Polyphenon Extraction Process From In vitro Culture of Camellia Sinensis L Callus With Ethyl Alcohol

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Abstract-The purpose of this study was to obtain a polyphenon profile from callus extract obtained from in vitro culture of Camellia sinensis L. Polyphenon is one of the bioactive compounds found in Camellia sinensis L plants which can also be produced through in vitro culture. Polyphenon as a bioactive is often used in various fields including in the fields of industry: manufacturing, food-drinks, health, agriculture, computers. To get a certain amount of polyphenon from in vitro culture, Camellia sinensis L callus was first extracted with water solvent, as well as non-water solvents / organic solvents such as ethyl alcohol. The methods used were: (1) inoculation of leaf explants from Camellia sinensis L in vitro on the media plus growth regulators to form callus, (2) treatment to be able to be reused (3) reap the callus followed by callus weighing and callus observation. (3) extraction and isolation of bioactive polyphenon (4) identification of polyphenon from Camellia sinensis L callus with high-performance liquid chromatography qualitatively and quantitatively. The results obtained are a form of polyphenon chromatogram profile from callus Camellia sinensis L which resembles a standard chromatogram of polyphenon.

Keywords: cultured in vitro, callus Camellia sinensis L, polyphenon.

I. INTRODUCTION

The *Camellia sinensis* L plant is uniquely unmatched with other plants, namely the integration between painting expression and tea drinking culture in China that has been passed down from generation to generation and has its own history which is a trademark culture [1]. Regarding the history and garden culture of tea gardens in Japan began consecutively in the Kamakura decade, tea gardens in the style of Buddhist temples and academy-style tea gardens [2]. Tea leaves have bioactive properties including polyphenon secondary metabolites which are often used in various fields including manufacturing industries for automobile and computer parts [3]. In the field of food and beverages can be functional food [4]. In the health environment it is useful for bactericidal, bacteriostatic and anti-oxidant [5,6]. Besides, it is useful for preventing and treating skin diseases. [7]. Polyphenon is widely found in various plants, for example in the leaves of Camellia sinensis L. This polyphenon is obtained from plants can also be produced through *in vitro* culture by optimizing the addition of growth regulators. [8] and a shikimic acid precursor [9] on a MS base medium [10] which is partially modified to form callus biomass. Polyphenon is one of the substrate chemical molecules obtained from the *Camellia sinensis* L plant which has a number of phenol groups in its molecule with bioactive properties that contribute to anti-oxidants. Callus biomass that obtained through *in vitro* culture secondary metabolite content is influenced by the culture environment [11], extraction process and solvent used during extraction. The extraction process is bioactive material dissolved in organic solvent / ethanol [12], in glassware then excited with ultrasonic waves at a temperature of 35°C, then the extraction results are activated using a rotary vacuum evaporator at 50°C [13].

The purpose of this study was to obtain a polyphenon profile from callus extract that obtained from *in vitro* culture of Camellia sinensis L.

II. MATERIAL AND METHODS

Materials that used include leaf explants & callus from *Camellia sinensis* L 40% ethyl alcohol [14,15] aquadest, *in vitro* culture materials, polyphenon standards and other materials purchased from Sigma nuclear.

The equipment that used are: (1) analytical balance (Shimadzu) with 0.001 mg sensitivity, (2) filter "Nylon membrane filter" 0.2 μm, (3) pumpkin separating funnel, 5 ml volumetric flask (4) rotavour, ultrasonic, ( 5) High-performance liquid chromatography (HPLC) Shimadzu LC 20 AD with the specification: UV-ST diode array detector spectrophotometer, with the column RP 18 Waters μ Bondapak 10 μm.
The experimental methods are: (1) inoculation of leaf explants from *Camellia sinensis L in vitro* on the media plus growth regulators and optimization of the administration of shikimic acid to form callus precursors, (2) treatment to be able to be reused (3) reap the callus is followed by callus weighing and callus observation, (4) extraction and isolation of bioactive polyphenon (5) identification of polyphenon from *Camellia sinensis L* callus with high-performance liquid chromatography qualitatively and quantitatively.

A. **Inoculation of leaf explants from *Camellia sinensis L* In vitro Culture**

Inoculation of explants from *Camellia sinensis L* leaf tops in positions one to three was sterilized in a sterile solution (30% baycline which was active at 5.25% (NaOCL) [16]. The explants planted in inoculation media were Murashige media and Skoog / MS enriched with kinetin growth regulators and 2,4-D with a concentration of 1 ppm.

B. **Treatment to be able to be reused**

Treatment that carried out is every ten days, carried out on new media with the same composition as inoculation media until callus is fifty-five days old [17]. After fifty-five days of age, weighing 100 mg of callus was transferred to the treated medium which was treated by adding a precursor of shikimic acid 3 ppm.

Observed callus growth in treatment media with shikimic acid 3 ppm precursors in the range of time from zero days to forty days obtained callus biomass that is ready to be harvested.

C. **Reap the callus- weighing and observation**

Reap the callus and weigh the callus's wet weight to determine callus growth. Some other calluses were observed using a triocular microscope [18].

D. **Extraction and isolation of bioactive polyphenon**

Modification of the extraction process to obtain polyphenon biomass is 500 mg of callus dissolved with 10 ml of ethyl alcohol 40% [19], then macerated for 24 hours then being shaken for 2 hours at ultrasonic for 20 minutes [20], then filtered using filter paper Whatman No. 42. The solvent is evaporated using a rotary evaporator at 40-60 °C [21, 22].

E. **Identification of polyphenon from *Camellia sinensis L* callus**

Residues that obtained from the evaporator are added with methanol until the volume becomes 5 ml which is ready to be analyzed using HPLC [23]. Before being injected into HPLC a residue in methanol was carried out using an ultrasonic [24, 25] centrifuge and then filtered with an ultra filter to be ready to be injected into rhodine from HPLC to get the time and area retention of the chromatogram contained in HPLC for polyphenon identification.

### III. RESULTS

Inoculation of explants’ result of *Camellia sinensis L in vitro* culture with kinetin growth regulators and 2,4-D with a concentration of 1 ppm were observed for changes in the physical form of explants to become the initial form of callus beginning can be observed as Table 1.

| Culture in vitro formation | Colour          |
|----------------------------|-----------------|
| 0  | leaf pieces | green          |
| 15 | Crooked      | Thik green     |
| 30 | blister      | pale green     |
| 45 | Accu Mulate  | yellowish green|
| 55 | Compact callus | Red dish green |

After the inoculation was obtained, the next callus biomass was treated with removal on the treatment medium by adding a precursor of shikimic acid 3 ppm. And then, the callus is...
chopped and weighed its wet weight in the span of zero days to forty days to see callus growth, can be seen in Figure 1.

Biomass from extraction and isolation using 40% ethyl alcohol which was combined with ultrasonic method for 20 minutes obtained thick biomass which is ready to be tested in High-performance liquid chromatography. The thick biomass of extraction and isolation results was dissolved in methanol and observed using High-performance liquid chromatography obtained by chromatogram, the data are listed in Figure 3.

Callus observations coupled with standard polyphenon cells using a triocular microscope are shown in Figure 2.

Identification of polyphenon from *Camellia sinensis* L callus, in Table 1, changes in explants form callus at a range

**Fig. 1. Wet weight Callus biomass with an shikimic acid prekursor**

**Fig. 2. Polyphenon standard cells (A), Polyphenon callus cells (B), 5 mm bars**

**Fig. 3. Chromatogram of retention time and area polyphenon: A. (standard), B (sample)**

**IV. DISCUSSION**
of 17 days after inoculation, which is a response to nutrient extraction from MS media by explant cuttings. Callus texture is generally compact with color variations ranging from greenish, pale green and reddish green.

Callus then grows which goes to the cell multiplication / proliferation process. This cell proliferation is caused by the work of growth regulator substances kinetin and auxin. Growth regulating agent kinetin works in the regulation of protein synthesis which can accelerate cell division to result in the proliferation process. This cell proliferation is caused by the release of hydrogen bonds. The release of hydrogen bonds will callus growth. The substance that regulates the growth of its function to a herbicide compound which is responsible for the opposite of shikimic acid it self. Here is the importance of knowing when the time needed for optimum shikimic acid.

Shikimic acid can form a phenylpropanoid, framework (cinnamic acid) then the elongation of the units of cinnamic acid which will act with the acetic acid is a link between carbohydrate biosynthesis and polyphenol compounds [28]. Shikimic acid in vacuole is able to hydrolyze phosphate ester to produce Polyphenol bioactive [29,30,31]

Observation using a triocular microscope obtained callus cell form is almost the same as a standard cell. This shows that the clusal cells contain callus cells containing Polyphenol cells.

In Figure 3, the results of thick extracts from the organic solvent extraction process combined with ultrasonic [32,33,34] then dissolved in methanol and injected on HPLC obtained standard Polyphenol retention time chromatogram which was the same as callus extract sample retention time. It can be said that the Camellia sinensis L. callus contains bioactive Polyphenon

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