

OPTIMIZATION OF PROPOLIS
ULTRASOUND-ASSISTED EXTRACT AND
IDENTIFICATION OF ITS PHYTOCHEMICAL
AND WOUND HEALING PROPERTIES

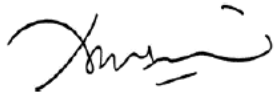
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We hereby declare that We have checked this thesis, and, in our opinion, this thesis is adequate in terms of scope and quality for the award of the degree of Doctor of Philosophy.



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STUDENT'S DECLARATION

I hereby declare that the work in this thesis is based on my original work except for quotations and citations which have been duly acknowledged. I also declare that it has not been previously or concurrently submitted for any other degree at Universiti Malaysia Pahang or any other institutions.

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NAJIHAH YUSOF

Thesis submitted in fulfillment of the requirements
for the award of the degree of
Doctor of Philosophy

Faculty of Chemical and Process Engineering Technology
UNIVERSITI MALAYSIA PAHANG

JUNE 2023

ACKNOWLEDGEMENTS

First and foremost, all praise is due to Allah s.w.t, The Most Gracious and The Most Merciful for giving me strength and courage to complete my PhD thesis. It has been an exhilarating and fulfilling journey for me personally.

It is a genuine pleasure to express my deep sense of thanks and gratitude to my supervisor, Prof Datin Ts Dr. Mimi Sakinah Abdul Munaim. Her dedication, meticulous scrutiny, scholarly advice and scientific approaches have helped me to a very great extent to accomplish this task.

I owe a sense of gratitude to my co- supervisor, Dr. Rajaletchumy A/P Veloo Kutty. Her timely suggestions with kindness, enthusiasm and dynamism have enabled me to complete my publications and thesis.

I can barely express my gratefulness to my colleagues and technical staffs of Faculty of Chemical and Process Engineering Technology of Universiti Malaysia Pahang for their kindness and continuous support especially during my lab work phase.

Last but not least, it is impossible to extend enough thanks to my family especially my parents, siblings and my niece who were always being by my side through thick and thin and gave me the encouragement I needed throughout this knowledge seeking journey. May Allah shower you will His blessings.

ABSTRAK

Produk semula jadi seperti propolis telah menarik perhatian para penyelidik kerana kewujudan pelbagai sebatian aktif yang bermanfaat seperti fenolik dan flavonoid dan sebatian ini mempunyai sifat anti-radang, anti-oksidatif, anti-mikrob, anti-karsinogenik, penyembuhan luka dan lain-lain lagi. Walau bagaimanapun, untuk mendapatkan sebatian fenolik dan fitokimia aktif dari propolis, propolis mentah perlu menjalani proses pengekstrakan terlebih dahulu. Secara amnya, kaedah pengekstrakan konvensional (pemerahan) (MAE) merupakan kaedah pengekstrakan yang paling biasa digunakan untuk mengekstrak sebatian aktif daripada propolis tetapi malangnya, kaedah tersebut memerlukan masa dan tenaga yang banyak serta melibatkan penggunaan pelarut yang tinggi. Informasi tentang kesan sitotoksiti dari penggunaannya dan potensi kesan penyembuhan luka masih kurang. Kajian ini direkabentuk untuk membandingkan kecekapan pemerahan (MAE) dengan kaedah pengekstrakan bukan konvensional (pengekstrakan berbantu ultrasonik) (UAE) melalui kajian kinetik dan termodinamik dan untuk menyiasat penggunaan Metodologi Permukaan Tindak Balas (RSM) kepada pengekstrakan berbantu ultrasonik terhadap pengekstrakan jumlah kandungan fenolik (TPC) dari propolis lebah tanpa sengat *Geniotrigona thoracica* dari Malaysia serta keupayaan penyembuhan luka. Analisis jumlah kandungan fenolik dan jumlah flavonoid, ujian penghapusan radikal bebas α , α -diphenyl- β -picrylhydrazyl (DPPH) dan 2,2'-azino-bis(3-ethylbenzothiazoline-6-sulfonic acid (ABTS⁺) dan ujian *Ferric Reducing Ability of Plasma* (FRAP) telah dilaksanakan untuk menentukan aktiviti pengantioksidan ekstrak propolis. Analisis (3-(4,5-dimethylthiazol-2-yl)-2,5-diphenyl-2H-tetrazolium bromide) MTT dan ujian calar telah dilakukan pada sel EA.hy926 untuk mengkaji kesan sitotoksiti dan potensi aktiviti penyembuhan luka oleh ekstrak propolis. Keputusan kinetik dan termodinamik pengekstrakan berbantu ultrasonik ialah; Ea; 0.032kJ/mol, $\Delta H\#$: -2.7796 hingga -2.4470 kJ/mol, $\Delta S\#$: \sim 8.22 J/kmol dan $\Delta G\#$: -5559.16 hingga -4894.01 J, manakala, pemerahan Ea: 68.13 #: 65.3160 hingga 65.6486 kJ/mol, $\Delta S\#$: -220.19 hingga -193.16 J/kmol dan $\Delta G\#$: 130633.08 hingga 131298.25 J. Pengoptimuman menghasilkan TPC (berkod), $Y = 0.082 + 0.013X_1 + 0.006114X_2 + 0.007554X_3 - 0.001739X_1X_2 - 0.00725X_1X_3 - 0.0006892X_2X_3 + 0.006103X_1^2 - 0.00148X_2^2 - 0.003858X_3^2$ dan keadaan optimum untuk kepekatan etanol (X_1) adalah 80%, masa pengekstrakan (X_2) adalah 25 minit dan suhu pengekstrakan (X_3) adalah 60°C yang menghasilkan 0.1007 ± 0.272 mg GAE/ g (eksperimen) dan 0.1041 mg GAE/g (diramalkan). TPC tertinggi didapati dari 80% ekstrak etanolik propolis; TPC: 8.8975 ± 0.008 mg GAE/g, dan TFC tertinggi didapati dari 50% ekstrak, iaitu 0.0276 ± 0.0335 mg QE/g. Bagi aktiviti penghapusan radikal bebas DPPH dan ABTS⁺, nilai IC₅₀ masing-masing ialah 0.0584 mg TE/ml dan 0.3979 mg TE/ml. 20% ekstrak propolis adalah tidak toksik kepada sel EA.hy926 manakala 50% dan 80% ekstrak adalah toksik dengan IC₅₀ sebanyak 97.5 μ g/ml dan 58 μ g/ml secara individu. Dalam ujian calar, sel yang dirawat dengan 20% ekstrak propolis membentuk lapisan tunggal selepas inkubasi 18 jam manakala, luka yang tidak dirawat (kawalan negatif) tertutup sepenuhnya selepas 24 jam. Kajian ini menunjukkan UAE lebih efisien dan lebih menjimatkan berbanding MAE dalam pengekstrakan TPC daripada propolis, terdapat kesan sinergistik antara kepekatan etanol, masa pengekstrakan dan suhu pengekstrakan yang menghasilkan TPC tertinggi, propolis mempamerkan aktiviti pengantioksidan, sitotoksiti dan keupayaan penyembuhan luka pada kepekatan tertentu terhadap sel EA.hy926.

ABSTRACT

Natural products like propolis have captivated endless attention among researchers due to the presence of various beneficially active compounds such as phenolic acids and flavonoids and these compounds possess anti-inflammatory, anti-oxidative, anti-microbial, anti-carcinogenic, wound healing properties and many others. However, to obtain the phenolic compounds and active phytochemicals from propolis, the crude propolis is required to undergo an extraction process first. Generally, conventional extraction method (maceration) (MAE) has been the most commonly used extraction method to extract active compounds from propolis but unfortunately, the method requires ample time and energy as well as involving high amount of solvent usage. The information on the cytotoxicity effect of the usage and its potential wound healing effect is still lacking. This study was designed to compare the efficiency of maceration (MAE) with the non-conventional extraction method (ultrasonic-assisted extraction) (UAE) through kinetic and thermodynamic studies and to investigate the use Response Surface Methodology (RSM) to ultrasonic-assisted extraction on the extraction of total phenolic content (TPC) from Malaysian propolis from *Geniotrigona thoracica* stingless bees as well as its potential wound healing capability. Total phenolic and total flavonoid content analyses, α, α -diphenyl- β -picrylhydrazyl (DPPH), 2,2'-azino-bis(3-ethylbenzothiazoline-6-sulfonic acid (ABTS⁺) free radical scavenging assays and Ferric Reducing Ability of Plasma (FRAP) assay were implemented to determine the antioxidant activity of propolis extracts. 3-(4,5-dimethylthiazol-2-yl)-2,5-diphenyl-2H-tetrazolium bromide (MTT) analysis and scratch assays were done on EA.hy926 cells to study the cytotoxicity effect and potential wound healing activity of propolis extracts. The kinetics and thermodynamics results of ultrasonic-assisted extraction were; E_a : 0.032kJ/mol, ΔH^\ddagger : -2.7796 to -2.4470 kJ/mol, ΔS^\ddagger : ~-8.22 J/kmol and ΔG^\ddagger : -5559.16 to -4894.01 J, whereas, maceration's E_a : 68.13 kJ/mol, ΔH^\ddagger : 65.3160 to 65.6486 kJ/mol, ΔS^\ddagger : -220.19 to -193.16 J/kmol and ΔG^\ddagger : 130633.08 to 131298.25 J. The optimization resulted in TPC (coded), $Y = 0.082 + 0.013X_1 + 0.006114X_2 + 0.007554X_3 - 0.001739X_1X_2 - 0.00725X_1X_3 - 0.0006892X_2X_3 + 0.006103X_1^2 - 0.001487X_2^2 - 0.003858X_3^2$ and the optimum conditions for ethanol concentration (X_1) was 80%, extraction time (X_2) was 25 minutes and extraction temperature (X_3) was 60°C which yielded 0.1007 ± 0.272 mg GAE/g (experimental) and 0.1041 mg GAE/g (predicted) of TPC. The highest TPC was found from 80% ethanolic propolis extract; TPC: 8.8975 ± 0.008 mg GAE/g, and the highest TFC was found from 50% extract, which was 0.0276 ± 0.0335 mg QE/g. For the free radical scavenging activity of DPPH and ABTS⁺, the IC₅₀ values were 0.0584 mg TE/ml and 0.3979 mg TE/ml, respectively. 20% ethanolic propolis extract was non-toxic to cells while 50% and 80% extracts were toxic with IC₅₀ of 97.5 μ g/ml and 58 μ g/ml individually. In scratch assay, the EA.hy926 cells were treated with 20% of ethanolic propolis extracts and formed monolayers after 18 hours of incubation, whereas, the untreated wound (negative control) was completely closed after 24 hours. This study revealed that UAE was more efficient and economical than MAE in the TPC extraction from propolis, there was a synergistic effect of ethanol concentration, extraction time and extraction temperature has generated the highest TPC, propolis exhibited antioxidant activity, cytotoxicity and potential wound healing capability at a certain concentration on EA.hy926cells.

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