

UNIVERSITY TEKNOLOGI MARA

**EVALUATION OF THE ANTIOXIDANT ACTIVITY OF
TUMERIC (*CURCUMA LONGA*)**

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ABSTRACT

The antioxidant capacities of the aqueous extract of the rhizome of *Curcuma longa*, a spice known as turmeric or 'kunyit' by Malaysian community, were investigated. The antioxidant capacity was evaluated by different methods such as total phenolic assay (TPA), free radical (DPPH) scavenging activity, and ferric reducing power (FRAP) assay. The total phenolic content was 0.099 ± 0.016 mg/mg of extract expressed as gallic acid equivalents. In the FRAP assay, the results showed only 0.27 ± 0.05 $\mu\text{g/ml}$, while the controls, trolox, ascorbic acids and curcumin, produced 7.38 ± 0.91 $\mu\text{g/ml}$, 7.61 ± 0.42 $\mu\text{g/ml}$, 5.87 ± 1.74 $\mu\text{g/ml}$ respectively. The median inhibitory concentration (IC_{50}) for free radical scavenging of DPPH was at a concentration of 10 mg/ml, *C.longa* aqueous extract exerted about 10 % DPPH scavenging activity. As a conclusion the aqueous extract of *Curcuma longa* possesses antioxidant activity and support the previous report that phenolic compounds are accountable for antioxidative activity.

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CHAPTER 1

INTRODUCTION

1.1 Introduction

Antioxidants are substances which counteract free radicals and reactive oxygen species (ROS) to prevent oxidative damage by deteriorating these molecules before they can react with biological targets, preventing deleterious chain reactions or inhibiting the activation of molecular oxygen to highly reactive products (Azzi *et al.*, 2004). In biological systems, the oxidation process (including a minor contribution from ionizing radiation) produces highly reactive free radicals, which can readily react with macromolecules to damage them.

There are several endogenous enzyme systems and substances within cells that detoxify free radicals and reactive oxygen species. These include superoxide dismutase (SOD), catalase, glutathione peroxidase, glutathione reductase, glucose-6-phosphate, and dehydrogenase. Cells can also obtain antioxidants from the circulation following the consumption of antioxidant -rich beverages and food.