate decrease in the intensity of colour. However, the HE 385 displayed a significantly ( $p < 0.05$ ) decreased antioxidant activity compared to EE and ME. Trolox, a water-soluble vitamin E analog was used as a standard reference.

#### **3.10 EPR spectroscopic investigations**

 The hydroxyl radicals generated via the Fenton reaction and its scavenging by ethanol or methanol extracts of CC plant was monitored using electron paramagnetic resonance (EPR) spectroscopy by a spin trapping method with DMPO as spin trap. Initially, the 391 formation of DMPO-HO' spin adduct, resulted from DMPO trapping of HO' generated from Fenton reaction, was established through EPR spectrum (Fig. 3). This control run did not

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393 contain the extracts possessing antioxidant activity. Parallel to this, the HO' scavenging 394 ability and capacity limit the DMPO - HO' adduct formation by the extracts were examined.

395 EPR analysis carried out exactly 7 min after homogeneous mixing of the reaction 396 mixture in room temperature condition resulted in the formation of DMPO-HO' spin adduct. 397 As could be seen from the results presented in Fig. 4 (for EE) and Fig. 5 (for ME), both the EE and ME extracts were able to suppress the observed EPR signal from the DMPO-HO<sup>•</sup> 398 399 adduct (Fig. 3), but to varying degrees. As observed from the results (Fig. 4 and 5), the 400 suppression of DMPO- HO<sup>•</sup> adduct formation by ME is almost same as that of EE of CC leaf. 401 However, there was slight difference in the HO' scavenging activity between these two 402 extracts (Table-6), where the de-oxyribose degradation was significantly reduced ( $p<0.05$ ) in 403 the presence of ME compare to that of EE. This two different solvent extracts have shown a 404 dose dependent inhibition of the EPR signal, where the concentration of extracts was in the  $1405$  range of 50-150 μg mL<sup>-1</sup>. The EE exhibited a low intensity signal at a maximum 406 concentration used (150 µg), while the ME showed barely detectable signal at this 407 concentration. The difference in the scavenging ability of two different extracts of the same 408 plant may be due to the presence of varying amount of polyphenols having direct scavenging activities against hydroxyl radicals.<sup>16,32,33</sup> 409

410 It was also noted that the EPR signal in this study was stable for nearly 20 min 411 followed by a complete degeneration of the quartet signal, confirming the formation of stable 412 DMPO-HO<sup>•</sup> adduct. The decrease or loss in the intensity of this signal is due to competing ability of the individual extract for accepting the reactive HO' species. EPR analysis for HO' 413 414 scavenging activity by HE was not carried out because of its poor solubility in water, as it 415 contained oily substance. However, the results of HO' scavenging activity mentioned in 416 section 3.6 may serve as an index.

#### **4. CONCLUSION**

 The solvent extracts had varying levels of antioxidant capacity contributed possibly by different antioxidant compounds, as measured by comparing with the abilities of known standards such as Vitamin E, Vitamin C, Curcumin, BHT, TROLOX and Quercetin. The variation could also be related to the extractability of the individual solvent. The free radical scavenging activity of EE, ME and HE (Tables 2-7) extracts showed a dose responsive scavenging ability. Compared to the other extracts, HE showed remarkably lower activity, despite its increased phenolic and flavonoid levels, and not contributing to antioxidant activity. The decreased free radical scavenging and antioxidant properties of HE was confirmed by its increased cytotoxicity (data not shown), and further work is in progress in this direction. Hexane, being a non-polar solvent, generally extracts compounds such as alkaloids and terpenoids (which are of pro-oxidant in nature), while the ethanol and methanol extract antioxidant metabolites such as phenolics and flavonoids from CC leaf. This study, therefore reveals that the Callistemon *citrinus* leaf has important biologically active phytocompounds of medical importance of both pro- and antioxidants. True benefits of these compounds could be understood after separating the individual phytocompound by employing appropriate separation techniques.

#### **Acknowledgement**

 The First author sincerely thanks Director, CSIR-CLRI for financial assistance through CSIR- Research Internship. Authors acknowledge EPR facility support from STRAIT (CSC 0201) under the XII five year plan project of CSIR-CLRI.

**Conflict of interest**

The Author(s) declare no conflicts of interest to disclose.

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#### 499 **Table 1** Total Phenolic and Flavonoid content of the solvent extracts of CC

**Note**: Tannic acid and Quercetin were used as reference standards for phenolic and flavonoid respectively.





Results are expressed as percentage scavenging and are mean  $\pm$  SD of three independent

values (n=3)



**Table 3** ABTS radical cation scavenging activity of solvent extracts of CC with reference to Vitamin E as standard

Results are expressed as percentage scavenging and are mean  $\pm$  SD of three independent

values (n=3)



Table 4 H<sub>2</sub>O<sub>2</sub> scavenging activity of solvent extracts of CC with reference to Vitamin C as

standard

Results are expressed as percentage scavenging and are mean  $\pm$  SD of three independent

values (n=3)

Sample	Concentration $(\mu g/ml)$	EE	% Nitric Oxide Scavenged by ME	<b>HE</b>	Standard Curcumin $(\mu g/ml)$
CC crude extract	50	$34.17 \pm 2.46$	$32.69 \pm 1.12$	$29.22 \pm 3.31$	
	75	$40.48 \pm 1.86$	$38.80 \pm 1.70$	$38.08 \pm 2.67$	
	100	$53.98 \pm 2.61$	$50.30 \pm 2.85$	$54.63 \pm 3.06$	
	125	$73.51 \pm 3.53$	$71.43 \pm 2.83$	$62.58 \pm 1.78$	
	150	$92.42 \pm 2.01$	$89.75 \pm 1.03$	$71.53 \pm 0.54$	
$IC_{50}$		90	90	100	25

**Table 5** Nitric oxide radical scavenging activity of solvent extracts of CC with reference to Curcumin as standard

Results are expressed as percentage scavenging and are mean  $\pm$  SD of three independent

values (n=3)

**Table 6** Hydroxyl (HO˙) radical scavenging activity of solvent extracts of CC with reference to Vitamin C as standard



Results are expressed as percentage scavenging and are mean  $\pm$  SD of three independent

values (n=3)



**Table 7** Superoxide  $(O_2$ <sup> $\cdot$ </sup>) radical scavenging activity of solvent extracts of CC with reference to Vitamin E as standard

Results are expressed as percentage scavenging and are mean  $\pm$  SD of three independent

values (n=3)

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503 **Fig. 1** Reducing power of CC extracts in comparison with BHT at different concentrations 504 (50-150  $\mu$ g mL<sup>-1</sup>), Each value represents a mean  $\pm$  SD (n=3)



**Fig. 2** Total antioxidant capacity of CC extracts at varying concentration were calculated and compared with TROLOX equivalent expressed as mmol/L, Each value represents a mean  $\pm$ SD (n=3)



Fig. 3 EPR Spectra of DMPO - HO' spin adduct formed via Fenton Reaction (Control)



Fig. 4 X-band EPR Spectra: Effect of EE on HO' scavenging and retardation of DMPO -HO<sup>∙</sup> adduct formation



**Note: DMPO spin trap in aqueous solution was used in ambient condition.**

### Fig. 5 X-band EPR Spectra: Effect of ME on HO' scavenging and retardation of DMPO - HO' adduct formation



