

**Ultrasonic extraction and determination of polysaccharide from *Smilacina japonica***

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*Original Research*

**Abstract:** Study the ultrasonic extraction and determination of polysaccharide from *Smilacina japonica* by orthogonal array design. The polysaccharide content was determined by phenol-sulfuric acid coloration, using ultraviolet-visible spectrophotometry, the polysaccharide extraction condition was optimized by orthogonal array design. The results showed that the optimum technological parameter for ultrasonic extraction was 1: 20, temperature was 30°C, ultrasonic time was 20 min, ultrasonic 1 times. The polysaccharide content was determined by phenol-sulfuric acid colorimetric method, using glucose as reference substance, the maximum absorption wavelength was 490 nm. The precision, reproducibility, recovery and stability of the proposed method were 3.80%, 4.43%, 0.04%, 0.16% respectively.

**Key words:** *Smilacina japonica*; polysaccharide; ultrasonic; phenol- sulfuric acid coloration.

**Introduction**

Polysaccharide is one of the essential biological macromolecules for the human. As the informational molecule, Carbohydrate are important effect on cell recognition, growth and development, biological fertilization, nervous system and balance immune system(1). So far there are about 300 kinds of polysaccharides have been extracted and separated from the natural. Part of item are clinical treatment and rehabilitation treatment for cancer, hepatitis, cardiovascular disease products(2). The chemical structure, pharmacological action and mechanism of active polysaccharides have become one of the most active fields in the research of life science(3,4).

*Smilacina japonica* A. Gray (*S.japonica*) is a perennial plant, belongs to the family Liliaceae *Smilacina*. The distribution and abundant of wild *S.japonica* is very extensive in China. The reserves of wild resources are enormous in the northeast of Jilin Province. It's named from its one of the nine grasses that are often eaten by deer that according to ancient Chinese medicine records, It's alias are Shan mi zi, Pian tou qi, Pan long qi, Pang xie qi, Tu fei qi, Little *Smilacina*(5,6). *S.japonica* is medicinal and edible herbal, the young stems and leaves can be eaten from seedling to flowering stage with bittersweet, delicious fragrance. Its nutritional value is that it contains the necessary amino acids and inorganic elements of the human body(7,8). And amino acids contents is high, its edible value has been utilized and developed(9,10). The rhizome, as a folk traditional medicine, used for the treatment of lung ailment, impotence, migraine, headache, rheumatism, cuts and bruises, mastitis and menstrual disorder with taste of «sweet, bitter, warm, non-toxic» (11). Modern research shows that there are saponin, flavone, polysaccharide active components in the rhizome of the *S. japonica*(12-16). Recent years, the study is increasing

on it day by day(17,18). For improve the quality of meat and enhance the feeding animal's immune system, the farmer often crushing the rhizome of *S. japonica* with the feed(19).

Preliminary study showed the content of polysaccharide in *S. japonica* (SJP) was high, and it has antioxidant and inhibition of tumor cell proliferation activity. So the research on the ultrasonic extraction technology and determination content will provide the theoretical basis for the development and utilization of *S. japonica* resources.

**Materials and reagents****Materials**

*S. japonica* plant samples were collected from Mahu-tou mountain where in Jiutai city Jilin Province, China. The roots were washed, dried under shade, crushed.

**Equipment and reagents**

The model of DL-1000E Intelligent ultrasonic cleaner, made of Shanghai Zhisun Equipment Co.,Ltd; the model of ME203E electronic balance, made of METTLER TOLEDO company; the model of DJ-10A grinder, made of Shanghai Tuolong Equipment Co.,Ltd; the model of T6 ultraviolet spectrophotometer, made of Beijing Purkinje General Instrument Co.,Ltd; the model of HH-6 digital display thermostat water bath, made of Changzhou Aohua Co.,Ltd. Glucose, fructose, mannose, phenol and concentrated sulfuric acid were all analytically pure.

**Methods**
**Extraction method and process design**

*Extraction method and sample solution preparation* Weighted the *S. japonica* rhizome crude powder drying

to constant at 1.0 g, the sample was extracted with water by ultrasonic according to the orthogonal experiment de-sign of Table 1 for 1 times under the condition of 70 KHz, then was be filtrated. Filtrated volume to 50 ml, amount them of 2 ml, added absolute ethyl alcohol to 10ml, and mixed them fully, centrifuge the for 10min at 5 000 r/min speed, dissolved the precipitate in water, filtrated volume to 100ml, get the SJP sample.

**Orthogonal test of ultrasonic extraction**

The optimum process of ultrasonic extraction SJP was studied using absorbance value of SJP coloration as in-dex. Based on previous work about the single factor test, selected the following conditions to test: ultrasonic tempe-rature, ratio of material to liquid, ultrasonic time and ultra-sonic frequency, each of them was tested at three levels. The ultrasonic extraction was carried out according to the L<sub>9</sub>(3<sup>4</sup>)orthogonal design scheme (Table 1). The extracting

**Table 1.** Orthogonal experiment design and result analysis of ultrasonic extraction (n=3).

No	Factors and levels				Absorbance (average value)	Polysaccharide amount/%
	A Temperature/ degrees Celsius	B Ratio of material to liquid /g: ml	C Time /min	D Times		
1	1(30)	1(1:10)	1(20)	1(1)	1.095	20.90
2	1	2(1:15)	2(25)	2(2)	1.135	21.67
3	1	3(1:20)	3(30)	3(3)	1.329	25.39
4	2(40)	1	2	3	0.735	14.01
5	2	2	3	1	1.095	20.91
6	2	3	1	2	1.209	23.09
7	3(50)	1	3	2	0.559	10.64
8	3	2	1	3	1.103	21.06
9	3	3	2	1	1.000	19.09
k <sub>1</sub>	1.186	0.796	1.136	1.063		
k <sub>2</sub>	1.013	1.111	0.957	0.968		
k <sub>3</sub>	0.887	1.179	0.994	1.056		
R	0.299	0.383	0.179	0.096		

**Table 2.** Orthogonal experiment design and result analysis of color developing condition (n=3).

No	Factors and levels				Absorbance (average value)
	A Amount of phenol/ml	B Amount of sulfuric acid /ml	C Water bath temperature /degrees Celsius	D Water bath time /min	
1	1(0.5)	1(6)	1(35)	1(20)	1.223
2	1	2(7)	2(40)	2(25)	1.069
3	1	3(8)	3(45)	3(30)	0.917
4	2(1.0)	1	2	3	1.661
5	2	2	3	1	1.481
6	2	3	1	2	1.190
7	3(1.5)	1	3	2	1.761
8	3	2	1	3	1.675
9	3	3	2	1	1.436
k <sub>1</sub>	1.070	1.548	1.362	1.379	
k <sub>2</sub>	1.443	1.408	1.389	1.340	
k <sub>3</sub>	1.623	1.180	1.386	1.416	
R	0.553	0.368	0.027	0.076	

solution was made by «3.3.1» method. Determination of polysaccharide content in each extract according to the determination of polysaccharide content determined by “4.5”the methods for determination of determining the content.

**Content determination**
**Selection of control article and maximum absorption wavelength**

Putted each kind of Glucose, fructose, mannose and SJP solution (2.0 mg/ml) 2ml in test tube, added 4% phe-nol 1ml, then shake them, added concentrated sulfuric acid 7ml in them and shake well. Putted them in 40 de-grees Celsius water bath heat for 30 min, then puttd them in the ice water bath for 5 min. Full wavelength scanned in 300-700 nm, used the corresponding reagent blank to eliminate the disturbance.

**Optimization of color rendering conditions**

Putted SJP solution 2ml in test tube, developed them by phenol and sulfuric acid, measured absorbance at the maximum absorption wavelength, the content of L<sub>9</sub>(3<sup>4</sup>) was determined by spectrophotometry (Table 2). Opti-mized the reagent amount of phenol and concentrated

sulfuric acid, water temperature and time, determined the best color conditions for polysaccharide.

**Making standard curve**

First, weighted the anhydrous glucose which drying to constant in 105 degrees Celsius at 100 mg, dissolved with distilled water to 100 ml, shooked them, obtained refe-rence solution. Precised amount of the reference solution 0.5, 1, 1.5, 2, 2.5, 3,and 3.5 ml input 50 ml volumetric flask, respectively, added distilled water to 50 ml, shook them. Precision measurement 2.0 ml of the above stan- dard solution in a test tube, respectively, then determined the absorbance according to the best color conditions. Standard curves were plotted using the concentration of glucose solution C(mg/ml) as abscissa, the absorbance va-lue of A as ordinate.

**Data processing**

Each experiment was repeated three times, analysis of all data by Excel 2003, calculated the standard error and graphics. The data obtained on orthogonal experiment were analysis by range analysis and variance analysis by DPS.

**Results and Analysis**

**Process of ultrasonic extraction**

The content of SJP was positively correlated with the absorbance of the coloration solution. Through analysis the value of absorbance of SJP, the result of orthogonal array design for ultrasonic extraction were shown in table 1.Through intuitive analysis and Anova, the order of in-fluence of various factors on ultrasonic extraction of SJP was B>A>C>D. The ratio of material to liquid has the most obvious effect on the extraction percentage, the next factor were ulatrasonic temperature and ultrasonic time. The impact of them on the extraction rate reached a very significant level( $P<0.01$ ). The extraction times affected the extraction rate to the minimum. There was no statis-tical significance because of the difference between the 3 levels was not significant. The best process of ultrasonic extraction was A1B3C1D1, specifically, 1:20 of the ratio of material to liquid, 30 degrees Celsius ultrasonic tempera- ture, 20 min ultrasonic time, 1 times of ultrasonic.

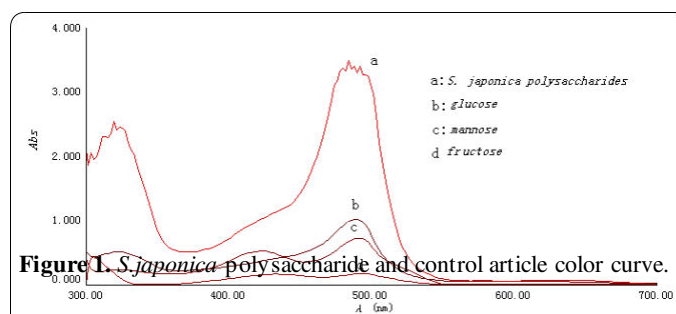
**Control article and maximum absorption wavelength** Figure 1 shows phenol-sulfuric acid color reaction

**Table 3.** Analysis of variance of color development conditions.

Variation source	Sum of deviation square	Freedom	Variance	F	P
A	0.9541	2	0.47706	161.15446	<0.01
B	0.4124	2	0.20618	69.65012	<0.01
C	0.0029	2	0.00143	0.48151	>0.05
D	0.0173	2	0.00867	2.92864	>0.05
Error	0.0237	8	0.00296		

**Table 4.** Recovery test

Polysaccharide /mg	Standard product /mg	Theoretical value/mg	Estimated value/mg	Percent recovery/%	Average recovery/%	RSD/%
10.00	0.02	10.02	9.89	98.67		
10.00	0.04	10.04	9.91	98.66	98.64	0.04
10.00	0.06	10.06	9.92	98.59		



**Figure 1.** *S. japonica* polysaccharide and control article color curve.

curve of SJP, glucose, fructose and mannose. The co- lor-developing curve of polysaccharide basically the same as Glucose's, the maximum absorption peak is at 490 nm. But fructose's and mannose's appears double absorption peak after coloration, not only the maximum absorption peak at 492 nm and 494 nm respectively, but also another absorption peak at 424 nm and 434 nm respectively. *S. japonica* polysaccharide extracts no absorption at 490nm, so choose glucose as control article in the determination of SJP in which the method of phenol- sulfuric acid, the detection wavelength was 490 nm.

**The best color-developing condition**

Table 2 and Table 3 shows the orthogonal test results and analysis of SJP color-developing condition. The best color scheme was A3B1C2D3, the order of influence of all factors is A>B>C>D. Anova analysis shows that the amount of phenol and concentrated sulfuric acid reached a significant level of effecting absorbance. There was no significant difference effect on water temperature and time for water bath. So the best color-developing condition is A3B1C2D3, specifically, 1.5 ml of phenol doses, 6 ml of concentrated sulfuric acid, 40 degrees Celsius of water bath temperature, 30 min of water bath time.

**Standard curve**

The regression equation of the standard curve was  $A=13.049C+0.0037$ ,  $r^2=0.9998$ .

**Content determination method**

Precise amount of SJP solution of obtained by the best process of ultrasonic extraction 2 ml in test tube, added 4% phenol 1.5ml, then shake them, added concentrated sulfuric acid 7ml in them and shake well. Putted them in 40 degrees Celsius water bath for 30 min, then putted in

ice water bath for 5 min. Then test the ultraviolet visible absorption value of the solution at 490 nm which corresponds to the reagent was blank. The resulting absorbance values were inputted into the regression equation of standard, calculation of the content of SJP.

#### Verification experiment and methodology study

Three validation experiments were carried out according to the optimum technological conditions. The results showed that the extraction rate was high, the average content of polysaccharide was  $23.79 \pm 0.02\%$ , and it had better repeatability. These practical results show that this method is available and accurate.

Methodology study of the SJP content determinant in which the method of phenol-sulfuric acid.

Precision measurement 3 samples of glucose standard solution, each of the 2ml, measured absorbance after coloration. The result showed RSD was 3.80%, which showed good precision.

Precision measurement 3 samples of SJP solution, each of them 2ml, measured absorbance after coloration. The result showed RSD was 4.43%, which showed good reproducibility.

Precision measurement 9 samples of SJP extract of known content, added glucose standard solution with different volumes, determined the recovery ratio. The result showed (Table 4) that the mean recovery was 98.64%, RSD was 0.04%.

Precision measurement one sample of SJP extract, following experiment with the best colored condition of polysaccharide, the absorbance was measured every 10 min within 1.5 h from the start of the coloration. The result showed the sample solution was stable within 1.5 hours, RSD was 0.16%.

The methodological evaluation showed that the method of coloration for determining the content of the polysaccharide in *Smilacina japonica* was stable and feasible.

#### Conclusions and perspectives

In this study, SJP content determination was finally determined by using phenol-sulfuric acid method with glucose as standard. Also determined SJP content by using the method of the «Chinese Pharmacopoeia» in *Polygonatum* Polysaccharide content was determined by the anthrone-sulfuric acid method. The results showed that the two color developing methods of determining polysaccharide content, there was no significant difference for the same sample. It was further proved that it was feasible to determine the content of SJP.

Ultrasonic assisted extraction of natural products with convenient, time saving, high efficiency and other characteristics. This study determined the optimal process of the ultrasonic extraction of SJP by orthogonal test, the best optimal process is 1:20 of solid-liquid ratio, 30 degrees Celsius of ultrasonic temperature, 20 min of ultrasonic time, ultrasonic frequency 1 times. The content of crude polysaccharide in the rhizome of *S. japonica* is 20% or so,

it can be inferred that *S. japonica* has a broad prospect of research and development.

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