CHEMICAL VARIABILITY OF THE GENUS Croton AND ITS EFFECT ON THE ANTIOXIDANT CAPACITY

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Abstract:

Were evaluated thirty one leaf samples corresponding to four species belonging of the genus Croton, the samples was collected in several places in a region near to Bogotá, searching an antioxidant capacity by conventional methods (2,2-diphenyl-1-picrílhidrazilo (DPPH), and by Folin-Ciocalteu method the total phenolic content [1]. The results showed a great variability in all the samples, for antioxidant activity[2] according to the index values inhibition, IC₅₀ obtained in a range of 5.8 to CB₄ (Croton bogotanus 4) and 185.6 for CB₁₂ (Croton bogotanus 12). The total phenol content value was obtained in a range between 43,6 mg EAG / G for CF2 (Croton functionus 2) and 3.5 EAG / G for CB₁₅ sample (Croton bogotanus 15). The samples had a higher content of polyphenolic and flavonoid compounds according to HPLC chromatographic profiles. In the present study, we showed that there are a clear relationship between phenolic content and antioxidant capacity of the Croton extracts, reinforce the phytochemical studies of these genera in Colombia, seeking new therapeutic agents from natural products research. We thanks to UMNG by financial support by Project CIAS 1784.

References:

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