

ANTIOXIDANT PROPERTIES OF SPANISH SAGE (Salvia lavandulifolia Vahl.)

Méndez I.¹; Sponza S.²; Asensio S-Manzanera MC¹; Novak J.²

¹ Technological Institute of Agriculture of Castilla Y Leon (ITACYL). Ctra. Burgos Km. 118 C.P. 47071 Finca Zamadueñas, Valladolid, Spain ² Institute of Animal Nutrition and Functional Plant Compounds, University of Veterinary Medicine Vienna, Veterinaerplatz 1, A-1210 Vienna, Austria

INTRODUCTION

Salvia lavandulifolia is a small perennial shrub belonging to the lamiaceae family and growing in the West Mediterranean area¹. In folk and phytotherapy medicine is used for its antibacterial activity², hypoglycemic property and as appetite stimulant³.

RESULTS AND DISCUSSION

Rosmarinic acid and luteolin-7-o-glucoside were the main polyphenols found in Spanish sage. Other polyphenols detected where caffeic acid, chlorogenic acid and lueolin.

It is also a plant species rich in antioxidants and phenolic constituents⁴; however the amount of antioxidant can be variable between individual plants or between populations⁵. Once the antioxidant content is known, populations or individual plants can be selected by their antioxidant richness.

With the aim of characterize the



populations and to know their potential

as antioxidant, the total phenol content, DPPH, FRAP and the amount of the main polyphenols of seven populations of Salvia lavandulifolia Vahl were measured.

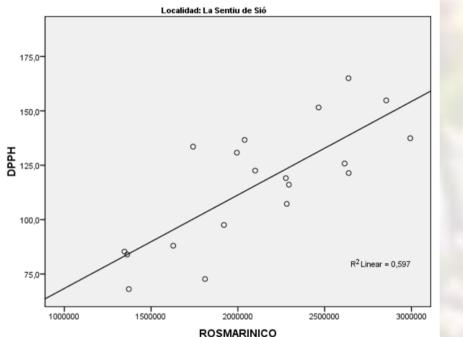
MATERIAL AND METHODS

Between 6 and 19 individuals plants of seven population of S. lavandulifolia were collected during the summer of 2011 in blossom phase from an assay established in Valladolid (Spain). The assay was establish with wild populations of different regions from Spain.

There was a significant correlation between the colorimetric methods and the rosmarinic acid content: Figure I: Correlation between rosmarinic acid

DPPH: ,335^{**} (P<0.002) Total phenols: ,724 (P<0.000) FRAP: ,575 (P<0.000)

content and DPPH for the population "La sentiu de Sio".



The highest amount of rosmarinic acid was provenue by Currer and La Sentiu de Sio with a content of 20.9±2.5 and 20.2±5.0mg/g DW, respectivly. The biggest amount of luteolin-7-o-glucoside was also found in Guixers with a content of 10.1±1.1 mg/g of luteolin acid equivalent DW.

Gixers and Letur presented the highest amount of Clhorogenic acid (0.7±0.3 and 0.6±0.2 mg/g DW, respectively). The highst amount of Caffeic acid was presented by Guixers and Tuixient (0.5±0.3 and 0.6±0.3 mg/g DW, respectively) and the highest amount of luteolin was found in Letur and Guixers (0.002 ± 0.001) and 0.205 ± 0.118 mg/g DW,

The total phenols content and the antioxidant activity were measured through colorimetric methodology:

Folin-cicalteou method.

Free radical scavenging activity (DPPH method) Ferric Reducing Antioxidant Power (FRAP)

Polyphenols content were quantified by reverse-phase highperformance liquid chromatography. The analysis was carried out with a Water (Milford, MA) HPLC equipped with a quaternary pump, a photo array detector and an autoinjector.

The identification of the polyphenols was done comparing the retention time and the UV-sprectra obtained by diode array detector. The quantification was done by comparison with an external standard.

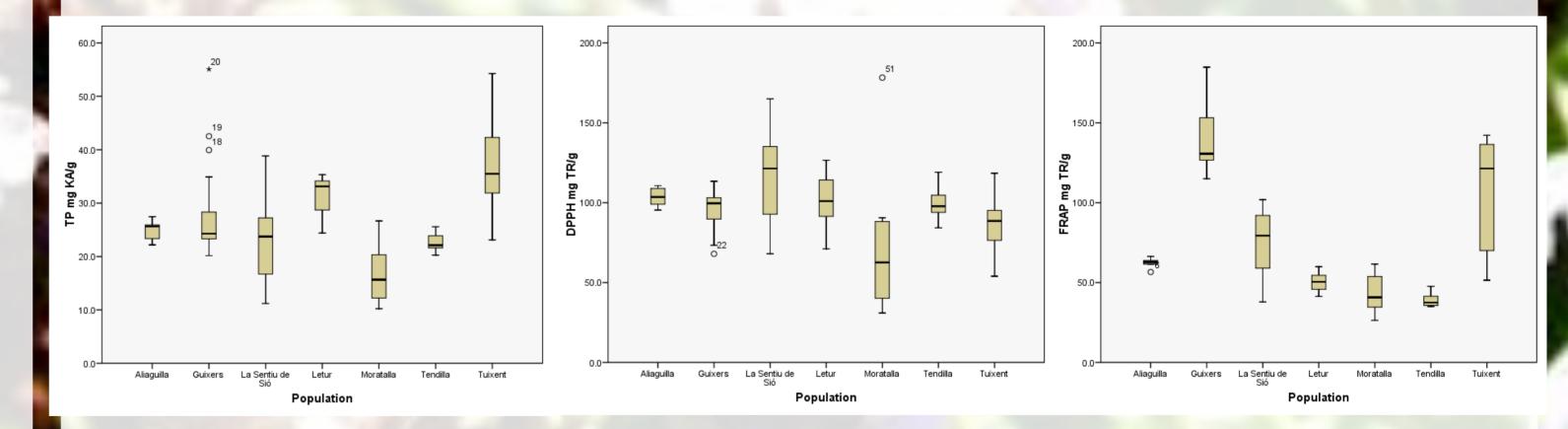


	Locality	Province	N° of indivudual plants	Original cordinates		Original altitude
	Aliaguilla	Cuenca	6	394446N	0012110W	1090
	Tendilla	Guadalajara	6	403231N	0025703W	858
	Moratalla	Murcia	12	381135N	0021122W	1165
	Tuixent	Lérida	16	421437N	0013151E	1031
	Guixers	Lérida	17	420903N	0014155E	1388
	La Sentiu de Sió	Lérida	19	414824N	0005247E	248
	Letur	Albacete	8	381427N	0021012W	1185

respectively) and it was absent in Moratalla and Tendilla.

All populations present characteristic phenolic profiles. Tuixient is the population with the highest content of total phenols with a content of 36,7 mg KA/g DW, while La Sentiu de Sio presented the highest antioxidant activity (116,7 mg TR/g DW). The highest Ferric reducing antioxidant power was found in Guixers with 138,2 mg TR/g DW

Figure II: Boxplot graphs of the DPPH, total phenols and FRAP of the seven populations of Salvia lavandulifolia.



CONCLUSIONS The study showed a big variability in polyphenols content and antioxidants present in Spanish sage, then this plant species could be used for breeding of highly antioxidative populations or individual plants. Guixers showed the highest amount of polyphenols and could be selected by their antioxidant properties.

Table I: Collection data of the Salvia lavandulifolia populations.



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