BOOK OF ABSTRACTS

2nd GREENERING INTERNATIONAL conference







BioEcoUVa The Institute of Bioeconomy of University of Valladolid



21st-23rd March, Valladolid, SPAIN

2ND GREENERING INTERNATIONAL CONFERENCE

Valladolid (Spain), 21st to 23rd March 2023

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TOPIC 6

APPLICATIONS IN CARE AND HEALTH PRODUCTS, FOOD AND AGRICULTURE TECHNOLOGY



The separation of biologically active extracts from chamomile seeds

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Abstract

The main aim of this study was to evaluate chamomile seeds as a new source of valuable bioactive compounds. For this purpose, a green extraction technique was employed with supercritical carbon dioxide (sc-CO₂) as a solvent and ethanol as a co-solvent. The extracts from chamomile seeds with an average particle size of 0.20 mm were extracted at pressures of 30 and 45 MPa and temperatures of 40 and 60 °C. The composition of extracts was investigated by a gas chromatography-mass spectrometry analytical method as well as Folin-Ciocalteu assay (for total phenolic content) and total flavonoid content test. The antioxidant activity of obtained chamomile extracts was evaluated using DPPH radical. The antimicrobial effect of extracts was tested on yeasts, Gram-positive, and Gram-negative bacteria while the cytotoxic effect was evaluated on normal and cancer cells. The extraction process parameters were evaluated and results showed a significant effect of operating pressure, temperature, and the addition of co-solvent on the amount of separated chamomile extract and its composition. The extraction yield ranged from 2.1 to 5.4% and extracts contained high amounts of unsaturated fatty acids. The addition of ethanol as a cosolvent (40 w/w%) had a slight influence on total phenolic and flavonoid contents increasing their values from 29.1 to 31.5 mg GAE/g and from 2.1 to 4.2 mg QE/g, respectively. The obtained supercritical chamomile extracts showed antioxidant activity achieving values of IC₅₀ around 10 mg/mL. The antimicrobial activity of extracts was most pronounced against Bacillus subtilis. Extracts did not show cytotoxic activity against normal cells. Overall, results indicated a significant potential of extracts from chamomile seeds, produced in an environmentally friendly manner, to be used as a functional food or phytopharmaceuticals.

Keywords: Antimicrobial activity, Antioxidant activity; Chamaemelum nobile, Supercritical carbon dioxide extraction, Cytotoxic activity.

Acknowledgements: Stoja Milovanovic acknowledges the scholarship from the Polish National Agency for Academic Exchange (NAWA) from Poland (ULAM PROGRAMME 2020, the agreement number PPN/ULM/2020/1/00023/U/00001). This work was in the frame of the COST Action CA18224 "Green Chemical Engineering Network towards upscaling sustainable processes" (GREENERING) supported by COST (European Cooperation in Science and Technology), Funded by the European Union The Ministry of Education, Science and Technological Development of the Republic of Serbia supported this work (Contract No. 451-03-68/2022-14/200135).

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