

MICPS2-005-PS

Evaluation of Polyphenol Content, Anti Inflammatory, Antioxidant, and Antibacterial Activities of Legundi Leaf (*Vitex trifolia* L.)

Muammar Fawwaz^{1*}, Aliah Fajriani¹, Fitriana², Amirullah², Andi Alifia Musdalifah¹, Muzakkir Baits¹, Andi Trihadi Kusuma¹, Muhammad Ikhlas Arsul³

¹ *Laboratory of Pharmaceutical Chemistry, Faculty of Pharmacy, Universitas Muslim Indonesia, Makassar 90231, Indonesia*

² *Laboratory of Microbiology Pharmacy, Faculty of Pharmacy, Universitas Muslim Indonesia, Makassar 90231, Indonesia*

³ *Department of Pharmacy, Faculty of Medicine and Health Sciences, Universitas Islam Negeri Alauddin, Gowa, Indonesia*

*Corresponding author: muammar.fawwaz@umi.ac.id

ABSTRACT

Legundi leaves are widely used by people to treat rheumatism, headaches, fever, inflammation, infections, and cancer. The use of legundi leaves as a medicinal plant is related to its chemical content in the form of alkaloids, flavonoids, phenolics, tannins, and terpenoids. This study aims to determine the total phenolic and flavonoid levels as well as the anti-inflammatory, antioxidant, and antibacterial activities of the ethanol extract of legundi leaves. The results showed that the total phenolic and flavonoid content of the ethanol extract of legundi leaves was 39.55 mgGAE/g extract and 35.25 mgQE/g extract, respectively. Legundi leaf ethanol extract has anti-inflammatory activity with an IC₅₀ value of 153.59 µg/mL. Antioxidant activity using the DPPH method shows an IC₅₀ value of 20.32 µg/mL while antioxidant activity using the CUPRAC method has an EC₅₀ value of 80.49 µg/mL. The antibacterial activity of ethanol extract of legundi leaves against *Bacillus subtilis* bacteria had the largest inhibitory zone diameter at a concentration of 16%, namely 9.65 mm. Meanwhile, the bacteria *Staphylococcus aureus*, *Salmonella typhi*, *Pseudomonas aeruginosa*, and *Escherichia coli* had the largest inhibitory zone diameter values at a concentration of 16%, respectively 10.41 mm, 10.67 mm, 11.68 mm, and 12.06 mm.

Keywords: CUPRAC, DPPH, flavonoids, protein denaturation, phenolic