#### Jurnal Sains Kesihatan Malaysia Isu Khas 2018: 35-39 DOI : http://dx.doi.org/10.17576/JSKM-2018-06

# The Protective Effect of *ettlingera coccinea* (TUHAU) against Autoxidation-induced Ox Brain Homogenate

(Kesan Perlindungan Ekstrak Akueus Daun *ettlingera coccinea* (TUHAU) terhadap Homogenat Otak Lembu Aruhan Autoksidasi)

# NUR NAJMI MOHAMAD ANUAR, JAMALUDIN MOHAMED, ERNI NORFARDILA ABU HANIPAH, NOR JANNA YAHYA, ESTHER MATHIAS AJIK & IZATUS SHIMA TAIB

#### ABSTRACT

Oxidative stress involved in various pathological conditions. Plants have been proven to act as a natural exogenous antioxidant. The aim of this research is to investigate the protective effects of Etlingera coccinea leaves aqueous extract on autoxidation-induced ox brain homogenate. The brain homogenate was divided into 7 groups: control group with PBS solution, positive control group with 100 µg/ml ascorbic acid, test group with 25, 50, 100, 200 and 400 µg/ml of E. coccinea. The antioxidant potential of E. coccinea aqueous extract has been evaluated by antioxidant capacity assay such as Total phenolic content (TPC), radical scavenging assay (DPPH) and ferric reducing antioxidant power (FRAP). Malondialdehyde (MDA), superoxide dismutase (SOD) and glutathione (GSH) were also measured at 0 hr and 1 hr after 37°C water bath incubation to determine the antioxidant status and oxidative damage. TPC assay showed (4.85 ± 0.28) mg GAE/g of dry weight of E. coccinea leaves. Based on DPPH and FRAP assay, E. coccinea aqueous extract showed a dose-dependent antioxidant activity. MDA level in the 50 µg/ml E. coccinea was significantly lower compared to the other groups (p < 0.05). The SOD activity was significantly increase in 400 µg/ml E. coccinea (p < 0.05) compared to other groups. E. coccinea at the dose of 25 µg/ml and 50 µg/ml showed significant increase in GSH level compared to other groups (p < 0.05). In conclusion, 25 µg/ml and 50 µg/ml of E. coccinea leave aqueous extracts exhibited a potential protective effect on autoxidation-induced ox brain homogenate.

Keywords: Antioxidant; autoxidation; E. coccinea; oxidative stress

#### ABSTRAK

Tekanan oksidatif terlibat dalam pelbagai keadaaan patologi. Tumbuhan telah dikenalpasti sebagai antioksidan eksogenus semulajadi. Kajian ini bertujuan untuk mengenalpasti kesan perlindungan esktrak akueus daun Etlingera. coccinea terhadap homogenat otak lembu teraruh autoksidasi. Homogenat otak lembu telah dibahagikan kepada 7 kumpulan: kumpulan kawalan dengan larutan PBS, kumpulan kawalan positif dengan 100 µg/ml asid askorbik, kumpulan ujian dengan 25, 50, 100, 200 dan 400µg/ml E.coccinea. Potensi antioksidan ekstrak akueus E. coccinea telah dinilai melalui asai kapasiti antioksidan seperti kandungan jumlah fenolik (TPC), asai perangkap radikal (DPPH) dan kuasa antioksidan penurunan ferik (FRAP). Malondialdehid (MDA), superoksida dismutase (SOD) dan glutation (GSH) turut diukur pada masa 0 dan 1 jam selepas diinkubasi dalam mandian berair 37°C bagi penentuan status antioksidan dan kerosakan oksidatif. Asai TPC menunjukkan ( $4.85 \pm 0.28$  mg) GAE/g daripada berat kering daun E. coccinea. Berdasarkan asai DPPH dan FRAP, akueus ekstrak E. coccinea menunjukkan peningkatan aktiviti antioksidan selari dengan peningkatan kepekatannya. Aras MDA pada kepekatan 50 µg/ml E. coccinea adalah lebih tinggi secara signifikan berbanding kumpulan rawatan yang lain (p < 0.05). Aktiviti SOD yang lebih tinggi secara signifikan dikesan pada kumpulan 400 µg/ml E. coccinea (p < 0.05) berbanding kumpulan rawatan yang lain. Selain itu, E. coccinea pada dos 25  $\mu$ g/ml dan 50  $\mu$ g/ml menunjukkan aras GSH yang lebih tinggi secara signifikan berbanding kumpulan yang lain (p < 0.05). Kesimpulannya, ekstrak akueus daun E. coccinea pada dos 25 µg/ml dan 50 µg/ml menunjukkan potensi kesan perlindungan terhadap homogenat otak lembu teraruh autoksidasi.

Kata kunci: Antioksidan; autoksidasi; E. coccinea; tekanan oksidatif

#### INTRODUCTION

Autoxidation process is a mechanism induced by the air through direct or indirect reaction with oxygen molecule which includes the usage or production of peroxidation radical also known as free radicals (Simic 1981). Increased production of free radicals and overwhelming antioxidant ability to eliminate the free radical causes oxidative stress (Kohen & Nyska 2002). When the free radicals are no longer manageable, they will attack the macromolecules such as lipid, protein and DNA in order to achieve stability (Goodman & Hochstein 1977). This will lead to chain reaction of free radical production and oxidative damage. Oxidative stress is the basic of various pathological conditions such as degenerative, cardiovascular and metabolic diseases as well as cancer (Valko et al. 2006).

Involvement of free radicals in the pathogenesis of various pathological diseases contribute to the vast growing of research regarding the potential of exogenous antioxidant in the body. The ability of plants to produce antioxidant and protection for their cellular membrane lead to the initiative of using plants as potential source of exogenous antioxidant (Shao et al. 2008). Besides the total phenolic content which is high in plants, other secondary metabolite such as flavonoid and polyphenolic compound also plays an important role as non-enzymatic antioxidants (Kasote et al. 2015). Therefore, consuming of plants with high antioxidant properties as food may become one of the ways in enhancing the activity of endogenous antioxidant, thus protecting the body from oxidative stress (Kasote et al. 2015). E. coccinea is a plant species from the Etlingera genus and Zingerberaceae ginger family (Shahid-Ud-Daula et al. 2015). It is known as Tuhau and widely consumed by the native people of Sabah (Kulip 2007). It is also being utilized as a traditional medication for stomachache, food poisoning and gastritis (Poulsen 2006). The high total of phenolic content discovered in the methanolic extract of E. coccinea leaves indicates its potential antioxidant capacity (Shahid-Ud-Daula et al. 2015). The antioxidant potential of the phenolic compound is contributed from its chemical structure. Phenolic compound contains aromatic hydroxyl group in its structure which is able to donate hydrogen atom to free radicals and thus terminate the chain reaction that promotes radicals' production. Therefore, the high phenolic content of E. coccinea reported in previous findings, directs the present study to investigate the effect of E. coccinea on autoxidation-induced ox brain homogenate.

#### MATERIAL AND METHODS

#### SAMPLING

Brain of freshly slaughtered ox was purchased in local market of Chow Kit, Kuala Lumpur and was carried in ice box into the laboratory. The meninges and the brain stem were stripped off and the cerebrum was washed using cold normal saline solution. The tissue was then chopped off and was homogenized in phosphate buffer saline (PBS) at 1:4 ratio and was kept at -20°C (Stocks et al. 1974).

#### ETLINGERA COCCINEA

Leaves of *E. coccinea* were purchased from local seller in Sabah and were identified by Herbarium UKM, with voucher number 40347. The leaves were then air-dried in the laboratory for further aqueous extract using protocols described previously (Mohamed et al. 2013).

#### HOMOGENATE TREATMENT

The brain homogenate was measured for total protein by using Bradford method (Zor & Selinger 1996). The concentration of protein was adjusted to 1 mg/ml for each group. The procedure for homogenate treatment was conducted based on the published study (Stocks et al. 1974). Negative control group was treated with 50  $\mu$ l of PBS solution, whereby positive control group with 50  $\mu$ l of 100  $\mu$ g/ml ascorbic acid, and test groups with 50  $\mu$ l of *E. coccinea* aqueous extract at 5 different concentrations which are 25, 50, 100, 200 and 400  $\mu$ g/ml.

# ANTIOXIDANT CAPACITY ASSAY

Total phenolic content of *E. coccinea* was measured by using Folin-Ciocalteu method (Müller et al. 2010). The presence of phenol compound was spectrophotometrically determined at 740 nm and was calculated at mg GAE/g of dry weight. The radical scavenging potential of *E. coccinea* was determined by using 2,2-diphenyl-1-picrylhydrazyl (DPPH) radical scavenging assay (Braca et al. 2001). The discolouration of the radical was measured at 517 nm. The discoloration indicates the ability of antioxidant to scavenge radical through donation of hydrogen atom. Ferric reducing antioxidant (FRAP) assay was conducted to determine the ability of antioxidant presence in the plant to donate electron and reduced Fe<sup>3+</sup> to Fe<sup>2+</sup> (Sherikar & Mahanthesh 2015). The resulting blue colour production was measured at 593 nm using spectrophotometer.

#### OXIDATIVE DAMAGE AND ANTIOXIDANT STATUS

For oxidative damage, lipid peroxidation was measured by malondialdehyde (MDA) (Stocks & Dormandy 1971) while for the antioxidant status as assessed by measuring superoxide dismutase (SOD) activity (Beyer & Fridovich 1987) and glutathione (GSH) level (Ellman 1959).

# STATISTICAL ANALYSIS

The differences between all of the normality groups were statistically evaluated using One-Way ANOVA and Independent Student's *t*-test (SPSS version 22.0). All data were expressed as mean  $\pm$  SEM with significance value at p < 0.05.

# RESULTS AND DISCUSSION

# ANTIOXIDANT CAPACITY ASSAY

The total of phenolic content in the leaves of *E. coccinea* aqueous extract showed  $4.85 \pm 0.28$  mg GAE/g per dry weight. The antioxidant capacity of *E. coccinea* aqueous extracts, DPPH and FRAP are presented in Figure 1 and 2, respectively. Previous research showed that high total phenol and flavonoid content were recorded in the leaves of *E. coccinea* methanolic extract (Shahid-Ud-Daula et al. 2015). Phytochemical compound in plants such as phenolic groups were proven to possess the ability to act as antioxidant (Rice-Evans et al. 1997). The result at the present study revealed that the total phenolic content in *E*.

*coccinea* aqueous extract was far lower than in methanolic extract reported in the previous study (Shahid-Ud-Daula et al. 2015). However, it is reported that the total phenols in dry seaweed extracted using organic solvents were higher compared to aqueous extract (Hwang & Thi 2014). This is probably due to the properties of phenolic compounds that generally exhibit higher solubility in organic solvents compared to water. Furthermore, the total phenolic content also depends on the size of its molecules which suggest that phenol compound with higher molecular weight are more soluble in aqueous acetone (Dai & Mumper 2010). The phenols extracted in this study might possess smaller molecular weight and therefore are readily soluble in water.

The DPPH assay showed that the percentage of radical scavenging ability (RSA) of E. coccinea was dosedependent and significantly different among concentrations (P < 0.001). There was no significant difference between RSA of acid ascorbic and 400 µg/ml of E. coccinea. From the data, ascorbic acid group had the highest percentage of RSA though there was no significant difference between the ascorbic acid group and 400 µg/ml E. coccinea. The assay also demonstrated that the E. coccinea aqueous extract able to scavenge radicals in dose-dependent manner. This is probably higher phenolic content at higher E. coccinea concentration thus, the capacity to scavenge DPPH radicals are better in the higher concentration. This positive correlation between the total phenolic content and its antioxidant capacity also has been shown in previous study (Ferreira et al. 2007). Similarly, the radical scavenging activity of Bauhinia vahlii leaves extract, a wild plant widely consumed in India and Pakistan, also showed a dose-dependent relation of its radical scavenging activity (Sowndhararajan & Kang 2013).

Similarly, FRAP assay also showed that there was a dose-dependent relationship between ferric reducing power and the concentration of *E. coccinea* aqueous extract. Ferric reducing power between each group was significantly different (p < 0.001). The higher the concentration, the higher its ferric reducing ability. Moreover, the ferric reducing ability of *E. coccinea* aqueous extract was found to be higher than its radical scavenging ability. The dose-dependent of ferric reducing ability was probably due to the presence of compounds that were able to terminate the radical production by donating hydrogen atom. These compounds might be more abundant at higher concentration and vice versa (Duh et al. 1999).

## ANTIOXIDANT AND OXIDATIVE DAMAGE STATUS

The MDA, SOD and GSH levels are as demonstrated in Figure 3-5, respectively. At the concentration of 50  $\mu$ g/ml, the levels of MDA were significantly lower compared to negative control group, 100  $\mu$ g/ml, 200  $\mu$ g/ml, and 400  $\mu$ g/ml *E. coccinea* aqueous extracts (p < 0.05). MDA levels detected in this study indicate the ability of *E. coccinea* to inhibit lipid peroxidation. The present data

showed that lower concentration of E. coccinea aqueous extract possessed the ability to inhibit lipid peroxidation. Most probably, the phenolic compounds in the lower concentration were more efficient to inhibit the lipid peroxidation process in the brain homogenate compared to the higher concentration groups. The MDA production with 400 µg/ml E. coccinea aqueous extracts were comparable the untreated group, which suggest that at higher concentration of E. coccinea, it acts as a pro-oxidant agent. Phenolic compounds can act both as an antioxidant and also as pro-oxidant depending on the concentration. At higher concentration, it exhibited pro-oxidant properties by increasing the superoxide radical activity (De Marchi et al. 2009), reducing total antioxidant capacity (Robaszkiewicz et al. 2007), and producing phenoxyl radical that can cause cellular damage (Galati & O'brien 2004). An in vitro study on erythrocytes showed that lower concentration Ocimum sanctum extract possessed higher MDA inhibition activity compared to the higher concentration (Geetha & Vasudevan 2004).

The SOD activities recorded in the ascorbic acid group and 400 µg/ml of E. coccinea were significantly higher compared to other groups (p < 0.05). The results from this study showed both higher and lower SOD activity which probably happened due to exogenous antioxidant. Exogenous antioxidant can increase SOD activity as part of the feedback mechanism to protect the cellular system, however, it can also lower the SOD activity when the demands for the SOD enzyme decreased as there is an increase in other antioxidant mechanism facilitated by the exogenous antioxidant (Surai 2016). The increase in SOD activity can also contribute to the increased in hydrogen peroxide production that able to react with superoxide radicals to form reactive and dangerous hydroxyl radicals (Mikuni et al. 1985). This is because, the efficiency of SOD enzyme depends on the activity of CAT and GPx which both are responsible to eliminate hydrogen peroxide formed from the reaction of superoxide radical with SOD enzyme (Lee et al. 2003). This present study did not measure the level of CAT nor GPx and thus the increment in the SOD activity in the 400 µg/ml E. coccinea aqueous extracts might indicate that E. coccinea potentially act as antioxidant or pro-oxidant. However, previous research showed that there was increased SOD activity in in vitro rat brain homogenate treated with Annona squamosa Linn. extract, when the concentration increased (Shirwaikar et al. 2004).

The GSH level in the ascorbic acid group, 25  $\mu$ g/ml, and 50  $\mu$ g/ml *E. coccinea* were significantly increased (p < 0.05) compared to other groups. GSH is an important substrate for detoxification of free radicals and in the regeneration of vitamin C (Traber & Stevens 2011). Furthermore, it is also an important radical scavenging antioxidant in the brain (Gawryluk et al. 2011). Therefore, the increment of GSH level in the ascorbic acid group and 25  $\mu$ g/ml E. coccinea aqueous extracts suggests that the lower concentration of *E. coccinea* might possessed potential antioxidant activity that able to protect the brain homogenate from lipid peroxidation. The decreased in GSH level may lead to the damage of mitochondria in the brain that ultimately causes increased ROS level (Jain et al. 1991). Increase in ROS level causes the cellular system to be more susceptible towards oxidative damage that can cause pathogenesis of multiple pathological conditions (Ballatori et al. 2009). The brain homogenate treated with higher concentration *E. coccinea* aqueous extract were shown to exhibit decreased GSH level which might suggest that *E. coccinea* at 400 µg/ml can act as a pro-oxidant agent. Previously, it has been demonstrated that an in vitro cellular model treated with leaves of *Moringa stenopetala*, showed low GSH level at the highest concentration of the extract (Mekonnen et al. 2005).

# CONCLUSION

Low concentrations (25 and 50  $\mu$ g/ml) of *E. coccinea* aqueous extract of leaves showed potential antioxidant properties in protecting the ox brain homogenate induced by autoxidation. However, higher concentrations exhibited its potential as pro-oxidant. Further study on the potential of *E. coccinea* aqueous extract as antioxidant should be done in vivo to investigate the mechanism and effectiveness of the extract in systemic.

# ACKNOWLEDGMENT

The authors would like to expressed their gratitude to the staffs of Programme of Biomedical Sciences, School of Diagnostic and Applied Health Sciences, Faculty of Health Sciences, Universiti Kebangsaan Malaysia for providing research facilities especially Cik Nur Jehan Shamsudin. Authors would also like to extend their utmost gratitude toward the seller in local market which provide fresh samples of *E. coccinea* leaves and ox brain. We would also like to thank Mr. John Sugau from SAN Herbarium for identifying the *E. coccinea* leaves and Madam Rohani Azarih, Herbarium UKM, for her help in the process of depositing specimen in the Herbarium UKM. Acknowledgement is extended to all the lecturers, researchers and those directly or indirectly support this research.

#### REFERENCES

- Ballatori, N., Krance, S. M., Notenboom, S., Shi, S., Tieu, K. & Hammond, C. L. 2009. Glutathione Dysregulation and the Etiology and Progression of Human Diseases. *Biol Chem* 390(3): 191-214.
- Beyer, W. F. & Fridovich, I. 1987. Assaying for Superoxide Dismutase Activity: Some Large Consequences of Minor Changes in Conditions. *Anal Biochem* 161(2): 559-566.
- Braca, A., De Tommasi, N., Di Bari, L., Pizza, C., Politi, M. & Morelli, I. 2001. Antioxidant Principles from Bauhinia Tarapotensis. *Journal of Natural Products* 64(7): 892-895.

- alar
   Ellman, G. L. 1959. Tissue Sulfhydryl Groups. Archives of Biochemistry and Biophysics 82(1): 70-77.

   Ferreira I C F R Baptista P Vilas-Boas M & Barros L
  - Ferreira, I. C. F. R., Baptista, P., Vilas-Boas, M. & Barros, L. 2007. Free-Radical Scavenging Capacity and Reducing Power of Wild Edible Mushrooms from Northeast Portugal: Individual Cap and Stipe Activity. *Food Chemistry* 100(4): 1511-1516.

Dai, J. & Mumper, R. J. 2010. Plant Phenolics: Extraction, Analysis and Their Antioxidant and Anticancer Properties.

De Marchi, U., Biasutto, L., Garbisa, S., Toninello, A. & Zoratti,

M. 2009. Quercetin Can Act Either as an Inhibitor or an

Inducer of the Mitochondrial Permeability Transition Pore:

A Demonstration of the Ambivalent Redox Character of

Polyphenols. Biochim Biophys Acta 1787(12): 1425-1432.

Extract of Mung Bean Hulls as Inhibitors of Lipid

Peroxidation and Non-Lipid Oxidative Damage. Food Chem

Duh, P. D., Du, P. C. & Yen, G. C. 1999. Action of Methanolic

Molecules 15(10): 7313.

Toxicol 37(11): 1055-1061.

- Galati, G. & O'brien, P. J. 2004. Potential Toxicity of Flavonoids and Other Dietary Phenolics: Significance for Their Chemopreventive and Anticancer Properties. *Free Radic Biol Med* 37(3): 287-303.
- Gawryluk, J. W., Wang, J. F., Andreazza, A. C., Shao, L. & Young, L. T. 2011. Decreased Levels of Glutathione, the Major Brain Antioxidant, in Post-Mortem Prefrontal Cortex from Patients with Psychiatric Disorders. *Int J Neuropsychopharmacol* 14(1): 123-130.
- Geetha, R. K. & Vasudevan, D. M. 2004. Inhibition of Lipid Peroxidation by Botanical Extracts of Ocimum Sanctum: In Vivo and in Vitro Studies. *Life Sci* 76(1): 21-28.
- Goodman, J. & Hochstein, P. 1977. Generation of Free Radicals and Lipid Peroxidation by Redox Cycling of Adriamycin and Daunomycin. *Biochem Biophys Res Commun* 77(2): 797-803.
- Hwang, E. S. & Thi, N. D. 2014. Effects of Extraction and Processing Methods on Antioxidant Compound Contents and Radical Scavenging Activities of Laver (Porphyra Tenera). *Prev Nutr Food Sci* 19(1): 40-48.
- Jain, A., Martensson, J., Stole, E., Auld, P. A. & Meister, A. 1991. Glutathione Deficiency Leads to Mitochondrial Damage in Brain. *Proc Natl Acad Sci U S A* 88(5): 1913-1917.
- Kasote, D. M., Katyare, S. S., Hegde, M. V. & Bae, H. 2015. Significance of Antioxidant Potential of Plants and Its Relevance to Therapeutic Applications. *International Journal of Biological Sciences* 11(8): 982-991.
- Kohen, R. & Nyska, A. 2002. Oxidation of Biological Systems: Oxidative Stress Phenomena, Antioxidants, Redox Reactions, and Methods for Their Quantification. *Toxicol Pathol* 30(6): 620-650.
- Kulip, J. 2007. Gingers in Sabah and Their Traditional Uses. Sepilok Bulletin 7: 23-24.
- Lee, S. E., Hwang, H. J., Ha, J.-S., Jeong, H.-S. & Kim, J. H. 2003. Screening of Medicinal Plant Extracts for Antioxidant Activity. *Life Sciences* 73(2): 167-179.
- Mekonnen, N., Houghton, P. & Timbrell, J. 2005. The Toxicity of Extracts of Plant Parts of Moringa Stenopetala in Hepg2 Cells in Vitro. *Phytother Res* 19(10): 870-875.
- Mikuni, T., Tatsuta, M. & Kamachi, M. 1985. Production of Hydroxyl-Free Radical by Reaction of Hydrogen Peroxide with N-Methyl-N'-Nitro-N-Nitrosoguanidine. *Cancer Res* 45(12 Pt 1): 6442-6445.

- Mohamed, J., Shing, S. W., Md Idris, M. H., Budin, S. B. & Zainalabidin, S. 2013. The Protective Effect of Aqueous Extracts of Roselle (Hibiscus Sabdariffa L. Ukmr-2) against Red Blood Cell Membrane Oxidative Stress in Rats with Streptozotocin-Induced Diabetes. *Clinics* 68(10): 1358-1363.
- Müller, L., Gnoyke, S., Popken, A. M. & Böhm, V. 2010. Antioxidant Capacity and Related Parameters of Different Fruit Formulations. *LWT – Food Science and Technology* 43(6): 992-999.
- Poulsen, A. D. 2006. *Etlingera of Borneo. Kota Kinabalu.* Malaysia: Natural History Publications (Borneo).
- Rice-Evans, C., Miller, N. & Paganga, G. 1997. Antioxidant Properties of Phenolic Compounds. *Trends in Plant Science* 2(4): 152-159.
- Robaszkiewicz, A., Balcerczyk, A. & Bartosz, G. 2007. Antioxidative and Prooxidative Effects of Quercetin on A549 Cells. *Cell Biol Int* 31(10): 1245-1250.
- Shahid-Ud-Daula, A. F. M., Kamariah, A. S., Lim, L. & Ahmad, N. 2015. Phytochemical Screening, Antioxidant, and Antimicrobial Activities of Leaves, Stems, and Rhizomes of Etlingera Coccinea (Blume) S. Sakai & Nagam. 7.
- Shao, H.-B., Chu, L.-Y., Lu, Z.-H. & Kang, C.-M. 2008. Primary Antioxidant Free Radical Scavenging and Redox Signaling Pathways in Higher Plant Cells. *International Journal of Biological Sciences* 4(1): 8-14.
- Sherikar, A. S. & Mahanthesh, M. C. 2015. Evaluation of Aqueous and Methanolic Extract of Leaves of Epipremnum Aureum for Radical Scavenging Activity by Dpph Method, Total Phenolic Content, Reducing Capacity Assay and Frap Assay. *Journal of Pharmacognosy and Phytochemistry* 4(4): 36-40.
- Shirwaikar, A., Rajendran, K. & Kumar Dinesh, C. 2004. In Vitro Antioxidant Studies of Annona Squamosa Linn. Leaves. *Indian Journal of Experimental Biology* 42(803-807.
- Simic, M. G. 1981. Free Radical Mechanisms in Autoxidation Processes. *Journal of Chemical Education* 58(2): 125-131.
- Sowndhararajan, K. & Kang, S. C. 2013. Free Radical Scavenging Activity from Different Extracts of Leaves of Bauhinia Vahlii Wight & Arn. Saudi Journal of Biological Sciences 20(4): 319-325.

- Stocks, J. & Dormandy, T. L. 1971. The Autoxidation of Human Red Cell Lipids Induced by Hydrogen Peroxide. *British Journal of Haematology* 20(1): 95-111.
- Stocks, J., Gutteridge, J. M. C., Sharp, R. J. & Dormandy, T. L. 1974. Assay Using Brain Homogenate for Measuring the Antioxidant Activity of Biological Fluids. *Clinical Science* 47(3): 215-222.
- Surai, P. 2016. Antioxidant Systems in Poultry Biology: Superoxide Dismutase. 1.
- Traber, M. G. & Stevens, J. F. 2011. Vitamins C and E: Beneficial Effects from a Mechanistic Perspective. *Free Radic Biol Med* 51(5): 1000-1013.
- Valko, M., Rhodes, C. J., Moncol, J., Izakovic, M. & Mazur, M. 2006. Free Radicals, Metals and Antioxidants in Oxidative Stress-Induced Cancer. *Chem Biol Interact* 160(1): 1-40.
- Zor, T. & Selinger, Z. 1996. Linearization of the Bradford Protein Assay Increases Its Sensitivity: Theoretical and Experimental Studies. *Anal Biochem* 236(2): 302-308.

Nur Najmi Mohamad Anuar Jamaludin Mohamed Erni Norfardila Abu Hanipah Nor Janna Yahya Esther Mathias Ajik Izatus Shima Taib Programme of Biomedical Science School of Diagnostic and Applied Health Sciences Faculty of Health Sciences Universiti Kebangsaan Malaysia 50300 Jalan Raja Muda Abdul Aziz Kuala Lumpur, Malaysia.

Corresponding author: Dr Izatus Shima Taib Email: izatusshima@ukm.edu.my Tel: +603-9289 7608 Fax: +603-2692 9032

Received: August 2017 Accepted for publication: January 2018