

Phytochemicals and antioxidants in leaf extracts of *Ginkgo biloba* with reference to location, seasonal variation and solvent system

G. Ekshitha, K.V.S.L.Kavya, D.Usha Rani

Asst.Professor^{1,2,3}
ekshitha97@gmail.com
Sri Sivani College of Pharmacy

ABSTRACT

Aims: To determine the influence of location, seasonal variation and solvent system in production of phytochemicals and antioxidants from ginkgo leaves.

Methods: Total phenolic and flavonoid contents and antioxidant activity in ginkgo leaf extracts were estimated spectrophotometrically. Factorial analysis was performed to correlate the influence of location, season and solvent on production of phytochemicals and antioxidants.

Results: Total phenolic and flavonoid contents as well as the antioxidants were estimated maximum in autumn. Among solvents, acetone/water extracts gave best results for phenolic and flavonoid contents while methanolic extracts were best for antioxidants. Phenolic content, the predominant indicator of phytochemicals, showed significant correlation with antioxidant activity.

Conclusion: Factorial analysis among location, season and solvent with respect to the phytochemicals and antioxidants, was found to be statistically significant. Presence of phytochemicals along with the protective feature in the form of antioxidants is indicative of the importance of this species in pharmacological industry.

Keywords: *Ginkgo biloba* (ginkgo) Phytochemicals Phenolics Antioxidants Indian Himalayan Region (IHR)

1. Introduction

Medicinal plants are known potential source of many phenolic compounds and antioxidants. Among these, poly-phenols in particular, have been recognized for antioxidant activity and many other health benefits.¹ Phenolic and flavonoids, as natural antioxidants and free radical scavengers, have involved substantial interest due to their importance in food and pharmacological industry.² Factors, such as geographic location, age of the plant, season, associated microflora, nutritional status, and environmental stress are known to influence the secondary metabolite profile of a particular plant species. Seasonal variation in trees, for example from dormant to active phase, brings progressive changes in traits like production of phytochemicals.³ Besides, optimization of methods with respect to solvent system is important for determination or extraction of the phytochemicals from any plant species.

Ginkgo biloba L. (family Ginkgoaceae), commonly known as living fossil, harbors many beneficial medicinal properties. Traditionally, it has been used on an extensive basis, either as food or medicinal component, almost all over the world. The leaf extract of ginkgo contains pharmaceutically imperative flavonoids, glycosides and ginkgolides which expand blood flow, act as antioxidant and mainly used as memory enhancer and anti-vertigo.⁴ The present study is focused on the evaluation of phytochemicals and antioxidants in leaf extracts of ginkgo along with the factorial analysis among locations \times seasons, seasons \times solvents and locations \times solvents.

2. Materials and methods

Plant material

Ginkgo leaves were collected in three seasons from five different locations referred as GB1 (Kalika, Almora), GB2 (Chaubatia, Almora), GB3 (Snowview, Nainital), GB4 (High court, Nainital) and GB5 (Glenthorn, Nainital) in Uttarakhand, India.⁵ The leaves, dried at room temperature, were grounded to fine powder and stored at 4 °C for further analysis.

Preparation of extracts

Dried leaf powder (10 g) was mixed with 25 ml methanol (ME), ethyl acetate (EA), n-butanol (n-B), acetone/water (AW) (3:2) and

water (aqueous/WE), separately. The leaf extract was stirred continuously for 24 h and then filtered. The filtrate was centrifuged at 10,000 rpm for 10 min and the supernatant was stored at 4 °C prior to use (within 2 days).

Determination of total phenolic and flavonoid contents

Total phenolic and flavonoid contents were determined by Foline Ciocalteu's and aluminum chloride calorimetric methods, respectively^{6,7} following quantification on the basis of standard curve of gallic acid and quercetin. Results are represented in milligrams (mg) gallic acid (GAE) and quercetin (QE) equivalent, respectively, per gram of leaf sample on dry weight basis.

Determination of antioxidant activity (radical scavenging (ABTS), antiradical (DPPH) and reducing power (FRAP) assays)

Total antioxidant activity was measured by ABTS, DPPH and FRAP assays following methods of Cai et al⁸ and Amarowicz et al^{9,10}. Standard curve of a range of concentrations of ascorbic acid was prepared for quantification of antioxidant potential. Results were expressed in milligram (mg) ascorbic acid equivalent (AAE) per gram of leaf sample on dry weight basis.

Statistical analysis

Determination of total phenolic and flavonoid contents and antioxidant capacity by ABTS, DPPH and reducing power

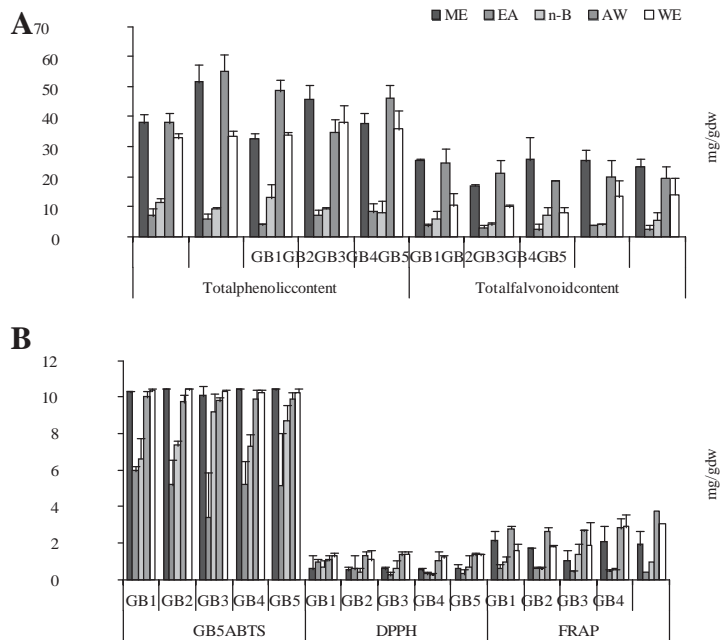
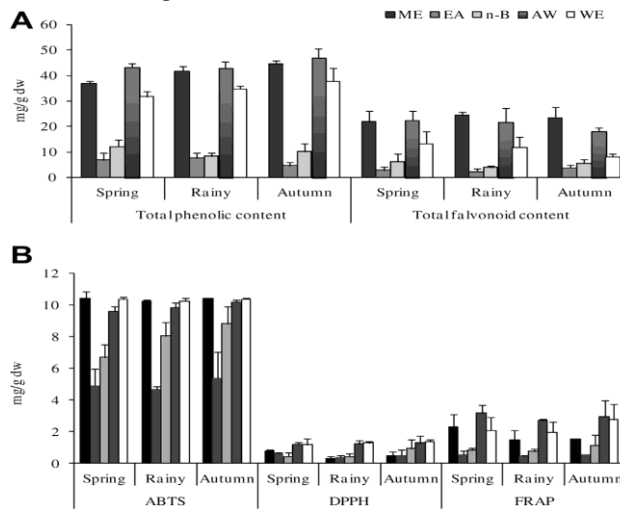


Fig. 1 e Phytochemicals and antioxidants in ginkgo leaf extracts at different locations. (A) total phenolic and flavonoid contents, and (B) antioxidant activity (ABTS, DPPH, FRAP).

assay was conducted in triplicates. The value for each sample was calculated as the mean \pm SD. Factorial analysis of variance and



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significant difference among means were tested by twowayANOVAinreplication. Correlationcoefficientswere calculated using Microsoft Excel 2007.

Fig. 2 e Phytochemicals and antioxidants in ginkgo leafextracts in different seasons. (A) total phenolic andflavonoid contents, and (B) antioxidant activity (ABTS, DPPH, FRAP).

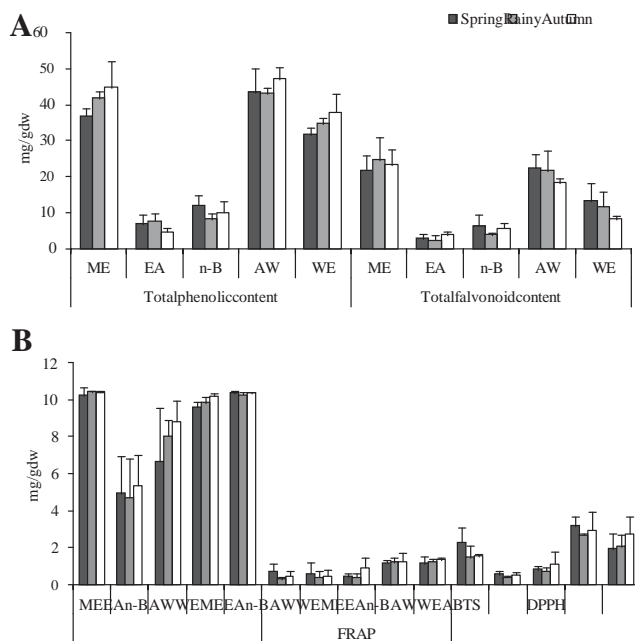


Fig. 3 e Phytochemicals and antioxidants in ginkgo leaf extracts in different solvents (A) total phenolic and flavonoid contents, and (B) antioxidant activity (ABTS, DPPH, FRAP).

extracts of GB3 and GB4, respectively. In WE, maximum content was for GB4 and minimum for GB1. GB3 gave maximum value for n-B and GB5 for EA for total phenolic content (Fig. 1A). Total flavonoids were higher in GB3 in ME and n-B, respectively, in comparison to GB2 and GB4. Higher flavonoid content was in EA for GB4 and in WE for GB5 (Fig. 1A). Antioxidant activity in ABTS was higher in ME and WE for GB2, respectively. Subsequently, GB1 gave higher antioxidant activity in EA and AW, respectively, while GB3 showed maximum antioxidants in n-B. Based on DPPH assay, GB3 exhibited highest values for antioxidants in n-B, AW and WE, respectively. For GB1 and GB5, highest values were recorded in EA and ME, respectively. In FRAP assay, GB5 showed higher activity in AW and WE, respectively; GB3 in n-B; GB2 in EA and GB1 in ME (Fig. 1B).

Variations in phytochemicals arise due to the specific environmental conditions, including both biotic and abiotic.^{11,12} Generally, with increase in altitude, environmental conditions such as UV radiation, temperature, rainfall, moisture, etc., changes occur rapidly. The biochemicals measured in ginkgo leaf extracts, in the present study, are on the higher side as compared to the earlier reports from other countries.^{13,14} The 5 locations in the present study, falling between 1742 and 2260 m altitude representing temperate climatic conditions, are likely to be associated with the higher contents of phytochemicals and antioxidants. Findings on production of polyphenols and antioxidants, in respect to environmental stress, have been linked to the defense

3. Results and discussion

Phytochemicals and antioxidants in ginkgo leaves at different locations

Significant variations ($p < 0.05$) were observed in phytochemicals and antioxidants in leaf extracts of different locations in different solvents. In ME and AW, GB2 gave higher phenolic content, while lower values were recorded in EA mechanism.¹⁵

Phytochemicals and antioxidants in ginkgo leaves in different seasons

Total phenolic content in ginkgo leaf extracts varied significantly with respect to season and organic solvent, being maximum in autumn (Fig. 2A). Phenolic content was exceptionally higher in rainy and spring season in EA and n-B. Total

Table 1 eAnalysis of variance for determining effect of solvents, seasons and their interaction with phytochemicals and antioxidant activity in ginkgo leaf extracts (given as f value).

Location	Sourceofvariation	df	Phytochemicals		Antioxidantactivity		
			TPC	TFC	ABTS	DPPH	FRAP
GB1	Solvent(S)	4	691,936.67***	405,216.72***	90,893.87***	13,656.23***	12,737.04***
	Season(S)	2	51,039.16***	8289.85***	24,412.81***	3616.33***	1129.70***
	S×S	8	53,096.14***	13,357.34***	21,752.97***	993.04***	491.58***
GB2	Solvent(S)	4	2,025,206.05***	444,923.81***	211,154.29***	28.89***	4065.47***
	Season(S)	2	33,178.64***	9466.39***	5331.77***	3.96***	48.73***
	S×S	8	14,617.20***	10,601.75***	5790.39***	12.78***	36.30***
GB3	Solvent(S)	4	1,031,256.71***	483,295.95***	243,030.95***	20,906.01***	3732.14***
	Season(S)	2	94,933.48***	16,824.75***	8065.06***	4389.47***	1641.31***
	S×S	8	116,135.97***	27,375.31***	15,780.63***	910.08***	595.57***
GB4	Solvent(S)	4	888,494.27***	593,733.35***	162,822.13***	10,388.55***	77,975.80***
	Season(S)	2	44,739.59***	56,428.10***	10,839.66***	808.30***	3861.01***
	S×S	8	53,242.26***	25,616.70***	3396.54***	1331.49***	6377.25***
GB5	Solvent(S)	4	1,195,793.77***	272,908.46***	160,479.36***	10,078.51***	468,226.40***
	Season(S)	2	4423.19***	12,862.07***	14,936.57***	2754.08***	42,617.60***
	S×S	8	29,119.36***	15,369.38***	21,628.06***	1519.68***	24,587.54***

dfedegreeoffreedom;dwdryweight;TPCeTotalphenoliccontent;TFCeTotalflavonoidcontent;Levelofsignificance: *** $p < 0.001$.

Table2eCorrelationmatrixbetweentotalphenolicand flavonoid contents and antioxidant activity in ginkgo leaves from 5 locations using different assays.

	TPC	TFC	ABTS	DPPH	FRAP
TPC	1				
TFC	0.737**	1			
ABTS	0.7167**	0.639**	1		
DPPH	0.376*	0.1924	0.507**	1	
FRAP	0.734**	0.614**	0.639**	0.602**	1

TPCeTotalphenoliccontents;TFCeTotalflavonoidcontents; Level of significance: * $p < 0.05$; ** $p < 0.01$.

flavonoid content was higher in spring in 3 solvents, AW, WE and n-B, during rainy season in ME and during autumn in EA (Fig. 2A). Antioxidant activity performed by three assays showed significant variation with respect to the seasons, maximum being in ABTS and DPPH in autumn (Fig. 2B). In case of FRAP, higher activity was recorded during spring followed by autumn (Fig. 2B).

Importance of seasonal variation in accumulation of total phenolic and flavonoid contents and antioxidants has been recognized. Although a clear and regular trend due to seasonal variation was not observed in the present study, the total phenolic content was relatively higher in autumn. Kobus et al.¹³ reported higher level of polyphenols in October as compared to August. Besides, higher accumulation of phenolic and flavonoids during winter is likely to be attributed to the stress conditions such as temperature and plant growth stage. In general, these secondary metabolites remain at low level in ginkgo during spring and summer which are the initial stages for the growth of shoots and leaves. Afterward, towards autumn and winter, as the growth and metabolism becomes slower, the phytochemicals tend to accumulate in higher amounts.

Optimization of solvent systems for extraction of phytochemicals and antioxidants

The optimization experiments conducted for preference of solvent revealed that AW was the best solvent for extracting

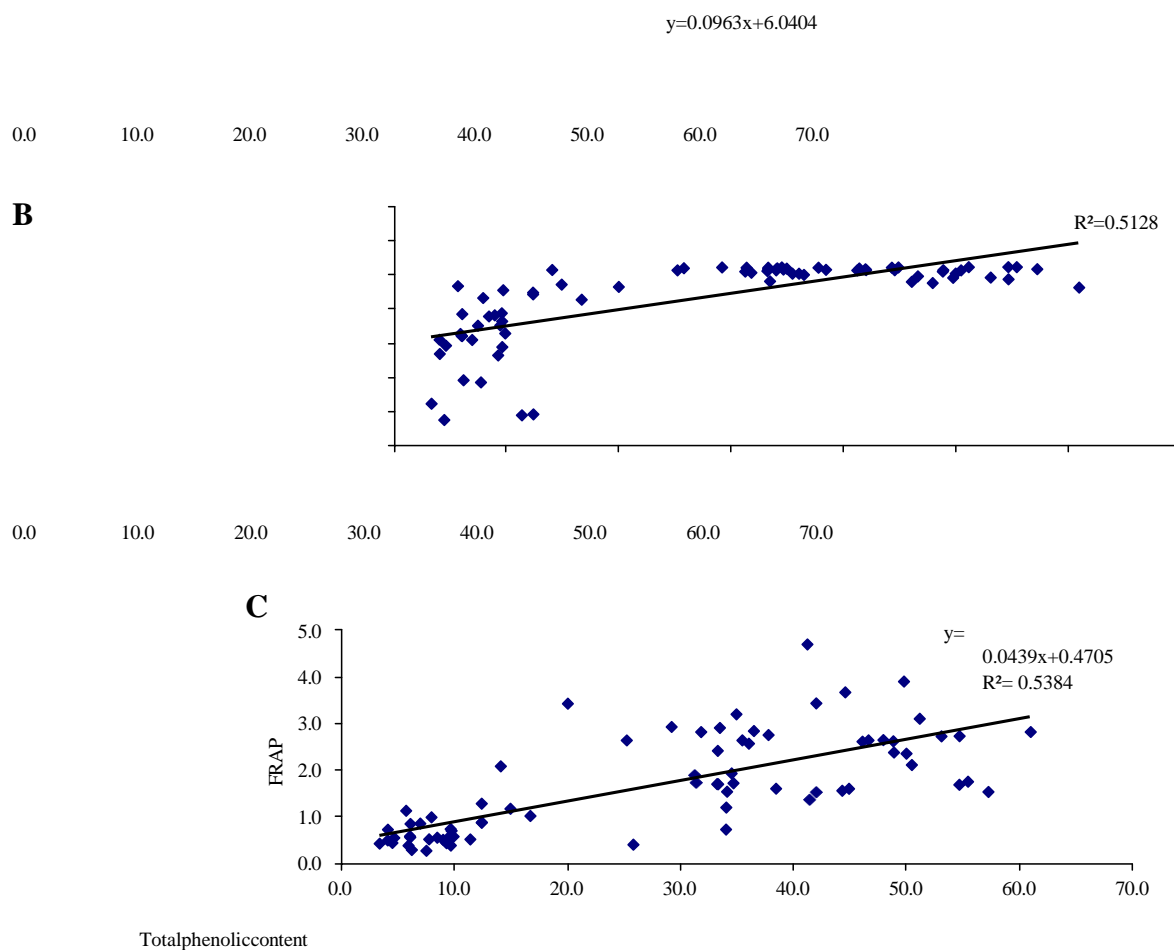
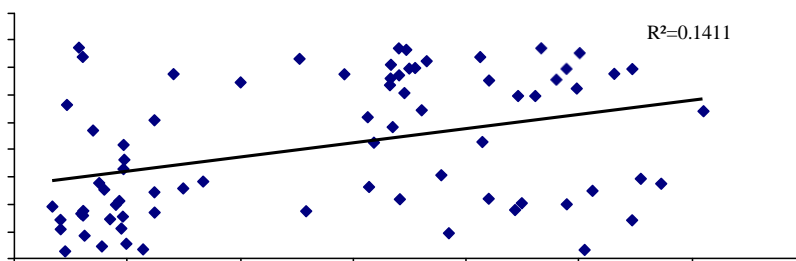
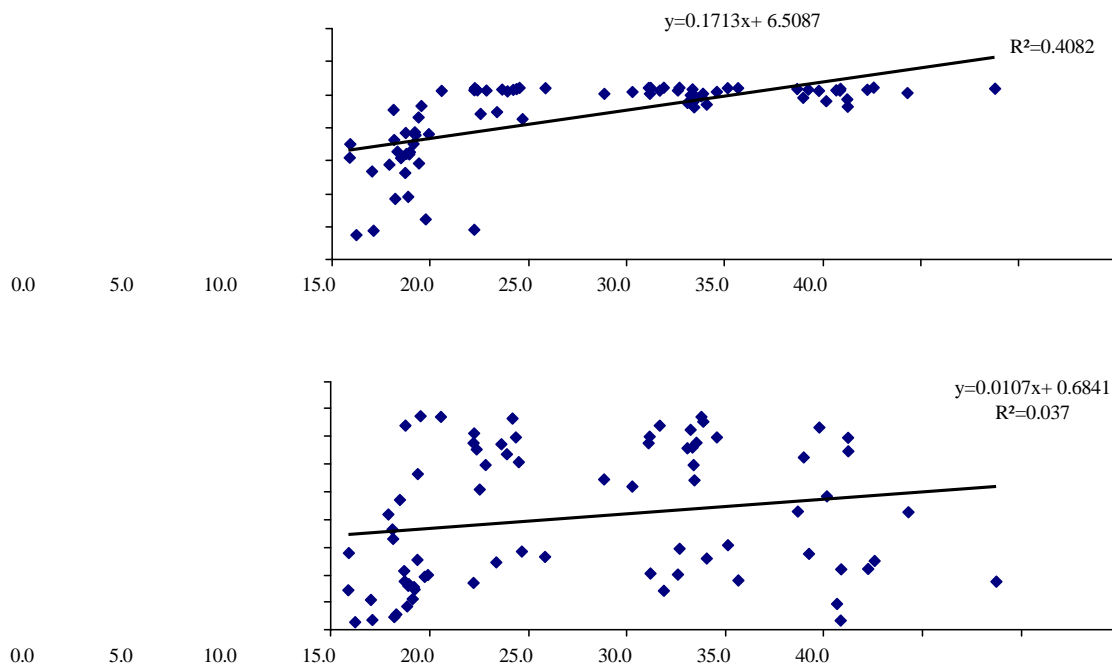


Fig. 4 eLinear relationship between total phenolic contents and antioxidants measured by (A) ABTS (B) DPPH and (C) FRAP in ginkgo leaf extracts.



phenolic content in all the three seasons; followed by ME > WE > n-B > EA. Similarly, total flavonoid content was recorded highest in AW during rainy and autumn followed by ME during spring (Fig. 3A). Different solvent systems also influenced the extraction of antioxidant activity in different seasons. Antioxidant activity measured by ABTS assay was highest in ME in rainy and autumn and in WE in spring. In DPPH assay, the activity was recorded highest in WE in all the seasons. Also, the reducing power assay showed higher antioxidant activity in AW during all these seasons (Fig. 3B). Factorial analysis exhibited that the solvents and seasons individually and their interaction significantly ($p < 0.001$) influenced the accumulation of phytochemicals and antioxidant activity (Table 1). The best results obtained for extraction of phytochemicals and antioxidants in AW and ME are in line with the earlier reports.^{13,16} Phenolic compounds are often linked with other biomolecules, such as polysaccharides, proteins, etc., therefore, an appropriate solvent system is required for their extraction. Polarity of different solvents is likely to have significant consequence on polyphenolic content and antioxidant activity as well.¹⁷ Importance of solvent system has also been reported in determination of antimicrobial activity⁵ in ginkgo leaf extracts.

Among the three assays used for determination of antioxidant activity in the present study, ABTS gave best results followed by DPPH and FRAP. ABTS is soluble in both aqueous and organic solvents and having reducing properties of 2, 2- azinobis-(3-ethylbenzoline sulphonate) radical, in which the antioxidant activity can be predicted due to the hydrophilic and lipophilic nature of the compound. DPPH, possessing ability to get dissolved only in organic solvent, ethanol in particular, can be predicted as an imperative restriction while interpreting the role of hydrophilic antioxidants. Previous studies have also indicated the merits of using ABTS assay in assessing antioxidant potential of plant extracts.¹⁸ With regard to the FRAP, the antioxidants reduce the ferric ion/ferricyanide complex to the ferrous form, the Perl's Prussian blue complex. The reducing power is related to the presence of the compounds, which apply their action by flouting the free radical chain through donating hydrogen atom compounds.¹⁹ The reducing power of extracts prepared from ginkgo leaves has been reported.²⁰



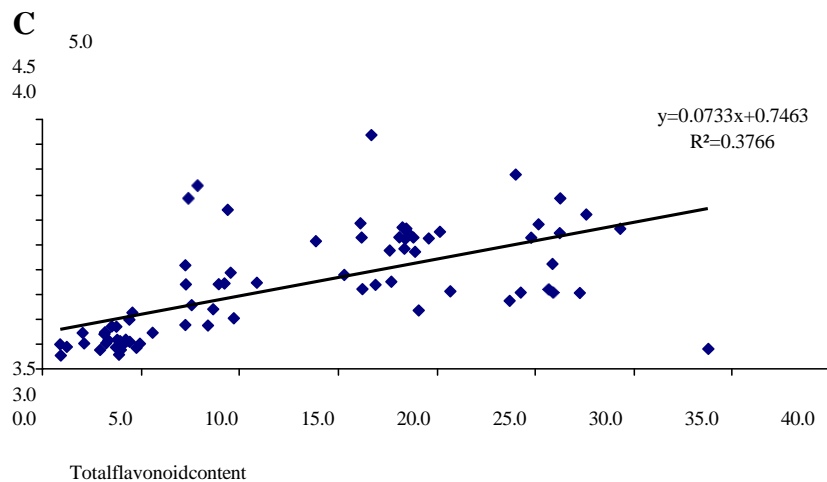


Fig. 5e Linear relationship between total flavonoid contents and antioxidants measured by (A) ABTS (B) DPPH and (C) FRAP in ginkgo leaf extracts.

Correlations among total phenolic and flavonoid contents and antioxidant activity

Correlation matrix exhibited significant positive relationship between total phenolic and flavonoid contents and the antioxidant activity performed by all the three assays (Table 2). Linear regression analysis revealed that total phenolic content contributes 14.1e51.2% of radical scavenging property ($r^2=0.141$ for DPPH and 0.512 for ABTS) and 53.8% of reducing property ($r^2=0.538$) (Fig. 4AeC). Likewise, total flavonoid content contributes 3.7e40% of radical scavenging property ($r^2=0.037$ for DPPH and 0.408 for ABTS) and 37% of reducing property ($r^2=0.376$) (Fig. 5AeC). Similar findings have been reported in other Himalayan species as well where total phenolic content and antioxidant activity correlate positively.¹⁸

4. Conclusion

The IHR harbors plethora of medicinal plants. While the natural habitat of ginkgo is in China, Japan, and Korea, some established trees have been reported from the hilly areas of IHR, maximum being in the state of Uttarakhand. Ginkgo possesses high amounts of phenolic contents and high levels of gallic acid equivalents. Ginkgo trees, being in limited number and growing under low temperature climatic conditions, extend opportunity to make use of these trees for understanding the physiological aspects, such as accumulation of phytochemicals, production of antimicrobials, with emphasis on propagation and conservation of the species.^{5,21,22,23}

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