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ANTIOXIDANT ACTIVITY OF ETHYL ACETATE EXTRACT FROM ENDOHYTIC BACTERIA OF MANGOSTEEN (*Garcinia mangostana* L.) ROOTS

ABSTRACT

Aims: This study aims to obtain isolates of endophytic bacteria found in mangosteen roots, determine information regarding the chemical contents of secondary metabolites from endophytic bacteria, and obtain antioxidant activity data using the DPPH (1,1-Diphenyl-2-Picrylhydrazyl) method.

Place and Duration of Study: The research was conducted from June to September 2019 at the Microbiology Laboratory of Universitas Perintis and the Higher Education Coordinating Board Region X, West Sumatra, Indonesia.

Methodology: Isolation of endophytic bacteria, secondary metabolite production by endophytic bacteria, phytochemical screening, and antioxidant activity testing using the DPPH method.

Results: The results of measuring the antioxidant activity of secondary metabolite extracts from endophytic bacteria of mangosteen roots using the DPPH method yielded an IC_{50} of 14,047.912 g/ml and gallic acid solution of 2,498 g/ml. Furthermore, the T-test analysis between the % inhibition of secondary metabolites from endophytic bacteria of mangosteen roots and gallic acid yielded a significant value of 0.013.

Conclusion: The antioxidant activity of secondary metabolites from endophytic bacteria of mangosteen roots is considered weak and cannot be an alternative or solution for antioxidant production.

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Keywords: Mangosteen Root, Garcinia mangostana L., Antioxidants, Endophytic Bacteria.

1. INTRODUCTION

Mangosteen (*Garcinia mangostana* L.) is a tropical plant species native to Southeast Asia, particularly Indonesia. In the community, mangosteen fruit is used to treat diarrhea, dysentery, and ulcers [1]. The fruit peel is utilized for treating constipation, respiratory disorders, skin infections, and inflammation. The roots are used to regulate irregular menstruation [2]. Chemical constituents found in mangosteen fruit include xanthenes, mangostin, garsion, flavonoids, and tannins. One crucial component in mangosteen is xanthone, which functions to neutralize free radicals [3].

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An efficient way to obtain these compounds is by utilizing endophytic microbes capable of producing the required compounds, thus eliminating the need to extract them from their host plants [4]. Endophytic bacteria are bacteria that live within the tissues of their host plants without causing any disease symptoms [5]. Endophytic bacteria typically enter plant tissues through roots, although plant parts directly exposed to air such as flowers, stems, and cotyledons can also serve as entry points for endophytic bacteria. The mutualistic symbiosis between endophytic bacteria and plants involves endophytic bacteria obtaining nutrients from the plant's metabolism and protecting the plant against pathogens [6], while the plant

32 benefits from antioxidants due to genetic exchange and long-term evolutionary relationships
33 [7].
34

35 Antioxidants are electron-donating compounds that can mitigate the negative effects of free
36 radicals. Free radicals are molecules containing one or more unpaired electrons in their
37 outermost orbital, making them highly reactive and unstable. In an effort to achieve stability,
38 free radicals react with atoms or molecules in their vicinity to obtain electron pairs. This
39 reaction occurs continuously in the body, leading to chain reactions capable of damaging cell
40 structures, and if left unchecked, can result in various diseases [8].
41

42 Based on the description above, this research will investigate the antioxidant activity of
43 secondary metabolites from endophytic bacteria of mangosteen roots using DPPH (1,1-
44 diphenyl-2-picrylhydrazyl) assay with UV-Vis spectroscopy.
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46 **2. MATERIAL AND METHODS**

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48 **2.1 Isolation of Endophytic Bacteria from Mangosteen Roots**

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50 Mangosteen roots were washed under running water for 5 minutes. Subsequently, they were
51 sterilized in a Laminar Air Flow hood to prevent contamination from other bacteria. The roots
52 were then immersed in 70% alcohol for 1 minute, transferred to 5.25% Sodium Hypochlorite
53 solution for 5 minutes, and then placed in 70% alcohol for 30 seconds. Afterward, the roots
54 were rinsed with distilled water for 1 minute, repeated twice, and placed on sterile filter paper
55 for 2 minutes. The roots were then cut into 2 cm lengths using sterile scissors and planted in
56 Nutrient Agar media. The samples that have been inoculated on NA media are then
57 incubated at 25°C in the dark for 48 hours. If after 24 hours there is no microbial growth
58 around the sample, surface sterilization is considered successful. After 48 hours of
59 incubation, endophytic bacteria are cultured, and a single bacterial colony is transferred to
60 Nutrient Agar (NA) media. Following purification, observations of endophytic bacterial
61 morphology characteristics are conducted based on criteria such as color, colony shape, and
62 colony margin.
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64 **2.2 Gram Staining of Endophytic Bacteria**

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66 A single colony of endophytic bacteria is smeared onto the surface of a glass slide. Bacterial
67 fixation is carried out by passing the glass slide over a Bunsen burner flame 2-3 times. Then,
68 crystal violet solution is added for 1 minute, followed by rinsing with water. Next, iodine
69 solution (lugol solution) is applied for 1 minute, followed by rinsing with water. The slide is
70 then treated with decolorizing solution (alcohol) for 10-20 seconds. After that, safranin
71 solution is added for 15 seconds, followed by rinsing with water. The slide is then air-dried
72 using filter paper. Examination is performed under a microscope at 100x magnification, and
73 the observed color of the bacteria indicates their Gram staining status: red color indicates
74 Gram-negative bacteria, while purple color indicates Gram-positive bacteria.
75

76 **2.3 Production of Secondary Metabolites by Endophytic Bacterial Isolates**

77

78 A single colony from the purified culture is inoculated into 250 mL of NB media and
79 incubated in a shaker incubator at 27°C and 170 rpm for 48 hours. The culture is then
80 sonicated for 30 minutes. After that, the culture is centrifuged at 5000 rpm for 10 minutes.
81 The supernatant from the centrifuged culture is fractionated using ethyl acetate and then

82 concentrated using a water bath at 40°C to separate the secondary metabolites from the
83 solvent until it becomes concentrated.

84 **2.4 Phytochemical Screening**

85

86 The sample is placed into a test tube, and then 10 ml of chloroform: water (1:1) is added.
87 The mixture is shaken in the test tube and allowed to settle briefly until two layers were
88 formed. The aqueous layer is examined for flavonoids, phenolics, and saponins. The
89 chloroform layer is examined for terpenoids, steroids, and alkaloids.

90

91 **2.1.1 Phenolic Examination**

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93 One to two drops of the aqueous layer are taken and mixed with one to two drops of FeCl₃
94 solution in a test tube. The formation of a blue color indicates the presence of phenolic
95 compounds.

96

97 **2.1.2 Flavonoid Examination**

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99 Take 1-2 drops of the aqueous layer and place them on a spot plate. Add a piece of Mg
100 metal and 1-2 drops of concentrated HCl. The appearance of a reddish-orange color
101 indicates the presence of flavonoid compounds

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103 **2.1.3 Terpenoid and Steroid Examination**

104

105 1-2 drops of the chloroform layer are placed in a spot plate and allowed to dry. Then,
106 anhydrous acetic acid with 2N H₂SO₄ (Lieberman-Burchard reagent) is added. A red color
107 indicates the presence of terpenoid compounds, while a purple-blue color indicates the
108 presence of steroid compounds.

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110 **2.1.4 Saponin Examination**

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112 The aqueous layer is taken and vigorously shaken in a test tube. The formation of
113 permanent foam (approximately 15 minutes) indicates the presence of saponins.

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115 **2.1.5 Alkaloid Examination**

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117 A small amount of the chloroform layer is taken and mixed with 10 ml of 0.05 N ammonium
118 chloroformate. The mixture is gently stirred, and then a few drops of 2N H₂SO₄ are added.
119 The mixture is shaken gently and allowed to separate. To the acidic layer, a few drops of
120 Mayer's reagent are added. A positive alkaloid reaction is indicated by the presence of white
121 precipitate or white clouds.

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123 **2.5 Determining the Maximum Wavelength of DPPH**

124

125 A freshly prepared solution of DPPH at 35 µg/ml is pipetted into a dark vial, totaling 4 ml.
126 Then, a mixture of distilled water and ethanol (1:1) at 2 ml is added to the vial. The vial is left
127 for 30 minutes in a dark place with the lid closed. The absorption of the solution is measured
128 using a UV-Vis spectrophotometer at wavelengths ranging from 400 to 800 nm.

129 **2.6 Determining Gallic Acid Antioxidant Activity**

130

131 From a concentration of 50 µg/ml, 0.2, 0.3, 0.4, 0.5, and 0.6 ml are pipetted into 10 ml
132 volumetric flasks. Then, a mixture of distilled water and ethanol (1:1) is added to the mark to
133 obtain concentrations of 1, 1.5, 2, 2.5, and 3 µg/ml. Next, 2 ml of each concentration (1, 1.5,

134 2, 2.5, and 3 µg/ml) is pipetted into separate vials, and 4 ml of DPPH solution is added to
135 each vial. The vials are left to stand for 30 minutes in the dark. The absorption of the
136 solutions is measured using a UV-Visible spectrophotometer at the maximum wavelength.
137 From the absorbance values of the gallic acid reference and the control, the percentage
138 inhibition is calculated using the following formula:
139

$$\text{Inhibition \%} = \frac{\text{Absorbance of Control} - \text{Absorbance (gallic acid/samples + DPPH)}}{\text{Absorbance Control}} \times 100 \%$$

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141 **2.7 Determination of Sample Antioxidant Activity (Mosquera, 2007)**

142 500 mg of secondary metabolite sample from endophytic bacteria is weighed and dissolved
143 in methanol in a 100 ml volumetric flask up to the mark, resulting in a concentration of 5000
144 µg/ml. From the sample solution, (0.2; 0.5; 1; 1.5; 2) ml is pipetted out. Then,
145 methanol:water (1:1) is added to a 10 ml volumetric flask up to the mark. Thus, samples with
146 concentrations of (100, 250, 500, 750, 1000) µg/ml are obtained. 2 ml of each concentration
147 of the sample solution is pipetted into separate vials, and then 4 ml of DPPH solution at 35
148 µg/ml is added. The mixture is homogenized and left to stand for 30 minutes in the dark.
149 Absorption is measured using a UV-Vis spectrophotometer at wavelengths ranging from 400
150 to 800 nm. The antioxidant activity of the sample is determined by the extent of inhibition of
151 DPPH radical absorption through the calculation of the percentage inhibition of DPPH
152 absorption.

153 **2.8 Data Analysis**

154 Data obtained in this study will be statistically analyzed using the t-test. A significant
155 difference will be indicated by a statistical result with a p-value of less than 0.05. Data
156 analysis using the t-test will be conducted using the statistical software SPSS 23.0 for
157 Windows Evaluation. The purpose is to compare the samples with the blank and determine
158 whether the difference between them is statistically significant.
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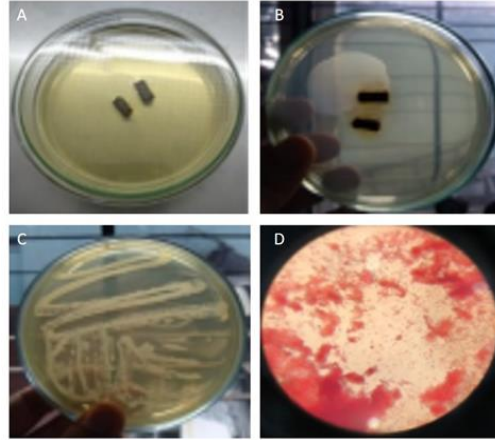
160 **3. RESULTS AND DISCUSSION**

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162 Isolation is the first process in obtaining endophytic bacteria from the sample. The root
163 sample used is fresh roots. Before isolation, the sample is cleaned from impurities and soil
164 adhering to it using clean flowing water. Meanwhile, surface sterilization of the sample from
165 epiphytic microorganisms is carried out by immersing the sample in 70% alcohol and 5.25%
166 NaOCl [9].

167 Endophytic bacteria from mangosteen roots began to show growth after plant tissue sections
168 were inoculated on NA media for approximately 48 hours (2 days). From this isolation,
169 observations of the morphological characteristics of endophytic bacteria were conducted,
170 such as: the colonies have smooth edges, are rod-shaped, and are gram-negative.
171

172



173 **Fig. 1. Isolation Process of endophytic bacteria. (A) Mangosteen planted on NA media**
 174 **(B) Endophytic bacteria growing on mangosteen roots (C) Purified endophytic**
 175 **bacteria (D) Gram staining results at 40x magnification**

176 From the bacterial isolation process, the production of secondary metabolites was conducted
 177 with the aim of determining the antioxidant activity of the bacteria. The production of
 178 secondary metabolites from bacterial isolates was carried out for 48 hours at a temperature
 179 of 27°C with a speed of 170 rpm using Nutrient Broth (NB) media in a shaker incubator. The
 180 obtained culture was sonicated for 30 minutes and then centrifuged at a speed of 5000 rpm
 181 for 10 minutes to separate bacterial cells and supernatant [10]. The supernatant obtained
 182 from centrifugation represents the crude sample of secondary metabolites. This sample was
 183 fractionated using ethyl acetate and then concentrated using a water bath at 40°C, resulting
 184 in a concentrated sample of endophytic bacterial secondary metabolites.

185 The sample appears cream-colored and has a distinctive odor based on organoleptic
 186 assessment. Meanwhile, phytochemical screening indicates that the sample contains
 187 flavonoids and. Flavonoids are compounds containing phenolic groups. Compounds
 188 belonging to the flavonoid group have the ability to act as antimicrobial, antiviral, strong
 189 respiratory inhibitors, and antioxidants. Saponins are powerful surface-active compounds
 190 that produce foam when shaken in water, and they can act as antimicrobials [11].

191 From the measurement results, the maximum wavelength of the antioxidant activity of the
 192 secondary metabolite sample of endophytic bacteria was found to be 520 nm with an
 193 absorbance of 0.657. The obtained absorbance measurements were then used to calculate
 194 the percentage inhibition or the percentage of antioxidant compound immersion against
 195 DPPH. The results of the percentage inhibition of the secondary metabolite sample of
 196 endophytic bacteria are 2.508%, 3.225%, 3.942%, 4.659%, and 5.734%. This indicates that
 197 the higher the concentration, the higher the % inhibition value [12]. The difference in
 198 antioxidant activity in the sample of secondary metabolites from endophytic bacteria is due
 199 to the difference in the amount of flavonoid compounds, which contribute hydrogen atoms
 200 [13].

201 Gallic acid exhibited inhibition percentages of 25.806%, 31.899%, 41.397%, 50.896%, and
 202 58.243%. The difference in inhibitory ability between the secondary metabolites of bacterial
 203 isolates and gallic acid is because gallic acid is a compound known to have hydroxyl groups
 204 to donate protons, whereas the sample is a solid secondary metabolite that is not yet pure,
 205 resulting in suboptimal ability to neutralize free radicals [14]. The content of flavonoids in the
 206 secondary metabolites also affects the inhibitory ability, as the antioxidant ability of

207 flavonoids can be influenced by the presence of hydroxyl groups. The more free hydroxyl
 208 groups on flavonoids, the greater their antioxidant activity. It is suspected that flavonoid
 209 compounds in the secondary metabolites of bacterial isolates have few free OH groups, so
 210 the number of hydrogen atoms donated is insufficient to neutralize the activity of DPPH
 211 radicals [15]. A study has shown that the radical scavenging activity tested on flavonoids is
 212 related to the number and position of hydroxyl group bonds in the molecule [16].

213 From the percentage inhibition, the IC₅₀ value can be determined, which allows for the
 214 determination of the concentration of antioxidant compounds that provide 50% inhibition,
 215 meaning that at this concentration, the antioxidant can inhibit free radicals by 50%. The IC₅₀
 216 value of gallic acid can be calculated as 2.498 g/mL. The antioxidant activity of secondary
 217 metabolites from endophytic bacteria in mangosteen is 14,047,912 g/mL Molyneux (2004)
 218 stated that IC₅₀ values < 50 µg/mL indicate very strong antioxidant activity, IC₅₀ values of 50-
 219 100 µg/mL indicate strong antioxidant activity, IC₅₀ values of 101-150 µg/mL indicate
 220 moderate antioxidant activity, and IC₅₀ values > 150 µg/mL indicate weak antioxidant activity.
 221 Therefore, the antioxidant activity of secondary metabolites from endophytic bacteria in
 222 mangosteen is considered weak and cannot be an alternative or solution for antioxidant
 223 production, as shown in the Table 1.
 224

225 **Table 1. Antioxidant activity of endophytic bacteria secondary metabolites**
 226

Sample Concentration (µg/mL)	Absorbance of DPPH	Absorbance of Sample + DPPH	Absorbance of Sample without DPPH	% Inhibition	IC ₅₀ (µg/mL)
100		0,544	0,000	2.508	
250		0,540	0,001	3.225	
500	0,657	0,536	0,001	3.942	14,047.912
750		0,532	0,000	4.659	
1000		0,526	0,002	5.734	

227
 228 In the data analysis using the t-test, it is found that the antioxidant activity between the %
 229 inhibition of gallic acid and the secondary metabolites of endophytic bacteria in mangosteen
 230 is significant with a significance value of 0.013 (*P* = .05). Therefore, it can be concluded that
 231 there is a significant difference between the % inhibition of gallic acid and the secondary
 232 metabolites of endophytic bacteria in mangosteen.
 233

234 **4. CONCLUSION**

235
 236 The morphological characteristics from a single isolate of bacteria from the roots of
 237 mangosteen plants were observed to be cream-colored, convex in shape with smooth colony
 238 edges, and classified as gram-negative bacteria. The antioxidant activity of secondary
 239 metabolites from endophytic bacteria was demonstrated with an IC₅₀ value of 14,047.912
 240 g/mL. The secondary metabolite antioxidants from endophytic bacteria in mangosteen are
 241 considered weak and cannot serve as an alternative or solution for antioxidant production.

242 These findings suggest that while endophytic bacteria from mangosteen roots show potential
 243 in producing secondary metabolites with antioxidant activity, further research is needed to
 244 explore their practical applications and to enhance their antioxidant properties.
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247 **COMPETING INTERESTS**

248

249 Authors have declared that no competing interests exist.

250

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