

CHEMICAL PROFILING ON BIOACTIVE METABOLITES OF RHIZOME *Curcuma*
xanthorrhiza.

MELISSA MARY MATHEWS

PERPUSTAKAAN
UNIVERSITI MALAYSIA SABAH

THIS DESSERTATION WAS WRITTEN TO FULFILL A PART OF THE
REQUIREMENT TO OBTAIN A DEGREE IN BACHELOR OF SCIENCE WITH
HONORS

CONSERVATION BIOLOGY PROGRAM
SCHOOL OF SCIENCE AND TECHNOLOGY
UNIVERSITY MALAYSIA SABAH

MARCH 2007



UMS
UNIVERSITI MALAYSIA SABAH

BORANG PENGESAHAN STATUS TESIS@

JUDUL: Chemical Profiling on Bioactive Metabolites of
Rhizome Curcuma xanthorrhiza

Ijazah: SARJANA MUDA DENGAN KEPUJIAN

SESI PENGAJIAN: 2004 2004

Saya MELISSA MARY MATHEWS
(HURUF BESAR)

mengaku membenarkan tesis (LPS/Sarjana/Doktor Falsafah)* ini disimpan di Perpustakaan Universiti Malaysia Sabah dengan syarat-syarat kegunaan seperti berikut:

1. Tesis adalah hakmilik Universiti Malaysia Sabah.
2. Perpustakaan Universiti Malaysia Sabah dibenarkan membuat salinan untuk tujuan pengajian sahaja.
3. Perpustakaan dibenarkan membuat salinan tesis ini sebagai bahan pertukaran antara institusi pengajian tinggi.

4. **Sila tandakan (/)

SULIT

TERHAD

TIDAK TERHAD

PERPUSTAKAAN
UNIVERSITI MALAYSIA SABAH

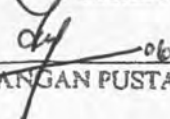
(Mengandungi maklumat yang berdarjah keselamatan atau kepentingan Malaysia seperti yang termaktub di dalam AKTA RAHSIA RASMI 1972)

(Mengandungi maklumat TERHAD yang telah ditentukan oleh organisasi/badan di mana penyelidikan dijalankan)



(TANDATANGAN PENULIS)

Disahkan oleh



(TANDATANGAN PUSTAKAWAN)

Alamat Tetap: 117, Lrg Senja 3,
Taman Fortuna 2, Mile
2 1/2, Penampang Road, 88200, K.K.
Sabah.

Dr. Charles Vairappan
Nama Penyalia

Tarikh: 25.04.2007

Tarikh: 25.04.2007

CATATAN: * Potong yang tidak berkenaan.

** Jika tesis ini SULIT atau TERHAD, sila lampirkan surat daripada pihak berkuasa/organisasi berkenaan dengan menyatakan sekali sebab dan tempoh tesis ini perlu dikelaskan sebagai SULIT dan TERHAD.

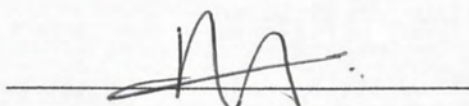
@ Tesis dimaksudkan sebagai tesis bagi Ijazah Doktor Falsafah dan Sarjana secara penyelidikan, atau disertasi bagi pengajian secara kerja kursus dan penyelidikan, atau Laporan Projek Sarjana Muda (LPSM).



DECLARATION

I declare that this thesis is the product of my own work except for excerpts and summaries which the sources have been stated.

10 March 2007



MELISSA MARY MATHEWS

HS2004-3613

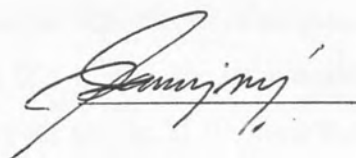


APPROVED BY

Signature

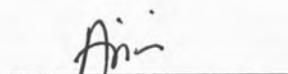
1. SUPERVISOR

(DR. CHARLES S. VAIRAPPAN)



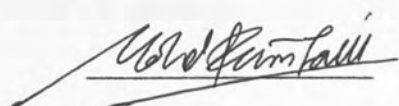
2. EXAMINER 1

(PUAN NOR AZIZUN RUSDI)

**PERPUSTAKAAN
UNIVERSITI MALAYSIA SABAH**

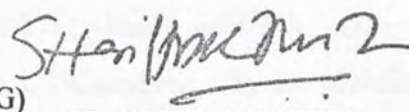
3. EXAMINER 2

(ENCIK MOHD FAIRUS JALIL)



4. DEAN

(ASSOCIATE PROFESSOR DR. SHARIFF A. K. OMANG)



ACKNOWLEDGEMENT

My final year project would not have been accomplished without the assistance and kind support from many people whom I seek to acknowledge.

First and foremost, I would like to thank Dr. Charles S. Vairappan for the privilege of doing my final year project with him. I feel that under sir's supervision, I have learnt a lot about natural products and I believe sir is one of the best lecturers in UMS. Thank you so much for spending the time and effort to teach me the correct methods and ways to do natural products chemistry work, correcting my work, to share with me your knowledge on natural products and sharing your experience as a lecturer and studying abroad. I greatly admire you sir and hope one day I can be just like you.

My final year project cannot have been done without the invaluable help of all the master, undergraduate students and lab assistants under Dr Charles. I want to give my deepest appreciation to my personal mentors Chen Fong, May Yen, Sangeetha and Mustafa. My personal mentors have spent a lot of their time and effort helping and guiding me through my final year project. The others I also would like to thank are Kai Lee, Sarah Hani, Pei Nie, Jacqueline, Juliana, Johleen, Kishneth, Toh, and Arda. All of them have assisted me in some way or the other throughout this process.

Parental support was important to me during this time. My parents especially my mother has been a wonderful support team. My mom, especially, sends me up and down UMS during the three months holiday and whenever I need to travel for my final year project, sometimes waits long hours for me to finish, understanding and supportive of my final year project. I love you both Mom and Dad. My two bestfriends, Mizzouni and Claudia also gave me a lot of motivation and support. Whenever, I have a problem I can share my problems with them and immediately feel better.

Once again, thank you so much and may God bless all of you.



ABSTRACT

Chemical profiling and characterization of bioactive metabolites of the rhizome *Curcuma xanthorrhiza* from Tawau was investigated. It involved bioassay (Antibacterial and Antioxidant) guided separation of bioactive metabolites the isolation, purification and characterization of the active metabolite. Its yellow essential oil was extracted *via* hydrodistillation and 30 constituents were identified with the aid of GCMS. The major constituent of the essential oil was Cycloisolongifolene (8, 9-dehydro-9-formyl) and it makes up 40.79% of the essential oil. Disc diffusion assay showed that essential oil had minimal antibacterial activity against *Clostridium cellobioparum*. Dark brown crude extract paste was extracted *via* Soxhlet extraction. A DPPH antioxidant test was carried out on the crude producing a high average scavenging activity of 92.03% and an average total antioxidant activity of 0.57 after 24 h. This implies the strong presence of antioxidant compounds within the crude extract. Isolated active compound was obtained as pale yellow paste (Compound A). Preliminary PTLC bioassay showed strong antibacterial properties with four out of five positive inhibitions. The bacteria that were positively inhibited are *Clostridium cellobioparum*, *Clostridium sordelli*, *Clostridium noryi* and *Vibrio alginolyticus*. Structure elucidation *via* $^1\text{H-NMR}$, $^{13}\text{C-NMR}$ and FTIR showed that compound A consists of a benzene ring, 3 methyls and an exo-methylene and is most likely to be a phenolic compound with an alkyl branch.



ABSTRAK

Penyelidikan ke atas profil kimia dan pencirian metabolit bioaktif rizom *Curcuma xanthorrhiza* dari Tawau telah dijalankan. Penyelidikan ini melibatkan pengasingan metabolit bioaktif melalui proses pemencilan, penulenan dan pencirian metabolit aktif dengan panduan bioassai (antibakteria dan antioksidan) Minyak pati kuning telah diekstrak dengan menggunakan proses penyulingan hidro dan 30 komponen telah diidentifikasi dengan pertolongan GCMS. Komponen terbesar minyak pati ini adalah Cycloisolongifolene (8, 9-dehydro-9-formyl) sebanyak 40.79% daripada minyak pati tersebut. Resapan cakera assai menunjukkan bahawa minyak pati ini mempunyai aktiviti antibakteria yang minima terhadap *Clostridium cellobioparum*. Pengekstrak Soxhlet telah digunakan untuk mengekstrak ekstrak kasar pekat yang berwarna coklat tua. DDPH antioksidan telah diuji ke atas ekstrak kasar dan didapati bahawa ekstrak kasar mempunyai aktiviti “scavenging” purata yang tinggi iaitu sebanyak 92.03% dan purata aktiviti antioksidan keseluruhan sebanyak 0.57 selepas 24 j. Ini mengimplikasikan bahawa terdapat kehadiran kuat komponen antioksidan dalam ekstrak kasar. Kompaun aktif yang telah diasingkan sebagai kompaun yang berwarna kuning pudar (Kompaun A). Penyaringan PTLC bioasay menunjukkan aktiviti antibakteria yang kuat dimana empat daripada lima bakteria menunjukkan aktiviti antibakteria yang positif. Bakteria yang mengalami kesan antibakteria yang positif adalah *Clostridium cellobioparum*, *Clostridium sordelli*, *Clostridium noryi* and *Vibrio alginolyticus*. Elusidasi struktur melalui ¹H-NMR, ¹³C-NMR dan FTIR menunjukkan bahawa kompaun A terdiri daripada rantai benzena, 3 metil dan exo-metilen dan dijangka adalah kompaun fenol dengan cabang alkil.



CONTENTS

	Page
DECLARATION	ii
APPROVAL	iii
ACKNOWLEDGEMENT	iv
ABSTRACT	v
ABSTRAK	vi
LIST OF CONTENTS	vii
LIST OF TABLES	xi
LIST OF FIGURES	xii
LIST OF ABBREVIATIONS	xiv
CHAPTER 1 INTRODUCTION	1
1.1 OVERVIEW	1
1.2 THE GINGER FAMILY ZINGIBERACEAE	2
1.2.1 Description and Characteristics	2



1.2.2	Usage of Zingiberaceae	4
1.2.3	Bioactive Metabolites	5
1.3	<i>Curcuma</i> GENUS	6
1.4	RESEARCH OBJECTIVES	7
CHAPTER 2	LITERATURE REVIEW	8
2.1	INTRODUCTION	8
2.2	BIOLOGICAL ACTIVITY OF <i>Curcuma xanthorrhiza</i>	9
2.3	ESSENTIAL OIL ISOLATED COMPOUNDS	14
2.3.1	Sesquiterpenoids	14
2.4	CRUDE ISOLATED COMPOUNDS	16
2.4.1	Diarylheptanoids	16
2.4.2	Diarylheptanoids Curcuminoid Pigments	17
2.4.3	Sesquiterpenoids	18
2.4.4	Monoterpenes Alcohol	20
CHAPTER 3	MATERIALS AND METHODS	21
3.1	COLLECTION OF SAMPLES	21



3.2	CHEMICAL EXTRACTION	21
3.3	CHEMICAL PROFILING	24
3.3.1	Essential oil Chemical Profiling	24
3.3.2	Crude extract Chemical Profiling	28
CHAPTER 4	RESULTS	39
4.1	OVERVIEW OF THE CHEMICAL PROFILING	39
4.2	RESULTS OF CHEMICAL PROFILING ON ESSENTIAL OIL.	41
4.2.1	Hydrodistillation	41
4.2.2	Disc Diffusion Assay	41
4.2.3	Results of GC-MS	44
4.3	RESULTS OF CHEMICAL PROFILING ON CRUDE EXTRACT.	46
4.3.1	DPPH Antioxidant Test	47
4.3.2	Fractioning and Isolation of Bioactive Metabolites	48
4.3.3	Structural Elucidation	52



4.3.4	PTLC Antibacterial Bioassay	55
CHAPTER 5	DISCUSSION	57
5.1	SAMPLE COLLECTION AND PREPARATIION	57
5.2	ESSENTIAL OIL	58
5.3	CRUDE EXTRACT	60
5.4	CHEMICAL STRUCTURE CHARACTERIZATION	62
CHAPTER 6	CONCLUSION	64
REFERENCES		66
APPENDIX A		72



LIST OF TABLES

		Page
3.1	Gradient solvent system with dichloromethane (D) and methanol (M) solvent.	32
4.1	Results of Disc Diffusion Assay analysis of essential oil	44
4.2	Chemical constituents of essential oil of <i>Curcuma xanthorrhiza</i>	46
4.3	Weight of crude extract of <i>Curcuma xanthorrhiza</i>	48
4.4	Scavenging activity of crude <i>Curcuma xanthorrhiza</i> after 1 h and 24 h	48
4.5	Total Antioxidant Activity of Crude <i>C. xanthorrhiza</i> after 1 h and 24 h	48
4.6	Results of dichloromethane: methanol (D:M) column chromatography	50
4.7	The inhibitory effect of <i>Curcuma xanthorrhiza</i> fractions against two environmental bacteria.	51
4.8	The inhibitory effect of <i>Curcuma xanthorrhiza</i> fractions against five Environmental bacteria.	57



LIST OF FIGURES

	Page
2.1 Sesquiterpenoids isolated from essential oil	15
2.2 β - Curcumene	15
2.3 Diarylheptanoids	16
2.4 Curcuminoids	18
2.5 Ar- curcumene	18
2.6 β -curcumene and xanthorrhizol	19
2.7 Arturmenone, α -curcumene, and germacrone	19
2.8 β -sesquiphellandrene, α -turmerone and β -turmerone	20
2.9 Isoborneol	20
3.1 Soxhlet extraction device	24
3.2 UV spectrometer	26
3.3 Schematic diagram of GC-MS system	28
3.4 GC-MS machine	28



3.5	Flowchart overview of the methodology on chemical profiling	39
4.1	The inhibition zone of bacteria <i>Clostridium cellobioparum</i>	45
4.2	TLC profile of crude extract of <i>Curcuma xanthorrhiza</i>	49
4.3	TLC analysis of fractions in Toluene solvent system	50
4.4	Inhibition zone of Fraction 1, Fraction 2. and Fraction 3 against (a) E3: <i>Clostridium noryi</i> (b) E9: <i>Vibrio parahaemolyticus</i> .	52
4.5	TLC analysis of Compound A in Toluene solvent System	53
4.6	Proton- NMR Chart for compound A	54
4.7	¹³ C-NMR chart for Compound A.	55
4.8	FTIR spectrum on Compound A	56
4.9	Inhibition zone of compound A against (a) E1: <i>Clostridium cellobioparum</i> (b) E2: <i>Clostridium sordelli</i> (c) E3: <i>Clostridium noryi</i> (d) E8: <i>Vibrio alginolyticus</i> .	57



LIST OF ABBREVIATION

TLC	Thin Layer Chromatography
FTIR	Fourier Transform Infrared Spectroscopy
PTLC	Preparative Thin Layer Chromatography
NMR	Nuclear Magnetic Resonance
CDCl ₃	Deuterated Chloroform
GC	Gas Chromatography
MS	Mass Spectrometry
TMS	Trimethyl silane
UV	Ultra Violet
R _f	Mobility relative to front
°C	Degree Celcius
m	Meter
cm	Centimetre
µm	Micrometer
nm	Nanometer
mg	Miligram
g	Gram
L	Litre
mL	Mililitre
µL	Microlitre
h	Hour
min	Minutes



CHAPTER 1

INTRODUCTION

1.1 Overview

The terrestrial ecosystem takes up about 30% of the earth. It was found that terrestrial ecosystem has species richness higher than that compared to the marine ecosystem due to the wider diversification of habitat and climate. Terrestrial ecosystem had undergone adaptation and speciation. Besides this, terrestrial plants have formed a symbiotic coevolution with insects thus increasing the biodiversity. Therefore, on the species level there is more natural product diversity on terrestrial land compared to the ocean. Bioactive compounds have gained much notice among organic chemists and ecological biochemists (Pietra, 2002)

In this 21st Century, there is a global demand on medicinal plants from the terrestrial ecosystem from four main users which are the housewives involved in home



care, pharmaceutical industries, traditional health practitioners and traditional health system. These medicinal plants are also very important to those from developing or third world countries as most of them rely on raw materials from plants for their healthcare. These people are unable to pay for the medicine from the pharmaceutical companies. However, there has to be guidelines on sustainable usage of the plants so that it will not easily face extinction due to over exploitation (Lambert, 1997). One example of a medicinal family of plants that is used by people is the family Zingiberaceae.

1.2 The Ginger Family Zingiberaceae

1.2.1 Description and Characteristics

Zingiberaceae is also called the ginger family and the name Zingiber probably came from the combination of the Arabic word *zanjabil* and the sanskrit word *singabera*. These two words were combined to be the classical Greek word called *zingiberi* and lastly developed into the Latin word *zingiber* (Larsen *et al.*, 1999).

The research and studies on the Zingiberaceae family had been done for quite some time by many scientists and herbal medicine practitioners in the areas where it was found. Among the scientist and researchers of this century who have contributed to this research and documentation of the ginger family are like Ridley, Holttum, Y. K. Kam, B. C. Stone, S. N. Lim, H. Ibrahim, K. Larsen and Burkill. Zingiberaceae are part of the order Zingiberales. The Zingiberaceae family is one of the largest family in the order. The



Zingiberales order is divided into two parts. The first part is families with five stamens and families with one stamen. Zingiberaceae belongs to the family of one stamen. Zingiberaceae is part of the more advanced group where non-functional stamens have been developed as petaloids staminodes (Larsen *et al.*, 1999).

There are roughly 1200 species within the family of Zingiberaceae. About 1000 species occur in tropical Asia including the Malesian region. This Malesian region covers countries that include Malaysia, Indonesia, Brunei, Singapore, the Philippines and Papua New Guinea. The Malesian region alone has 24 genera and 600 species. Many parts within these countries like the island of Borneo and Sumatera are still unexplored yet for the ginger family. Zingiberaceae comes from the order of Zingiberales. The order Zingiberales is actually an isolated group within the monocotyledons. Zingiberaceae family is a family which has only one stamen and it's one of the largest family in the order Zingiberales. This family is primarily found in the tropical Asian region (Larsen *et al.*, 1999).

The Zingiberaceae family can be identified by their typical herbaceous habit. Their leaves have parallel veins from a midrib and each flower has a single fertile stamen (Whistler, 2000). Gingers possess sympodial growth where a new shoot is produced from the rhizome each season. There are also alternate leaves in opposite ranks and paddle shaped. Normally, the petioles are also very long. There is a ligule on either side of the base of the petiole clasps the stalk. The three sepals and three petals are fused and small (Llamas, 2003).



1.2.2 Usage of Zingiberaceae

Zingiberaceae has many usages and has been used since the time of the ancient Greeks. The genera of *Alpinia*, *Amomum*, *Curcuma*, *Zingiber*, *Boesenbergia*, *Elettaria*, *Elettariopsis*, and *Etlingera* are the main gingers that are used. There are 20 or more ginger species that have been grown for their usages as spices, condiments, flavours, fresh vegetables, medicine, ornamentals and cut flowers. Species like *Elettaria cardamomum*, and *Zingiber officinale* are used as spices. Meanwhile the aromatic flowers that are used are like *Hedychium coronarium* and *H. flavescens* which are used for perfume purposes. Several other species within this family are used as ornamentals for their beautiful flowers (Whistler, 2000).

There are three species within the Zingiberaceae family that has important commercial value. This three are the *Zingiber officinale* Rose, *Curcuma domestica* and *Elletaria cardomomum* (Larsen *et al.*, 1999). *Z. officinale* is one of the oldest herb spices from the Zingiberaceae family and was a very profitable trade during the past between the East and the Western world. This ginger is still very commonly used by people as an ingredient in food, bakeries, confectionaries, beverages and traditional medicine. The old rhizomes of this plant are used as flavouring while the young ginger is eaten raw or pickled. It's also used in the production of ginger beer and gingerbread or biscuit. *Elettaria cardamomum* is indigenous to southern India and Sri Lanka. The fruits and seeds of this ginger plant is taken and dried before cardamom is obtained. It grows in mountainous area. The other commercially valuable species is the *Curcuma domestica* or



also known as turmeric. This turmeric is used domestically in many households as a spice used in curries. It is also a food flavoring and in ancient times it's also utilized as a dye. The broad leaves of *Curcuma domestica* are sold in the markets where it's cultivated and used as a fish wrapper before steaming or baking. Normally, it's imported together with *Elettaria cardamomum* (Larsen *et al.*, 1999).

1.2.3 Bioactive Metabolites

Most of those within the Zingiberaceae family will be aromatic in all or most parts or at least one parts of the plant. Most of the members are also rich in terpenoid and flavonoids. The documentation of alcohols and phenolics is not done well. Alkaloids also have been found in the Zingiberaceae family (Larsen *et al.*, 1999). There is presence of saponins in several of the genera within the Zingiberaceae family which among them are *Curcuma*, *Globba*, *Hedychium*, *Zingiber* and *Alpinia* (Merh *et al.*, 1986).

Experienced in the field and knowledgeable people that studies the Zingiberaceae family can identify the plants just by smelling the crushed leaves or the rhizomes in the non flowering specimens. Gingers are rich in essential oils that are full of many types of chemical compounds. For example, three species which are *Zingiber spectabile*, *Z. officinale* and *Alpinia galangal* shows a total of 34 compounds with 18 compounds, 20 compounds and 31 compounds each respectively. The common compounds that were recorded are α -pinene, β -pinene, limonene, and β -elemene. The similar compounds from



this three species are like P-cymene, camphor, 1,8-cineol, citral-a, linalool, β -caryophyllene, β -bisabolene, and α -humulene (Larsen *et al.*, 1999).

1.3 *Curcuma* Genus.

Curcuma comes from the family of Zingiberaceae. There are many types of *Curcuma* including the *Curcuma xanthorrhiza*, *Curcuma domestica*, *Curcuma aeruginosa*, and *Curcuma auriantica* (Mat-salleh & Latiff, 2002). *Curcuma* has been known as a spice and has many healing properties. The name of the *Curcuma* genus originates from the Arabic word called *Kurkum* (Larsen *et al.*, 1999).

One of the oldest recorded usages of *Curcuma* is in China where Marco Polo first discovered it in China. It has been used as a medicine over the years. In 1783, turmeric was introduced to Jamaica. In Jamaica, turmeric is grown as a crop (Tainter & Grenis, 2001). Turmeric's orange – yellow root powder which turned brown after being exposed to alkaline chemicals was discovered by chemists in the 1870s. Then turmeric paper was invented where thin strips of tissue was soaked in turmeric and dried. Laboratories around the world used this turmeric paper as a test for alkalinity during the late 19th century. Nowadays, the function of turmeric paper has been replaced by litmus paper (Castleman, 2001)

Curcuma genus has several characteristics that identifies itself. There normally are flowers or inflorescence that forms between the leaves or on a separate shoot with a short



scape. The flower has broad bracts attached to each other to form closed pouches where small partial inflorescences develop. Green or coloured bracts and the inflorescence is generally crowned with a rosette of coloured sterile coma. Normally the flowers have a different colour compared to the bracts. There is also an overlap of the upper corolla lobe and staminodes where a hooded structure is formed. The stamen of the *Curcuma* is found under this hood and is short with an anther that has two curved spurs at its base and a short crest at its apex. The *Curcuma* genus is a large genus (Larsen *et al.*, 1999).

1.4 Research Objectives

The objective of this research is to investigate the inherently available secondary metabolites in terms of their:

- i. Chemical Diversity, and
- ii. Biological Activities (Antibacterial and Antioxidant)

Chemical Diversity investigation will involve the extraction and identification of essential oil and the extraction of crude extract and their TLC fingerprinting. Meanwhile, biological activities investigation will involve the Bioassay Guided Isolation of bioactive metabolites (Antibacteria and antioxidant) and the isolation, purification and characterization of the active metabolites.



CHAPTER 2

LITERATURE REVIEW

2.1 Introduction

Curcuma xanthorrhiza Roxb. is a tumeric plant which has rhizomes that are dark purple in colour at the inner side. *Curcuma xanthorrhiza* has many local names including *Temu Lawak* and *Temu Raya*. The leaves are dark green in colour with purple in the centre that is spiky, lateral and hairy and the base is striped green. The flower of the *Curcuma xanthorrhiza* is white creamish in colour (Mat-Salleh & Latiff, 2002). This *Curcuma xanthorrhiza* can reach up to 2 m in height.

The inflorescence is formed separately from the leafy shoot. The flowering spike with the stalk is very colourful and is about 22 cm - 45 cm tall. The foliage leaves are at the end of the inflorescence. The base of the spike has pale green bracts while the coma is purple in colour. These bracts and coma arranges itself as pouches where one to six yellow flowers will grow. The characteristics of the flowers includes having yellow lips



with a dark yellow median stripe, surrounded by three pink petals and at the throat of the flower is a single stamen with two anther spurs (Larsen *et al.*, 1999).

This herb is believed to come from South East Asia and is known as a medicinal tonic for women that have just given birth. The rhizome when pounded can be applied on acne as a medicine (Mat-Salleh & Latiff, 2002).

Isolated compounds belong to many groups. One of them is sesquiterpenoids which is the largest group that naturally occurs in terpenoids of the world. Sesquiterpenoids ($C_{15}H_{24}$) have a range of smell from strong fragrance to odorless. The other groups include phenolics and monoterpenes. These three groups when combined together is an effective healing product where it cures a disease at the DNA level. Each group has a role in bringing this effective healing out. Phenolics function as a cleanser for the receptor sites. Monoterpenes act as a restoration and activator for the right cellular information. Meanwhile, sesquiterpenes deletes wrong information in the DNA memory and keeps potential unruly phenols or ketones under control and focused on its task until completion (Stewart, 2005). *Curcuma xanthorrhiza* isolated compounds consist of a mixture of groups that includes all three of these groups especially sesquiterpenoids.

2.2 Biological activity of *Curcuma xanthorrhiza*

Curcuma xanthorrhiza is known as a herbal medicine that can treat various sorts of illness and also as a preventive measure for other illnesses. Traditionally it has been used to cure



REFERENCES

- Adams, R. P., Zanoni, T. A. & Hogge, L. 1984. Analyses of the Volatile Leaf Oils of *Juniperus deppeana* and its Intraspecific Taxa: Chemosystematic Implications. *Biochemical Systematics and Ecology* **12** (1), pg 23-27.
- Ammon, H. P. T. (eds). 2004. *Hunnus Pharmazeutisches Wörterbuch*. Walter de Gruyter, Berlin, pg. 407.
- Ardrey, R. E. 2003. *Liquid Chromatography- Mass Spectrometry: An Introduction*. John Wiley and Sons, England, pg. 1.
- Ashurst, P. R. (eds.). 1999. *Food Flavours*. Third Edition. Aspen Publishers Inc., Maryland. pg. 173.
- Bermawie, N. 2004. Inventory, documentation and status of medicinal plants research in Indonesia. In: Batugal, P. A., Kanniah, J., Lee, S. Y. & Oliver, J. T. (eds). *Medicinal Plants Research in Asia, Volume 1: The Framework and Project Workplans*. International Plant Genetic Resources Institute – Regional Office for Asia, the Pacific and Oceania (IPGRI-APO), Serdang, Selangor D.E., Malaysia, pg. 105.
- Black, J. G. 2002. *Microbiology: Principles & Explorations*. Vth Ed. USA: John Wiley & Sons Inc, pg. 139-142.
- Bluhm, L. H. & Li, T. 1998. Chromatographic Purification of Quaternary Ammonium and Pyridium Compounds on Normal Phase Silica Gel. *Tetrahedron Letters* **39**, pg. 3623-3626
- Burdock, G. A. 1997. *Encyclopedia of Food and Color Additives Volume II F-O*. CRC Press, Boca Raton, pg. 1436.



- Carlow, S. J., Ayers, L., Bailey, A., John, B., Richardson, A., Shepherd, B., Woosley, R. S. and Butcher, D. J. 2006. Determination of volatile compounds in foliage of Fraser fir (*Abies fraseri*) and balsam fir (*Abies balsamea*). *Microchemical Journal* **83** (2), pg. 91-97.
- Castleman, M. 2001. *The New Healing Herbs: The Ultimate Guide to Nature's Best Medicines*. Bantam Books, New York, pg. 570-573.
- Challem, J. & Block, M. 2005. *User's Guide to Antioxidant Supplements*. Basic Health Publications Inc., New Jersey, pg. 74-75.
- Choi, M., Kim, S. H., Chung, W., Hwang, J. & Park, K. 2004. Xanthorrhizol, a natural sesquiterpenoid from *Curcuma xanthorrhiza*, has an anti-metastatic potential in experimental mouse lung metastasis model. *Biochemical and Biophysical Research Communications* **326**, pg. 210-217.
- Cimolai, N. (eds). 2001. *Laboratory Diagnosis of Bacterial Infections*. Marcel Dekker Inc., New York, pg. 244.
- Colegate, S. M. & Molyneux, R. J. 1993. *Bioactive Natural Products: Detection, Isolation and Structural Determination*. CRC Press, Boca Raton, pg. 34 & 76.
- Connolly, J. D. & Hill, R. A. 1991. *Dictionary of Terpenoids Volume 1 Mono- and Sesquiterpenoids*. Chapman & Hall, London, pg. 185.
- Duke, J. A., Bogenschutz-Godwin, M. J., Duke, P. K. & Duceillier, J. 2003. *CRC Handbook of Medicinal Spices*. CRC Press, Boca Raton, pg. 145.
- Funk, J. L., Oyarzo, J. N., Frye, J. B., Chen, G., Lantz, R. C., Jolad, S. D., Solyom, A. M., and Timmermann B. N. 2005. Turmeric extracts containing curminoids prevent experimental rheumatoid arthritis. *Journal of Natural Products* **2000** **69**, pg. 351-355.



- Gomez-Serrano, V., Piriz-Almeida, F., Duran-Valle, C.J., Pastor-Villegas, J. 1999. Formation of oxygen structures by air activation. A study by FT-IR spectroscopy. *Carbon* 37, pg. 1517-1528
- Grob, R. L. & Barry, E. F. 2004. *Modern Practice of Gas Chromatography*. Fourth Edition. John Wiley & Sons, New Jersey, pg. 342& 555.
- Harborne, J. B., Baxter H., Moss, G. P. (eds). 1999. *Phytochemical Dictionary: A Handbook of Bioactive Compounds from Plants* .Second Edition. Taylor & Francis Ltd, London, pg. 525
- Hughes, D. & Andersson, D. I. (eds). 2001. *Antibiotic Development and Resistance*. Taylor & Francis Ltd., London, pg. 111.
- Hwang, J. K., Shim, J. S., and Pyun, Y. R. 2000. Antibacterial activity of xanthorrhizol from *Curcuma xanthorrhiza* against oral pathogens. *Fitoterapia* 71, pg. 321-323.
- Ilavarasan, R., Mallika M. and Venkataraman, S. 2005. Anti- Inflammatory and Antioxidant Activities of *Cassia fistula* LINN Bark Extracts. *African Journal of Traditional, Complementary and Alternative Medicines* 2 (1), pg. 70-85.
- Kim, S. H., Hong, K. O., Chung, W., Hwang, J. K. & Park, K. 2004. Abrogation of cisplatin-induced hepatotoxicity in mice by xanthorrhizol is related to its effect on the regulation of gene transcription. *Toxicology and Applied Pharmacology* 196, pg. 346 – 355.
- Lambert, J., Srivastava, J. and Viemeyer, N. 1997. *Medicinal Plants Rescuing a Global heritage*. World Bank Publications, Washington, D. C., pg. 1-2.
- Larsen, K., Ibrahim, H., Khaw, S. H. & Saw L. G. 1999. *Gingers of Peninsular Malaysia and Singapore*. Natural History Publications, Sabah, Malaysia, pg. 1-10.



- Lim, C. S., Jin, D., Mok, H., Oh, S. J., Lee, J. U., Hwang, J. K., Ha, I. & Han, J. 2005. Antioxidant and antiinflammatory activities of xanthorrhizol in hippocampal neurons and primary cultured microglia. *Journal of Neuroscience Research* **82** (6), pg. 831-838.
- Llamas, K. A. 2003. *Tropical Flowering Plants: A Guide Identification and Cultivation*. Timber Press, Oregon, pg. 361.
- Masuda, T., Isobe, J., Jitoe, A., Nakatani, N. 1992. Antioxidative curminoids from the rhizomes of *Curcuma xanthorrhiza*. *Phytochemistry* **31** (10), pg. 3645-3647.
- Mat-Salleh, K. & Latiff, A. 2002. *Tumbuhan Ubatan Malaysia*. Pusat pengurusan penyelidikan Universiti Kebangsaan Malaysia, Bangi, Selangor, pg. 647.
- Mau, J. L., Ko, P. T., Chyau, C. C., 2003. Aroma characterization and antioxidant activity of supercritical carbon dioxide extracts from *Terminalia catappa* leaves. *Food Research International* **36** (1), pg. 97-104.
- Merh, P. S., Daniel, M. & Sabins, S. D. 1986. Chemistry and taxanomy of some members of the Zingiberales. *Current Science* **55** (17), pg. 835-839.
- Niessen, W. M. A. 2001. *Current Practice of Gas Chromatography-Mass Spectrometry*. Marcel Dekker, Inc., New York, pg. 1.
- Olusegun, E., Laakso, I., Adegbola, R., Oguntimein, B., Sofowora, A. and Hiltunen, R. 1988. Essential Oil Constituents of Ashanti Pepper (*Piper guineense*) Fruits (Berries). *Journal of Agriculture Food Chemistry* **36**, pg. 880-882.
- Onishi, M., Morishita, H., Iwahashi, H., Toda, S., Shirataki, Y., Kimura, M., Shirataki, Y. & Kido R. 1994. Inhibitory effects of chlorogenic acids on linoleic acid peroxidation and haemolysis. *Phytochemistry* **36** (3), pg. 579-583



- Pandji, C., Grimm, C., Wray, V., Witte, L. & Proksch, P. 1993. Insectidal Constituents from Four Species of the Zingiberaceae. *Phytochemistry* **34** (2), pg. 415-419.
- Pietra, F. 2002. *Biodiversity and Natural Product Diversity*. Elsevier Science Ltd., Oxford, pg. 92, 107, 167.
- Prasad, K. N. & Cole, W. C. 1998. *Cancer and Nutrition*. IOS Press, Amsterdam, pg. 198.
- Rasyid, A., Rahman, A. R. A., Jaalam, K. and Lelo, A. 2002. Effects of different curcumin dosages on human gall bladder. *Asia Pacific Journal Clinical Nutrition* **11** (4), pg. 314-318.
- Rukayadi, Y., Yong, D., and Hwang, J. K. 2006. In vitro anticandidal activity of xanthorrhizol isolated from *Curcuma xanthorrhiza* Roxb. *Journal Antimicrobial Chemotherapy* **57** (6), pg. 1231-1234.
- Sonnenwirth, C. A., Jerett, L. (Eds.). 1980. *Gradwohl's Clinical Laboratory Methods and Diagnosis*. 8th Edition. St. Louis: The C. V. Mosby Co., pg. 1959-1970.
- Stewart, D. 2005. *The Chemistry of Essential Oils made Simple: God's Manifest in Molecules*. Care Publications, Missouri, pg. 306-307.
- Suksamram, A., Eiamong, S., Piyachaturawat, P. & Charoenpiboonsin, J. 1994. Phenolic diarylheptanoids from *Curcuma xanthorrhiza*. *Phytochemistry* **36** (6), pg. 1505-1508.
- Tainter, D. R. & Grenis, A. T. 2001. *Spices and Seasonings: A Food Technology Handbook*. John Wiley & Sons, New Jersey, pg. 152.
- Tringali, C. (eds). 2001. *Bioactive Compounds from Natural Sources*. Taylor and Francis, London, pg. 247.



- Vairappan, C. S. 2003. Potent Antibacterial Activity of Halogenated Metabolites from Malaysian Red Algae, *Laurencia majuscula* (Rhodomelaceae Ceramiales). *Biomolecular Engineering* **20**, pg. 255-259.
- Vimala, S., Norhanom, A. W., and Yadav, M. 1999. Anti-tumour promoter activity in Malaysian ginger rhizobia used in traditional medicine. *British Journal of Cancer* **80**, pg. 110-116.
- Whistler, W. A. 2000. *Tropical Ornamentals: A Guide*. Timber Press, Oregon, pg. 494.
- Wientarsih, I. & Meulen, U. T. 2004. Lipid Metabolism in Rabbits Offered Diets Varying in *Curcuma* (*Curcuma xanthorrhiza* Roxb.). In: Jathurasitha, S. (eds). *Food Security and Sustainable Resource Management in a market economy: Challenges and Options. 4th International Symposium – cum – Workshop in Southeast Asia*, 13 – 17 October 2003, Chiang Mai, Thailand. In: *Journal of Agriculture and Rural Development in the Tropics and Subtropics* **80**, pg. 206 - 210.
- Yasni, S., Imaizumi, K., Nakamura, M., Aimoto, J. & Sugano, M. 1993. Effects of *Curcuma xanthorrhiza* Roxb. and curcuminoids on the level of serum and liver lipids, serum apolipoprotein A-I and lipogenic enzymes in rats. *Food and Chemical Toxicology* **31** (3), pg. 213-218.

