



PROXIMATE COMPOSITION, ANTI-INFLAMMATORY AND EFFECTS OF AQUEOUS EXTRACT OF *Dennettia tripetala* FRUIT ON INDOMETHACIN AND ETHANOL INDUCED ULCER IN ALBINO RATS



E. Ojogbane^{1*}, J.E. Olajide¹, O.E. Yakubu² D.A. Musa³ and P.I. Awodi¹

¹Department of Biochemistry, Kogi State University, Anyigba, Nigeria

²Department of Biochemistry, Federal University Wukari, PMB 1020, Taraba State, Nigeria

³Department of Biochemistry, Ibrahim Badamasi Babangida University, Niger State, Nigeria

Corresponding author: elgbane@yahoo.com

Received: May 12, 2016 Accepted: September 02, 2016

Abstract: The proximate composition and the effect of *Dennettia tripetala* aqueous fruit extract on platelet aggregation and erythrocyte membrane stability were assessed, the effect of oral administration of the extract on indomethacin and ethanol in HCl induced ulcer were also investigated in Albino Wistar rats. Results indicated that the extract contains 43.69, 13.00, 5.50, 13.91, 17.40 and 6.50 percent of carbohydrates, crude fibre, ash content, protein, moisture and fat respectively. The extract treatment reduced the viscosity of platelet aggregation hence of the blood and increased transmission of the solution. Treatment with the extract, significantly ($p < 0.05$) inhibited indomethacin induced ulceration in a dose related manner but non-significantly ($p > 0.05$) inhibited ethanol in HCl induced ulceration. The percentage inhibition of the extract at 200 mg/kg b.w was comparable to cimetidine. This is an indication that aqueous fruit extract of *Dennettia tripetala* has anti-inflammatory and anti-ulcerogenic effect.

Keyword: Anti-inflammatory, anti-ulcerogenic, cimetidine, *Dennettia tripetala*, indomethacin, proximate composition

Introduction

Dennettia tripetala G. popularly known as pepper fruits belongs to the family of *Annonaceae*. It is a well known Nigerian spicy medicinal plant and a common ethno medicinal plant in West Africa. It appears red when ripe and green in its unripe form. The fruit extract have been shown (Gafar and Itodo, 2011) to be active against *Saccharomyces cerevisiae*, *Candida* species, *Cryptococcus* species and also as an anti-fungal agent (Oyemitan, 2009). It serves as an insecticide against *Aedes aegypti* mosquitoes and as bio-insecticides for the control of the rice weevil *Sitophilus zeamais*. The peppery fruits of *Dennettia tripetala* are added to the diet of expectant and post-partum women, because it is claimed (Okwu *et al.*, 2005) that spices and herbs aid uterine contraction.

Adedayo *et al.* (2010) has reported that *Dennettia tripetala* fruit contains essential oil, phenolic acid, alkaloids, ethyl acetate, flavonoids, tannins and glycosides. Because the fruits produce unique peppery effect when chewed (Block *et al.*, 2007) they are used as masticators. This peppery spicy taste as observed by Daniel and Clement (2008), serves as a mild stimulant to the consumers. Recent communication by Timothy and Okere (2008) recorded that eating *Dennettia tripetala* fruits aid the intra ocular pressure (IOP) hence limiting the onset of glaucoma. Oyemitan *et al.* (2008) also reported that the essential oil of *Dennettia tripetala* has anti-nociceptive and anti-inflammatory effect in rodent.

This present study is aimed at determining the proximate composition, anti-inflammatory and anti-ulcerogenic effect of the aqueous fruit extract of *Dennettia tripetala* on Albino Wistar rats.

Materials and Methods

Materials

Ripe *Dennettia tripetala* fruits were purchased from Anyigba central market in April 2015, in Dekina Local Government Area of Kogi State. They were rinsed, dried at room temperature and pulverized with Creson high speed milling machine into a coarse powder.

Animals

The animals used in this study were forty (40) male Wistar Albino rats (130 – 140 g) which were purchased from the Animal House of the Department of Biochemistry, Kogi State University Anyigba, Kogi State, Nigeria.

Blood samples

A: Blood samples were collected via cardiac puncture into heparinized centrifuge tubes and spun at 1000 rpm for 5 min to separate the plasma from the cells.

B: 9 ml quantity of blood was drawn from an adult female human.

Chemicals

Sodium chloride, calcium chloride and trisodium citrate were obtained from British Drug House (BDH).

Methods

Proximate Composition

Proximate composition was carried out by the method described by AOAC (2007).

Platelet aggregatory activity and activity on erythrocyte membrane was carried out by a modified method of Nwodo (1981).

Experimental design for platelet aggregatory activity:

The effect of the extract on platelet aggregatory activity was carried out by a modified method of Nwodo (1981). Nine milliliters (9 ml) of blood sample was drawn by vein-puncture from an adult female who had not taken drugs of any kind for two weeks. The blood was gently and carefully transferred into a centrifuge tube containing 1 ml of 3.8% trisodium citrate and centrifuged at 3000xg for 10 min. The supernatant was used as the platelet rich plasma (PRP). Reaction medium (3.0 ml) containing 2.7 ml of normal saline and 0.2 ml PRP was used as the control.

Induction of aggregation was by addition of 0.1 ml 4 mM $MgCl_2$. The absorbance of the medium was monitored at 520 nm for six minutes at room temperature using a spectrophotometer. Accordingly, three different reaction media were made in which different increasing concentration of the extract were added and their absorbance monitored. The order of addition is shown in Table 1.

Table 1: Reaction media for induction of platelet aggregation

Tubes	Normal saline (ml)	Extract (ml)	CaCl ₂ (ml)	PRP (ml)
1	2.1	0.5	0.1	0.2
2	1.7	1.0	0.1	0.2
3	0.7	2.0	0.1	0.2

Media that do not contain PRP but *Dennettia tripetala* aqueous fruit extract were used as blanks for each tube.

Design for the Activity for Erythrocyte Membrane Stability

The precipitate of the supernatant that was the PRP was used as the human red blood cells (HRBC). The HRBC was re-suspended in 9 ml of normal saline and used for the experiment. The reaction medium (2.1 ml) containing 0.1 ml of HRBC, 1.0 ml normal saline and 1.0 ml of water was used as the control. It was incubated at 37°C for 30 min and centrifuged at 3000 rpm for 10 min. The supernatant was drawn and its absorbance at 418 nm was monitored for 6 min. Appropriate blanks containing the extract without HRBC were used for each tube.

Three different reaction media were further made in which various increasing concentration of the extract were added, they were incubated at 37°C for 3 min and centrifuged at 3000 rpm for 10 min. The supernatants were drawn and the absorbance at 418 nm was monitored for 6 min in the order shown in Table 2.

Table 2: Reaction media for erythrocyte membrane stability

Tubes	HRBC (ml)	Normal saline (ml)	Water (ml)	Extract
1	0.1	0.9	1.0	0.1
2	0.1	0.8	1.0	0.2
3	0.1	0.6	1.0	0.4

Table 3: Proximate composition of *Dennettia tripetala* fruits

Moisture content %	Ash content %	Crude fibre %	Fat content %	Protein content %	Carbohydrate content %
17.40±2.73	5.50±1.81	13.00±3.03	6.50±0.63	13.91±4.74	43.69±3.52

Values are express as Mean ± Standard deviation.

Table 4: Effect of *Dennettia tripetala* fruit extract on the absorbance of calcium-induced platelet aggregation medium for 6 min

Tubes	Extract (ml)	1 minute	2 minutes	3 minutes	4 minutes	5 minutes	6 minutes
1	0.50	1.38±0.03	1.34±0.02	1.28±0.01	1.22±0.00	1.06±0.02	1.08±0.01
2	1.00	1.58±0.01	1.56±0.00	1.44±0.02	1.37±0.01	1.33±0.04	1.31±0.00
3	2.00	1.88±0.00	1.79±0.01	1.75±0.01	1.68±0.03	1.59±0.05	1.53±0.00

Values are express as Mean±Standard deviation.

Table 5: Effect of *Dennettia tripetala* fruit extract on erythrocyte membrane stability

Tube	Extract (ml)	1 minute	2 minutes	3 minutes	4 minutes	5 minutes	6 minutes
1	0.10	2.5±0.01	2.5±0.00	2.5±0.00	2.5±0.02	2.5±0.01	2.5±0.00
2	0.20	2.1±0.02	2.0±0.01	2.0±0.01	2.1±0.01	2.1±0.01	2.1±0.02
3	0.40	0.8±0.01	0.8±0.03	0.9±0.02	0.8±0.01	0.9±0.02	0.8±0.03

Values are express as Mean±Standard deviation.

Table 6 shows the groups of animals treated with increasing doses (200-400 mg/kg) of the extract, there were significant (p<0.05) scalar reductions in the ulcer index originally induced by indomethacin. Thus ulcer index decrease of 1.05, 1.38 and 1.07 in group B, C and D represent percentage protection of 50.48, 66.34, and 60.05%, respectively. In Table 7, extract at 200 mg/kg b.w. gave a percentage protection of 6.50% which is the same with the protection of the standard drug cimetidine. Scalar dose of the extract at 400 mg/kg b.w. gave a percentage protection of 25.49%, respectively.

Experimental design for indomethacin and ethanol in HCl-induced ulcers

Forty (40) male Albino rats weighing 100-120 g were divided into two sets of four Groups A, B, C and D of five animals each. Group A which is the control received normal saline (5 ml/kg), Groups B, C, and D were served orally with 200, 400 mg/kg of the extract and 32 mg/kg b.w of cimetidine. All the groups were administered ethanol in HCl (25 mg/kg of 0.3M HCl in 60% ethanol) b.w. set 1 and (20 mg/kg) b.w. indomethacin to set 2.

Animals were allowed access to food and clean water, fasted for 18 h after the last dose, the animals were sacrificed and their stomach removed and cut along the greater curvature and rinsed in a stream of water. The lesion on the gastric mucosa were observed with a x10 hand lens and scored using an arbitrary scale (0-4);

where: 0 = no lesion, 0.5 = hyperaemia, 1 = one or two lesion, 2 = severe lesion, 3 = very severe lesions and 4 = mucosa full of lesions.

Statistical analysis

The data obtained were analysed using one way analysis of variance (ANOVA). Results were presented as mean ± standard error of mean (SEM). Differences between means were considered significant at p<0.05.

Results and Discussion

Table 3 shows the percentage value of moisture, ash, crude fibre, fat, protein and carbohydrate content to be 17.40, 5.50, 13.00, 6.50, 13.91 and 43.69%, respectively. Table 4 shows time dependent decreases in optical density from 1 minute through 6 minutes. Extract does not cause any occlusion or enhance viscosity of blood. There was a dose dependent decrease in absorbance in the three tubes (Table 5). However, there were no significant differences in absorbance with time. The extract stabilizes the erythrocyte membrane

Table 6: Effect of *Dennettia tripetala* fruit extract on indomethacin induced ulcer

Group	Treatment	Dose (mg/kg)	Ulcer index	% Protection
A	Normal saline	5 ml/kg	2.08 ± 004	0.00
B	Extract	200	1.03 ± 000	50.48
C	Extract	400	0.70 ± 1.47	66.34
D	Cimetidine	32	0.81 ± 0.30	60.05

Table 7: Effect of *Dennettia tripetala* fruit extract on ethanol in HCl induced ulcer

Group	Treatments	Dose (mg/kg)	Ulcer index	% Protection
A	Normal saline	5 ml/kg	2.55 ± 0.21	0.00
B	Extract	200	2.40 ± 0.42	6.50
C	Extract	400	1.90 ± 0.42	25.49
D	Extract	32	2.40 ± 0.71	6.50

Moisture content is among the vital measurement in the processing, preservation and storage of food (Onwukka, 2005). *Dennettia tripetala* fruits is usually stored by users in the dry form when it is out of season, hence long storage will still preserve the shelf life of the fruits as observed in Table 3. The ash content is generally taken to be a measure of mineral content of the original food (Donald, 2007), the low concentration of crude fibre is considered appropriate because it aids absorption of glucose and fat. Even though, Olajidiand Mike (2005) had recorded that its high concentration can cause intestinal irritation, lower digestibility and decreased nutrient usage. The low concentration of crude fibre in *Dennettia tripetala* fruit can enable digestibility in users. The presence of proteins, carbohydrates and lipids which are important biomolecules of the body, indicate its potential as food supplement because they are critical in many physiological repair, blood clotting immune responses and supply of energy (Pamela *et al.*, 2005). Their combination with many other sources of protein such as animal protein may result in adequate nutritional value.

The absorbance at 520 nm of the aqueous extract on calcium-induced aggregation increased at different increasing concentration of the extract, when optical density was set at 0.5 nm for 6 min. The extract stabilizes platelet, which implies that it does not enhance viscosity of blood or cause occlusion which is an anti-aggregating activity. Showing anti-aggregating activity even when the PRP was challenged with CaCl₂, supports its interference with calcium utilization (Ojogbane *et al.*, 2011).

Platelet aggregation is stimulated by thromboxane. Non-Steroidal Anti-inflammatory Drugs (NSAID) block the cyclooxygenase-1-enzyme, inhibiting thromboxane production and thus interfere with normal platelet aggregation. *Dennettia tripetala* fruit extract may play important role in inflammation and allergic responses. There was also concentration dependent decrease in the absorbance at 418 nm in Table 5 at different increasing concentration of the extract which suggest that it stabilizes erythrocyte membrane, confirming its anti-inflammatory property, so it may inhibit the activities of phospholipase A₂, NSAID, and some malarial drugs of mobilizing their substrate (phospholipids and free fatty acids) for the production of inflammatory mediators (Okwu and Uchenna, 2009).

In Table 6 and 7, *Dennettia tripetala* fruit extract protected against ulcer induced by indomethacin and ethanol in HCl. Gastric mucosa damage caused by indomethacin and ethanol in HCl results from the inhibition of prostaglandin synthesis (Hostetteman, 2009) via the arachidonic pathway Karou *et al.* (2011) observed that prostaglandin serve protective function in the stomach, maintaining gastric microcirculation and causing gastric secretion of bicarbonate and mucus. Thus the effect of aqueous extract

of *Dennettia tripetala* fruit in this study suggested that it possesses cytoprotective action.

Conclusion

The fruit extract of *Dennettia tripetala* possesses anti-inflammatory and anti-ulcerogenic effects.

References

AOAC 2007. *Official Methods of Analysis*. Association of Analytical Chemists. 15th edn. Washington DC, USA, pp. 1121-1180.

Adedayo BC, Ohoh G & Akindahonsi AA 2010. Changes in the total phenol content and antioxidant properties of pepper fruit (*Dennettia tripetala*) with ripening. *African J. Food Success*, 4(6): 403 – 409.

Aiyelaja AA & Bello OA 2006. Ethno botanical herbs in Nigeria. A case study of Enugu State. *Edu. Res. Rev.*, 1: 16-22.

Block G, Jerson CD, Norkus EP, Dalvi TB, Wong LG, Mcmanus JF & Hudes ML 2007. Usage, pattern, health and nutritional status of long term multiple dietary supplement users: A cross section study. *Nutr. J.*, 6: 30 – 41.

Daniel EI & Clement ON 2008. Effect of ethaolic extract of *Dennettia tripetala* fruit on Hematological parameters in Albino Wistarrats. *Nig. J. Phynol. Success*, 23(1-2): 13-17.

Donald RB 2007. Antioxidant activities of flavonoids. Department of Environmental and Molecular Toxicology. Oregon State University, Ph.D Thesis.

Gafer MK & Itodo AU 2011. Constituents of leaves of *Dennettia tripetala*. *J. Agric. & Food Chem.*, 10(3): 2007-2016.

Hostetteman M 2009. Peptic ulcer. A guide for practicing physician. *J. Pharmacol. Toxicol.*, 29(1): 11-26.

Karau DD, Tachancodon T, Ilboudo D & Simore J 2011. Sub-saharan *Rubiaceae*: A review of their traditional usage, phytochemistry and biological activity. *Pak. J. Bio. Sciences*, 14: 149-169.

Ojogbane E, Musa AD & Nwodo OFC 2011. Anti-inflammatory effects of the aqueous extract of *Cyphostemaglaucophilla* leaves. *NISEB J.*, 11(1): 67-73.

Okwu DE, Mora FNI & Anan EM 2005. Isolation and characterization of phenanthrenic alkaloid Uvariopsine from *Dennettia tripetala* fruits. *J. Med. & Aromatic Plant Science*, 27: 496-498.

Olajidi AT & Mike FO 2005. Outlines of Food Analysis. *Donald Publisher*, 4(12): 1440-1444.

Onmukka GI 2005. Food analysis and instrumentation: Theory and practice. *Naphthalic Print*, Surulere, Lagos Nigeria, pp. 219-230.

Oyemitan IA 2006. Evaluation of *Dennettia tripetala* G. Baker (Annonaceae.) for central nervous system activities. Ile-ife Nigeria. Department of Pharmacology, ObafemiAwolowo University An M.Phil Thesis.

Pamela CC, Richard AH & Denise RP 2005. *Lippincotts Illustrated Reviews Biochemistry*. 3rd ed., Lippincott Williams and Wilkins, Philadelphia, pp. 335-338.

Timothy CO & Okere CO 2008. Effect of *Dennettia tripetala* seed intake on the intra ocular pressure (IOP) of Normotensive emmetropic Nigerian Igbos. *JNOA*, 14: 14-17.