



NUTRITIONAL COMPOSITION AND IDENTIFICATION OF SOME OF THE BIOACTIVE COMPONENTS IN *MORINDA CITRIFOLIA* JUICE

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ABSTRACT

Noni (*Morinda citrifolia* L.) is used to treat a wide range of maladies. Noni claimed to contains more than 160 phytochemicals. The fruit of Noni is used to prepare noni juice/extract which has got higher market potential for cure-all ailment. In present investigation, efforts were made to analyze nutritional composition and identification of some of the important phytochemical groups of the noni extract using TLC fingerprinting. The bioactive components viz. Anthraquinones, saponins and scopoletin were identified by TLC techniques and their R_f value were determined.

Keywords: Noni, *Morinda citrifolia*, Nutritional composition, TLC, Phytochemicals

INTRODUCTION

Noni (*Morinda citrifolia* L.) is among the medicinal plants discovered by the ancestors of Polynesians and has been used as traditional folk medicinal plant for over 2000 years in Polynesia.¹ Its fruit extract is used to treat a wide range of maladies². It traces back its history to Southeast Asia and the subcontinent and mentioned in ancient Sanskrit texts as *Ashyuka* means "longevity"³. Noni juice extracts which is obtained from Noni fruits is the most effective product that has helped relieved people from the suffering of about 22 conditions, such as arthritis, heart disease, diabetes, headache and muscle pain, high blood pressure, cancer, etc⁴. Recently Noni juice extract has been commercially processed and distributed internationally as a dietary supplement, there by imparting medicinal properties to consumer.

The recent use of noni as a dietary supplement has increased greatly and various research reported noni to have a broad range of therapeutic effects, including antibacterial, antiviral, antifungal, antitumor, antimutagenic, anticarcinoma, anti clastogenic, anthelmintic, analgesic, hypotensive, anti-inflammatory, LDL oxidation preventive and immune enhancing effects.⁴⁻¹¹ In order to justify the suitability of noni juice as a dietary supplement, in present investigation efforts were made to analyze physico-chemical properties, nutritional value of noni juice with TLC identification of some of the bioactive components.

MATERIALS AND METHODS

Noni fruits were collected from University orchard (Marathwada Agricultural University, Parbhani (MS) India). The fruits were

washed, cleaned and used for the experiment. Well matured Noni fruits were kept for juice extraction. Extracted juice was filtered and used for analysis. The detailed procedure followed in Noni juice extraction is given as:

- Matured Noni fruits
- Washing with plenty of water
- Dipping in KMS solution (100 ppm) for 30 min
- Draining excess solution
- Packaging of fruit in plastic jars
- Keeping at ambient temperature for juice extraction
- Collection of juice

Prepared noni juice was analyzed for its Chemical and Nutritional composition¹². Identification of characteristics bioactive components of Noni juice i.e. anthraquinones, saponins and scopoletin were obtained by TLC Methods. The R_f values of different bioactive components were examined on Silica Gel 60 plates. The chromatograms developed on the thin layer were dried and the R_f values were measured using suitable detection technique. Different chromatographic solutions or stationary phases, mobile phases and spraying reagents were prepared in accordance with the type of bioactive component¹³⁻¹⁴. The mobile phase system, spraying reagents, UV and visible detection techniques are summarized in Table-1.

Table 1: Different mobile phase system, spraying reagent, and detection by thin layer chromatographic methods¹³⁻¹⁴

Test	Extraction	Mobile phase	Spraying reagent	Detection
Anthraquinones	10 ml methanol	Ethyl acetate/Methanol/Water (100:13.5:10)	KOH reagent	Visible and UV
Saponins	10 ml methanol and extract by 1 ml water + 3ml butanol	Chloroform/Methanol/Water (64:50:10)	Vanillin-Sulfuric acid reagent	Visible
Scopoletin	5 ml methanol + 5 ml dichloromethane	Ethyl acetate/Methanol/water (100:6:4)	-	UV 366 nm

RESULTS AND DISCUSSION

Nutritional and chemical properties of noni juice

The chemical composition of noni juice depends majorly upon the method of juice extraction and also on the variability in growing composition. Despite the importance of basic nutritional components, no scientific information to the best knowledge of author is available on nutritional conditions of Indian Noni juice. The nutritional composition of India Noni juice is summarized in Table-2.

Table 2: Nutritional composition of noni juice

Constituent	Percentage
Moisture (%)	91.6
Crude Protein (%)	0.39
Ash (%)	0.46
Crude fat (%)	0.14
Total carbohydrate (%)	3.84
Total dietary fiber (%)	0.72
Energy (Kcal)	154

*Each value is average of 5 determinations

Noni juice found to contain more than 90 per cent of water while most of water in juice existed in free form. Principally, noni juice found to contain very low amount of fat and protein. With respect to nutritional value in terms of carbohydrate, protein and fat, noni juice is not a good source of basic nutrients.

Table 3: Physicochemical properties of noni juice

Characteristics	Values
TSS (°Brix)	8.23
pH	4.16
°Brix : acid	6.28
Acidity (%)	1.28
Reducing sugar (%)	1.34
Tannin (%)	1.20
Pectin (%)	0.44
Total phenol (%)	0.83
Ascorbic acid (mg/100ml)	32.43
Colour	10R+10.2Y+3B

*Each value is average of 5 determinations

The physicochemical properties of noni juice were given in Table-3. The TSS of noni juice found to be 8.23°Bx while the noni juice found to

be acidic with pH 4.16. The colour value of noni juice represents darkish brown color which justify its suitable in application as a functional ingredient in beverages while the total phenol content also found 0.83 per cent which significantly imparts the antioxidant activity.

Identification of Bioactive components from Noni juice by TLC

Noni juice extract were ran through the Silica Gel 60 plates with the control samples so as to determine the R_f values of bioactive components. The R_f values of different components viz. anthraquinones, saponin and scopoletin were summarized in Table 4 while the chromatograms are presented in Fig-1.

Table 4: TLC analysis for R_f value of bioactive components of Noni juice

Bioactive Component	Chromatogram Color	R_f value
Anthraquinones	Orange	0.82
Saponins	Blue	0.61
Scopoletin	Light blue	0.87

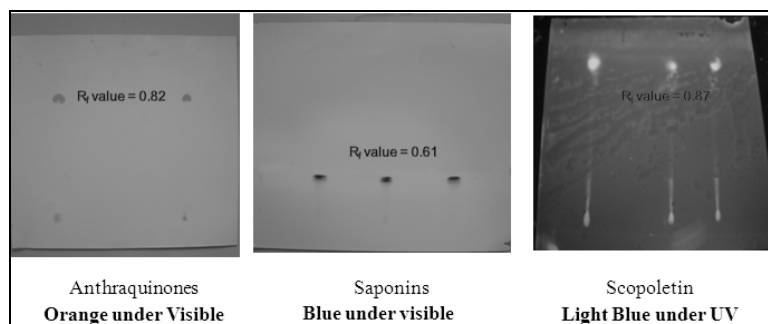


Fig. 1: TLC chromatograms of anthraquinone, saponins and scopoletin with R_f values

The chromatograms of the Noni juice is ascended in the form of spot and the R_f values was found be confirming the presence of anthraquinones, saponins and scopoletin. The spots are visually analyzed for its intensity of color so as to make a rough idea regarding the amount of bioactive component present. It is found that with respect to anthraquinone content, R_f value found to be 0.82, but the spots are much smaller in size. However, R_f value of saponin is found to be 0.61. Similarly, the R_f value for scopoletin content is observe i.e. 0.87. It could be said on the basis of TLC analysis that anthraquinones, scopoletin and saponins are present in Noni juice.

CONCLUSION

Noni juice has found to contain very low amount of protein and fat content while total carbohydrate found to be only 3.84 per cent. Hence, it is not a good source of nutrients. Noni juice is acidic in nature. With respect to studied phytochemical, it can be concluded that the bioactive components i.e. anthraquinones, saponins and scopoletin are present in Noni juice.

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