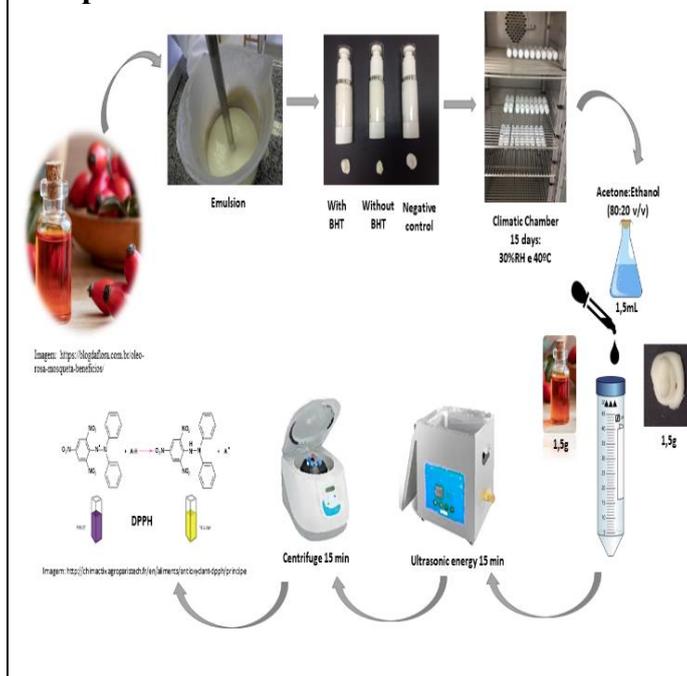


Evaluation of antioxidant activity of Rosehip oil (*Rosa aff rubiginosa*) present in cosmeceutical for wound treatment

Joyce Silva dos Santos¹, Evalina de Sousa², Maiane de Souza², Livia Cristina Barreto³

¹PhD student in Health Sciences from the University of Brasília, ²Master's student in Health Sciences from the University of Brasília; ³Professor of Pharmaceutical Sciences, University of Brasília.

Graphical Abstract



Abstract.

Objective: to evaluate the antioxidant activity of Rosehip (*Rosa aff rubiginosa*) oil incorporated in cosmeceutical formulations. **Method:** Two emulsions containing 30% rosehip oil were elaborated: one with synthetic antioxidant BHT (2,6-Di-tert-butyl-p-cresol) and the other without the antioxidant. For comparison, an emulsion was elaborated, without rosehip oil, but containing BHT. The emulsions, as well as an oil sample, were stored in a climatic chamber for 15 days at 30% relative humidity and 40°C temperature. Both emulsions and oil were submitted to the evaluation of antioxidant activity by the DPPH method on the day of

preparation and 15 days after. The extraction of antioxidant compounds was performed by the dissolution of 1.5g of sample in 1.5mL of acetone:ethanol solution (80:20 v/v) submitted to ultrasonic energy for 15min and centrifugation for 15 min. The supernatant was added to the radical DPPH and evaluated in spectrofotometer after 30min of sheltered rest of light. **Results:** The formulation maintained the antioxidant activity of the oil, protecting it from degradation under extreme conditions. There was also synergism of antioxidant activity with the addition of BHT.

Introduction

. *Rosa aff rubiginosa*, popularly known as Rosa mosqueta is widely used in the cosmetic and food industry for its composition(1).

The fixed oil extracted by pressing cold from its seeds is rich in fatty acids essential to human nutrition, especially linoleic, oleic and linolenic acid, and trans-retinoic acid(2,3), in addition to flavonoids(3), vitamin C and carotenoids(2), effective substances in cutaneous treatment(4,5). For this reason, there has been growing interest in this application for cosmetics. However, due to its composition mainly grease, the oil has little stability due to the natural peroxidation process(6).

In view of the above, the present work aimed to evaluate the antioxidant activity of the oil incorporated in cosmeceutical formulations.

.
.

Materials and Methods

. Three emulsions were evaluated, two containing 30% of *Rose aff rubiginosa* oil, without or with BHT (2,6-Di-tert-butyl-p-cresol) as synthetic antioxidant, and the third formulation elaborated without the presence of vegetable oil, but with BHT, called white cream for comparison purposes. All emulsions together with pure oil were stored in *airless vials* and kept in a climatic chamber for 15 days at $40 \pm 2^{\circ}\text{C}$ and $30 \pm 5\% \text{ RH}$ (cf. Fig. 1).

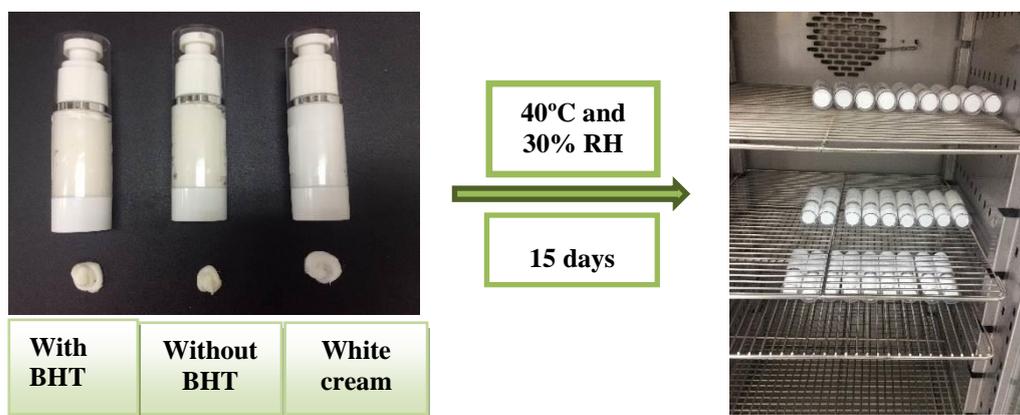


Figure 1 Emulsions developed with and without BHT, together with white cream (without Rosehip oil) packed in climatic chamber.

The samples newly prepared and exposed to climatic treatment for 15 days were submitted to antioxidant activity test by the DPPH method proposed by Kim et al (2002)(7). The extraction of antioxidant compounds was performed by dissolving 1.5g of the sample in 1.5mL of acetone:ethanol solution (80:20 v/v). The mixture was subjected to ultrasonic energy for 15min, followed by centrifugation 5000rpm/15min. 100µL of the supernatant was added to 2900µL of the 0.1mM radical in ethanol PA. After vortex agitation, they were kept at rest for 30 min protected from light. The initial optical density of the radical was evaluated in a spectrophotometer at 517nm absorbance. Antioxidant activity was expressed in Trolox equivalent (TEAC).

Results and Discussion

Figure 2 shows the antioxidant action of vegetable oil, pure or incorporated in cosmeceutical formulas, as well as its synergistic effect in the presence of synthetic antioxidant.

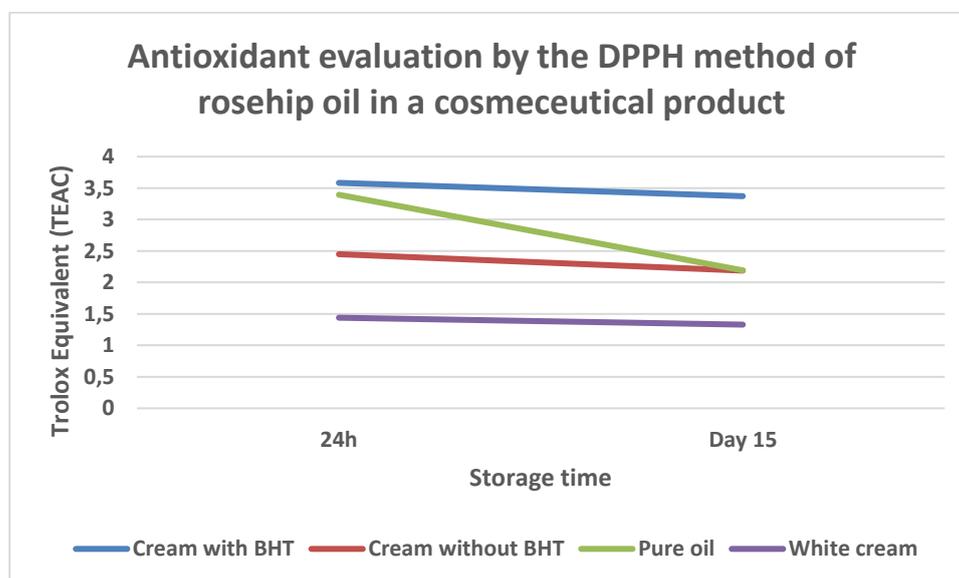


Figure 2 Comparison of antioxidant activity of oil incorporated in emulsion containing or not BHT and pure oil stored at 40°C and 30±5% relative humidity. Source: the authors.

Conclusions

It was possible to observe the maintenance of antioxidant action, even after treatment in extreme conditions. However, when inserted in the emulsion, the active oil compounds were protected from the climatic treatment employed. Another important observation concerns the initial lower action on emulsions compared to vegetable oil, which can be justified by thermal exposure during production process of the pharmaceutical form.

References

1. Valdebenito, G.; Campos, J.; Larrín, O.; Aguilera, M.; Kahler, C.; Ferrando, M.; García, E.; Sotomayor AG. Innovación tecnológica y comercial de productos forestales no madereros (PFNM) en Chile. 2003.
2. Roman I, Stănilă A, Stănilă S. Bioactive compounds and antioxidant activity of *Rosa canina* L. biotypes from spontaneous flora of Transylvania. *Chem Cent J* [Internet]. 2013 Dec 23;7(1):73. Available from: <https://bmcchem.biomedcentral.com/articles/10.1186/1752-153X-7-73>
3. Fromm M, Bayha S, Kammerer DR, Carle R. Identification and Quantitation of Carotenoids and Tocopherols in Seed Oils Recovered from Different Rosaceae Species. *J Agric Food Chem* [Internet]. 2012 Oct 31;60(43):10733–42. Available from: <https://pubs.acs.org/doi/10.1021/jf3028446>
4. Eurides, Duvaldo; Silva, Luiz Antônio Franco; Deleck, Carlos Roberto; Freitas, Patricia Maria Coletto; Lb Alves. Efecto del extracto de rosa mosqueda (*Rosa* aff. *Rubiginosa*) en la cicatrización de heridas cutáneas. *Rev Electronic Vet* [Internet]. 2011;12(1):1–9. Available from: https://www.researchgate.net/publication/49612023_Efecto_del_extracto_de_oleo_de_rosa_mosqueda_Rosa_aff_Rubiginosa_en_la_cicatrizacion_de_heridas_cutaneas_-_Effect_of_rose_mosqueda_extract_oil_Rosa_aff_Rubiginosa_in_cutaneous_wound_healing
5. Lania BG, Morari J, de Almeida AR, da Silva MN, Vieira-Damiani G, de Almeida Lins K, et al. Topical essential fatty acid oil on wounds: Local and systemic effects. *PLoS One*. 2019;14(1):1–15.
6. Almeida D.T. dand, Viana T.V. , Costa M. M., Silva C. dand S. , Feitosa S. Effects of different storage conditions on the oxidative stability of crude and refined palm oil, olein and stearin (*Elaeis guineensis*). *Food Sci Technol* [Internet]. 2019 Jun;39(suppl 1):211–7. Available from: http://www.scielo.br/scielo.php?script=sci_arttext&pid=S0101-20612019000500211&tlng=en

7. Kim J, Jh Noh, Lee S, Choi JS, Suh H. Methyl Ether (TDB) and Its Antioxidant Activity. Korean Chem Soc. 2002;23(5):661–2.

.