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# IDENTIFICATION OF COMPOUNDS WITH THERAPEUTIC POTENTIAL FROM ETHANOLIC EXTRACT OF CENTELLA ASIATICA

IDENTIFICAREA COMPUȘILOR CU POTENȚIAL TERAPEUTIC DIN EXTRACTUL ETANOLIC DE CENTELLA ASIATICA

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# **ABSTRACT | REZUMAT**

Even though the progress made in the field of synthetic and semi-synthetic chemistry in recent years is remarkable, plants still remain an important source of compounds with therapeutic potential. Therefore, recent research has focused on discovering new therapeutic alternatives to classical medication — alternatives that offer increased safety, efficacy, and minimal side effects. Based on the consideration that the pharmacological and therapeutic properties of a species are determined by their chemical components, or the so-called active principles specific to each species, we have proposed a logical approach to a phytotherapeutic study on the plant Centella asiatica, starting with the chemical evaluation of the plant and testing its antioxidant activity. The aim of the research was to determine the total content of polyphenols and flavonoids in the ethanolic extract of Centella asiatica, as well as to evaluate its antioxidant capacity. The determination of total polyphenols was performed using the Folin -Ciocalteu reagent, while the determination of flavonoids was carried out using the sodium nitrite method, and the evaluation of antioxidant activity was conducted using the DPPH IC50 method. Based on the obtained results, we can say that the ethanolic extract of Centella asiatica has a high content of polyphenols and flavonoids, demonstrating strong antioxidant activity.

**Keywords**: Centella asiatica, polyphenols, flavonoids, antioxidant activity

Chiar dacă progresele făcute în ultimii ani în domeniul chimiei de sinteză si semisinteză sunt remarcabile, plantele rămân totusi o sursă importantă de compuși cu potențial terapeutic. Astfel, cercetările din ultima perioadă se îndreaptă spre descoperirea unor noi alternative terapeutice față de medicația clasică, alternative care să prezinte sigurantă și eficacitate crescută și cât mai puține efecte secundare. Pornind de la considerentul că proprietătile farmacologice si cele terapeutice ale unei specii sunt date de componentele lor chimice sau asa numitele principii active, specifice fiecărei specii, ne-am propus o abordare logică a un studiu fitoterapic asupra plantei Centella asiatica începând cu evaluarea chimică a plantei și testarea activității antioxidante. Scopul cercetării a constat în determinare conținutului total de polifenoli și flavonoide din extractul etanolic de Centella asiatica precum și evaluarea capacității antioxidante a acestuia. Determinarea polifenolilor totali s-a făcut prin utilizarea reactivului Folin-Ciocâlteu, determinarea flavonoidelor prim metoda cu azotit de sodiu, iar evaluarea activității antioxidante prin metoda DPPH IC 50. În urma rezultatelor obținute putem spune că extractul etanolic de Centella asiatica are un conținut crescut de plofenoli și flavonoide și prezintă o puternică activitate antioxidantă.

**Cuvinte cheie**: *Centella asiatica*, polifenoli, flavonoide, activitate antioxidantă

It is native to the tropical regions of Asia, including the Indian subcontinent, Pakistan, Southeast Asia, Malaysia, Indonesia, and India, as well as certain temperate regions of China, Japan, Korea, and Taiwan. It is also found in the equatorial belt of South Africa, Madagascar, and South America. (7, 24).

Centella asiatica is an important medicinal plant, widely used in the East and gaining popularity in the

West. The triterpenoids and saponins, the main constituents of *Centella asiatica*, are responsible for its broad therapeutic actions (21, 29).

In nations like Turkey, the cultivation of *Centella asiatica* has proven to be successful, primarily owing to its medicinal significance. This plant boasts a plethora of pharmacological effects that contribute positively to human well-being (23).

While the specialized literature is abundant with research on the plant's pharmacological attributes, its application in diverse animal conditions remains relatively understudied.

Numerous scientific investigations provide evi-

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dence for the analgesic, anticonvulsant, antispasmodic, antidiabetic, antidepressant, anti-inflammatory, antioxidant, antileprotic, anxiolytic, antimicrobial, antitubercular, antifilarial, antipsoriatic, antitumor, antiulcer, immunomodulatory, sedative, stimulant, and wound-healing attributes associated with extracts derived from *Centella asiatica* (1, 4, 8, 13, 16, 18, 19, 25, 27, 28). Historically, *Centella asiatica* extracts have been employed for wound healing purposes, and contemporary research has been steadily bolstering the validity of these assertions. (17).

In a preclinical investigation, it was shown that diverse formulations (including ointment, cream, and gel) incorporating an aqueous extract of *Centella asiatica* and applied to open wounds in rats (administered three times daily for 24 days) led to heightened cellular proliferation and enhanced collagen synthesis at the wound site (16). Furthermore, numerous in vitro and in vivo experiments have shown that the glycosides present in *Centella asiatica* are responsible for its anti-allergic, anti-inflammatory, antioxidant, and antiviral activities (1, 10).

There are authors who have demonstrated the antitumor action of *Centella asiatica* extracts, as they induce apoptosis in human breast adenocarcinoma cells (MCF-7), human colorectal carcinoma cells (Caco), and human cervical cancer cells (HeLa) by inducing nuclear condensation and loss of mitochondrial membrane potential (5, 13).

## **MATERIALS AND METHODS**

### The preparation of the extract

To obtain the extract, 10~g of dried and ground Centella~asiatica were weighed and macerated in 100~ml of 70%~(v/v) ethyl alcohol, following the instructions of the Romanian Pharmacopoeia Ed. X~(32), for a period of 10~days. The mixture was agitated three times a day and kept in amber bottles. After extraction and pressing the residue, the extracted liquid was allowed to settle at a temperature of  $5-10^{\circ}C$  and then filtered.

# The determination of total polyphenols

For the determination of total polyphenol content, the method described by Tamas-Krumpe Octavia et al. in 2010 (30) was chosen. This procedure involves the use of 0.2 N Folin-Ciocalteu reagent, 7.5% sodium carbonate ( $Na_2CO_3$ ), and the utilization of gallic acid at various concentrations as a standard.

For the determination, 25  $\mu$ l of diluted ethanolic extract at a ratio of 1:5 were pipetted (in duplicate) into a 96-well microplate (TPP®). To the sample, 125  $\mu$ l of 0.2 N Folin-Ciocalteu (FC) reagent and 100  $\mu$ l of 7.5% Na<sub>2</sub>CO<sub>3</sub> were added. The resulting complex was kept at room temperature, protected from light, for 60 minutes, during which a specific blue coloration deve-

loped. The optical densities for the analysed extract were quantified spectrophotometrically at a wave length of 765 nm using an Infinite M1000 Pro spectrophotometer (Tecan, Männedorf, Switzerland).

To generate the standard curve, gallic acid was used as the standard at six different concentrations: 0  $\mu$ g/ml, 15.62  $\mu$ g/ml, 31.25  $\mu$ g/ml, 62.50  $\mu$ g/ml, 125  $\mu$ g/ml, and 250  $\mu$ g/ml. The standards were subjected to the same working conditions as the samples (Fig. 1).

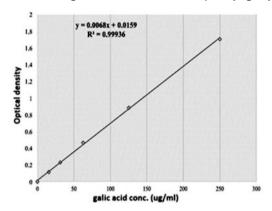


Fig. 1. Gallic acid standard curve

For each extract, the optical density values obtained after subtracting the blank value were inputted into the concentration calculation application using the linear function of the calibration curve.

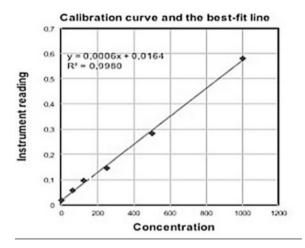
# The determination of flavonoid content using the sodium nitrite method

The determination of total flavonoid content in the ethanolic extract of *Centella asiatica* was carried out following the sequential steps described by Al-Matani et al. in 2015 (2). The extract subjected to the determination was previously diluted with distilled water in a 1:5 ratio, and 500  $\mu l$  of the prepared sample were pipetted into 5 ml volumetric flasks. To each 500  $\mu l$  of the sample, 150  $\mu l$  of freshly prepared NaNO $_2$  (5%) was added, and the resulting mixture was kept for 5 minutes at room temperature.

After 5 minutes,  $250~\mu l$  of AlCl $_3$  (2%) was pipetted into the mixture, and the reaction time was set to 6 minutes at room temperature. A yellow-coloured complex was formed upon the addition of the aluminium solution. Then,  $250~\mu l$  of NaOH was added to the newly formed complex, and the reaction time was set to 10 minutes. As a result of this reaction, a reddish-brick colour was obtained, and before the expiration of the 10 minutes, the samples were brought to a final volume of 5 ml with distilled water. The absorbance of the ethanolic extract was read spectrophotometrically at a wavelength of 510 nm using a *Perkin Elmer Lambda 25* spectrophotometer.

Regarding the use of the reference standard, rutin (1 mg/ml) was chosen, and six solutions were pre-

pared with the following concentrations: 0  $\mu$ g/ml, 62.6  $\mu$ g/ml, 125  $\mu$ g/ml, 250  $\mu$ g/ml, 500  $\mu$ g/ml, and 1000  $\mu$ g/ml (Fig. 2).



**Fig. 2.** The standard curve for the six concentrations (0 - 1000 µg/ml) of the standard

# The evaluation of antioxidant activity using the DPPH IC50 method

The quantification of the antioxidant activity of the extracts was carried out using the 2,2-diphenyl-1-picrylhydrazyl (DPPH) reagent. In the presence of antioxidants in the extract, the absorbance of DPPH decreases, and the decrease in absorbance is proportional to the antiradical activity. The greater the efficiency of the compound in terms of antiradical activity, the greater the decrease in absorbance.

The degree of decolorization of the DPPH reagent was calculated as the inhibition percentage, which reflects the antioxidant activity of the tested samples. To determine the inhibition percentage, different concentrations of the extract were used, such as 1000, 500, 250, 125, 62.5, 31.25, 15.62, and 7.81  $\mu$ l/ml, depending on the antioxidant capacity.

The reaction with 2,2-diphenyl-1-picrylhydrazyl (DPPH) took place in microplates by pipetting 25  $\mu$ l of extract (at each concentration), followed by the addition of 150  $\mu$ l of DPPH. The optical density was read at a wavelength of 515 nm, and the total reaction time

was 30 minutes. Intermediate readings were taken at 5, 10, and 15 minutes during the reaction. The determinations were performed in triplicate, and the degree of decolorization of the DPPH reagent was calculated as the inhibition percentage. This percentage reflects the antioxidant activity of the tested samples, and the two values are directly proportional.

The determinations were carried out within the Research Laboratory for Antioxidant Systems (A.1.c) and the Toxico-pharmacological Research Laboratory (B.12) at the Interdisciplinary Research Platform and the *Horia Cernescu* Research Laboratories Complex, which are infrastructure facilities funded through the RO 05 project. The project is assigned the SMIS-CSNR code 2669 (USAMVBT).

The statistical analysis was performed using the ANOVA (analysis of variance) test and the Bonferroni multiple comparison test using GraphPad Prism 6.0 software (GraphPad Software, San Diego, CA, USA).

#### **RESULTS AND DISCUSSION**

The amount of total polyphenols expressed in gallic acid equivalent for the ethanolic extract of *Centella asiatica* is presented in Table 1, and the amount of flavonoids is presented in Table 2.

Following the results obtained, the number of total polyphenols in the ethanolic extract of *Centella asiatica* was 1033.54 µg/ml and that of flavonoids was 469.42 µg/ml. Based on the obtained results, it can be concluded that the ethanolic extract of *Centella asiatica* has a high content of total polyphenols and flavonoids. Furthermore, there is a direct correlation between the antioxidant capacity of the extract and its high levels of total polyphenols and flavonoids.

Numerous studies have demonstrated that genetic and geographic factors, as well as cultivation, harvesting, and processing practices, all influence the chemical profile of the *Centella asiatica* plant.

Although this has been extensively studied for triterpene compounds, other potentially active components of *C. asiatica*, such as flavonoids and chlorogenic acid derivatives, are also clearly influenced by these factors. These studies emphasise the value of

Table 1
Total polyphenols contained in the ethanolic extracts of *Centella asiatica* 

		Polyphenol content from the calibration			
Sample	Replication	curve			
Sample		μg/ml	μg/ml	mg/ml	
		diluted 1:5	undiluted	undiluted	
Ethanolic extract -	replication 1	201.18	1005.91	1.005	
of Centella asiatica	replication 2	209.61	1048.09	1.048	
or certiena asiatica	replication 3	209.32	1046.62	1.046	
	Mean of replicates	206.703	1033.54	1.033	

Table 3

Comple	Donlination	DO	Calculated value	Dilution	
Sample	Replication	(510 nm)	(CE) (µg/ml)	(1:5) (g/l)	
	replication 1	0.2790	471.45	2.3572	
Ethanolic extract	replication 2	0.2773	468.53	2.3426	
of <i>Centella asiatica</i>	replication 3	0.2772	468.27	2.3413	
	Mean of replicates		469.42	2.3471	

Table 2
Determination of flavonoids from *Centella asiatica* ethanolic extract

The average for IC 50 in the two extracts tested

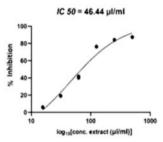
	IC 50 (Expressed in μL extract/ml)* <sup>4</sup>				
Sample	Replication 1	Replication 2	Replication 3	Mean	SD
Ethanolic extract of <i>Centella asiatica</i>	46.44	45.21	46.32	45.99	0.68

analysing the chemical properties of the *Centella asiatica*. The presence of various bioactive phenolic compounds and carotenoids, such as triterpene saponins, asiaticoside, numerous derivatives of caffeic acid, and flavonoids in *C. asiatica*, is considered to be responsible for the health benefits associated with it (23, 25).

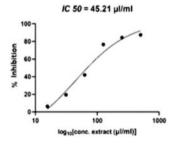
According to the data from the reviewed literature, it appears that the efficiency of extracting these bioactive constituents is influenced by the properties of the extraction solvents, extraction time, and extraction temperature (9, 20, 26). Flavonoids constitute a wide range of substances that play an important role in protecting biological systems against the harmful effects of oxidative processes on macromolecules such as carbohydrates, proteins, lipids, and DNA. Roy (2018) and Das (2011) reported the presence of flavonoids in *Centella asiatica* leaves, suggesting that flavonoids can prevent oxidative reactions and improve the health status of humans and animals (11, 23).

Flavonoids exhibit antimicrobial, anti-inflammatory, and antitumor activities. They act as potent antioxidants that can protect the body against free radicals and reactive oxygen species (3, 12, 15).

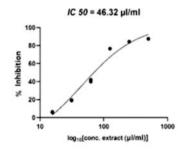
The IC50 parameter is defined as the concentration ( $\mu$ g/ml) of a substance (extract) that causes a 50% loss of DPPH activity. In the case of the tested extracts, the inhibition percentage, which reflects their antioxidant activity, was calculated at 30 minutes, and the average of the three replicates is presented in Table 3. Figures 4, 5, and 6 also represent the results. Additionally, intermediate readings were taken at 5, 10, and 15 minutes, which are presented in Table 4. Based on the conducted determinations, the IC50 value was reached at an average concentration of 45.99  $\mu$ g/ml for the ethanolic extract of *Centella asiatica*. Figures 3, 4, and 5 present IC50 for the ethanolic extract of *Centella asiatica*.



**Fig. 3.** IC 50 for *Centella asiatica* ethanol extract (replication 1)



**Fig. 4.** IC 50 for *Centella asiatica* ethanol extract (replication 2)



**Fig. 5.** IC 50 for *Centella asiatica* ethanol extract (replication 3)

Free radicals are among the factors that play a ma-

	for the ethanor extract or centena asiatica						
Sample	μl/ml	5′ R1	5′ R2	5′ R3	Mean 5min	SD	
	500	87.22	87.36	87.35	87.31	0.08	
	250	83.95	84.11	84.07	84.04	0.08	
	125	60.85	61.03	60.20	60.69	0.44	
	62.5	37.28	37.98	38.17	37.81	0.47	
	31.25	21.72	22.65	22.21	22.19	0.46	
	15.61	11.06	11.47	11.56	11.36	0.27	
		10' R1	10 <sup>′</sup> R2	10' R3	Mean 10 min	SD	
	500	87.52	87.53	87.52	87.52	0.00	
	250	84.44	84.42	84.40	84.42	0.02	
_	125	65.25	65.57	65.88	65.56	0.32	
5	62.5	38.73	38.69	38.52	38.65	0.11	
ğ	31.25	20.01	21.40	19.79	20.40	0.87	
Ethanolic extract	15.61	9.13	9.55	8.94	9.21	0.31	
6		15' R1	15′ R2	15′ R3	Mean 15 min	SD	
ĕ	500	87.41	87.49	87.46	87.45	0.04	
an	250	84.43	84.42	84.49	84.44	0.04	
£	125	68.53	68.90	69.02	68.82	0.26	
ш	62.5	38.93	41.00	41.16	40.36	1.24	
	31.25	19.86	21.58	21.57	21.00	0.99	
	15.61	6.56	11.50	11.12	9.72	2.75	
		30 <sup>°</sup> R1	30 <sup>°</sup> R2	30 <sup>°</sup> R3	Mean 30 min	SD	
	500	87.27	87.49	87.56	87.44	0.15	
	250	84.06	84.30	84.39	84.25	0.17	
	125	76.12	76.55	76.68	76.45	0.29	
	62.5	40.75	41.95	40.00	40.90	0.98	
	31.25	18.96	19.39	18.93	19.09	0.25	
	15.61	5.88	6.25	5.71	5.95	0.28	

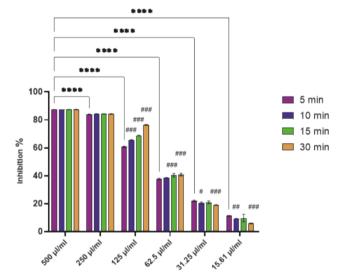
Table 4
Variation in the percentage of inhibition over time
for the ethanol extract of Centella asiatica

jor role in the ageing process of the skin and can also be the cause of many dermatological diseases.

In the studies conducted by Sugunabai et al. (2015), it has been demonstrated that extracts of *Centella asiatica L.* effectively reduce the production of reactive oxygen species (ROS) in keratinocyte cells (27). Furthermore, several studies have described the remarkable protective effect of the plant against various diseases of the central nervous system (22, 31).

The data obtained from the statistical analysis for the ethanolic and methanolic extracts of Centella asiatica, comparing the inhibition percentage obtained at a concentration of 500  $\mu g/ml$  with all the tested concentrations for the time intervals of 5, 10, 15, and 30 minutes, are presented in Fig. 6. According to the statistical analysis performed using the ANOVA test and the Bonferroni multiple comparison test with Graph Pad Prism 6.0 software (GraphPad Software, San Diego, CA, USA), we observed highly significant differences (p <0.0001) in the inhibition percentage between the concentration of 500  $\mu g/ml$  and the other concentrations used.

If we analyse the exposure time, we can observe highly significant differences (p<0.0001) at 15 and 30 minutes of exposure for the concentrations of 125, 62.5, 31.25, and 15.61  $\mu$ g/ml. No significant differences were found between the exposure times for the concentrations of 500 and 250  $\mu$ g/ml of ethanolic ex-



**Fig. 6.** Statistical analysis of the percentage of inhibition of *Centella asiatica* ethanolic extract at concentrations and exposure time. Comparison with 500  $\mu$ l/ml: \*\*\* p<0.0001. Comparison between time exposure: # p<0.05, ## p<0.01, ### p<0.001

tract of *Centella asiatica*. Based on the obtained results, we can conclude that the antioxidant activity of ethanolic and methanolic extracts of *Centella asiatica* is dependent on and closely related to the concentration of bioactive compounds. Additionally, the extrac-

tion methods and types of solvents can affect the level of antioxidant properties of the *Centella asiatica* plant. The obtained results are consistent with those of other authors who argue that the free radical scavenging activity is significantly higher when ethanolic extracts are used. According to other studies, ethanolic extract has shown the highest antioxidant activities compared to extracts where the solvent was water, chloroform, or methanol. Recent studies have reported that the optimal extraction concentration for *C. asiatica* was achieved by dissolving the plant in 40% ethanol for 60 minutes at a solid/solvent ratio of 1:15 (9, 31).

#### **CONCLUSIONS**

Based on the conducted determinations, we can conclude that the ethanolic extract of *Centella asiatica* exhibits good antioxidant activity, which is correlated with the content of flavonoids and polyphenols. The IC50 value was reached at an average concentration of 45.99  $\mu$ g/ml. As for the methanolic extract of *Centella asiatica*, no significant differences were observed in the inhibition percentage between the concentrations of 500 and 250  $\mu$ g/ml.

However, these differences became highly significant (p<0.0001) between the concentration of 500  $\mu$ g/ml and the other tested concentrations. Due to its rich chemical composition of potentially therapeutic compounds, *Centella asiatica* can be used in various therapeutic formulations, including for animals.

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