

## **UNIVERSITI PUTRA MALAYSIA**

# APPROPRIATE DRYING AND STORAGE CONDITIONS OF HEMPEDU BUMI (ANDROGRAPHIS PANICULATA NEES)

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## APPROPRIATE DRYING AND STORAGE CONDITIONS OF HEMPEDU BUMI (ANDROGRAPHIS PANICULATA NEES)

BY

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Thesis Submitted to the School of Graduate Studies, Universiti Putra Malaysia, in Partial Fulfillment of Requirement for Degree of Master of Science

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fulfillment of the requirements for the degree of Master of Science

APPROPRIATE DRYING AND STORAGE CONDITIONS OF HEMPEDU BUMI (ANDROGRAPHIS PANICULATA NEES)

By

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October 2002

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In this study, the forced air thin layer dryer was used for determining the appropriate

drying condition of Andrographis paniculata. The quality of dehydrated A.paniculata

was evaluated with andrographolide as reference compound. High performance liquid

chromatography was used for the determination of andrographolide contained in

A.paniculata. A suitable storage condition for preserving andrographolide in ground

dried A. paniculata was also determined over a three-month storage study period.

Three drying temperatures (55, 65 and 75°C) and air velocities (1.0, 1.5 and 2.0m/s) were

utilized for the drying experiment with the observed air relative humidity of 66-80%.

Drying temperature was found to be an important parameter affecting the drying time and

the quality of A.paniculata. The andrographolide content was reduced by 37.54, 53.59

and 62.72% from the initial amount (17.5  $\pm$  3.4 % wt/dry wt) for the drying temperatures

of 55, 65 and 75°C, respectively. However, from the heating cost point of view, 75°C

temperature and 1.0m/s air velocity was the appropriate drying condition for A.paniculata, since the cost per unit andrographolide remaining for that drying temperature was the lowest. On the other hand, a larger amount of andrographolide can be maintained with drying condition of 55°C drying temperature and 1.0m/s air velocity.

Andrographolide was satisfactorily maintained at three selected storage conditions  $(5\pm2^{\circ}\text{C}; 25\pm2^{\circ}\text{C} \text{ with } 60\pm5\% \text{ RH}; 30\pm2^{\circ}\text{C} \text{ with } 60\pm5\% \text{RH})$ , which *A.paniculata* was kept in air tight glass bottle; without any significant reduction of this compound after three months. Therefore, ambient condition  $(30\pm2^{\circ}\text{C}, 60\pm5\% \text{ RH})$  is acceptable for storage of *A.paniculata* with respect to andrographolide preservation.



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Abstraks tesis yang dikemukakan kepada Senat Universiti Putra Malaysia sebagai separa memenuhi keperluan untuk ijazah Master Sains

#### KEADAAN PENGERINGAN DAN PENYIMPANAN YANG SESUAI BAGI HEMPEDU BUMI (ANDROGRAPHIS PANICULATA NEES)

#### Oleh

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Dalam kajian ini, pengering lapisan nipis digunakan untuk menentukan keadaan pengeringan yang sesuai bagi mengeringkan Andrographis paniculata. Andrographolide digunakan sebagai rujukan untuk menentukan mutu A.paniculata selepas pengeringan. Manakala andrographolide dalam sampel ditentukan dengan menggunakan high performance liquid chromatography. A.paniculata yang sudah dikering dan dikisar, digunakan untuk menentukan keadaan penyimpanan yang sesuai.

Tiga suhu (55, 65 dan 75°C) dan kelajuan angin (1.0, 1.5 dan 2.0m/s) dipilih untuk mengeringkan *A.paniculata* dengan memerhatikan kelembapan udara 66-80%. Didapati suhu merupakan faktor utama yang memberikan kesan kepada masa pengeringan dan mutu *A.paniculata*. *Andrographolide* berkurangan 37.54, 53.59 and 62.72% dari kuantiti asalnya (17.5 ± 3.4 % wt/dry wt) bagi suhu pengeringan 55, 65 dan 75°C masingmasing. Namun demikian, dari segi aspek kos pemanasan, suhu pengeringan 75°C dan



merupakan keadaan pengeringan yang sesuai. Tetapi dari segi pengekalan kuantiti andrographolide yang tinggi, suhu 55°C dan 1.0m/s kelajuan angin merupakan keadaan pengeringan ideal.

Dalam penyimpanan selama tiga bulan, andrographolide didapati tidak mempunyai pengurangan yang jelas dalam keadaan penyimpanan yang dipilih (5±2°C; 25±2°C dengan 60±5% RH; 30±2°C dengan 60±5%RH), di mana A.paniculata disimpan dalam botol kaca bertutup. Dengan itu, keadaan ambien (30±2°C, 60±5% RH) boleh digunakan bagi mengekalkan kandungan andrographolide dalam A.paniculata.



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I certify that an Examination Committee met on 18<sup>th</sup> October 2002 to conduct the final examination of Chong Gun Hean on his Master of Science thesis entitled "Appropriate Drying and Storage Conditions of Hempedu Bumi (*Andrographus paniculata* Nees)" in accordance with Universiti Pertanian Malaysia (Higher Degree) Act 1980 and Universiti Pertanian Malaysia (Higher Degree) Regulations 1980. The Committee recommends that the candidate be awarded the relevant degree. Members of Examination Committee for the candidate are as follows:

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#### **DECLARATION**

I hereby declare that the thesis is based on my original work except for quotations and citations which have been duly acknowledged. I also declare that it has not been previously or concurrently submitted for any degree at UPM or other institutions.

(CHONG GUN HEAN)

Date: 13.11. 2002



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#### **LIST OF ABBREVIATIOS**

AG Andrographolide

AOAC Association of Official Analytical Chemists

ASAE America Society of Agricultural Engineers

HPLC High performance liquid chromatography

TNB Tenaga National Berhad

RH relative humidity of air at ambient temperature

Imc initial moisture content of A. paniculata (determined by

oven method)

Fmc final moisture content of A.paniculata (determined by

oven method)

Mc moisture content

wb wet basis

cond. drying condition

FAP fresh A.paniculata

DAP dried A. paniculata

SS name of sub sample

WSS weight of sub sample, g

DS dry solid in sub sample, g

ce crude extract, mg

rep repetition of injection

Auc area under curve

ConI concentration AG in injection, µg/ml

average average concentration AG in injection, µg/ml



%AGI percentage AG in injection

AGCE AG in crude extract, mg

AGS AG in sub sample %, wt/dry wt

Mean mean of AG in sample %, wt/dry wt

Dup duplication



#### **CHAPTER 1**

#### **INTRODUCTION**

#### 1.1 Background

Nowadays, herbs are very popular in the field of medicine, health food and beverage. Herbs also are considered as alternative crops or "Crops For The Future" in Malaysia, recently, which have commercial potential but have not been fully exploited and cultivated on a large scale.

Actually, herbs have been used in a broad range of products such as pharmaceutical, health food and beverage, herbal traditional, health enhancing products, dietary supplements, flavors and fragrances, cosmetics and toiletries, detergents and other industrial chemicals.

In Malaysia, we have more than 20,000 plant species, which are considered as one of the richest biomes on earth. To date about 2,000 plant species have been reported to have medicinal values and this broad diversity represents a storehouse of valuable chemicals that can be used for healthcare. These can be regarded as a "goldmine" for the upcoming herbal industry (Ahmad and Jaganath, 1999).

From the statistical record, import figure of herbs for herbal medicine and flavors and fragrances had risen from RM141 million in 1986 to RM431 million in 1996. While in the health enhancing market, it increases 15% in one year, which is



evaluated from RM28 million in 1994 to RM45 million in 1995. These are very huge figures (Ahmad and Jaganath, 1999).

On average, herbs contain about 70-85% of water, so drying treatment must be done for storing and preserving the quality of it. Generally, herb is dried under the sun or in shaded place, but the drying condition is not controllable and time consuming. Due to that, the quality of herb will be reduced. No matter how perfect the herbs have been dried, the herbs will degrade unless they are kept properly. Therefore, knowledge of storage is very important for preserving the herbs.

Based on the situations mentioned above, the objectives of my research are to determine the appropriate drying condition and the suitable storage condition of a selected herb, that is Hempedu Bumi (*Andrographis paniculata*). With such information, the shelf life of the herb can be prolonged and also the quality of the herb can be maintained.

A.paniculata is widely used in traditional medicine in India, Southeast Asia and China. It was used in combating the common cold, respiratory inflammations and etc. The therapeutic activity of this herb has been attributed to andrographolide and its related diterpenoid compound (Cheung et al, 2001).



## 1.2 Objective

General objective: To determine the appropriate drying and suitable storage conditions to maintain the stability of bioactive ingredient andrographolide in A.paniculata.

## Specific objectives:

- i. To determine the appropriate drying condition.
- ii. To determine the suitable storage condition.



#### **CHAPTER 2**

#### LITERATURE REVIEW

#### 2.1 Description of A.paniculata

This herb belongs to the family Acanthaceae (Ridley, 1923). It also known as king of bitter. It is found at China, Malaysia, India, Indonesia and Sri Lanka. Normally A. paniculata grows in the coastal and plain area. This herb has several names, depending where it is found. In the North of Peninsular Malaysia it is known as pokok cerita while at the South is known as Hempedu Bumi. In Jawa Island, it is called samilata, and nilavembu or shiratkuchi is the local name in India (Norhaida, 1994).

This herb can grow to a height of 0.3-0.9 meter with a taproot (Kirtikar et al, 1975). Branching is profuse, leaves are green, lanceolate, 3-7 x 1-2.3 cm glabrous with slightly undulate margin; its apex is acuminate with a tapering base. Flowers are small and solitary; corolla is whitish or light pink in color, hairy. It has a very bitter taste (Backer and Bakhuizen, 1965).

The most active component is andrographolide. It is a colorless, bitter crystalline compound. Other compounds such as neoandrographolide, flavonoid, andrographanin, andropanoside and paniculide are also found. Andrographolide, neoandrographolide, andropanoside and andrographanin can been extracted by using methanol (Norhaida, 1994), while flavonoid can be extracted by using ether petroleum (Gupta et al, 1982).



#### 2.2 Uses of A.paniculata

A. paniculata is a herb commonly used in China by herb doctors in the treatment of a large variety of illnesses, which include acute hepatitis, bacillary dysentery, meningitis, and many other acute inflammatory conditions (Chang et al, 1991). Below are the some uses of A. paniculata scientifically and traditionally:

#### i. Cancer

- A. paniculata is a potent stimulator of immune response through two mechanisms:
- a) Antigen-specific response, that is, where antibodies are made to counteract an invading microorganism, and
- b) Nonspecific immune responses, where the body's macrophage cells scavenge and destroy intruders. These mechanisms make A.paniculata effective against a variety of infectious and cancer-causing agents (Anon., 1995(c)).

It was found to inhibit human breast, liver and prostrate cancer cells (Anon., 1995(c); Basak et al, 1999; Campbell, 1999)

#### ii. HIV

The activities of andrographolide in combination with the well-known anti-HIV drug Azidothymidine(AZT) have confirmed a significant level of synergy



between the two compounds. With the addition of andrographolide, the study showed, AZT levels could be cut in half while still remaining the same anti-HIV effect (Campbell, 1999).

As reported by Chang et al (1991), a succinyl derivative of andrographolide, dehydroandrographolide succinic acid monoester (DASM), is inhibitor to the growth of human immunodeficiency virus (HIV) at concentration nontoxic to the human cells.

#### iii. Liver protection

Anon. (2001(e)) reported that *A. paniculata* is equal to and in some cases superior to <u>Silymarin</u> in its ability to protect the liver from various chemicals. As a choleretic (something that increases bile) it was found to be more potent than Silymarin. Puri *et al* (1993) and Basak *et al* (1999) also reported that the *A. paniculata* is very good in liver disorders and acute hepatitis respectively.

#### iv. Restenosis

Stenosis means a narrowing and in this context a narrowing of an artery as occurs in angina pectoris. One of the treatments used in this condition is angioplasty in which a balloon is inserted into the artery. It is then inflated which opens the stenosis. Unfortunately, in around half the cases the stenosis occurs again (Restenosis) within several months of the operation. A. paniculata is apparently the only substance known to prevent this according to research done in China. It



does so by inhibiting platelet aggregation and smooth muscle proliferation. A study comparing A. paniculata with fish oil in this condition showed that after 4 weeks, 57% of the controls had severe Restenosis as did the fish oil group. The A. paniculata treated subjects have only a minor incidence in a small subset of subjects (Anon., 2001(e)).

#### v. Colds and flu

Nordic countries have been using this substance as their primary treatment for colds for the last decade or more. It reduces inflammation and fever. A study in Chile showed that tiredness was reduced by 30%, shivering by 50%, muscular aches by 48% and sinus pain and headache by 30% compared to the placebo. It also great response in earache, sleeplessness, nasal drainage and sore throat (Anon., 2001(e)).

#### vi. Traditional uses

In traditional medicine, A. paniculata can been used to relief:

- a) Bite of cobra (Perry, 1980; Md Salleh, 1991; Selvanayagam et al, 1994).
- b) Diabetes (Md Salleh, 1991; Norhaida, 1994; Zaridah et al, 2001)
- c) Dysentery (Basak et al, 1999)
- d) Diarrhea (Huang, 1993)
- e) Dyspepsia (Basak et al, 1999)
- f) High blood pressure (Zaridah et al, 2001).

