Antidiabetic and antioxidant properties of Tagetes erecta

Sonia Núñez a*, Cristina Moliner a, Marta Sofía Valero b,c, **Carlota Gómez-Rincón a,c**, **Víctor López a,c a** Department of Pharmacy, Faculty of Health Sciences, Universidad San Jorge, Villanueva de Gállego, Zaragoza. ^b Department of Pharmacology and Physiology, Universidad de Zaragoza. ^c Instituto Agroalimentario de Aragón, IA2, Universidad de Zaragoza-CITA. *snunez@usj.es

INTRODUCTION

Diabetes mellitus is an important health problem that can

OBJECTIVE

Study of antidiabetic and antioxidant properties of two types of edible flowers *Tagetes erecta*: yellow and orange.

cause severe health problems and even death when no treated. Type II diabetes is mainly treated with oral antidiabetic drugs. Natural products are gaining interests since certain food ingredients and plant bioactives exert antidiabetic and antioxidant properties through the inhibition of certain enzymes and pathways of glucose regulation.

Tagetes erecta is an edible flower that has shown to have many interesting properties due to its polyphenol-based composition such as digallic-acid, myricetin or larcitrin and its glycosides¹. Those polyphenols have been studied isolated showing antioxidant properties among others².

MATERIALS AND METHODS

The antidiabetic potential of the extracts was quantified by the ability to inhibit α -glucosidase³ enzyme in vitro; and it also was evaluated the capacity of these extracts to inhibit the production of advanced glycation end products (AGEs)⁴ by a non-enzymatic reaction. The antioxidant properties were quantified by the in vitro elimination of superoxide radicals (O₂⁻) generated through the xanthine/xanthine oxidase reaction³.







Fig. 3. Advanced glycation end products (AGEs) formation inhibition by the extracts and control at the concentration of 600 μ g/ml. (n = 3) Aminoguanidine (AMG), experimental antidiabetic drug, used as control.

CONCLUSIONS

Both types of *T. erecta* showed lower IC₅₀ values in the α -glucosidase assay that the reference drug acarbose and higher inhibition AGEs formation potential than the reference substance aminoguanidine. They also showed important antioxidant properties through the elimination of superoxide radicals (O₂⁻).

The flowers of *Tagetes erecta* can be considered as source of polyphenol bioactive compounds with interesting properties as functional foods in the prevention and improvement of chronic diseases such as diabetes.

BIBLIOGRAPHY

1. Moliner, C., Barros, L., Dias, M. I., López, V., Langa, E., Ferreira, I. C. F. R., & Gómez-Rincón, C. (2018). Edible flowers of tagetes erecta l. As functional ingredients: Phenolic composition, antioxidant and protective effects on caenorhabditis elegans. Nutrients, 10(12). https://doi.org/10.3390/nu10122002

2. Bhouri, W., Skandrani, I., Sghair, M. Ben, Franca, M. G. D., Ghedira, K., & Ghedira, L. C. (2012). Digallic acid from Pistascia lentiscus fruits induces apoptosis and enhances antioxidant activities. Phytotherapy Research, 26(3), 387–391. https://doi.org/10.1002/ptr.3540

3. Cásedas, G., Les, F., Gómez-Serranillos, M. P., Smith, C., & López, V. (2017). Anthocyanin profile, antioxidant activity and enzyme inhibiting properties of blueberry and cranberry juices: A comparative study. Food and Function, 8(11), 4187–4193. https://doi.org/10.1039/c7fo01205e

4. Séro, L., Sanguinet, L., Blanchard, P., Dang, B.T., Morel, S., Richomme, P., Séraphin, D., Derbré, S., 2013. Tuning a 96-well microtiter plate fluorescence-based assay to identify AGE inhibitors in crude plant extracts. Molecules 18, 14320e14339



6th International Electronic Conference on Medicinal Chemistry

1-30 November 2020



