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# **RESEARCH ARTICLE**

# Evaluation of antioxidant and antimicrobial activity of the Indian clove Syzygium aromaticum L. Merr. & Perr.

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#### **ABSTRACT**

Syzygium aromaticum (Synonym; Eugenia aromatica Kuntz.) belongs to family Myrtaceae is a small medium evergreen tree, 2-6 m tall. Generally, plant found medium sized, crown base low, branches semi erect and numerous. Leaves glabrous, with numerous oil glands on lower surface. Flowers small, in terminal cymose cluster, each peduncle bear three - four stalked flowers at the end while sepals minute with triangular projection. Fruits found typically olive shaped, one seeded popularly referred to as mother of clove with distinct aroma. The brown, dried, unopened flower buds called cloves, a name coming from French word "clou" meaning nail. Plant distributed in south-west and central Indian subcontinent and under cultivation in large since ancient time. Mostly, the aromatic or spices plants contain compounds that possess confirmed strong or potent anti-oxidative properties. Antioxidants are very important to human health, including lowering the risk of cancer. Antioxidant combats the effect of free radicals. More danger of free radicals, plants produces more antioxidant. Antioxidant system prevents these reactive oxygen species from being formed at optimum level. They act as scavengers to neutralize effect of free radicals. In present investigation, evaluation of few antioxidants carried out from the fresh plant material and studied. Considering the potent medicinal value of the plant its antimicrobial sensitivity test also carried out against few human pathogenic bacteria like gram positive Staphylococcus aureus MTCC -96, gram negative, Salmonella typhi MTCC- 98, Klebsiella pneumoniae MTCC -661, Proteus vulgar MTCC - 744, and Shigella flexneri MTCC- 1457 along with fungus Candida albicans-183, were used with disc diffusion method. The results of antimicrobial sensitivity compared with the standard antibiotic like Ampicillin and Nystatin (10 μg/ml)

**Keywords:** Antioxidants, Antimicrobial sensitivity, Phytochemistry

#### INTRODUCTION

Since time immemorial to humankind, clove i.e. Syzygium aromaticum is used as medicine in Ayurveda, Chinese, Unani and Western countryside against many diseases like oral diseases or dental complaints (Cai and Wu, 1996). The essential oil derived from aromatic plants not only serves as fragrance and flavor agents but also as dietary antioxidant expected to prevent several diseases caused by free radicals (Halliwell, 1999). The medicinal properties of plants have been investigated in the recent scientific development, throughout the world, due to their antioxidant activities, no side effect and economic viability (Anndy et al., 2003). Antioxidant prevent the propagation of free radicals in all cell membrane in the human body and capable of neutralizing free radicals or their action, act of different stages. They act at the level of prevention, interception and repair preventive antioxidant attempt to stop the formation of Reactive Oxygen Species (ROS). Interception of free radicals is mainly by radicals scavenging and at the repair and reconstitution level, mainly repair enzymes involve (Rhee, 2006). The antioxidant properties of the aromatic clove or eugenia oil extensively reviewed by Chaieb et al. (2007a). This aromatic plant buds, cloves and leaves used as a carminative, to increase hydrochloric acid in stomach and to improve peristalsis. In dentine problems, clove oil is an important ingredient in the treatment possessing anti-inflammatory, antioxidant, antiulcerogenic and antithrombic properties Chaieb et al. (2007b) and (Saeed and Tariq, 2008). Clove oil also used in food and beverages as preservative against bacteria or fungi and also flavoring agent (Pundir et al, 2010). Its noteworthy that Pande and Singh, 2011 reported the compound Eugenol, having mold and bacterial inhibiting activity in bakery food items. Ground beef i.e. cattle meat generally spoiled by psychrotropic bacteria but can be inhibited by the use of clove oil (Oliveira et al.,2013). Recently, the antibacterial activity of Syzygium aromaticum reported against many microorganisms like **Bacillus** cereus, Staphylococcus aureus, Escherichia coli, Salmonella typhi (Kumar et al., 2014) and antifungal activity

against *Fusarium oxysporum* (Hamini *et al.*, 2014), (Shrivastava *et al.*,2014). The synergistic antimicrobial activity of ethanol and acetone extract of clove plant positively evaluated against cultures of *Escherichia coli, Klebsiella pneumoniae* and *Proteus mirabilis.* (Reji and Rajshekharan, 2015).

#### **MATERIALS AND METHODS**

#### I. Evaluation of antioxidants

In present investigation, plant *Syzygium* aromaticum collected from botanical garden of the college. Fresh plant parts like leaves, young buds and stem are chosen for the experimental purpose as more metabolically active. Quantitative estimation of antioxidants like (Vitamin C) Ascorbic acid, Anthocyanin, Lycopene, Chlorophyll carried out as per the protocols of Thimmaiah, (1999).

## **II. Phytochemical Tests**

Phytochemical tests carried out as per Harborne, 1998.

#### A) Tests for alkaloids

**Dragendroff's Test:** About 0.2 g of the extracts (or 2-3 ml of filtrate) was warmed with  $2\% H_2S04$  for two minutes. It was filtered and few drops of Dragendroff's reagent were added. Orange red precipitate indicates the presence of alkaloids.

#### B) Tests for flavonoids

Extract of about 0.2 g was dissolved in diluted NaOH and HCl was added. The yellow solution that turns colourless indicates the presence of flavonoids.

#### **C)** Tests for Tannins

Small quantity of extract was mixed with water and heated on water bath. The mixture was filtered and ferric chloride added to the filtrate. A dark green or blue-black solution indicates the presence of tannins.

#### D) Test for Saponin

About 0.2 g of the extract shaken with 5ml of distilled water and then heated up to the boil. Frothing (appearance of creamy miss of small bubbles) shows the presence of saponins by forming 1cm layer of foam.

## E) Test for steroids

2 ml of acetic anhydride was added to 0.5 g of the extract of each with 2 ml of acid i.e.  $H_2SO_4$ . The colour changed from violet to blue or green in some samples indicating the presence of steroids.

#### F) Test for Glycosides

The extract was hydrolyzed with HCl solution and neutralized with NaOH solution. A few drops of Fehling's solution A and B were added. Red precipitate indicates the presence of glycosides.

#### **G)** Test for Terpenoids

(Salkowski test): 0.2 g of the extract of the whole plant sample was mixed with 2 ml of chloroform and concentrated  $H_2SO_4$  (3 ml) was carefully added to form a layer. A reddish brown coloration was formed to indicate positive results for the presence of Terpenoids.

## III. Antimicrobial sensitivity test

The plant parts cut in small pieces, cleaned carefully and washed under tap water to remove impurities followed by shade drying. Dried plant parts crushed in blender, powdered and preserved in airtight bottles. Soxhlet extraction process followed in water, ethanol, methanol, and acetone and different solvent fractions obtained. Dried extracts were stored in labeled sterile wide mouthed screw capped bottles at 4°C and used for further study (Parekh and Chanda, 2008). The standard pathogenic cultured microbial strains obtained from Microbial Type Culture Collection and Gene Bank (IMTECH), Chandigarh, India. The bacteria rejuvenated in Nutrient broth (Hi-media laboratories, Mumbai, India) at 37°C for 18 hrs and then stored at 4°C on Nutrient agar. The fungal organisms were sub cultured on Sabaroud's dextrose agar. Few human pathogenic bacteria like gram positive Staphylococcus aureus MTCC -96, gram negative, Salmonella typhi MTCC- 98, Klebsiella pneumoniae MTCC -661, Proteus vulgaris MTCC - 744, and Shigella flexneri MTCC- 1457 along with fungus Candida albicans-183, were chosen for the experiment. Disc diffusion method used for performing the antibacterial sensitivity test by following the standard methods (NCCLS, 1990). The results were compared with the standard antibiotics Hi-Media discs like (10  $\mu$ g/ml) Ampicillin and Nystatin for fungi.

#### RESULTS AND DISCUSSION

# Antioxidant analysis of Syzygium aromaticum

In plant Syzygium aromaticum, leaves, buds, or inflorescence, possess antioxidants like ascorbic acid, lycopene, anthocyanin, chlorophyll etc. and its quantitative analysis showed the presence of ascorbic acid more in buds with 6660 µgm while less in leaves with 1350 µgm. The concentration of lycopene found more in buds with 1.96 µgm and found less in leaves with 0.84 µgm. Meanwhile, about 80 µgm content of anthocyanin found in buds of plant and 50 µgm in the leaves. Interestingly, the amount of chlorophyll content found in the leaves parts was more with 1.123 mg while in buds it found about 0.900 mg. In human body ascorbic acid essential for the normal regulation of the colloidal condition of connective tissue, in the hydroxylation of proline and hydroxyproline, dentine and the intercellular cement substance of the capillaries (Smirnoff, 2005). Lycopene is a powerful antioxidant that categorically retards damage caused to DNA and protein (Xianquan et al., 2005). The antioxidant activity (Scavenging free radicals metal chelation; protein binding) of anthocyanin including the protection of LDL against oxidation has been demonstrated in a number of In vitro systems 2000). Chlorophyll (Aviram, possess inflammatory, antioxidant and wound healing properties. Chlorophyll also removes carbon dioxide and carbon monoxide, and has been found to reduce fecal, urinary, and body odor. Chlorophyll may reduce the binding carcinogens to DNA in the liver and other organs (Hsu et al., 2013). Table-I.

Table-I: Evaluation of antioxidants from plant Syzygium aromaticum

Sr. No	Name of the compound	Plant part taken for analysis	Weight of plant part	Vol. of extract	Vol. of extract taken for analysis	Absorbance (525nm)	Value found in µgm
		Leaves	1 g	10 ml	1ml	0.199	1350 μgm
1.	Ascorbic acid	Buds	1 g	10 ml	1ml	1.268	6600 μgm
		Leaves	1g	10 ml	1ml	0.027	0.84µgm
2.	Lycopene	Buds	1g	10 ml	1ml	0.063	1.96µgm
		Leaves	1g	10 ml	1ml	0.200	50μgm
3.	Anthocyanin	Buds	1g	10 ml	1ml	0.320	80 μgm
4.	Chlorophyll	Leaves*	1g	Chl_a at 6 = 0.332	45nm	Chl_b at 663nm = 0.563	1.123 mg
	_ ,	Buds**	1g	Chl_a at 6 = 0.254	45nm	Chl_b at 663nm = 0.483	0.900 mg

\*Total chlorophyll 1.123 mg = Chl\_a - 0.625mg + Chl\_b- 0.496mg \*\*Total chlorophyll 0.900mg = Chl\_a 0.545mg + Chl\_b- 0.555mg

Table-II: Preliminary phytochemical analysis of Syzygium aromaticum

		Phytochemical Tests						
Sr. No.	NAME OF THE PLANT	Alkaloids	Flavonoids	Tannins	Saponins	Steroids	Glycosides	Terpenoids
1.	Syzygium aromaticum	+	+	+	+	+	+	+

Table-III: Antimicrobial sensitivity test of the plant Syzygium aromaticum

Sr. No.	Solvent Extract	Zone of Inhibition [mm]						
NO.	Extract	Proteus vulgaris [MTCC- 744]	Shigella flexneri [MTCC- 1457]	Staphylococc us aureus [MTCC-96]	Salmonella typhimuriu m [MTCC- 98]	Aspergillus niger [MTCC- 281]		
1.	Aqueous	09	08	09	11	16		
2.	Petroleum ether	12	11	10	15	17		
3.	Methanol	11	07	12	14	14		
4.	Ethanol	12	14	13	16	17		
5.	Ampicillin [control]	29	27	30	32	-		
6.	Nystatin [control]	-	-	-	-	31		

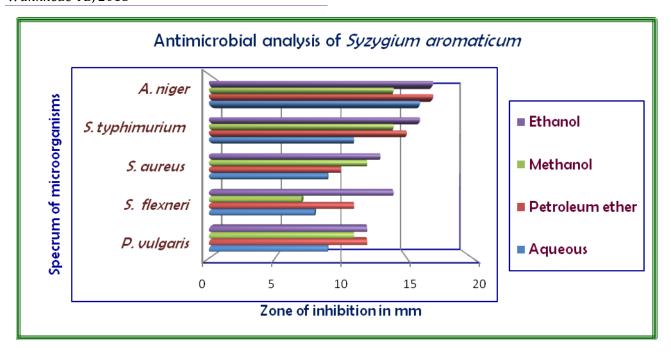


Fig.1: Analysis of antimicrobial sensitivity test of Syzygium aromaticum

# Phytochemical analysis of *Syzygium* aromaticum

The analysis of the preliminary phytochemical tests of the plant showed the presence of chemical constituents like alkaloids, flavonoids, tannins, saponins, steroids, glycosides and terpenoids. Alkaloids are pharmacologically active as they have physiological effects on human as well as other animals and serves as therapeutic and antimalarial drugs (Pawar and Arumugam, 2011). It is also noteworthy that saponins, tannins have anticarcinogenic properties, antioxidant effects, immune modulation and regulation of cell proliferation. Flavonoids, steroids and glycosides reported to be used in treating heart problems (Shrivastava et al., 2015). This data would provide evidence or clues for the probable chemical and antimicrobial activities. Table-2.

# Antimicrobial analysis of Syzygium aromaticum

Disc diffusion analysis of antimicrobial assay of aqueous extract showed maximum zone in *A. niger* with 16 mm zone and less in *S. flexneri* with 8 mm. The extract of petroleum ether showed highest antimicrobial activity in *S. typhimurium* of 17 mm and less in *S. aureus* (Pande and Singh, 2011). Interestingly, the methanolic extract showed maximum activity in bacteria *S. typhimurium* and

fungus *A. niger* of 14 mm and less in *S. flexneri* with 7 mm. However, the ethanolic extract found profound effect with maximum zone of inhibition against *S. typhimurium* and *A. niger* but less against *P. vulgaris* with 12 mm zone which corresponds complementarily with findings of Kumari *et al.*, 2013.

# **CONCLUSION**

The plant showed Syzygium aromaticum microbial synergistic interaction against pathogens when tested and can be formulated for therapeutic uses after further studies. Presence of antioxidants also exhibits its effect as important drugs constituents. This findings conclusive due to tests analysis where various chemical compounds showed their vital presence. Further chemical characterization of these compounds by NMR, GC-MS, HPLC will open new avenue for novel drug discovery.

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