

Essential Oil of Aerial Parts of *Adiantum capillus-veneris*: Chemical Composition and Antioxidant Activity

Laleh Khodaie,^{1,2,*} Solmaz Esnaashari,¹ and Seddigheh Bamdad Moghaddam¹

¹Drug Applied Research Center, Tabriz University of Medical Sciences, Tabriz, IR Iran

²Department of Traditional Pharmacy, Faculty of Traditional Medicine, Tabriz University of Medical Sciences, Tabriz, IR Iran

*Corresponding author: Laleh Khodaie, Department of Traditional Pharmacy, Faculty of Traditional Medicine, Tabriz University of Medical Sciences, Tabriz, IR Iran. Tel: +98-4133337952, E-mail: khodaie@gmail.com

Received 2014 July 12; Revised 2014 October 22; Accepted 2014 November 15.

Abstract

Background: *Adiantum capillus-veneris* (Adiantaceae) is the only species of *Adiantum* genus growing in Iran. As a well-known plant in Iranian Traditional Medicine, to our knowledge, there has not been any report on essential oil constituents of this species as well as antioxidant activity evaluation of any plant belonging to *Adiantum* genus.

Objectives: This study aimed to determine phytoconstituents of *A. capillus-veneris* volatile oil and its antioxidant activity.

Materials and Methods: Essential oil obtained from aerial parts of *Adiantum capillus-veneris* was analyzed by GC-Mass and its antioxidant activity was assessed by DPPH assay.

Results: Analyses of yellow colored essential oil yielded 88.22% of total oil with 67 components. Among identified phytochemicals, carvone was the main component (31.58%). Moreover, percentage of carvacrol (13.75%), Hexadecanoic acid (5.88%), Thymol (4.05%), Hexahydrofarnesyl acetone (3.16%) and n-nonanal (2.99%) were more than other identified constituents. RC50 of this volatile oil was 0.039 mg/mL.

Conclusions: Antioxidant activity of this essential oil could be somehow attributed to high contents of carvone, carvacrol and thymol. The volatile oil of this plant could have the potential of other biological activities, so further experimental investigations are recommended on this essential oil.

Keywords: DPPH Assay, Adiantaceae, Antioxidant Activity, *Adiantum capillus-veneris*

1. Background

Adiantum capillus-veneris belonging to Adiantaceae family is habitant in mild tropical and subtropical regions (1) consisting of 200 species widespread worldwide. *A. capillus-veneris* with Persian name of “parsivashan” is the only species of *Adiantum* genus growing in Iran. As a well-known plant in Iranian Traditional Medicine, it is used as an expectorant, diuretic and lenient (2). Different phytochemicals such as terpenoids, flavonoids, phenyl ethanoids, steroids, alicyclic acids, lipids and long chain compounds have been isolated from different plants of *Adiantum* genus (3). In the recent years, there has been an increasing interest in medicinal plants essential oils demonstrated as natural antioxidants (4-7).

In previous studies, volatile oil composition of other species of *Adiantum* genus has been studied (1). Despite the fact, to our knowledge there has been no report on essential oil constituents of this species as well as antioxidant activity evaluation of any plant belonging to *Adiantum* genus.

2. Objectives

This study aimed to determine phytoconstituents of *A. capillus-veneris* volatile oil and its antioxidant activity.

3. Materials and Methods

3.1. Plant Material

Aerial parts of *Adiantum capillus-veneris* were collected from Kordestan province of Iran, Hilu village in March 2012. For this collection, voucher specimens were deposited in the Herbarium of pharmacy faculty, Tabriz, Iran. Forty-five grams of ground and dried aerial parts of *A. capillus-veneris* were subjected to hydrodistillation with distilled water (500 mL), using a Clevenger type apparatus for five hours. The oil was dried by anhydrous Na₂SO₄, measured and stored in dark glass bottles at 4°C for further analysis.

3.2. GC-MS Analysis

The volatile oil was analyzed using a Shimadzu GCMS-QP5050A gas chromatography mass spectrometer (GC-MS) fitted with a fused silica DB-1 capillary column (60 m × 0.25 mm i.d., 0.25 μm film thickness). Nitrogen was used as carrier gas at a flow rate of 1.3 mL/min. The oven temperature was kept at 50°C for 3 min, and programmed to rise to 270°C at a rate of 5°C/min and then kept constant for 9 minutes. The injector temperature was 250°C and

split ratio was adjusted at 1:15. The mass spectral (MS) data obtained at the following conditions; ionization potential 70 eV; ion source temperature 200°C; quadrupole temperature 100°C; solvent delay 3 minutes and EM voltage 3000 volts.

Identification of essential oil components was performed by comparison of their mass spectra with the NIST 21, NIST 107 and WILEY229 library, spectral data banks, which make available computer matching, direct comparison of retention times and mass spectral data with those of standard compounds as well as comparison of fragmentation patterns of mass spectra of unknown compounds with reported components. Kovats indices (KI) of phytoconstituents were obtained using standard n-alkanes (C8-C20) injection, under the same chromatographic conditions.

For quantitation (area %), the GC analyses were performed on a Shimadzu QP-5050A GC series apparatus fitted with a FID detector. The FID detector temperature was 300 °C. To obtain the same elution order as GC-MS, simultaneous auto-injection was performed on a duplicate of the same column applying the same operational conditions. Relative percentage amounts of separated compounds were calculated from FID chromatograms.

3.3. DPPH Assay

Antioxidant activity of the essential oil of *A. capillus-veneris* was assessed using DPPH assay. Bleaching of purple colored chloroform, solution of 2, 2-diphenyl -1- pycryl

hydrazyl (DPPH)(sigma) is the basis of this assay, so different sample solution series were prepared. Five milliliters of each concentration of essential oil was added to 5 mL of 0.004% chloroform solution of DPPH. After 30 minutes incubation of solutions at room temperature and bleaching of DPPH, absorption of samples was monitored at 517 nm against a blank. Inhibition of DPPH was calculated as RC50 that was extrapolated from dose-response curve. Tests were performed in duplicate (8-10). Trolox was used as a standard drug for assay.

4. Results

Volatile oil obtained by hydrodistillation of arial parts of *A. capillus-veneris* yielded a lemon yellow colored volatile oil of 0.15% (v/w). Table 1 demonstrates components of this volatile oil listed in order of their elution from DB1 column. Listed constituents were analyzed by GC-Mass both quantitatively and qualitatively. Sixty-seven components consisting 88.22% of total oil of *A. capillus-veneris* were identified. Among identified phytochemicals, carvone was the main compound (31.58%). Furthermore, percentage of carvacrol (13.75%), Hexadecanoic acid (5.88%), Thymol (4.05%), Hexahydrofarnesyl acetone (3.16%) and n-nonanal (2.99%) were more than other identified constituents. As seen in Table 1, phytochemicals in this essential oil were predominantly made up of monoterpenes (58.27%), also the monoterpene fraction was mainly consisted of oxygenated monoterpenes (57.22%). Moreover, sesquiterpenes (6.62%) and non-isoprenoid (23.33%) constituents existed in much lower percentages.

Table 1. Components of the Volatile Oil of *A. capillus-veneris*^a

NO	Compound	% Area	RI ^b	Molecular Formula	Identification Method ^c
1	benzaldehyde	0.25	940	C ₇ H ₆ O	RI + MS
2	4-octen-3one	0.11	956	C ₈ H ₁₄ O	RI + MS
3	1- octen- 3oL	0.6	961	C ₈ H ₁₆ O	RI + MS
4	2-n-pentylfuran	0.08	980	C ₉ H ₁₄ O	RI + MS
5	n-octanal	0.27	992	C ₈ H ₁₆ O	RI + MS
6	1,8-cineol	0.19	1028.3	C ₁₀ H ₁₈ O	RI + MS
7	alpha-limonene	0.05	1032	C ₁₀ H ₁₆	RI + MS
8	2-octenal (E)	0.17	1034	C ₈ H ₁₄ O	RI + MS
9	2-octen-1-ol	0.13	1048	C ₈ H ₁₆ O	RI + MS
10	1-octanol	0.32	1060	C ₈ H ₁₈ O	RI + MS
11	n-nonanal	2.99	1082	C ₉ H ₁₈ O	RI + MS
12	L- linalool	0.83	1102	C ₁₀ H ₁₈ O	RI + MS
13	camphor	0.24	1126	C ₁₀ H ₁₆ O	RI + MS
14	trans-pinocarveol	0.07	1117	C ₁₀ H ₁₆ O	RI + MS
15	menthone	0.39	1152	C ₁₀ H ₁₈ O	RI + MS
16	borneol	0.15	1155	C ₁₀ H ₁₈ O	RI + MS
17	nonanol	0.21	1155	C ₉ H ₂₀ O	RI + MS
18	(-)-menthol	0.38	1166	C ₁₀ H ₂₀ O	RI + MS
19	terpineol-4	1.01	1168	C ₁₀ H ₁₈ O	RI + MS
20	myrtenal	0.18	1168	C ₁₀ H ₁₄ O	RI + MS

21	cis-dihydrocarvone	0.86	1206	C ₁₀ H ₁₆ O	RI + MS
22	cuminic aldehyde	0.82	1221	C ₁₀ H ₁₂ O	RI + MS
23	carvone	31.58	1223	C ₁₀ H ₁₄ O	RI + MS
24	nerol	0.18	1227	C ₁₀ H ₁₈ O	RI + MS
25	trans-anethol	1.95	1260	C ₁₀ H ₁₂ O	RI + MS
26	thymol	4.05	1268	C ₁₀ H ₁₄ O	RI + MS
27	carvacrol	13.72	1277	C ₁₀ H ₁₄ O	RI + MS
28	n-undecanal	0.14	1282	C ₁₁ H ₂₂ O	RI + MS
29	2,4-decadienal	0.45	1286	C ₁₀ H ₁₆ O	RI + MS
30	eugenol	0.7	1326	C ₁₀ H ₁₂ O ₂	RI + MS
31	alpha-terpinyl acetate	0.44	1332	C ₁₂ H ₂₀ O ₂	RI + MS
32	beta- bourbonene	0.1	1380	C ₁₅ H ₂₄	RI + MS
33	delta-selinene	0.3	1383	C ₁₅ H ₂₄	RI + MS
34	dodecanal	0.22	1383	C ₁₂ H ₂₄ O	RI + MS
35	n-tetradecane	0.9	1403	C ₁₄ H ₃₀	RI + MS
36	alpha- Ionone	0.27	1408	C ₁₃ H ₂₀ O	RI + MS
37	geranyl acetate	0.56	1428	C ₁₃ H ₂₂ O	RI + MS
38	alpha-bergamotene	0.99	1436	C ₁₅ H ₂₄	RI + MS
39	(Z)- beta-Farnesene	0.26	1450	C ₁₅ H ₂₄	RI + MS
40	alpha-Santalene	0.13	1460	C ₁₅ H ₂₄	RI + MS
41	beta-ionone	0.97	1461	C ₁₃ H ₂₀ O	RI + MS
42	alpha-curcumene	0.36	1474	C ₁₅ H ₂₂	RI + MS
43	E-2-tridecenal	0.13	1478	C ₁₃ H ₂₄ O	RI + MS
44	alpha-murolene	0.28	1499	C ₁₅ H ₂₄	RI + MS
45	n-pentadecane	1.7	1503	C ₁₅ H ₃₂	RI + MS
46	calamenene	0.26	1516	C ₁₅ H ₂₂	RI + MS
47	delta-cadinene	0.22	1520	C ₁₅ H ₂₄	RI + MS
48	endo-1-bourbonanol	0.5	1537	C ₁₅ H ₂₆ O	RI + MS
49	caryophyllenyl alcohol	0.62	1566	C ₁₅ H ₂₆ O	RI + MS
50	(+)- spathulenol	0.39	1570	C ₁₅ H ₂₄ O	RI + MS
51	cubenol	0.15	1624	C ₁₅ H ₂₆ O	RI + MS
52	beta- tumerone	0.12	1634	C ₁₅ H ₂₂ O	RI + MS
53	cadalin	0.28	1655	C ₁₅ H ₁₈	RI + MS
54	jatamansone	0.22	1658	C ₁₅ H ₂₆ O	RI + MS
55	2-pentadecanone	0.1	1674	C ₁₅ H ₃₀ O	RI + MS
56	hexadecanal	0.24	1696	C ₁₆ H ₃₂ O	RI + MS
57	heptadecane	0.5	1703	C ₁₇ H ₃₆	RI + MS
58	tetradecanoic acid	0.16	1713	C ₁₄ H ₂₈ O ₂	RI + MS
59	octadecane	0.08	1803	C ₁₈ H ₃₈	RI + MS
60	hexahydrofarnesyl acetone	3.16	1834	C ₁₈ H ₃₆ O	RI + MS
61	Z-9-octadecenal	0.32	1876	C ₁₈ H ₃₄ O	RI + MS
62	octadecanoic acid, methyl ester	0.2	1911	C ₁₉ H ₃₈ O ₂	RI + MS
63	caprylic ether	0.56	1914	C ₁₆ H ₃₄ O	RI + MS
64	hexadecanoic acid	5.88	1920	C ₁₆ H ₃₂ O ₂	RI + MS
65	phytol	2.1	2106	C ₂₀ H ₄₀ O	RI + MS
66	linoleic acid	0.72	2088	C ₁₈ H ₃₂ O ₂	RI + MS
67	oleic Acid	0.76	2097	C ₁₈ H ₃₄ O ₂	RI + MS

^aTotal compounds = 76; Oxygenated monoterpenes = 57.22%; Monoterpene hydrocarbons = 0.05%; Oxygenated sesquiterpenes = 2.1%; Sesquiterpene hydrocarbons = 4.52%; Non-terpene hydrocarbons = 23.33%; Total identified = 88.22%.

^bCompounds listed in order of elution from a DB-1 column.

^cIdentification method (RI, Retention indices; MS, Mass spectroscopy).

Antioxidant activity of *A. capillus-veneris* volatile oil was assessed by DPPH assay, in which the basis is decolorization of DPPH and measurement of the absorbance of test tubes containing different concentrations of essential oil. RC50 of this volatile oil was 0.039 mg/mL. RC50 of Trolox as positive control was 3.07×10^{-3} mg/mL.

5. Discussion

Free radicals, defined as atoms or molecules with odd number of electrons, exist in many chemicals and have been suggested to contribute in cell structure and tissue damage, which eventually cause human disease and aging mechanism (11-13). Antioxidants protect body against free radical-mediated and oxidative damage by scavenging free radicals (14), so increasing antioxidant intake can be a preventive factor for lowering oxidation (15, 16). Nowadays, there is a growing interest for identifying antioxidants from natural sources due to a new trend for substitution of synthetic antioxidants with natural ones, which exist in medicinal plants used in traditional medicine (17, 18). Essential oils obtained from medicinal plants can be used as natural antioxidants (5). *A. capillus-veneris* is a fern widely used for various diseases in Iranian traditional medicine (19). According to the literature, isolated phytochemicals of *A. capillus-veneris* were triterpenoidal compounds belonging to adiantane and filicane groups and identified as isoadiantone, isoadiantol-B, 3-methoxy-4-hydroxyfilicane and 3, 4-dihydroxyfilicane as well as three flavonoids of quercetin, quercetin-3-O-glucoside and quercetin-3-O-rutinoside (rutin). Modern pharmacological studies revealed antimicrobial, antifungal, anti-implantation, antioxidant, anti-inflammatory, anti-diabetic and anti-ceptive effects of this plant (20-24). This paper discussed the above purposes since no research has been performed concerning chemical constituents and antioxidant activity of this species essential oil.

Table 1 demonstrates major constituents of the essential oil of *A. capillus-veneris*. As shown in Table 1, the main constituent of this volatile oil was carvone (31.58%). Other major constituents were carvacrol (13.72%), hexadecanoic acid (5.88%), thymol (4.05%), Hexahydrofarnesyl acetone (3.16) and n-nonanal (2.99%). In another study conducted to determine constituents of the essential oil of *Adiantum flabellulatum*, the major constituents identified from roots of this plant were n-decanoic acid (11.44%), 6,10,14-trimethyl-2-pentadecanone (11.23%), diethyl phthalate (8.63%), and nonanoic acid (6.15%). The major constituents identified from leaves of *A. flabellulatum* were n-decanoic acid (11.77%), 2-isopropenyl-4a,8-dimethyl-1,2,3,4,4a,5,6,7-octahydronaphthalene (10.63%), [1R-(1 α ,7 β ,8 α)]-1,2,3,5,6,7,8,8a-octahydro-1,8a-dimethyl-7-(1-methylethenyl)-naphthalene (9.88%), α -panasinsen (8.11%), 4-tetradecyne (6.63%), β -pinene (5.16%) and nonanoic acid (4.01%) (1). Moreover, in another article about phytoconstituents of essential oil of *Adiantum edgewor-*

thii, n-nonanal was the main constituent in leaves, while 2,6-di-tert-butyl p-cresol was the main active constituent in the roots of this plant (25). These results indicate fundamental differences among essential oils of different species of *Adiantum* genus.

Antioxidant activity of volatile oil of *A. capillus-veneris* was assessed by DPPH assay, a simple and reliable experiment to screen antioxidant agents. Findings of this assay showed that the volatile oil of this plant has the potential of scavenging free radicals. Phytochemicals of this essential oil indicated that this effect could be somehow attributed to high contents of carvone (26), carvacrol and thymol. Thymol and carvacrol as phenolic compounds are responsible for radical scavenging activity of many essential oils, which contain these two compounds (27).

This study determined chemical composition and antioxidant activity of the essential oil of *A. capillus-veneris*. Phytochemicals responsible for its radical scavenging activity were discussed. In conclusion, the volatile oil of this plant could have the potential of other biological activities, so it is recommended to perform further experiments on this essential oil.

Acknowledgments

Authors would like to thank Dr. Delazar for providing funding and facility.

Footnote

Authors' Contribution: Laleh Khodaie abstracted and analyzed data, wrote and prepared the manuscript and is guarantor. Solmaz Esnaashari developed the original idea and Seddigheh Bamdad Moghaddam obtained essential oil.

References

- Kang WY, Ji ZQ, Wang JM. Composition of the essential oil of *Adiantum flabellulatum*. *Chem Nat Compounds*. 2009;**45**(4):575-7. doi:10.1007/s10600-009-9371-5.
- Lemaitre RN, King IB, Mozaffarian D, Sotoodehnia N, Siscovick DS. Trans-fatty acids and sudden cardiac death. *Atheroscler Suppl*. 2006;**7**(2):13-5. doi: 10.1016/j.atherosclerossup.2006.04.003. [PubMed:16713398]
- Pan C, Chen YG, Ma XY, Jiang JH, He F, Zhang Y. Phytochemical Constituents and Pharmacological Activities of Plants from the Genus *Adiantum*: A Review. *Trop J Pharm Res*. 2011;**10**(5) doi: 10.4314/tjpr.v10i5.18.
- Bakkali F, Averbeck S, Averbeck D, Idaomar M. Biological effects of essential oils—a review. *Food Chem Toxicol*. 2008;**46**(2):446-75. doi:10.1016/j.fct.2007.09.106. [PubMed:17996351]
- Damien Dorman HJ, Deans SG, Noble RC, Surai P. Evaluation In Vitro of Plant Essential Oils as Natural Antioxidants. *J Essential Oil Res*. 1995;**7**(6):645-51. doi:10.1080/10412905.1995.9700520.
- Sacchetti G, Maietti S, Muzzoli M, Scaglianti M, Manfredini S, Radice M, et al. Comparative evaluation of 11 essential oils of different origin as functional antioxidants, antiradicals and antimicrobials in foods. *Food Chem*. 2005;**91**(4):621-32. doi: 10.1016/j.foodchem.2004.06.031.
- Baratta M, Dorman H, Deans SG, Figueiredo A, Barroso JG, Ruberto G. Antimicrobial and antioxidant properties of some commercial essential oils. *Flavour Fragrance J*. 1998;**13**(4):235-44. doi: 10.1002/(sici)1099-1026(1998070)13:4<235::aid-ffj733>3.0.co;2-t.

8. Namjooyan F, Azemi ME, Rahmanian VR. Investigation of anti-oxidant activity and total phenolic content of various fractions of arial parts of *Pimpinella barbata* (DC.). *Jundishapur J Nat Pharm Prod.* 2010;**5**(1):1-5.
9. Shahraki A, Ravandeh M. Comprative survey on the essential oil composition and antioxidant activity of aqueous extracts from flower and stem of *Achillea wilhelmsii* from taftan (Southeast of Iran). *Health Scope.* 2013;**1**(4):171-6.
10. Emami SA, Shahani A, Hassanzadeh Khayyat M. Antioxidant activity of leaves and fruits of cultivated conifers in iran. *Jundishapur J Nat Pharm Prod.* 2013;**8**(3):113-7. [PubMed: 24624199]
11. Raha S, Robinson BH. Mitochondria, oxygen free radicals, disease and ageing. *Trends Biochem Sci.* 2000;**25**(10):502-8. doi: 10.1016/S0968-0004(00)01674-1. [PubMed: 11050436]
12. Valko M, Leibfritz D, Moncol J, Cronin MT, Mazur M, Telser J. Free radicals and antioxidants in normal physiological functions and human disease. *Int J Biochem Cell Biol.* 2007;**39**(1):44-84. doi: 10.1016/j.biocel.2006.07.001. [PubMed: 16978905]
13. McCord JM. Human disease, free radicals, and the oxidant/antioxidant balance. *Clin Biochem.* 1993;**26**(5):351-7. doi:10.1016/0009-9120(93)90111-i. [PubMed: 8299205]
14. Fang Y, Yang S, Wu G. Free radicals, antioxidants, and nutrition. *Nutrition.* 2002;**18**(10):872-9. doi: 10.1016/S0899-9007(02)00916-4. [PubMed: 12361782]
15. Ramarathnam N, Osawa T, Ochi H, Kawakishi S. The contribution of plant food antioxidants to human health. *Trends Food Sci Technol.* 1995;**6**(3):75-82. doi: 10.1016/S0924-2244(00)88967-0.
16. Lindley MG. The impact of food processing on antioxidants in vegetable oils, fruits and vegetables. *Trends Food Sci Technol.* 1998;**9**(8-9):336-40. doi:10.1016/S0924-2244(98)00050-8.
17. Moure A, Cruz JM, Franco D, Dominguez J, Sineiro J, Dominguez H, et al. Natural antioxidants from residual sources. *Food Chem.* 2001;**72**(2):145-71. doi:10.1016/S0308-8146(00)00223-5.
18. Dimitrios B. Sources of natural phenolic antioxidants. *Trends Food Sci Technol.* 2006;**17**(9):505-12. doi:10.1016/j.tifs.2006.04.004.
19. Khorasani AA. *Makhzan Al-Adviyeh.* Tehran: Sabzarangh; 2002.
20. Hussain MM, Ahmad B, Rashid E, Hashim S, Marwat KB, Jan A. In Vitro antimicrobial activity of methanol and water extracts of *Adiantum capillus veneris* and *Tagetes patula* against multidrug resistant bacterial strains. *Pak J Bot.* 2014;**46**(1):363-8.
21. Ibraheim ZZ, Ahmed AS, Gouda YG. Phytochemical and biological studies of *Adiantum capillus-veneris* L. *Saudi Pharm J.* 2011;**19**(2):65-74. doi: 10.1016/j.jsps.2011.01.007. [PubMed: 23960744]
22. Semwal D, Bamola A, Rawat U. Chemical constituents from some antidiabetic plants. *Univ J Phytochem Ayur Heig.* 2007;**2**(3):40-8.
23. Ishaq MS, Hussain MM, Siddique Afridi M, Ali G, Khattak M, Ahmad S. In Vitro Phytochemical, Antibacterial, and Antifungal Activities of Leaf, Stem, and Root Extracts of *Adiantum capillus veneris*. *Sci World J.* 2014:269793.
24. Nakane T, Maeda Y, Ebihara H, Arai Y, Masuda K, Takano A, et al. Fern constituents: triterpenoids from *Adiantum capillus-veneris*. *Chem Pharm Bull (Tokyo).* 2002;**50**(9):1273-5. [PubMed: 12237552]
25. Ji ZQ, He GD, Kang WY. HS-SPME-GC-MS Analysis of the essential oil in common *Adiantum edgeworthii*. *China Pharm.* 2008;**30**(21)
26. Farag RS, Badei AZMA, Hewedi FM, El-Baroty GSA. Antioxidant activity of some spice essential oils on linoleic acid oxidation in aqueous media. *J Am Oil Chem Soc.* 1989;**66**(6):792-9. doi: 10.1007/bf02653670.
27. Ruberto G, Baratta MT. Antioxidant activity of selected essential oil components in two lipid model systems. *Food Chem.* 2000;**69**(2):167-74. doi:10.1016/S0308-8146(99)00247-2.