

PP 54

In-vitro a-Amylase Inhibitory Activity of Evolvulus alsinoides (L.) L. Extracts

<u>Ruberu T.I.S.¹</u>, Jayasuriya W.J.A.B.N.^{1#}, Arawwawala L.D.A.M.², Liyanaarachchi G.D.², Suresh T.S.³, Palliyaguru L.⁴ and Jayaweera P.M.⁴

¹Department of Pharmacy and Pharmaceutical Sciences, Faculty of Allied Health Sciences, University of Sri Jayewardenepura, Sri Lanka

²Herbal Technology Section, R & D Complex, Industrial Technology Institute, Sri Lanka ³Department of Biochemistry, Faculty of Medical Sciences, University of Sri Jayewardenepura,

Sri Lanka

⁴Department of Chemistry, Faculty of Applied Sciences, University of Sri Jayewardenepura, Sri Lanka

*Corresponding author: banukie@sjp.ac.lk

Background: *Evolvulus alsinoides* (L.) L. commonly known as 'Nil Vishnukranthi' is known for its dietary enzyme inhibitory activity. It is a widely used medicinal herb in ayurvedic preparations, and reported to be effective against neurodegeneration, gastroprotection and diabetes. The quantitative analysis of the plant phytoconstituents has reported the presence of alkaloids, polyphenols, saponins, tannins and flavonoids and aqueous extract possessed significant antacid potential.

Objectives: To evaluate α -amylase enzyme inhibition of aqueous (AqE), ethanolic (EE) and hexane (HE) extracts of *E. alsinoides*

Methods: AqE, EE and HE were obtained by reflux method using dried whole plant powder. Solutions of 100 mg/mL preliminary screening concentrations were prepared by dissolving concentrated *E. alsinoides* extracts in sodium acetate buffer separately. In a microplate, samples with 40µL of the 0.1% starch solution and 120µL of *E. alsinoides* extract (n=3) were preincubated at 37°C for 10 minutes. To each well, 40µL of 500µg/mL α -amylase enzyme (from bacterial source) was added and incubated at 37°C for 10 minutes. A volume of 100µL dinitrosalysilic acid (DNS) reagent was added to the reaction mixture and heated in a water bath at 90°C. The absorbance was measured at 540nm. A blank with starch replaced by buffer and a control with plant extract replaced by buffer were carried out. Acarbose was used as the standard. Statistical analysis was carried out with one-way ANOVA using SPSS.

Results: AqE, EE and HE extracts of *E. alsinoides* exhibited percentage inhibitions of $62.35(\pm 6.1)\%$, $17.66(\pm 8.7)\%$, $76.71(\pm 1.8)\%$, respectively. The standard (Acarbose) exhibited 50% inhibition at $140.62(\pm 2.4)\mu$ g/mL concentration.

Conclusions: Aqueous and hexane extracts of *E. alsinoides* possessed significant (p<0.001) amylase enzyme inhibitory activity compared to deionized water. However, ethanolic extract did not exhibit significant activity (p<0.05).

Keywords: a-Aamylase inhibitory activity, Antidiabetic, Evolvulus alsinoides

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