

## Antioxidant capacity and anti-inflammatory potential of two extracts of Ficus carica leaves dried in the shade and in the oven

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Description

### BACKGROUND:

The therapeutic benefits of plants depend on several factors such as the drying method used. So, to deepen and better explore the traditional use of plants, a comparative study between dry methods will be necessary.

### OBJECTIVE:

The aim of this work, which was to study the composition of bioactive compounds and biological activities of Ficus carica leaves dried in oven and traditionally dried in the shade.

### METHODS:

The bioactive compounds (total phenolics, flavonoids and tannins) were measured by colorimetric methods. The antioxidant activity was evaluated on the chemical model based on DPPH• and ABTS•+ technique as well as on cells and enzyme involved in inflammation: neutrophils and myeloperoxidase (MPO), respectively.

### RESULTS:

The extract of the leaves dried in the shade has significantly high amounts of total phenolics, total flavonoids and tannins, respectively. In the same trend ...

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