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Phytochemical Screening, Total Phenolic, Reducing Sugar Contents, and Antioxidant Activities of Gelidium spinosum (S.G. Gmelin) P.C. Silva

(2023) Tropical Journal of Natural Product Research, 7 (3), pp. 2618-2623.

DOI: 10.26538/tjnpr/v7i3.23

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Abstract

Gelidium spinosum is edible red seaweed with high economic values and potential pharmacological activities. This research aimed to evaluate phytochemicals, total phenolic content, reducing sugar content, and antioxidant properties of Gelidium spinosum methanol-aqueous extracts. Maceration with different solvent ratios of methanol-water was employed to afford various crude extracts. The standard procedures of preliminary phytoconstituents determination were employed to screen the presence of various phytochemicals. Phenolic and reducing sugar contents were determined using Folin-Cioucalteu and 3,5-dinitro salicylic acid methods. The antioxidant activities of seaweed extracts were determined through DPPH and reducing power assays. The 100% methanol extract of G. spinosum was found to be rich in alkaloids, flavonoids, glycosides, polyphenols, proteins, reducing sugar, saponins, steroids and tannins. The aqueous extract of G. spinosum contained flavonoids, glycosides, polyphenols, reducing sugars, saponins and tannins at a moderate level. The total phenolic content range was 6.43 to 49.78 mg EGA/g extract. The highest reducing sugar content was shown by 100% methanol extract of G. spinosum for DPPH method. There was a positive correlation between reducing sugar, total phenolic contents and antioxidant activities. Results further confirmed the potential use of red seaweed in various ailments, however, should further be confirmed through more appropriate similar studies. © 2023 Warsi et al.

Author Keywords

DPPH; Gelidium spinosum; phenolic content; phytochemicals; red seaweed; reducing power; reducing sugar content

Index Keywords

1,1 diphenyl 2 picrylhydrazyl, ascorbic acid, galactose, gallic acid, phenol, phytochemical, plant extract, potassium ferricyanide, trichloroacetic acid; ABTS radical scavenging assay, antioxidant activity, Article, chemical composition, controlled study, DPPH radical scavenging assay, ferric reducing antioxidant power assay, Gelidium, Gelidium spinosum extract, hydroxyl radical scavenging assay, nonhuman, physical chemistry, phytochemistry, ultraviolet spectrophotometry

Chemicals/CAS

1,1 diphenyl 2 picrylhydrazyl, 1898-66-4; ascorbic acid, 134-03-2, 15421-15-5, 50-81-7; galactose, 26566-61-0, 50855-33-9, 59-23-4; gallic acid, 149-91-7; phenol, 108-95-2, 3229-70-7; potassium ferricyanide, 13746-66-2; trichloroacetic acid, 14357-05-2, 76-03-9

Manufacturers

J.T. Baker; Merck, Germany; Sigma Aldrich, United States

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Publisher: Faculty of Pharmacy, University of Benin

ISSN: 26160684 Language of Original Document: English Abbreviated Source Title: Trop. J. Nat. Prod. Res. 2-s2.0-85153365732 Document Type: Article Publication Stage: Final Source: Scopus



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