In Vitro Evaluation of the Antioxidant Activities of Grape Seed (Vitis vinifera) Extract, Blackseed (Nigella sativa) Extract and Curcumin

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Abstract

Objective
Evaluation of in vitro antioxidant activities of grape seed (Vitis vinifera) extract GSE, blackseed (Nigella sativa) extract NSE and curcumin CUR.

Methods
In vitro antioxidative potential of GSE, NSE and CUR was evaluated through determination of total soluble phenolic content and reducing power. Also, the antioxidant activity was measured using linoleic acid peroxidation assay, phosphomolybdenum method, superoxide anion radical scavenging assay and DPPH free radical-scavenging assay.

Results
GS and NS were extracted with 50% ethanol and methanol, respectively. Extraction yield of GSE and NSE was 127 and 109 mg/g dry weight, respectively. CUR elicited greater phenolic contents (115±0.04) than NSE (14±0.05) and GSE (5.2±0.06) mgGAE/g. Percentage scavenging activity of each sample against DPPH was 1425%, 600% and 333% for CUR, NSE and GSE, respectively. Percentage superoxide scavenging activity was more pronounced in CUR (41%) than NSE (32%) and GSE (14%). CUR exhibited highest percentage antioxidant activity (87.1%) followed by NSE (77.6%) and GSE (61.4%) using phosphomolybdenum method. In Contrary, increased order of antioxidant activity using FTC-linoleic system was GSE > CUR > NSE. All the mentioned experiments were also conducted using vitamin E as a standard antioxidant. Strong linear regression between the total phenolic contents and above parameters in studied samples were noticed as indicated by high r² at P<0.0001 that was slightly low in DPPH scavenging activity than the other analyses.

Conclusions
Our results indicated that, reducing power and antioxidative potentials of GSE, NSE and CUR may be attributed to high total phenolic contents. GSE, NSE and CUR may be valuable as food preservative and nutritional health supplements.

Keywords: GSE: Grape seed extract; NSE: Nigella sativa extract; CUR: curcumin, DPPH: diphenylpicrylhydrazyl radical, FTC: ferric thiocyanate, antioxidant, total phenolic content.


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Introduction

The role of oxygen radicals has been implicated in several diseases, including cancer, and diabetes mellitus. Antioxidants are vital reducing substances which possess the ability to protect the body from damage caused by free radical induced oxidative stress. There is an increasing interest in natural antioxidants that present in medicinal and dietary plants, which might help to prevent oxidative damage. There is a growing interest in natural and safer antioxidants, especially of plant origin. More attention has been paid to the study of the antioxidative and anti-lipid peroxidation activity of natural dietary antioxidant and their protective effects against drug-induced toxicities especially whenever free radical generation is involved.

The blackseed (Nigella sativa), also known as the black caraway seed, the black cumin and the blessed seed, is an annual herb that grows in countries bordering the Mediterranean sea, Pakistan and India. Although blackseed is not a significant component of the human diet, it is regarded in the Middle East as part of an overall holistic approach to health and is thus incorporated into diets. Nutritional investigations on the blackseed showed that they are a good source of potassium, phosphorous, sodium, iron, zinc, calcium, magnesium, manganese and copper. It has been used traditionally for treatment of asthma, cough, bronchitis, headache, rheumatism, fever, influenza and eczema and as anti-tumor, anti-histaminic, antidiabetic and antimicrobial. Functional ingredients of grape seeds (Vitis vinifera) include several flavonoids with a phenolic nature such as flavanols (catechin and epicatechin), procyanidins and phenolic acids. Recognition of such health benefits of catechins and procyanidins has led to the use of grape seed extract as a dietary supplement. All these constituents have been reported to exhibit antioxidant activity in vivo and in vitro as they can scavenge a lot of superoxide radicals and thereby play an important role in the inhibition of carcinogenesis and act as antibacterial agent. Also, these constituents can protect against DNA damage caused by free radicals. Phenolics in grapes have been reported to inhibit oxidation of human low density lipoproteins (LDL) in vitro.

Turmeric, Curcuma longa rhizomes, has been widely used for centuries in indigenous medicine for treatment of a variety of inflammatory conditions and other diseases. It has been widely used for the treatment of several diseases from cancer to cystic fibrosis. Epidemiological observations suggested that, turmeric consumption may reduce the risk of some types of cancers and render other protective biological effects in humans. The biological effects of turmeric have been attributed to its active constituent named curcumin CUR (diferuoyl methane) [1,7-bis(4-hydroxy-3-methoxyphenyl)-1,6-heptadiene-3,5-dione], that has been widely studied for its anti-inflammatory, anti-angiogenic, antioxidant, wound healing and anticancer effects. CUR exhibits strong antioxidant activity, than vitamins C and E.

The aim of this study was to evaluate, investigate and gain insights the in vitro antioxidative and free radicals scavenging activity of grape seed extract (GSE), black seed (Nigella sativa) extract (NSE) and curcumin (CUR) through using different systems, including total soluble phenolic content, reducing power, antioxidant activity using both linoleic acid peroxidation assay and phosphomolybdenum method, superoxide anion radical scavenging and DPPH free radical-scavenging assay.

Materials and Methods

Chemicals

All the solvents and chemicals used in this study were of highest grade and purchased from Sigma-Aldrich (USA) and Acros (Belgium). 1,1-Diphenyl-2-picryl-hydrazyl (DPPH) radical, α-tocopherol (vitamin E), ammonium molybdate were purchased from Acros (Belgium). Folin–Ciocalteu reagent (2N), dimethyl sulfoxide (DMSO), phenazine methosulphate (PMS), nicotinamide adenine dinucleotide (NADH) and nitroblue tetrazolium (NBT) were...
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purchased from Sigma-Aldrich (USA). Blackseed and grape seeds were purchased from a local authentic herbal store at Al-Madinah Al-Munawwarah as seeds. CUR was purchased as fine white powder from Sigma-Aldrich company (USA).

**Samples preparation**

Grape seeds (GS) were dried in drying oven at 50°C for 3 days. GS ground to fine powder by grinder (Moulinex, model 721, France). About 100g of GS powder was extracted with 500 ml of 50% ethanol and left for one day at room temperature. The extract was then filtered through Büchner funnel followed by removal of ethanol using vacuum rotary evaporator at 40°C. The residue obtained was dissolved in water and kept at 4°C until further use. The selection of 50% ethanol as the organic solvent was based on the fact that ethanol when mixed with water facilitates the solubility of the bioactive compounds compared to pure water.

Blackseed (NS) were powdered using a grinder (Moulinex, model 721, France). The 100g of fine powdered NS were mixed with 500 ml methanol at room temperature for 30 min. The mixture was left for one day at 4°C and then filtered through Büchner funnel followed by removal of methanol using vacuum rotary evaporator at 40°C to obtain the crude extract that was stored in capped vials in the fridge until further use. Extraction yield for either GSE or NSE was calculated by subtracting the dried weight of plant material residues after extraction from the weight of the original plant material. The amount of extractable compounds was 127 mg/g dry GS powder weight and was 109 mg/g dry black seed powder weight. CUR was made as stock solution (10mg of CUR dissolved in 0.1 ml DMSO and 10ml ethanol).

**Total soluble phenolic contents estimation**

The total soluble phenolic contents of GSE, NSE and CUR were determined using Folin–Ciocalteu reagent. One ml of each plant extract solution or CUR (0.1 mg/ml), was mixed with 7.5 ml Folin–Ciocalteu reagent which was diluted 10× with dist. H2O. After standing at room temperature for 5 min, 7.5 ml of 60 mg/ml of aqueous Na2CO3 solution were added. The mixture was kept at room temperature for 2 hrs and then absorbance was measured at 725nm against blank using Genway spectrophotometer. The results were expressed in gallic acid equivalents (GAE), per g of dry weight from the calibration curve of gallic acid. The experiment was also conducted using vitamin E (0.1mg/ml) as a reference antioxidant. The samples were analyzed in triplicates.

**Determination of the reducing power**

One ml of each plant extract solution or CUR (0.1 mg/ml), was mixed with 2.5ml of 0.2 M sodium phosphate buffer (pH = 6.6) and 2.5 ml of 1% potassium ferricyanide. The mixture was incubated in water bath at 50°C for 20min. Then, 2.5 ml of 10% trichloroacetic acid were added to the mixture that was centrifuged at 4000 rpm for 10 min. The supernatant (2.5 ml) was then mixed with 2.5 ml dist. H2O and 0.5 ml of 0.1% FeCl3 solution. The intensity of the blue green color was measured at 700 nm using Genway spectrophotometer. The increase in absorbance of the reaction mixture indicated higher reducing power of the sample. The experiment was also conducted using vitamin E (0.1mg/ml) as a reference antioxidant. The samples were analyzed in triplicates.

**DPPH free radical-scavenging assay**

A 0.06 mM solution of DPPH in ethanol was prepared. The initial absorbance of the DPPH• in ethanol was measured at 517 nm and did not change throughout the period of assay. A 0.5 ml solution of the sample at concentration of 0.1 mg/ml was added to 3.5ml of ethanolic DPPH• solution. The change in absorbance at 517 nm was measured at 30 min and free radical

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scavenging activity was calculated as inhibition using following equation:-
Percentage DPPH radical scavenging activity = 1 - \[ \frac{A_s}{A_c} \] × 100, where \( A_s \): absorbance of the DPPH solution containing samples. \( A_c \): absorbance of the control solution without sample but with DPPH. The percentages of DPPH reduced were plotted against the samples. The experiment was also conducted using vitamin E (0.1mg/ml) as a reference antioxidant. The samples were analyzed in triplicates.

**Antioxidant activity using linoleic acid peroxidation (ferric thiocyanate test) assay**
The linoleic acid emulsion was prepared by emulsification of 0.28g linoleic acid with 0.28g Tween40 and 50 ml 0.2M phosphate buffer (pH 7.0). Each of the test samples including the GSE, NSE and CUR (0.1 mg/ml), was mixed with 2.5 ml linoleic acid emulsion and equal volume of phosphate buffer. The mixture was incubated at 37°C for 5 days. A negative control was conducted. Aliquots of a volume of 0.1 ml were taken from the incubation mixture every day and mixed with 75% ethanol, 0.1 ml 30% ammonium thiocyanate and 0.1 ml of 20mM FeCl₂ in 3.5% HCl and allowed to stand at room temperature for 3 min followed by measuring the intensity of the developed color (resulted from oxidation of Fe⁺² to Fe⁺³ which form a complex with thiocyanate) at 500 nm using Genway spectrophotometer. Degree of linoleic acid peroxidation was calculated using following equation:-
Percentage Inhibition of lipid peroxidation = \( 100 - \frac{(A_c - A_s)}{A_c} \) × 100; where \( A_c \): absorbance of control reaction and \( A_s \): absorbance in presence of sample. The experiment was also conducted using vitamin E (0.1mg/ml) as a reference antioxidant. The samples were analyzed in triplicates.

**Determination of anion superoxide-scavenging activity**
The superoxide anion was generated in a PMS-NADH system by oxidation of NADH and assayed by the reduction of NBT. The reaction mixture, containing 0.2 ml of each sample (0.1mg/ml), 0.2 ml of 60μM PMS, 0.2 ml of 677μM NADH and 0.2 ml of 144μM NBT, was incubated at room temperature for 5 min. Then the absorbance was read at 560 nm. All solutions were prepared in a 0.1M phosphate buffer pH 7.4. The scavenging activity was calculated as follows:-
Percentage inhibition of superoxide ion= \( \frac{(A_c - A_s)}{A_c} \) × 100; where \( A_c \): absorbance of control reaction and \( A_s \): absorbance in presence of sample. The experiment was also conducted using vitamin E (0.1mg/ml) as a reference antioxidant. The samples were analyzed in triplicates.

**Data analysis**
All data are reported as the mean ± Standard Error (S.E.) of three measurements. The standard error and liner regression coefficient were calculated and the figures were presented using the GraphPad Prism software V. 4.0 (San Diego, USA).

**Results**

**Determination of total soluble phenolic contents and reducing power**
The determination of total phenolics based on the absorbance values of GSE, NSE and CUR solution (conc. 0.1mg/ml) that react with Folin-Ciocalteu reagent and followed by comparing with the standard solution of gallic acid equivalents. The standard curve
of gallic acid (Figure 1A) was done by using gallic acid concentration ranging from 0.01-0.30 mg/ml. The following equation expressed the absorbance of gallic acid standard solution as a function of concentration: \( A = 10.071 C + 0.314 \); whereas \( A \): absorbance at 765 nm, and C: gallic acid concentration (mg/ml). CUR exhibited the greater phenolic content as mg gallic acid equivalent/g weight (mg GAE/g) for a value of 115±0.04 mg GAE/g (Figure 1B). On the other hand, NSE and GSE produced 14±0.05 mg GAE/g and 5.2±0.06 mg GAE/g, respectively. The reference antioxidant vitamin E used in this experiment elicited a value of total phenolic contents equal 2.0±0.01 mg GAE/g. Figure 1C shows the reducing power of GSE, NSE and CUR at concentration of 0.1mg/ml expressed as absorbance at 700 nm, using potassium ferricyanide method. CUR exhibited the highest absorbance (0.7±0.04) that was directly proportional to the reducing power followed by NSE (0.5±0.08), GSE (0.3±0.01) and vitamin E (0.22±0.01).

**DPPH free radical-scavenging assay**

Free radical scavenging activity of GSE, NSE and CUR (conc. 0.1mg/ml) were tested using the DPPH Method and the results are shown in Figure 2. In this study, the free radical scavenging ability of each sample was evaluated through recording the change of absorbance produced by the reduction of DPPH. The percentage scavenging activity of each sample against DPPH were 1425%, 600%, 375% and 333% for CUR, NSE, vitamin E and GSE, respectively.

**Antioxidant activity using linoleic acid peroxidation (Ferric thiocyanate test) assay**

The absorbencies of the ferric thiocyanate assay system with GSE, NSE and CUR as well as blank reaction and vitamin E at 500nm were plotted against time intervals (Figure 3). It was noticed that the absorbance directly proportional with the time, the highest increase was pronounced after 120 hrs for each system. The absorbance at 500nm was 1.1, 0.86, 0.65, 0.36, 0.29 for blank, GSE, NSE, vitamin E, CUR, respectively. As expected, the highest absorbance was noticed for the blank reaction at all time intervals. The ratios of absorbance of GSE, NSE, CUR and vitamin E at 24, 48, 72, 96 and 120 hrs were presented in Table 1.

**Determination of antioxidant activity using phosphomolybdenum assay**

The antioxidant activity of GSE, NSE and CUR at concentration of 0.1mg/ml was measured using the phosphomolybdenum method. It seemed that CUR exhibited the highest antioxidant activity (87.1%) followed by NSE (77.6%), GSE (61.4%) and Vitamin E (78%) as shown in Figure 4A.

**Determination of anion superoxide-scavenging activity**

The percentage superoxide scavenging activities of the GSE, NSE and CUR at concentration of 0.1mg/ml on superoxide radicals are shown in Figure 4B. The increasing order of the percentage superoxide scavenging activities was CUR (41%) > NSE (32) > GSE (14%). Vitamin E produced a percentage = 19%.

**Linear regression analysis**

Linear regression analysis of total soluble phenolic content (mgGAE/g) and: percentage DPPH scavenging activity of GSE and NSE (Figure 5A), percentage DPPH scavenging activity of CUR (Fig. 5B), absorbance at 500nm using the FTC-linoleic system for detection of antioxidant activity of GSE, NSE and CUR (Figure 5C), absorbance at 500nm using the PMS-NADH system for detection of superoxide scavenging activity of GSE, NSE and CUR (Figure 5D), and percentage of antioxidant activity using the phosphomolybdenum method (Figure 5E). All data showed strong linear regression of total phenolic content and the above parameters in studied samples as indicated by high r² at \( P < 0.0001 \) ranging from +0.7535 to 0.9999. In contrary, the degree of linear regression was slightly low in case of percentage DPPH scavenging activity than the other analyses i.e. \( r^2 \) at \( P < 0.0001 = +0.3136 \) for CUR, +0.4394 for GSE. However, the \( r^2 \) at \( P < 0.0001 \) in case of NSE = +0.8522.
Figure 1: [A] Gallic acid standard curve using gallic acid concentrations ranging from 0.01-0.30mg/ml. [B] Total soluble phenolic contents of GSE, NSE and CUR (0.1mg/ml each) determined by Folin-Ciocalteu reagent expressed as gallic acid equivalents (GAE) utilizing absorbance versus concentration curve for gallic acid. [C] Reducing power of GSE, NSE and CUR (0.1mg/ml each) determined using potassium ferricyanide method and expressed as absorbance at 700 nm. Vitamin E (0.1mg/ml) was used as reference antioxidant. The samples were analyzed in triplicates. Values were expressed as mean ± S.E.
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Figure 2: DPPH radical scavenging activity of GSE, NSE and CUR (0.1mg/ml each) determined using diphenyl picrylhydrazyl radical and expressed as % inhibition of DPPH radical. Vitamin E (0.1mg/ml) was used as reference antioxidant. The samples were analyzed in triplicates. Values were expressed as mean ± S.E.

Figure 3: Absorbance versus time plots for the antioxidant activities of GSE, NSE and CUR (0.1mg/ml each) at 500 nm using the ferric thiocyanate/ linoleic acid peroxidation in vitro assay. Vitamin E (0.1mg/ml) was used as reference antioxidant. The samples were analyzed in triplicates. Values were expressed as mean ± S.E.
Table 1: Ratios of absorbance of GSE, NSE and CUR (0.1mg/ml for each) to the absorbance of control system at 500 nm determined by linoleic acid / Ferric thiocyanate peroxidation in vitro assay.

<table>
<thead>
<tr>
<th>Sample</th>
<th>24hr</th>
<th>48hr</th>
<th>72hr</th>
<th>96hr</th>
<th>120hr</th>
</tr>
</thead>
<tbody>
<tr>
<td>GSE</td>
<td>0.66 ± 0.12</td>
<td>0.40 ± 0.10</td>
<td>0.39 ± 0.12</td>
<td>0.30 ± 0.10</td>
<td>0.26 ± 0.04</td>
</tr>
<tr>
<td>NSE</td>
<td>0.96 ± 0.18</td>
<td>0.80 ± 0.13</td>
<td>0.72 ± 0.16</td>
<td>0.84 ± 0.16</td>
<td>0.78 ± 0.13</td>
</tr>
<tr>
<td>CUR</td>
<td>0.86 ± 0.2</td>
<td>0.70 ± 0.14</td>
<td>0.65 ± 0.11</td>
<td>0.57 ± 0.09</td>
<td>0.60 ± 0.90</td>
</tr>
<tr>
<td>Vit. E</td>
<td>0.80 ± 0.16</td>
<td>0.58 ± 0.07</td>
<td>0.48 ± 0.09</td>
<td>0.38 ± 0.86</td>
<td>0.33 ± 0.06</td>
</tr>
</tbody>
</table>

Vitamin E (0.1mg/ml) was used as a reference antioxidant as a positive control. The samples were analyzed in triplicates. Values were expressed as mean ± S.E.

Figure 4: [A] Percentage of antioxidant activity of CUR, GSE and NSE (0.1mg/ml each) using the phosphomolybedenum method. [B] Percentage inhibition of superoxide scavenging activity GSE, NSE and CUR (0.1mg/ml each) determined using PMS-NADH system. Expressed as % inhibition of superoxide radical. Vitamin E (0.1mg/ml) was used as reference antioxidant. The samples were analyzed in triplicate. All the measured values were expressed as mean ± S.E.
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Figure 5: Linear regression analysis of total soluble phenolic contents (mg GAE/g) and: [A] DPPH scavenging activity of GSE and NSE ($r^2=0.4394$, 0.8522, respectively; $P<0.0001$). [B] DPPH scavenging activity of curcumin ($r^2=0.3136$; $P<0.0001$). [C] absorbance at 500nm using the FTC-linoleic system for detection of antioxidant activity of GSE, NSE and curcumin ($r^2=0.9442$, 0.9999, 0.9758; respectively; $P<0.0001$). [D] absorbance at 500nm using the PMS-NADH system for detection of superoxide scavenging activity of GSE, NSE and curcumin ($r^2=0.9848$, 0.9826, 0.8493; respectively; $P<0.0001$). [E] antioxidant activity GSE, NSE and curcumin ($r^2=0.7535$, 0.9909, 0.9845; respectively; $P<0.0001$) using the phosphomolybdenum method. All data showed strong linear regression between total phenolic content and the above parameters in all studied samples. The samples were analyzed in triplicates. Values were expressed raw data. DPPH: diphenyl picrylhydrazyl radical; PMS-NADH: phenazine methosulfate-nicotinamide adenine dinucleotide, FTC: ferric thiocyanate.

Discussion

Phenolic compounds are hydroxylated derivatives of benzoic and cinnamic acids that are responsible for the antioxidant activity$^{24}$. In general, the antiradical and antioxidant activities of plant extract are associated to the phenolic content$^{25}$. The phosphomolybdate complex can be reduced to blue products by the phenolic compounds$^{26}$. The reason that, CUR elicited the higher total phenolic content may be due to the fact that it contains two phenolic groups. It is clear that, the number of phenolic groups present in the structure of an antioxidant molecule is not always the only factor to determine its antioxidant activity. Positions of the phenolic groups,
presence of other functional groups in the molecules such as double bonds and conjugation to phenolic and ketone groups, also play important roles in antioxidant activities and have been reported by another study that studied the activity relationship of antioxidant activity of flavonoids and phenolic acid27. In general, the mentioned factors can be presented as the tension at the phenolic groups. Unlike, GSE and NSE, the two phenolic groups of CUR are attached to different unadjacent benzene rings that give the two OHs the mobility to work freely without hindrance. Additionally, polarity and hydrophobicity of antioxidants plays an important factor in the antioxidant activity especially in the biomembrane systems28.

The antioxidant activity has been reported to be associated with the reducing power29. CUR exhibited the highest absorbance that was directly proportional to the reducing power followed by NSE, GSE and vit. E. The antioxidant action of reductones (a class of compounds that has been associated with the reducing property) is based on the breaking of the free radical chain by donating a hydrogen atom. Reductones also react with certain precursors of peroxides, thus preventing peroxide formation30. The data presented in this study indicated that, the marked antioxidant activity of CUR, NSE and to some extent GSE seemed to be as a result of their reducing power. The grape seed flavanol and procyanidin compounds may act in a similar fashion as reductones by donating electrons and reacting with free radicals to convert them to more stable products and terminating the free radical chain8. This postulate can be applicable in case of NSE and CUR.

Plants play a significant role in health promotion through free radical scavenging activity31. DPPH is a stable radical showing a maximum absorbance at 515 nm. In DPPH-assay, the antioxidant were able to reduce the stable radical DPPH to the yellow-colored diphenyl picrylhydrazone32. The method based on the reduction of DPPH in alcoholic solution in the presence of a hydrogen-donating antioxidant due to formation of the non-radical form DPPH-H in the reaction. DPPH is usually used as a reagent to evaluate free radical and accepts an electron or hydrogen radical to become a stable diamagnetic molecule19. The disappearance of the DPPH radical absorption at 515 nm by the action of antioxidants is taken as a measure of antioxidant activity. Radical scavenging activity of GSE, NSE and CUR (conc. 0.1mg/ml) were tested using the DPPH-method. In this study, the free radical scavenging ability of each sample was evaluated through recording the change of absorbance produced by the reduction of DPPH. The results obtained indicated that, higher percentage of DPPH scavenging activity in case of CUR may be attributed to the high reducing power and higher total phenolic contents present in CUR. The ferric thiocyanate test determines the antioxidant activity through measurement of the amount of peroxides formed in linoleic acid emulsion of antioxidant during incubation33. The antioxidant activity pattern was different to those obtained by the other experiments conducted in this study. The increasing order of antioxidant was GSE > CUR > NSE. The explanation of these findings can be clarified on the basis of the fact cleared, that the mentioned these variations were attributed to the structural factors of the antioxidants. Hydrophobicity of antioxidants plays an important role in their solubility in the oil. The hydrophobic antioxidant mixed well with the oil better than the hydrophilic antioxidant32. When the structure of thymoquinone (NSE main constituent), procyanidin (GSE main component) and CUR were compared, it was noticed that procyanidin tends to form dimmers7, so that, the hydrophilic-OH group was not free. The structure of CUR has two free hydrophilic-OH groups34, so that the hydrophilicity of CUR molecule seemed to be more pronounced than procyanidin. The thymoquinone was shown the more hydrophilic and low phenolic content than CUR, so that NSE exhibited the highest absorbance ratio. This was confirmed by low antioxidant activity of NSE compared to CUR.

The antioxidant activity of GSE, NSE and CUR at concentration of 0.1mg/ml was
measured using the phosphomolybdenum method. It seemed that, CUR exhibited highest antioxidant activity followed by vitamin E, NSE and GSE. The phosphomolybdenum method based on the reduction of Mo\(^{4+}\) to Mo\(^{5+}\) by the antioxidant compounds and the formation of green Mo\(^{5+}\) complex that can be absorbed at 695 nm\(^3\). The antioxidant breaks the free radical chain by donating a hydrogen atom\(^3\). This may depend on the presence of polyphenols that was freely present in case of CUR than thymoquinone or procyanidin. Superoxide has been observed to directly initiate lipid peroxidation. It has also been reported that antioxidant properties of some flavonoids are effective mainly through scavenging of superoxide anion radical\(^3\). Superoxide anions derived from dissolved oxygen by the PMS-NADH system will reduce NBT in this system. In this method, superoxide anion reduces the yellow dye (NBT\(^2+\)) to produce the blue formazan, which is measured spectrophotometrically. Antioxidants are able to inhibit the blue NBT formation\(^3\). The decrease of absorbance in presence of antioxidants indicates consumption of superoxide anion in the reaction mixture. The increasing order of the percentage superoxide scavenging activities was CUR > NSE > vitamin E >GSE. These effects may be attributed to the antioxidant activity of the CUR, NSE and GSE. Linear regression analysis of total soluble phenolic content (mgGAE/g) and: percentage DPPH scavenging activity of GSE and NSE, percentage DPPH scavenging activity of CUR, absorbance at 500nm using the FTC-linoleic system for detection of antioxidant activity of GSE, NSE and CUR, absorbance at 500nm using the PMS-NADH system for detection of superoxide scavenging activity of GSE, NSE & CUR and percentage of antioxidant activity using the phosphomolybdenum method. All data showed strong linear regression of total phenolic content and the above parameters in studied samples as indicated by high r\(^2\) at P<0.0001. The degree of linear regression was slightly low in case of percentage DPPH scavenging activity than the other analyses.

**Conclusion**

CUR was found to be an effective antioxidant more than NSE and GSE, by the use of different *in vitro* assays such as determination of total soluble phenolic content, reducing power, DPPH scavenging activity, superoxide scavenging activity and the antioxidant activity assays using the phosphomolybdenum method. However, determination of the antioxidant activity using ferric thiocyanate/linoleic system revealed higher antioxidant power in case of GSE due to hydrophobicity of GSE that allow proper dissolution in the linoleic acid. Based on results achieved, we can concluded that GSE, NSE and CUR have the potency to act as a powerful antioxidant and can be used for decreasing the lipid peroxidation thereby may be valuable as food preservative and natural nutritional health supplements.

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