Phytochemical Screening, Antioxidant and Antidiabetic Activities of Extracts of Leaves and Seeds of *Carica papaya*

Shanta Pokhrel* and Puja Karki

*Department of Chemistry, Tri-Chandra Multiple Campus, Tribhuvan University, Nepal*

**ABSTRACT**

The phytochemicals, phenolic, flavonoid contents, and antibacterial, antioxidant and antidiabetic activities of leaves and seeds extract of *Carica papaya* via Soxhlet extraction were investigated. The phytochemical screening indicated different bioactive compounds such as saponins, alkaloids, glycosides, tannins, polyphenols, steroids, and flavonoids in different extracts. The total phenolic content (TPC) was determined spectrophotometrically by Folin–Ciocalteu reagent method and aluminium chloride reagent to measure total flavonoid content (TFC). TPC was found more in leaf methanol extract (LME) (93.18±0.40 mg GAE/g) than that in seed methanol extract (SME) (89.14±0.45 mg GAE/g). Comparatively, the flavonoid content was found more in LME (18.85±0.061 mgQE/g) than in SME (16.64±0.065 mgQE/g). The antioxidant activity was assessed for LME and SME by DPPH radical scavenging activity and IC50 values. The IC50 values of LME and SME were 43.54±0.007 and 15.48±0.13µg/mL, respectively. Thus, seeds methanol extract showed better antioxidant activity than leaves methanol extract. The antidiabetic assay was performed via α-amylase inhibition method. Among the selected parts (seeds and leaves), methanol seed extract exhibited high α-amylase inhibition with an IC50 value of 46.99±0.018 µg/mL. The study explored the potential value of *Carica papaya* in medicinal applications.

**Keywords:** α-Amylase inhibition, IC50, Total flavonoid content, Total phenolic content

1. **INTRODUCTION**

*Carica papaya*, locally known as Pawpaw belongs to Caricaceae family, is an evergreen shrub. It is a large tree with a solo stem growing in height upto 10 m tall, with spirally arranged leaves confined to the trunk’s top. The lower trunk contains leaves and fruits. The leaves are large, 50-70
cm in diameter (Aravind et al. 2013). *Carica papaya* is a nutraceutical plant having a wide range of pharmacological activities (Peter et al. 2014). Its fruit is a rich source of nutrients but papaya leaves and seeds also contain various phytochemicals, including phenols. The edible black seeds of the papaya with sharp and spicy tests are ground and used as a substitute for black pepper (Nna et al. 2019). However, the seeds seem to have more potent medicinal values than the flesh (Peter et al. 2014; Nna et al. 2019). *Carica papaya* seeds possess various pharmacological activities such as antifertility, contraceptive, anthelmintic, anti-inflammatory, analgesic and antimicrobial property (Agarwal et al. 2016). Other pharmacological uses of papaya seeds include carminative, emmenagogue, abortifacient, counterirritant, paste in psoriasis, ringworm disease, and an antifertility agent in males (Peter et al. 2014). Water extract of Papaya seeds protects fibroblasts from H$_2$O$_2$, induced stress due to the antioxidant activity (Panzarini et al. 2014). *Carica papaya* seeds are also used in the treatment of hypertension, diabetes mellitus and hypercholesterolemia. The vegetative parts of the papaya plant have enormous medicinal values (Asghar et al. 2016). Papaya leaves are made into tea as a treatment for malaria. The antimalarial and antiplasmodial activity has been noted due to the presence of Karpain compound, which kills microorganisms that often interfere with the digestive function (Udoh et al. 2005, Kousika & Priyadarshini 2020). The leaves of *Carica papaya* are also used traditionally to cure various ailments like malaria, dengue, jaundice, immunomodulatory, and antiviral activity. Other diseases that can be controlled by *Carica papaya* include; abdominal discomfort, pain, diabetes, obesity, infection, and oral drug poisonings. It also possesses therapeutic, anti-inflammatory, and sugar reducing tendency (Ogundele et al. 2017). Therefore, the present study was carried out for the comparative study extracts of seeds and leaf’s phytoconstituents (quantitative & qualitative analysis) and their biological activity, i.e. antibacterial, antioxidant and antidiabetic.

## 2. METHODOLOGY

### 2.1 Collection of Plant Materials and Preparation of Seed and Leaves Extracts

The leaves and fruits of *Carica papaya* were collected from Suklagandaki-3, Tanahun district Gandaki zone of Nepal at the beginning of April 2019. The dried and powdered form (50 g) of leaves and seeds were extracted successively with hexane (350 mL), chloroform (300 mL), ethylacetate (250 mL), methanol (200 mL) by Soxhlet method. The remaining residue after extraction with methanol was refluxed with water (500 mL) for 3h. The extracts were filtered and concentrated using Rota vapour to get solid or semi-solid mass and kept in the freezer for further analysis.

### 2.2 Phytochemical Screening

Preliminary phytochemical screening of different extracts of leaves and seeds were done using the standard procedure put forward by Ciulei I (Vongsak et al. 2013).

### 2.3 Quantitative Analysis of Extracts of Leaves and Seeds of *Carica papaya*

#### 2.3.1 Total Phenolic Content (TPC)

The total phenolic content in plant extracts was determined using the Folin-Ciocalteu colourimetric method (Waterhouse 2002). Various gallic acid solutions in methanol (10, 25, 50, and 100 µg/mL) were prepared. In a 20 mL test tube, 1 mL of gallic acid of each concentration was added to that 5 mL of 10% FCR (1:10 v/v), and 4 mL of 7% Na$_2$CO$_3$ were added to get a total volume of 10 mL. The blue coloured mixture was shaken well and incubated for 30 minutes at 40 °C in a water bath. Then, the absorbance was measured at 760 nm. Similarly, the absorbance was measured against a blank containing all reagents except gallic acid. All experiments were carried out in triplicate. The average absorbance values obtained at different concentration was used to plot the calibration curve.

Absorbance for various extracts (10, 25, 50, 80 and 100 µg/mL) was recorded by following the standard procedure. Total phenolic content in the extracts of leaves and seeds was calculated as mg gallic acid equivalents (GAE) per gram dry extract (mg/g).
2.3.2 Total Flavonoid Content (TFC)

The total flavonoid present in the different plants’ methanolic extract was estimated by the aluminium chloride colourimetric assay involving quercetin as standard (Pallab et al. 2011; Pandey & Rajbhandari 2014). The absorbance values for different concentration of each extract were recorded at 510 nm. The total flavonoid content in different extract was calculated from the calibration curve using regression equation \( y = 0.0113x - 0.0837, R^2 = 0.988 \) followed by the formula \( C = \frac{cV}{m} \) expressed as mg quercetin equivalents per gram of extract in dry weight (mg QE/g) (Ariffin et al. 2021). The various standard quercetin concentrations (10, 25, 50, 100 and 125 µg/mL) were prepared. 1.0 mL of quercetin was taken from each concentration, and 2.0 mL of methanol and 4.0 mL of distilled water were added. At the zero time, 0.3 mL of 5% sodium nitrite solution was added, and 0.3 mL of 10% AlCl3 was added after 5 min, and 2.0 mL of 1M NaOH solution was added after 6 min to the mixture. Immediately, the total volume of the mixture was made 10.0 mL by adding the distilled water. Finally, pink colour mixture was recorded at 510 nm against a blank containing all reagents except quercetin. The average absorbance values obtained at different concentrations of quercetin were used to plot the calibration curve. Various concentration of seeds and leaves extract (10, 25, 50, 100 and 125 µg/mL) were prepared. Following the procedure described for standard quercetin, absorbance for each concentration of the extract was measured. Total Flavonoid content in extract was expressed as mg quercetin equivalent (QE) per gram of dry extract (mg/g).

Total phenolic and flavonoid content were calculated by using the formula given by Zuhair et al. (2013): \( C = \frac{cV}{m} \) where, \( C = \) total phenolic/ flavonoid compound in mg QE/g dry extract, \( c = \) concentration of gallic acid/quercetin established from calibration curve in mg/mL, \( V = \) volume of extract in mL, \( m = \) weight of extract in gram (Khanal et al. 2020). Data were recorded as a mean±standard deviation of three determination of Absorbance for each concentration, from which the linear correlation coefficient (R²) value was calculated using MS Office Excel 2007. The linear regression equation for a straight line is, \( y = mx + c \) where, \( y = \) absorbance of extract, \( m = \) slope of the calibration curve, \( x = \) concentration of extract, \( c = \) intercept. Using this regression equation, concentrations of each extract, the phenolics and flavonoid content were calculated.

2.4 Biological Screening

2.4.1 Antioxidant activity using 2,2-Diphenyl-1-picrylhydrazyl (DPPH) radical scavenging assay

Antioxidant activity of the selected extracts was assessed using DPPH free radical (Jamuna et al. 2012; Pokhrel & Neupane 2021). DPPH solution (0.2 mM) was prepared by dissolving 7.8 mg of DPPH in 100 mL methanol. Different concentrations (20, 40, 60, 80 and 100 µg/mL) of methanolic solutions of each extract were prepared by serial dilution of the stock solution of the respective extract. To each 0.5 mL extract solution, 2.5 mL DPPH (0.2 mM) solution was added. A control was prepared by mixing 0.5 mL distilled water and 2.5 mL DPPH (0.2 mM) methanolic solution. These samples were shaken well, incubated at 37 °C for half an hour, and the absorbance was recorded at 517 nm by UV-Vis spectrophotometer (Hitachi U2800). The radical scavenging activity was expressed as the radical scavenging percentage using the following formula (Mishra et al. 2012; Dhital 2017):

\[
\text{DPPH Inhibition (\%)} = \left[1 - \frac{A_1}{A_0}\right] \times 100
\]

Where, \( A_1 = \) Absorbance of the sample, and \( A_0 = \) Absorbance of control

The assay was replicated thrice, and the result was taken as mean±standard deviation. The \( IC_{50} \) (50% inhibitory concentration) value is the effective concentration of the sample required to scavenge 50% of the DPPH free radicals. It was calculated using the inhibition curve by plotting extract concentration versus the corresponding scavenging effect (Pokhrel & Neupane 2021).

2.4.2 α-Amylase Antidiabetic Assay

α-amylase inhibition assay was carried out to determine the antidiabetic potential of plants. The undigested starch due to enzyme inhibition was detected through the blue starch iodine complex detected at 630 nm. The starch solution
was prepared by dissolving 0.2 g starch in 25 mL of NaOH (0.4 M), and pH was maintained to 7.0, and the final volume made up to 100 mL by adding distilled water. Acarbose was used as a standard. 400 µL of starch was incubated at 37 °C for 5 min with 200 µL of acarbose or plant extract at different concentrations (40, 60, 80, 160, 320 and 640 µg/mL), followed by 200 µL of α-amylase (20 mM phosphate buffer with 6.7 mM NaCl, pH 6.9), and incubation at 37 °C for 15 min. Termination of the reaction was done by adding 800 µL of HCl (0.1 M). Then, 1000 µL of iodine reagent (2.5 mM) was added, and absorbance was measured at 630 nm. The percentage of enzyme inhibition was calculated by using the following equation (Chakrabarti et al. 2014);

\[
\% \text{ inhibition} = \left[ 1 - \frac{\text{Abs2} - \text{Abs1}}{\text{Abs4} - \text{Abs3}} \right] \times 100
\]

Where, Abs1 = Absorbance of an incubated mixture containing plant extract, starch and amylase, Abs2 = Absorbance of an incubated mixture containing plant extract and starch. Abs3 = Absorbance of an incubated mixture containing starch and amylase Abs4 = Absorbance of an incubated mixture containing starch only. A graph was plotted by taking the concentration on the X-axis and % inhibition on the Y-axis. From this graph, each extract’s IC\(_{50}\) value was calculated, and the values of different extracts were compared. The extract having the lowest IC\(_{50}\) is considered to have the best inhibition property.

### 3. RESULTS AND DISCUSSION

#### 3.1 Phytochemical Screening

The results of the phytochemical screening of *Carica papaya* leaves and seeds extracts are shown in Table 1. Phytochemical screening indicated alkaloids, phenols, glycoside, quinones, saponins, tannins, and steroids in *Carica papaya* seeds and leaves’ extracts. Flavonoids are present only in leaves extract. Among phytochemicals, alkaloids are significant for the protection and survival of plants because they ensure their survival against microorganisms (antibacterial activities). Phenolic compounds are a large and complex group of chemical constituents found in the plant (de Beer et al. 2002). They have an essential role as defense compound. The best-described property of flavonoids is their capacity to act as antioxidants to protect the human body from free radicals and reactive oxygen species. Recently, tannins have attracted scientific interest due to increased AIDS and various cancers (Saxena et al. 2013). The phytochemical analysis revealed the presence of many phytoconstituents (Peter et al. 2014; Dwivedi et al. 2020) which indicated that it has some medicinal potential (Pokhrel & Chaulagain 2019). Phytochemical screening revealed that the methanol extract of *Carica papaya* flowers contains alkaloids, flavonoids, saponins, and tannins as major components; saponins and tannins were present in chloroform and n-hexane extracts; however, steroids and flavonoids were additionally found in n-hexane extract (Dwivedi et al. 2020).

### Table 1. Qualitative screening of *Carica papaya* leaves and seeds

| Phytocompounds | Method | Hexane | Ethylacetate | Chloroform | Methanol | Water |
|----------------|--------|--------|--------------|------------|----------|-------|
| Alkaloids      | Mayer’s Test | -      | -            | +          | +        | +     |
| Phenols        | Dragen-dorff’s Test | -      | -            | -          | +        | +     |
| Polyphenols    | FeCl\(_3\) Test | -      | -            | +          | +        |       |
| Flavonoids     | Alkaline Re-agent Test | +      | +            | +          | +        | +     |
### Seeds Extract (SE)

| Phytochemicals | Method | Hexane | Ethylacetate | Chloroform | Methanol | Water |
|----------------|--------|--------|--------------|------------|----------|-------|
| Mayer’s Test   | -      | +      | +            | +          | +        | +     |
| Dragendorff’s Test | +      | +      | +            | +          | +        | +     |
| FeCl₃ Test     | +      | +      | +            | +          | +        | +     |
| Alkaloids      | +      | +      | -            | +          | -        | -     |
| Phenols        | +      | +      | +            | +          | +        | +     |
| Polyphenols    | +      | +      | +            | +          | +        | +     |
| Flavonoids     | +      | +      | -            | +          | -        | -     |
| Reducing sugar | -      | -      | +            | +          | +        | +     |
| Molisch’s Test | +      | +      | -            | +          | -        | -     |
| Quinones       | -      | -      | +            | +          | +        | +     |
| Saponins       | +      | +      | +            | +          | +        | +     |
| Tannins        | +      | +      | +            | +          | +        | +     |
| Steroids       | +      | +      | +            | +          | +        | +     |

### 3.2 Quantitative Analysis

#### 3.2.1 Total Phenolic Content (TPC)

The quantitative assessment of total phenol was done using Folin-Ciocalteu reagent (FCR) in terms of gallic acid equivalent. The absorbance values obtained at 760 nm for different concentrations of gallic acid were used to construct the calibration curve. The obtained TPC values of methanol leaves and seeds extracts are shown in Table 2. TPC contents of methanol leaf and seed extract showed 93.18±0.40 and 84.14±0.45 mgGAE/g,
respectively. So, the leaf extract has high phenolic content than that of seed extract. However, Asghar et al. (2016) reported the phenolic content of methanol extract of leaves and the seeds was 54.28 ±0.10 and 38.86±0.82 mgGAE/g respectively whereas, Vuong et al. (2013) and Gogna et al. (2015) reported 63.59±0.62 and 97.08±2.8 mgGAE/g TPC content in leaves and seed extracts of C. papaya, respectively. The total phenolic content in our sample is relatively different when compared with other studies. This variation is due to different extraction parameters, including temperature and extraction duration (Vuong et al. 2013). The result also indicated that the leaves contain high phenolic content that may provide an excellent dietary antioxidant source. The phenolic compounds are the main micro constituents contributing to the antioxidant property of different parts of papaya (Addai et al. 2013).

Table 2. Total phenolic contents (TPC) in methanol extract of Carica papaya leaves and seeds (LME and SME)

| SN. | Conc. (µg/mL) | Methanol leaves extract (LME) | Methanol seeds extract (SME) |
|-----|--------------|-------------------------------|-------------------------------|
|     |              | Abs. TPC (mgGAE/g) Mean TPC   | Abs. TPC (mgGAE/g) Mean TPC   |
| 1   | 10           | 0.812 54.63 74.31             | 0.612 41.93 76.14             |
| 2   | 25           | 1.095 79.13 93.18±0.40 126.04 | 1.091 81.52 89.14±0.45 119.76 |
| 3   | 50           | 1.165 131.78                   | 1.166 126.36                   |
| 4   | 100          | 1.74                           | 1.75                           |
| 5   | 125          | 1.867                          | 1.843                          |

3.2.2 Total Flavonoid Content (TFC)

The TFC of methanol leaf and seed extract of Carica papaya presented in Table 3. The results show that the total flavonoid content (TFC) was comparatively higher in leaf extract (18.85±0.061) than methanol seed extract (16.64±0.065). Similarly, Asghar et al. (2016) also reported higher TFC in leaves (15.54 ± 0.12) mg catechin equivalent (CE)/g than in seeds (08.62 ± 0.16) mg CE/g ethanol extract. Therefore, Carica papaya leaves and seeds are good sources of flavonoid content. Dwivedi et al. (2020) also reported that Carica papaya flowers are good sources of total flavonoid content (1.53 ± 0.10 mg QE/g dry weight).

Table 3. Total flavonoid contents (TFC) in methanol extract of Carica papaya leaves and seeds (LME and SME)

| S.N | Concentration (µg/mL) | Leaves methanol extract (LME) | Seeds methanol extract (SME) |
|-----|-----------------------|-------------------------------|-------------------------------|
|     | Abs. TFC (mgQE/g) Mean TFC | Abs. TFC (mgQE/g) Mean TFC   |
| 1   | 10 0.038 10.76         | 0.012 8.54                    |
| 2   | 25 0.106 17.18 18.85±0.061 | 0.109 16.69 16.64±0.065    |
| 3   | 50 0.149 21.09         | 0.12 18.02                    |
| 4   | 100 0.207 26.36        | 0.178 23.15                   |
3.3 Biological Screening

3.3.1 DPPH Free Radical Scavenging Potential for Antioxidant Activity

The recorded absorbance with different concentration of ascorbic acid is shown in Figure 1. The DPPH free radical scavenging assay results showed a significant difference in scavenging activity among seeds and leaves of Carica papaya. Free radicals act as triggers to several degenerative diseases; therefore, samples having free radical scavenging activity can be of potent medicinal importance.

Fig. 1. Absorbance vs concentration of ascorbic acid.

The % radical scavenging activity of methanol extract of Carica papaya seeds and standard ascorbic acid was found almost similar and better than leaves extract (LME). The antioxidant potential has an inverse relation with IC$_{50}$ value, lower value of IC$_{50}$ represents high antioxidant ability. The IC$_{50}$ value for seed methanolic extract (SME) was 15.48±0.013 µg/mL which was comparatively lower than the IC$_{50}$ (43.54±0.007 µg/mL) of methanolic leaves extract (LME), showed that SME of Carica papaya is more effective as antioxidant compared to LME. The seed methanol extracts were observed as good antioxidants as their IC$_{50}$ values were close to the standard ascorbic acid. Kumawat et al. (2012) reported 21.23 µg/mL IC$_{50}$ values for ascorbic acid. Flavones and flavanols are the major compounds responsible for the antioxidant activity, which depends on the presence of free OH groups (Dwivedi et al. 2020). The present finding suggests that methanolic seed extract of Carica papaya could be a potential natural source of antioxidants and could have greater importance as a therapeutic agent in preventing oxidative stress-related degenerative diseases (Kumawat et al. 2012).

Dwivedi et al. (2020) studied the antioxidant and antibacterial properties of phytochemical extracts of Carica papaya flowers. It’s leaves methanolic extract showed the presence of more phytochemicals and have phenolic, flavonoid content, and exhibited strongest antioxidant properties which can effectively scavenge reactive oxygen species compared to n-hexane, ethylacetate and ethanol solvent extracts (Nandini et al. 2020).

Here, the effective results were obtained from methanol extract of seeds of Carica papaya which showed the strongest DPPH radical scavenging activity as its IC$_{50}$ value was near to standard ascorbic acid. So, this result show that the plant used for this study can play a significant role in the field of medicine based on the antioxidant property.

Table 4. Comparison of IC$_{50}$ values of leaf and seed extracts with standard ascorbic acid.

| S.N. | Sample            | IC$_{50}$ value (µg/mL) |
|------|-------------------|------------------------|
| 1    | Standard ascorbic acid | 15.38±0.013          |
| 2    | Seed extract       | 15.48±0.013           |
| 3    | Leaf extract       | 43.54±0.007           |

3.3.2 Antidiabetic Activity using α-amylase Inhibition Assay

Among five different extracts, the antidiabetic activity of methanol extracts of seeds and leaves Carica papaya were assessed using Acarbose as standard. An α-amylase inhibition assay was carried out to assess the antidiabetic activity of selected samples. The methanol extract of Carica papaya seed showed a lower IC$_{50}$ value than leaf extract. The IC$_{50}$ value of standard Acarbose was found as 56.12±0.013 µg/mL. The IC$_{50}$ value of seed extract was 46.99±0.018 µg/mL, which showed higher antidiabetic activity than leaf extract. However, Cowan (1999) showed that the methanolic extract of Carica papaya leaves also possesses significant antidiabetic activity, which shows that leaves can develop drugs in combating drugs. The results provide useful information on pharmacological activities of the plant associated with people with diabetes (Gawli & Lakshmidevi 2015).
4. CONCLUSION

This study revealed that all extracts of leaves and seeds of Carica papaya consist of pharmacological substances. The leaf methanol extract contains more phenolic and flavonoid contents than seed methanol extract. These seeds methanol extracts exhibited good antioxidant and antidiabetic activity, whereas leaf methanol extract showed more antibacterial property in comparison to leaf chloroform extracts. The study thus reveals the potential value of Carica papaya in medicinal applications. However, further investigations are needed to identify the active compounds to confirm the antioxidant and antidiabetic seed papaya extract activity.

ACKNOWLEDGEMENT

The authors are grateful to Department of Chemistry, Tri-Chandra Multiple Campus, Tribhuvan University, Kathmandu, Nepal for providing laboratory facilities to conduct experimental work. We are thankful to Dr. Laxmi Prasad Thapa, Polyclinic Research Centre, Kathmandu, Nepal for antibacterial test.

REFERENCES

1. Addai, Z. R., A. Abdullah and S. A. Mutalib. 2013. Effect of extraction solvents on the phenolic content and antioxidant properties of two papaya cultivars. *Journal of Medicinal Plant and Research* 7(46):3354-3359.

2. Agarwal, A., S. Vyas and D. P. Agarwal. 2016. Therapeutic benefits of Carica papaya leaf extracts in dengue fever patients. *Scholars Journal of Applied Medical Sciences* 4(2A):299-302.

3. Aravind, G., D. Bhownik, S. Duraivel and G. Harish. 2013. Traditional and medicinal uses of Carica papaya. *Journal of Medicinal Plants Studies* 1(1):7-15.

4. Ariffin, M. M., H. Y. Khong, N. Nyokat, G. M. Liew, A. S. Hamzah and K. Boonpisuttinant. 2021. In vitro antibacterial, antioxidant, and cytotoxicity evaluations of Musa paradisiaca cv. Sekaki florets from Sarawak, Malaysia. *Journal of Applied Pharmaceutical Science* 11(05):091-099.

4. Asghar, N., S. A. R. Naqvi, Z. Hussain, N. Rasool, Z. A. Khan, S. A. Shahzad, T. A. Sherazi, M. R. S. A. Janjua, S. A. Nagra, M. Zia-Ul-Haq and H. Z. Jaafar. 2016. Compositional difference in antioxidant and antibacterial activity of all parts of the Carica papaya using different solvents. *Chemistry Central Journal* 10(1):1–11. DOI: 10.1186/s13065-016-0149-0

6. Chakrabarti, R., B. Singh, P. V. N, L. Vanchhawng and K. Thirumurugan. 2014. Screening of nine herbal plants for in vitro α-amylase inhibition. *Asian Journal of Pharmaceutical and Clinical Research* 7(4):84-89.

7. Cowan, M.M., 1999. Plant products as antimicrobial agents. *Clinical Microbiology Reviews* 12(4):564–582.

8. de Beer, D., E. Joubert, W. C. A. Gelderblom and M. Manley. 2002. Phenolic compounds: A review of their possible role as in vivo antioxidants of wind. *South African Journal of Enology and Viticulture* 23(2):49-61.

9. Dhital, K. S. 2017. Phytochemical screening and antioxidant activities of Mangifera indica leaves grown in temperate region of the Nepal. *Journal of Pharmacognosy and Phytochemistry* 6(3):205-209.

10. Dwivedi M. K., S. Sonter, S. Mishra, D. K. Patel and P. K. Singh. 2020. Antioxidant, antibacterial activity, and phytochemical characterization of Carica papaya flowers. *Beni-Suef University Journal of Basic and Applied Sciences* 9(23):1-11. DOI: 10.1186/s43088-020-00048-w

11. Gawli, K. and N. Lakshmidevi. 2015. Antidiabetic and antioxidant potency evaluation of different fractions obtained from Cucumis prophetarum fruit. *Pharmaceutical Biology* 53(5):689-694.

12. Gogna, N., N Hamid and K. Dorai. 2015. Metabolomic profiling of the phytomedicinal constituents of Carica papaya L. leaves and seeds by 1H NMR spectroscopy and multivariate
statistical analysis. *Journal of Pharmaceutical and Biomedical Analysis* 115:74-85.

13. Jamuna, S., S. Paulsamy and K. Karthika. 2012. Screening of in vitro antioxidant activity of methanolic leaf and root extracts of Hypochaeris radicata L. (Asteraceae). *Journal of Applied Pharmaceutical Science* 2(7):149-154.

14. Khanal, S., D. P. Bhandari, L. Bhandari and A. Adhikari. 2020. Potent free-radical-scavenging activity of bark of Poranopsis paniculata (roxb.) Roberly. *American Journal of Essential Oils and Natural Products* 8(3):39-42.

15. Kumawat, B. K., M. Gupta, T. Chand and Y. Singh. 2012. Free radical scavenging effect of various extracts of leaves of Balanites aegyptiaca (L.) Delile by DPPH method. *Asian Journal of Plant Science and Research* 2(3):323-329.

16. Kousika, G. and A. D. Priyadharshini. 2020. Comparative study on antimicrobial activity of *Carica papaya* and Nycanthes Arbor-tristis leaf extract and application in cosmetics formulation. *International Journal of Scientific Development and Research* 5(9):161-165.

17. Mishra, K., H. Ojha and N. K. Chaudhury. 2012. Estimation of antiradical properties of antioxidants using DPPH assay: A critical review and results. *Food Chemistry* 130(4):1036-1043.

18. Nna, P. J., O. J. Egbuje and D. C. Don-Lawson. 2019. Determination of phytoconstituents and antimicrobial analysis of the ethylacetate extract of *Carica Papaya* seed. *International Journal of Research and Innovation in Applied Science* 4(XII):1-7.

19. Nandini, G., T. S. Gopenath, P. Nagalambika, K. Murugesan, G. Ashok, M. S. Ranjith, P. Pradeep and M. B. Kanthesh, 2020. Phytochemical analysis and antioxidant properties of leaf extracts of *Carica papaya*. *Asian Journal of Pharmaceutical and Clinical Research* 13(11):58-62. DOI: 10.22159/ajpcr.2020.v13i11.38956

20. Ogundele, A. V., K. O. Otun, A. Ajiboye and B. Eunice. 2017. Antidiabetic efficacy and phytochemical screening of methanolic leaf extract of Pawpaw (*Carica papaya*) grown in North Central Nigeria. *Journal of the Turkish Chemical Society* 4(1):99-114.

21. Pandey, B. and M. Rajbhandari. 2014. Estimation of total phenolic and flavonoid contents in some medicinal plants and their antioxidant activities. *Nepal Journal of Science and Technology* 15(1):53-60.

22. Panzarini, E., M. Dwikat, S. Mariano, C. Vergallo and L. Dini. 2014. Administration dependent antioxidant effect of *Carica papaya* seeds water extract. Evidence-Based Complementary and Alternative Medicine, 2014:1-13. DOI: 10.1155/2014/281508

23. Peter, J. K., Y. Kumar, P. Pandey and H. Masih. 2014. Antibacterial activity of seed and leaf extract of *Carica Papaya* var. Pusa dwarf Linn. *IOSR Journal of Pharmacy and Biological Sciences* 9(2):29-37.

24. Pokhrel, S., and K. Chaulagain. 2020. Phytoconstituents and biological analysis of Acorus calamus rhizome of Sindhupalchowk District, Nepal. *Bibechana* 17:104-109.

25. Pokhrel, S. and P. Neupane. 2021. Phytochemical analysis, antioxidant and antibacterial efficacy of methanol and hexane extract of Centella asiatica. *Bibechana* 18(2):18-25.

26. Saxena, M., J. Saxena, R. Nema, D. Singh and A. Gupta. 2013. Phytochemistry of medicinal plants. *Phytochemistry of Medicinal Plants* 1(6):168-182.

27. Udoh, P., I. Essien and F. Udoh. 2005. Effect of *Carica papaya* (Pawpaw) seeds extract on the morphology of male Wistar rats’ pituitary-gonadal axis. *Phytotherapy Research* 19:1065–1068.
28. Vongsak, B., P. Sithisarn and W. Gritsanapan. 2013. Simultaneous determination of crypto-chlorogenic acid, isoquercetin, and astragalin contents in Moringa oleifera leaf extracts by TLC-densitometric method. *Evidence-Based Complementary and Alternative Medicine* 2013:1-7. DOI: 10.1155/2013/917609

29. Vuong, Q. V., S. Hiruna, P. D. Roacha, M. C. Bowyer, P. A. Phillips and C. J. Scarlett. 2013. Effect of extraction conditions on total phenolic compounds and antioxidant activities of *Carica papaya* leaf aqueous extracts. *Journal of Herbal Medicine* 3:104-111.

30. Waterhouse, A. 2002. Determination of total phenolics. In: Current protocols in food analytical chemistry (Ed Wrolstad, R. E). John Wiley and Sons, New York, Units I1.1.1-I1.1.8.

31. Zuhair, R. A., A. Aminah, A. M. Sahilah and D. Eqbal. 2013. Antioxidant activity and physicochemical properties changes papaya (*Carica papaya* L. cv. Hongkong) during different ripening stages. *International Food Research Journal* 20(4):1653–1659.