Subject: International Food Research Journal - Decision on Manuscript IFRJ161285.R2
From: International Food Research Journal (onbehalfof@manuscriptcentral.com)
To: wenny_i_s@ukwms.ac.id; wenny_i_s@yahoo.com;
Date: Monday, 19 February 2018, 8:15

19-Feb-2018

Dear Dr. Irawaty

Thank you for sending the revised version of this paper ('Assessment on antioxidant and in vitro antidiabetes activities of different fractions of Citrus hystric peels'). I have now had the opportunity to examine your revised manuscript and I am pleased to accept it for publication in International Food Research Journal. Kindly refer to the attachment for the acceptance letter.

Please note that all manuscripts must be accompanied by a signed copyright agreement form to enable the manuscript to be processed for publication. You are requested to send the copyright agreement form within three (3) working days from the date of the email. Please print, fill and sign the attached copyright agreement form and send the scanned copy to ifrj@upm.edu.my

Thank you again for your contribution to the Journal.

Sincerely,
Prof. Son Radu
Editor, International Food Research Journal

Attachments

- *IFRJ16-Acceptance-Letter.pdf (74.95 KB)
- *Copyright-Agreement--IFRJ-.pdf (828.33 KB)
Subject: International Food Research Journal - Manuscript IFRJ161285.R2

From: International Food Research Journal (on behalfof+ifrj+upm.edu.my@manuscriptcentral.com)

To: wenny_i_s@ukwms.ac.id; wenny_i_s@yahoo.com; aayucitra@yahoo.com;

Date: Tuesday, 19 September 2017, 17:14

19-Sep-2017

Dear Dr. Irawaty

Your revised manuscript entitled ‘Assessment on antioxidant and <i>in vitro</i> antidiabetes activities of different fractions of <i>Citrus hystrix</i> peel’ has been successfully submitted online and will be given full consideration for publication in International Food Research Journal.

Your manuscript ID is IFRJ161285.R2. Please mention this manuscript ID in all future correspondence or when contacting the Editorial Office for questions.

You can also view the status of your manuscript at any time by checking your Author Centre after logging in.

If there are any changes in your email address, please log in to ScholarOne Manuscripts at https://mc.manuscriptcentral.com/upm-ifrj and edit your details as appropriate.

Due to high volume of submissions, please expect some delays.

Thank you for submitting your manuscript to International Food Research Journal.

Sincerely,

International Food Research Journal Editorial Office
Assessment on antioxidant and in vitro antidiabetes activities of different fractions of *Citrus hystrix* peel

*Irawaty, W. and Ayucitra, A.*

**Chemical Engineering Department, Faculty of Engineering, Widya Mandala Catholic University**
Surabaya, Kalijudan 37 Surabaya 60114, East Java, Indonesia

**Abstract**

The effect of solvent polarity during fractionation of ethanolic extract of *Citrus hystrix* peel for its antioxidative and antidiabetic activity was investigated. Dried *Citrus hystrix* peel was soaked in ethanol solution and the extract was subsequently fractionated with solvents possesses different polarity, followed by solvent evaporation to obtain the hexane fraction, ethyl acetate fraction and water residue. Antioxidative activity of each part was examined by using 2,2-diphenyl-1-pycryl-hydrazil (DPPH) and metal chelating activity assay. Two different assays to assess the antidiabetic potential have been performed by using α-amylase and α-glucosidase. Both the antioxidant and antidiabetic activities were presented as IC$_{50}$. The IC$_{50}$ of DPPH scavenging ability observed in the hexane fraction, ethyl acetate fraction and water residue were found 2.368, 0.029, and 1.080 mg/mL, respectively. The highest metal chelating activity was also exhibited by ethyl acetate fraction with the IC$_{50}$ value of 0.117 mg/mL. The same fraction also demonstrated the highest activity against α-amylase and α-glucosidase during antidiabetes tests with the IC$_{50}$ values were detected 0.087 and 0.49 mg/mL, respectively. Preliminary phytochemical screening performed on each fraction indicates the presence of some potent phytochemical constituents with different extents. The finding suggests ethyl acetate is the best solvent to extract antioxidant and antidiabetic compounds from the extract. More phytochemicals detected in ethyl acetate fractions compared to other fractions may contribute to both activities.

**Introduction**

Free radicals are produced as a normal part of metabolism within the mitochondria, respiratory burst, enzyme reactions, and auto-oxidant reactions that can be prompted by aging. External factors such as environmental pollutants and ultraviolet light promote the production of free radicals which in turn increase oxidative stress followed by the occurrence of pathophysiological conditions such as neurodegenerative disorders, cardiovascular diseases, diabetes, and cancer (Lee *et al*., 2004). Diabetes is a global disease that affects large proportion of world population due to absolute or relative lack of insulin, glucose intolerance during pregnancy, and other specific causes such as protein depletion in tissues, abnormal fat metabolism, and the decrease of body cells to utilize glucose (Fatima *et al*., 2012). In general, a balanced diet of antioxidant-rich food of plant sources can significantly slow down the development of those free-radicals-caused pathophysiological disorders (Association, 1988). More specific for diabetes, several attempts have been employed to reduce hyperglycemia such as the consumption of sulfonylureas products to stimulate the insulin secretion (Mandarino and Gerich, 1984; Henquin, 2000), the use of sensitizers to improve insulin action (Young *et al*., 1995), and the employment of enzyme inhibitors to diminish insulin requirement (Cheatham *et al*., 1994). Unfortunately, the therapeutic drugs are believed to come with several side effects (Prato and Pulizzi, 2006). Hence, the need to search benign alternatives with little or no side effects from natural resources gain much attention and exploration and this refers to the use of phytochemicals to augment endogenous antioxidants to assist biological cells against deleterious effects caused by oxidative stress (Cirico and Omaye, 2006; Ammar *et al*., 2009; Kannappan and Anuradha, 2010; Bakheet and Attia, 2011; Landete, 2012; Abirami *et al*., 2014; Sarepoua *et al*., 2015).

Citrus, which is consumed worldwide, is an important source of vitamin C and phenolics compounds. Citrus fruits and/or their compounds have been claimed to protect liver (Putri *et al*., 2013; Abirami *et al*., 2015), decrease glucose production (Purushotham *et al*., 2009; Nizam Uddin *et al*., 2014), retard the transport of glucose through the
intestines and liver (Li et al., 2009), inhibit intestinal glucose absorption (Mahmoud et al., 2015), stimulate beta cells to increase insulin secretion (Nizamuddin et al., 2014; Mahmoud et al., 2015), and exhibit insulin-like effect (Boradaile et al., 2003). In addition, traditionally the epicarp is burnt in a room to serve as mosquito repellent. This is solely attributed by the presence of bioactive compounds in materials investigated that exhibited antioxidant activity. Previous investigations on oranges showed the evidence of phenolic compounds include hydroxycinnamic acid and flavonoids, among which flavanones are the most prevalent (Klimczak et al., 2007). Both lemon and lime are dominated by hesperidin and eriocitrin in their flavanone profiles (Peterson et al., 2006). Similar compounds were detected in Citrus hystrix (Ghafar et al., 2007). The existences of these compounds are responsible for antioxidant activities reported in literature.

Citrus hystrix is a citrus native to tropical Asia. Studies showed leaves (Abirami et al., 2015), juice (Abirami et al., 2014), and peel (Jamialah et al., 2007; Putri et al., 2013) exhibited antioxidant activity (Jamialah et al., 2007), anticancer (Tunjung et al., 2015), antidiabetes (Abirami et al., 2014), tyrosinase inhibitory (Abirami et al., 2014), cardioprotective (Putri et al., 2013) and hepatoprotective (Putri et al., 2013; Abirami et al., 2015) effects. Several work (Gorinstein et al., 2001; Li et al., 2006; Park et al., 2014) confirmed the substantially higher amount of phenolic compounds in the peel towards the flesh and thus, higher antioxidant activity was observed in the peel part. Higher amount of phenolics in peel has been claimed due to the protection action to inner material deterioration from insects and microorganisms (Jeong et al., 2004).

Despite a lot of research work carried out on Citrus hystrix as stated previously, the investigation on native Indonesian fruits and their derivatives products is still limited. Several work reported the antioxidant activity of Citrus hystrix-based products collected from Sumatra (Ermawita et al., 2017), Central Java (Putri et al., 2013; Wulandari et al., 2017) and East Java (Adrianto et al., 2014; Warsito et al., 2016). Investigating the antioxidant activity grown at particular location is important since plant activity is greatly influenced by phytochemicals content that the latter is determined by environmental and edaphic factors such as rainfall, temperature, humidity, sunlight or ultraviolet irradiation, and soil nature during the growth of plants. These factors affect the production of secondary metabolites, i.e. phytochemicals, to certain extent (Li et al., 1993; Gebruers et al., 2010; Baniasadi et al., 2014). For example, less water in soil may reduce the photosynthetic rate and this condition promotes the production of reactive oxygen species. As a result, more phenolics compounds will be produced as a defense mechanism (Reddy et al., 2004). Another factor is temperature. Similar to the case of water content in soil, at high temperature, plants contain more phenolics which in turn enhance the antioxidant activity. The presence of toxic metal of cadmium in soil has also been reported to increase the amount of antioxidant or phytochemicals in Erica andevalensis as its survival technique (Márquez-García et al., 2012). In addition, the treatment of solar irradiation in the range of 280 to 320 nm on a series of Arabidipsis wild plant showed the amount of phenolic compounds were improved with higher ultraviolet intensity (Li et al., 1993). Moreover, phenolics compounds have been observed as the least stable phytochemicals when the same plant variety was experimentally growth across environments (Shewry et al., 2010; Baniasadi et al., 2014; Tang et al., 2017). It is clear that environment conditions determine the plant growth and its metabolism which in turn results specific phenolics compounds. Those environmental conditions has been claimed to provide major contribution on plant metabolome compared to genetic factor (Baniasadi et al., 2014). The investigation of antioxidant activities of Indonesian Citrus hystrix-based products collected from several areas has been performed on specific application. For instance, Ermawita et al. (2017) reported their work on the antioxidant and anti-diabetic activities of pulp and peel extract of Citrus hystrix collected in Sumatra (Ermawita et al., 2017). Putri et al. (2013) collected Citrus hystrix fruits from Central Java and used the peel extract as cardioprotective and hepatoprotective agents (Putri et al., 2013). Adrianto et al. (2014) used leaves (from Sidoarjo-East Java) extract against Aedes aegypti larvae (Adrianto et al., 2014). Therefore, study on phytochemicals/phenolics compounds of Indonesian Citrus hystrix, especially from East Java, and assess the antioxidant activities is another challenge and the peel part becomes focus in this study. The fruit peel is generally discarded as waste and therefore, the utilization of peel as antioxidant is potential to be further developed (Rafig et al., in press).

Owing to different antioxidant compounds from different samples, the antioxidant compounds extracted from the samples relies on solvent media employed in the system and thus, it will influence the measurement of antioxidant activity (Zhao and Yu, 2004; Turkmen et al., 2006; Ardestani and Yazdanparast, 2007). Ethanol, acetone, methanol, and water are most commonly solvent employed to
extract phenolics from citrus fruits (Bocco et al., 1998; Zhou and Yu, 2004; Chan et al., 2009; Park et al., 2014). Accordingly, phenolic compounds in the extract with their specific characteristics will respond to different radical sources in a different manner (Park et al., 2014). Further treatment or purification employed on the extract by using different solvents such as in fractionation process is aimed to improve the performance of the samples towards their antioxidant capacities. In addition, the investigation on *Citrus hystrix* peel for in vitro antidiabetes activity has not been performed yet.

The present study was designed to evaluate the antioxidant and antidiabetic activities of several samples (hexane fraction, ethyl acetate fraction and water residue) derived from ethanolic crude extract of *Citrus hystrix* peel. In the antioxidant activity, DPPH free radical compound was employed to assess the ability of the fractions to neutralize the DPPH. In addition, the metal chelation ability of the samples was also determined. The antidiabetic activity relates to the performance of the samples to inhibit α-amylase and α-glucosidase, carbohydrate-digesting enzymes, that compounds extracted from *Citrus hystrix* peel may inhibit starch digestion to produce sugars and thus, lowering the level of postprandial blood glucose.

**Materials and Methods**

**Sample preparation and fractionation**

*Citrus hystrix* was purchased from local market in the period of January to April and the voucher sample of the citrus identification was kept for further references. *Citrus hystrix* was peeled and cut into the size of 0.5 x 0.5 cm prior to dry it for 48 hr at ambient temperature. The peel was then stored at 4°C until further processing. Phenolic compounds of kaffir lime peel were extracted by soaking 5g of dried peels with 200 mL of aqueous ethanol (41% v/v) in an amber bottle for 8hr at room temperature. After separating the solid part, the crude extract was concentrated by using a rotary vacuum evaporator (IKA, RV10) at 55°C and weighed to know yield obtained. After that, the crude extract was subjected to fractionation with hexane by adding hexane to the extract (1:1 v/v) and the mixture was shaken vigorously and let to stand until two phases were observed. The hexane fraction was concentrated at 40-45°C until dryness. Remaining phenolics in residue were further fractionated with ethyl acetate, followed by evaporation to obtain the fraction of ethyl acetate. The percent yield of hexane fraction, ethyl acetate fraction and water residue was calculated by using equation (1). The schematic fractionation step carried out in this work is shown Figure 1. The hexane fraction, ethyl acetate fraction and water residue were weighed and stored at 4°C for future use. Each fraction and water residue underwent phytochemical screening to detect the presence of potential phytochemical constituents such as alkaloids, flavonoid, saponins, tannins, carbohydrates, phenolics, and sugars (Harbone, 1973).

![Schematic fractionation step](image1)

$$\text{Yield (\%) } = \frac{\text{weight of extract}}{\text{weight of dry peel}} \times 100\% \quad (1)$$

**DPPH radical scavenging assay**

DPPH (2,2-diphenyl-1-pycryl-hydrazil) radical scavenging activity was measured according to (Liu et al., 2011) with minor modification. In brief, an aliquot of 1 mL of 0.2 mM DPPH ethanol solution and 2 mL of sample were mixed and incubated at room temperature in dark conditions. The absorbance was then measured 30 mins later using a spectrophotometer (Shimadzu, UVmini-1240) at 520 nm. For the control, the assay was performed in the same procedures but ethanol was used instead of sample. The radical scavenging activity was measured as a decrease in the absorbance and was calculated by using the following equation:

$$\text{Percentage inhibition } = \frac{[(A_S - A_C)]}{A_C} \times 100 \quad (2)$$

where $A_S$ and $A_C$ are the absorbances of sample and the control, respectively.

The results were compared with ascorbic acid which has been selected as positive control. IC$_{50}$ value of DPPH radical scavenging activity was calculated by using regression linier analysis.

**Metal chelating activity**

The Fe$^{2+}$-chelating activity was determined by measuring the formation of the Fe$^{2+}$-ferrozine complex according to (Liu et al., 2015) with slight modification. 0.5 mL of sample was mixed with 0.2 mL of 1 mM iron (II) sulphate. The mixture was then incubated for 30 mins at room temperature and subsequently 0.4 mL of 2.5 mM ferrozine. 96% Ethanol was added into the mixture to make the total volume was 10 mL. After 30 mins, the absorbance was measured by a spectrophotometer (Shimadzu, UVmini-1240) at 562 nm. For control, the procedure was repeated by using ethanol instead of the sample. The percentage of inhibition of Fe$^{2+}$-ferrozine complex formation was calculated as

$$\text{Percentage inhibition } = \frac{[A_C - A_S]}{A_C} \times 100 \quad (3)$$
where $A_C$ is the absorbance of the control and $A_S$ is the absorbance of the sample.

**α-amylase inhibitory activity assay**

α-amylase inhibitory activity assay was performed by starch-iodine color assay (Pimstone, 1964; Xiao et al., 2006; Hossain et al., 2009) with slight modification. Briefly, the reaction mixture contained sample, 0.2 mL of α-amylase solution, and 0.4 mL of phosphate buffer (pH 6.9 containing sodium chloride) was prepared. Following the incubation of the mixture at 37°C for 10 mins, 0.2 mL of starch solution was added and the mixture was re-incubated for 1hr. Hereafter, 0.2 mL of iodine solution and 10 mL of distilled water were subsequently added. Following the color development, the iodine-treated sample was transferred to a transparent cuvette and the intensity of blue color developed was then measured at 575 nm using a spectrophotometer (Shimadzu, UV mini-1240). The instrument is set to zero with iodine blank containing neither enzyme nor substrate. The control reaction representing 100% enzyme activity did not contain any sample was performed under the same conditions. To eliminate the absorbance produced by the sample, appropriate control without the enzyme was also included. The activity is presented as IC$_{50}$.

**Results and Discussion**

**Extraction yields**

Yields of crude extract, hexane fraction, ethyl acetate fraction and water residue obtained from Citrus hystrix peel is presented in Table 1. The results show different amounts of extractable soluble compounds. Crude extract obtained from this work is 33.4%. The yields of hexane and ethyl acetate fraction were 13.1 and 2.0%, respectively. The remained extract, named water residue, has higher yield compared to the other two fractions, i.e. 15.0%.

Compared with other studies, the yield reported in this study is relatively higher. For example, Safdar et al. (2017) used 50% ethanol to extract Citrus reticulate L. peel by using 50% ethanol and the same extraction method as employed in the present study. They found that yield obtained from the extraction was 15.64% (Safdar et al., 2017). Furthermore, Bimakr et al. obtained the yield of 25.8% when they used ethanol 70% to extract using soxhlet extraction method. They also found that the yield was decreased up to 35% when they carried out the extraction using different method, i.e. supercritical carbon dioxide extraction. However, the later exhibited more flavonoid compounds being extracted (Bimakr et al., 2011).

**DPPH radical scavenging assay**

DPPH (2,2-diphenyl-1-pycryl-hydrasil) assay has been widely used to determine the free radical-scavenging potential of various plants. The performance of a sample on DPPH radical
scavenging activity is often correlated to its phenolics and flavonoids content (Ardestani and Yazdanparast, 2007; Hayat et al., 2010; Patel et al., 2011; Sarepoua et al., 2015). Hydrogen donation performed by phenolics/flavonoids compounds will decolorize the deep purple color of DPPH solution. Consequently, high color reduction of DPPH is related to high scavenging activity performed by the sample. Antioxidant activity is depicted as % inhibition of the fraction to slow down the neutralization of DPPH radical compound and thus, higher amount of the fraction tested would lead to higher inhibition (Figure 2). Radical DPPH scavenging activity was affected by the three fractions (hexane, ethyl acetate, and water residue) in a dose-dependent manner as shown in Figure 2. As seen, the DPPH inhibition percentage is enhanced with the increased of the tested concentration, presented as log concentration, of each fraction as expected. Similar result was reported by other work (Ardestani and Yazdanparast, 2007; Park et al., 2014). The straight lines were obtained from the three fractions. The DPPH inhibition decreased in the order of fraction of ethyl acetate > water residue > hexane.

Figure 3 depicts the potency of fractions of the fractions to scavenge DPPH radical compound as IC$_{50}$. The DPPH IC$_{50}$ is defined as the concentration of the sample necessary to decrease the initial DPPH concentration by 50%. The IC$_{50}$ values of DPPH radical scavenging activity observed in ethyl acetate and water residue were found 0.029 ± 0.001 and 1.080 ± 0.038 mg/mL, respectively. In comparison, the fraction of hexane revealed the highest IC$_{50}$ value, i.e. 2.368 ± 0.156 mg/mL against the DPPH radical. Compared with other work reported in literature, the ability of the fraction to scavenge free radical was found higher. For example, Anagnostopoulou et al. (2006) used sweet orange peel and found the highest ability to neutralize DPPH radical compound was residue with IC$_{50}$ value was around 9 mg extract per mg DPPH; while in the present work, the highest performance has been shown by ethyl acetate fraction which equivalent to 2.6 mg extract per mg DPPH.

The lowest IC$_{50}$ value of DPPH radical scavenging assay of the fraction of ethyl acetate compared to other fractions indicates the highest performance of the fraction to neutralize the DPPH radicals. Accordingly, ethyl acetate is regarded as the most effective solvent to extract antioxidant compounds from ethanolic crude extract of *Citrus hystrix* peel. Similar result was reported by other work (Anagnostopoulou et al., 2006) that the fraction of ethyl acetate from sweet orange possessed the highest antioxidant capacity towards the same free radical compound. The formation of a complex of phenolic compounds with other components which are more extractable in ethyl acetate medium than other solvents has been claimed as the reason for this (Zhao and Hall, 2008; Zhu et al., 2011). Different phytochemicals content in each fraction that may influence the ability of the fraction to scavenge the DPPH radical compound was carried out in this...
study. Table 2 shows the preliminary phytochemical screening of the three samples (hexane fraction, ethyl acetate fraction and water residue) derived from *Citrus hystrix* peel extract. As seen, the samples contained some potent phytochemical constituents with different extents. Alkaloids, phenolics, and flavonoids were detected in the fractions of hexane, ethyl acetate, and water residue. Other phytochemicals were distributed specifically. For example, saponins, tannins, sugars, and carbohydrates were not identified in the fraction of hexane. However, those compounds were detected in other fractions of ethyl acetate and water residue. The high capability of phenolics and flavonoids on antioxidant activity has been well demonstrated in earlier reports (Choi et al., 2007; Patel et al., 2011; Zhu et al., 2011). In addition, investigation on saponins resulted its ability to reduce the risk of atherosclerosis (Rodrigues et al., 2005). Tannins (Beninger and Hosfield, 2003; Ravichandiran et al., 2012), polysaccharides (Zhao et al., 2012) and flavones (Sufian et al., 2013) were also reported to contribute to the antioxidant activity. Moreover, synergetic effects of phenolics and other substances present in the extract may also contribute to the antioxidant activity observed in this study. Without quantification test performed, however, the higher antioxidant activity exhibited by ethyl acetate cannot be clearly detailed. The least variety of phytochemicals detected in the fraction of hexane among the three fractions (Table 2) could be the reason why this fraction exhibited the lowest inhibition (Figure 3). The results of phytochemical analysis in the fractions of ethyl acetate and water residue suggest that bioactive compounds in *Citrus hystrix* peel tend to be polar compounds. Performing the same DPPH radical scavenging method as the fractions to ascorbic acid, it was found the IC$_{50}$ value of the ascorbic acid was 0.038 mg/mL. The comparable IC$_{50}$ values of ascorbic acid and the fraction of ethyl acetate (Figure 3) suggest the fraction possessed tremendous antioxidant property because ascorbic acid has been well known for its activity to neutralize free radicals, promising further application as functional foods for health purposes.

### Metal chelating activity

Chelation of redox active metals such as iron, copper, cobalt and other metals prevents the production of reactive oxygen species in that inhibit the oxidative damage radicals in biological systems. The assay used to determine the chelating activity of Fe$^{2+}$ was based on the interaction of the Fe$^{2+}$ with ferrozine to form a magenta colored complex. The presence of other chelating agents such as phenolics compounds will disrupt the complex formation and thus, reduce the color intensity. Measurement the rate of color reduction therefore allows the estimation of the sample chelating activity. The ability of the fractions of *Citrus hystrix* peel to chelate Fe$^{2+}$, presented as IC$_{50}$, are shown in Figure 4. As seen, fraction of ethyl acetate exhibited the lowest IC$_{50}$ value of 0.117 ± 0.014, whereas fraction of hexane and water residue have IC$_{50}$ values of 18.502 ± 2.154 and 1.188 ± 0.474 mg/mL, respectively. The results indicate that fraction of ethyl acetate chelated more iron than the other two.

### α-amylase inhibitory activity

Diabetes is characterized by high concentration of blood sugar and thus, slowing the digestion and breakdown of starch to simple sugars will reduce blood glucose level as well as the improvement of life quality of people with diabetes. The potential inhibitions of samples (hexane fraction, ethyl acetate fraction and water residue) on the α-amylase inhibitory activity are shown in Figure 5. Similar to the antioxidant activity (Figure 3), the antidiabetes activity was represented as IC$_{50}$, i.e. the concentration of the fractions required to inhibit the starch conversion by 50%. The results displayed in Figure 5 show the IC$_{50}$ values of the hexane fraction, ethyl acetate fraction and water residue were observed 125.00, 0.09, and 1.53 mg/mL, respectively. Thus, based on the IC$_{50}$ values, α-amylase inhibiting activities of the fractions were in the following order: ethyl acetate > water residue > hexane. Metformin hydrochloride
is commercially available to treat type II diabetes and the IC_{50} value of metformin hydrochloride was found 0.03 mg/mL. Lim and Loh have investigated the ability of Citrus hystrix peel extract derived from methanolic extract against α-amylase and found that the extract can retard the enzyme activity by 44-47% (Lim and Loh, 2016). The present work, however, employed ethanol 41% to extract the antioxidant and/or antidiabetic compounds followed by fractionation step and the results are presented as IC_{50}. Thus, these both works cannot be compared directly.

α-glucosidase inhibitory activity assay

The ability of the three samples derived from the Citrus hystrix ethanolic crude extract (hexane fraction, ethyl acetate fraction and water residue) on the α-glucosidase inhibitory activity are shown in Figure 6. The results show the IC_{50} values of the three samples were found approximately 69, 0.5 and 18 mg/mL, respectively. On the other hand, acarbose, one of commercial drugs for diabetic patient, exhibited very small IC_{50} value of 0.0001 mg/mL. Based on the results, the fraction of ethyl acetate has been considered as the best sample against α-glucosidase. Other work on Citrus hystrix peel extract was reported in literature by (Lim and Loh, 2016). They compared the ability of free and bound phenolic extracts derived from methanolic extract of Citrus hystrix peel to retard the α-glucosidase activity and found the extract inhibited the enzyme activity by 27% (Lim and Loh, 2016).

Similar to the antioxidant activity, the most active fraction to inhibit the conversion of starch to sugars was demonstrated by the fraction of ethyl acetate. Saponins and alkaloids, detected in our study (Table 2), has been claimed to prevent diabetes by blocking the breakdown of starch to reduce postprandial glucose level (Chen et al., 2008; Hamden et al., 2010; Sharma et al., 2010; Babu et al., 2013). In addition, previous work (Tadera et al., 2006) has also claimed the phenolic compounds as the effective inhibitor of α-amylase. Any of the secondary plant metabolites (Table 2), individually or synergistically with others could be responsible for the inhibition of antidiabetic activity of the fractions observed in this study (Figures 5 and 6).

The finding suggests the inhibition activity against α-amylase could be part of the possible mechanisms of Citrus hystrix peel in therapeutic or dietary management of diabetes by retardation of the breakdown of starch or polysaccharides to produce oligosaccharides and disaccharides which are then hydrolyzed by α-glycosidase to monosaccharide to be absorbed through small intestines into the hepatic portal vein and increase postprandial glucose level (El-Kaissi and Sherbeeni, 2011). Comparing the antidiabetic activity with the reference drug metformin hydrochloride, it was found that all fractions exhibited lower activity than the reference one. The antidiabetic activity of the fraction of ethyl acetate was observed lower by a factor of one third compared to metformin hydrochloride. The α-amylase inhibitory potential of Citrus hystrix peel, such as metformin hydrochloride, would decrease the absorption of sugars and inhibit the increase of blood glucose. Thus, fractions derived from the ethanolic extract of Citrus hystrix peel, particularly ethyl acetate and water residue, potent to be further
developed for diabetes mellitus therapy application.

The inhibitory potential of the fractions against the target enzyme further support the traditional use of plant in medicine and thus, further structural elucidation and characterization are essential to be carried out to identify bioactive compounds responsible for activities observed in this study. In addition, in vivo antioxidant activity on animal models is also required to be investigated to evaluate the efficacy of phytochemicals fractionated on the impaired glucose tolerance, insulin resistance, and other biological parameters related to people with diabetes.

Conclusion

Different classes of Citrus hystrix peel extract are capable of providing different antioxidant and in vitro antidiabetic activity with regard to medium type to certain extent. The fraction of ethyl acetate exhibited the highest antioxidant and antidiabetes activities. The mechanism behind this may be due to the presence of more phytochemicals in the fraction of ethyl acetate. The comparable antioxidant activity of the fraction of ethyl acetate to the standard of ascorbic acid suggests the fractions may have beneficial implication for human health to alleviate oxidative stress. The findings demonstrated that ethyl acetate was the most effective solvent to extract phytochemicals from ethanolic crude extract of Citrus hystrix peel. Further studies are required to identify bioactive constituents to have insight on the compounds responsible for activities observed in this study, molecular mechanisms involved in antioxidant activity as well as in vivo studies to determine their efficacy prior to clinical trials.

Acknowledgements

This work was supported by Directorate General of Higher Education, Indonesia Ministry of Education (RISTEKDIKTI) through Fundamental Research Grant No.003/SP2H/P/K7/KM/2015. The authors thank Ms. Lanny Hadi (Faculty of Pharmacy, Widya Mandala Catholic University Surabaya) for her generosity to provide metformin HCl.

References


Borradaile, N. M., Dreu, L. E. d. and Huff, M. W. 2003. Inhibition of net HepG2 cell apolipoprotein B secretion by the citrus flavonoid naringenin involves activation


Cirico, T. L. and Omaye, S. T. 2006. Additive or synergetic effects of phenolic compounds on human low density lipoprotein oxidation. Food and Chemical Toxicology 44: 510-516.


Lim, S. M. and Loh, S. P. 2016. Antioxidant capacities and antidiabetic properties of phenolic extracts from selected citrus peels. International Food Research

Liu, H., Cao, J. and Jiang, W. 2015. Evaluation and comparison of vitamin C, phenolic compounds, antioxidant properties and metal chelating activity of pulp and peel from selected peach cultivars. LWT - Food Science and Technology 63: 1042-1048.


