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## Introduction

A diet rich in tree nuts, as many studies demonstrated, present benefit for human health. Several of these benefits extend to their by-products. The aim of this research was to assess the phytochemical profile and the *in vitro* antioxidant activity of the acetone extracts of hazelnut involucra (HI) based on an experimental design. The richest polyphenolic extract was further analyzed by HPLC-MS/MS and a number of phenolics and phytosterols were quantified.



## Results and Discussion

**Table 1.** Matrix of experimental design and experimental results for TPC, TFC, CTC, TAA for hazelnut involucra extracts based on a factorial design.

Exp No	Stirring time (min)	pH	% water in acetone	TPC	TFC	CTC	TAA
1	1	3	0	2,62	2,23	ND	9,86
2	3	3	0	4,88	2,88	0,03	18,9
3	1	7	0	4,33	3,64	0,15	16,01
4	3	7	0	2,59	1,80	0,06	8,65
5	1	3	50	320,81	32,12	22,67	1049,75
6	3	3	50	377,43	43,10	28,07	1296,51
7	1	7	50	332,78	39,82	27,43	1811,42
8	3	7	50	334,68	37,32	24,23	1706,22
9	1	5	25	292,98	34,47	24,41	1065,73
10	3	5	25	210,67	25,04	17,48	885,31
11	2	3	25	188,82	22,01	15,02	718,15
12	2	7	25	257,22	28,06	22,83	823,02
13	2	5	0	15,50	10,56	0,22	109,8
14	2	5	50	313,21	32,56	22,57	1261,77
15	2	5	25	197,39	25,53	18,09	790,24
16	2	5	25	245,38	22,38	17,48	749,62
17	2	5	25	196,32	24,30	14,99	714,15

**Table 2.** Matrix of experimental design for bioactive compounds recovery from hazelnut involucra extracts.

Exp No	Factorial Design with Coded Values			Determination (Experimental Results)												Y12	Y13	Y14
	X1	X2	X3	Y1	Y2	Y3	Y4	Y5	Y6	Y7	Y8	Y9	Y10	Y11	Y12			
1	1	3	0	ND	ND	ND	ND	ND	0.37	0.23	1.23	0.43	3.78	26.18	3.45	916.69		
2	3	3	0	0.16	13.62	0.54	5.29	21.73	3.10	0.94	0.54	2.69	1.13	8.36	61.06	5.75	2444.0	
3	1	7	0	0.11	10.28	0.41	3.78	14.55	2.44	0.70	0.44	3.09	1.01	7.31	30.05	2.32	1442.9	
4	3	7	0	ND	ND	ND	ND	ND	ND	0.80	0.49	2.04	0.79	6.51	36.03	1442.87	1408.8	
5	1	3	50	1.48	155.08	2.65	55.39	103.98	15.78	ND	ND	31.61	9.21	76.21	ND	ND	ND	
6	3	3	50	3.61	201.95	2.58	63.59	131.15	16.61	ND	ND	51.72	17.74	114.26	ND	ND	ND	
7	1	7	50	3.18	158.06	2.77	53.14	124.58	21.10	ND	3.23	43.90	10.25	97.15	ND	ND	ND	
8	3	7	50	2.05	161.14	ND	42.87	103.52	12.29	ND	ND	42.26	13.29	94.52	ND	ND	ND	
9	1	5	25	3.48	216.97	3.33	69.07	140.89	18.71	6.58	3.97	50.99	15.71	112.05	ND	77.68	3145.78	
10	3	5	25	1.62	108.01	2.01	37.15	70.58	9.83	3.19	ND	30.93	9.1	71.32	195.28	45.04	5166.14	
11	2	3	25	1.65	150.77	2.63	53.22	97.26	14.51	2.74	2.49	31.04	8.64	71.33	185.63	31.38	3792.66	
12	2	7	25	3.73	243.02	5.53	91.93	227.37	25.41	4.40	3.30	36.23	10.32	85.39	145.24	24.79	3480.22	
13	2	5	0	0.27	19.98	0.87	11.83	33.32	4.71	2.14	1.50	5.89	ND	17.99	77.68	12.66	2843.16	
14	2	5	50	ND	78.04	2.41	44.25	100.40	13.59	ND	ND	29.52	8.59	67.21	ND	ND	ND	
15	2	5	25	2.41	172.79	3.39	56.21	117.09	14.81	3.14	2.55	36.43	10.57	85.62	141.49	28.96	3821.43	
16	2	5	25	1.89	169.99	2.65	59.39	111.95	12.48	3.90	2.89	36.71	10.86	83.39	197.31	31.49	5305.01	
17	2	5	25	1.89	176.77	3.78	57.64	116.71	15.31	3.61	2.65	37.23	10.98	86.73	178.96	22.76	3213.27	

X1, stirring time (min); X2, pH; X3, water in acetone (% v/v). Y1—Epicatechin; Y2—Catechin; Y3—Syringic acid; Y4—Gallic acid; Y5—Protocatechuic acid; Y6—Vanillic acid; Y7—p-Coumaric acid; Y8—Ferulic acid; Y9—Hyperoside; Y10—Isoquercitrin; Y11—Quercitrin; Y12—Stigmasterol; Y13—Campesterol; Y14—Beta-sitosterol. All responses are expressed as µg bioactive compound per gram of dry weight hazelnut involucra. ND—not determined.

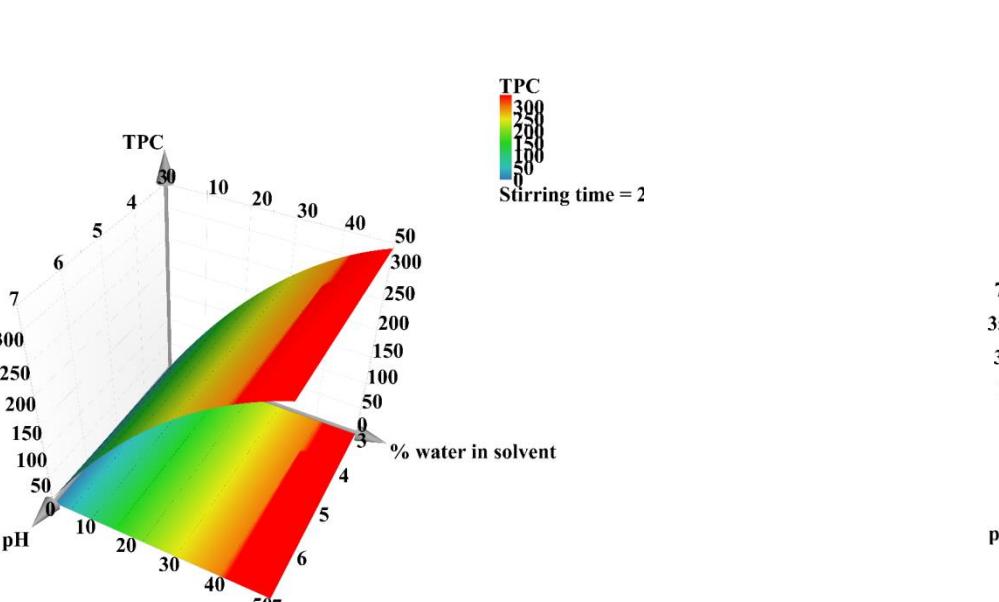


Figure 2. Response surface for predicting TPC recovery

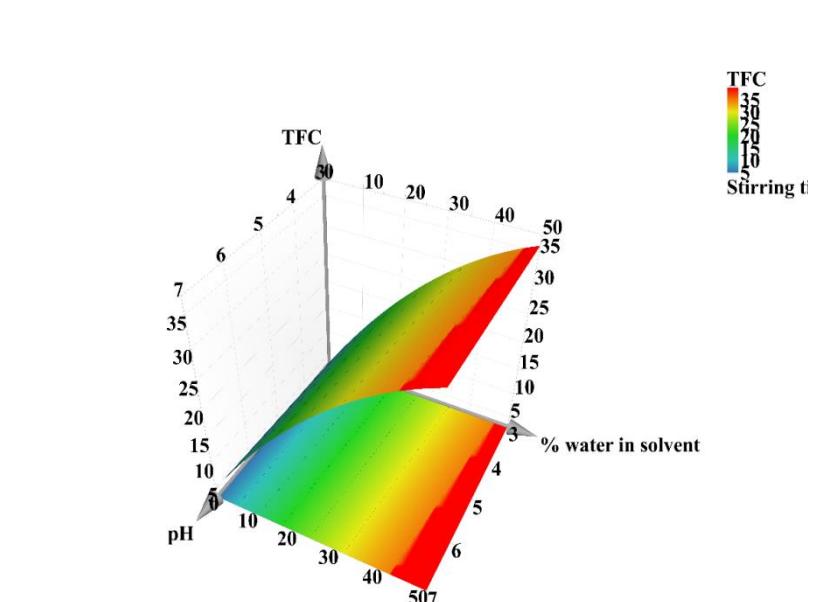


Figure 3. Response surface for predicting TFC recovery

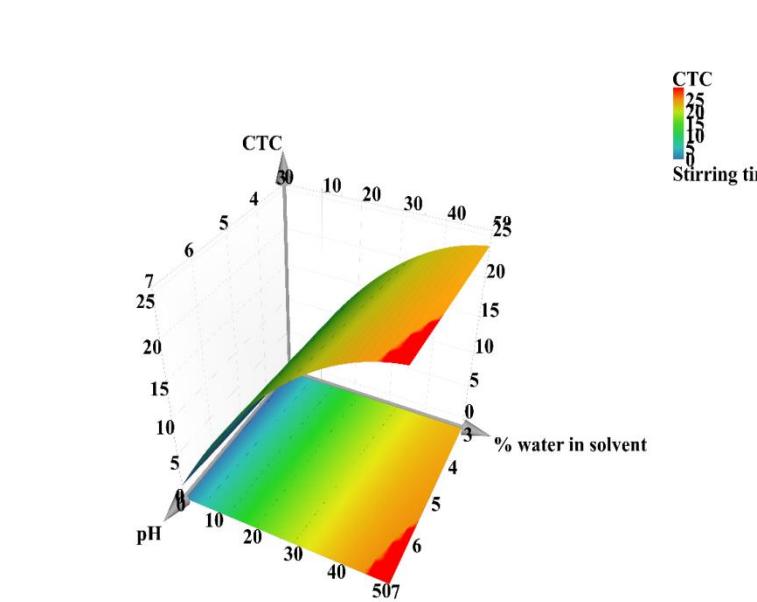


Figure 4. Response surface for predicting CTC recovery

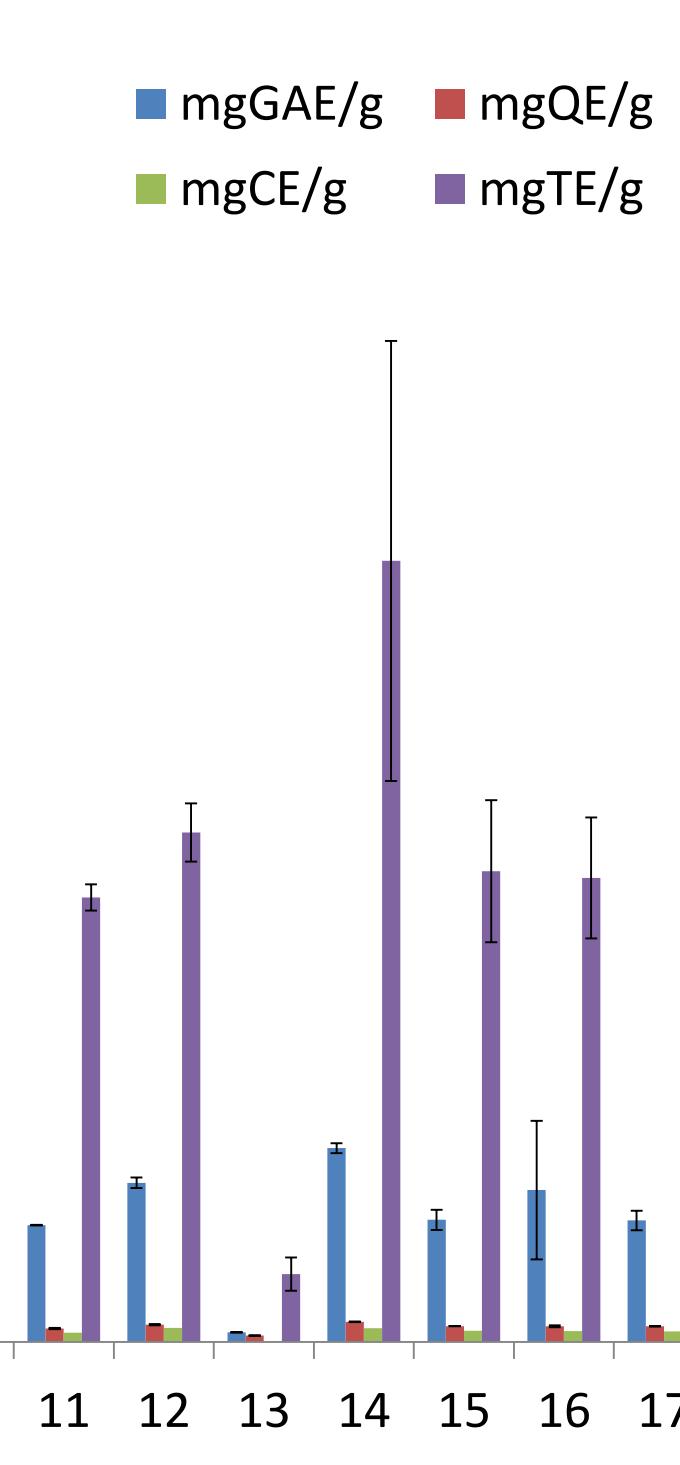


Figure 1. TPC, TFC, CTC, TAA for analyzed hazelnut involucra extracts.

## Methods

Experimental plan – factors (Table 1): stirring time, pH, % water in solvent. The extracts analyzed for:

- Total phenolic content (TPC) - gallic acid equivalents per dry weight of HI (mg GAE/g dw) – spectrophotometric assay
- Total flavonoid content (TFC) - quercetin equivalents per dry weight of HI (mg QE/g dw) - AlCl<sub>3</sub> solution
- Condensed tannin content (CTC) - catechin equivalents per dry weight of HI (mg CE/g dw) - vanillin assay
- Total antioxidant activity (TAA) - trolox equivalents per dry weight of HI - mg TE/g dw) – TEAC assay
- 18 phenolic standards – 11 phenols quantified – HPLC-MS/MS
- 4 sterol standards – 3 sterols quantified – HPLC-MS/MS

- The best results for TPC, TFC, CTC, TAA obtained using binary-solvent systems compared to mono-solvent systems (Table 1).
- Positive relationship between TPC, TFC, CTC and TAA (Figure 1).
- The best results for TPC, TFC, CTC were obtained for 50% water in acetone and pH 7 (Figure 2, Figure 3, Figure 4).
- The best results for individual polyphenols were obtained for equal mixture (1:1) acetone and water as extraction solvent (Table 2).
- The best results for individual phytosterols were obtained for 100% and 75% acetone as extraction solvent (Table 2).

## Conclusion

The phytochemical profile and the antioxidant activity of the analyzed extracts prove that this plant matrix can be a valuable source of bioactive compounds for the food and/or pharmaceutical industry.

