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Review Article

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Moringa oleifera L. - Useful Culinary and Medicinal Plant with Antioxidant and Anti-Inflammatory Activity

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In India, medicinal plants play a major role in folk medicine. Majority of

total world's population depends on phytoconstituents for treatment of

various diseases. Nearly a little less than 50% of the 25 top-selling drugs

marketed worldwide are derived directly from natural sources. Almost, 25 to 45% of present-day remedies contain plant-derived molecules as

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Introduction

Moringa oleifera in traditional medicine

Moringa oleifera L. (MO) is commonly known as Miracle tree or drumstick that is a native of Africa and Asia belongs to the family, Moringaceae.

ABSTRACT

essential sources for medication.

MO is popular across the nations due to its multipurpose uses which is cultivated both in humid and dry conditions.

Almost all parts of the plant are utilized for medicinal use, vegetable purpose, cosmetic oils and fodder to the cattle. Other names: Munagachettu (Telugu), Nuggekayee (Kannada), Murungai-kaai (Tamil) and Sahjan (Hindi).

Phytoconstituents of Moringa olifera

Moringa leaves are highly nutritious containing protein, vitamin A, potassium, vitamin C content than oranges and four times more calcium than milk (Mathur, 2005). The leaves of MO contain important phytoconstituents like vitamins, phenolic acids, flavonoids, polyphenols, carotenoids, alkaloids, tannins and saponins (Leone et al., 2015). In addition, MO leaves are rich in antioxidant chemicals and other nutrients (Popoola and Omembe, 2013). Muhammad et al., (2016) explained that flavonoids and phenolic acids are collectively referred to as phenolic compounds that were further classified into flavone, flavonol, flavanone, anthocya-nidin, isoflavonoid and chalcones.

The high-performance liquid chromatography analysis indicated the presence of phenolic acids (Gallic, chlorogenic ellagic and ferulic acid) and flavonoids: kaempferol, quer-cetin, isoquercetin, astragalin and rutin in Moringa. Nouman et al., (2016) reported that Quercetin and kaempferol in 3-O-glycoside forms were the predominant flavonoids in MO leaves. They also reported that the leaves also contain niazirin. niazirinin, 4-[(40-O-acetylisothiocyanate, Lrhamnosyloxy) benzyl] niaziminin A and B, quercetin-3-O-(600malonyl-glucoside), kaempferol-3-Oglucoside and kaempferol-3-O-(600-malonyl 3-caffeoylquinic glucoside), and 5caffeoylquinic acid. Atawodi et al., (2010) confirmed the presence of chlorogenic acid, quercetin glucoside rutin, and rhamnoglucoside in methanol extract of MO leaves which are responsible for various medicinal and therapeutic uses.

Hepatoprotective activity of *Moringa* oleifera

Toppo et al., (2015) reported that MO leaf extract @ 500 mg/kg significantly (p<0.01) decreased the elevated ALP, AST, ALT, LPO levels with the increase in SOD levels. They revealed that the hepatoprotective action of MO leaf extract was mainly attributed to its antioxidant and free radical scavenging property due to the presence of flavonoids such as quercetin and kaempferol, vitamin A, ascorbic acid. MO significantly restored the perturbations by its antioxidant lead potentiality, reduction of oxidative stressinduced DNA damage via amelioration of NFkB and TNF- α which kept hepatocyte integrity and reduced serum hepatic enzyme activities.

Moringa oleifera as a source for attenuating metabolic disorders

Sangkitikomol *et al.*, (2014) revealed that MO has the ability to inhibit the expression of

several lipid metabolism genes including HMG-CoAR, PPAR α 1 and PPAR γ in Hep G2 cells so as to reduce the cholesterol, lipid complexes and to maintain the lipid homeostasis. The compounds, quercetin and kaempferol monoglycoside-based flavonoid glycosides in MO were the main bioactive components for hypoglycemic and hypolipidemic effects.

Toma et al., (2014)reported the antihyperglycemic and antihyperlipidemic activity of MO by inhibition of α -glucosidase pancreatic α-amylase. They and also demonstrated that inhibition of lipase and cholesterol esterase enzymes aids in the antihyperlipidemic activity of MO

Anti-inflammatory potential of *Moringa* oleifera

Ndiaye et al., (2002) reported the antiinflammatory activity of aqueous extracts of MO (750 mg/kg) by inhibiting carrageenaninduced edema in rats in a similar fashion as the potent anti-inflammatory drug, indomethacin. Anti-inflammatory activity of leaf extract was reported in a carrageenaninduced paw edema model (Rakesh and Singh, 2011; Singh et al., 2012 and Bhattacharya et al., 2014). Kinase (2014) demonstrated the role of MO in governing the antiinflammatory activity which was attributed to the regulation of neutrophils and c-Jun Nterminal kinase pathway.

Alhakmani et al., (2013) demonstrated the medicinal utility of plants as antiinflammatory agents as a viable and logical due to their alternative safety and effectiveness. They reported that 36 antiinflammatory compounds were present in MO.

The active ingredients in MO that were contributing to anti-inflammatory property were tannins, phenols, alkaloids, flavonoids, carotenoids, β -sitosterol, vanillin, hydroxymellein, moringine, moringinine, β sitostenone and 9-octadecenoic acid (Rao *et al.*, 1999).

Kooltheat et al., (2014) reported that the ethyl acetate extract of Moringa leaves inhibited macrophage cytokine production (TNF-α, IL-6 and IL-8) induced by smoking. Moringa leaf concentrate and isothiocyanates decreased the expression and production gene of inflammatory markers viz., iNOS and IL-1β, IL-6, production of NO and TNF- α in a study on RAW macrophage cell system (Chimedza et al., 2017). Das et al., (2013) confirmed that the active component, quercetin present in MO was responsible for the anti-inflammatory effect in mice and reported that quercetin inhibited the release of TNF- α , IL-6 and expressions of nuclear factor kappa B, iNOS, interferon gamma and C-reactive protein.

Muangnoi *et al.*, (2012) reported the antiinflammatory activity of ethanolic extract of *Moringa oleifera* against the proinflammatory mediators secreted by LPS-induced murine macrophage cells and concluded MO extract exhibited anti-inflammatory activity by the inhibition of mRNA expression of IL-6, TNF- α , iNOS and COX-2 in a dose dependent manner.

They also reported that the anti-inflammatory action was mediated by inhibiting phosphorylation of inhibitor kappa B protein and mitogen activated protein kinases (MAPKs). In addition, it also reduced the expression of NLRP3, a key component of NLRP3 inflammasomes and inhibited the caspase-1which of ultimately activation reduced the inflammation in rats.

Antioxidant potential of Moringa oleifera L.

Sinha *et al.*, (2012) noticed the restoration of glutathione (GSH) levels and prevention of

lipid peroxidation in liver of irradiated *Swiss albino* mouse which was attributed to the presence of a variety of phytochemicals such as ascorbic acid and phenols (catechin, epicatechin, ferulic acid, ellagic acid and myricetin) in MO.

The protective action was mainly due to the scavenging of radiation-induced free radicals. Moringa isothiocyanate (MIC-1) is the main active isothiocyanate found in *Moringa oleifera* which activates Nrf2-ARE signalling, increases Nrf2 target genes expression and thus suppresses the inflammation. MIC-1 prevents inflammation and oxidative stress, the two key processes involved in the etiology of many chronic diseases.

Bharali *et al.*, (2003) reported the chemopreventive potency or the antitumorigenic activity of MO and further explained that the protective action was due to the synergistic action of the constituents and the induction of Phase-II enzymes and the antioxidant enzymes.

Fayazuddin *et al.*, (2013) confirmed that the phytochemicals in *Moringa* include unique glycosidic glucosinolates, Isothiocyanates (ITCs), carbomates, nitriles, and thiocarbomates. Moringa ITCs have strong antioxidant and anti-inflammatory effects by the activation of Nrf-2 and inhibition of NF κ B.

Moringa oleifera contain numerous beneficial phytoconstituents which have wide and varied pharmacological activities which can act as promising agents in relieving chronic metabolic syndromes viz., Diabetes mellitus and can also act as an anti-inflammatory and antioxidant agent by activating various pathways in the body such as showing positive correlation with NRF2 activation pathway and simultaneously inactivating the **NF**_KB pathway.

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