EXTRACTION AND PURIFICATION OF URSOLIC ACID FROM TULSI LEAVES

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ABSTRACT: Ursolic acid is a triterpene molecule present widely in the medicinal plants. The major sources include tulsi leaves (Ocimum sanctum) and nilgiri leaves (Eucalyptous alba). Ursolic acid is having many biological activities including anti-diabetic, muscle building, antimicrobial activity, anti-obesity etc. Ursolic acid is being used in ayurvedic and nutraceutical formulations. The current project involves the process development for extraction and purification of ursolic acid from tulsi leaves. The extraction process development includes optimization of different process parameters such as solid-solvent ratio, time, agitation speed, solvent used for extraction etc. The optimization would done to make the process more efficient in terms of selectivity, yield and productivity. The crude extract obtained after extraction contains many other compounds other than ursolic acid as extraction is not that selective for natural products. The presence of other compounds may increase or decrease the activity of ursolic acid. Hence the further purification is required to get pure ursolic acid. The purification process involves the use of different synthetic adsorbents and silica column chromatography. The optimization of chromatographic purification will be done with respect to the flow rate, feed volume, concentration of feed, fraction volume, column height, column volume, composition of mobile phase etc. Characterization of the purified product will be done using HPLC, LC-MS, FTIR and NMR.

Keywords: Extraction, optimization, Chromatography, composition.

INTRODUCTION

In recent years, extraction and purification of bioactive compounds from natural sources has become very important for the use of phyto chemicals in the preparation of food supplements or nutraceuticals, functional food ingredients, food additives, pharmaceutical and cosmetic products. This diversified use of bio actives has gained scientific and industrial importance for their production and also led to the identification of new bio-resources. Holy basil (OS Linn.) or 'Tulsi' possesses valuable antioxidant properties for culinary and wide spectrum of medicinal uses viz. anti-carcinogenic, antihelmintic, antirheumatic, antibacterial, antidepressant, antiepileptic, hepatoprotective, radioprotective OS Linn. leaves contain 0.7% volatile oil comprising about 71% eugenol and 20% methyl eugenol. UA, carvacrol, caryophyllene, apigenin, luteolin, apigenin-7-*O*-glucuronide, orientin and molludistin areother additional phyto constituents found in the OS. UA is a triterpene compound found in many plants like apple, basil, bilberries, elder flower, and peppermint. UA have shown diverse pharmacological activities such as anti-inflammatory, antitumor, hypoglycemic, antiulcer, antilipidemic. UA and its derivatives have antiviral potential and also inhibit the development of several viruses including HIV. Usually, the separation of medicinally active components from plant parts (seeds, flowers, roots, leaves) is carried out by solid–liquid extraction process with selective solvents.

There are several novel extraction methods such as supercritical fluid extraction, Ultrasound assisted extraction and microwave assisted extraction have been reported in the literature for the extraction of natural products. These methods have shown several advantages over conventional extraction methods with increased extraction efficiency. The extraction yield of phyto component is mainly affected by operating conditions under which the process is carried out. The kinetics of solute extraction from natural sources involves releasing solute from porous matrices into a solvent phase by means of mass transfer. From an engineering point of view, understanding mass transfer at the solid liquid interface plays significant role in scaling-up of the process. Applications of various conventional techniques such as soxhlet, precipitation, column chromatography and novel technique like counter current chromatography for the extraction and purification of UA from OS leaves have been already reported in the literature. UA has been isolated from several sources, but the authors have not found any literature on the extraction of UA from OS. Hence, the objective of the present study is to develop the optimized batch extraction process for the extraction of UA from OS leaves. The influence of various extraction process parameters such as solvents, extraction time, solute to solvent ratio, speed of agitation, on extraction yield has also been studied

MATERIALS AND METHODS

The raw material used in the project is Tulsi leaves. The tulsi powder size used was 0.50–1.00 mm. The OS powder is greenish brown in color The solvents are methanol, ethanol, tertiary butanol, hexane, ethyl acetate and isopropyl alcohol are used in the experiment. The resins are silica gel, polystyrene polymethacrylate are depending upon its mesh size use it. The Chemicals are acids, alkali, HCL, NaoH, KOH, are used depending upon solvent.

BATCH EXTRACTION

Batch extraction was carried out in a glass reactor of 150 ml capacity equipped with a six bladed (pitched blade) glass turbine for agitation. The measured quantity of the tulsi leaves powder was taken in a glass reactor and required amount of solvent was added to it. The mixture was then agitated for 45 min. Samples were withdrawn and filtered. Different parameters affecting the extraction such as extraction time, solute to solvent ratio, speed of agitation and extraction temperature were optimized and the final extraction experiment at the optimized conditions was carried out to get maximum recovery.

PURIFICATION

For the purification of ursolic acid we use column chromatography. the column is 250ml and has 1.8 cm diameter. we use all samples and purify in the column and samples are analysis using HPLC analysis.

RESULT AND DISCUSSION

Effect of solvent

The choice of an extracting solvent is the important step towards parameter optimization which has significant effect on the extraction yield. It is difficult to predict the interaction between natural product and extracting solvent due to diverse chemical structure of natural product. Different solvents will yield different amount and composition of extract In the present study solvents of varying polarity, such as methanol, Hexane and Isopropyl alcohol were used as the extracting solvent. Other experimental parameters were kept constant (solute to solvent ratio 1:80; speed of agitation of 400 rpm and extracting time, 45 min). The polarity of the solvent plays an important role in the extraction process. Ursolic Acid is polar in nature, and the solubility of Ursolic Acid increases with an increase in polarity of the solvents (methanol > isopropyl alcohol > hexane)

SOLVENT	WEIGHT OF POWDER (gm)	SOLVENT (ml)	EXTRACTION YIELD (mg)
HEXANE	20	160	1.2
METHANOL	20	160	1.8
ISOPROPYL ALCOHOL	20	160	1.6

Effect of solid solvent ratio, agitation speed and time

In this parameter we take solid solvent ratio as 1:5 and 1:8; agitation speed as 400, 800 and time 45 in different combination. At high speed of agitation more turbulence is generated which results in high yield of solute in the batch reactor. It was observed that the amount of ursolic acid extracted per gram of tulsi powder increases with increase in larger solvent ratio and agitation speed upto 1:8, 800 and time 45min. But beyond that no significant change was observed in yield of ursolic acid.

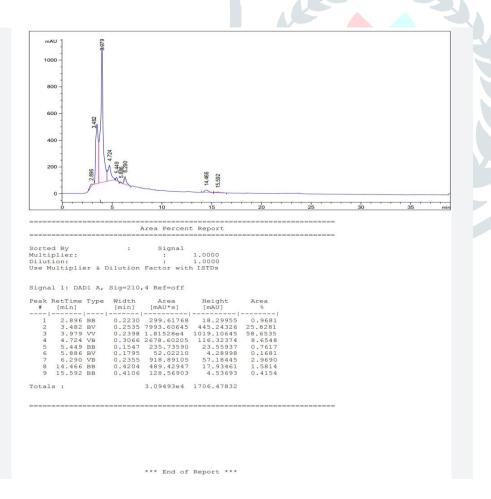
Solid solvent ratio	Agitation speed (rpm)	Time (Min)	Extraction yield (mg)
1:5	400	45	2.3
1:8	800	45	3.4
1:5	800	45	2.9
1:8	400	45	2.7

Result

Now the samples are analyzed in HPLC analysis

For 1st Run

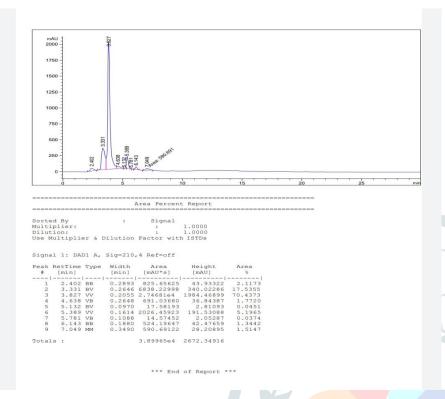
The following graph is absorbance v/s time, we get



From above graph the highest peak value is 3 which shows that 58.65 % purity

For 2nd Run

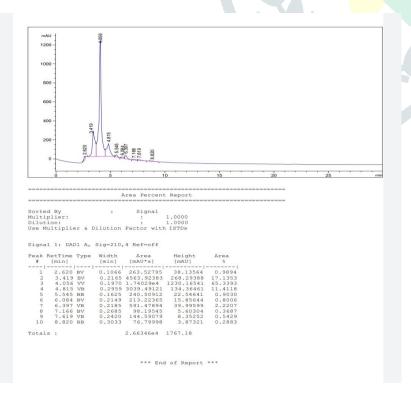
The following graph is absorbance v/s time, we get



From above graph the highest peak value is 3 which shows that 70.43 % purity

For 3^{rd} Run

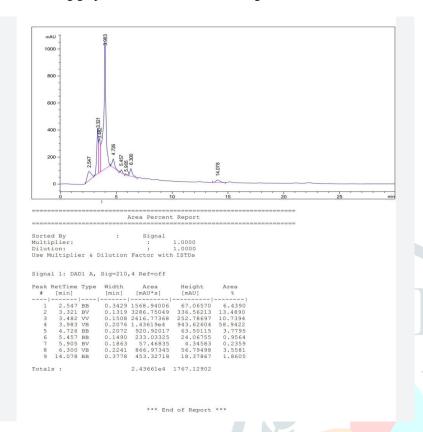
The following graph is absorbance v/s time, we get



From above graph the highest peak value is 3 which shows that 65.33 % purity

For 4th Run

The following graph is absorbance v/s time, we get



From above graph the highest peak value is 4 which shows that 58.94 % purity

CONCLUSION

Based on the experiments performed and the results obtained we can conclude

While using solvent we conclude that high polarity solvent gives high yield in extraction solvent. The polarity of the solvent plays an important role in the extraction process Ursolic Acid is polar in nature, and the solubility of Ursolic Acid increases with an increase in polarity of the solvents. The process effectiveness in extraction was studied by considering three parameter solvent, solid-solvent ration, agitation speed, time by studying above parameters we came to conclusion that higher solvent ratio and agitation speed with perfect time gives higher concentration yield.

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