

Chaired by **PROF. DR. MICHAEL WINK**



***Punica granatum* L. Fruit parts from Algerian cultivar bioactive compounds and  
*in vitro* biological activities: a comparative study**

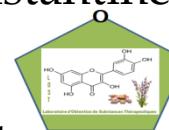
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**Abstract:** Fruits are a source of antioxidant compounds, such as phenols vitamins and carotenoids, which contribute to their chemo preventive potential. The mentioned compounds, which scavenge free radicals, may reduce the level of oxidative stress and prevent the oxidation of biomolecules, that would break the reaction chains of pathogenesis in the deterioration of physiological functions, which could occur in the coronary heart diseases and cancer. Apart from their biological properties, natural antioxidants are also of interest in the cosmetic, pharmaceutical and especially in food industries, since they can be also used as natural antioxidants, Nutraceuticals, prebiotics, dyes.

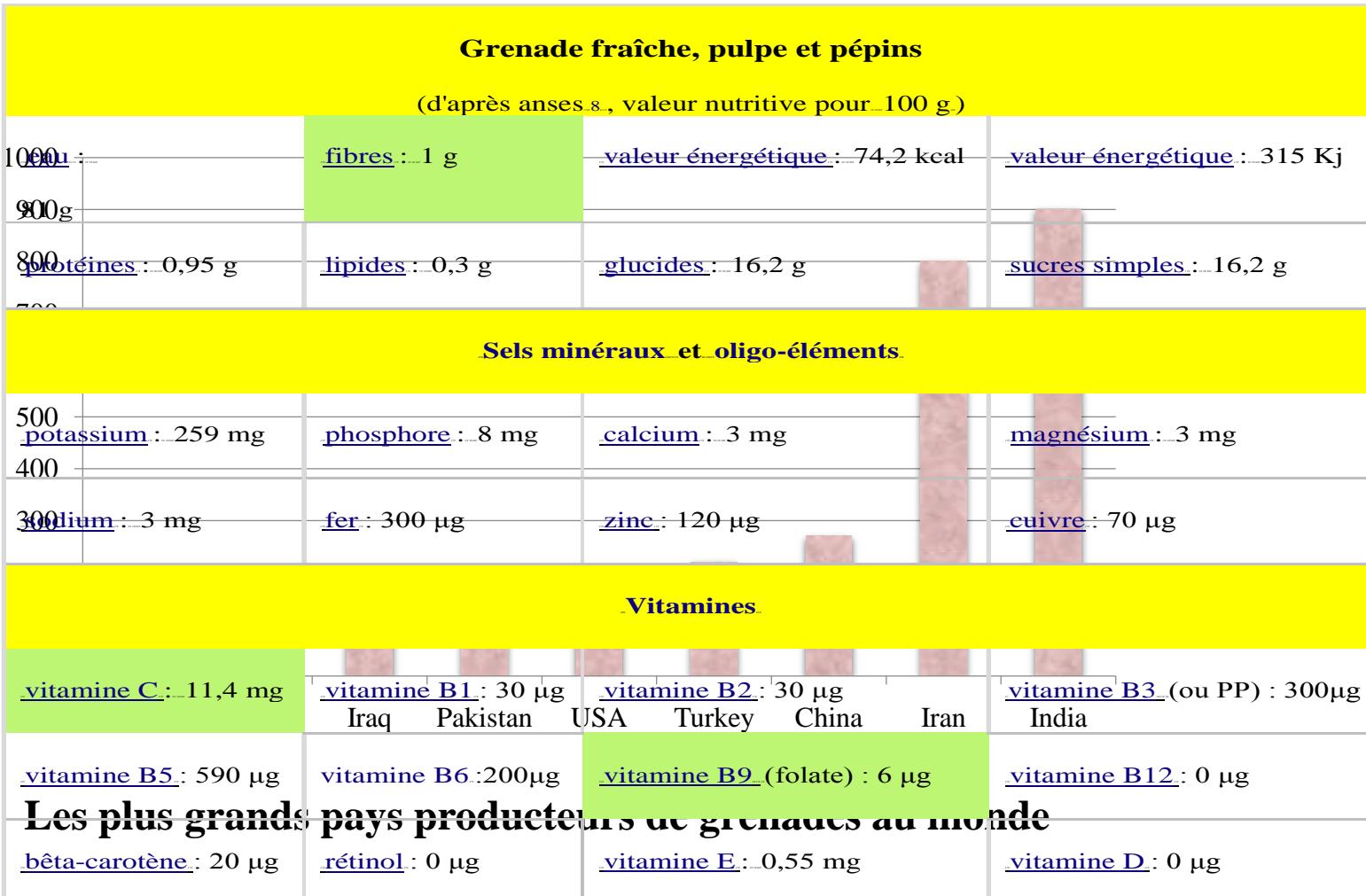
The present work evaluated phenols, and flavonoids contents (quantity) of organic pomegranate juice, peel and seeds cultivated in the Northeastern part of Algeria, *in vitro* antioxidant activity, using: CUPRAC, GOR, PHENYL, DPPH, ABTS assays and enzymatic activity:  $\alpha$ -glycosidase were also investigated and confirms traditional uses of pomegranate parts. Furthermore, a comparative study of all these essays on different pomegranate's parts tests will be given.

However, further investigations should assessed safety of by products "seeds, arils and peels" at efficient but non toxic doses, if we want to added value in our daily feeding.

**Keywords:** *Punica granatum* L. ; Traditional medicine; Bioactive com  
*in vitro* Biological activities.

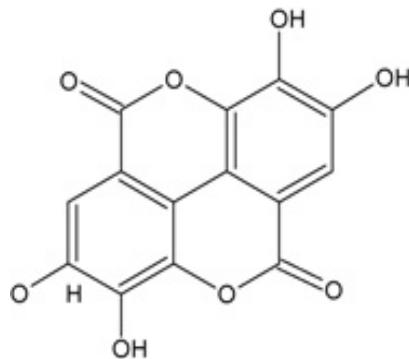
# Production de grenade.

## Composition chimique et valeur nutritionnelle

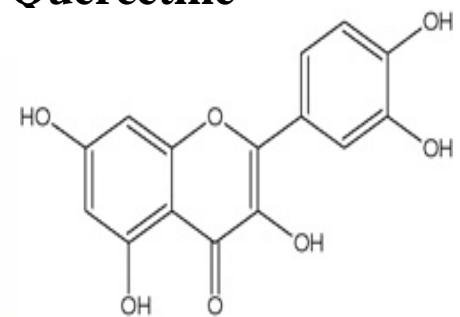


# Composition

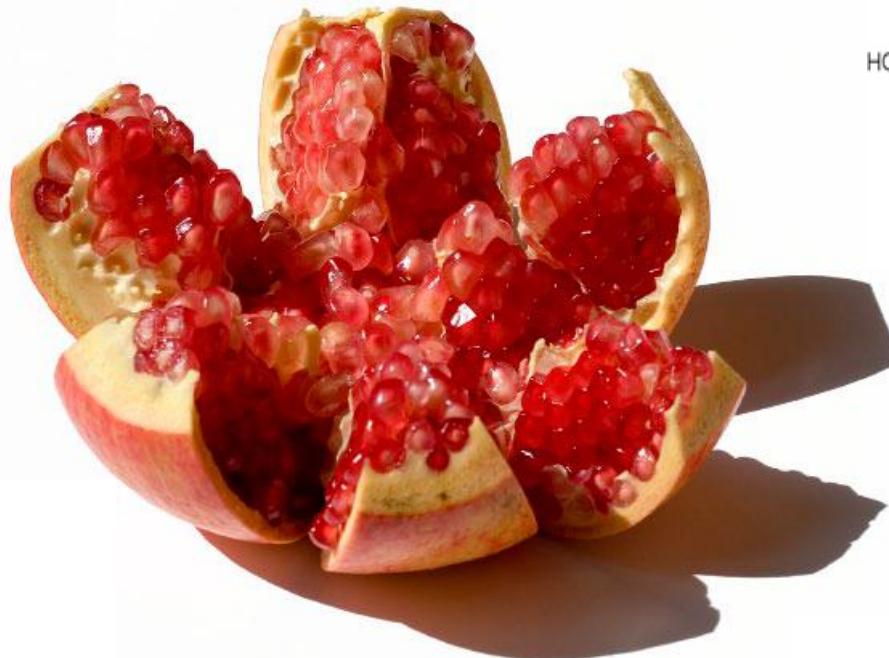
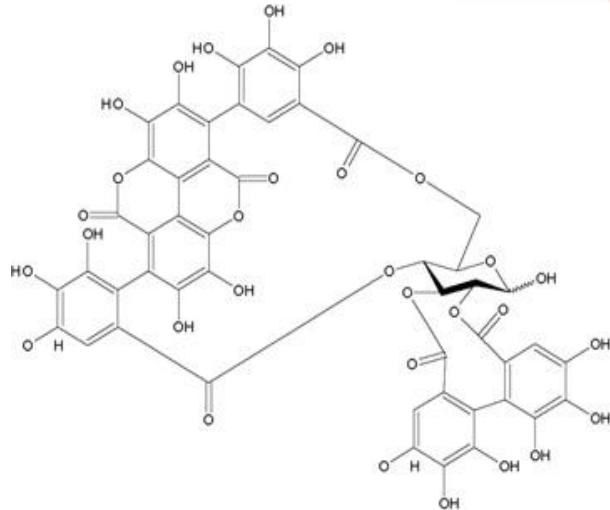
**Acide gallique**



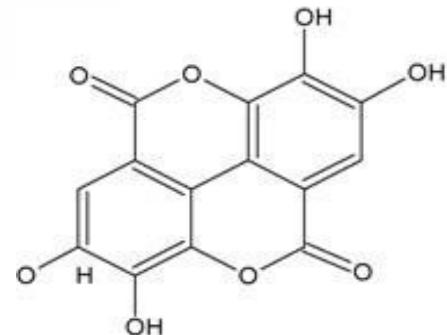
**Quercétine**



**Punicalagin**



**Acide Ellagique**



# Theapeutic effect

↗ L'absorption d'athérome  
↘ L'excrétion fécale du cholestérol    **Protecteur cardiovasculaire**  
Ratios total LDL/HDL

## Anti-diabétique

- Plaque
- L'absorption d'athérome

## Anticancer

- Protéines régulatrices de l'apoptose

## Anti-inflammatoire

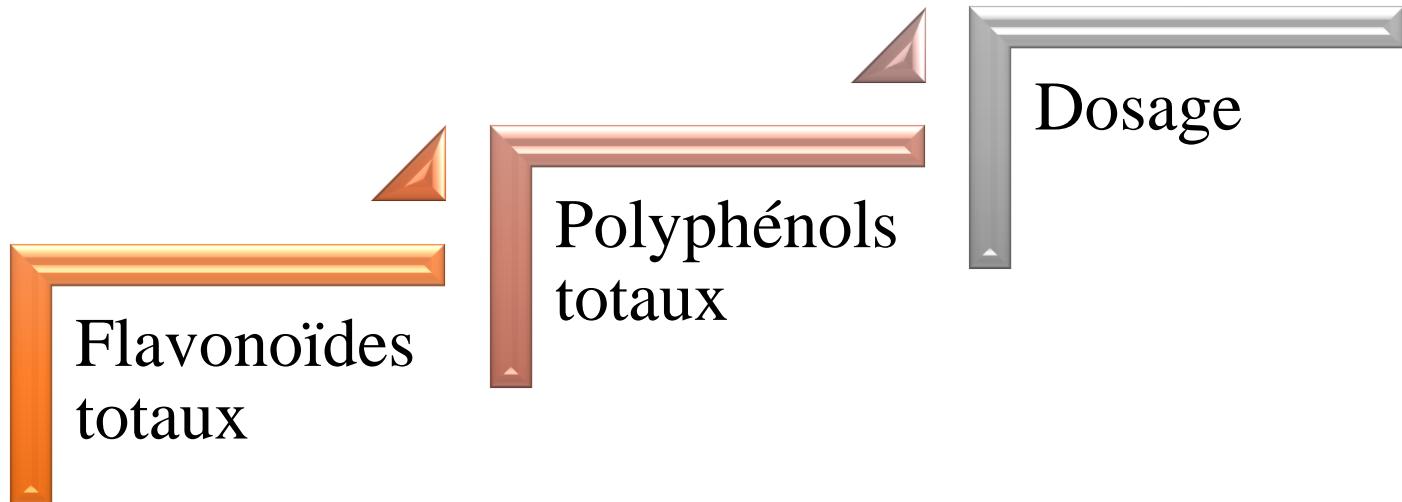
- Protéines et enzymes pro-inflammatoire

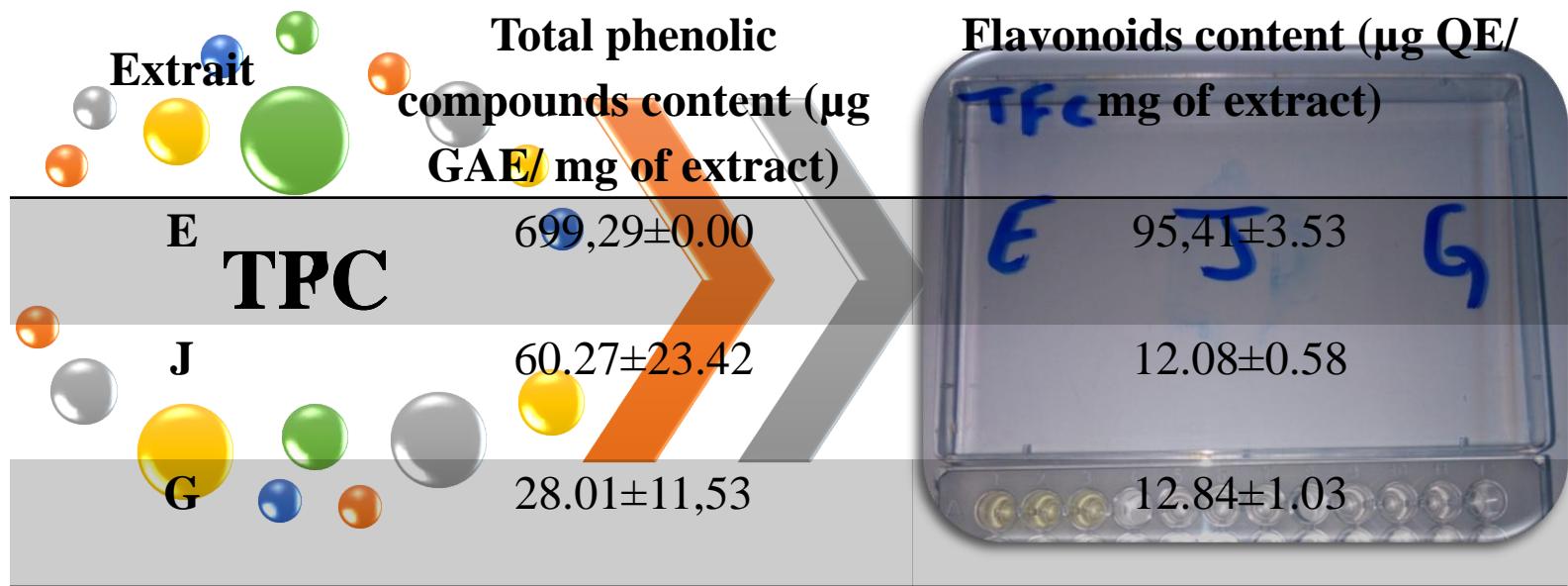
- Protéine  $\beta$  amyloïde

**Alzheimer**

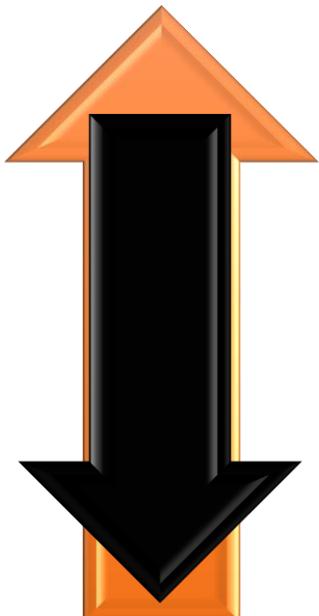


# RESULTS AND DISCUSSION





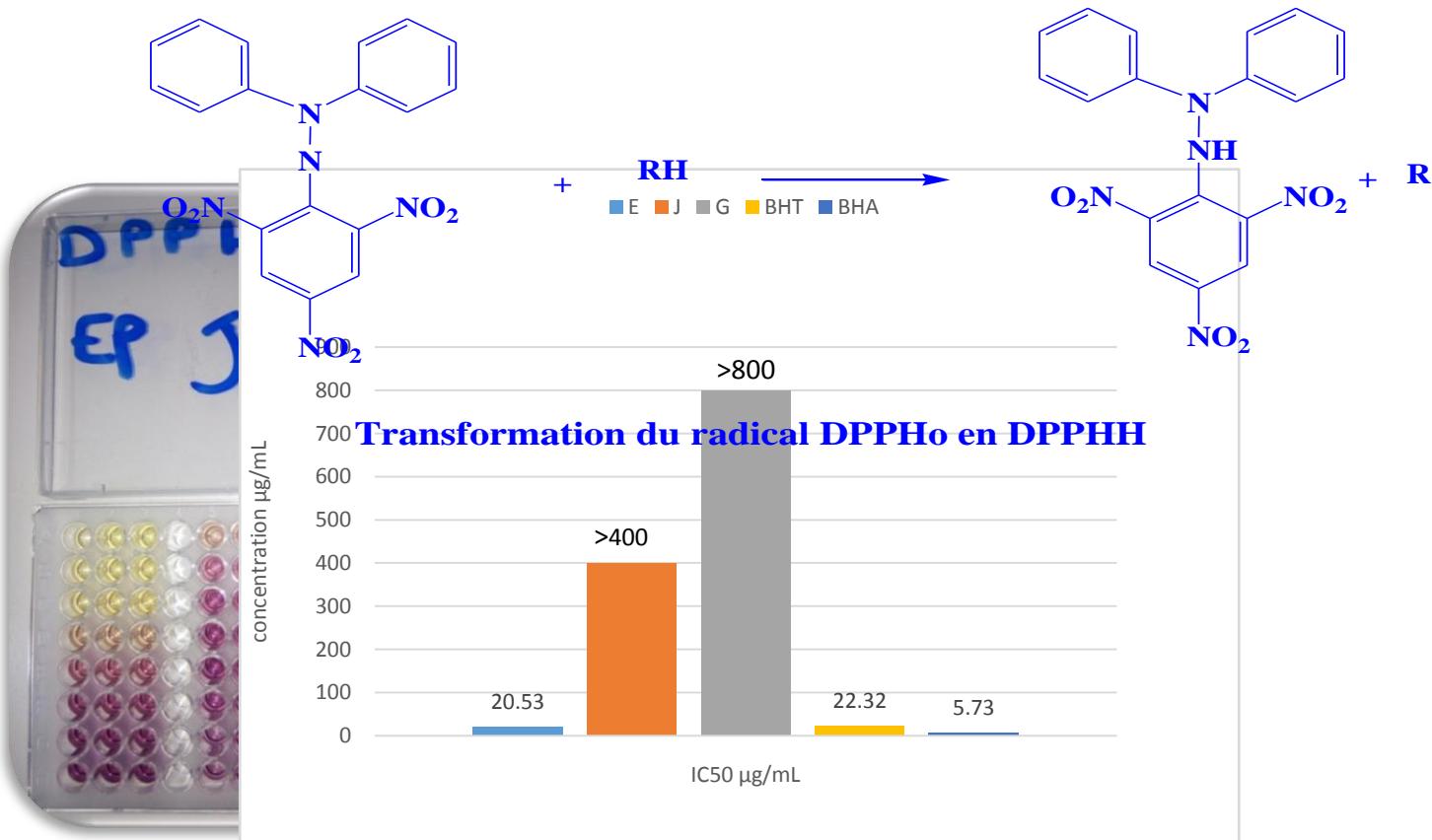
# Evaluation of *in vitro* biological activities



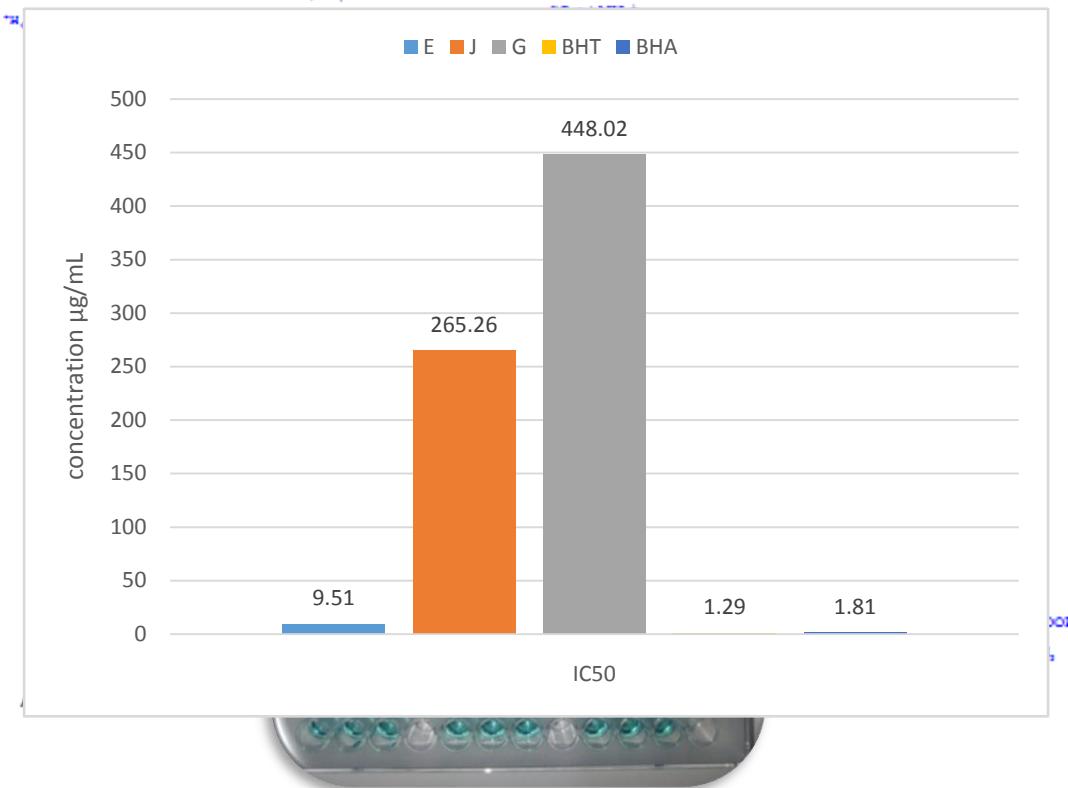
## Activité Antioxydante Activité Enzymatique

- Test **DPPH**
- Activité anti-Alzheimer (AChE)
- Test CORT
- Activité antidiabétique
- Test CUPRAC
- Activité antityrosinase
- Test du **Pouvoir réducteur**
- Test de **Penanthroline**

# DPPH TEST



# ABTS TEST



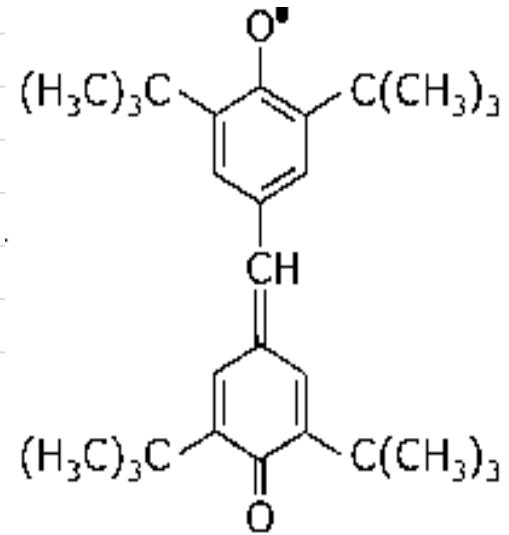
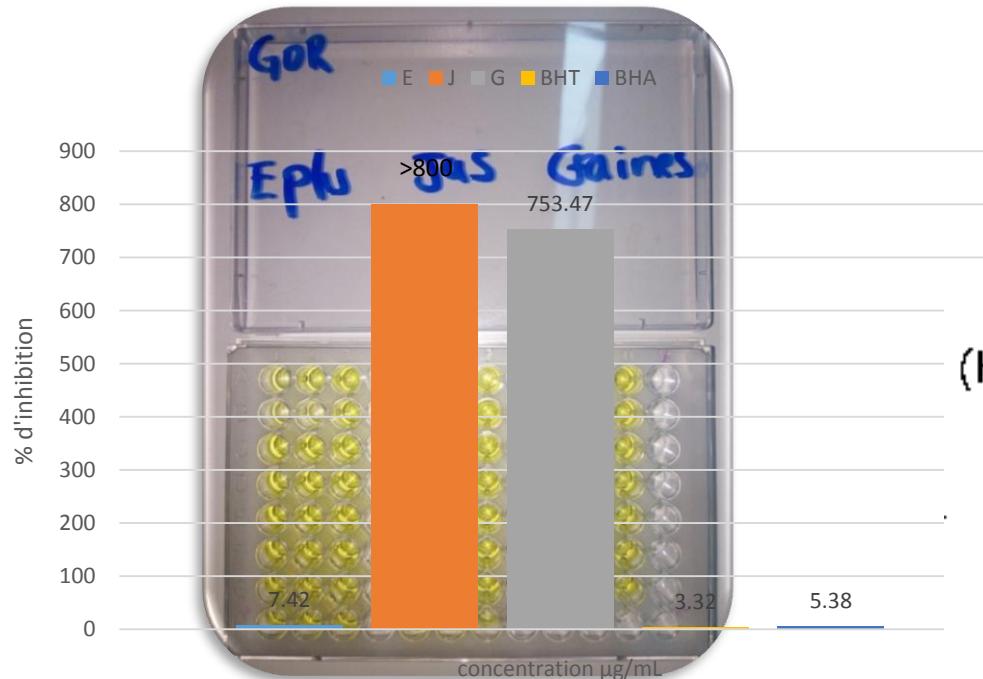
# GOR TEST

radical galvinoxyle



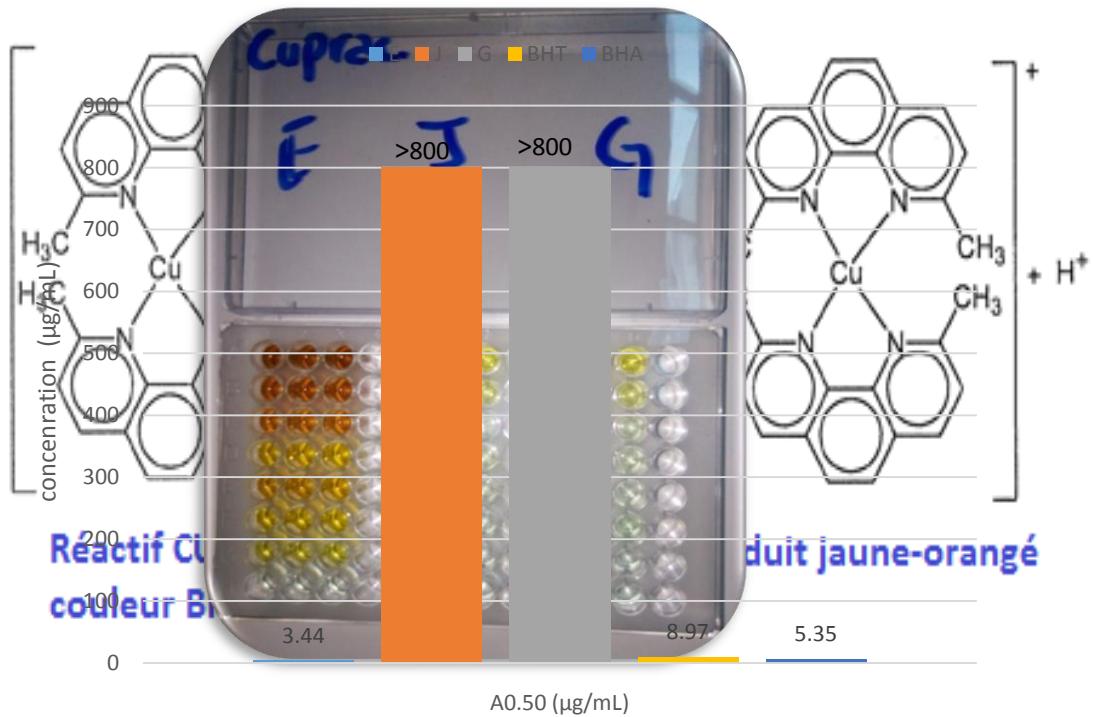
piégeage du radical galvinoxyle

antioxydant (H<sup>+</sup>)



galvinoxyl radical

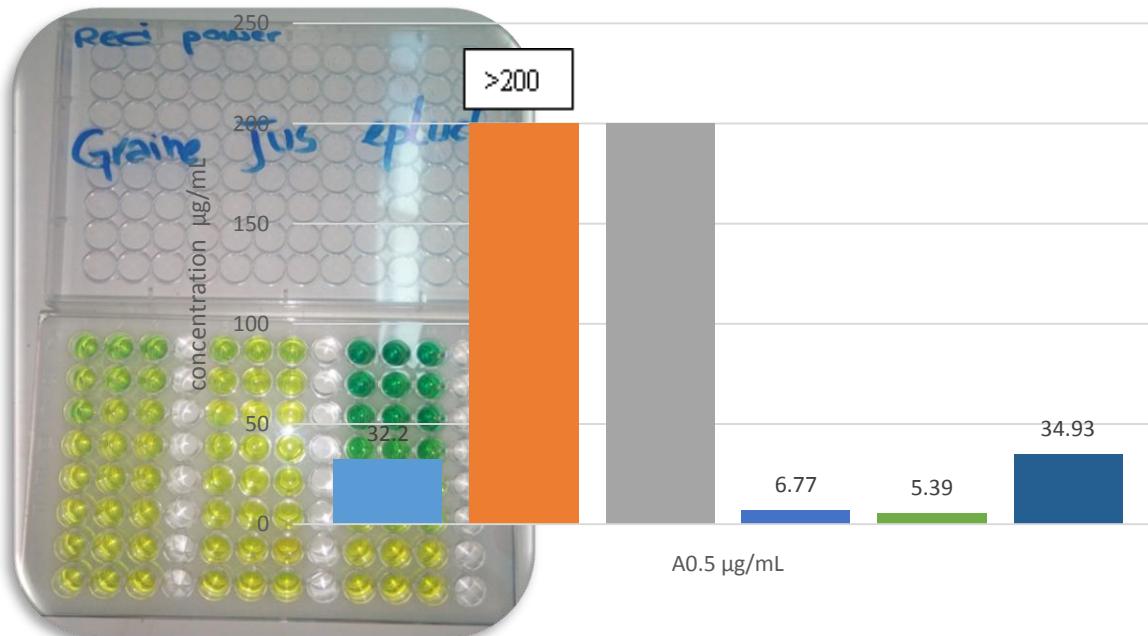
# CUPRAC TEST



# REDUCING POWER

- Réduction complexe/  $\text{Fe}^{3+}$   fer ferreux  $\text{Fe}^{2+}$
- antioxydant ( $e^-$ )

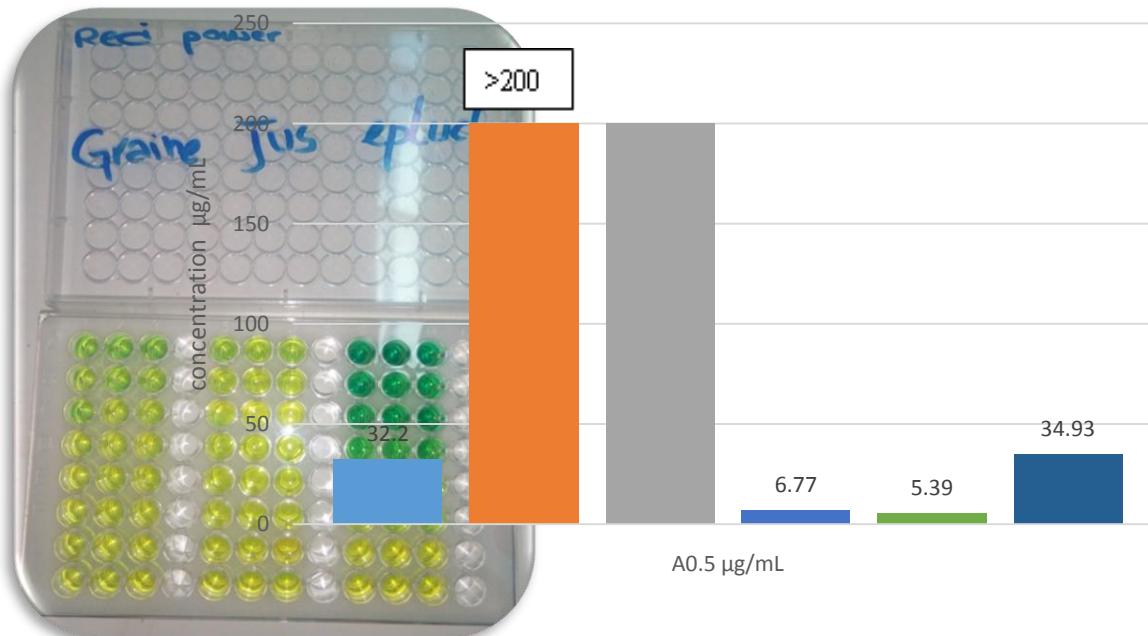
■ E ■ J ■ G ■ Acide ascorbic ■ Tannic acid ■  $\alpha$ -Tocopherol



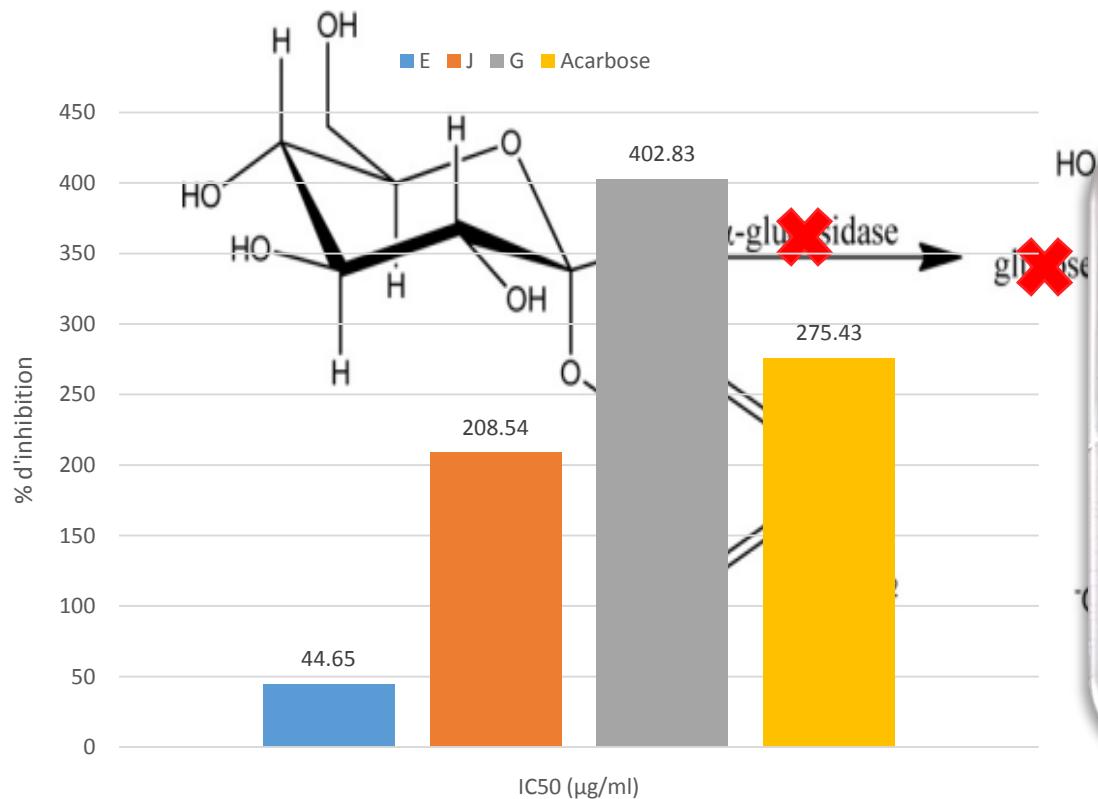
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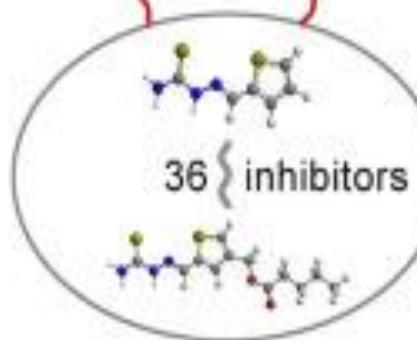
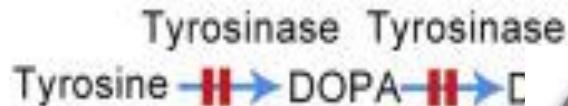
# $\alpha$ glucosidase Inhibiting activity



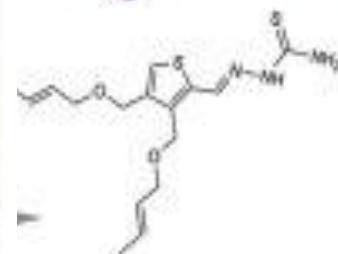
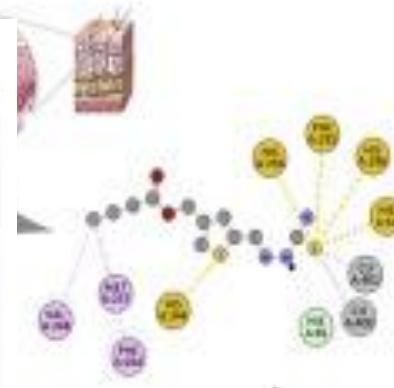
Comparaison des IC<sub>50</sub> des trois extraits de fruit de *P. granatum L.*, avec le standard Acarbose.

# Other tests

✓ Antityrosinase



QSAR  
large  
value



Pre  $IC_{50} = 0.5384 \text{ nM}$

**Conclusions** The properties of pomegranate depend on cultivars and growing locations. Bioactive components of pomegranate fruit are attractive potent targets for the scientific community to develop novel food products for treatment/prevention of chronic diseases. This study highlighted, Constantine cultivar (Algeria) among the best cultivars in the world and also pomegranate peels as the richest sources of phenols and glycemic regulator, these by-products can be used to produce several economic and agri-waste management benefits. Therefore, The functional properties that were demonstrated for the pomegranate could stimulate agri-waste especially peel promotion which should be used as alternative source of natural antioxidant and glycolic regulator in food and non-food products.

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