

1 **CONTRIBUTION TO THE STUDY OF LEAVES : *AZADIRACHTA INDICA* A. Juss**
2 **(MELIACEAE) : EVALUATION OF THE ANTIOXIDANT ACTIVITY**

3
4
5 **ABSTRACT**

6 In Africa, the use of plants for therapeutic purposes is an ancient practice. In recent years,
7 much scientific work has been spent to the chemistry and toxicology of medicinal plants;
8 there is a particular focus on natural antioxidants in relation to their various therapeutic
9 properties. Therefore, the purpose of our study is to determine the antioxidant activity of
10 aqueous and hydroethanol extracts from the leaves of *Azadirachta indica* A.Juss a plant
11 known for its many pharmacological properties.

12 To do this, we worked on leaves of *Azadirachta indica* A. **Juss** dried in the oven at 60 degrees
13 for 24 hours and reduced to fine powder. Then we extracted first with distilled water to obtain
14 the water extract and then with a mixture of distilled water and ethanol at 50/50 (v/v) to obtain
15 the hydro-ethanol extract. Antioxidant activity was done through the DPPH test, the FRAP
16 method and the fixation of the radical nitro-oxide (NO).

17 The results revealed that for the DPPH test, the hydro-ethanol extract is more active
18 ($IC_{50}=9.9\pm 0.14$ mcg/ml) compared to the activity of the water extract ($IC_{50}= 11\pm 0.28$
19 mcg/ml). For the FRAP method, we note absorbance of 0.56 and 1.05 respectively for water
20 and hydro-ethanol extract at a concentration (166.7 μ g/ml). On the other hand, for the
21 inhibition of radical nitro-oxide (NO), activity is low for the two extracts of *Azadirachta*
22 *indica* A. Juss respectively of $36.94\pm 2.1\%$ for the aqueous extract and $26.03\pm 2.52\%$ for the
23 hydroethanol extract.

24 The results of this work highlight the antioxidant properties of *Azadirachta indica* A. Juss
25 leaves extracts. These results give credit to certain ethnopharmacological uses of
26 *Azadirachta indica* A. Juss, but, study benefits must be carried out to support this use
27 especially on toxicology.

28
29
30 **Keywords: Leaves, *Azadirachta indica* A. Juss, antioxidant activity, DPPH, FRAP, NO.**

31 **IC_{50} : 50% inhibitory concentration. DPPH: 2, 2 Diphenyl-1-picrylhydrazil. FRAP :**
32 **Ferric Reducing Antioxidant Power. NO : oxide nitric radical**

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35 **1. INTRODUCTION**

36 The use of synthetic antioxidant molecules is currently being questioned because of the
37 potential toxicological risks. Now, new plant sources of natural antioxidants are being
38 searched [12].

39 Indeed, polyphenols are natural compounds that are widespread in the plant kingdom and that
40 are of growing importance, in particular because of their beneficial effects on health [4]. Their
41 role as natural antioxidants is attracting more and more interest in the prevention and

42 treatment of cancer, inflammatory and cardiovascular diseases. In addition, they are also used
43 as additives in the agri-food, pharmaceutical and cosmetic industries [14].

44 Scientific research has been developed for the extraction, identification and quantification of
45 these compounds from different sources such as agricultural and horticultural culture or
46 medicinal plants [5].

47 This approach will significantly increase the number of plant-derived discoveries of natural
48 antioxidants, which could help solve the growing problem of the carcinogenicity of currently
49 available synthetic food additives and also combat diseases in which stress oxidative is
50 involved. It is with this in mind that our subject, which is about on the research of the
51 antioxidant activity of the leaves of a plant of the West African pharmacopoeia, *Azadirachta*
52 *indica* A. Juss by three methods (DPPH, FRAP and NO).

53

54 **2. MATERIALS AND METHODS**

55 **2.1 Study Area, Collection and Identification of Plant Materials**

56 This work was carried out at the Special Research Center Department of Pharmacognosy and
57 Botany, Cheikh Anta Diop University, Dakar, Sénégal.

58 The plant sample was collected from in this Cheikh Anta Diop University. The plant
59 specimen was identified by a specialist of botany in the laboratory of Botany, Cheikh Anta
60 Diop University, Dakar, Sénégal.

61 **2.2 Preparation of Plant Sample**

62 The leaves were then oven dried at 60°C for few days and was crushed into powders in a
63 mechanic grinder.

64 **2.3 Sample extraction**

65 The extraction was carried out by decoction of 100 g of leaf powder, boiled under reflux in
66 400 ml of water for 30 minutes. After filtration, the aqueous extract thus obtained was
67 evaporated with Rotavapor to obtain a dry residue. Finally 50 g of the leaf powder is extracted
68 successively with 400 ml of water and 400 ml of ethanol by decoction several times. The
69 decoction obtained is concentrated in a rotary evaporator and stored on a watch glass and then
70 put in an oven to be dried (60 ° C).

71 **2.4 Methods**

72 The determination of trapping capacities was done using three methods: DPPH, FRAP and
73 NO.

74

75 **• DPPH**

76 The antioxidant capacity was evaluated according to the method described by Molyneux in
77 2003 [6]. The extract was tested at different concentrations (1.56-3.125-6.25-12.5-25-50-100
78 and 200 mcg / ml) with DDPH in the following volumes of volumes extracted / DDP (1/4).
79 Ascorbic acid was used as a reference antioxidant and tested at the same concentrations.
80 Absorbance measurement was performed at 517 nm spectrophotometer after 30 minutes
81 incubation (T30) using ethanol as a blank. Three tests were performed for each test portion

82 concentration (n = 3). The results are first expressed in percentage inhibition (PI equal to the
83 absorbance of the DPPH alone minus the absorbance after adding the extract to a given
84 concentration divided by the DPPH absorbance alone) of the anti-radical activity and IC₅₀
85 (Concentration in free radical to trap 50% free radicals). Then, the EC₅₀ calculated from the
86 IC₅₀ divided by the molar mass of the DPPH and anti-radical power (PA) equal to the inverse
87 of the effective concentration [1].

88 • FRAP

89 The reducing ability of leaf extracts was assessed using the method set by Bassene, 2012.
90 Briefly, various concentrations of each extract (2,6-5,2-10,4-20,8-41,7-83,3 and 166.7 mcg /
91 ml) were diluted to half in distilled water and then mixed with 2.5 ml of phosphate buffer
92 (0.2M; pH 6.6) and 2.5 ml of potassium ferricyanide [K₃Fe (CN)₆] at 1%. The mixtures
93 obtained are incubated at 50 ° C. for 30 min. after, 2.5 ml of trichloroacetic acid (10%) is
94 added. After centrifugation at 3000 rpm for 10 min, 2.5 ml of the supernatant of each
95 concentration is mixed with 2.5 ml of distilled water and 0.5 ml of FeCl₃ (0.1%). The
96 absorbance is measured at 700 nm using a spectrophotometer (BTS 350, biosystems).

97 • NO

98 Add 1 ml of sodium nitroprusside and 250 µl of distilled water in clean and dry tubes,
99 mix all then add 250 µl of each dilution (1/2) extracts the concentrations 166.67 and 333.3
100 (mcg / ml), mix and incubate for 150 min on the laboratory bench. After incubation, 500 µl of
101 each tube prepared above are taken and introduced into a new clean, dry tubes and 1 ml of
102 sulfanilic acid solution are added. The mixture is homogenized and allowed to incubation for
103 5 to 10 min. Naphthylethylènediamine 1 ml is added to each tube and the whole is
104 homogenized slowly and incubated again for 30 min. The absorbance of each tube is read at
105 540 nm. Inhibition percentages are calculated from the following formula:

$$\%I_{NO} = \left(\frac{A_t - (A_E - A_B)}{A_t} \right)$$

106 INO% is the percentage of inhibition of the nitro-oxide radical, A_t is the absorbance of the
107 negative control (500 ml of distilled water and 1 ml nitroprusside), A_E is the absorbance of
108 the test sample in the presence of , A_B is the absorbance of the blank (500 ml of distilled
109 water, 1 ml of sulfanilic acid and 1 ml of ethylene naphthyl).

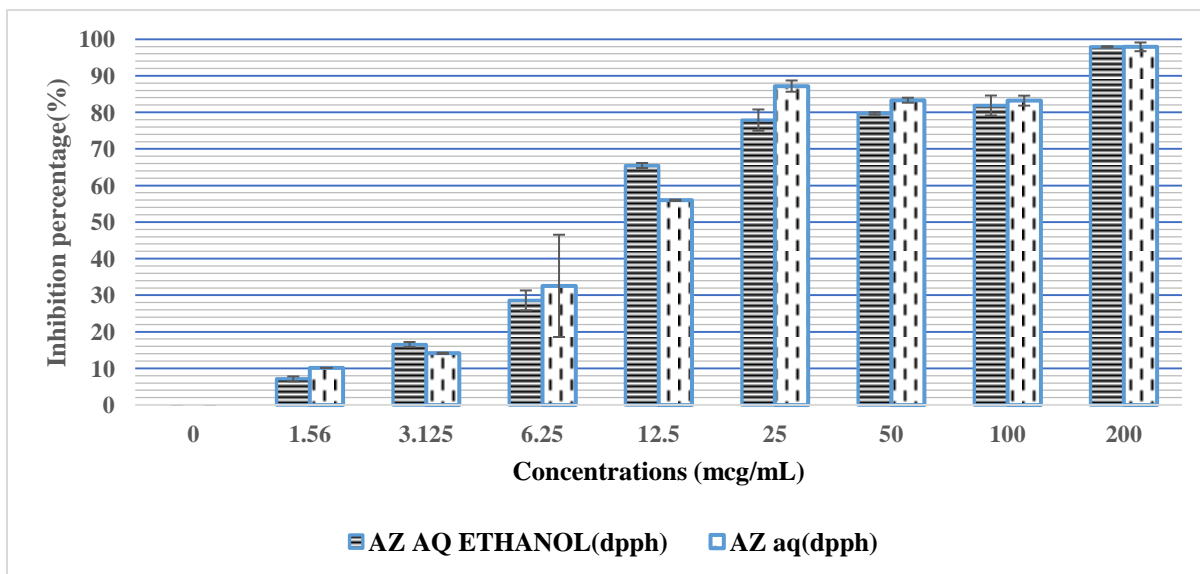
110 • Statitiscal analysis

111 Statview software was used for statistical analysis. Thus, a normal analysis of variance
112 followed by the Fischer test was performed. The difference is considered significant if p
113 <0.05 compared to the negative control (DPPH solution). Statgraphics 5.0 software was used
114 to generate inhibitory concentrations. Variances analysis was performed using the Fisher test
115 at a significance level of 0.05 using Statview software.

116 3. RESULTS

117 3.1 DPPH

118 The results of the determination of the antioxidant activity of the extracts by the DPPH
119 method expressed as percentage of inhibition are shown in figure 1.

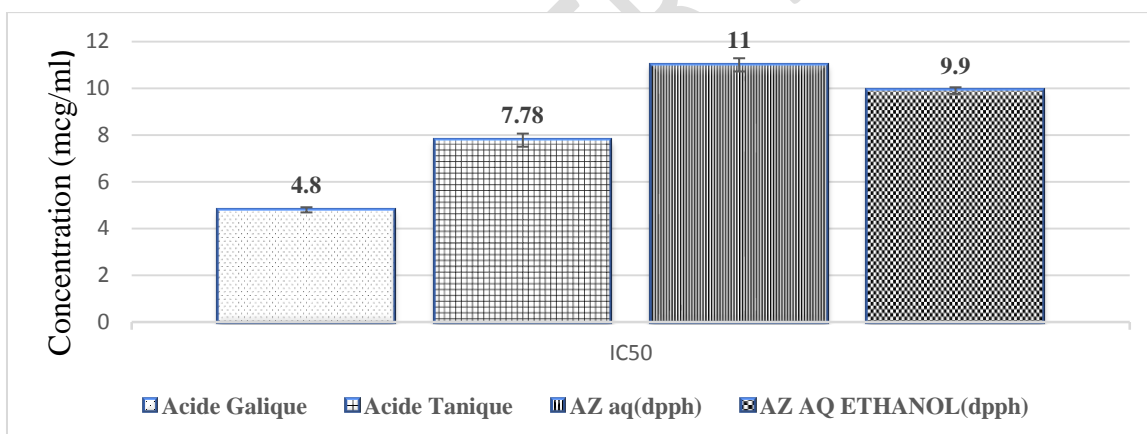


120

121 **Fig. 1. Evolution of DPPH reduction as a function of the concentrations of each extract**
 122 **tested**

123 Azaq (dpph) = aqueous extract of *Azadirachta indica* on DPPH; AZ ETHANOL (dpph) =
 124 ethanolic extract of *Azadirachta indica* on DPPH

125 The histogram of Figure 2 gives so compared the different IC₅₀ extracts, gallic acid and
 126 tannic acid. The latter two compounds were used as positive controls.



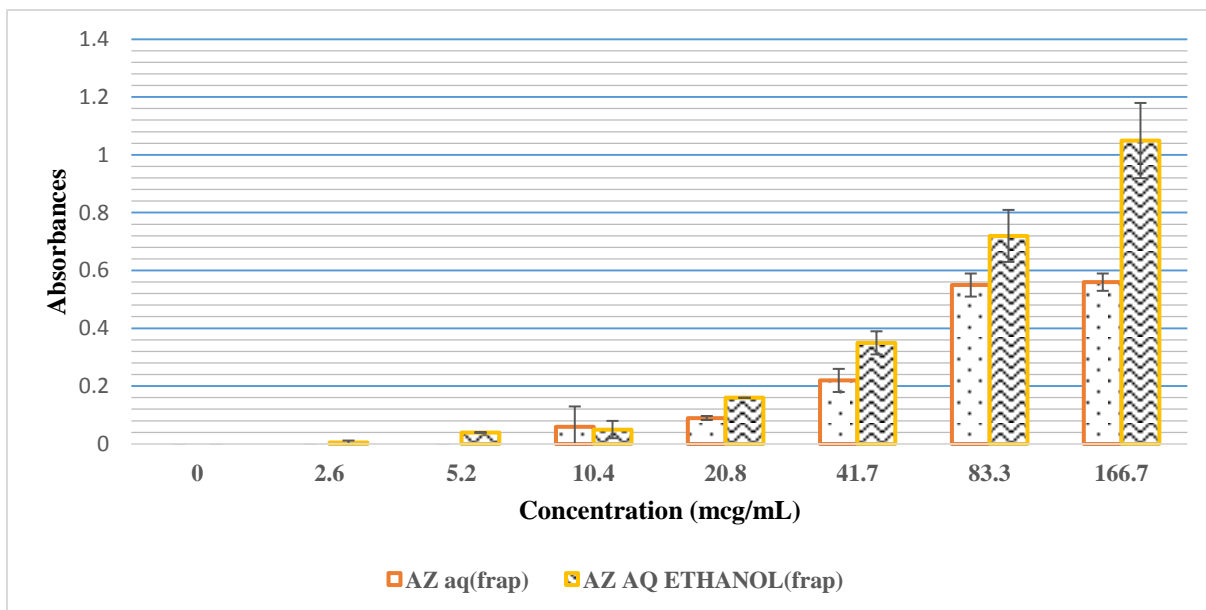
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128 **Fig. 2. Histogram of inhibitory concentrations 50 different extracts tested and positive**
 129 **controls**

130 Azaq (dpph) = aqueous extract of *Azadirachta indica* on DPPH; AZ ETHANOL (dpph) =
 131 ethanolic extract of *Azadirachta indica* on DPPH

132 **3.2 FRAP**

133 The results of determining the reducing power of the extracts by the FRAP method expressed
 134 as reducing power are shown in figure 3.

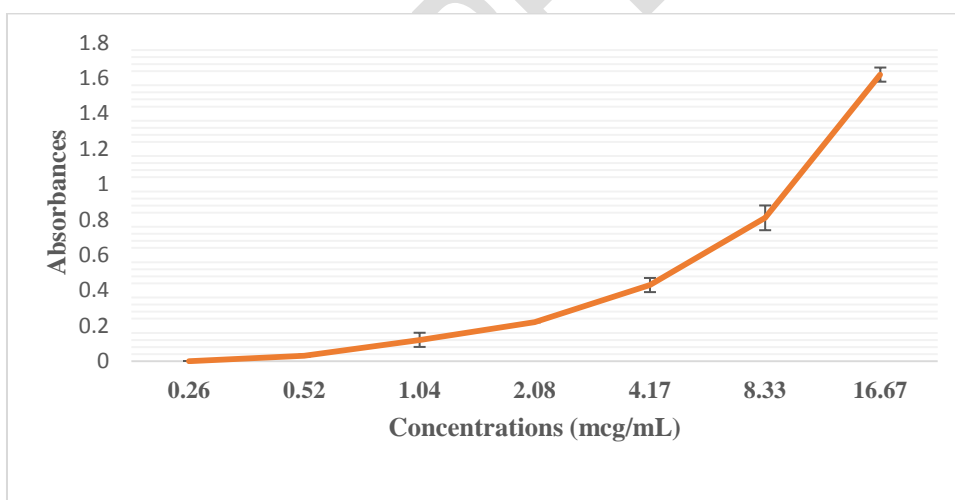


135

136 **Fig. 3. Evolution of the reduction of Fe³⁺ to Fe²⁺ according to the concentrations of each**
 137 **plant extract**

138 Azaq (frap): aqueous extract of *Azadirachta indica* Azaq ETHANOL (frap): hydro-ethanol
 139 extract of *Azadirachta indica*.

140 We used gallic acid as a standard but at concentrations much lower than those of our extracts.
 141 It is for this reason that one can not superimpose the histograms for a better simile of our
 142 extracts with our standard. The latter is much more active than our extracts. Here represented
 143 the histogram of our standard in Figure 4.



144

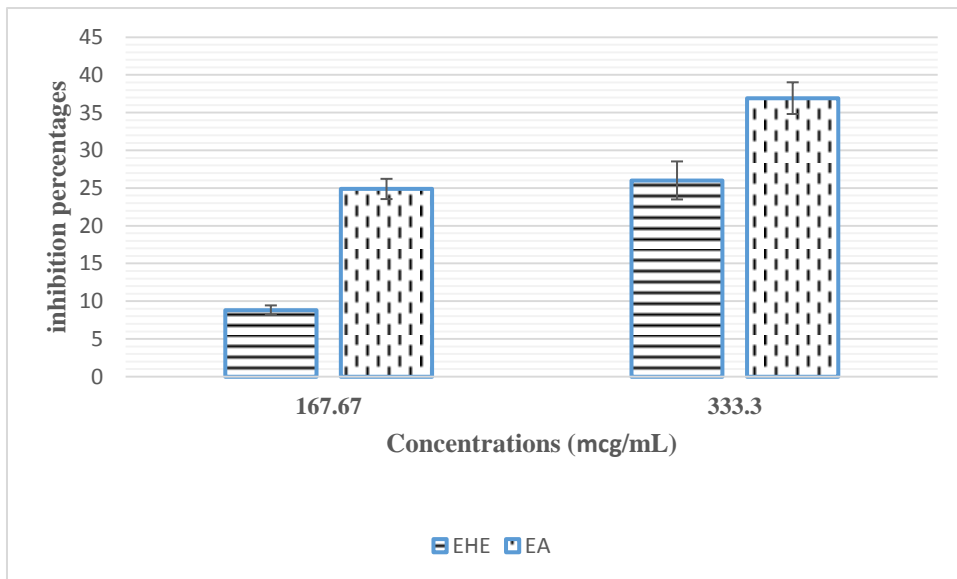
145 **Fig. 4. Evolution of the reduction of Fe³⁺ to Fe²⁺ gallic acid**

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147

148 3.3 NO

149 The results of the determination extracts of inhibition percentages by the NO method are
 150 shown in Figure 5.



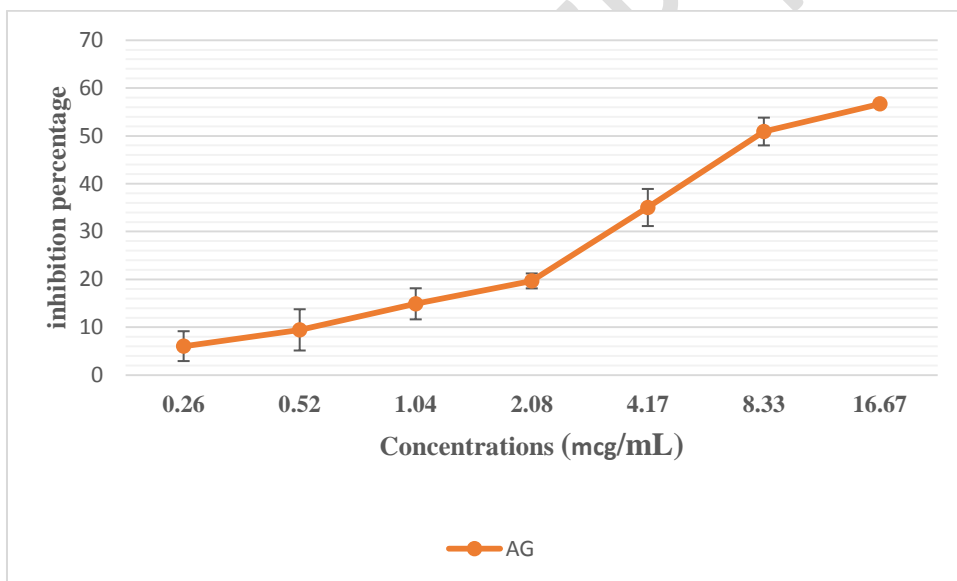
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152 **Fig. 5. Percentage inhibition of extracts by the NO method**

153 EHE: Hydro-ethanolic extract; EA: Aqueous extract

154

155 Tannic acid was used as a control but at much lower concentrations than our extracts. Figure 6
 156 below shows the results of the control by the NO method.



157

158 **Fig. 6. Percentage inhibition of NO fixing by tannic acid**

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162 **4. DISCUSSION**

163 Our study aimed to research the antioxidant activity on the leaves of *Azadirachta indica*
 164 A.Juss by using three simple methods and practices. To achieve this aim we worked on two

165 extracts: aqueous and hydro-ethanolic extracts of the leaves of *Azadirachta indica*. For
166 extracts, we performed two extractions decoction: one with distilled water and the other with
167 a mixture of water and ethanol. The choice of solvents is due to the fact that they are polar
168 and able to extract compounds such as alkaloids, tannins and flavonoids (polyphenols) [1]
169 found in the leaves of *Azadirachta indica* and mime better extraction made in the traditional
170 practice for preparing extracts.

171 To evaluate the antioxidant properties of our two extracts, we used several tests, including the
172 DPPH method, the FRAP method and the fixing of the nitro-oxide radical.

173 The method at DPPH[•] is a simple but highly effective method [7]. The results of the anti-
174 radical activity on the radical DPPH[•], show that at all concentrations tested, the two extracts
175 have antioxidant activity and they are able to trapping the radical DPPH[•]. At the
176 concentration of 100 mcg / ml, the percentage inhibition is $83.23 \pm 1.19\%$ for the aqueous
177 extract and $81.91 \pm 2.73\%$ for the hydroethanolic extract. The highest activity is observed at
178 the concentration of 200 mcg / ml with a percentage inhibition of $97.95 \pm 0.17\%$ for both
179 extracts. The work of Nahak et al [8], on the methanolic extract of *Azadirachta indica* leaves
180 reveals a percentage inhibition of $41.17 \pm 0.04\%$ at the concentration of 100 mcg / ml. This
181 difference in activity could be explained by the nature of the solvent used but also by intrinsic
182 or extrinsic factors related to the plant.

183 The calculation of IC₅₀ allows us to compare the antioxidant activity of aqueous extracts,
184 hydro-ethanolic leaves and also those references. The lower the IC₅₀, the higher the
185 antioxidant activity of the compound. The IC₅₀ of the hydro-ethanolic extract
186 (IC₅₀ = 9.9 ± 0.14 mcg / ml) is low compared to that of the aqueous extract (IC₅₀ = 11 ± 0.28
187 mcg / ml) which indicates a better activity of the latter; this could be explained by the richness
188 of the hydro-ethanolic extract in compounds having a labile hydrogen such as polyphenols
189 [2]. This is in agreement with the work of Pandey et al. [10] on the ethanolic extract of leaves
190 of *Azadirachta indica* which showed that this extract had an anti-radical activity on the DPPH[•]
191 and that this activity was similar to the content of the extract in polyphenolic compounds.

192 However, the IC 50's of gallic acid (IC₅₀ = 4.8 ± 0.11 mcg / ml) and tannic acid (IC₅₀ = 7.78
193 ± 0.28 mcg / ml) used here as a reference remain low relative to at IC₅₀ extracts.

194 The use of the FRAP test confirms the antioxidant activity found with the DPPH method;
195 both tests having different principles. The results show that the two extracts of *Azadirachta*
196 *indica* have a Fe³⁺ reducing activity at Fe²⁺ at the concentrations tested. At these
197 concentrations (10.4 mcg / ml, 20.8 mcg / ml, 41.7 mcg / ml, 83.3 mcg / ml, 166.7 mcg / ml),
198 the observed absorbances are (0.06 0.09, 0.22, 0.55, 0.56) for the aqueous extract and (0.04,
199 0.16, 0.35, 0.72, 1.05) for the hydro -éthanolic extract. The reduction of Fe³⁺ in Fe²⁺ changes
200 with the growth of the concentration of our extracts. The gallic acid used as reference has an
201 absorbance of 1.61 for a concentration of 16.67 mcg / ml and therefore has a higher activity
202 than that of the extracts.

203 The reducing activity of the extracts could be explained by the presence of compounds that
204 would yield while remaining stable electrons. Therefore, antioxidants are considered reducing
205 and oxidative inactivators [12]. The work of Olabinri et al [9], on the aqueous extract of
206 *Azadirachta indica* has shown that this extract has a reducing activity; after determination of
207 total polyphenols of the extract, the authors concluded that the activity was due to the
208 flavonoid content and polyphenols contained in the extract. Some previous studies also
209 explain that the reducing power of a compound can serve as a significant indicator of its
210 potential antioxidant activity [3].

211 Fixing the NO radical remains low for both extracts as inhibition percentages do not reach
212 50%. In our literature searches, we found no scientific publications have studied the fixing of
213 NO radical by leaf extracts of *Azadirachta indica*. Gallic acid and tannic acid used as a
214 reference respectively have IC₅₀ values of 9.16 ± 1.2 mcg / ml for tannic acid and 8.74 ± 1.6
215 mcg / ml for gallic acid. The antioxidant activity present in both extracts of *Azadirachta*
216 *indica* could be related to its chemical composition including flavonoids, polyphenols and
217 tannins [2].

218 Indeed, the leaves of *Azadirachta indica* are characterized by the presence of alkaloids,
219 quercetin, β-sitosterol, flavonoids, saponins, tannins, vitamin C and carotene [10, 11]. In
220 general, polyphenols are known for their antioxidant power. Flavonoids act mainly as
221 antioxidants, by stabilizing peroxide radicals or by deactivating oxygen species: superoxide
222 anion, hydroxyl radical, singlet oxygen.

223 Polyphenols are an important family of antioxidants found in plants. They are excellent
224 scavengers of ROS and great transition metal chelators such as iron and copper [13]. Thus,
225 whatever the nature of the anti-radical power of our extracts, it should be noted that there is a
226 correlation between phenolic content and antioxidant activity of our extracts. What joint some
227 authors in their conclusions including [2, 10].

228 5. CONCLUSION

229 To ending we can say that leaves *Azadirachta indica* A. Juss have a very important
230 antioxidant power. This is even confirmed by its use of populations to treat ailments such as
231 malaria. The results confirm that these parts of the plant can be used as having anti-
232 inflammatory properties antibacterial, antiviral, antioxidant and immunostimulant. Also, with
233 the high cost of synthetic origin antioxidant products, the use of more accessible sheets could
234 be an alternative for the equilibration of the pro-oxidant balance / antioxidant among the poor.
235 Finally, studies in thought could lead to isolate and identify antioxidant molecules with a
236 guided bio method but also to determine the acute toxicity and subacute fruits and stalks.

237 COMPETING INTERESTS

238 Authors have declared that no competing interests exist.

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