

## Original Research Article

# Characterization of the physicochemical and energetic properties of *Alchorneacordifolia* leaves and fruits harvested in three regions of Côte d'Ivoire

### ABSTRACT

**Aims:** This study aims to enhance the nutritional value of the leaves and fruits of *Alchorneacordifolia* by characterizing the physicochemical compounds through their dosage.

**Study design:** To solve health problems, humans use different methods, including the use of spontaneous wild plants such as *Alchornea cordifolia*.

**Place and Duration of Study:** This study was carried out at the Agro-valorization laboratory of the Jean Lorougnon Guédé University of Daloa between November 2023 and July 2024.

**Methodology:** The plant material consisted of leaves and fruits of *Alchornea cordifolia* harvested from three regions. The characterization of the pH and lipid ash, pH, dry matter, carbohydrates, energy values contents was carried out by official analysis methods (Association of Official Analytical Chemists), proteins by the Kjeldahl method, lipids by the Soxhlet method, fibers by the Weende method, and total and reducing sugars were determined using the UV-VIS spectrophotometry method by spectrophotometric use.

**Results:** the samples analysed contain the highest average content of proteins 15.11% for young leaves, 3.7% lipids, 3.9% pH, 58.69% carbohydrates and 261.63kcal energy value. In terms of dried leaves, 6.02% ash, 91.80% dry matter and 37.83% fibre. Mature leaves record 6.66% total sugars and 3.2% reducing sugars.

**Conclusion:** In conclusion, these leaves, whether young, dried, or mature, offer a variety of essential nutrients that can meet different nutritional needs, ranging from protein and energy intake to digestion and mineral intake.

**Keywords :** *Alchorneacordifolia*, physicochemical properties, energetics, leaves and fruits

### 1. INTRODUCTION

Herbal treatment is coming back to the forefront, as the effectiveness of medications such as antibiotics, once considered the near-universal solution to serious infections, is declining. Bacteria and viruses have gradually adapted to medications and are increasingly resistant to them [1]. The evaluation of the physicochemical parameters of medicinal plants is a crucial step in the enhancement of natural resources and the understanding of their therapeutic potential [2]. In Sub-Saharan Africa, populations place great importance on plants involved in nutrition and health [3]; [4]. Indeed, the family Euphorbiaceae includes *Alchorneacordifolia* (Schumach. & Thonn.) Müell. Arg. [5]. In Ivory Coast, one can find this elegant, sprawling climbing plant or shrub that thrives very well in tropical environments, in low-lying areas or forest zones. *Alchornea cordifolia*, a plant widely used in African traditional medicine, is recognized for its various medicinal properties. In Côte d'Ivoire, *Alchorneacordifolia* is traditionally used by the population through decoction or maceration for its anti-inflammatory, antimicrobial, antiparasitic, venotonic, and antioxidant properties. [6]; [7]. According to Adeleye et al. [2], the leaves of *Alchorneacordifolia* contain tannins, alkaloids, and saponins that inhibit the growth of *Salmonella typhi*, *Escherichia coli*, and *Shigella*, as well as treatments for ulcers and diarrhea. The main reason that leaves are a significant source of bioactive molecules [8].

However, despite its therapeutic use, very few studies have been conducted on the nutritional values of this plant. Through the analysis of the physical and chemical characteristics of the leaves and fruits of *Alchorneacordifolia* collected from three distinct regions of Côte d'Ivoire, the general aim of this study is to contribute to the valorization of *Alchorneacordifolia* and to provide solid scientific foundations for its preventive and dietary use. More specifically, the aim is to evaluate the physicochemical properties of the *Alchornea cordifolia* plant on the one hand and to provide a scientific basis to promote the use of this plant in food and medicinal applications on the other.

## 2. MATERIAL AND METHODS

### 2.1 Material

#### 2.1.1 Plant material

The biological material used in this study consists of leaves in different states of maturity (young, mature and dried) and fruits of *Alchornea cordifolia* harvested in the cities of Daloa, Séguéla and Yamoussoukro (Figure 1). The plant was identified with the "PlanNet" application and then confirmed by the botany laboratory of the Jean Lorougnon Guédé University of Daloa. Then put in plastic bags on which the stage of maturity and the sampling locality were indicated and transported to the Agrolorization Laboratory of the Jean Lorougnon Guédé University of Daloa for physicochemical analyses.



Fig. 1. Leaves and fruits of *Alchornea cordifolia* a. young leaves; b. mature leaves; c. fruit; d. dried leaves

#### 2.1.2 Study Area

The study was conducted in the regions of Daloa, Yamoussoukro and Séguéla, which are areas of natural regrowth of *Alchornea cordifolia* grows naturally and where the picking and marketing and use of the leaves of this plant are practiced.

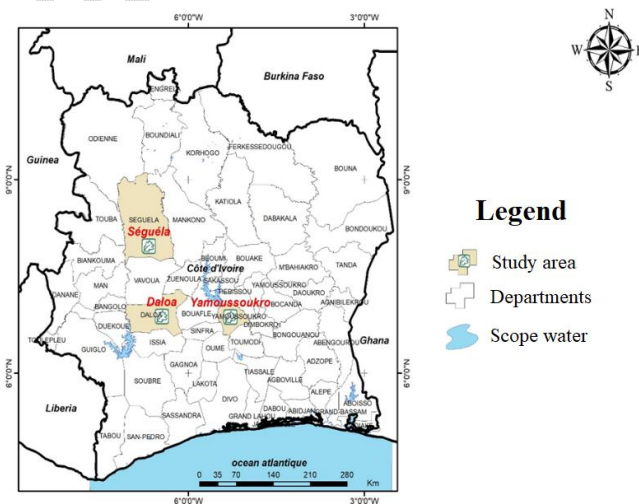


Fig. 2. Study Area Delineation Map

## 2.2 Methods

### 2.2.1 Sampling

Leaf-by-leaf harvesting of *Alchornea cordifolia* samples was carried out as early as 7 a.m. in the period from February to March 2023 and from September to October 2023. Leaves (young, mature and dried) and fruits were collected and put in plastic bags on which the stage of maturity and the sampling location were indicated. These bags were put in a cooler containing ice accumulators for transport to the Agro-valorisation Laboratory of the Jean Lorougnon Guédé University in Daloa. The samples were washed with tap water and dried in the shade at room temperature (25-30° C) for two weeks. 350 g of each leaf (young, mature, dead) as well as fruit were collected, crushed using a grinder and sieved with a 200 micron sieve to give a fine powder. This fine powder was packaged in labelled bags and stored at room temperature for the various analyses.

### 2.2.2 Physicochemical analysis of the leaves and fruits of *Alchornea cordifolia*

#### 2.2.2.1 Determination of the dry matter content of the leaves and fruits of *Alchornea cordifolia*

The method used for the removal of water from the leaves and fruits of *Alchornea cordifolia* is that of the AOAC [9], the principle of which is based on dehydration by drying samples in an oven until a constant mass is obtained. A quantity of five (5) grams of fresh leaves of *Alchornea cordifolia* was weighed using a balance in a crucible of known mass (M0). The assembly (crucible + powder) of mass M1 was put in the oven at 105°C (± 2°C) for 24 hours. After cooling with a desiccant, the crucible was weighed again (M2). Three tests were performed for each sample. The dry matter content was determined from the following formula:

$$\text{Humidity (\%)} = \frac{(M_1 - M_2)}{(M_{E0})} \times 100 \quad (1)$$

$$\text{Dry Matter (\%)} = 100 - \text{Humidity (\%)} \quad (2)$$

M1: Mass of the crucible + test sample ( g )  
M2: Mass of the entire assembly after drying. ( g )  
ME0: Test drive ( g )

#### 2.2.2.2 Determination of the protein content of the leaves and fruits of *Alchornea cordifolia*

Determination of crude protein content according to the KJELDHAL method [9]. One (1) gram of each sample of fine powder of *Alchornea cordifolia* leaves was heated to 400°C for 2 hours in the presence of a catalyst (selenium + potassium sulphate) and 20 mL of concentrated sulphuric acid. The residue of the mineralization was supplemented to 60 mL with distilled water, then added 50 mL of soda (40%) before being brought to a boil in a distiller. The ammonia released was collected in an Erlenmeyer flask containing 10 mL of boric acid (4%), with the addition of a mixed indicator (methyl red + bromocresol green). The assay was carried out by a solution of sulphuric acid (0.1 N) and the crude protein content was obtained by multiplying the nitrogen content (% N) by 6.25. The nitrogen and protein levels were obtained according to the following formulas:

$$N (\%) = \frac{V_a \times N_a \times 14,007}{1000 \times PE} \times 100 \quad (3)$$

% N: Nitrogen content present in the sample.  
Va: Volume of sulfuric acid poured (mL)  
Na: Normality of sulfuric acid (0,1 N)  
PE: Sample trial taking ( g )

$$\text{Protein content (\%)} = \% \text{ N} \times 6,25 \quad (4)$$

### 2.2.2.3 Determination of the ash content of the leaves and fruits of *Alchornea cordifolia*

The method used to determine the residues of mineral compounds remaining after incineration of the leaves and fruits of *Alchornea cordifolia* was that of AOAC [10]. A quantity of 0.5 g of each sample of fine powder of *Alchornea cordifolia* leaves was weighed using a balance in a crucible of known mass (M0). The whole (crucible + fine powder) was heated to the muffle furnace at 650 °C (± 2 °C) for 8 hours. After cooling in a desiccator, the crucible containing the ash was weighed and noted (M1). Three tests were conducted. The ash content was determined from the formula:

$$\text{Ash (\%)} = \frac{(M1 - M0)}{(PE)} \times 100 \quad (5)$$

M1: Mass of the crucible + ashes (g)

PE: Test taking (g)

M0: Mass of the crucible (g)

### 2.2.2.4 Determination of reducing sugars in the leaves and fruits of *Alchornea cordifolia*

The quantification of reducing sugars was carried out according to the method of Bernfeld [11]. A volume of one millilitre (1 mL) of an ethanolic extract from *Alchornea cordifolia* powder was introduced into a test tube and successively a volume of 0.5 mL of distilled water and a volume of 0.5 mL of dinitrosalicylic acid (DNS) were added. The mixture was heated in a boiling water bath for 5 minutes and after cooling, a volume of 5 mL of distilled water was added. The optical density was thus read at 540 nm against a blank test. A calibration range using a 0.1 mg/mL glucose solution allowed the quantification of reducing sugars and the tests were carried out in triplicate.

### 2.2.2.5 Determination of total sugars in the leaves and fruits of *Alchornea cordifolia*

The determination of total soluble sugars was carried out according to the method of Dubois et al. [12]. After extraction with 80° G.L ethanol (Gay Lussac) of the free sugars contained in a quantity of 5 g from each sample of the vegetable powder, purification by solutions of lead acetate (10%) and oxalic acid (10%) was carried out. The resulting solution was evaporated in a sand bath and supplemented with 25 mL of distilled water. A quantity of one millilitre (1 mL) of the previous sugar solution was taken, followed by 1 mL of phenol (5%) and 5 mL of concentrated sulphuric acid (94-97%). After cooling to room temperature, the reading was made at the wavelength of 490 nm on the spectrophotometer, against a standard range of 0 to 80 µg glucose. The tests were done in triplicate.

### 2.2.2.6 Determination of the fiber content of the leaves and fruits of *Alchornea cordifolia*

The crude fibre content of the samples was determined using the Weend method [9]. This method consists of treating the sample at a boil with sulphuric acid and then with soda. The resulting residue was dried, then calcined and weighed. The procedure consisted of putting a quantity of 2 g of sample in a beaker containing 50 ml of 0.25 N sulphuric acid. The mixture was then brought to a boil for 30 minutes. After that, 50 ml of the 0.31 N soda was added to the boiling mixture for 30 min. After filtration, the residue was washed several times with hot distilled water until the alkali was completely removed. The resulting insoluble was dried at 105 °C for 8 hours and weighed (M1). This dry residue was incinerated at 550 °C in a muffle furnace, previously heated to 550 °C for 3 hours and the ashes were weighed (M2). The crude fibre content was given by the following relationship:

$$F (\text{g}/100 \text{ g de MS}) = \frac{M_1 - M_2}{P_e} \times 100 \quad (6)$$

F : crude fibre content  
 M<sub>1</sub> : mass of the sample after 8 h of time in the oven  
 M<sub>2</sub> : dry residue after incineration at 550 °C for 3 h  
 Pe : Test Socket

#### 2.2.2.7 Determination of the lipid content of the leaves and fruits of *Alchornea cordifolia*

Lipids were determined using the Soxhlet method [9]. The fat was extracted by reflux heating and then weighed after evaporation. Fat content determination involves extracting the lipids from the sample with an organic solvent (hexane). The procedure consisted of introducing 10 g of sample into the Whatman cartridge, cotton was placed at the opening of the cartridge to prevent the sample from being carried away by the solvent during extraction. In an extraction tank, 300 ml of hexane was introduced, the tank was placed on a heating block and the connections of the various elements of the device were made. The refrigerant valve was opened and the heating unit was turned on for 6 hours. After this extraction time, the flask was removed from the Soxhlet device (made of 500 ml Pyrex France tube), and was placed in the rotary evaporator to separate the fat and solvent. Then, the whole thing (flask + fat) was dried in the oven and cooled in a desiccant for 15 minutes, then weighed. The fat content was finally determined according to the following formula:

$$MG \text{ (g/100 g de MS)} = \frac{(B_H - B_V)}{P_e} \times 100 \quad (7)$$

MG : grasses fat content  
 B<sub>V</sub> : mass of the empty balloon  
 B<sub>H</sub> : mass of the empty flask and oil after extraction  
 Pe : Test Socket

#### 2.2.2.8 Determination of the carbohydrate content of the leaves and fruits of *Alchornea cordifolia*

$$\text{Glucides (\%)} = 100 - [\text{cendres (\% MS)} + \text{protéines (\% MS)} + \text{lipides (\% MS)} + \text{fibres (\% MS)}]$$

following relationship [13].

Total carbohydrates were determined by estimation using the

(8)

#### 2.2.2.9 Determination of the energy value of the leaves and fruits of *Alchornea cordifolia*

The energy value (EV) of food comes from the three (03) macronutrients (carbohydrates, fats and proteins). It was calculated by multiplying the mean macronutrient values by the Atwater factors of 4; 4 and 9 respectively [13] according to the following expression:

$$VE \text{ (kcal/100 g)} = [(\% \text{ glucides} \times 4) + (\% \text{ protéines} \times 4) + (\% \text{ lipides} \times 9)] \quad (9)$$

#### 2.2.2.10 Determination of the pH of the leaves and fruits of *Alchornea cordifolia*

pH was determined using AOAC [14]. 2.5 g of sample was weighed in a 50 ml tube and then 20 ml of distilled water added. The whole thing was centrifuged at 4000 rpm for 15 minutes, then 10 ml of the supernatant was taken from a beaker for pH measurement. The pH was measured by dipping the electrode previously calibrated with pH 4.00 and pH 7.00 buffer solutions in the 10 ml of the solution and the value was read on the pH meter display.

### 2.3 Statistical analysis

Statistical analysis The statistical analysis was carried out with the Statistica 7.0 software and when a difference is observed, an HSD tuckey test is done to mark this difference at the 95% threshold ( $p < 0.05$ )

### 3. RESULTS AND DISCUSSION

#### 3.1 Results

##### 3.1.1 Dry matter content of *Alchornea cordifolia* fruits and leaves analysed

The results of the dry matter content of the leaves and fruits of *Alchornea cordifolia* according to the regions of Yamoussoukro, Daloa and Séguéla are presented below (Figure 3). The highest dry matter content is obtained from the dried leaves of *Alchornea cordifolia*. They are 90.14% in Yamoussoukro and 92.64% in Daloa and Séguéla. On the other hand, the levels of the other three categories of samples (young leaves, mature leaves and fruit) are all less than 30% dry matter.

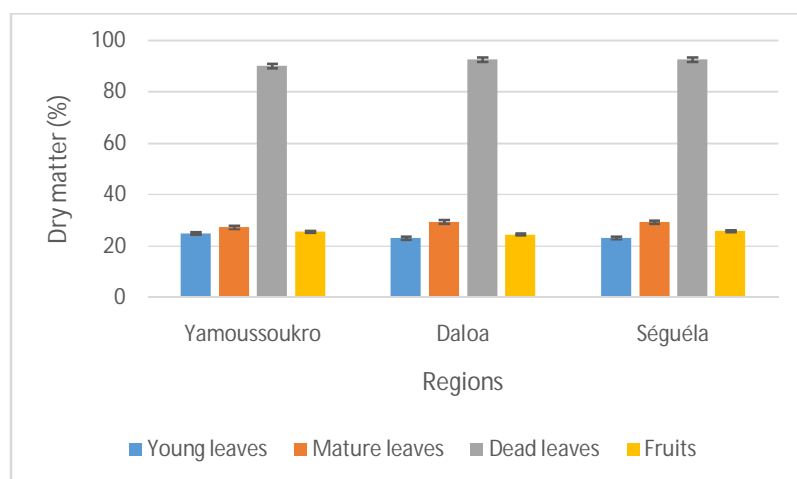


Fig. 3. Percentage dry matter content of fruits and different leaf stages of *Alchornea cordifolia* according to sampling regions

##### 3.1.2 Protein content of fruits and leaves of *Alchornea cordifolia*

Figure 4 shows the protein content of *Alchornea cordifolia* fruit and leaves as a function of sampling locations. It revealed variable protein levels in all the samples from the three locations. Concerning the locality of Yamoussoukro, mature leaves have the highest protein content (28%) followed by young leaves (25%), dried leaves (12.33%) and fruits (10%). At the level of Daloa, the young leaves (5.67%) and fruits (10%) have low levels compared to those of mature leaves (13.67%) and dried leaves (15.33%). As for the city of Séguéla, the fruits revealed lower protein contents (6%), while the young leaves and dried leaves showed average contents of 14.67 and 15.33%. Regardless of the locality and stage of ripening, the highest value was observed at the level of mature leaves (28%) in Yamoussoukro.

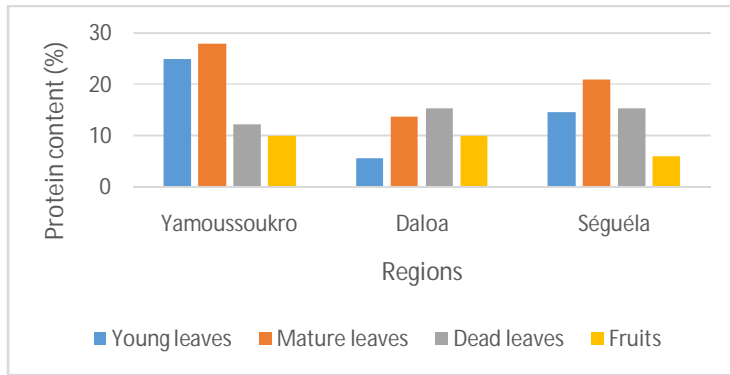


Fig. 4. Protein content of fruits and different leaf stages of *Alchorneacordifola* depending on the region

### 3.1.3 Ash content of fruits and leaves of *Alchornea cordifolia*

The proportions of ash obtained from the different parts of *Alchorneacordifolia* samples are represented according to the sampling locations in Figure 5 below. The highest ash content of young leaves was obtained in the Daloa samples (6.54%), followed by those of Séguéla (5.65%) and Yamoussoukro (4.92%). By count, dried leaves have equal contents (6.21%) for the regions of Daloa and Séguéla and 5.65% for Yamoussoukro. Variable ash contents of 3.65%, 4.17% and 4.97% were obtained with mature leaves respectively in the regions of Yamoussoukro, Daloa and Séguéla. Similarly, in the regions of Yamoussoukro (4.62%), Daloa (5.04%) and Séguéla (4.96%), the ash content obtained from the fruits remains variable.

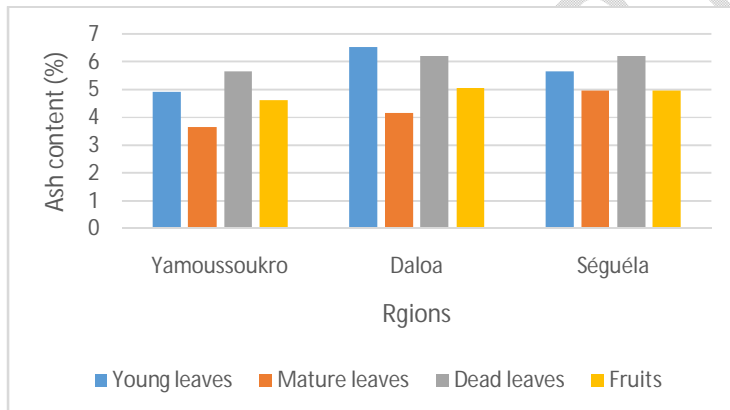


Fig. 5. Ash content of fruits and different leaf stages of *Alchorneacordifolia* according to sampling regions

### 3.1.4 Reducing sugar content of fruits and leaves of *Alchornea cordifolia*

The regions of Daloa and Yamoussoukro have the highest levels of reducing sugar specifically in mature leaves (4.4% and 3.1%) and fruits (3.9% and 2.4%). As for the locality of Séguéla, the values obtained are approximately identical in all the other samples studied (Figure 6).

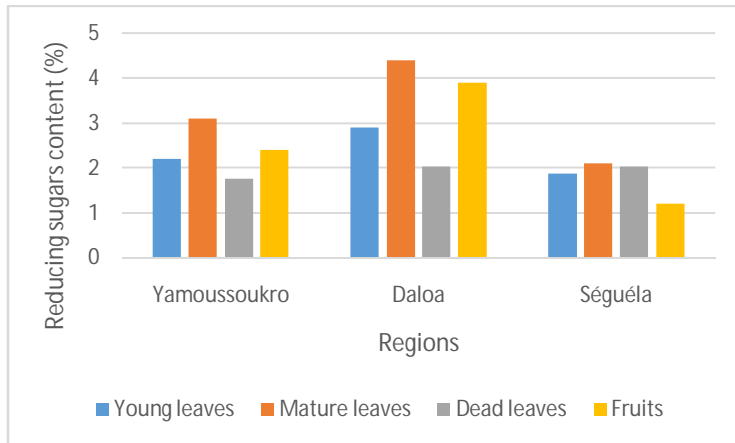


Fig. 6. Reducing sugar content of fruits and different leaf stages of *Alchornea cordifolia* according to sampling regions.

### 3.1.5 Total sugars content of fruits and leaves of *Alchornea cordifolia*

Figure 7 shows the total sugar content of the various elements studied. Fruits have the highest total sugar contents, 8.4% in Yamoussoukro, 8% in Daloa and 5.6% in Séguéla. They are followed by mature leaves, with a content of 6.8% in Yamoussoukro, 7.71% in Daloa and 5.47% in Séguéla. As for the young leaves, those of Yamoussoukro contain 6.73%, Daloa 4.95% and Séguéla 5.13%. Dried leaves are the lowest in total sugar with 3.9% in Yamoussoukro, 5.2% in Daloa and Séguéla.

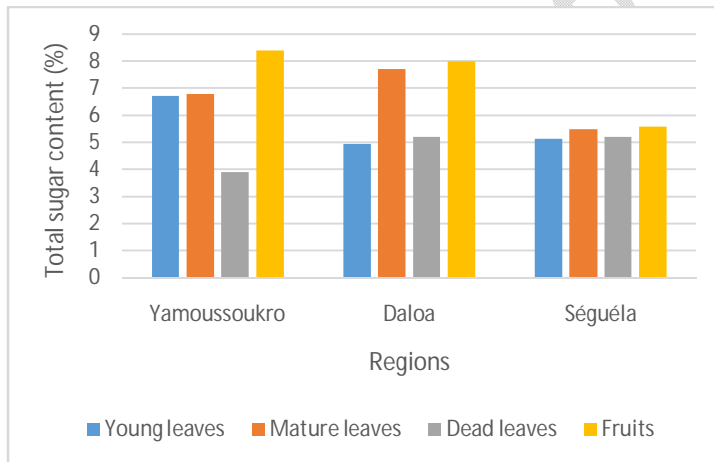


Fig. 7. Total sugar contents of fruits and different leaf stages of *Alchornea cordifolia* according to sampling regions

### 3.1.6 Fiber content of *Alchornea cordifolia* fruits and leaves

The results of the fibre content of the leaves and fruits of *Alchornea cordifolia* according to the regions of Yamoussoukro, Daloa and Séguéla are presented in Figure 8 below. In each of the sampling regions, fibre contents are high for dried leaves (39.01% in Séguéla and Daloa ; 35.48% in Yamoussoukro), mature leaves (32.48% in Daloa, 30.86% in Yamoussoukro and 27.28% in Séguéla) and for young leaves, which vary from 21.80% to 24.04% from Yamoussoukro to Daloa. In terms of *Alchornea cordifolia* fruits, the fiber content is higher (28.34%) with those collected in Séguéla followed by Yamoussoukro (23.10%) and Daloa (20.76%).

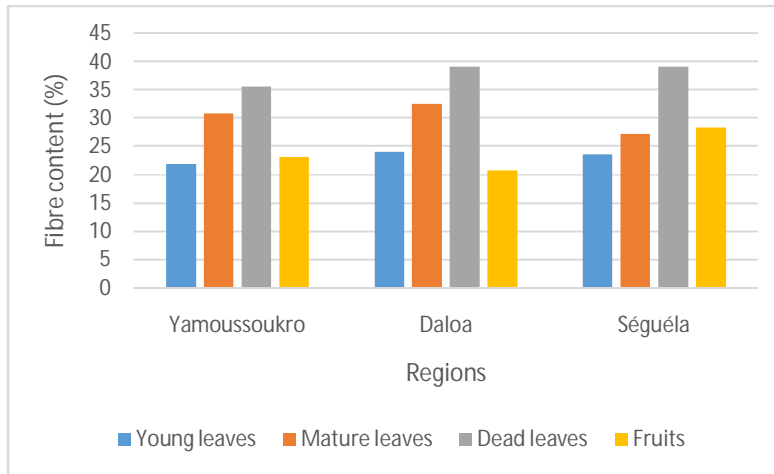


Fig. 8. Fibre content of fruits and different leaf stages of *Alchornea cordifolia* according to sampling regions

### 3.1.7 Lipid content of fruits and leaves of *Alchornea cordifolia*

The results of Table 1 present the lipid content of the leaves and fruits of *Alchornea cordifolia* according to the regions of Yamoussoukro, Daloa and Séguéla. The lipid contents of mature and dried leaves have the highest values in the region of Yamoussoukro (2.27% and 2.46%). In the locality of Daloa, 8.75% of lipid levels were observed in the fruits, compared to values that did not exceed 2% in young leaves (1.08%), mature leaves (1.46%) and dried leaves (1.59%). The locality of Séguéla shows concentrations of 0.77% for fruits, 1.32% for dried leaves, 1.33% for young leaves and finally 1.52% for mature leaves.

Table 1: Lipid content of *Alchornea cordifolia* leaves and fruits in relation to regions

Types of leaves	Yamoussoukro	Daloa	Séguéla
Young leaves	0.8 ± 0.30 <sup>c</sup>	1.08 ± 0.33b <sup>c</sup>	1.33 ± 0.57 <sup>a</sup>
Mature leaves	2.27 ± 0.69 <sup>a</sup>	1.46 ± 0.20b <sup>c</sup>	1.52 ± 0.57 <sup>a</sup>
Dried leaves	2.46 ± 0.74 <sup>a</sup>	1.59 ± 0.26 <sup>d</sup>	1.32 ± 0.42 <sup>a</sup>
Fruits	1.58 ± 0.03 <sup>b</sup>	8.75 ± 0.58 <sup>a</sup>	0.77 ± 0.15 <sup>ab</sup>

The values are the means ± standard deviations (n=9). Means with different alphabetic letters on the same column are significantly different ( $p < 0.05$ ), according to the HSD Tukey test

### 3.1.8 Carbohydrate content of fruits and leaves of *Alchornea cordifolia*

Figure 9 below shows the carbohydrate content of young, mature and dried leaves and fruits harvested in Yamoussoukro, Daloa and Séguéla. The carbohydrate content of fruit is higher in Yamoussoukro (60.70%), followed by Séguéla (59.93%) and Daloa (55.45%). As for the young leaves, those from Daloa, Séguéla and Yamoussoukro contain 63.67%, 54.77% and 47.47% respectively. As far as mature leaves are concerned, this content is higher in Daloa (48.20%), which rises to 45.23% in Séguéla and 35.21% in Yamoussoukro. Finally, for dried leaves, this content remains constant in Séguéla and Daloa (38.13%), different from Yamoussoukro where it rises to 44.07%.

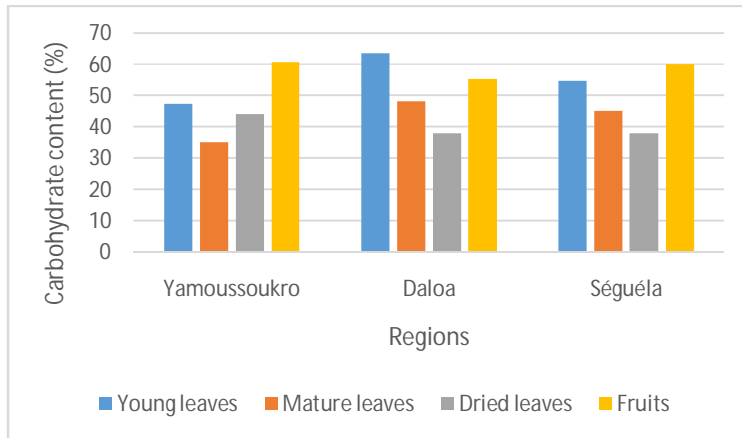


Fig. 9. Carbohydrate content of fruits and different leaf stages of *Alchorneacordifola* according to sampling regions

### 3.1.9 Energy content of fruits and leaves of *Alchornea cordifolia*

The figure below shows the energy value of the different matrices studied. Regardless of the locality, the fruits remain the most energetic with a maximum of 295.56 kcal, followed by the young leaves (237.17 to 250.18 kcal). For mature leaves, this value varies between 213 and 225.41 kcal. Dried leaves are the poorest with a value between 184.57 and 208.02 kcal (Figure 10).

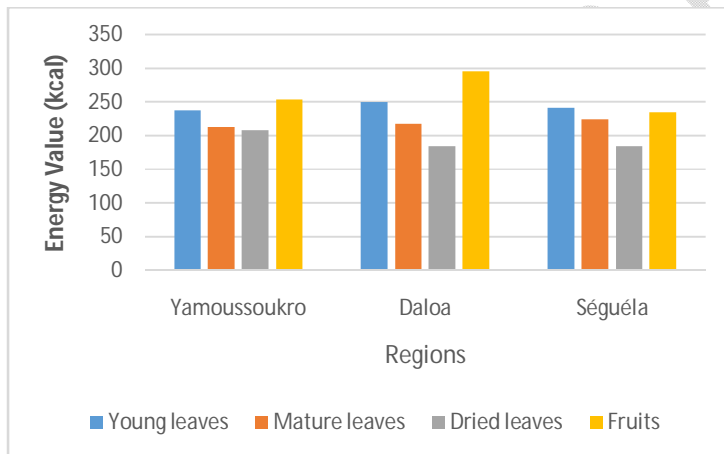


Fig. 10. Energy content of fruits and different leaf stages of *Alchorneacordifolia* according to sampling regions

### 3.1.10 pH of the fruits and leaves of *Alchorneacordifolia*

The pH values of the fruits and leaves of *Alchorneacordifolia* analyzed ranged from 3.8 to 4.6 for all the samples studied (Table 2). Young leaves have similar pH values in all three regions, with slight variation. At the level of mature leaves show a slight decrease in pH compared to young leaves, dried leaves have an even lower pH, indicating further acidification. As for the fruits, they have the lowest pH values, particularly in Daloa and Séguéla.

Table 2: pH value of *Alchorneacordifolia* leaves and fruits according to the different regions.

	Types of leaves	Yamoussoukro	Daloa	Séguéla
pH	Young leaves	4.63 ± 0.10 <sup>a</sup>	4.43 ± 0.18 <sup>a</sup>	4.53 ± 0.05 <sup>a</sup>

Mature leaves	4.47 ± 0.05 <sup>b</sup>	4.30 ± 0.09 <sup>a</sup>	4.40 ± 0.05 <sup>a</sup>
Driedleaves	4.27 ± 0.13 <sup>c</sup>	4.30 ± 0.09 <sup>a</sup>	4.13 ± 0.05 <sup>b</sup>
Fruits	4.20 ± 0.05 <sup>d</sup>	3.90 ± 0.05 <sup>b</sup>	3.80 ± 0.05 <sup>c</sup>

The values are the means ± standard deviations (n=9). Means with different alphabetic letters on the same column are significantly different ( $p < 0.05$ ), according to the HSD Tuckey test

### 3.2 Discussion

Physicochemical analyses indicate substantial variations in element concentrations, influenced by leaf and fruit categories, as well as by the geographical locations of sampling. Dry matter analyses show that young leaves and fruit contain less dry matter than mature leaves and dried leaves. These results are consistent with those obtained by Ekissi [15] for young and mature leaves of *Lippia multiflora*. In addition, the dry matter levels of the samples in this study are higher than those reported by Soro, [16] on the leaves of *Lippia multiflora* which are 24.70% for young leaves and 27.83% for mature leaves. Also, these results are lower than those obtained by de Solomo et al. [17] on the leaves of *Alchornea cordifolia* in DR Congo, which contain 44.34% dry matter. Variations in dry matter content can be attributed to the stage of development, the harvest period and the location of leaf collection [18]; [19]; [20]. According to Erukainure et al. [21], the high dry matter values obtained allow for long-term storage. According to George, [22], moisture content contributes significantly to leaf texture and promotes the maintenance of protoplasmic cell content. Finally, the high dry matter content in dried leaves could be explained by the loss of water from these leaves by evaporation, which proportionally increases this content [23]. Dried leaves with a high dry matter content can also indicate an advanced stage of senescence (aging) of the plant. At this stage, the plant reabsorbs nutrients from the leaves before they fall off, leaving a greater proportion of dry matter [23].

The protein content of the different sheets analysed varies from 5.67% to 28%. These values exceed those reported by Soro, [16] for young (10%) and mature (13%) leaves, as well as those reported by Ekissi, [15] for different types of *Lippia multiflora* leaves (9.01% to 12.76%). They are also identical to those obtained by Oulai et al. [24] for mature baobab leaves, with an average of 18.70%. Therefore, the leaves of *Alchornea cordifolia* are an important source of protein. In addition, the protein content of the fruits is lower than that of the leaves studied; according to Rydlewski et al. [25], fruits in general do not represent potential sources of protein. The gradual decrease in protein content from young leaves to dead leaves indicates physiological and biochemical changes during the life cycle of the leaves [15]. Variations in protein content can also indicate specific adaptations of plants to local conditions, optimizing their growth and survival according to available resources [16]. The ash content, which is an index of the minerals present in living organisms, varies from 3.65% to 15.33% in the samples taken from the three sites. These values exceed those reported by Edeoga et al. [26] for *Ocimum gratissimum* leaves (6.88%) but do not agree with the results obtained by Ekissi [15] on wild plants of *Lippia multiflora* (from 9.37% to 17.31%). According to Onot et al. [27], increased ash content is correlated with the presence of a high network of mineral elements. On the other hand, the dried leaves have an average ash content of 11.22%, thus demonstrating the richness in minerals. This observation could justify the preference for the use of dried leaves to the detriment of mature and young leaves for the postpartum treatment of women, malaria, anaemia [5].

The concentrations of reducing sugars in *Alchornea cordifolia* leaves, ranging from 1.2% to 4.4%, are almost identical to those reported by Ekissi, [15] for different categories of *Lippia multiflora* leaves ranging from 1.99% to 4.04%. Indeed, the low level of reducing sugars observed in leaves can be attributed to the transfer and storage of molecules synthesized during photosynthetic processes to reserve organs, such as grains and tuberous roots [28]. In our study, the total sugar content of leaves of different stages of ripening and fruits of *Alchornea cordifolia* varying from 3.9 to 8.4% is below that obtained by Solomo et al. [17] (30.83% ± 8.64) on the same species in DR Congo. For Soro, [16] this variation in content within the same species would be the cause of the distinct geographical origin of the samples of the two studies, which could be influenced by various factors such as climatic conditions...

The results indicate that the dried leaves have higher fibre contents in the three different locations (35.48%, 36.52% and 39.01%). These fibre concentrations are identical to those reported by Oulai et al. [24] for mature baobab leaves (from 22.98% to 33.90%). Since fibre is neither digested nor adsorbed by the digestive system, it is of paramount importance for the body because it intervenes in the digestive tract, thus preventing excessive cholesterol absorption and contributing to the regulation of

blood sugar levels [29]; [30]. Also, this high crude fiber content suggests that the leaves of *Alchorneacordifolia* could be a beneficial dietary supplement for people suffering from obesity, high blood pressure and blood sugar disorders. This could explain the preference of the Ivorian population for the use of dried leaves, malaria, high blood pressure [5]

The lipid contents in the different types of leaves vary from 0.8% to 2.46%. These results are lower than those reported by Oulai et al. [24] in baobab leaves with concentrations of 6.66% and 4%, respectively. These results are also lower than those of Solomo et al. [17] obtained in Congo in the leaves of *Alchorneacordifolia*, which are 6.8%. This difference could be explained by the environmental factors observed within the two study areas that act on the composition of the soil, particularly on its nutrient content [31]. The leaves of *Alchorneacordifolia* analyzed in this study are relatively low in lipids, which confirms the conclusions of Anihouvi, [32] in Benin which demonstrated a low lipid content of the leaves in general.

The concentrations obtained in the fruits and leaves at different stages of growth, analysed in this study, reveal that *Alchorneacordifolia* is a carbohydrate-rich plant. Indeed, these levels are close to those obtained by Oulai et al. [24] in the study of baobab leaves harvested in Abidjan ( $64.10\% \pm 0.05$ ), Bouaké ( $72.86\% \pm 0.01$ ), Boundiali ( $73.53\% \pm 0.05$ ) and Man ( $69.29\% \pm 0.11$ ). But the levels obtained are higher than those obtained by Dappah et al. [33] by studying the composition of the leaves of *Corchorusolitoris*, commonly known as "Pklara in Côte d'Ivoire", which contain 26.03% carbohydrates. Thus, the incorporation of the leaves and fruits of *Alchorneacordifolia* into the diet is an adequate source of non-starchy carbohydrates because they contain as many carbohydrates as baobab leaves, the consumption of which covers the recommended daily intake (RDI) of nutrients [34].

The energy values associated with the leaves of *Alchorneacordifolia* harvested at different stages of maturity and analysed vary from 184.57 to 242.35 kcal. These values are similar to those obtained by Solomo et al. [17] by studying leaves of the same species. In addition, the leaf energy values obtained in our study are lower than those obtained by Oulai et al., 2019 on baobab leaves. Indeed, for Nga et al. [35], this energy difference could be explained by the taxonomic difference of these plants, which could also influence these contents. Similarly, the energy value of the fruits of *Alchorneacordifolia* studied is higher than that of some frequently consumed fruits such as avocado (155 kcal/100g), mango (64.4 kcal/100g), guava (68 kcal/100g) and orange (47 kcal/100g) according to Stadlmayr et al. [36]; CIQUAL, [37].

The fruits of *Alchorneacordifolia* could therefore contribute to energy intakes in order to meet the recommended daily energy requirements in developing countries, which vary from 950 kcal for children under 12 months of age to 2710 kcal for lactating women [38].

The pH of the leaves is acidic, regardless of the locality, with values ranging from  $4.13 \pm 0.05\%$  to  $4.63 \pm 0.10\%$  for the different leaf stages analysed. These values are higher than those reported by Koffi et al. [39] for the leaves of *Alchorneacordifolia* ( $3.90 \pm 0.05$ ), but lower than those found in the roots and stems of the same plant ( $5.33 \pm 0.03$ ;  $5.01 \pm 0.03$ ). Differences in pH between regions may reflect variations in environmental conditions, such as soil type, water availability, and agricultural practices. The gradual decrease in pH from young to dead leaves indicates physiological and biochemical changes during the life cycle of the leaves. This variation in pH between fruits and different types of leaves could be explained by non-identical climatic conditions and the mineral composition of the leaves [39].

#### 4. CONCLUSION

This study made it possible to determine the physicochemical composition of the fruits and leaves of *Alchornea cordifolia* at different stages of maturity (young, mature and dried leaves). The characterization of the physicochemical compounds shows that the different concentrations vary on the one hand, according to the plant organs and the age of the leaves, and on the other hand, according to the environmental conditions across the regions. The protein content (5.67-28%) is significant, especially in young leaves, which may contribute to protein intake in diets, particularly in areas where animal protein sources are limited. The energy value (184.57 to 295.56 kcal) shows that these plants can be an important source of energy, especially in diets where calories are needed to support daily activities. As for fiber (20.76 to 39.01%), it is essential for digestive health. Adequate fiber intake can prevent diseases like type 2 diabetes, cardiovascular disease, and some types of cancer. The results of this study show that the young leaves and fruits of *Alchornea cordifolia* provide a considerable source of nutrients and highlight the potential of *Alchornea cordifolia* in traditional medicine and dietary applications, offering promising prospects for the development of natural

treatments and balanced diets. However, phytochemical characterization studies are needed to evaluate the therapeutic properties of the plant. Second, to develop fortified food products based on *Alchornea cordifolia* to improve nutrition in vulnerable communities. then to study the effects of regular consumption of *Alchornea cordifolia* leaves and fruits on human health, particularly on digestion, metabolism and the prevention of chronic diseases

### Disclaimer (Artificial intelligence)

Author(s) hereby declare that NO generative AI technologies such as Large Language Models (ChatGPT, COPILOT, etc.) and text-to-image generators have been used during the writing or editing of this manuscript.

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