

Chemical Content and Biological Activity Spectrum of Nigella sativa Seed Oil

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ABSTRACT

In this study, it was aimed to investigate the chemical composition and biological activities including antioxidant, anticholinesterase, antimicrobial and urease activity of Nigella sativa seed oil growing in Muğla (Köyceğiz). The oil of plant was obtained using Soxhlet apparatus. Thirty-one components of the oil were determined by Gas Chromatography-Mass Spectrometry (GC-MS). The components of oil were detected as palmitic acid (10.48%), linoleic acid (8.05%), o-cyemene (7.11%), 3,5-dimethyl cyclohexanol (6.68%), thymoquinone (6.44%), p-tert-buthyl catechol (6.28%) and 8-methyl-1undecene (3.28%). The findings obtained from biological activity assays showed that Nigella sativa oil was a promising candidate that can be used in the discovery of new drugs and the preparation of new natural drug preparations.

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ÖZET

Bu çalışmada, Muğla (Köyceğiz)'de yetişen Nigella sativa (çörek otu) tohumu yağının kimyasal bileşimi ile yağın antioksidan, antikolinesteraz, antimikrobiyal ve üreaz aktivitesinin araştırılması amaçlanmıştır. Bitkinin yağı, Soxhlet aparatı kullanılarak elde edildi. Yağ bileşimi Gaz Kromatografisi-Kütle Spektrometresi (GC-MS) ile belirlendi. GC-MS sonuçlarından, yağın otuz bir bileşeni tespit edilebildi. Yağın ana bileşenleri palmitik asit (% 10.48), linoleik asit (%8.05), o-siemen (% 7.11), 3,5-dimetil sikloheksanol (% 6.68), timokinon (% 6.44), p-tert-butil katekol (% 6.28) ve 8-metil-1-undesen (% 3.28) olarak belirlendi. Biyolojik aktivite test sonuçları tıbbi özelliği olan çörek otu yağının yeni ilaçların keşfinde ve yeni doğal drog preparatların hazırlanmasında kullanılabilecek umut verici bir aday olduğunu göstermektedir.

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INTRODUCTION

Medicinal aromatic plants are cultivated to obtain specialty products including oils and pharmaceuticals (Ali-Shtayeh et al. 2018). Nigella sativa, annual herbaceous plant, is generally known as black caraway seed and black cumin which belongs to Ranunculaceae family (Forouzanfar et al. 2014). It is commonly cultivated in the Mediterranean region, Eastern Europe, Middle East and Western Asia (Noor et al. 2012; Venkatachallam et al. 2010). It is one of the most common medicinal herbs which is widely used around the world (Ahmad et al. 2013). Seed and oil of N. sativa are used traditionally not only as a spice because of its characteristic aroma and bitter taste but also as a medicine to treat asthma, bronchitis, cough, fever,

eczema, headache, influenza and rheumatism for more than 2000 years (Forouzanfar *et al.* 2014; Burits and Bucar 2000; Gharby *et al.* 2015).

There is a growing interest in use of natural bioactive compounds purified from plants that demonstrated to be potent antioxidants, antimicrobials and key enzyme inhibitors related with many diseases as cholinesterase for Alzheimer's disease; tyrosinase for skin disorders and urease for gastric and peptic ulcers/cancer (Llorent-Martinez et al. 2018). N. sativa seeds are consisted of complicated substances of many compounds which are rich in source of alkaloids, carvacrol, essential oil (0.4-0.45 %), fixed oil (32-40 %), proteins, saponin, terpenoids, quinones (such as thymoquinone, nigellone, and

thymohydroquinone), minerals and vitamins (Forouzanfar *et al.* 2014; Salem 2005; Hosseinzadeh *et al.* 2013). Finally, highly prized nutritious oil was prepared from *N. sativa* seeds (Gharby *et al.* 2015). It is well known that *N. sativa* seed oil has therapeutic potential as an antiatherogenic (Al-Naqeep *et al.* 2011), antihypertensive (Huseini Fallah *et al.* 2013), and anti-obesity (Le *et al.* 2004) agent. *N. sativa* oil was also found to be effective as a supplementary treatment in patients with insulin resistance (Najmi *et al.* 2008).

Therefore, it is important to characterize *N. sativa* oil with potential biological activities. In this regard, the aim of present study was to characterize the chemical composition, to evaluate the total flavonoid and phenolic contents and to assess the *in vitro* antioxidant, anticholinesterase, antiurease and antimicrobial potential of *Nigella sativa* seed oil.

MATERIAL and METHODS

Plant Material and Extraction of Oil

N. sativa were collected from Köyceğiz region of Muğla, Turkey, during September-October of 2017, identified at the Herbarium of Biology, Faculty of Science, Muğla Sıtkı Koçman University, Turkey.

Approximately, 100 grams of *N. sativa* seed sample was used for the oil extraction process. Solvent-extraction was performed using a Soxhlet apparatus with hexane for 8 hours. The mixture added to water. After liquid-liquid extraction, the aqua in organic phase was dried over anhydrous Na₂SO₄. Organic phase was then concentrated under vacuum. Obtained oil was kept in desiccator, protected from sunlight until analysis.

GC-MS Analysis

The qualitative and quantitative analysis of oil were conducted at Central Research Laboratories Application and Research Center, Giresun University, using a GC-MS 7890A-(5975C inert MSD) instrument equipped with an Agilent HP5-MS column (30 m x 250 μm film, 0.25 μm). The oil was diluted 1:100 (v/v) in hexane prior to the injection, and the injection volume was adjusted as 1.5 mL of the solution. The column temperature was heated from 50°C to 270°C by an increase of 5°C / minutes, and then maintained for 25 minutes at 270°C. The temperature of injection port and detector were 250°C and 260°C, respectively. The carrier gas was helium. Characterization of oil components were surveyed by the Wiley and NIST libraries with comparing the mass spectra of the analysed oil.

Biological Activity Studies

Determination of antioxidant activity

Solutions of oil obtained from *N. sativa* seed were prepared at four different concentrations as 200-100-

50-25 ppm in EtOH. EtOH was used as the controlThe comparison of the activity tests were evaluated by BHA and α -tocopherol standard antioxidant compounds. Results were expressed as 50% concentration (IC₅₀) for ABTS⁺ scavenging activity, θ carotene-linoleic acid and DPPH assay. CUPRAC assay results are given as A_{0.5}.

The spectrophotometric analysis of antioxidant activities were performed by the following methods: ABTS⁺ scavenging activity (Re *et al.* 1989), *B*-carotenelinoleic acid (Marco 1968; Öztürk *et al.* 2011), CUPRAC assay (Apak *et al.* 2004) and DPPH scavenging activity (Blois 1958).

Determination of anticholinesterase activity

The inhibitory activities of AChE and BChE were measured by $_{
m the}$ spectrophotometric Solutions of *N. sativa* seed oil were prepared from the 200-100-50-25 ppm at concentrations. The enzyme sources were AChE and BChE from electric eel and horse serum, respectively. The substrates were acetylthiocholine iodide and butyrylthiocholine chloride. The Ellman's reagent, DTNB dithiobis(2-nitrobenzoic)acid, used for was determination of the anticholinesterase activity (Ellman et al. 1961).

Determination of antimicrobial activity

The antimicrobial activity of oil of *N. sativa* were tested against several pathogens, namely Bacillus subtilis (ATCC 6633), Candida albicans, Candida parapsilosis, Escherichia coli (ATCC 25293), Pseudomonas aureginosa and Staphylococcus aureus (ATCC 25925) using modified spectrophotometric microdilution technique. Firstly, the inoculums of microorganisms were prepared in 4 mL of Triptic Soy Broth for bacteria, 4 mL of Sabouraud Dextrose Broth for yeasts and incubated at 37°C, overnight. After 24 hours, the culture suspensions were adjusted to 0.5 mL McFarland Standard Turbidity (~10⁴ for bacteria, ~10³ for yeasts) and stored at +4°C until use (Mcfarland

The 50 µL (400 µg/mL) of N. sativa seed oil was dissolved with 1 mL of dimethyl sulfoxide (10 % DMSO). The experiment was performed on 96-well microtiter plates and firstly 50 µL of Mueller Hinton Broth (MHB) medium were added into all wells. Twofold serial dilutions of 50 µL of oil was made on all xaxis along of Elisa plate. Columns 11 and 12 were used as negative and positive controls. Finally, 10 µL culture of microorganisms was inoculated on all wells except medium control wells. All of the plates were incubated at 37°C for 24 hours, the growth (turbidity) was measured at 600 nm for bacteria, 415 nm for yeasts. For MIC analysis, the optical density was read both before, T0 and after 24 hours-incubation, T24. For each plate, MIC were calculated using the following formula: The OD for each replicate at T0 was

subtracted from the OD for each replicate at T24.

The Percent Growth =
$$\frac{\text{ODtest}}{\text{ODcontrol}} x100$$

Percent Inhibition =
$$1 - \frac{\text{ODtest well}}{\text{ODcontrol well}} x 100$$

for each row of the 96-well plate. The dose-response curves obtained from plotting the linear of the concentration of the oils against the resulting percent inhibition of microbial growth were evaluated with the regression analysis, giving an R² value. MIC (the lowest concentration of test material which results in 99.9% inhibition of growth) were calculated using the R² formula on inhibition curve (Patton *et al.* 2006; Erdoğan Eliuz *et al.* 2017).

Determination of urease activity

The spectrophotometric analysis of urease inhibition was performed according to the indophenol method of Weatherburn (1967) by measuring ammonia production.

Statistical Analysis

All data on biological activity assay studies were the averages of triplicate analyses. Antioxidant, anticholinesterase and urease activity assays were conducted at four concentrations, while antimicrobial activity conducted at ten concentrations. All the results are presented as 50% concentration (IC₅₀) (%). Results are presented as mean \pm standard error of the mean (SEM). Significant differences between means were determined by Student's-t test and considered to be significant at a level of $p \le 0.05$.

The SPSS-one-way analysis of variance (ANOVA), Tukey test were performed for the % inhibition values to detect ($p \le 0.01$.) the differences. The experiments were conducted with a minimum of 3 times.

RESULTS and DISCUSSION

Chemical Composition of the Seed Oil

The investigation of the quantitative and qualitative composition of natural products is a key parameter to explore their potential in various applications functional food, including nutraceutical pharmaceutical. In this study, totally thirty-one components were detected in N. sativa seed oil and were given in Table 1. The major components detected from seed of N. sativa were palmitic acid (10.48%), linoleic acid (8.05%), o-cyemene (7.11%), 3,5-dimethyl cyclohexanol (6.68%), thymoquinone (6.44%), p-tertbuthyl catechol (6.28%) and 8-methyl-1-undecene (3.28%). Whereas, El-Dakhakhny and coworkers (1963) characterized thymoguinone (27.8%-57.0%), ρ -(7.1% - 15.5%),carvacrol(5.8%-11.6%), cvmene anethole (0.25%-2.3%), 4-terpineol (2.0%-6.6%) and longifoline (1.0%-8.0%) as major components. Burits and Bucar (2000) reported that the major components in N. sativa commercial seeds oil were thymoguinone (30%-48%), p-cymene (7%-15%), carvacrol (6%-12%), 4terpineol (2%-7%), t-anethole (1%-4%) and the sesquiterpene longifolene (1%-8%). Piras et al. (2013) showed that the major constituents in the samples from N. sativa seed of Turkey and Egypt were thymoguinone (77.2%-86.2%), o-cymene (5.4%-11.0%) and the lower terpinen-4-ol, methyl chavicol, transsabynil acetate, α -thujene, limonene and terpinene. A study using the soxhlet extraction method reported that the oil contents of Nigella sativa seeds collected from Turkey, India, U.S.A, Egypt are quite similar and the basic components were to be myristic, palmitic, stearic, oleic, linoleic, linolenic, arachidic, behenic, eicosadienoic acids (Ustun et al. 1990).

Table 1. Composition of *N. sativa* seed oil

Table 1. Composition of <i>N. sativa</i> seed oil				
$_{ m LT}$	Component	Quantity(%)		
3.115	8-methyl-1-undecene	3.28		
9.003	<i>a</i> -Thujene	1.26		
9.289	a-Pinene	0.28		
10.983	Sabinene	0.16		
11.121	2-β-Pinene	0.33		
13.306	<i>o</i> -Cyemene	7.11		
13.467	D·Limonene	0.34		
14.897	γ Terpinene	0.47		
17.781	<i>Trans</i> -methoxy thujane	1.11		
20.619	4-terpinol	0.20		
21.849	1,2-epoxy-menth-4-ene	0.19		
23.978	Thymoquinone	6.44		
26.410	Carvacrol	0.87		
28.206	a-Longipinene	0.28		
30.564	Longifolene	1.38		
37.196	<i>p</i> -tert-buthyl catechol	6.28		
45.378	Myristic acid	0.51		
51.077	4-undecyl phenol	1.31		
51.523	Borneol	0.95		
52.170	Oleic acid	1.33		
52.771	Palmitic acid	10.48		
54.190	N-(3-methylphenyl)pentanamide,	0.71		
3.115	8-methyl-1-undecene	3.28		
9.003	<i>a</i> -Thujene	1.26		
54.327	4-octyl phenol	0.81		
54.688	<i>m</i> -Tolylacetamide	0.44		
55.346	6-acetamido-2,2-dimethyl-2 <i>H</i> -1-	0.80		
	benzopyran-4-one	0.80		
56.112	Linoleic acid methyl ester	1.49		
56.267	Elaidic acid methyl ester	0.66		
56.484	3,5-dimethyl cyclohexanol	6.68		
57.022	N-(3-methylphenyl)hexanamide	0.78		
57.200	<i>p</i> -Propionotoluidide	0.68		
57.938	Linoleic acid	8.05		

RT: Retention Time

Biological Activities of the Seed Oil

Antioxidant Activity

To the best of our knowledge, this study is the first attempt to highlight the *in vitro* antioxidant activity of

oil obtained from the seed of N. sativa collected from Köyceğiz-Turkey. The antioxidant activity results of N. sativa seed oil given in Table 2. According to the θ carotene/ linoleic acid assay results, the oil exhibited the lipid peroxidation inhibitory activity value of (IC 50) $10.15\pm0.13~\mu$ g/mL. In the ABTS + assay, oil (IC 50:4.77±0.19 μ g/mL) showed better cation radical scavenging activity than standard α TOC (IC 50=54.97±0.99 μ g/mL). The oil demonstrated activity with an IC 50 value of 52.61±0.22 μ g/mL in DPPH free scavenging activity. The oil indicated higher CUPRAC activity with an A_{0.5} value of

31.27±0.02 µg/mL, than α -TOC (A_{0.5}=40.55±0.04 µg/mL) using as a pharmaceutical standard. The antioxidant activity of seed oil is related to its composition. Among the bioactive compounds of N sativa seed oil, especially the presence of thymoquinone has positive effect on the antioxidant activity (Beckstrom-Sternberg and Duke, 1994; Bourgou et al.,2010). Additionally, carvacrol, cymene, 4-terpineol and α -pinene thymol are the most important bioactive compounds of N sativa seed oil (Islam et al., 2017).

Table 2. Antioxidant activity of N. sativa seed oila

	Antioxidant Activity	Antioxidant Activity			
Sample	θ carotene/ linoleid acid assay IC ₅₀ (μ g/mL)	Δ R/I'S + ασσαντ	DPPH assay IC ₅₀ (μg/mL)	CUPRAC assay A _{0.50} (µg/mL)	
Oil	5.18±0.45	4.77±0.19	52.61±0.22	31.27±0.02	
BHT^b	2.31 ± 0.11	2.97 ± 0.05	54.80 ± 0.78	3.92 ± 0.04	
α -TOC $^{\mathrm{b}}$	4.48 ± 0.17	4.95 ± 0.30	12.21 ± 0.06	40.44 ± 0.03	

^aValue represent the means ± standard deviation of three parallel measurements (p<0.05)

Anticholinesterase Activity

Acetylcholine is a neurotransmitter, requisite in the attention, memory and learning functions. Acetylcholine inactivation can cause many neurodegenerative diseases (e.g. Alzheimer's disease). Cholinesterase inhibitors have a key role on delaying the acetylcholine inactivation and finally supporting neuroprotection. Natural products are extensively investigated for their potential application as cholinesterase inhibitors. In the spite anticholinesterase and butyrylcholinesterase activity of various plant compounds has been verified, *in vitro* laboratory studies using *N. sativa* seed oils are very limited (Kannan *et al.* 2019).

The anticholinesterase activity results of N. sativa seed oil was given in Table 3. N. sativa seed oil showed significant activity against AChE with an IC₅₀ value of $7.32\pm0.41~\mu\text{g/mL}$. On the other hand, N. sativa seed oil against BChE exhibited the highest activity with an IC₅₀ value of $35.48\pm0.83~\mu\text{g/mL}$ that was higher than galantamine (IC₅₀=46.03±0.14 $\mu\text{g/mL}$) using as a pharmaceutical standard.

Table 3. Anticholinesterase and urease inhibition activities of N. sativa seed oil

	Anticholinesterase Inhibitory Activity		Urease Inhibitory Activity	
Sample	AChE assay	BChE assay	Urease assay	
	IC_{50} (µg/mL)	$ m IC_{50}(\mu g/mL)$	$IC_{50} (\mu g/mL)$	
Oil	7.32 ± 0.41	35.48 ± 0.83	30.21±037	
$Galantamine^{b}$	4.48 ± 0.78	46.03 ± 0.14	NT	
Thiourea ^b	NT	NT	23.08±0.19	

^aValue represent the means ± standard deviation of three parallel measurements (p<0.05), ^bReference compound, NT: Not tested

Urease Activity

The urease activity results of *N. sativa* seed oil was also given in Table 3. According to urease activity assay result, *N. sativa* seed oil indicated significant activity with an IC₅₀ value of $30.21\pm0.37~\mu g/mL$.

Antimicrobial Activity

The 24 hours incubation of N. sativa seed oil with microorganisms was found to be statistically significant in terms of the resultant inhibition (p<0.01) (Table 4). Accordingly, the highest average inhibitory effect of volatile oil was against C. albicans (86.07%), while the lowest inhibition was against E. coli (-42.31).

Table 4. Statistical analysis of average % inhibition variation of microorganisms incubated with *N. sativa* seed oil for 24 hours. The difference between the average % inhibition groups level were compared according to the Tukey test.

Missassassiana	<u> </u>		
Microorganisms	Average	$\mathbf{Std} \pm$	
E. coli	-42.31a	± 21.03	
P. aureginosa	$-0.82^{\rm b}$	±13.1	
B. subtilis	-9.13^{c}	± 7.9	
S. aureus	-17.8^{d}	± 12.9	
C. albicans	$86.07^{ m a,b,c,d,e}$	± 5.2	
C. parapsilosis	-13.14e	± 19.3	

Values with the same letters are significantly different from each other (p<0.01).

^bReference compound

Many studies about different N. sativa extracts showed that they had a potent effect on twenty-one pathogenic bacteria such as E. coli, S. aureus, P. aeruginosa and some yeasts (Hanafy and Hatem 1991; Nair et al. 2005; Hannan et al. 2008; Chaieb et al. 2011). In our study, N. sativa oil has been studied for its antimicrobial activity against a several range of microorganisms by using the spectrophotometric microdilution assay. Generally, all microorganisms were sensitive to *N. sativa* oil at MIC range of 8.36-21.11 µg/mL. The MIC of N. sativa oil results for E. coli was 13.62 µg/mL, B. subtilis was 21.11 µg/mL, S. aureus was 16.14 µL/mL, C. albicans was 8.36 µL/mL, C. parapsilosis and P. aureginosa were 8.9 μg/mL (Figure 1). Therefore, the maximum antimicrobial activity was determined against C. albicans (8.36 µg/mL) while the minimum activity was determined against B. subtilis (21.11 µg/mL). According previous studies, *N. sativa* oil was reported to have a broad spectrum of activity against Salmonella typhi, Staphylococcus albus, Shigella niger, Escherichia coli and Vibrio cholera (Agrawal et al. 1979) and Staphylococcus aureus, Bacillus subtilis and Pseudomonas aeruginosa (El-Kamali et al. 1998), using the plate diffusion method (Hosseinzadeh et al. 2007). In vivo conditions, chloroform and methanol extracts, and the essential oil of N. sativa inhibited strongly E. coli and S. aureus at a range of 0.38-33 mg/kg. In addition, it was reported that the *N. sativa* seed oil was active against multiple drug-resistant (ampicillin, tetracycline and co-trimoxazole etc.) isolates of Vibrio chloerae, E. coli and Shigella spp. in vitro (Ferdous et al. 1992).

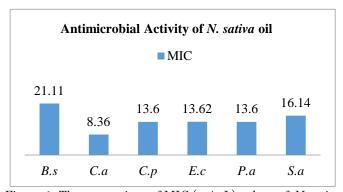


Figure 1. The comparison of MIC (μg/mL) values of *N.sativa* oil against *B. subtilis* (*B.s*), *C. albicans* (*C.a*), *C. parapsilosis* (*C.p*), *E. coli* (*E.c*), *P. aureginosa* (*P.a*) and *S. aureus* (*S.a*).

The pharmacological actions of *N. sativa* have been reported include antipyretic, antimicrobial, antineoplastic activity and protection against nephrotoxicity, depending on its chemical content (Ali and Blunden, 2003). Similarly, it is appear that the beneficial effects of *N. sativa* might be related to its components which have strong antimicrobial, antioxidant, urease, and anticholinesterase actions in this study.

CONCLUSION

In complementary medicine concept, herbal drugs extracted from natural products are being increasingly preferred around the world. Furthermore, the extracts are evaluated as important ingredients in several applications ranging from functional food to active packaging industries. N. sativa is one such herb with numerous beneficial effects. In this study, the chemical content of oil derived from the N. sativa seed collected Köyceğiz region were investigated antioxidant, anticholinesterase, urease antimicrobial activity of oil were determined in vitro. Among the identified thirty-nine compounds, high amounts of palmitic acid (10.48%) and linoleic acid (8.05%) were detected in the *N. sativa* oil.

The results of *N. sativa* seed oil biological activities can be summarized as follows:

- It can be used as a natural antioxidant supplements to be beneficial in preventing diseases.
- In particular, for the BChE test result, it can be evaluated as anticholinesterase agent to inhibit the action against butyrylcholinesterase enzymes.
- The seed oil can be potent urease inhibitors which will be explored for patients to prevent urease-induced symptoms or diseases.
- The antimicrobial performance of *N. sativa* seed oil suggests that it is a good candidate for antimicrobial practices.

Hence, the findings can be a valuable for biotechnology, biodiversity, medicines and medical studies for prospective studies of *N. sativa* seed oil. Moreover, they will help to understand the significance of the biological diversity and the conservation efforts of plant.

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