INTRODUCTION

Free radicals are atoms or molecules that have one or more unpaired electrons on their outer orbital, highly reactive. Increase the formation of free radicals (Phaniendra et al., 2015). Oxidative stress conditions would increase the formation of free radicals (Lobo et al., 2010). Highly reactive free radicals and oxygen species can initiate degenerative diseases such as cancer, diabetes, hypertension, atherosclerosis, and neurodegenerative disorders (Liguori et al., 2018).

Antioxidants, molecules with a radical-scavenging capacity, are thought to exert a protective effect against free radical damage (Lee et al., 2017). In recent years, there has been an increasing interest in finding natural antioxidants, which can protect the human body from free radicals and retarded the progress of many chronic diseases (Yashin et al., 2017).

Genus of Mangifera has been reported as an antioxidant activity with the DPPH scavenging method (Ramirez et al., 2014; Sultana et al., 2012). The members of the Mangifera genus are used as food or traditional herbal medicine. Several members of Mangifera plants also have been used as an antioxidant, both traditionally used in the community and separated by the fractionation method to obtain the fraction with the highest antioxidant activity (Lukmandaru et al., 2012; Sutomo et al., 2014).

One of the medicinal plants from this genus was tandui (Mangifera rufocostata Kosterm.). This plant was grown in South Kalimantan, Indonesia. Preliminary studies show that leaves of tandui contain tannins, phenolics, flavonoids, and steroidal saponins. Flavonoid and phenolic compounds may be useful as antioxidants from natural sources (Tungmunnithum et al., 2018). However, the antioxidant activity of tandui has not yet been...
evaluated. Therefore, our study aims to investigate the phytochemical composition, in vitro antioxidant activity of tandui from South Kalimantan.

MATERIALS AND METHODS

Materials

Plant materials are tandui leaves obtained from the Banjarbaru forest area, South Kalimantan. Other ingredients used were 70% ethanol, 1,1-diphenyl-2-picrylhydrazyl (DPPH), hydrochloride acid, ferric chloride reagent, quercetin, aluminum chloride, methanol, ethyl acetate, n-hexane, chloroform, anhydride acetate acid, magnesium, H$_2$SO$_4$, Dragendorff’s reagent, quercetin, and thin-layer chromatography (TLC) gel GF$_{254}$. The figure of the tandui tree, fruits, and leaves is presented in Figure 1.

![Figure 1. Tandui tree (a), fruits (b), and leaves (c)](image)

Extraction

The leaves of tandui dried in room temperature and ground into powder. As much as 200 g of leaf powder was extracted with ethanol. The liquid extracts were filtered with filter paper. The filtrates were evaporated with a rotary evaporator to remove the solvent and get crude extracts as much as 35.14 g with a yield of 17.57%.

Phytochemical screening

A small portion of the dry extract was used for the phytochemical tests for compounds, which include tannins, flavonoids, and steroids following the methods (Tiwari et al., 2011; Nugrahani et al., 2016) with little modifications. Exactly 1 g of the plant extract was dissolved in 10 ml of distilled water and filtered using Whatman no.1 filter paper. The extract was then added with a 1% gelatin solution. The formation of white deposits indicates the presence of tannin. Meanwhile, a blue coloration resulting from the addition of ferric chloride reagent to the filtrate indicated the presence of phenols in the extract. Exactly 1 g of the plant extract was dissolved in 10 ml of distilled water and filtered using Whatman no.1 filter paper addition gelatin test. About 0.2 g of the extract was dissolved in 2 ml of methanol and heated with the hot plate. A chip of magnesium was added to the mixture, followed by the addition of a few drops of concentrated HCl. The occurrence of red or orange color was indicative of flavonoids (Aiyegoro & Okoh, 2010). As much as 1 ml of the extract and five drops of concentrated H$_2$SO$_4$ was added in a test tube. The red coloration is indicative for the presence of triterpenoids, and green coloration as indicative of steroids. Exactly 0.5 g of the plant extract was dissolved in 5 ml of 1% HCl on the water bath. About 1 ml of the filtrate was treated with a few drops of Dragendorff’s reagent. Saponin test with froth test, the foam was indicative of saponin (Auwal et al., 2014).

DPPH radical scavenging assay

The samples with different concentrations of plant extracts (10-50 μg/ml) were reacted with the stable DPPH radical in methanol solution. The reaction mixture
RESULTS AND DISCUSSION

The extracts of tandui leaves were further investigated to determine phytochemical compounds in the extract. The typical phytochemistry content from the ethanol extract of tandui, such as flavonoids, phenols, tannins, and saponins have been identified as presented in Table I. Tannins and flavonoids are one of polyphenol that can donate hydrogen and act as an antioxidant. While saponins are a group of compounds commonly found in the genus Mangifera (Shah et al., 2010).

Table I. Phytochemical screening of tandui leaves ethanol extract.

| Phytochemical Compound | Reagent  | Result        | Conclusion |
|------------------------|----------|---------------|------------|
| Tannins                | Gelatin  | White         | +          |
| Phenols                | FeCl₃   | Bluish-green  | +          |
| Flavonoids             | Mg + HCl| Orange color  | +          |
| Steroids               | H₂SO₄   | Brownish green| -          |


table: | Samples | Concentration (µg/mL) | DPPH Scavenging activity (%) | IC₅₀ (µg/mL) |
|--------|----------|-----------------------|-----------------------------|-------------|
| Quercetin | 1       | 19.3398 ± 2.18         | 69.6885 ± 1.1696            | 3.4065      |
|         | 2       | 32.5400 ± 1.1861       | 69.6885 ± 1.1696            | 3.4065      |
|         | 3       | 44.9598 ± 0.8052       | 69.6885 ± 1.1696            | 3.4065      |
|         | 4       | 57.9205 ± 1.0468       | 69.6885 ± 1.1696            | 3.4065      |
|         | 5       | 70.4250 ± 1.4356       | 69.6885 ± 1.1696            | 3.4065      |
| Tandui leaves | 10      | 31.5108 ± 0.2694       | 69.6885 ± 1.1696            | 60.7042     |
|         | 20      | 35.9200 ± 1.12         | 69.6885 ± 1.1696            | 60.7042     |
|         | 30      | 38.5655 ± 1.1743       | 69.6885 ± 1.1696            | 60.7042     |
|         | 40      | 41.6813 ± 2.191        | 69.6885 ± 1.1696            | 60.7042     |
|         | 50      | 46.7372 ± 2.7151       | 69.6885 ± 1.1696            | 60.7042     |

Antioxidant activity was done by the DPPH scavenging method. The antioxidant will react with DPPH by electron donate mechanism, which stabilized DPPH was demonstrated by decreasing the intensity of DPPH's violet color and slowly turns into yellow. This decrease could be measured by visible spectrophotometry at a wavelength of 515-520 nm (Elkhmich et al., 2017). In the present study, the percentage of scavenging effect on the DPPH radical was concomitantly increased with the increase in the concentration of leaf of ethanolic extracts for 10 to 50 µg/mL. The DPPH radical scavenging activity is given in Table II.

Quercetin, as a well known potent antioxidant, was used as a positive control for DPPH scavenging activity. Leaves of tandui showed the highest ability in DPPH scavenging activity, which measured by the lowest IC₅₀ value. The IC₅₀ value of quercetin was 3.4065 µg/mL. The IC₅₀ value of tandui leaves extracts determined by linear regression. From the linear regression equation, obtained the IC₅₀ value of ethanol extracts that was 60.7042 µg/mL. These results indicate that the ethanol extract of tandui leaves has strong antioxidant activity (Mustarichie, 2017).

consisted of adding 2 ml of sample and 2 ml of DPPH (0.4 mM) in methanol solution. The mixture was gently homogenized, and after 30 minutes incubation in dark condition at room temperature (Molyneux, 2004). When DPPH reacts with an antioxidant compound, which can donate hydrogen, it is reduced. The changes in color from deep violet to light yellow then measured its absorbance at 515 nm using a spectrophotometer UV-Vis. The ability of plant extracts for scavenging DPPH was estimated using the formula \[\frac{(A_0 - A_1)}{A_0} \times 100\], where \(A_0\) is the absorbance of the control, and \(A_1\) is the absorbance of the sample. Quercetin was used as the standard reference. The control solution was prepared by mixing 2 ml methanol and 2 ml DPPH radical solution. The half-maximal inhibitory concentration (IC₅₀) values were calculated using their calibration curve until the linear regression equation is obtained (Bakti et al., 2017).
CONCLUSION

The 70% ethanolic extracts from tandui leaves showed antioxidant activity with IC₅₀ DPPH scavenging activity of 60.7042 µg/ml, which indicates that tandui leaf extract has strong antioxidant activity.

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