

# WORLD JOURNAL OF PHARMACEUTICAL RESEARCH

SJIF Impact Factor 7.523

Volume 7, Issue 03, 730-740.

Research Article

ISSN 2277-7105

# EVALUATION OF ANTIBACTERIAL AND ANTIOXIDANT ACTIVITY OF ETHANOLIC EXTRACTS OF BUTEA MONOSPERMA

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Article Received on 05 Dec. 2017.

Revised on 26 Dec. 2017, Accepted on 17 Jan. 2018

DOI: 10.20959/wjpr20183-10833

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#### **ABSTRACT**

Today plant drugs are very important and play a crucial role in the modern medicine. It is generally usually used for treatment of some diseases that cannot be treated by conventional medicine. Plant drugs are easily available with low cost, safe, efficient and rarely have side effects. The main objective of this study was to evaluate antibacterial and antioxidant activity of ethanolic extracts of flowers and stem of *Butea monosperma*. Antibacterial activity of ethanolic extracts was also evaluated and MIC values were calculated by broth dilution method. Extracts prevented the growth of gram positive bacteria such as *Staphylococcus aureus* and *Bacillus subtilis* and gram negative bacteria such as *E.coli* and *Pseudomonas aeruginosa*, the MIC values

of ethanolic extract of the flower were higher than those of the stem extract. Antioxidant activity was assayed by the 2,2-Diphenyl-1-picrylhydrazyl (DPPH) free radical scavenging activity, nitroblue tetrazolium (NBT) and ferric reducing power (FRAP). In all the assays, stem extract exhibited stronger antioxidant activity than that of flowers. The present results showed antibacterial and antioxidant activity of the extracts was found to be positively associated with the total phenolic and flavonoid content of the extracts.

**KEYWORDS**: Antibacterial activity, Antioxidant activity, *Butea monosperma*, Natural drugs, 2,2-Diphenyl-1-picrylhydrazyl (DPPH), ferric reducing power (FRAP).

#### 1. INTRODUCTION

Medicinal plants are the richest bio-resource of drugs of traditional systems of medicine, modern medicines, nutraceuticals, food supplements, folk medicines, pharmaceutical intermediates and chemical entities for synthetic drugs.<sup>[1]</sup> Plants have to adapt to the changing environmental conditions for their survival of existence. The oxidative environment presents a range of free radicals including superoxide, hydroxyl radical, nitric oxide and peroxynitrite, for living organisms to deal with. Many evidences are exists to explain the role of free radicals in the development of various diseases including cancer, neurodegeneration and some inflammatory diseases. [2, 3, 4] Antioxidants have therefore gained importance for their capacity to neutralize free radicals. In this context, the antibacterial and antioxidant properties of various medicinal plants are being investigated throughout the world because of the toxicological concerns associated with the synthetic antioxidants and preservatives. [5] Butea monosperma (Palas) is a medium-sized deciduous tree belongs to family Leguminosae-Papilioneae. This tree is also called 'Flame of the Forest' and Bastard Teak. [6,7] B. monosperma is a medium sized deciduous tree, with a somewhat crooked trunk (10-15 feet) in height and 5-6 feet in girth. The dried flowers and stem bark of the plant contain some important flavanoids (medicarpin, plasonin) and alkaloids (butrin, isobutrin) that have a wide range of pharmaceutical and medicinal utilities. Alcoholic extracts of petals of B. frondosa flowers and seeds have shown the antiestrogenic, antiimplantation and antifertility activity. [8,9] Petroleum ether extract of B. monosperma flowers have shown the anticonvulsive activity. [10,11] The alcoholic and aqueous extract of the leaves of B. monosperma showed significant antihelmintic activity against adult earthworms (Phertima prosthuma) when compared with standard Albendazole. [12, 13] Although a number pharmacological activities have been attributed to different parts of Butea monosperma, only anti-inflammatory, antitumour and antihelminthic properties have been scientifically validated. [14,15] Therefore, the main objective of the present study was to determine the total phenolic and flavonoid content and to evaluate the antioxidant and antibacterial activity of ethanolic extracts of flowers and stem of Butea monosperma.

# 2. MATERIALS AND METHODS

# 2.1. Chemicals

1,1-Diphenyl-2-picrylhydrazyl (DPPH), potassium ferricyanide, trichloroacetic acid, gallic acid (GA), rutin (RU), nitroblue tetrazolium (NBT), and Folin-Ciocalteu's reagent, were purchased from Sigma-Aldrich (St. Louis, MO, USA).

Aluminium chloride, Sodium carbonate, Mueller Hinton media were purchased from SR Scientifics (Tirupathi, India). All other chemical reagents used were of analytical grade.

#### 2.2. Collection of plant material

The fresh flowers and stem of *Butea monosperma* were collected from the Western Ghats of Karnataka, India, during winter season. Plant parts were packed immediately after picking and kept in cold (-20<sup>o</sup>C) dark storage until processed.

# 2.3. Preparation of extracts

Flowers and stems of the plant were collected and dried under shade at room temperature. The plant material was then chopped and ground to fine powder using a mechanical blender. 20gm of powder of flowers and stem of *Butea monosperma* was taken into conical flask. The phytoconstituents were extracted by adding 100ml of ethanol to the powder. The flask was incubated in orbital shaker for 48 hrs. The extract was filtered through five layers of Muslin cloth. The process was repeated twice. The collected extract was pooled and concentrated by evaporation. [16] The extract was preserved and stored at 4°C in airtight bottles for further study.

# 2.4. Determination of total phenolic content

Total phenolic content of ethanolic extracts flowers and stem of *Butea monosperma* was measured using the Folin–Ciocalteu reagent method as described earlier. Briefly, from the stock solution of (1 mg/ml ethanol), 200  $\mu$ l of both of the crude extracts were made up to 3 ml with distilled water then mixed thoroughly with 0.5 ml of Folin–Ciocalteu reagent for 3 min, followed by the addition of 2 ml of 20% (w/v) sodium carbonate. The mixture was allowed to stand for a further 60 min in the dark and absorbance of the reaction mixtures was measured at 650 nm. Quantification was done on the basis of the standard curve of Gallic acid concentration range from 50 to 500 mg/ml ( $r^2 = 0.998$ ). Total phenolic content calculated from the calibration curve was expressed as mg of gallic acid equivalent (GAE)/g of dry weight.

# 2.5. Determination of total flavonoid content

Total flavonoid content of both crude extracts was determined using the aluminium chloride colorimetric method as described earlier. Briefly, from the stock solution of 1 mg/ml crude extracts, 50 µl of each extract was made up to 1 ml with methanol, mixed with 4 ml of distilled water and subsequently with 0.3 ml of 5% NaNO<sub>2</sub> solution. 0.3 ml of 10% AlCl<sub>3</sub>

solution was added after 5 min of incubation and then allowed to stand for 6 min. This was followed by the addition of 2 ml of 1 M NaOH solution to the mixture and final volume of the mixture was brought to 10 ml by the addition of double distilled water. The mixture was allowed to stand for 15 min and absorbance was measured at 510 nm. Quantification was done on the basis of the standard curve of rutin concentration ranging from 50 to 500 mg/ml ( $r^2 = 0.999$ ). Total flavonoid content calculated from a calibration curve was expressed as mg of rutin equivalent (RU)/g of dry weight.

# 2.6. DPPH assay

The antioxidant activity was determined by DPPH assay as described earlier with some modifications. From the stock solution different concentrations of extract (100  $\mu$ g–600  $\mu$ g/ml) were prepared. 200  $\mu$ l of each concentration was mixed with 3.8 ml DPPH solution and incubated in the dark at room temperature for 60 min. Absorbance of the mixture was then measured at 517 nm control and Vitamin E was used as a positive. Scavenging ability of the sample to DPPH radical was determined according to the following equation.

# 2.7. Ferric reducing power assay

Ferric reducing/antioxidant power (FRAP) was determined following the method as described earlier. Briefly, 100 µl of each concentration of the extracts (100–600 µg/ml) was mixed with 2.5 ml of 200 mM phosphate buffer (pH 6.6) and 2.5 ml of 1% potassium ferricyanide and incubated at 50 °C for 20 min. After this, 2.5 ml of 10% trichloroacetic acid was added and the tubes were centrifuged at 10,000 rpm for 10 min. Five milliliters of the upper layer of the solution was mixed with 5.0 ml of distilled water and 1 ml of 0.1% ferric chloride and the absorbance of the reaction mixtures was measured at 700 nm. The final results were expressed as mg ascorbic acid equivalent/g of dry weight.

# 2.8. NBT assay

Superoxide anion scavenging activity was performed as described earlier.<sup>[21]</sup> From the stock solution (1 mg/ml) different concentrations of extract (100 µg g–500 µg g/ml) were prepared. The reaction was performed in 50 mM phosphate buffer (pH 7.8) containing extracts of various concentrations (100–600 lg/ml), 1.5 mM riboflavin, 50 mM NBT, 10 mM DL-methionine, and 0.025% v/v Triton X-100. The reaction was initiated by illuminating the

reaction mixture and absorbance of formazan was recorded at 560 nm and percentage scavenging activity was described.

# 2.9. Antibacterial assay

The antimicrobial activity was tested against both Gram negative (*Escherichia coli* and *Pseudomonas aeruginosa*) and Gram-positive bacteria (*Staphylococcus aureus* and *Bacillus subtilis*) obtained from the Department of Microbiology, Yogivemana University, Kadapa, India. The bacterial strains were grown on Mueller Hinton agars plates and suspended in MH broth. The minimum inhibitory concentration (MIC) values were determined using the broth microdilution method as described earlier. Serial dilutions of the stock solutions of the crude extracts in broth medium were prepared in a microtiter plate and the microbial suspensions were added in the microwells at the concentration of 5 x 10<sup>5</sup> organisms/ml. The MIC values were determined as the lowest concentrations preventing visible growth. Streptomycin was used as a positive control. Each assay was repeated three times.

# 2.10. Statistical analysis

Data were expressed as Mean  $\pm$  SD. Statistical analysis was performed by SPSS 11.5. One-way analysis of variance (ANOVA) was utilized to evaluate differences.

#### 3. RESULTS

#### 3.1. Total phenolic content

The total phenolic content of the stem and flower ethanolic extracts of *Butea monosperma* was determined by the method described above. The total phenolic content for the stem extract was found to be  $64 \pm 2.2$  (GAE)/g DW and for the flower extract was  $34 \pm 1.8$  (GAE)/g DW (Table 3.1).

#### 3.2. Total flavonoid content

The total flavonoid content of the stem and flower ethanolic extracts of *Butea monosperma* is given in Table 3.1. The total flavonoid content for the stem extract was found to be higher  $(44 \pm 2.4 \text{ rutin equivalent/g DW})$  than the flower extract  $(22 \pm 1.6 \text{ rutin equivalent/g DW})$ .

Table 3.1: Total phenolic and flavonoid content of stem and flower extracts of *Butea monosperma*.

Extract	Total phenolic content <sup>a</sup>	Total flavanoid content <sup>b</sup>
Stem extract	$64 \pm 2.2$	$34 \pm 1.8$
Flower extract	$44 \pm 2.4$	$22 \pm 1.6$

Each value is a mean of three biological replicas.

# 3.3. Antioxidant activity

Plants rich in secondary metabolites including phenolics, flavonoids and carotenoids exhibit antioxidant activities which are due to their redox properties and chemical structures. The antioxidant property of the crude extracts was investigated and compared by various biochemical assays like, DPPH and NBT assay. The ethanolic extract of stem demonstrated comparatively stronger antioxidant activity as compared to the flower extract. The DPPH scavenging activity was found to be 55%, 74% and 91% at 600  $\mu$ g/ml for flower extract, stem extract and Vitamin C respectively (Fig. 3.1).

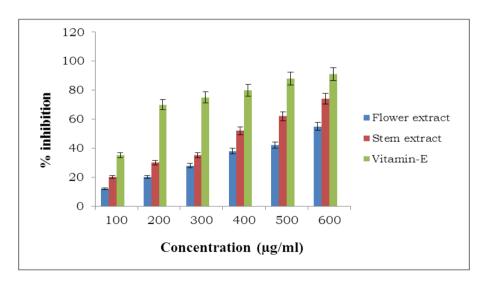


Fig 3.1: Free radical scavenging activity of ethanolic extracts of flower and stem of *Butea monosperma*. Vitamin E was included as a positive control. Activity was measured by the scavenging of DPPH radicals and each value is expressed as the mean  $\pm$  standard deviation.

Superoxide scavenging activity determined by NBT assay was found to be 52%, 68% and 91.7% at 600  $\mu$ g/ml for flower extract, stem extract and ascorbic acid respectively (Fig. 3.2). Presence of antioxidant substances or reductants in the plant extracts leads to the reduction of

<sup>&</sup>lt;sup>a</sup> mg gallic acid equivalent (GAE)/g DW.

b mg rutin equivalent/g DW

Fe<sup>3</sup>+ ferricyanide complex to the ferrous form (Fe<sup>2+</sup>). We also evaluated the reducing power of the crude extracts and significant changes were observed with the increase in the concentration of the extract (100–500  $\mu$ g/ml). For flower extract absorbance values ranged from 0.25 to 0.6 and for stem extract the values were between 0.3 and 0.65 (Fig 3.3). Ascorbic acid was used as a positive control.

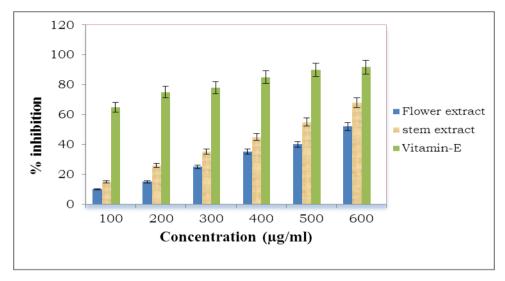


Fig 3.2: Superoxide scavenging activity of ethanolic extracts of flower and stem of *Butea monosperma*. Vitamin E was included as a positive control. Activity was measured using NBT assay and each value is expressed as the mean  $\pm$  standard deviation.

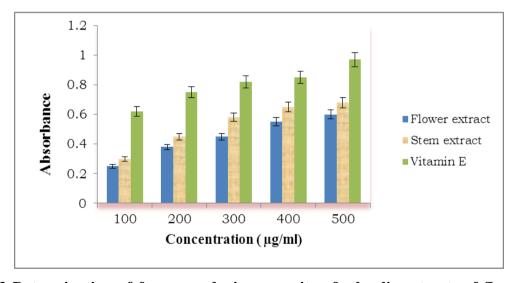


Fig 3.3 Determination of ferrous reducing capacity of ethnolic extracts of flower and stem of *Butea monosperma*. Vitamin E was taken as a positive control. Each value is expressed as the mean  $\pm$  standard deviation.

#### 3.4. Antibacterial activity

The in vitro antibacterial properties of ethanolic extracts of flower extract, stem extract of *Butea monosperma* are presented in Table 4.1. The tested extracts of *Butea monosperma* flower and stem possessed antibacterial activity against both Gram positive and Gram negative bacteria. The antibacterial activity of flower extract was found to be comparatively higher than that of stem extract. The MIC value of the flower extract ranged from  $0.25 \pm 0.04$  to  $0.74 \pm 0.06$  mg/ml and that of stem from  $0.29 \pm 0.01$  to  $0.90 \pm 0.04$  mg/ml. The flower extract exhibited highest antibacterial activity against *Staphylococcus aureus* (0.25 mg/ml) and lowest activity against *Pseudomonas aeruginosa* (0.74  $\pm$  0.06). A similar trend was exhibited by the stem extract although the MIC values were higher than those of the flower extract.

#### 4. DISCUSSION

In present study, The total phenolic and flavonoid content of ethanolic extracts of flower extract and stem extract of Butea monosperma was determined and both of the extracts showed high phenolic and flavonoid content. Antioxidant and antibacterial activity of these crude extracts may be attributed to the high phenolic and flavonoid content. Phenolic compounds are important plant constituents because of their free radical scavenging ability facilitated by their hydroxyl groups and the total phenolic concentration could be used as a basis for rapid screening of antioxidant activity. [22] Phenolic compounds are also involved in conferring plants with oxidative stress tolerance. Flavonoids are highly effective scavengers of most oxidizing molecules, including singlet oxygen, and various other free radicals implicated in several diseases.<sup>[23]</sup> Flavonoids, on the other hand, suppress reactive oxygen formation, chelate trace elements involved in free-radical production, scavenge reactive species, and up-regulate and protectantioxidant defenses. [24] Crude extracts of fruits, herbs, vegetables, cereals and other plant materials rich in phenolics and flavonoids, are increasingly being used in the food industry for their antioxidative properties and health benefits. In present study, the ethanolic extracts of stem showed comparatively higher antioxidant activity than the ethanolic extract of flower of Butea monosperma, which is in accordance with the total phenolic and flavonoid content of the two extracts. The tested extracts of Butea monosperma flowers and leaves possessed relatively higher antibacterial activity against Gram positive than Gram negative bacteria. The antibacterial activity of flower extract was found to be comparatively higher than that of stem extract. The reason for higher sensitivity of the Gram-positive bacteria than Gram negative bacteria could be attributed to their differences in cell membrane constituents. Gram-positive bacteria contain an outer peptidoglycan layer, which is an ineffective permeability barrier.

Table 3.2: Antimicrobial activity of *Butea monosperma* extracts (MIC value expressed in mg/ml).

Microorganism streptomycin	Stem extract	Flower extract
Staphylococcus aureus	0.29±0.01	0.25±0.04
0.055±0.002		
Bacillus subtilis	$0.32\pm0.02$	$0.27\pm0.04$
0.025±0.001		
Escherichia coli	$0.78\pm0.01$	$0.69\pm0.06$
0.055±0.001		
Pseudomonas aeruginosa	0.90±0.04	$0.74\pm0.06$
0.0020±0.03		

Similar results were obtained from a research carried on strawberry tree leaves (Orak et al., 2011). These results suggest that *Butea monosperma* may be a potential source of broad spectrum of antibacterial agents. The antibacterial activity of the extracts could be attributed to the high content of flavonoids which have been reported to be involved in the inhibition of nucleic acid biosynthesis and metabolic processes.<sup>[25]</sup>

#### 5. CONCLUSION

The results suggest that *Butea monosperma* is a potential source of antibacterial and antioxidant molecules. The stem and flowers of the plant can be used as natural antioxidants and preservatives in food and non-food systems. However, further phytochemical analysis is required for the isolation of bioactive molecules from the plant that may show a broad spectrum of pharmacological activities.

# **ACKNOWLEDGMENTS**

The authors are thankful to the Department of Biotechnology, JNTUACE, Pulivendula for providing necessary chemicals and support for completion of this work.

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