

# Phytochemical Composition of Aqueous and Ethanolic Extracts of *Piper guineense*, *Cassia alata*, *Tagetes erecta* and *Ocimum gratissimum* and their Implication in Plant Disease Control

## ABSTRACT

Phytochemicals are biologically active naturally occurring chemicals produced by plants to help them thrive or thwart competitors or pathogenic organisms. The phytochemical experiment revealed varying degrees of flavonoid, alkaloid, saponin, tanin and phenol as naturally occurring bioactive chemicals of water and ethanol extracts of *Piper guineense*, *Cassia alata*, *Tagetes erecta* and *Ocimum gratissimum*. *T. erecta* had the highest flavonoid, alkaloid, saponin and tanin content of 3.17%, 5.43%, 3.50% and 5.15% respectively in ethanol extract and this was significant ( $P \leq 0.05$ ), and followed by *C. alata*, *O. gratissimum*, and *P. guineense*. The highest phenol content of 3.50% was recorded in water extract of *C. alata* followed by water extract of *T. erecta*, *O. gratissimum*, and ethanol extract of *P. guineense*. The exploitation of antimicrobial potentials of these phytochemicals in the control of plant diseases incited by pathogenic organisms is recommended.

## INTRODUCTION

Plants are composed entirely of chemicals of various kinds (Breslin, 2017) produced through primary or secondary metabolism for normal physiological functions and defense against competitors, pathogens, or predators ((Molyneux, *et. al.*, 2007; Sangoyomi *et. al.*, 2010). Plant parts including leaves, roots, rhizomes, stems, barks, flowers, fruits, grains or seeds, contain natural chemical components that are bioactive that confer them with resistance against pathogens (Doughari *et al.*, 2009). Thus, phytochemicals as biological active plant chemicals have protective or disease preventive properties (Doughari, 2012). Studies on the phytochemical

compositions of some plants have been carried out and they were found to be rich in alkaloids, phenols, flavonoid, saponin and tannins (Omodamiro and Ekeleme, 2013). Okwu (2001) reported that the most important classes of these bioactive constituents of plants are alkaloids, tannins, flavonoids and phenolic compounds. Other classes include saponins, glucosides, anthraquinones, essential oils, steroids, and terpenes. Alkaloids are the largest group of secondary chemical constituents of plants which are readily soluble in organic solvents and slightly soluble in water except their salts (Rufai *et al.*, 2016; Doughari, 2012). Phenols occur as natural colour pigments in plants that are potentially toxic to the growth and development of pathogens (Osuagwu and Eme, 2013) whereas Flavonoids are important group of the plant flora (Rufai *et al.*, 2016) whose activities include antioxidant property, protective effects and inhibition of the initiation, promotion and progression of tumors (Kim *et al.*, 1994; Okwu, 2004; Kar, 2007). Saponins possess foaming characteristics due to the combination of a hydrophobic (fat-soluble) sapogenin and a hydrophilic (water-soluble) sugar part (Doughari, 2012). According to Okwu (2004) saponins prevent disease invasion of plants by parasitic fungi thus, possessing antifungal properties (Osuagwu *et al.*, 2014). Tannins which are widely distributed in plant flora are soluble in water and alcohol (Doughari, 2012) and are used as antiseptic to inhibit the growth and development of pathogenic fungi (Burkill, 1995; Okigbo *et al.*, 2015). These natural bioactive chemicals of plants have been reported to be responsible for the antimicrobial effects of plant extracts against pathogenic organisms (Abo *et al.*, 1991; Liu, 2004; Nweze *et al.*, 2004). The phytochemicals of water and ethanol extracts of *Piper guineense*, *Cassia alata*, *Tagetes erecta* and *Ocimum gratissimum* and the possibility of exploiting their antimicrobial potentials in plant disease control are presented in this paper.

## MATERIALS AND METHODS

### Source of Plant Materials

The plant materials, *Ocimum gratissimum* leaf (Plate 1) and *Piper guineense* leaf (Plate 2) were obtained from market stalls in Umuahia, Abia State whereas *Cassia alata* leaf (Plate 3) and *Tagetes erecta* leaf (Plate 4) were obtained from Umudike, Umuahia, Abia State. The materials were taken to the laboratory for cleaning, drying and grinding into powder for further studies.



**Plate 1: *Ocimum gratissimum***



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**Plate 2: *Piper guineense***



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**Plate 3: *Cassia alata***





**Plate 4: *Tagetes erecta***

### **Extraction of Phytochemicals**

#### **Determination of Percentage Tannin**

The tannin content of the leaves of test plants was determined using the Folin Dennis spectrophotometric method of Osuagwu and Eme (2013). Each powdered leaf sample of the test plants (2.0 g) was separately mixed with 50 ml of distilled water or ethanol and shaken for 30 minutes with a shaker. The mixture was filtered and the filtrate (5 ml) was separately measured into 50 ml volumetric flask and diluted with 3 ml of distilled water or ethanol. Similarly 5 ml of standard (tanuric acid solution) and 5 ml of each extracting solvent were added separately (control). One milligramme of Folin- Dennis reagent was added to each of the flask followed by 2.5 ml of saturated sodium carbonate solution. The content of each flask was made up to 50ml

mark and left to stand for 90 minutes at room temperature (28°C). The absorbance of the developed colour was measured with spectrophotometer at 760 nm wave length with the reagent blank at zero. The process was repeated three times to get an average. The tannin content was calculated according to Osuagwu and Eme (2013) as shown below:

$$\% \text{ tannin} = \frac{100}{W} \times \frac{AY}{AS} \times \frac{C}{100} \times \frac{VF}{VA} \times \frac{D}{1}$$

Where:

W = weight of sample analysed

AY = Absorbance of the standard solution

C = Concentration of standard in mg /ml.

VA = volume of filtrate analyzed

D = Dilution factor where applicable

AS = Absorbance of standard tannin solution

VF = volume of volumetric flask used

### **Determination of Percentage Alkaloid**

The determination of the concentration of alkaloid in the leaves of the test plants was carried out using the alkaline precipitation gravimetric method of Harborne (1973) cited by Osuagwu and Eme (2013). Five grams (5g) of the powdered sample of each plant material was separately soaked in 20 ml of sterile distilled water or 10% ethanolic acetic acid. The mixture was allowed to stand for 4 hrs at room temperature (28°C). Thereafter, the mixture was filtered through Whatman filter paper (No. 42) and the filtrate concentrated by evaporation over a steam bath to ¼ of its original volume. To precipitate the alkaloid, concentrated ammonia solution was added

101 in drops to the extract until it was in excess. The resulting alkaloid precipitate was recovered by  
 102 filtration using previously weighed filter paper. After filtration, the precipitate was washed with  
 103 9% ammonia solution and dried in the oven at 60°C for 30 minutes, cooled in a desiccator and  
 104 reweighed. The process was repeated two times and the average was taken. The weight of  
 105 alkaloid was determined as a percentage of weight of sample analyzed as shown below:

$$\begin{aligned} 106 \quad \% \text{Alkaloid} &= \frac{\text{Wt of Alkaloid ppt}}{\text{Weight of sample}} \quad \times \quad \frac{100}{1} \\ 107 & \\ 108 & \\ 109 & \\ 110 &= \frac{W_3 - W_1}{W_2 - W_1} \quad \times \quad \frac{100}{1} \\ 111 & \\ 112 & \end{aligned}$$

113 Where:

114  $W_1$  = weight of filter paper

115  $W_2$  = weight of sample + weight of filter paper

116  $W_3$  = weight of filter paper + alkaloid precipitate (ppt)

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### 118 **Determination of Percentage Phenol**

119 The concentration of phenols in the leaves of test plants was determined using the folin- cio  
 120 Caltean colorimetric method of Osuagwu and Eme (2013). Each of the powdered samples (0.2 g)  
 121 was added into a test tube and 10ml of water or ethanol was separately added to it and shaken  
 122 thoroughly. The mixture was left to stand for 15 minutes before being filtered using Whatman  
 123 filter paper (No. 42). One milliliter (1 ml) of the extract filtrate was placed in a text-tube and I ml  
 124 folin-cio Caltean reagent in 5ml of distilled water or ethanol was added and the colour was  
 125 allowed to develop for 2 hours at room temperature. The absorbance of the developed colour was

measured at 760 nm wave length. The process was repeated two more times and an average taken. The phenol content was calculated thus.

$$\% \text{ Phenol} = \frac{100}{W} \times \frac{AY}{AS} \times \frac{C}{100} \times \frac{VF}{VA} \times \frac{D}{1}$$

Where,

W = weight of sample analysed

AY = Absorbance of the standard solution

C = Concentration of standard in mg /ml.

VA = volume of filtrate analysed

D = Dilution factor where applicable

AS = Absorbance of standard tannin solution

VF = Total filtrate volume.

### Determination of Flavoniods

Flavonoid was determined using the method of Omodamiro and Ekeleme (2013). The processed sample of test plant materials was weighed (5g) and boiled in 100 ml of 2M HCl solution under reflux for 40 minutes. It was allowed to cool and then filtered with a Whatman (No 42) filter paper. The filtrate was treated with equal volume of ethyl acetate (contained in the ethyl acetate portion) and was recovered by filtration using pre-weighed filter paper. The weight was obtained after drying in the oven at 60°C and cooling in a desiccator. The process was repeated two more times to get an average. The quantity of flavonoid was determined as shown below:

$$\% \text{ Flavonoid} = \frac{W_2 - W_1}{\text{Weight of sample}} \times \frac{100}{1}$$



149 Where:

150  $W_2$  =weight of filter paper and flavonoid precipitate

151  $W_1$  =weight of filter paper alone

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### 153 **Determination of Saponin**

154 The saponin content of the sample was determined by double extraction gravimetric method by  
 155 Osuagwu and Eme (2013). Each of the powered sample (5g) of the test plant materials was  
 156 mixed with 50 ml of distilled water or 20% ethanol solution in a flask. The mixture was heated  
 157 with periodic agitation in water bath for 90 minutes at 55° C. It was then filtered through  
 158 Whatman filter paper (No. 42). The residue was extracted with 50 ml of 20% ethanol or distilled  
 159 water and reduced to about 40 ml at 90°C and transferred to a separating funnel where 40 ml of  
 160 diethyl ether was added and shaken vigorously. Separation was by partition during which the  
 161 ether layer was discarded and the aqueous layer reserved. Re-extraction by partitioning was done  
 162 repeatedly until the aqueous layer became clear in colour. The saponins were extracted, with 60  
 163 ml of normal butanol. The combined extracts were washed with 5% aqueous sodium chloride  
 164 (NaCl) solution and evaporated to dryness in a pre-weighed evaporation dish. It was dried at 60°  
 165 C in the oven and reweighed after cooling in a dessicator. The process was repeated two more  
 166 times to get an average. The percentage Saponin content was determined as shown below:

$$\begin{aligned}
 167 \quad \% \text{ Saponin} &= \frac{\text{Wt of Saponin}}{\text{Weight of sample}} \times \frac{100}{1} \\
 168 & \\
 169 &= \frac{W_3 - W_1}{W_2 - W_1} \times \frac{100}{1} \\
 170 &
 \end{aligned}$$

171 Where:

172  $W_1$  = weight of evaporating dish

173  $W_2$  = weight of dish + sample

174  $W_3$  = weight of dish + saponin

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## 176 **Experimental Design and Data analysis**

177 The laboratory experiments were laid out in completely randomized design (CRD) and replicated  
178 three times. The data were analyzed using Analysis of Variance (AOVA) and means separated  
179 using least significant difference at 5% level of probability.

180

## 181 **RESULTS**

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183 The quantitative phytochemical composition of water and ethanol extracts of the plant materials  
184 is shown in the Table 1. The result showed that with exception of phenol that recorded the  
185 highest value in water extract, the phytochemicals of the plant materials were more when ethanol  
186 was used as extracting solvent and this was significant ( $P \leq 0.05$ ). *T. erecta* had the highest  
187 flavonoid, alkaloid, saponin and tanin contents in both ethanol and water extracts followed by *C.*  
188 *alata*, *O. graticimum* and *P. guineense*. The highest and lowest flavonoid content of 3.17 % and  
189 1.07% were recorded in the ethanol extract of *T. erecta* and water extract of *P. guineense*  
190 respectively. The ethanol extract of *T. erecta* had the highest alkaloid content (5.43%) followed  
191 by *C. alata* (4.33%), *O. graticimum* (4.03%) and *P. guineense* (3.58%). The highest saponin and  
192 tannin contents of 3.50% and 5.15% respectively were recorded in *T. erecta* ethanol extract. The

water extract of the plant materials recorded more phenol than ethanol extracts with highest phenol content of 3.50% in water extract of *C. alata*, followed by *T. erecta* (3.36%), *O. graticimum* (3.03%) and *P. guineense* which recorded the least value of 1.60% in water extract but highest value of 2.55% in ethanol extract. Generally, there were higher percentages of the phytochemicals in ethanol extracts than in water extracts except in phenol where the water extract contained more than ethanol extract in all the test plants except *P. guineense* which recorded the highest percentage of phenol in ethanol extract.

**Table 1: Phytochemical composition of aqueous and ethanol extracts of *O. graticimum*, *P. guineense*, *C. alata* and *T. erecta*.**

Plant	Extracts and Phytochemical Composition (%)									
	Flavonoid		Alkaloid		Saponin		Tanin		Phenol	
	EE	WW	EE	WW	EE	WW	EE	WW	EE	WW
<i>Piper guineense</i>	2.07	1.07	3.58	2.17	1.82	0.83	1.88	1.06	2.55	1.60
<i>Ocimum graticimum</i>	2.50	1.55	4.03	3.10	2.10	1.07	3.98	1.63	0.54	3.03
<i>Cassia alata</i>	3.03	2.07	4.33	3.50	2.73	1.17	4.72	1.12	0.26	3.50
<i>Tagetes erecta</i>	3.17	2.58	5.43	4.07	3.50	1.50	5.15	2.48	0.23	3.36
<b>LSD (5%)</b>	<b>0.09</b>		<b>0.18</b>		<b>0.20</b>		<b>0.12</b>		<b>0.17</b>	

**Data are means of three replicates in two separate experiments**

**WW = water extract, EE = ethanol extract**

## 208 DISCUSSION

209 The screening of *O. graticimum*, *P. guineense*, *C. alata* and *T. erecta* for phytochemicals  
210 confirmed that the leaves of the test plant materials contain Saponin, flavonoid, Alkaloid, Tannis,  
211 and phenol which agreed with the work of Elmahmood *et. al.* (2008) who reported the presence  
212 of bioactive secondary metabolites like alkaloids, tannins, saponins, flavonoids, and phenols in  
213 plants with antimicrobial properties. There were differences in the phytochemical compositions  
214 in the water and ethanol extract of the test plants. The ethanolic extracts were found to contain  
215 more phytochemicals than water extracts except phenol across all the test plant materials. The  
216 difference may be due to the extracting solvents used or the solubility of the bioactive chemicals  
217 in the extracting solvent with higher solubility of the phytochemicals in ethanol than water as  
218 extracting solvent (Amadioha, 2003; Amadioha *et. al.*, 2012).

219 Phytochemicals are employed by plants to protect themselves against pathogens (Bacteria, Fungi  
220 or Protozoa) or insects and different mechanisms of action have been suggested against  
221 pathogenic organisms, such as interference with the phospholipid bilayer of the cell membrane,  
222 damage of the enzymes involved in the production of cellular energy and synthesis of structural  
223 components, and destruction or inactivation of genetic material (Doughari, 2012). In general, the  
224 mechanism of action of phytochemicals is channeled towards inhibition of the growth of  
225 microorganisms, interfering with some metabolic processes or may modulate gene expression  
226 and signal transduction pathways (Doughari *et. al.*, 2009; Kris-Etherton *et. al.*, 2002; Manson,  
227 2003; Surh, 2003), disturbance of the cytoplasmic membrane, disrupting the proton motive force,  
228 electron flow, active transport, and coagulation of cell contents (Kotzekidou *et. al.*, 2008). Thus,  
229 phytochemicals may either be used as chemo-therapeutic or chemo-preventive agents. Chemo-

prevention referring to the use of phytochemicals to inhibit, deter or retard growth of an organism and chemo-therapeutic referring to the use of the bioactive chemicals to exterminate an organism after it has established (Rufai *et. al.*, 2016; Doughari *et. al.*, 2009). The Phytochemicals of the test plant materials are therefore suitable for exploitation as potent pesticides and possible substitute for synthetic pesticides in the control plant diseases and reduce food losses arising from diseases caused by pathogenic organisms.

## CONCLUSION

The aqueous and ethanol leaf extracts of *O. graticimum*, *P. guineense*, *C. alata* and *T. erecta* contained varying degrees of saponin, flavonoid, alkaloid, tannis, and phenol. The ethanolic extracts recorded more phytochemicals than water extracts except phenol across all the test plant materials. These natural bioactive chemicals of test plant materials could be exploited for their antimicrobial effects against pathogenic organisms.

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