ANTIOXIDANT ACTIVITY OF DIFFERENT PARTS OF NONI (Morinda citrifolia Linn.) BY METHOD FOR CAPTURE OF RADICAL DPPH (2,2-diphenyl-1-picryl-hydrazyl)


A number of methods have been developed in order to determine the antioxidant in foods. The DPPH method has been used for ease of implementation and low cost, and reliable results. However, the plant known as noni (Morinda citrifolia Linn), has been studied because of the various medicinal properties attributed by the fruit, among them its antioxidant property. To this end, the objective of this study was to evaluate the in vitro activity in aqueous, acetone and ethanol, pulp, peel and seed Noni from the method of capturing DPPH radical. A linear curve was obtained between the concentration of the antioxidant and radical kidnapping, calculating from that, the EC50 of each extract The results showed that all extracts showed activity in the DPPH radical kidnap, the ethanol extract of noni pulp showed the best antioxidant activity (EC50 = 40.98 mg / mL), followed by ethanol extract of the bark (EC50 = 103.2 mg / mL), acetone bark (EC50 = 105.79 g / mL) and acetone seed (EC50 = 108.19 g / mL). The aqueous extract of pulp and seeds showed antioxidant activity only at high concentrations (600 - 1400 mg / mL), with the greatest results for the EC50, which was 1401 mg / ml and 739.67 mg / mL, respectively. Therefore, all extracts showed high antioxidant activity in vitro, among these, the ethanol extract of the pulp had a higher antioxidant activity by DPPH assay.

Keywords: noni, antioxidant activity, DPPH.