



IJRASET

International Journal For Research in
Applied Science and Engineering Technology



INTERNATIONAL JOURNAL FOR RESEARCH

IN APPLIED SCIENCE & ENGINEERING TECHNOLOGY

Volume: 10 **Issue:** XI **Month of publication:** November 2022

DOI: <https://doi.org/10.22214/ijraset.2022.47606>

www.ijraset.com

Call:  08813907089

E-mail ID: ijraset@gmail.com

Antioxidant and Antibacterial Activity of Cinnamaldehyde Derivative

Zian Anzam¹, Dr. M. Shenbagam Madhavan²

¹Faculty of Science, ²Assistant Professor, Faculty of Science, Department of Biochemistry and Biotechnology, Annamalai University, Annamalainagar, Tamilnadu- 608002, India.

Abstract: This study reports the antibacterial and antioxidant properties of cinnamaldehyde derivatives. DPPH, Superoxide Anion Radical, Hydroxy Radical, and Nitric Oxide Radical Scavenging Activities were used to assess the test compound's antioxidant capacity. The well diffusion method was used to examine the antibacterial efficiency against both Gram positive and Gram-negative microorganisms. Both Gram positive and Gram-negative bacterial strains responded favourably to the antibacterial effects of cinnamaldehyde derivatives. The study revealed the test substance possesses strong antibacterial and radical scavenging abilities.

Keywords: Cinnamaldehyde, Antioxidant, Antimicrobial

I. INTRODUCTION

Free radicals, including reactive oxygen species (ROS) and reactive nitrogen species (RNS), are created in biological systems as a result of oxygen reduction or the breakdown of xenobiotics. These radicals are unstable and can damage key biomolecules like lipid membranes or membrane proteins, leading to decreased fluidity, loss of enzymes, receptor activity and damage to membrane proteins. Cells have a variety of defence mechanisms to reduce free radical formation or limit its damaging effects. However, these mechanisms are not always sufficient to keep the balance in favour of free radicals' generation. Oxidative stress is a problem that has been studied extensively for many years, and there are many compounds that can protect against it. Phytochemicals have been shown to scavenge free radicals and inhibit lipid peroxidation, which is a major concern seen in the food industry.

A variety of microorganisms can lead to food spoilage, so it is important to know which ones are present in food products. At first, synthetic chemicals were used to prevent oxidation and microbial contamination of dietary components.

But people are becoming more concerned about the side effects of synthetic compounds and they are in need for a safer material to prevent and control these pathogenic microorganisms that contaminate food and other natural products.

Phytochemicals have the potential to modify human metabolism in a way that is beneficial for the prevention of chronic and degenerative diseases that is commonly seen nowadays. In the present-day spices and aromatic plant materials are used to enhance the flavour and fragrance qualities of food materials in the food industry.

In addition, some natural products are also used as traditional medicine. Spices are a good source of natural antioxidants, and they play a huge role in preventing the growth of bacterial species. Cinnamon's antioxidant activity is due to the components present in them, like cinnamaldehyde, eugenol, cinnamic acid and cineol. Cinnamaldehyde is a member of the phenylpropanoid class of phytochemicals. This study reports the antioxidant potential and antibacterial activities of cinnamaldehyde derivative.

II. MATERIALS AND METHODS

A. DPPH (1,1-diphenyl-2-Picryl Hydraxyl) Radical Scavenging Assay

A dark room was used to measure spectrophotometrically the radical-scavenging capacity of cinnamaldehyde against DPPH. A hydrogen radical or an electron can be accepted by DPPH, to transform it into a stable diamagnetic molecule. DPPH reacts with an antioxidant molecule that can give hydrogen in order to get reduced. Measurements were made of the colour change (from deep violet to blue). According to the quantity and type of radical scavengers present in the sample, a certain degree of blue colour develops.

1) Reagents

- a) 1,1-diphenyl-2-picryl hydrazine.

2) Procedure

In order to make 3ml of water, 1ml of DPPH and 1ml of various amounts of cinnamaldehyde derivative were added. The blue colour developed was measured at 517 nm using vitamin C as the standard.

$$\text{DPPH scavenging activity (\%)} = (A_0 - A_1)/A_0 \times 100$$

Where A_0 is the absorbance of the control and A_1 is the absorbance of the sample.

B. Nitric Oxide Scavenging Activity

Cinnamaldehyde's capacity to scavenge nitric oxide was evaluated. NEDD can be used to calculate the amount of nitrite ions produced as a result of the reaction between oxygen and nitric oxide produced from sodium nitroprusside in an aqueous solution at physiological PH. Nitric oxide scavenging works against oxygen to reduce the formation of nitrite ions.

1) Reagents

- a) Sodium nitroprusside
- b) Sulphanilic acid
- c) Glacial Acetic Acid
- d) NEDD (Naphthyl Ethylene Diamine Dihydrochloride)
- e) PBS

2) Procedure

Various quantities of the test extract were combined with 2.0 ml of 10 mM sodium nitroprusside in phosphate buffered saline, and the mixture was incubated at 25°C for 150 minutes. The incubated solution was diluted to 0.5 ml and combined with 1 ml of sulphanic acid. When the nitrite was diazotized with sulphanic acid and then coupled with NEDD (Naphthyl Ethylene Diamine Dihydrochloride), the chromophore's absorbance was measured at 540 nm. Standardization was done using vitamin C.

C. Superoxide Anion Radical Scavenging Assay

Measurement of superoxide anion scavenging activity was carried out based on this method.

1) Reagents

- a) NBT Solution:
100 μ M of NBT was prepared with 100ml phosphate buffer (P^H8)
- b) NADH
468 μ M of NADH was dissolved in 100ml phosphate buffer (P^H8).
- c) Sample preparation:
100, 200, 400, and 800 μ g in 1ml of DMSO
- d) PMS (Phenazine Methosulfate)
60 μ M of PMS was dissolved in 100 ml of Phosphate Buffer

2) Procedure

1ml of the test sample solution was combined with 1ml of the NBT solution and 1ml of the NADH solution. This mixture was thoroughly mixed with 100 μ l of PMS, and it was then incubated at 30 °C for 15 minutes. The reagent mixture and without sample were used to perform a control. At 560 nm, absorbance was spectrophotometrically measured. A reference standard was used, which was vitamin C.

$$\text{Superoxide anion scavenging activity (\%)} = ((A_0 - A_1) / A_0) \times 100$$

Where A_0 is the absorbance of the control, and A_1 is the absorbance of the sample.

D. Hydroxyl Radical Scavenging Activity

The scavenging activity of the cinnamaldehyde on hydroxyl radical by this method

1) Reagents

- a) EDTA solution 37mg of EDTA in 100 ml of KPO₄ buffer

- b) FeCl₃ (500 μM) solution
- c) Deoxy Ribose (15Mm) in 20ml of KPO₄ Buffer
- d) TBA (1%) in 0.05N NaOH
- e) TCA (28%) in 100 ml of Water
- f) Hydrogen Peroxide

2) Procedure

Various extract concentrations (100, 200, 400, and 800 g/ml of DMSO) were combined with 0.2 ml of FeCl₃ solution, 0.1 ml of EDTA solution (1 mM), and 1.0 ml of hydrogen peroxide (H₂O₂). Deoxy ribose was added to the mixture to start the reaction, which was then left to sit for 60 minutes at room temperature. After incubation, the reaction was stopped by adding 1.0 ml of TCA. The TBA solution was diluted to 1 ml and heated to 95 °C for 30 minutes. The reaction mixture was centrifuged for 15 minutes at 5319 rpm after being cooled with ice. At 535 nm, the intensity of the produced colour was determined spectrophotometrically. The reference standard used was vitamin C.

$$\text{HRSA (\%)} = (A_0 - A_1) / A_0 * 100$$

Where A₀ is the absorbance of the control, and A₁ is the absorbance of the sample.

E. Antimicrobial activity assessment

Antimicrobial tests: Antimicrobial activity of the cinnamaldehyde was investigated by using the Disc Diffusion assay.

Reference and control: Ampicillin were chosen as the reference antimicrobial drug for all bacterial species including *E. coli*. The control experiment consists of a plate of solidifying agar onto which was inoculated pure solvent with microorganisms mixed in a 1:1 ratio.

F. Collection of clinical pathogens

The Bacterial Pathogens *Staphylococcus aureus*, *Streptococcus pyogenes*, *Klebsiella pneumoniae* and *Escherichia coli* were obtained from RMMCH (Rajah Muthaih Medical College and Hospital) Chidambaram, Tamil Nadu.

G. Procedure - Well diffusion method

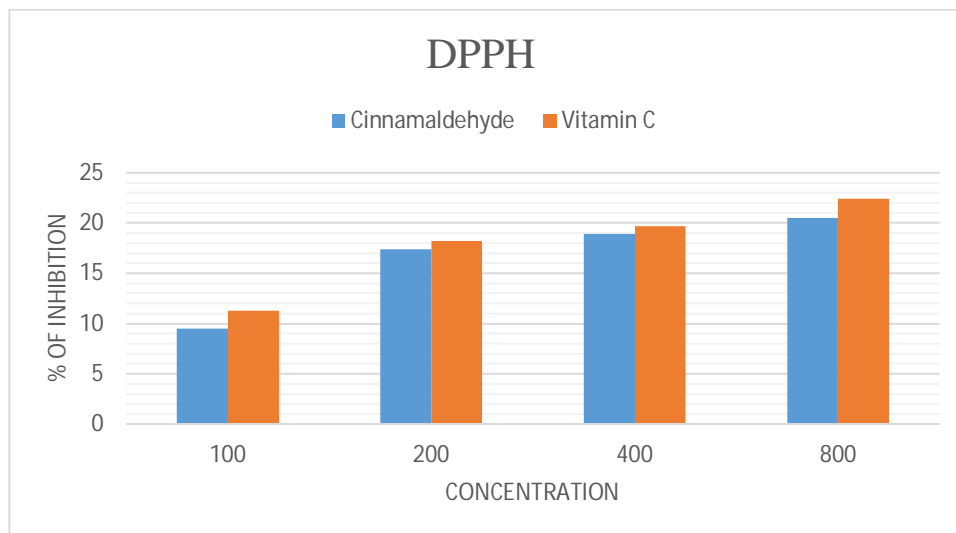
By using the well diffusion method, the antibacterial activity of the active fractions was evaluated against bacterial pathogens. This was done by inoculating bacterial pathogens in nutrient broth and allowing them to grow for 12 hours before performing an antibacterial assay. On the Muller Hinton agar plates, every bacterial strain was dispersed separately. Using a cork borer, wells measuring 6 mm were drilled into the plates. The wells were filled with the various concentrations of 50 l, 75 l, and 100 l of the compounds before being incubated for 24 hours at 37 °C (Saadoun and Muhana, 2008). The assay was performed three times. After the incubation period was over, the zone of inhibition was measured in millimetres. All the data were statistically analysed.

III. RESULTS AND DISCUSSIONS

A single assay approach is insufficient to study the antioxidant capacity of endogenous substances. The assay concept and testing procedure for various antioxidant tests also varies. For instance, some techniques make use of DPPH or other organic radical producers. They differ from one another in terms of how long it takes for their chemical processes to result in free radicals through an oxidation reaction. Different antioxidants are taken into account as a control for distinct assay procedures according to the time they require for scavenging because the procedure and experimental circumstances differ for different techniques. Additionally, antioxidants can be either non-polar (like vitamin E) or polar (like phenolic, flavonoids, etc.) in nature, and they can scavenge free radicals via either an electron-donating mechanism or a hydrogen-donating mechanism. As a result, various control antioxidants (such AA) were utilised for various antioxidant assays.

A. DPPH Radical Scavenging Activity

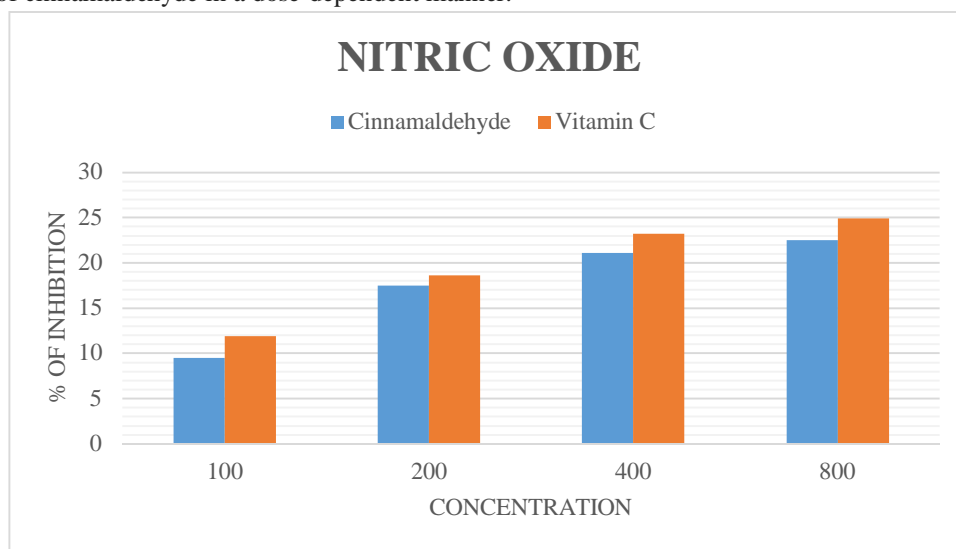
According to Baumann et al. (1979), ability of antioxidant to donate hydrogen is assumed to be the reason for their impact on DPPH. Radical scavenging activities are particularly crucial to prevent the detrimental effect of free radicals in many diseases, including CVDs. Scavenging of DPPH free radicals is a common method for determining the antioxidant activity. In the DPPH assay, the addition of the extract reduces the violet colour of the DPPH solution to a yellow-coloured product. Due of the quick turnaround time for analysis, this approach has been widely utilised to predict antioxidant activity.



The dose-response curve of cinnamaldehyde's DPPH radical scavenging activity is depicted in this picture. Our findings showed that cinnamaldehyde has the same free radical-scavenging properties as standard vitamin C. It was clear that cinnamaldehyde had proton-donating ability and this might serve as free radical inhibitors or scavengers, possibly acting as major antioxidants, even if its DPPH radical scavenging skills were slightly lower than those of vitamin c. The amount of the cinnamaldehyde extract that inhibited the DPPH radical was 9.5, 17.4, 18.9, and 20.5% at 100, 200, 400, and 800 g/ml. The findings of this study indicate that the ability to donate hydrogen or to transfer electrons can enhance the ability to scavenge cinnamaldehyde radicals.

B. Nitric Oxide Scavenging Assay

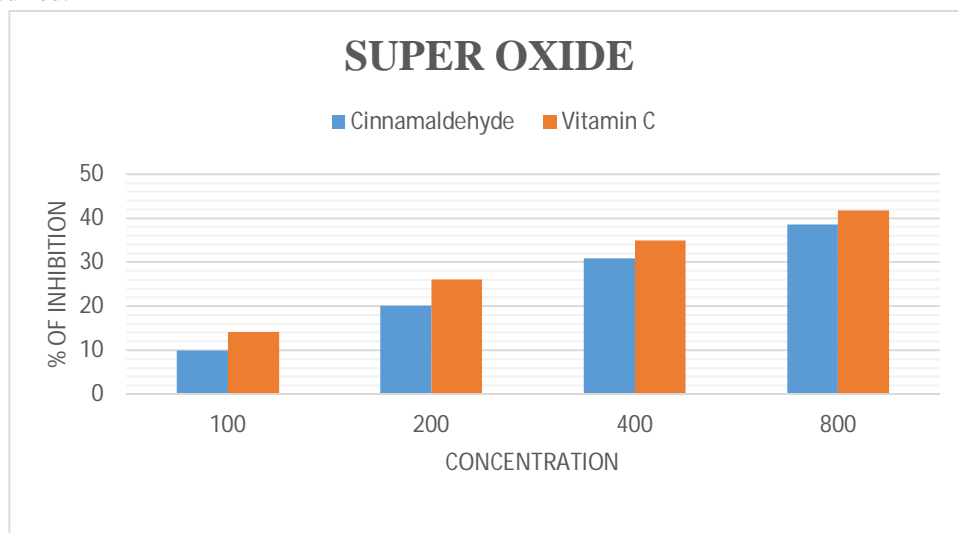
Nitric oxide is a strong pleiotropic modulator of many physiological processes. It is a diffusible free radical that functions in a variety of biological systems as an effector molecule. Due to its extreme instability, it interacts with oxygen molecules to form stable nitrate and nitrite that may be measured using the NEDD reagent. The amount of nitrous acid, which is detectable at 546 nm, will decrease in the presence of a scavenging test agent. The below graph illustrates a large clearance of NO radical caused by the scavenging activity of cinnamaldehyde in a dose-dependent manner.



above graph plots percentage-free radical scavenging against the various cinnamaldehyde concentrations. Cinnamaldehyde had the highest percentage of inhibition at 22.5%, and its ability to scavenge NO rose as its concentration did as well. When cinnamaldehyde and vitamin c are compared in terms of the percentage of inhibition, cinnamaldehyde's inhibition rate is highly dependent on its concentration, and its percent of inhibition is comparable to vitamin c's.

C. Superoxide Anion

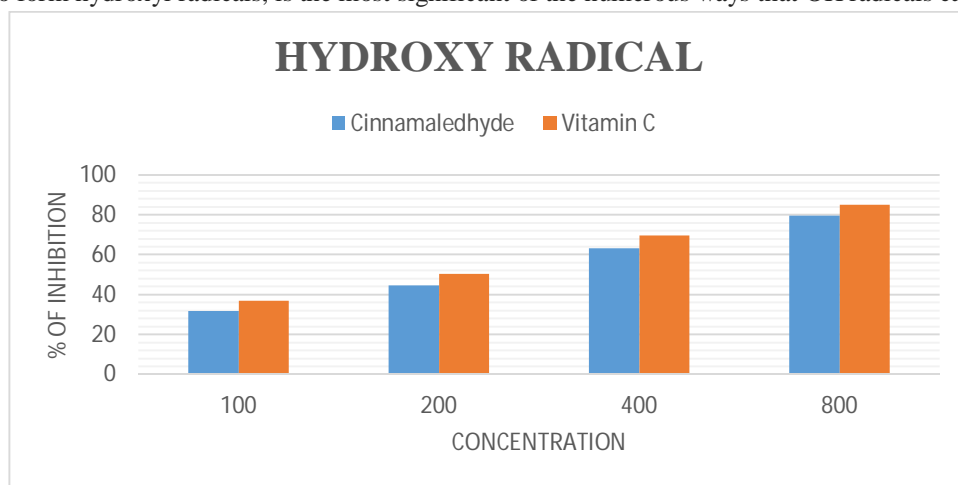
Although superoxide is seen as a relatively inactive oxidant with little chemical reactivity, it can nonetheless produce more hazardous species such singlet oxygen and hydroxyl radicals, which can lead to damaging of lipids. Numerous enzyme systems create these species. Thus, active free radicals that have the ability to react with biological macromolecules and cause tissue damage are considered as the precursors of superoxide anion. NBT will be decreased in this system by superoxide anions produced by the riboflavin/methionine/illuminate system from dissolved oxygen. In this procedure, the yellow dye (NBT²⁺) is reduced by the superoxide anion to create the blue formazan, which is detected spectrophotometrically at 560 nm. Antioxidants have the ability to prevent the production of blue NBT. Antioxidants cause the absorbance at 560 nm to drop, which shows that superoxide anion consumption has occurred.



The graph above demonstrates how effectively and efficiently cinnamaldehyde inhibits the synthesis of blue formazan in a dose-dependent way. The proportion of inhibitory concentration rises with dose, from 9.9% to 38.5%, at low concentrations of 100 g/ml to high concentrations of 800 g/ml.

D. Hydroxy Radical Scavenging Activity

OH radicals are short lived and can seriously harm other biomolecules and cell membranes. Therefore, OH radical scavenging is required to shield cells from oxidative harm. The Fenton reaction, which includes the transition metal-catalysed breakdown of hydrogen peroxide to form hydroxyl radicals, is the most significant of the numerous ways that OH radicals can be produced.



E. Effect Of Cinnamaldehyde On Antimicrobial Activity

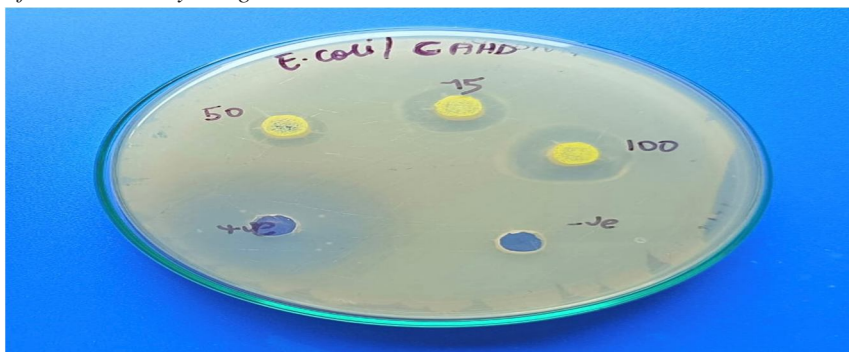
The antibacterial activity of CAHD Sample against bacterial pathogens were tested by a well diffusion method.

IV. RESULT

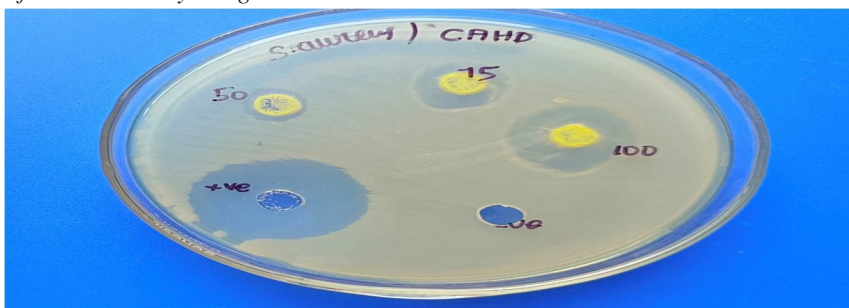
The CAHD Sample revealed that, at the specific concentration of 100 μ l, the zone of inhibition against *Klebsiella pneumoniae* was the largest (26 mm), followed by that against *Streptococcus pyogenes* (24 mm), *Staphylococcus aureus* (16 mm), and *Escherichia coli* (18 mm).

INHIBITION ZONE

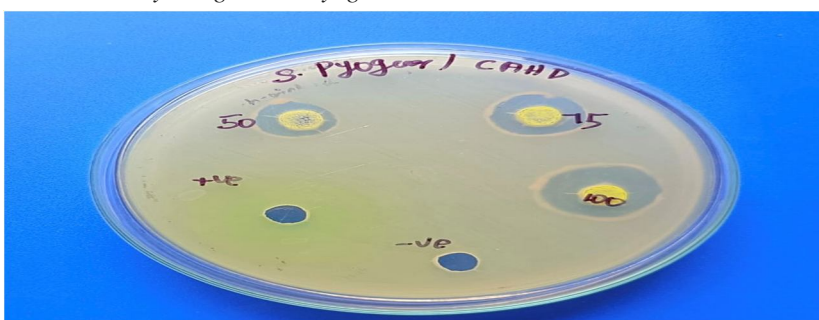
1) Antibacterial Activity of Cinnamaldehyde Against *E. Coli*



2) Antibacterial Activity of Cinnamaldehyde Against *S. Aureus*



3) Antibacterial Activity Of Cinnamaldehyde Against *S. Pyogenes*



4) Antibacterial Activity Of Cinnamaldehyde Against *K. Pneumoniae*

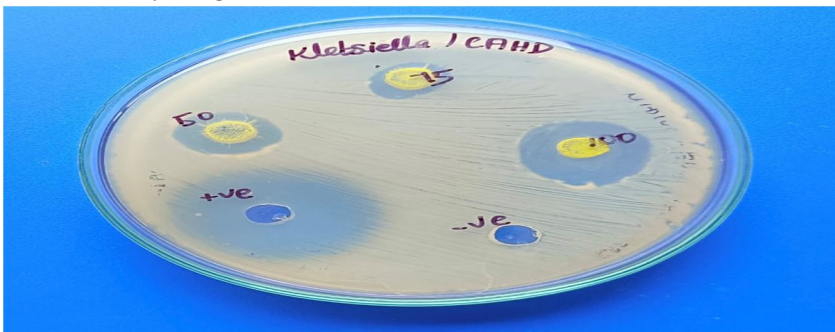


Table Antibacterial activity of CAHD SAMPLE

Bacterial pathogens	Zone of Inhibition				
	50 µl	75 µl	100 µl	Positive	Negative
<i>Staphylococcus aureus</i>	14	16	20	30	-
<i>Streptococcus pyogenes</i>	18	20	24	30	-
<i>Klebsiella pneumonia</i>	20	24	26	32	-
<i>Escherichia coli</i>	12	16	18	32	-

V. CONCLUSION

As per the findings of the present study, cinnamaldehyde was revealed to be an effective antioxidant by conducting a variety of in vitro assays, such as DPPH, hydroxy radical scavenging, nitric oxide, and superoxide anion, when compared to conventional antioxidants like vitamin C. At a concentration of 100 µl, the antibacterial activity of cinnamaldehyde was highly effective against *Klebsiella pneumonia* (26 mm), *Streptococcus pyogenes* (24 mm), *Staphylococcus aureus* (16 mm), and *Escherichia coli* (18 mm).

REFERENCES

- [1] Al-Haiza, M. A., Mostafa, M. S. & El-Kady, M. Y. Synthesis and biological evaluation of some new coumarin derivatives. *Molecules*, 8(2), pp. 275-286, 2003.
- [2] AsokKumar K, UmaMaheswari M, Sivashanmugam A T, V. SubhadraDevi V, Subhashini N and Ravi T K. Free radical scavenging and antioxidant activities of *Glinum oppositifolius* (carpet weed) using different in vitro assay systems. *Pharmaceutical Biology*; 47: 6, 2009.
- [3] Bajpai V K, BaekS K H and Kange C. Antioxidant and free radical scavenging activities of taxoquinone, a diterpenoid isolated from *Metasequoia glyptostroboides*, *South African Journal of Botany*: 111: 93-98, 2017.
- [4] Bayani Uttara, Ajay V Singh, Paolo Zamboni, and R.T Mahajan. Oxidative Stress and Neurodegenerative Diseases: A Review of Upstream and Downstream Antioxidant Therapeutic Options. *Curr Neuropharmacol*; 7: 65-74, 2009.
- [5] Diaz, M., and Decker, E. A. Antioxidant mechanisms of casein phosphopeptides and casein hydrolysates and their application in ground beef. *J. Agric. Food Chem.*, 52:8208–8213, 2005.
- [6] Fereidoon Shahidi and YingZhong. Measurement of antioxidant activity. *Journal of Functional Foods*; 18: 757-781, 2015.
- [7] Fylaktakidou, K. C., Hadjipavlou-Litina, D. J., Litinas, K. E., Nicolaides, D. N. Natural and synthetic coumarin derivatives with anti-inflammatory antioxidant activities. *Curr. Pharmaceut. Design* 10: 3813–3833, 2004.
- [8] G.Kappor, S.Saigal,A.Elongovan, J.Anaesthesiol.Clin.Pharmacol.33 300,2017.
- [9] Halliwell, B. Antioxidants in human health and disease. *Annu. Rev. Nutr.* 16, 33–50, 1996.
- [10] Hitoshi Aoshima, Hideaki Tsunoue, Hirofumi Koda and Yoshimobu Kiso. Aging of Whiskey Increases 1,1 - Diphenyl - 2 - picrylhydrazyl Radical Scavenging Activity. *J. Agric. Food Chem.* 52, 16, 5240-5244, 2004.
- [11] Jay P Shah, Terry M Phillips, Jerome V Danoff and Lynn H Gerber. An in vivo microanalytical technique for measuring the local biochemical milieu of human skeletal muscle. *J Appl Physiol*; 99: 1977-84, 2005.
- [12] J.Vigneshwari, P.K.Senthilkumar, N.Vijayakumar, A.Gnanasekaran, K.Dinesh Kumar, V.selvamani, Khursheed Ahmad Dar *Materials today proceedings*, 2021.
- [13] Kostova, I. Synthetic and natural coumarins as antioxidants. *Mini Rev. Med. Chem.* 6: 365–374, 2006.
- [14] Lien Ai Pham - Huy, Hua He and Chuong Phum - Huy. Free Radicals Antioxidants in Disease and Health. *Int J Biomed Sci*; 4: 89-96,2008.
- [15] Mahbubur Rahman, Badrul Islam, et al.In vitro antioxidant and free radical scavenging activity of different parts of *Tabebuia pallida* growing in Bangladesh . *BMC Res Notes*; 8: 621, 2015.
- [16] Miller, N. J.; Rice-Evans, C. A. Cinnamates and hydroxybenzoates in the diet: antioxidant activity assessed using the ABTS radical cation. *British Food J.* 99:57–61; 1997.
- [17] Miller N. J; Rice-Evans C. A; Davies M. J; Gopinathan V; Milner, A. A novel method for measuring antioxidant capacity and its application to monitoring the antioxidant status in premature neonates. *Clin. Sci.* 84:407–412; 1993.
- [18] Nair R, Chanda S. Activity of some medicinal plants against certain pathogenic bacterial strains. *Indian J Pharmacol*; 38: 142-4, 2006.
- [19] Nandini Goswami and Sreemoyee Chatterjee. Assessment of Free Radical Scavenging Potential and Oxidative DNA Damage Preventive Activity of *Trachyspermum ammi* L. (Carom) and *Foeniculum vulgare* Mill. (Fennel) Seed Extracts. *BioMed Research International* 2014: 2014.
- [20] Ostdal, H., Davies, M. J., and Andersen, H. J. Reaction between protein radicals and other biomolecules. *Free Rad. Biol. Med.*, 33:201–209, 2002.
- [21] Parmar, V. S., Bisht, K. S., Jain, R., Singh, S., Sharma, S. K., Gupta, S., Malhotra, S., Tyagi, O. D., Vardhan, A., Pati, H. N., vanden Bergh, D., Vlietinck, A. J. Synthesis, antimicrobial and antiviral activities of novel polyphenolic compounds. *Indian J. Chem.* 35B: 220–232,
- [22] Raj, H. G., Parmar, V. S., Jain, S. C., Goel, S., Poonam, Himanshu, Malhotra, S., Singh, A., Olsen, C. E., Wengel, J. Mechanism of biochemical action of substituted 4-methylbenzopyran-2-ones. Part I: dioxygenated 4-methyl coumarins as superb anti-oxidant and radical scavenging agents *Bioorg Med. Chem.* 6: 833–839,1998.
- [23] Rekha S and Chandrashekhara S. Antioxidant and antibacterial activities of thiazolidinedione derivatives. *IJPSR*; 0975-8232: 6421-28, 2014.



- [24] Rice-Evans, C. A.; Miller, N. J.; Paganga, G. Structure-antioxidant activity relationships of flavonoids and phenolic acids. *Free Radical Biol. Med.* 20:933–956; 1996.
- [25] Rumley AG, Paterson JR. Analytical aspects of antioxidants and free radical activity in clinical biochemistry. *Ann Clin Biochem*; 35:181–200, 1998.
- [26] Sagar B Kedare and Singh R P. Genesis and development of DPPH method of antioxidant assay *J Food Sci Technol*; 48 : 412-422, 2011 .
- [27] Sharma, O.P. Antioxidant activity of curcumin and related compounds. *Biochem Pharmacol.*, 25, 181 1-1 812, 1983.
- [28] Sies, H., *Biochemistry of oxidative stress*. *Angew. Chem. Int. Ed. Engl.* 25, 1058–1071, 1986.
- [29] Sies, H., *Strategies of antioxidant defense*. *Eur. J. Biochem.* 215, 213–219, 1993.
- [30] Soffers, A. E. M. F.; Van Haandel, M. J. H.; Boersma, M. G.; Tyrakowska, B.; Laane, C.; Rietjens, I. M. C. M. Antioxidant activities of carotenoids: quantitative relationships between theoretical calculations and experimental literature data. *Free Radic. Res.* 30:233–240; 1999.
- [31] Stadtman, E. R., and Levine, R. L. Free radical-mediated oxidation of free amino acids and amino acid residues in proteins. *Amino Acids.*, 25:207– 218, 2003.
- [32] Temple, N. J. Antioxidants and disease: More questions than answers. *Nutr. Res.*, 20, 449–459, 2000.
- [33] Vidlakova M, Erazimova J, Horky J, et al. Relationship of serum antioxidative activity to tocopherol and serum inhibitor of lipid peroxidation. *Clin Chim Acta*; 36:61– 6, 1972.
- [34] Wayner D, Burton G, Ingold K. The antioxidant efficiency of vitamin C is concentration-dependent. *Biochim Biophys Acta*; 884:119–23, 1986.



10.22214/IJRASET



45.98



IMPACT FACTOR:
7.129



IMPACT FACTOR:
7.429



INTERNATIONAL JOURNAL FOR RESEARCH

IN APPLIED SCIENCE & ENGINEERING TECHNOLOGY

Call : 08813907089  (24*7 Support on Whatsapp)