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168 THE PHYTOCHEMICAL SCREENING AND ANTIOXIDANT POTENTIAL OF CINNAMOMUM JAVANICUM BLUME LEAVES FROM CENTRAL KALIMANTAN Syahrida Dian Ardhany 1* , Susi Novaryatiin 1 and Nanang Hanafi 2 1Department of Pharmacy, Faculty of Health Sciences, Muhammadiyah University of Palangkaraya, Palangka Raya, Central Kalimantan, Indonesia 2Department of Forestry, Faculty of Agriculture and Forestry, Muhammadiyah University of Palangkaraya, Palangka Raya, Central Kalimantan, Indonesia Background: Sintok lancang (Cinnamomum javanicum Blume.) is one of the typical plant of Central Kalimantan, which has not been widely studied. Local people use leaves of C. javanicum to treat various diseases, like diabetes and skin diseases.

Based on this, it is necessary to do preliminary study to know phytochemical content and antioxidant potential that may be contained in this plant. Methods: C. javanicum leaves were extracted using percolator with 96% ethanol. The extract was tested for qualitative phytochemical with standard procedures, while the antioxidant test was carried out using 1,1-diphenyl-2-picrylhydrazyl (DPPH) method with quercetin as standard and ferric reducing antioxidant power (FRAP) with trolox as standard. Results:

The result showed ethanolic extract of C. javanicum leaves qualitative phytochemical contained alkaloid, flavonoid, tannin and steroid. Antioxidant activity test showed leaves of C. javanicum with DPPH method IC 50 = 26.99±0.27 ppm and antioxidant activity with FRAP method 779.73±19.66 µmoltrolox/g. Conclusion: It can be concluded that C. javanicum leaves have potential high antioxidant activity was tested with DPPH and FRAP method.

Furthermore need further research, especially to determine specific compound of C. javanicum leaves. INTRODUCTION Central Kalimantan is one of the tropical forest areas in Indonesia which has biodiversity especially natural medicine but has not been fully utilized. Traditional uses such as traditional medicine have been done, but further exploration and development have not been done much. Sintok lancang leaves Cinnamomum javanicum Blume.)

are one of the typical Central Kalimantan plants that have not been studied much, it's found in the Mungku Baru forest (Kawasan Hutan Dengan Tujuan Khusus) or educational forest managed by the Muhammadiyah University of Palangkaraya collaboration with the Borneo Nature Foundation (BNF). Local people use sintok lancang leaves for various diseases such as to treat abdomen pain, wounds, and diabetes. There have not been many studies on Cinnamomum javanicum , especially those that grow in Indonesia, but one of the researches at the University of Jember states that different species, Cinnamomum Sintoc leaves has the potential as an antioxidant because it contains secondary metabolites such as flavonoids, alkaloids, steroids, terpenoids, and tannins which could prevent the free radical 1-3. Antioxidant use is associated with reduced production of ROS (Reactive oxygen species) and free radicals 4-6.

According to previous pieces of evidence, ROS have been implicated in the pathogenesis of various diseases such as cancer, aging, and other diseases. In addition, research related to natural antioxidants are Syahrida Dian Ardhany, et al . 82 considered to contribute to the therapeutic approach in the treatment of COVID-19, although their mechanism against COVID-19 is still unknown and speculative 7. Several studies provide evidence that a reduction in ROS accumulation slows the apoptosis signaling activated by a coronavirus 8.

In this study, the determination was carried out the total flavonoids, alkaloids and tannins compounds of Cinnamomum javanicum leaves. Antioxidant activity test was conducted by using DPPH and FRAP assay. The present data would help to explore the potential of Indonesia's natural plants, especially plants that have not been studied much so it can be further developed for the cosmetic, food and pharmaceutical industries. METHODS Plant collection and identification Fresh leaves of sintok lancang

(Fig.

1) were collected in the Mungku Baru forest (Kawasan Hutan Dengan Tujuan Khusus) or educational forest managed by the Muhammadiyah University of Palangkaraya collaboration with the Borneo Nature Foundation (BNF), Palangka Raya, Central Kalimantan and authenticated by Dr. R. Hendrian, M.Sc from Indonesia Institute of Sciences, Research Center for Plant Conservation and Botanic Gardens, Bogor, Indonesia. Fig. 1: Sintok lancang (Cinnamomum javanicum Blume.). Preparation of Plant Extract The whole fresh leaves were washed, cleaned and dried in oven at 45°C 9&10 . Generally, the oven drying method is used for herb drying in the temperature range of 40- 60°C 11 . The dried leaves were grindered and powdered.

Extracted with ethanol 96% by percolation. Percolation is better than maceration because it is a continuous process in which the saturated solvent is constantly being replaced by fresh solvent 12 . The extract were concentrated in a rotary evaporator. The percentage yields (w/w) of the extracts were calculated using the formula 13 : (Weight of extract ÷ Weight of starting plant material) x 100% Phytochemical qualitative screening The ethanolic extract of sintok lancang leaves (C. javanicum Blume) was screened for potential presence of alkaloid, flavonoids, tannins, saponins, and steroids by using the following standard methods 14-17 . Determination of the total alkaloid content Ten mg extract of C.

javanicum was weighed then dissolved in 10 ml ethanol. One ml extract was measured the absorbance with a spectrophotometer at 272 nm. The standard used for the calibration curve was caffeine 18 . The total alkaloid content was expressed as micrograms of alkaloids per milligrams of the extract. Determination of the total flavonoid content Five mg extract of C. javanicum was weighed then dissolved in 10 ml ethanol. One ml extract was placed in the volumetric flask, one ml AlCl 3 (2% b/v) and 8 ml acetic acid (5% v/v) were added. After mixing, the solution was incubated for 20 minutes 19&20 .

The solution was measured the absorbance with a spectro- photometer at 412 nm. The standard used for the calibration curve was quercetin 21 . The total flavonoid content was expressed as micrograms of flavonoids per milligrams of the extract. Determination of the total tannin content A total of 30 mg of sample was weighed and put into a 10 ml volumetric flask. The solution of 0.5 ml was added with 3.0 ml of vanillin 4% and 1.5 ml of concentrated HCl. The mixture was incubated for 10 minutes 21-24 . The absorbance was measured with UV Vis spectrophotometer at 498 nm. The standard used for the calibration curve was catechin 25 .

The total tannin content was expressed as micrograms of tannins per milligrams of the extract. 83 Antioxidant activity test with DPPH method DPPH solution with 0.4 mM concentration was prepared, the absorbance was measured at 512 nm. The absorbance result of the DPPH solution was the absorbance control. The extract of sintok lancang leaves (sample) were first dissolved in methanol with five different concentrations of 10,20,30,40, and 50 ppm. One ml of 0.4mM DPPH solution was placed into a 5 ml volumetric flask, then added with 4 ml of sample solution each of various concentrations.

The mixture was stored for incubation for 30 min at room temperature, the absorbance was measured at maximum wavelength (512 nm) 26&27 . The percent inhibition or DPPH scavenging effect was calculated using the following formula: ( ) % 100 A B A % effect scavenging DPPH × - = Where, A was the absorbance of DPPH solution and B was the absorbance of sample solution 28&29 . Antioxidant activity test with FRAP method Sample (0.2 g) dissolved with ethanol with 10 ml volumetric flask. Two ml of sample solution was added to 3 ml of FRAP reagent in a test tube, then incubation for 16 minutes.

The absorbance was measured with UV Vis spectrophotometer at 595 nm. Antioxidant activity was expressed as µmol trolox/g 28&30 . RESULTS AND DISCUSSION Results Yield of the extract Four hundred grams of C. javanicum fresh leaves were extracted into 51.1 g of extract. Based on the rendement calculation, the extraction of C. javanicum yields of 12.8%. Value yield is related to the number of secondary metabolites that successfully attracted when the extraction process 13 . Phytochemical qualitative screening Phytochemical screening of C. javanicum leaves by using the following standard methods 14-17 .

The results of the phytochemical qualitative test of sintok lancang leaves showed the presence of alkaloids using Mayer's reagents 31 , flavonoids using the Shinoda test 32 , tannins and steroids (Table 1). Table 1: The qualitative phytochemical of ethanolic extract C. javanicum leaves. Phytochemical compound Result Alkaloids + Flavonoids + Tannins + Steroids + Saponins - Antioxidant activity, total alkaloid, flavonoid and tannin content Ethanolic extract of C. javanicum leaves was conducted using percolation method.

Antioxidant potential (DPPH & FRAP), total alkaloid content, total flavonoid content and total tannin content was calculated with standard protocols. The results of antioxidant activity showed that the IC 50 value of DPPH was 26.99±0.27 ppm quercetin equivalent while the FRAP method was 779.73±19.66 µmol trolox/g. Total alkaloid, flavonoid, and tannin content respectively was 20.82±1.31 µg caffeine equivalent/mg, 76.62±1.22 µg

quercetin equivalent/mg, and 23.02±0.24 µg catechin equivalent/mg (Table 2). Table 2: Antioxidant activity, total alkaloids, flavonoids and tannins content of ethanolic extract C. javanicum leaves.

Sample Assay Ethanolic extract of Cinnamomum javanicum Quercetin Antioxidant -DPPH (IC 50 ppm) 26.99 ± 0.27 6.98 -FRAP (µmol trolox/g) 779.73 ± 19.66 - Total Alkaloid (µg caffeine equivalent/mg) 20.82 ± 1.31 - Total Flavonoid (µg quercetin equivalent/mg) 76.62 ± 1.22 - Total Tannin (µg catechin equivalent/mg) 23.02 ± 0.24 - Syahrida Dian Ardhany, et al . 84 Discussion Based on the results extract of C. javanicum leaves contain qualitative phytochemicals like flavonoid. Based on some literature flavonoids can prevent injury due to free radicals in various ways, one of which is the direct scavenging of free radicals.

Flavonoids are oxidized by radicals, resulting in a more stable, less-reactive radical 33&34 , such as the following equation: Flavonoid (OH) + R* _ Flavonoid (O*)+ RH Besides that C. javanicum leaves contain alkaloids and tannins which may also potential contribute to the effectiveness of antioxidant 35&36 . Alkaloids have antioxidant properties through capturing free radicals, or binding to catalysts involved indifferent oxidation processes occurring within the human body for preventing a variety of degenerative diseases 37 .

The free radical scavenging activity of tannins showed by the ability of antioxidant to donate electron to a free radical and produce a more stable and therefore less harmful radical structure. Tannins are able to bond cations of transition metals and act as protective agents against progression of some diseases, e.g. Alzheimer's or Parkinson´s disease. Antioxidant activity of tannins can also be exhibited through inhibition of prooxidative enzymes 38 . There hasn't been much study on C. javanicum leaves. However, some studies have stated that C.javanicum found in Sumatra can reduce fever, others claim that it has antioxidant potential but there are no studies of C.javanicum that grows in Kalimantan 39&40 . Yuan et al stated that C.javanicum both leaf and stem extract showed antimicrobial activity against Listeria monocytogenes 41 . The essential oil of C.javanicum also showed antibacterial activities against four strains of food pathogenic bacteria: Staphylococcus aureus (ATCC 29213), Listeria monocytogenes (ATCC 7644), Salmonella typhimurium (ATCC 25922) and Salmonella enteritidis (ATCC 29213) 42 .

The various study results can be the basis for further research. According to some literature, antioxidant activity with DPPH method classified by IC 50 into: very strong (< 50 ppm), strong (50-100 ppm), moderate (101-150 ppm) and low (> 150 ppm) 28&43 , while antioxidant activity with FRAP method classified into very low FRAP (< 10 µmol/g),

low FRAP (10-50 µmol/g), good FRAP (50-100 µmol/g), high FRAP (100- 400 µmol/g), and very high FRAP (> 400 µmol/g) 44 . The ethanolic extract of C. javanicum leaves included in the very strong antioxidant activity (26.99±0.27 ppm) and very high FRAP (779.73±19.66 µmol trolox/g). When compared with C. javanicum leaves study conducted in Malaysia with DPPH method (223.5 ppm) 45 , C. javanicum leaves in Indonesia, especially Central Kalimantan give better antioxidant activity.

DPPH is a stable free radical with an unpaired electron that is delocalized over the entire molecule. The DPPH assay is based on both electron transfer and hydrogen atom transfer reactions. The benefits of the DPPH assay is easy to do, rapid method and economic. Even though the DPPH assay is simple, its sensitivity may be affected by several factors, such as the type of solvent, reaction time, temperature and freshness of DPPH reagent 46&47 , while the FRAP assay is a non-specific, redox-linked, colorimetric assay that is related to the molar concentration of the antioxidant present.

The FRAP assay is a typical electron transfer based method that measures the reduction of ferric ion (Fe 3+)- ligand complex to the ferrous (Fe 2+) complex by antioxidants in acidic media. One limitation of FRAP assay is the tendency to precipitate, forming a suspension and staining the measuring cuvette. Therefore, time to add FeCl 3 is essential to prevent error interpretation. However, the FRAP or DPPH assay is simple, economic, rapid and not require specialized equipment 47 . Antioxidants are widely used for protection of various diseases such as coronary heart, cancer.

Besides that, it is also often applied at the industrial level such as cosmetic for anti-aging and acne 48 . The role of the food industry and mass media were explored to focus on health promotion of the older person in the present 49 . Based on the results C. javanicum leaves has the potential to be cultivated to keep sustainability and developed into antioxidant material. 85 Conclusion It can be concluded ethanolic extract of C. javanicum leaves has the potential high antioxidant activity tested by DPPH and FRAP methods. Furthermore, it is necessary to further identify the specific compounds that have antioxidant activity in C. javanicum leaves.

Acknowledgments This research was funded by a RisetMu grant batch 4 from Majelis Diktilitbang PP Muhammadiyah. REFERENCES 1. A. Kumalasari, W. Handayani and T. S. Siswoyo, "Screening Fitokimia dan Studi Aktivitas Ekstrak Daun Sintok Cinnamomum sintoc BI.) sebagai Antioksidan dan Antihiperlipidemia", Berkala Sainstek, VII (1), 24-27 (2019). 2. S. Jiamworanunkul, "Effective antioxidant production through submerged fermentation of edible mushrooms", Thai. J. Pharm. Sci., 43 (4), 213-218 (2019). 3. D. Stagos, "Antioxidant activity of polyphenolic plant extracts", Antioxidants, 9 (19) (2020). 4. L.

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