

## Phenolic contents, *In Vitro* antioxidant, and *In Vivo* anti-inflammatory studies of aqueous extract from *Pituranthos scoparius* (Coss. & Dur.) growing in Algeria

Ahlem Karbab<sup>1\*</sup>, Nouredine Charef<sup>1\*</sup>, Lekhmici Arrar<sup>1</sup>

<sup>1</sup> Laboratory of Applied Biochemistry, Department of Biochemistry, Faculty of Natural and Life Sciences, University Ferhat Abbas, Setif-1, 19000 Algeria

### Please cite this article as:

Karbab A, Charef N, Arrar L. Phenolic contents, *In Vitro* antioxidant, and *In Vivo* anti-inflammatory studies of aqueous extract from *Pituranthos scoparius* (Coss. & Dur.) growing in Algeria. Iranian J Pharmacol Ther. 2019 (December);17:1-7.

### ABSTRACT

The present study aims to estimate the total phenolics, flavonoids and tannins contents then to investigate both *in vitro* antioxidant capacities models and topical anti-inflammatory activities of aqueous extract (AqE) from the stems of *Pituranthos scoparius*, growing in Algeria. Total polyphenol contents were determined using Folin Ciocalteu's reagent; flavonoids were quantified employing the AlCl<sub>3</sub> and method tannins using haemoglobin precipitation test. The *in vitro* antioxidant properties was assessed using different models, including DPPH-scavenging assay, lipid peroxidation, OH<sup>-</sup> scavenging ability, iron chelation, and reducing power activities. *In vivo*, the topical anti-inflammatory effect of this extract was determined using croton oil-induced edema in mouse model. The results revealed that aqueous extract presented a high total phenolic and tannins contents with values of  $150.89 \pm 0.68$  mg GAE (gallic acid equivalent)/g and  $71.24 \pm 0.09$  mg TAE (tannic acid equivalent)/g dry extract, respectively. This extract show an essential effect toward DPPH-scavenging assay, lipid peroxidation inhibition and chelating effect, with  $96.19 \pm 0.00$  µg/mL,  $91.53 \pm 0.98$  % and  $36.30 \pm 0.00$  µg/mL EC<sub>50</sub>, respectively. In a similar fashion, this extract exhibited an excellent topical anti-inflammatory activity value of  $80.30 \pm 5.91$  % regardless of the dose of 2 mg/ear. This study indicates that the aqueous extract from *Pituranthos scoparius* has potent antioxidant and anti-inflammatory effects and may prove to be of latent health benefit as well as supplementary sources for natural antioxidants and anti-inflammatory drugs.

### Keywords

*Pituranthos scoparius*,  
Aqueous extract,  
Anti-inflammatory activity,  
Antioxidant activity,  
Phenolic compounds

### Corresponding to:

Ahlem Karbab & Nouredine Charef  
Laboratory of Applied Biochemistry, Department of Biochemistry, Faculty of Natural and Life Sciences, University Ferhat Abbas, Setif-1, 19000 Algeria

### Email:

[karbabal2@gmail.com](mailto:karbabal2@gmail.com) &  
[charefnr@univ-setif.dz](mailto:charefnr@univ-setif.dz)

Conflicts of Interest: Declared None

Funding: Algerian Ministry of Higher Education and Scientific Research (MESRS)

Received: 10 Jun 2019

Published: 2 Dec 2019

### INTRODUCTION

Recently, the exploration of natural antioxidant agents from medicinal plants is the important and the essential step in the evolution of effective alternative medications [1]. Therapeutic plants with pharmacological properties have been appointed to be rich sources of components with the

critical potential to prevent severe diseases [2]. In recent past, plants and its extracts have received an essential deal of attention worldwide given their potential biological importance [3]. The screening of extracts from plants has been of exceptional importance to scientists for the

discovery of novel drugs efficient in the therapy of numerous diseases. These phytochemicals present important antioxidant capabilities which are associated with a lower incident and lower mortality rates of various human disorders [4].

Various examinations pointed out those natural products in food present better effectiveness as compared to artificial antioxidants due to their lower volatilization, resistance and commonly important antioxidant potential [5, 6]. Several polyphenolic compounds are generally obtained in plants and have gained much attention due to their antioxidant capacities and free radical scavenging abilities, which probably have an interest in human health [7]. In addition, these compounds exert an effective capacity as anti-inflammatory agents, by blocking both two essential signaling pathways which serve the important function in the generation of various pro-inflammatory mediators [5].

In this context, oxidative damage has been hypothesized to present a critical position in the evolution of a variety of human diseases [8]. It is believed that developed consumption of nutrition rich in native antioxidants is associated with lower risks of degenerative disorders; principally cancer and cardiovascular disorders [3] which conclude that oxidative damage, infections, and cancer are closely joined [5].

The genus *Pituranthos* of the family Apiaceae includes more than 20 spices [9]. *Pituranthos scoparius*, regionally named "guezazah", belongs to Apiaceae family and it is an endemic plant of North Africa and is comprehensive use in Algeria, particularly in the high plateau of the Sahara [10]. A plant is widely used in food as a flavoring agent [11], but they are also traditionally known to be used for the therapy of asthma and rheumatism [12, 11, 13], measles, firefighting indigestion, jaundice, digestive disorders postpartum care, sore stomach and abdomen [13].

Many investigations indicated that the essential oils of *Pituranthos scoparius* have exhibited some biological activities such as antimicrobial [11, 14], antioxidant [13, 15], and antiurolithiatic [16]. Moreover, many researchers report that the essential oils of the genus *Pituranthos* display antimicrobial, antioxidant, antifungal, immunomodulatory and anticancer capacities [17-20]. In this respect, Dahia et al. [21], reported that the phytochemical profile of the aqueous and methanolic extracts of *P. scoparius* revealed a high wealth of flavonoid, glycosides, and cinnamic acids, which may demonstrate the effectiveness of this plant as a drug against rheumatism and fever, since these compounds possess anti-inflammatory properties [22, 23].

Given the interest of *Pituranthos scoparius* in both phytochemical and pharmacological characteristics, the objectives of this study assess to identify the polyphenolic contents of the aqueous extract from stems of *Pituranthos scoparius* and evaluate the in vitro antioxidant activity using various model assays. The choice of stems from aerial part is based on the traditional use of this plant in Setif region and as cited by several authors [13, 14]. Furthermore, the topical anti-inflammatory effect of this plant extract was evaluated

for the primitive time.

## MATERIALS AND METHODS

### Collection and identification of plant

The fresh stems from *Pituranthos scoparius* were collected from Setif (mountain djebel Zdimm) north-eastern part of Algeria, during the flowering stage (February 2017 and April 2017, respectively). The plant was identified and authenticated by Prof. Laouer H., a botanist at the Department of Biology and Ecology Vegetal, Sétif, Algeria. A voucher specimen (013/DBEV/UFA/18) was stored at the herbarium found at the Department of Biology, and Ecology Vegetal, Sétif, Algeria.

### Chemicals and reagents

Chemicals such as quercetin, gallic acid, tannic acid, vitamin C, EDTA (Ethylene diamine tetra acetic acid), Folin-Ciocalteu, indomethacin, croton oil and aluminum chloride ( $\text{AlCl}_3$ ) were obtained from Sigma (Germany), whereas salts and solvents were purchased from Sigma Chemicals (Germany), Fluka and Prolab. These reagents were of analytical grade and were used as received without further purification.

### Extraction procedure

The preparation of the plant extract was given out according to the method of Ferreira et al [24]. Aqueous extract (AqE) was prepared by boiling 100g of dried plant material in 1L of distilled water for 20 min. Then, the solution was filtered through muslin cloth and centrifugation at 4000 rpm for 20 min. The dried extract thus obtained was screened for their pharmacological properties.

### Determination of total phenolic and flavonoid contents

Total phenolic contents were assessed using the Folin-Ciocalteu's assay [25]. An aliquot of 100  $\mu\text{L}$  of the extract was mixed with 500  $\mu\text{L}$  of Folin-Ciocalteu's reagent (1:9  $\text{H}_2\text{O}$ ) for 4 min, followed by the addition of 400  $\mu\text{L}$  of a 7.5%  $\text{Na}_2\text{CO}_3$  solution. After 2h of incubation, the absorbance was measured at 765 nm. Polyphenols contents were expressed as  $\mu\text{g}$  gallic acid equivalent (GAE)/mg DW. In a similar fashion, the total flavonoids content was determined by the colorimetric method outlined by Baborun et al [26]. According to this method, 500  $\mu\text{L}$  of each sample was added to 500  $\mu\text{L}$  solution of aluminum chloride (2%). After ten minutes of incubation, the absorbance of the mixture was measured at 430 nm. Total flavonoids were reported as  $\mu\text{g}$  of quercetin equivalent (QE)/mg DW.

### Determination of tannins

We employed the procedure outline by Bate-Smith et al [27] to measure the precipitation of hemoglobin by tannins. Briefly, a 500  $\mu\text{L}$  aliquot of different concentrations of extract was mixed with 500  $\mu\text{L}$  of haemolyzed sheep blood (absorbance = 1.6). After 20 min of incubation at room temperature, this mixture was centrifuged for 10 min. Tannic acid (100–600  $\mu\text{g/mL}$ ) was also mixed with an identical

volume of haemolyzed blood. Absorbance of the resulting supernatant was then measured at 576 nm, and the effectiveness of the precipitation of the solutions tested was expressed as µg tannic acid equivalent (TAE)/mg DW.

#### *In vitro* antioxidant activity

**Radical-scavenging test using DPPH:** DPPH scavenging capacity of the extract was estimated using the 2, 2'-diphenyl-1-picrylhydrazyl (DPPH) activity by measuring the decrease in the DPPH maximum absorbance at 517 nm [28]. In this method, 50 µL of different concentrations of the extract was mixed with 1250 µL of DPPH solution (0.004%) in methanol. Absorbance of the sample was measured at 517 nm after a 30 min of incubation in the dark at room temperature. As a reference, butylated hydroxytoluene (BHT) was employed as a positive control.

**β-Carotene/linoleic acid assay:** Inhibition of oxidative discoloration of β-carotene by the products of oxidation of linoleic acid can be used to determine the antioxidant capacity of the extract [29] according to the following procedure: An amount of 0.5 mg of β-carotene was dissolved in 1 mL of chloroform. To this solution, 25 µL of linoleic acid and 200 mg of Tween 40 were added. After evaporation of the chloroform by means of a rotary evaporator, 100 mL of distilled water saturated with O<sub>2</sub> was added, and the solution was vigorously shaken to form a stable emulsion. Then, 350 µL of the extract/standard (BHT) prepared at 2 mg/mL of concentration, then, was added to 2.5 mL of this mixture, followed by incubation for 48 h. Kinetics of discoloration of the reaction system in both presence and absence of the antioxidant was measured at 490 nm at intervals during 48 h (0, 1, 2, 3, 4, 6, 24 and 48) of incubation at room temperature and in the dark. Antioxidant activity was expressed as the percentage of inhibition of the extract, and was calculated as follows:

$I\% = (A_e/A_{BHT}) \times 100$ , where  $A_e$ : absorbance in the presence of AqE;  $A_{BHT}$ : Absorbance in the presence of BHT.

**OH<sup>•</sup> radical scavenging test:** Hydroxyl radical scavenging ability of the extract was evaluated via a spectrometric method as described by Ates and coworkers [30]. Briefly, a mixture containing 1000 µL of ferrous sulfate (0.015 M), 700 µL of hydrogen peroxide (0.006 M) was mixed with varying concentrations of extract or ascorbic acid as a positive control. Then, 300 µL of sodium salicylate (0.020 M) was added, followed by incubation for 20 min at 37°C. Absorbance of the obtained mixture was measured at 562 nm. Scavenging capacity of the extract was evaluated using the following equation:

$I(\%) = 100 \times [1 - (A_e - A_c)/A_0]$ . Where  $A_0$ : absorbance of control,  $A_e$ : absorbance in the presence of AqE, and  $A_c$ : absorbance in the absence of sodium salicylate reagent.

**Iron-chelation test:** Ferrous iron-chelation capacity of the extract was assessed using the Decker and Welch method [31]. According to this method, a mixture containing 250 µL of extract or EDTA as a positive control, 100 µL FeCl<sub>2</sub>

(0.06 M in distilled water) and 900 µL methanol was made. The control included all reaction reagents except the test samples. This mixture was mixed well and approved to react for five minutes at room temperature, followed by the addition of 100 µL of ferrozine solution. Absorbance at 562 nm was measured after 10 min of incubation. The IC<sub>50</sub> rate was determined as the efficient concentration of test sample which performs 50 % of the maximal chelating activity.

**Reducing power assay:** Aqueous extract capacity to reduce Fe<sup>+3</sup> to Fe<sup>+2</sup> ions was estimated following a procedure outlined by Chung et al [32]. According to this procedure, an aliquot of 400 µL of extract was mixed with an identical volume of both 200 mM phosphate buffer (pH = 6.6) and 10 % potassium ferricyanide. This mixture was then incubated in a water bath at 50 °C for 20 min. The reaction was terminated by adding 400 µL of trichloroacetic acid (10%), and the mixture was centrifuged at 3000 rpm for 10 min. The supernatant (400 µL) was added to distilled water (400 µL) and 80 µL of 0.1% ferric chloride. The color intensity of the mixture was measured at 700 nm after ten minutes of incubation. In this context, a high absorbance of the solution means a high reducing power.

#### *In vivo* anti-inflammatory activity

**Animals:** Adult female mice (25–30 g) were purchased from Pasteur Institute of Algeria. These animals were kept in special cages underneath conventional laboratory limitations of 12:12 h light dark cycle and 25 ± 1°C for seven days before the experiments. They were given free access to water and standard diet. The guidance on the application and treatment of the animals adapted to internationally pleasant fashions mentioned in the Animals By-Laws N° 425–2008. The experimental animals were handled subsequent obtaining authorization from Institutional Ethic Committee, and the experiments were supported by Committee for the Purpose of Control and Supervision of Experiments on Animal (CPCSEA).

**Anti-inflammatory activity:** Topical anti-inflammatory activity was assessed using croton oil-induced ear edema in mouse [33]. Mice were randomized into three groups of 6 mice for each. First, 15 µL of 50% acetone and water solution comprising 80 µg of croton oil was locally administered at the inner surface of the right ear for each mouse of the three groups used in this test. Simultaneously, the same volume at the concentration of 2 and 0.5 mg of the extract and indomethacin, respectively, were topically applied at the same local of the ear. Control group topically receive only the croton oil solution. The thickness of the ear was measured by digital caliper before treatment and 6 hours after the induction of inflammation. The difference in thickness before and after the application of croton oil was calculated. The inhibition percentage of ear edema was computed as follows:

Inhibition percentage (%) =  $100 \times (B-A)/B$ , where A is the difference of ear edema thickness in the treated group and B is the difference of ear edema thickness in the healthful group.

### Statistical analysis

Results are represented as the mean  $\pm$  standard deviation (SD) and all measurements were conducted in three determinations ( $n=3$ ). The statistical interpretation was directed by the help of Student's t-test or by one-way analysis of variance (ANOVA) for significance with the aid of GraphPad Prism-5.03; differences were examined significant at  $P \leq 0.05$ .

## RESULTS

### Total phenolics, flavonoids and tannins contents

Results revealed that the aqueous extract (AqE) was obtained in  $9.62 \pm 0.20$  % yield, whereas the content of polyphenols, flavonoids, and tannins were  $150.89 \pm 0.68$  mg GAE,  $0.82 \pm 0.39$  mg QE, and  $71.24 \pm 0.09$  mg TAE/g dry extract, respectively as shown in Table 1.

### Investigation of antioxidant activity

The  $EC_{50}$  values of DPPH, metal chelating and hydroxyl radical scavenging activities of the aqueous extract are presented in Table 2. Aqueous extract demonstrated scavenging activities against DPPH and chelating radical in a concentration-dependent manner with an  $EC_{50}$  value of  $96.19 \pm 0.00$   $\mu$ g/mL and  $36.30 \pm 0.00$   $\mu$ g/mL, respectively. Whereas, AqE present a moderate activity in hydroxyl radical-scavenging effect compared to the vitamin C. In the  $\beta$ -carotene/linoleic acid assay, results showed that the extract displays high inhibition percentage with I % value of  $91.53 \pm$

0.98 %. This suggests a significant antioxidant activity in lipid peroxidation assay of the AqE.

Hydroxyl scavenging activity of the extract was assessed using the hydroxyl radical assay. These radicals are detected by their ability to hydroxylate salicylate. From the  $EC_{50}$  (Table 2), the AqE showed a considerable activity with value of  $526.34 \pm 0.00$   $\mu$ g/mL likened to ascorbic acid. The reducing power demonstrated the capacity of the extract to reduce  $Fe^{3+}$  to  $Fe^{2+}$  form by donating an electron. In this assay, the AqE demonstrated the ability to reduce  $Fe^{3+}$  to  $Fe^{2+}$  form by donating an electron with increasing concentration. Table 2 showed that the AqE presented an  $EC_{50} = 131.26 \pm 0.02$   $\mu$ g/mL which obtained to have a considerable activity; but, it outlasted significantly ( $P < 0.05$ ) low compared to Vitamin C. The current *in vitro* antioxidant study of aqueous extract from *Pituranthos scoparius* revealed promising antioxidant activity.

### In vivo topical anti-inflammatory activity

Aqueous extract (AqE) was assayed for their topical anti-inflammatory activity using croton oil-induced ear edema assay, and their effect is showed in Figure 1. The results revealed that the AqE exhibited a high and significant inhibition of edema induced by croton oil in mice (at 6 h) with  $80.30 \pm 5.91$  % regardless of the dose of 2 mg/ear. Whereas, the croton oil control represent an  $IC_{50}$  of  $1.04 \pm 0.59$  % regardless of the dose of 80  $\mu$ g/ear; where the inflammation is induced. As a reference, the non-steroidal anti-inflammatory drug indomethacin reduced less

**Table 1.** Main constituent contents and extraction yield of AqE. Results are presented as mean  $\pm$  SD ( $n = 3$ )

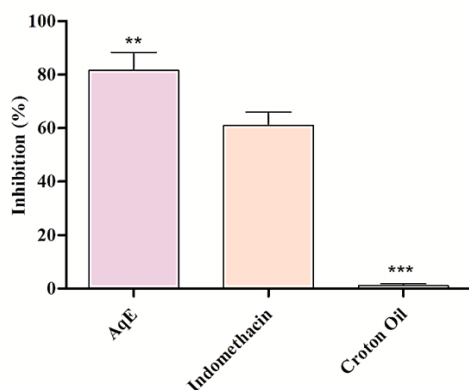
Extract	% yield (w/w)	Total phenolic content <sup>(a)</sup>	Total flavonoid content <sup>(b)</sup>	Tannin content <sup>(c)</sup>
AqE	$9.62 \pm 0.20$	$150.89 \pm 0.68$	$0.82 \pm 0.39$	$71.24 \pm 0.09$

AqE: Aqueous extract, <sup>(a)</sup>:  $\mu$ g GAE/mg, <sup>(b)</sup>:  $\mu$ g QE/mg and <sup>(c)</sup>:  $\mu$ g TAE/mg dry extract

**Table 2.** Antioxidant capacities of aqueous extract (AqE)

Extract/ Standards	AA%	$EC_{50}$ ( $\mu$ g/mL)			
		DPPH scavenging activity	Chelating activity	Hydroxyl scavenging activity	Reducing power activity
AqE	$91.53 \pm 0.98^{**}$	$96.19 \pm 0.00^{**}$	$36.30 \pm 0.00^{***}$	$526.34 \pm 0.00^{***}$	$131.26 \pm 0.00^{***}$
Vitamin C	-	-	-	$83.65 \pm 0.00$	$21.91 \pm 0.48$
BHT	$99.13 \pm 0.08$	$87.26 \pm 0.001$	-	-	-
EDTA	-	-	$6.05 \pm 0.00$	-	-

$^{**}P < 0.01$ ,  $^{***}P < 0.001$  compared to correspondent standards. AqE: Aqueous extract, EDTA: Ethylenediaminetetraacetic acid, DPPH: 2,2-diphenyl-1-picrylhydrazyl, AA: Antioxidant activity, BHT: butylated hydroxytoluene.



**Figure 1.** Inhibition percentage of the ear edema in mice after 6h. Data are presented as the mean  $\pm$  SEM ( $n = 6$ ),  $^{**}P < 0.01$ ,  $^{***}P < 0.001$  compared with positive control (Indomethacin)



edematous response by  $61.02 \pm 3.41$  % at the dose of 0.5 mg/ear (Fig. 1).

## DISCUSSION

Among the major problems concerning the uses of medicinal plants in traditional therapeutic preparations is the deficiency of experimental data. However, the screening of plant extracts has been of exceptional importance to scientists for the discovery of novel drugs efficient in the therapy of numerous diseases. In the scientific and therapeutic communities, antioxidants are considered to have the capability to scavenge free radicals and qualify oxidative damage [34]. In this study, the yield of extraction is in accord with Adida et al [13]. Whereas, the result revealed the presents a high amount of phenolic compounds in the AqE include polyphenol, flavonoids and tannins. These compounds may account for the high antioxidant activity [13] and anti-inflammatory properties [22, 23] observed for the polar extracts of these aromatic plants.

Various assays including DPPH-scavenging assay, lipid peroxidation, hydroxyl scavenging ability, iron-chelation and reducing power activities were employed to evaluate the *in vitro* antioxidant properties. Results revealed that the AqE present a high scavenging activity against DPPH, chelating and inhibition the bleaching of  $\beta$ -carotene. This result suggests that AqE can attend as a free radical scavenger and it's obtained to inhibit the oxidation of  $\beta$ -carotene by compensating both the linoleate free and other liberal radicals generated in the reaction system. Ferrous chelating activity is based on the capability of the plant extract to chelate transition metals by joining them to ferrous ( $\text{Fe}^{2+}$ ) ion catalyzing oxidation and inhibition the production of  $\text{Fe}^{2+}$ -ferrozine complex. The obtained results showed that the AqE had significant chelating activity, recommending that the extract presented a high efficient chelating ability by capturing the ferrous ion before it reacts to form a complex with ferrozine. Many reports highlight that high antioxidant activity could be associated with the presence of an amount of polyphenols compounds [36, 35].

Otherwise, lipid peroxidation and enormous biological damage could induce by the hydroxyl radical. It is an efficient cytotoxic factor and capable to attack the most molecules in the human body resulting in the formation of malondialdehyde, which is mutagenic and carcinogenic and the peroxidation of cell membrane lipids [37]. In the present study, AqE showed considerable antioxidant activity that it can mainly due to their interactions between different phenolic compounds. Therefore, the higher potency of the scavenging free radicals could be attributable to the appearance of the hydrogen donation capacity in the phenolic compounds of the extract; which is extremely linked to the presence of hydroxyl groups in the phenolic composites [38]. Therefore, the scavenging of hydroxyl radical by plant extract may exhibit significant protection of biomolecules against free radicals [39]. In addition, this extract showed a considerable reducing power designating that it can play a role as electron contributors and could

transform the free radicals through more stable products by the reaction with them and then finish the free radical series reactions. In this fact, it is well known that especially free radicals play a major role in several inflammatory diseases. It is well documented that phenolic compounds and flavonoids might be responsible of antioxidant potential, which depends on their chemical structure and the distribution of hydroxyl groups [40]. This result corroborates with the previous study indicating that the aqueous extract from *Pituranthos scoparius* possesses high antioxidant activity [13]. A possible reason for antioxidant effects of *Pituranthos scoparius* could be the presence of several families of secondary metabolites, which can influence the activity of plant extracts by their synergistic and/or additive effects [41].

Similarly, the topical anti-inflammatory activity of AqE was further evaluated by the inhibition of croton oil induced ear edema in mouse model. Croton oil is a highly irritating agent that contains tetradecanoyl-phorbol acetate (TPA) which can stimulate an inflammatory response and then induce edema [42]. The molecular and cellular mechanism by which croton oil induces inflammation may be linked to the activation of numerous protein kinases C [43] by the secretion of high levels of intracellular factors such as calcium and diacylglycerol. The activation of the receptors coupled to a G protein resulting in the production of these factors. These receptors stimulated in inflammation, then implicated in pain. Diverse intracellular signal transduction pathways mediate by Protein kinase C (PKC) such as phospholipase  $\text{A}_2$  associated with the releasing of arachidonic acid and eicosanoid production and influenced in the pathogenesis of inflammation.

The mechanism of action of indomethacin on inflammation is based on the inhibition of pro-inflammatory prostaglandin synthesis. Similarly, the topical treatment of the mice with the AqE cause significant inhibition of the development of edema. This inhibition may be due to the reduction of the release of PKC or the inhibition of its action and the extract may effectively suppress the exudative phase of acute inflammation and then pain. This result suggested that the AqE from stems of *P. scoparius* exhibited a potent antioxidant activity and inflammatory effect due to the diversity of their phenolic contents such as polyphenols, flavonoids and tannins. The antioxidant activity of AqE could have a significant effect on the prevention of inflammatory response. Griffiths et al. [5] reported that the development in oxidative damage inducing inflammation is a unifying explanation for the predisposing human to carcinogenesis, atherosclerosis and osteoporosis diseases. Furthermore, the influence of antioxidants and anti-inflammatory factors on cardiovascular disease, cancer and the interceptive mechanisms for the repression of propagation and infection.

## CONCLUSION

This research highlights the total phenolic contents, antioxidant and anti-inflammatory effects of *Pituranthos*

*scoparius* stem extract from Algeria. The study data demonstrated that aqueous extract had the highest total phenolic, flavonoid and tannins contents and exhibited significant antioxidant capacities using different assays. This may explain the medicinal use of this plant in folk medicine. In a similar fashion, findings from the topical anti-inflammatory effect reveal that the aqueous extract exhibit a significant reduction in croton oil induced edema in mouse. These results suggest that aqueous extract of *P. scoparius* might be promising for the treatment or prevention of many diseases associated with oxidative damage and inflammation. To the best of our information, this is the first investigation evaluating the topical anti-inflammatory activity of this species growing in Setif, Algeria. However, more investigations are needed to establish the active constituents of this plant which are responsible for the antioxidant and anti-inflammatory activities.

### ACKNOWLEDGEMENTS

This work was financially supported by the Algerian Ministry of Higher Education and Scientific Research (MESRS); this support is highly acknowledged. Authors would like also to thank Prof. H. Laouer (Laboratory of Valorization of Natural Biological Resources, University of Sétif1, Algeria), for the identification of the plant material.

### CONFLICTS OF INTEREST

The author(s) declare(s) that there is no conflict of interest regarding the publication of this article

### REFERENCES

1. Singh M, Pandey N, Agnihotri V, Singh KK., Pandey A. Antioxidant, antimicrobial activity and bioactive compounds of *Bergenia ciliata* Sternb.: A valuable medicinal herb of Sikkim Himalaya. *J Tradit Complement Med* 2017;7:152-157.
2. Cornara L, La Rocca A, Marsili S, Mariotti MG. Traditional uses of plants in the Eastern Riviera (Liguria, Italy). *J Ethnopharmacology* 2009;125:16-30.
3. Do QD, Angkawijaya AE, Tran-Nguyen PL, Huynh LH, Soetaredjo FE, Ismadi S, et al. Effect of extraction solvent on total phenol content, total flavonoid content, and antioxidant activity of *Limnophila aromatica*. *J Food Drug Anal* 2014;22:296-302.
4. Boutennoun H, Boussof L, Rawashdeh A, Al-Qaoud K, Abdelhazef S, Kebiche M, et al. In vitro cytotoxic and antioxidant activities of phenolic components of Algerian *Achillea odorata* leaves. *Arab J Chem* 2017;10:403-409.
5. Griffiths K, Aggarwal BB, Singh RB, Buttar HS, Wilson D, De Meester F. Food Antioxidants and Their Anti-Inflammatory Properties: A Potential Role in Cardiovascular Diseases and Cancer Prevention. *Diseases* 2016;4(3):28.
6. Ismail HF, Hashim Z, Soon WT, Rahman NSA, Zainudin AN, Majid FAA. Comparative study of herbal plants on the phenolic and flavonoid content, antioxidant activities and toxicity on cells and zebrafish embryo. *J Tradit Complement Med* 2017;1-14.
7. Pereira DM, Patricia V, Pereira JA, Andrade PB. Phenolics: From Chemistry to Biology. *Molecules* 2009;14:2202-2211.
8. Edziri H, Ammar S, Souad L, Mahjoub MA, Mastouri M, Aouni M, et al. In vitro evaluation of antimicrobial and antioxidant activities of some Tunisian vegetables. *S Afr J Bot* 2012;78:252-256.
9. Chahrazed E, Youcef M, Jean-Claude C, Gilles F, Pierre C, Samir B, et al. Chemical Composition of the Essential Oil of Aerial Parts of *Pituranthos battandieri* Maire. *IJPPR* 2016;8(10):1731-1734.
10. Vêrité P, Nacer A, Kabouche Z, Seguin E. Composition of seeds and stems essential oils of *Pituranthos scoparius* (Coss. & Dur.) Schinz. *Flavour Frag J* 2004;19:562-564.
11. Benmekhbi L, Kabouche A, Kabouche Z, Ait-Kaki B, Touzani R, Bruneau C. Five glycosylated flavonoids from the antibacterial butanolic extract of *Pituranthos scoparius*. *Chem Nat Compd* 2008;44:639-641.
12. Haba H, Benkhaled M, Georges M, Christophe L, Catherine L. Alkylated isocoumarins from *Pituranthos scoparius*. *Nat Prod Res* 2004;18:409-413.
13. Adida H, Benariba N, Bechiri A, Chekroun E, Djaziri R. Phytochemical study and evaluation of the antiradical activity of extracts of *Pituranthos scoparius*. *Phytothérapie* 2015;14:207-212.
14. Adida H, Frioui E, Djaziri R, Mezouar D. In vitro antibacterial activity of *Pituranthos scoparius* from Algeria. *Int J Biol Chem Sci* 2014;8(5):2095-2108.
15. Chikhoun A, Pavleca JD, Shashkov M, Berroua Z, Chebbi K, Bougherra H, et al. Antioxidant effect induced by the essential oil of *Pituranthos scoparius* in a formulation of a whey spread emulsion. *J Food Process Pres* 2017;1-12.
16. Benalia H, Djeridane A, Bensafieddine F, Yousfi M. High in vitro antiulcerogenic effect of *Pituranthos scoparius* roots extracts. *Pharmacologyonline* 2016;1(32):31-43.
17. Abdelwahed A, Hayder N, Kilani S, Mahmoud A, Chibani J, Hammami M, et al. Chemical composition and antimicrobial activity of essential oils from Tunisian *Pituranthos tortuosus* (Coss.) Maire. *Flavour Fragr J* 2006;21:129-133.
18. Al-Gaby AM, Allam RF. Analysis, Antimicrobial Activity of the Essential Oil from Some Wild Herbs in Egypt. *J. Herbs Spices Med Plants* 2009;7:15-23.
19. Neffati A, Limem I, Kilani S, Bouhrel I, Skandrani I, Bhouiri W, et al. A comparative evaluation of mutagenic, antimutagenic, radical scavenging and antibacterial activities of essential oils of *Pituranthos chloranthus* (Coss. et Dur.) *Drug Chem Toxicol* 2009;32(4):372-380.
20. Krifa M, El Mekdad H, Bentouati N, Pizzi A, Ghedira K, Hammami M, et al. Immunomodulatory and anticancer effects of *Pituranthos tortuosus* essential oil. *Tumor Biol* 2015;36:5165-5170.
21. Dahia M, Siracusa L, Laouer H, Rubertot G. Constituents of the Polar Extracts from Algerian *Pituranthos scoparius*. *Nat Prod Commun* 2009;4(12):1691-1692.
22. Dos Santos M, Almeida MC, Lopes, NP, de Souza GEP. Evaluation of the anti-inflammatory, analgesic and antipyretic activities of the natural polyphenol chlorogenic acid. *Biol Pharm Bull* 2006;29:2236-2240.
23. Yen C, Hsieh P, Hwang T, Lan Y, Chang, F, Wu Y. Flavonol glycosides from *Muehlenbeckia platyclada* and their anti-inflammatory activity. *Chem Pharm Bull* 2009;57:280-282.
24. Ferreira A, Proença C, Serralheiro ML, Araújo ME. The in vitro screening for acetylcholinesterase inhibition and antioxidant activity of medicinal plants from Portugal. *J Ethnopharmacol* 2006;108:31-37.
25. Li HB, Cheng KW, Wong CC, Fan KW, Chen F, Jiang Y. Evaluation of antioxidant capacity and total phenolic content of different fractions of selected microalgae. *Food Chem* 2007;102:771-776.
26. Bahorun T, Gressier B, Trotin F, Brunete C, Dine T, Vasseur J, et al. Oxygen species scavenging activity of phenolic extract from hawthorn fresh plant organs and pharmaceutical preparation. *Arzneim Forsch* 1996;46:1086-1094.
27. Bate-Smith EC. Haemanalysis of tannins, the concept of relative astringency. *Phytochemistry* 1973;12:12-907.
28. Charef N, Sebti F, Arrar L, Djarmouni M, Boussoalim N, Baghiani A, et al. Synthesis, characterization, X-ray structures, and biological activity of some metal complexes of the Schiff base 2,2'-(((azanediylbis(propene 3,1-diyl))bis(azanylylidene)) bis (methanylylidene)). *Polyhedron* 2015;85:450-456.
29. Kartal N, Sokmen M, Tepe B, Daferera D, Polissiou M, Sokmen A. Investigation of the antioxidant properties of *Ferula orientalis* L. using a suitable extraction procedure. *Food Chem* 2007;100:9-584.
30. Ates B, Abraham L, Ercal N. Antioxidant and free radical scavenging properties of N-acetylcysteine amide (NACA) and comparison with N-acetylcysteine (NAC). *Free Radic Res* 2008;42(4):372-377.
31. Decker EA, Welch B. Role of ferritin as a lipid oxidation catalyst in muscle food. *J Agric Food Chem* 1990;38:674-677.

32. Chung YC, Chen SJ, Hsu CK., Chang CT, Chou ST. Studies on the antioxidative activity of *Graptopetalum paraguayense* E. Walther. *Food Chem* 2005;91:419-424.
33. Manga HM, Brkic D, Marie DEP, Quetin-Leclercq J. *In vivo* anti-inflammatory activity of *Alchornea cordifolia* (Schumach. & Thonn.) Müll. Arg. (Euphorbiaceae). *J Ethnopharmacol* 2004;92:209-214
34. Li Y, Ma D, Suna D, Wang C, Zhang J, Xie Y, Guo T. Total phenolic, flavonoid content, and antioxidant activity of flour, noodles, and steamed bread made from different colored wheat grains by three milling methods. *Crop J* 2015;(3):328-334.
35. Abdille MDH, Singh RP, Jayaprakasha GK, Jena BS. Antioxidant activity of the extracts from *Dillenia indica* fruits. *Food Chem* 2005;90:891-6
36. Khennouf S, Benchiekh D, Djidel S, Dahamna S, Amira S, Charef N, et al. Polyphenols and antioxidant properties of extracts from *Mentha pulegium* L. and *Matricaria chamomilla* L. *Phcog Commn* 2013;3(2):35-40.
37. Salar RK, Seasotiya L. Free radical scavenging activity, phenolic contents and phytochemical evaluation of different extracts of stem bark of *Butea monosperma* (Lam.) Kuntze. *Front Life Sci* 2011;5:107-116.
38. Pavithra K, Vadivukkarasi S. Evaluation of free radical scavenging activity of various extracts of leaves from *Kedrostis foetidissima* (Jacq.) Cogn. *Food Sci Hum Well* 2015;4:42-46.
39. Tanzadehpanah H, Asoodeh A, Chamani J. An antioxidant peptide derived from ostrich (*Struthio camelus*) egg white protein hydrolysates. *Food Res Int* 2012;49:105-111.
40. Popovici C, Saykova I, Tylkowski B. Evaluation de l'activité antioxydant des composés phénoliques par la réactivité avec le radical libre DPPH. *Rev Gén Indust* 2009;4:25-39.
41. Liu R. Potential synergy of phytochemicals in cancer prevention. *J Nutr* 2004;134:3479-85.
42. Da Silva GL, Luft C, Lunardelli A, Amaral RH, Da Silva MDA, Donadio MVF, et al. Antioxidant, analgesic and anti-inflammatory effects of lavender essential oil. *An Acad Bras Cienc* 2015;87:1397-1408.
43. Passos GF, Medeiros R, Marcon R, Nascimento AF, Calixto JB, Pianowski LF. The role of PKC/ERK1/2 signaling in the anti-inflammatory effect of tetracyclic triterpene euphol on TPA-induced skin inflammation in mice. *Eur J Pharmacol* 2013;698:413-420.