

ANTIOXIDANT AND ANTICANCER EFFECTS OF PRUNUS AVIUM L. FRUITS

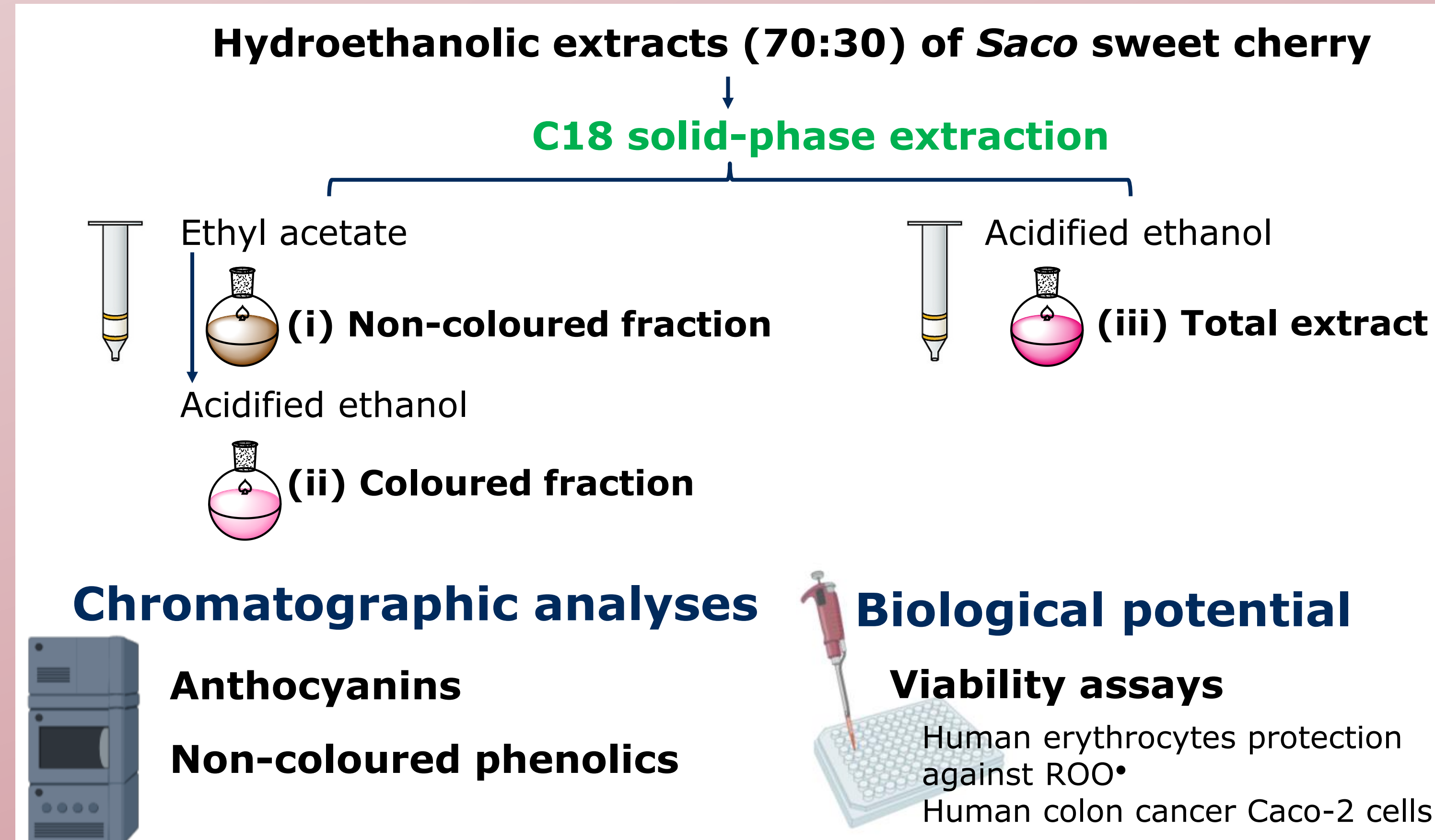
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Introduction

Natural-based plants and derivatives have received much attention due to their capacity to reduce oxidative stress levels and attenuate, or even mitigate the occurrence of many diseases¹. Therefore, it is not surprising that their consumption and incorporation in new pharmaceutical drugs and nutraceuticals is increasing worldwide. Among fruits, sweet cherries have been a focus of many studies for being nutrient-dense fruits with low caloric content, glycemic index and high percentage of water and phenolic compounds². In this context, the aim was to characterize the phenolic profile and evaluate the biological potential of phenolic-enriched fractions from *Saco* sweet cherry cultivar, i.e., (i) non-coloured phenolic fraction, (ii) coloured phenolic fraction and (iii) total phenolic extract.

Experimental Design



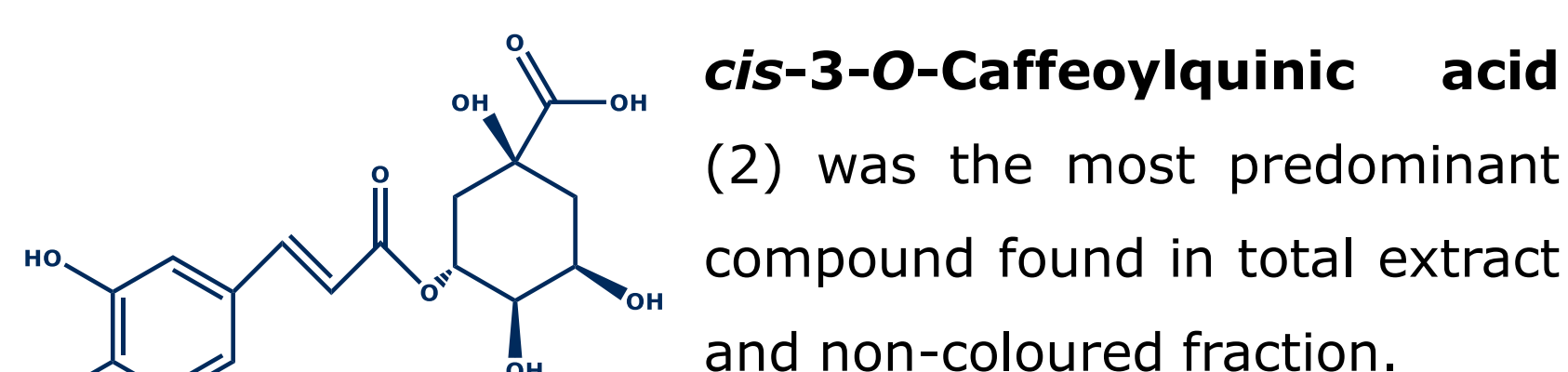
Results and Discussion

Chromatographic analysis

A total of 35 non-coloured phenolics and 4 anthocyanins were detected.

Total amounts of non-coloured phenolics:

Total phenolic extract: 11069.73 µg/g
Non-coloured fraction: 15220.88 µg/g



Total amounts of coloured phenolics:

Total phenolic extract: 4740.73 µg/g
Coloured fraction: 19214.50 µg/g

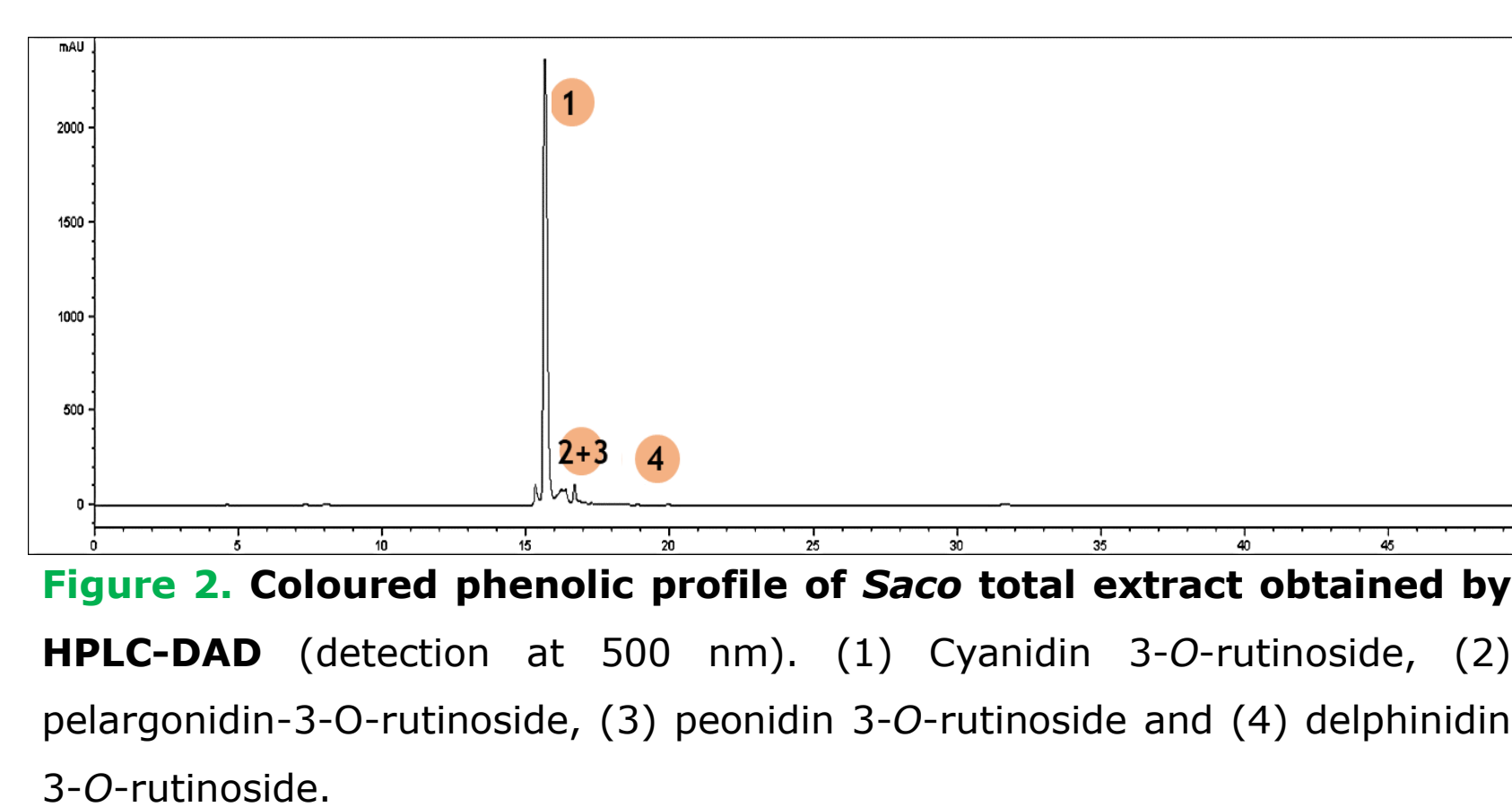
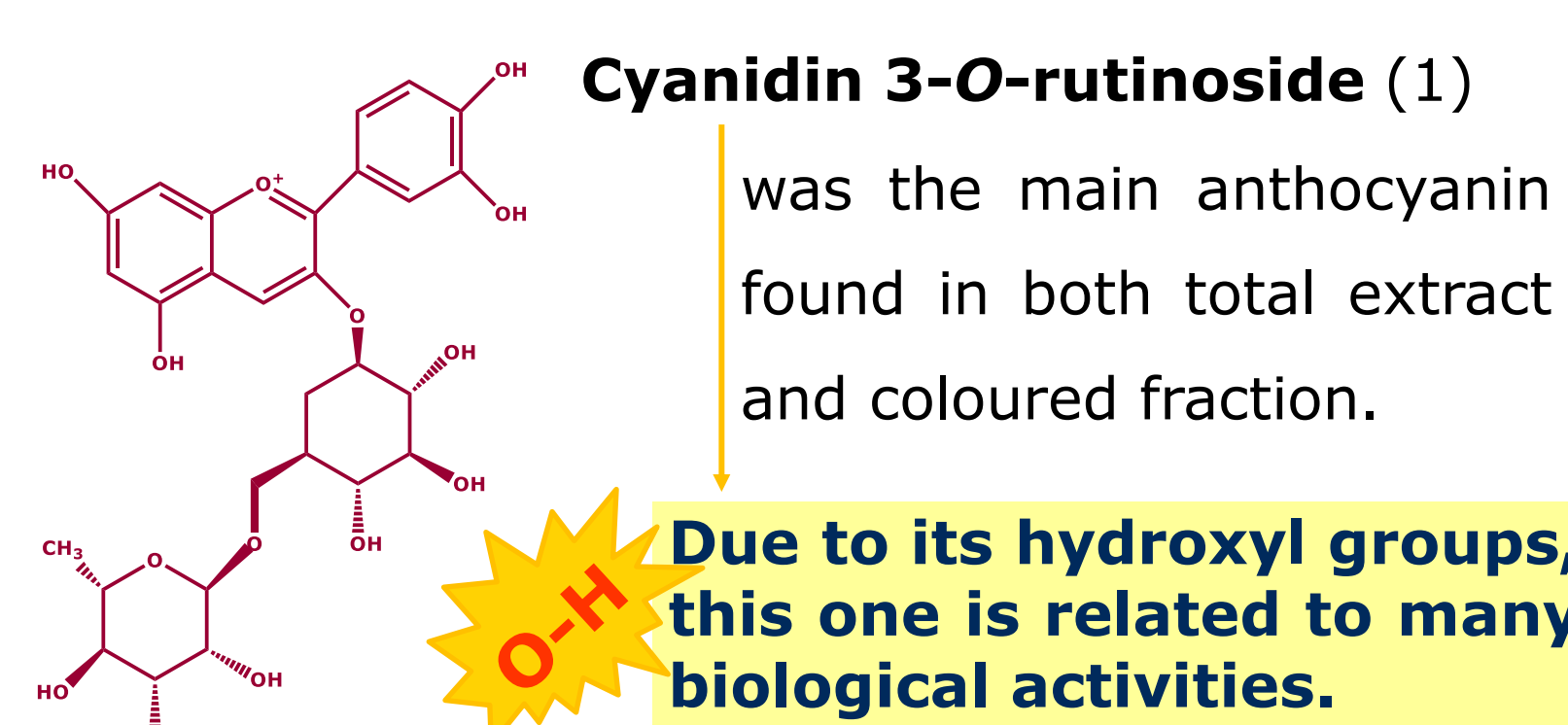


Figure 2. Coloured phenolic profile of *Saco* total extract obtained by HPLC-DAD (detection at 500 nm). (1) Cyanidin 3-*O*-rutinoside, (2) pelargonidin-3-*O*-rutinoside, (3) peonidin 3-*O*-rutinoside and (4) delphinidin 3-*O*-rutinoside.

Biological potential

Human erythrocytes protection against ROO•

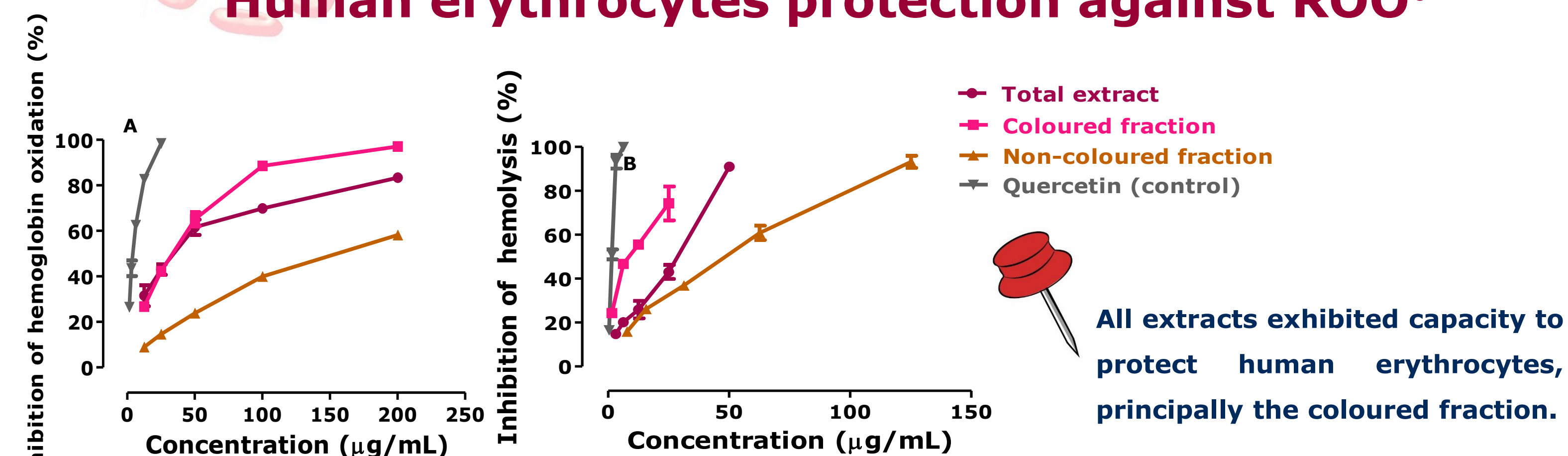


Figure 3. *Saco*'s ability to protect human erythrocytes against ROO•-mediated toxicity generated by AAPH, inhibiting hemoglobin oxidation (A) and hemolysis (B). Values show mean ± SE from three experiments performed in triplicate.

Human colon cancer Caco-2 cells

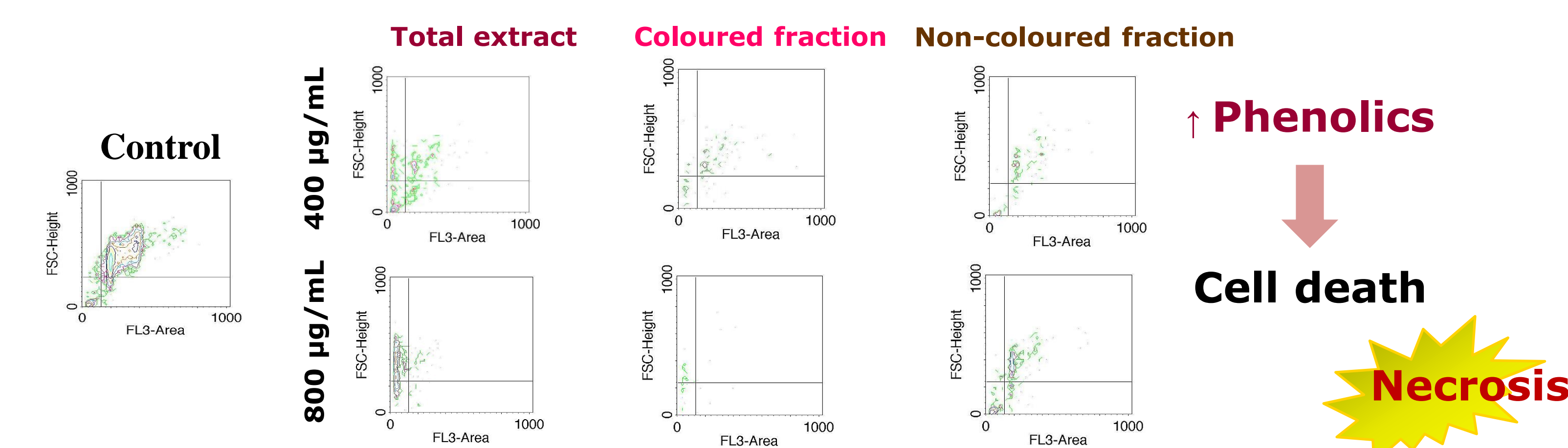


Figure 4. Caco-2 cellular viability assessed by flow cytometry, after exposure to *Saco* fractions for 24 hours.

Conclusions

The present data encourage not only the consumption of *Prunus avium* fruits but also their incorporation in pharmaceuticals and nutraceuticals, given that they can act as antioxidant agents and have benefits in cancer diseases.

Acknowledgments

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