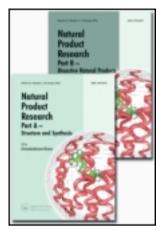
This article was downloaded by: [Lulea University of Technology]

On: 13 August 2013, At: 22:24 Publisher: Taylor & Francis

Informa Ltd Registered in England and Wales Registered Number: 1072954 Registered

office: Mortimer House, 37-41 Mortimer Street, London W1T 3JH, UK



Natural Product Research: Formerly Natural Product Letters

Publication details, including instructions for authors and subscription information:

http://www.tandfonline.com/loi/gnpl20

Tyrosinase inhibitory effect of quercetin 4'-O- β -D-glucopyranoside from dried skin of red onion (Allium cepa)

Enos Tangke Arung $^{a\ b}$, Irawan Wijaya Kusuma b , Kuniyoshi Shimizu a & Ryuichiro Kondo a

^a Department of Forest and Forest Products Sciences, Faculty of Agriculture, Kyushu University, Fukuoka 812-8581, Japan

To cite this article: Enos Tangke Arung , Irawan Wijaya Kusuma , Kuniyoshi Shimizu & Ryuichiro Kondo (2011) Tyrosinase inhibitory effect of quercetin 4'-O- β -D-glucopyranoside from dried skin of red onion (Allium cepa), Natural Product Research: Formerly Natural Product Letters, 25:3, 256-263, DOI: 10.1080/14786411003754256

To link to this article: http://dx.doi.org/10.1080/14786411003754256

PLEASE SCROLL DOWN FOR ARTICLE

Taylor & Francis makes every effort to ensure the accuracy of all the information (the "Content") contained in the publications on our platform. However, Taylor & Francis, our agents, and our licensors make no representations or warranties whatsoever as to the accuracy, completeness, or suitability for any purpose of the Content. Any opinions and views expressed in this publication are the opinions and views of the authors, and are not the views of or endorsed by Taylor & Francis. The accuracy of the Content should not be relied upon and should be independently verified with primary sources of information. Taylor and Francis shall not be liable for any losses, actions, claims, proceedings, demands, costs, expenses, damages, and other liabilities whatsoever or howsoever caused arising directly or indirectly in connection with, in relation to or arising out of the use of the Content.

This article may be used for research, teaching, and private study purposes. Any substantial or systematic reproduction, redistribution, reselling, loan, sub-licensing,

b Department of Forest Product Technology, Faculty of Forestry, Mulawarman University, Samarinda 75123, Indonesia Published online: 14 Jul 2010.

systematic supply, or distribution in any form to anyone is expressly forbidden. Terms & Conditions of access and use can be found at http://www.tandfonline.com/page/terms-and-conditions



Tyrosinase inhibitory effect of quercetin 4'-O- β -D-glucopyranoside from dried skin of red onion (*Allium cepa*)

Enos Tangke Arung^{ab}, Irawan Wijaya Kusuma^b, Kuniyoshi Shimizu^{a*} and Ryuichiro Kondo^a

^aDepartment of Forest and Forest Products Sciences, Faculty of Agriculture, Kyushu University, Fukuoka 812-8581, Japan; ^bDepartment of Forest Product Technology, Faculty of Forestry, Mulawarman University, Samarinda 75123, Indonesia

(Received 9 October 2009; final version received 15 February 2010)

In an effort to find a new whitening agent, we focused our attention on *Allium cepa* (red onion). Based on biologically guided fractionation using mushroom tyrosinase, quercetin 4'-O- β -D-glucopyranoside was isolated from the dried skin of *A. cepa*. Quercetin 4'-O- β -D-glucopyranoside showed tyrosinase inhibitory activity using L-tyrosine or L-DOPA as a substrate, with IC₅₀ values of 4.3 and 52.7 μ M, respectively. Based on the results obtained, the dried skin of red onion possesses ingredients with potential for skin-whitening cosmetics with anti-tyrosinase activity.

Keywords: red onion; dried skin; quercetin 4'-O- β -D-glucopyranoside; anti-tyrosinase

1. Introduction

Visible pigmentation in mammals results from the synthesis and distribution of melanin in the skin and hair bulbs (Parves, Kang, Chung, & Bae, 2007). Melanin pigments are formed in specialised pigment-producing cells known as melanocytes that originate in the neural crest during embryogenesis and are distributed throughout the embryo during its development. At the cellular level, these compounds are biosynthesised in the membranous organelles known as melanosomes (Sánchez-Ferrer, Rodrígez-López, & García-Carmona, 1995).

Melanin may be overproduced due to chronic sun exposure, melasma, or other hyperpigmentation diseases. Therefore, a number of depigmenting agents have been developed for cases of undesirable skin discolouration (Wang et al., 2006). Tyrosinase, a copper-containing monooxygenase, is a key enzyme that catalyses melanin synthesis in melanocytes (Sturm, Teasdale, & Box, 2001). It catalyses two major reactions: the hydroxylation of L-tyrosine and the oxidation of the *o*-diphenol product, L-DOPA (3,4-dihydrocyphenylalanine).

Onion is a versatile vegetable which is consumed fresh as well as in the form of processed products. More recently, there has been renewed attention given to the

^{*}Corresponding author. Email: shimizu@agr.kyushu-u.ac.jp

antioxidant content of onions because many epidemiological studies have suggested that regular consumption of onions is associated with a reduced risk of neurodegenerative disorders, many forms of cancer, cataract formation, ulcer development, reduction in symptoms associated with osteoporosis, and prevention of vascular and heart diseases by inhibition of lipid peroxidation and lowering of low-density lipoprotein cholesterol levels (Kaneko & Baba, 1999; Kawaii, Tomono, Katase, Ogawa, & Yano, 1999; Sanderson, Mclauchlin, & Williamson, 1999; Shutenko et al., 1999). Onion is one of the major sources of various biologically active phytomolecules, e.g. phenolic acids, flavonoids, cepaenes, thiosulphinates and anthocyanins (Singh et al., 2009). The major flavonoids found in the dry peel of onion, which is often considered as waste, contain large amounts of quercetin, quercetin glycoside and their oxidative products, which are effective antioxidants against the lethal effects of oxidative stress (Gulsen, Makris, & Kefalas, 2007; Prakash, Upadhyay, Singh, & Singh, 2007). Onions are one of the richest sources of flavonoids in the human diet. Onions possess a high level of antioxidant activity, which is attributed to the flavonoids quercetin, kaempferol, myricetin and catechin (Yang, Meyers, Heide, & Liu, 2004). Onions are also reported to have liver protective effects, immune enhancement potential and anti-infection, anti-stress, anti-cancer and other pharmacological properties (Balasenthil, Arivazhagan, Ramachandran, Ramachandran, & Nagini, 1999; Valko et al., 2007).

In Indonesia, onion (*Allium* sp.) plays an important role in traditional medicine; it is used as a diuretic, suppresses the blood sugar level, platelet aggregation, febrifuge and as a poultice to cure wounds and to remove scars in the skin (de Padua, Bunyapraphatsara, & Lemmens, 1999). The outer layer of onion (the dried skin) is used as food colouring, especially in Javanese tribes.

In Indonesia, where herbal medicine is popular, more than 1300 species are known as medicinal plants, named 'Jamu' (Roosita, Kusharto, Sekiyama, Fachrurozi & Ohtsuka, 2008). The uses of Jamu fall into four categories of medicine: health care, beauty (cosmetics), tonics and bodily protection (Soedarsono & Harini, 2002). Exploration of the use of onion as a source of potential drugs for humans needs experimentation.

In this study, we evaluated the methanol extracts of red onion (*A. cepa*) from Indonesia in order to identify the tyrosinase inhibitor which could be developed as the potential depigmenting agent for use in skin-whitening cosmetics.

2. Results and discussion

2.1. Isolated compounds

The methanol extract of A. cepa showed tyrosinase inhibitory activity with 90% or 39% at $100 \,\mu \mathrm{g}\,\mathrm{mL}^{-1}$ using L-tyrosine or L-DOPA, respectively. Based on the biologically guided fractionation using mushroom tyrosinase, we isolated the active compound that showed tyrosinase inhibitory activity. NMR assignment was performed to elucidate the structure of the isolated compound. NMR data revealed that Fr 15 was quercetin 4'-O- β -D-glucopyranoside (84.7 mg, 6.1%, Figure 1), which was compared with the previous report by Tanabe, Ogawa, Tesaki and Watanabe (1997). Naturally-occurring of components in the dried skin of onion were found to

Figure 1. Chemical structure of quercetin 4'-O- β -D-glucopyranoside.

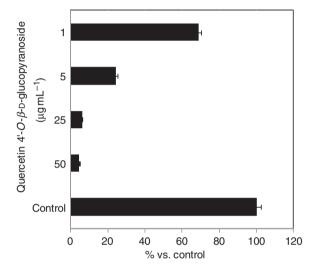


Figure 2. The effect of quercetin 4'-O- β -D-glucopyranoside from A. cepa dried skin extract (substrate: L-tyrosine) on tyrosinase.

be five quercetin derivatives: quercetin 3,4'-O-diglucoside (3.2%), quercetin 3-O-glucoside (0.2%), quercetin 4'-O-glucoside (13.2%) and isorhamnetin 4'-O-glucoside (0.1%) (Wiczkowski et al., 2008).

2.2. Anti-tyrosinase activity

In this study, the anti-melanogenesis effects of the isolated compound of the extract prepared from the dried skin of A. cepa was determined by tyrosinase enzyme assay. Figures 2 and 3 present the inhibition of quercetin 4'-O- β -D-glucopyranoside in mushroom tyrosinase in both L-tyrosine and L-DOPA as substrates, respectively. Both Figures 2 and 3 show that quercetin 4'-O- β -D-glucopyranoside inhibited tyrosinase activity dose dependently from 1 to $50 \,\mu\text{g mL}^{-1}$. Furthermore, Table 1 summarises the tyrosinase inhibitory activity, as shown in IC₅₀ values of 4.3 and $52.7 \,\mu\text{M}$. In this study, we used kojic acid as a positive control for tyrosinase inhibition (Cabanes, Chazarra, & García-Carmona, 1994; Curto et al., 1999; Virador, Kobayashi, Matsunaga, & Hearing, 1999).

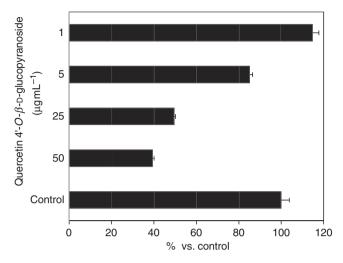


Figure 3. The effect of quercetin 4'-O- β -D-glucopyranoside from A. cepa dried skin extract (substrate: L-DOPA) on tyrosinase.

Table 1. Effect of an isolated compound from dried skin of *A. cepa* on mushroom tyrosinase.

Compounds	L-Tyrosine ^a IC ₅₀ (μmol) ^b	L-DOPA ^a IC ₅₀ (μmol) ^b
Quercetin-4'-O-glucoside	4.3	52.7
Kojic acid	5.3	14.1

Notes: ^aSubstrate; ^bIC₅₀ was interpolated from graphed concentrations and determined graphically with statistical software.

Quercetin 4'-O- β -D-glucopyranoside has been found to have some biological functions, such as inhibiting oral cancer cell proliferation, inhibiting platelet aggregation, inhibiting glucose uptake into the brush-border-membrane and antioxidant activity (Browning, Walle, & Walle, 2005; Cermak, Landgraf, & Wolffram, 2004; Hubbard, Wolffram, Lovegrove, & Gibbins, 2004; Williamson, Plumb, Uda, Price, & Rhodes, 1996; Yesilada, Tsuchiya, Takaishi, & Kawazoe, 2000). To our knowledge, this is the first report that the dried skin of red onion and its isolated compound, quercetin 4'-O- β -D-glucopyranoside, have shown tyrosinase inhibitory activities.

3. Experimental

3.1. Chemicals

DMSO, L-tyrosine and L-DOPA were purchased from Wako Pure Chemical Industries, Ltd (Osaka, Japan). Mushroom tyrosinase (2870 U mg⁻¹) was purchased from Sigma Chemical Co. (St. Louis, MO). Other chemicals used were of the highest grade commercially available.

3.2. Plant materials

Red onion was purchased from a traditional market in Jakarta, Indonesia, in September 2008. A voucher specimen (ETA-CW-6) was deposited in the Wood Chemistry Laboratory, Department of Forest Product Technology, Faculty of Forestry, Mulawarman University.

3.3. Preparation of plant extracts

Plant materials (dried skin of *A. cepa*) were dried at room temperature and powdered. The dried materials (17.38 g) were extracted with methanol at room temperature with a shaker at 150 rpm for 48 h. The extract solutions were filtered and concentrated *in vacuo*, to obtain the crude methanol extracts. The crude extracts weighed 1.75 g.

3.4. Isolation of quercetin 4'-O-β-D-glucopyranoside

The crude extract of the dried skin of A. cepa (1.4 g), which showed potent inhibitory effect of melanin production in B16 melanoma cells, was applied to silica gel column (71 g of Wakogel C-200, $3.5 \times 50 \,\mathrm{cm}$) and eluted with n-hexane/EtOAc [10:0 (100 mL), 9:1 (50 mL), 7:3 (50 mL), 5:5 (200 mL), 3:7 (200 mL), 1:9 (100 mL)] and EtOAc/MeOH [9:1 (100 mL), 8:2 (100 mL), 7:3 (250 mL), 6:4 (50 mL), 5:5 (100 mL), 4:6 (50 mL), 3:7 (50 mL), 2:8 (50 mL), 1:9 (100 mL), 0:10 (100 mL)] to give 33 fractions (Fr 1–Fr 33). Using TLC and analytical HPLC, Fr 15 (84.7 mg) was isolated and identified as quercetin 4'-O- β -D-glucopyranoside by comparison with an authentic sample (Extrasynthese, France) and NMR analysis.

The NMR data were measured at 400 MHz on a JNM-AL400 FT NMR spectrometer (Jeol). The compound was dissolved in methanol- d_4 and the chemical shift was referred to deuterated solvents. The compounds were assigned for 1 H, 13 C, HMQC and HMBC.

3.5. Tyrosinase enzyme assay

Although mushroom tyrosinase differs somewhat to that from other sources, this fungal source was used for this experiment due to its ready availability. It should be noted that the commercial tyrosinase was reported to contain numerous proteins besides tyrosinase (Flurkey et al., 2008), but was used without purification. The tyrosinase activity was determined with the method as previously described (Arung, Shimizu, & Kondo, 2006). Briefly, all samples were first dissolved in DMSO and used for the actual experiment at 30 times dilution. First, 333 μL of 330 μmol L-tyrosine or 200 μmol L-DOPA solution was mixed with 600 μL of 0.1 M phosphate buffer (pH 6.8), and incubated at 25°C. Then, 33 μL of the sample solution and 33 μL of the aqueous solution of mushroom tyrosinase (1380 U mL⁻¹) were added to the mixture, and the increase in optical density at 475 nm was measured on the basis of the formation of DOPAchrome. The reaction solution was incubated at 25°C for 10 min and the absorbance at 475 nm was measured before and after incubation. The reaction was started by the addition of the enzyme. Since tyrosinase catalyses a reaction between two substrates, a phenolic compound and oxygen, the assay was

carried out in air-saturated solution. Controls, without inhibitor, were routinely carried out. Each experiment was carried out in duplicate or triplicate. Kojic acid was used as a positive control.

4. Conclusion

In this study, we have found a new facet of the biological activity of quercetin 4'-O- β -D-glucopyranoside: that it showed tyrosinase inhibitory activity. Quercetin 4'-O- β -D-glucopyranoside is a promising compound that could be useful for treating hyperpigmentation in the form of a skin-whitening agent. However, it needs further experiments to clarify its function. It should be noted that safety is the primary consideration for its practical use in humans. Still, our findings are in line with the traditional uses of medicinal plants in Indonesia for their skin care functions.

Acknowledgement

This research was supported by the Japan Society for the Promotion of Science (JSPS).

References

- Arung, E.T., Shimizu, K., & Kondo, R. (2006). Inhibitory effect of artocarpanone from Artocarpus heterophyllus on melanin biosynthesis. Biological and Pharmaceutical Bulletin, 29, 1966–1969.
- Balasenthil, S., Arivazhagan, S., Ramachandran, C.R., Ramachandran, V., & Nagini, S. (1999). Chemopreventive potential of neem (*Azadirachta indica*) on 7,12-dimethylbenz[a]anthracene (DMBA) induced hamster buccal pouch carcinogenesis. *Journal of Ethnopharmacology*, 67, 189–195.
- Browning, A.M., Walle, U.K., & Walle, T. (2005). Flavonoid glycosides inhibit oral cancer cell proliferation – role of cellular uptake and hydrolysis to the aglycones. *Journal of Pharmacy and Pharmacology*, 57, 1037–1042.
- Cabanes, J., Chazarra, S., & García-Carmona, F. (1994). Kojic acid, a cosmetic skin whitening agent, is a slow-binding inhibitor of catecholase activity of tyrosinase. *The Journal of Pharmacy and Pharmacology*, 46, 982–985.
- Cermak, R., Landgraf, S., & Wolffram, S. (2004). Quercetin glucosides inhibit glucose uptake into brush-border-membrane vesicles of porcine jejunum. The British Journal of Nutrition, 91, 849–855.
- Curto, E.V., Kwong, C., Hermersdörfer, H., Glatt, H., Santis, C., & Virador, V. (1999). Inhibitors of mammalian melanocyte tyrosinase: *In vitro* comparisons of alkyl esters of gentisic acid with other putative inhibitors. *Biochemical Pharmacology*, 57, 663–672.
- de Padua, L.S., Bunyapraphatsara, N., & Lemmens, R.H.M.J. (1999). *Plant resources of South-East Asia: Medicinal and poisonous plants* (Vol. 12(1), pp. 93–97). Bogor: Prosea Press.
- Flurkey, A., Cooksey, J., Reddy, A., Spoonmore, K., Rescigno, A., Inlow, J., et al. (2008). Enzyme, protein, carbohydrate, and phenolic contaminants in commercial tyrosinase preparations: Potential problems affecting tyrosinase activity and inhibition studies. *Journal of Agricultural Food and Chemistry*, 56, 4760–4768.
- Gulsen, A., Makris, D.P., & Kefalas, P. (2007). Biomimetic oxidation of quercetin: Isolation of a naturally occurring quercetin heterodimer and evaluation of its *in vitro* antioxidant properties. *Food Research International*, 40, 7–14.

- Hubbard, G.P., Wolffram, S., Lovegrove, J.A., & Gibbins, J.M. (2004). Ingestion of quercetin inhibits platelet aggregation and essential components of the collagen-stimulated platelet activation pathway in humans. *Journal of Thrombosis and Haemostasis*, 2, 2138–2145.
- Kaneko, T., & Baba, N. (1999). Protective effect of flavonoids on endothelial cells against linoleic acid hydroperoxide-induced toxicity. *Bioscience Biotechnology Biochemistry*, 63, 323–328.
- Kawaii, S., Tomono, Y., Katase, E., Ogawa, K., & Yano, M. (1999). Antiproliferative activity of flavonoids on several cancer cell lines. *Bioscience Biotechnology Biochemistry*, 63, 896–899.
- Parvez, S., Kang, M., Chung, H.S., & Bae, H. (2007). Naturally occurring tyrosinase inhibitors: Mechanism and applications in skin health, cosmetic and agriculture industries. *Phytotherapy Research*, 21, 805–816.
- Prakash, D., Upadhyay, G., Singh, B.N., & Singh, H.B. (2007). Antioxidant and free radical-scavenging activities of seeds and agri-wastes of some varieties of soybean (Glycine max). Food Chemistry, 104, 783–790.
- Roosita, K., Kusharto, C.M., Sekiyama, M., Fachrurozi, Y., & Ohtsuka, R. (2008). Medicinal plants used by the villagers of a Sundanese community in West Java, Indonesia. *Journal of Ethnopharmacology*, 115, 72–81.
- Sánchez-Ferrer, A., Rodrígez-López, J.N., & García-Carmona, F. (1995). Tyrosinase: A comprehensive review of its mechanism. Biochimia Biophysica Acta, 1247, 1–11.
- Sanderson, J., McLauchlin, W., & Williamson, G. (1999). Quercetin inhibits hydrogen peroxide-induced oxidization of the rat lens. Free Radical Biology and Medicine, 26, 639–645.
- Shutenko, Z., Henry, Y., Pinard, E., Seylaz, J., Potier, P., Berthet, F., et al. (1999). Influence of the antioxidant quercetin *in vivo* on the level of nitric oxide determined by electron paramagnetic resonance in rat brain during global ischemia and reperfusion. *Biochemical Pharmacology*, 57, 199–208.
- Singh, B.N., Singh, B.R., Singh, R.L., Prakash, D., Singh, D.P., Sarma, B.K., et al. (2009). Polyphenolics from various extracts/fractions of red onion (*Allium cepa*) peel with potent antioxidant and antimutagenic activities. *Food and Chemical Toxicology*, 47, 450–452.
- Soedarsono, R.S., & Harini, S.R. (2002). Jamu as traditional medicine in Java, Indonesia. South Pacific Study, 23, 1–9.
- Sturm, R.A., Teasdale, R.D., & Box, N.F. (2001). Human pigmentation genes: Identification, structure and consequences of polymorphic variation. *Gene*, 277, 49–62.
- Tanabe, S., Ogawa, N., Tesaki, S., & Watanabe, M. (1997). Isolation and identification of an onion blacking-active component by chelate formation with ferric ions. *Nippon Kasei Gakkaishi*, 48, 339–342.
- Valko, M., Leibfritz, D., Moncola, J., Cronin, M.T.D., Mazura, M., & Telser, J. (2007). Free radicals and antioxidants in normal physiological functions and human disease. *International Journal of Biochemical and Cell Biology*, 39, 44–84.
- Virador, V.M., Kobayashi, N., Matsunaga, J., & Hearing, V.J. (1999). A standardized protocol for assessing regulators of pigmentation. *Analytical Biochemistry*, 270, 207–219.
- Wang, K.H., Lin, R.D., Hsu, F.L., Huang, Y.H., Chang, H.C., Huang, C.Y., et al. (2006). Cosmetic applications of selected traditional Chinese herbal medicines. *Journal of Ethnopharmacology*, 106, 353–359.
- Wiczkowski, W., Romaszko, J., Bucinski, A., Szawara-Nowak, D., Honke, J., Zielinski, H., et al. (2008). Quercetin from shallots (*Allium cepa L. var. aggregatum*) is more bioavailable than its glucosides. *The Journal of Nutrition*, 138, 885–888.

- Williamson, G., Plum, G.W., Uda, Y., Price, K.R., & Rhodes, M.J.C. (1996). Dietary quercetin glycosides: Antioxidant activity and induction of the anticarcinogenic phase II marker enzyme quinine reductase in Hepalclc7 cells. *Carcinogenesis*, 17, 2385–2387.
- Yang, J., Meyers, K.J., Heide, J.V., & Liu, R.H. (2004). Varietal differences in phenolic content and antioxidant and antiproliferative activities of onions. *Journal of Agricultural and Food Chemistry*, 52, 6787–6793.
- Yesilada, E., Tsuchiya, K., Takaishi, Y., & Kawazoe, K. (2000). Isolation and characterization of free radical scavenging flavonoid glycosides from the flowers of Spartium junceum by activity-guided fractionation. Journal of Ethnopharmacology, 73, 471–478.