

ANTIMICROBIAL ACTIVITY OF ETHANOL EXTRACT OF STRYCHNOS SPINOSA LEAVES.



^{*1}Suleiman, A. A., ¹Shuaibu, S. B., ¹Abdulmalik, A., ¹Ahmad, B., ¹Muhammad, A. A., ¹Garba, I., ²Jibril, M., ²Abdu, K. and ³Audi, H. A.

¹Chemistry Department Rabiu Musa Kwankwaso College of Advanced and Remedial Studies, Tudun wada, Kano.

²Department of Pure and Industrial Chemistry, Faculty of Physical Science, Bayero University, Kano-Nigeria.

³ Department of Chemistry, Federal College of Education (Technical) Bichi, Kano-Nigeria.

^{1*}**Corresponding author: Abubakar Suleiman Abdullahi.** abubakarsuleiman003@gmail.com, +2348065827693

ABSTRACT

The present study determined the antimicrobial activity of the leaf extract of *strychnos spinosa*. Four extracts were extracted from the leaf of the plant: ethanol, ethylacetate, acetone and chloroform. Phytochemical screening and agar well diffusion methods were employed. Phenols was the phytochemical determined due to its vasatile biological activities. *Pseudomonas aeruginosa*, *Escherichia coli*, *Salmonella typhi* and *Staphylococcus aureus* were the test microorganisms used. Ampicilline and tetracycline were the controls. Ethanolic extract indicated promising antimicrobial activity at 10 mg/cm³ and 100 mg/cm³ against the tested microorganisms near the controls. These may likely be as a result of the high concentration of phenols in the ethanolic extract. *Strychnos spinosa* leaf ethanol extract could be a good option for antimicrobial drug development.

Key words: *Strychnos spinosa*, Phytochemicals, Phenols, Ethanol Extracts, Antimicrobial and Controls

INTRODUCTION

Strychnos spinosa grow in open regions not in rain forest. It is a tree that grows up to 45m in height or as a climbing shrub, heavily branched (Isa *et. al.*, 2014). The canopy is flattish and irregular, the leaves are dark green and glossy, the fruit known as monkey orange tends to appear after good rain, they are smooth hard

fruit, large and green to yellow, 8-15cm in diameter. They take a long time to ripe, inside are tightly packed hard brown seeds surrounded by juicy, fleshy edible covering which is sweet sour in taste (Isa *et al.*, 2014). Due to their notable pharmacological effects, some species of the genus *Strychnos* are widely used in traditional and modern medicine. Medicinal applications from this

plant species include antiinflammatory (Rajesh *et al* 2009), antimicrobial (Ugoh and Rejide, 2013), antiplasmodial (Genevieve, 2009, Isa *et al* 2014), antioxidant (Isa al 2014), antidiarrheal (Hoet, 2007) and antitrypanosomal (Hoet,2007) activities.

Some of the active substances from *Strychnos spinosa* are strychnine (Orhiritel 1983), a phenolics, 6'-O- β -D-apiofuranosylcalleryanin (Itohet *al* 2006), iridoid glycoside, diaboline alkaloid, methylmannopyrannosa (carsaro *et al* 1995), strychnoside (Piyanuch *et al* 2004). Secondary metabolites from plant have important biological and pharmacological activities such as antioxidant, antiallergic, antibiotic, hypoglycemic and anticarcinogenic (Chen C., *et al* 1992 and Katalimic Katalimic *etal*, 2004.). However, the concentrations and type of such phyto-medicinal compounds may depend on the extracting solvent and the method of extraction. Hence this study is aimed at comparing the optimal capacity of several solvents for the extraction of *Strychnos spinosa* with view to recommending the better option. The findings are contributions to the existing data on phyto-medicinal potency of the plant leaves.

MATERIALS AND METHODS

Solvents and Reagents

Folin-ciocalteau reagent, acetone, methanol, chloroform, ethylacetate, sodium bicarbonate, 2,2-diphenyl-1-picrylhydrazyl (DPPH), Gallic acid and ascorbic acid. These chemicals and all other reagents and solvents used were of analytical grade.

Plant Materials

The leaves of *Strychnos spinosa* were collected from Katsira Village, in Gwarzo Local Government Area of Kano State, Nigeria. The voucher specimen of *Strychnos spinosa* was confirmed and deposited in Herbarium of the Department of Plant Biology, Faculty of Life Science, Bayero University, Kano. The collected plant material was air dried, ground into fine powder and stored in a clean, separate screw cap bottle until needed.

Preparation of Plant Extract and Fractions

The fine powdered leaf sample (500g) of *Strychnos spinosa* was percolated using ethanol (2000 mL). The bottle was shaken at regular intervals for one week before it was decanted, filtered and concentrated using rotary evaporator at 40°C to obtain the crude ethanol extract (36.99 g). The extract was stored safely in a freezer below 0°C temperatures until use. 10g portion of the crude ethanol extract was

weighed out stored in a separate sealed container and labeled as F₁. The other crude ethanol extract (26.99g) was macerated using polarity order of solvent system; chloroform, ethylacetate and acetone. The fractions obtained were labeled as F₂, F₃ and F₄ respectively. The fractions (F₁ to F₄) were stored in air tight and sealed amber bottles and place in refrigerator at 0°C temperature before analysis.

Determination of Total Phenolic Content (TPC)

The total phenolic content in the leaf extract of *Strychnos spinosa* was determined using Folin-ciocalteu reagent based on the procedures described by Singleton et al (1999) with some modifications. About 0.5 cm³ solution of the fraction (1 mg/cm³) was mixed with 1.5 cm³ (1:10 v/v diluted with distilled water) folin-ciocalteus phenol reagent and allowed to stand at room temperature for 5 minutes, then 2 cm³ of sodium bicarbonate (Na₂CO₃, 7.5% w/v) was added, the mixtures were allowed to stand for 90 minutes and kept in the dark with shaking after every 10 minutes. The absorbance of blue colour that developed was measured at 517 nm using spectrophotometer (Varian Cary 50 spectrophotometer). The experiments were carried out in triplicates. The total phenolic

content was expressed as milligrams of Gallic acid equivalents (mg of GAE/g sample) based on the calibration curve using various concentrations of standard gallic acid solution (Milan, 2010).

Determination of DPPH Activity

Quantitative measurements of free radical scavenging assay were carried out according to the method described by Sasidharan et al (2007) with some modifications. The quantitative measurement of the free radical scavenging properties was carried out in a test tube. The reaction mixtures contain 2.5 cm³ of the sample at concentrations ranging from 0.2 to 1 mg/ml and 2.5 cm³ of 0.04% (w/v) solution of DPPH in 80% methanol. Ascorbic acid was used as positive control. The DPPH solution in the absence of the plant fraction was used as blank. Discolorations were measured at 517 nm by using spectrophotometer (Varian Cary 50,) after incubation for 30 minute in the dark. The experiment was performed in triplicates on each of the four fractions. The percentage of the DPPH free radical was calculated using the equation

$$\% \text{DPPH Scavenging effect} = \frac{(A - A_1)}{A} \times 100$$

Where A = absorbance of the control and A₁ = absorbance of the DPPH in the presence

of the fraction (sample) of *Strychnos spinosa* (Oktayet al. 2003). The actual decrease in absorption induced by the test fraction were compared with the absorption induce by the positive controls (ascorbic acid). The IC₅₀ (concentration providing 50% inhibition) values were determined using the dose of inhibition curve in linear range by plotting the fractions concentration versus the corresponding scavenging effect.

Determination of antimicrobial activity

Agar plates were inoculated with a standardized inoculums of the test micro organism. Then filter paper disc (about 6 mm in diameter) containing the test

compound at 10 mg/ml and 100 mg/ml concentrations were placed on the agar surface. The petri dishes were inoculated under suitable conditions. Generally, antimicrobial agent diffuses into the agar and inhibits germination and growth of test microorganism and then the diameter of inhibition growth zone were measured in millimeters. Ampicilline and tetracycline were used as positive controls.

RESULTS AND DISCUSSION

The weight, percentage recovered and characteristics of the different fractions obtained from maceration process of the ethanol extract are shown in table 1.

Table 1: Yield of fraction after maceration of the crude extract (36.99g) from 500g powdered leaf sample.

| Fraction | Weight | Characteristics |
|---------------------------------|-------------|--------------------|
| Ethanol,(F ₁) | 10 ± 0.021* | Sticky dark green |
| Chloroform, (F ₂) | 1.15± 0.035 | Sticky green |
| Ethylacetate, (F ₃) | 0.92±0.023 | Sticky light green |
| Acetone, (F ₄) | 0.62±0.047 | Sticky light green |
| Residue | 19.48±0.14 | Dark green dust |

*Each value is the average of three measurements ± standard deviation.

The total phenolic content in the examined fractions ranged from 32.00 to 63.14 mg GAE/g (table 2).The highest phenols concentration was found in the ethanol fraction (F₁) while the chloroform fraction was found to have the lowest phenol compounds concentration, these show that, the phenol content in the plants extract was

higher in the more polar solvent. High solubility of phenols in polar solvent correlates with their high concentration in the ethanol fraction since phenol is polar compound. Phenols are very important constituents because of their scavenging ability on free radicals due to their hydroxyl groups.

Table 2: Total phenolic compounds contents in plant extract expressed in term of Gallic acid equivalent (mg of GAE/g of fraction)

| FRACTION | mgof GAE/g of fraction |
|------------------------------|------------------------|
| Ethanol, F ₁ | 63.14 ± 0.031* |
| Chloroform, F ₂ | 32.00 ± 0.251 |
| Ethylacelate, F ₃ | 38.60 ± 0.125 |
| Acetone,F ₄ | 42.00 ± 0.225 |

*Each value is the average of three analyses ± standard deviation.

The antioxidant activity (DPPH Value) of the fractions of *Strychnos spinosa* leaf sample as presented in table 3, it was determined using a methanol solution of DPPH(stable free radical). Unlike in vitro generated free radicals such as the hydroxyl radical and superoxide anion, DPPH has the advantage of being unaffected by certain side reactions such as metal ion chelation and enzyme inhibition (Milan, 2011). A freshly prepared DPPH solution exhibit a deep purple colour with an absorption maximum at 517 nm. This purple colour generally fades when antioxidant molecules quench the DPPH Free radicals and convert them into a colourless/bleached product resulting in a decrease in absorbance at 517 nm band (Milan, 2011).

The antioxidant activity of four different fractions from *Strychnos spinosa* is expressed in term of percentage of

inhibition (%) and IC₅₀ value (µg/ml), (table 3). The value of a standard compound (ascorbic acid) was obtained and compared to the value of the antioxidant activity of the fractions.

The examination of antioxidant activities of fractions from *Strychnos spinosa* showed different values. The values ranges from 57% to 90%. The highest capacity to scavenge DPPH radicals was found for ethanolic fraction which neutralized 90% of the free radical at the concentration of 680 µg/ml. A moderate activity was found for acetone and ethylacetate fractions. The lower capacity to inhibit DPPH radicals was found on chloroform fractions. In comparison to the IC₅₀ value of the standard (Ascorbic acid), ethanol fraction from *Strychnos spinosa* manifested the strongest capacity for neutralization of DPPH radicals.

Table 3: Antioxidant (DPPH Scavenging) activity of investigated plant fractions presented as percentage of DPPH radical inhibition and IC₅₀ value (µg/ml)

| Fraction | %DPPH radical inhibition | IC ₅₀ Value |
|------------------|--------------------------|------------------------|
| Ethanol , F1 | 90 | 680 |
| Chloroform, F2 | 78 | 700 |
| Ethylacelate, F3 | 76 | 805 |
| Acetone, F4 | 57 | 820 |
| Ascorbic acid | 98 | 310 |

It could be inferred from the result that, increasing the concentration of the phenols or reducing the level of the free radical in 2,2-diphenyl-1-picrylhydrazylin the reaction

mixture indicates the potency to scavenge free radical by the fraction of StrychnosSpinosa;hence an increase in the antioxidant properties

Table 4: Result of antimicrobial activity of the various extracts of StrychnosSpinosa leaves.

| Controls/Extracts | Concentration (mg/ml) | ZONE OF INHIBITION (mm) | | | |
|--------------------------------|-----------------------|-------------------------|---------|---------------|----------|
| | | S. Auriaus | E. Coli | P. Aeruginosa | S. Typhi |
| Tetracycline | 10 | 23 | 32 | 30 | 25 |
| | 100 | 38 | 35 | 35 | 34 |
| Ampiciline | 10 | 28 | 20 | 35 | 34 |
| | 100 | 39 | 35 | 38 | 39 |
| Ethanol (F ₁) | 10 | 20 | 25 | 20 | 12 |
| | 100 | 25 | 33 | 25 | 23 |
| Chloroform (F ₂) | 10 | 0 | 0 | 0 | 0 |
| | 100 | 0 | 0 | 0 | 0 |
| Ethylacetate (F ₃) | 10 | 0 | 0 | 0 | 0 |
| | 100 | 0 | 0 | 0 | 0 |
| Acetone (F ₄) | 10 | 0 | 0 | 0 | 0 |
| | 100 | 0 | 0 | 0 | 0 |

From the table above it can be deduced that, ethanol fraction showed significant inhibition of the growth of the tested pathogens near and above the positive controls at 10mg/ml and 100mg/ml. These extracts showed significant inhibition of the growth of staphylococcus aureus,

Escherichia coli, pseudomonasaeruginosa and salmonella typhi. These may likely be as a result of more concentration of phenols good antioxidant activity as the most polar solvent/compound.

CONCLUSION

The results obtained indicates great value of the *Strychnos spinosa* species for use in pharmacy and phytotherapy. Based on this information, it could be concluded that this plant is a natural source of antimicrobial and antioxidant substances.

The study has shown that, highest concentration of phenolic compounds in the ethanol extract which correlate with its high free radicals and antimicrobial activities. The high content of phenolic compound which give rise to high antimicrobial activity indicated phenolic compounds contribute to the strong antimicrobial activity.

RECOMMENDATION

Further studies on this plant should be directed to carry out more phytochemical screening on the *S. spinosa* leaf sample to investigate more on its medicinal active component in order to prepare a natural pharmaceutical product of high value. Also antimicrobial test should be conducted on the solvents used (despite that, they were completely evaporated after the maceration process) to assess the actual potentiality of the plant materials.

CONFLICT OF INTEREST

The authors declare no conflict of interest.

ACKNOWLEDGEMENT

The data presented here forms part of the corresponding author`s MSc dissertation at the Department of Pure and Industrial Chemistry, Bayero University Kano, under the supervision of Professor Kabir Abdu.

REFERENCES

- Chen C. Pearson, M.A and Gray I.J (1992):
Effect of synthetic antioxidants (BHA), (BHT) and (PG) on the mutagenicity of IQ like cocaine. Food chem. 43:177-183.
- Corsaro, C., Marina, S., Anna, R. B. and Glovanni, S. (1995). Malanins in physiological conditions protect against lipoperoxidation. A study on Albino and pigmented *Xenopus*. Pigment cell research.72: 942-946.
- Geneveive, M. C. (2009). Mechanism of cancer initiation viral-associated lymphomas. The meaning of pain: cancer patient`s rating and recall of pain intensity and effect. PMID 9839822(Index for MEDLINE) available at <http://www.nlm.nih.gov/medline>.
- Ghosh, T., Maity, K. T., Sengupta, P., Dash, K.D and Bosc, S. (2018). Antibiotic and in vitro antioxidant activity of ethanolic extract of *Bacopamonnienlinnarial* parts: a

- possible mechanism of action. Iranian J. Pharm. Res., 7:61-68
- Hoet, S., Pieter, L., Mucciotti, G. G., Jean-Louis H.J., Opperdoes, F. R. and Quertin-L. J. (2007). Antitrypanosomal activity of triterpenoids and sterols from the leaves of *strychnos spinosa* and related compounds. J. Nat. Prod., 70:1360-1363.
- Isa, A., Adebayo, S. A., Mohammed, A., Magaji, R. A., Ayo, J. O., Suleman, M. M., Saleh, M. I. A., Sadau, Y. and Eloff, J. N. (2014). In vitro lipoxygenase inhibitory activity and total flavonoid of *Strychnos spinosa* leaf extract and fractions. Nigerian Journal of Pharmaceutical Science, 13(1):189- 823.
- Itoh, T., Wataru, H., Bintu, M. and Kousasu, M. (2006). Crystal Structure of unsaturated glucuronyl hydrolase complex with substrate. Journal of Biological Chemistry, 281(40):29807-29816.
- Katalinic, V., Milos, M., Kulisic, T., Jukit, M. (2004). Screening of 70 medicinal plant extract for antioxidant capacity and total phenols. Food chem., 94:550-557.
- Milans, S., (2011). Total phenolic content, flavanoid concentration and antioxidant activity of *amarrubium peregrinum* leaf extract. *skragujeva J. Sci.*, 33(2011)63-72.
- Ognjanovic B.I, Marakovic S.D., Pavlovic S., Zikic R.V., Stajn A.S, Saicic Z.S (2008): Effect of chronic cadmium exposure, an antioxidant defense system tissue of rats, protective effect of selenium. *physiol. Res.*, 57:403-411.
- Orihi, F. C., Verpoore, R and Bueheim, S. A (1983). The African *strychnos* species and their alkaloids; a review. *Journal of ethnopharmacology*, 9:167-223.
- Piyanuch T., Rutt S., Rapepol B. and Robert V. (2004). Antioxidant lignin glycosides from *strychnos vanpruki*. *Fitoterapia*, 75:632-628.
- Rajesh S., Viswanatha, H., Shylaja, D., Monohar, M., Handral, K., Nandakumar, R., (2009). Antidiarrheal activity of stem bark extracts of *spathodea campanulata* in rodents. *Pharmacology online* 1:396-405. Sasidharan S., Darah I, Mohd J.,

Sasidharan S., Darah I, Mohd J., Noordin M.

K. (2007). Free radical scavenging activity of *Cassia spectabilis* and *Cassia fistula*. *Int. J. Nat. Eng. Sci.*, 2:111-112

Singleton, V., Orthofer, R. and Lamuela-

Raventos, R., (1999). Analysis of total phenols and other oxidation substrates and antioxidants by means of Folin-Ciocalteu Reagent. *Method in Enzymology*. 299:152-178. Ugho

S., Rejide O. (2013) photochemical screening of antimicrobial activities of the leaf and stem bark extracts of *Strychnos spinosa*. *Nat. Sci.*, 11:123-128.

Singleton, V., Orthofer, R. and Lamuela-

Reventos, R., (1999). Analysis of total phenols and other oxidation substrates and antioxidants by means of Folin-Ciocalteu Reagent. *Method in Enzymology*. 299:152-178.

Zheng J. (2001). Characterization of infections responsive bovine lactoferrin promoter. *J. Med.*, 72:176-178.