

HYPOLIPIDEMIC ACTIVITY OF *LUFFA AEGIPTIACA* FRUITS IN CHOLESTEROL FED HYPERCHOLESTEROLEMIC RABBITS

Abdul Hameed Thayyil¹, M.K.M.Surulivel², Mohammed.Fazil Ahmed¹, G.Shaik Shafee Ahamed¹, Aboobacker Sidheeq³, Asif rasheed⁴, Mohammed Ibrahim¹.

1. Department of Pharmacology and Biotechnology, Nizam Institute of Pharmacy, Deshmukhi, Pochampally(M), Near Ramoji filmcity, Nalgonda - 508 284, Andhra Pradesh, India.

2. Department of Pharmacy, Annamali University, Annamali Nagar-608 002, Tamil nadu, India.

3. Department of Pharmacology, Jamiya Salafiya College of Pharmacy, Pullikal – 673 637, Malappuram, District, Kerala, India.

4. Department of Pharmacology, Mesco College of Pharmacy, Mustaidpura, Karwan road, Hyderabad. – 500 006, Andhra Pradesh, India.

ABSTRACT:

The methanolic extract of *Luffa aegyptiaca* fruits were investigated for their possible hypolipidemic effect on hypercholesterolemia induced Newzealand white rabbits by feeding the animals with normal diet supplemented with 1% cholesterol and 10% ground nut oil for 8 weeks. Rabbits with normal diet and hypercholesterolemic diets through out the experiment were used as negative and positive control respectively. There was a significant increase in the weight of hypercholesterolemic rabbits when compared to normal control. Methanolic extract of *Luffa aegyptiaca* fruits significantly reduced serum total cholesterol of hypercholesterolemic rabbits by 29%, Triglycerides by 52%, LDL Cholesterol by 22% and it also increased serum HDL by 38%. This observation demonstrated that *Luffa aegyptiaca* fruits have strong hypolipidemic effect which compared with improved HDL / LDL ratio is an indication of the possible use of this fruits in the treatment of the diseases associated with hyperlipidemia such as Ishcaemic heart diseases and arteriosclerosis.

Key words: Hypolipidaemic, *Luffa aegyptiaca* fruits and hyper cholesterolemic Rabbit.

1. NTRODUCTION

Hyperlipidemia, is a major risk factor in the initiation and progression of atherosclerotic lesions, conditions such as coronary heart disease, ischemic cerebrovascular disease and peripheral vascular disease. This leads to high mortality and morbidity rate in developed countries. This is mainly due to altered lipoprotein metabolism. Hyperlipidemia also has an indirect role by stimulating the production of oxygen free radicals from polymorphonuclear leukocytes and monocytes .It is considered as one of the

five leading causes of the death in the world.^[1]

^{2]} Standard treatment of dyslipidemia with statins and with the other available agents having adverse effects.^[3] No currently available therapy is directed towards prevention of endogenous oxidation of LDL-Cholesterol which is widely considered as an essential modification in the pathogenesis of atherosclerosis. Thus, there is a need for development of newer pharmacological agents which are more efficient in lowering LDL-Cholesterol and/or preventing formation ox-LDL which are devoid of side effects.^[4]

Nowadays there is an increasing interest toward the potential health benefits of medicinal plants. Many indigenous Indian

medicinal plants have been found to be useful to manage the hyperlipidemia. Such as *Allium Sativum* (Garlic) ^[5], *Curcuma longa* (Turmeric)^[6], *Glycyrrhiza glabra* ^[7]. Apple ^[8]. *Aloe barbadensis* (Aloe vera) ^[9], *Ocimum sanctum*, (Tulasi) ^[10].

Luffa aegyptiaca Mill fruits commonly known as Luffa, is a climbing herb from the botanical family Cucurbitaceae . The main uses of Luffa are Dyslipidemic, Anti-Diabetic, Hepatoprotective, Anti-Hypertensive and Diuretic. . As a food habit of British people *Luffa aegyptiaca* Mill fruits are extensively using along with egg preparations, which is possibly reduces the cholesterol from the egg. *Luffa aegyptiaca* tender fruit is taken as vegetable, the course sponge of mature fruit is used as a bath scrub and juice of leaves cures conjunctivitis. *Luffa aegyptiaca* fruits has over 100 different chemical components, including mucilage, reducing sugars, resins, alkaloids, organic acids, tannins, saponins, and proteins. It also contains Mono unsaturated fatty acids, saturated fatty acids, fiber, flavonoids, Niacin and Ascorbic acid which helps to reduce hypercholesterolemia, ^[11&12]. In this study the prolonged effect (8 weeks) of the methanolic effect of *Luffa aegyptiaca* fruits in total cholesterol (TC), Low density lipoprotein cholesterol (LDL), High density lipoprotein cholesterol (HDL) and Triglycerides are studied in high cholesterol fed hypercholesterolemic rabbits. Hence on the above facts no study has been carried out on methanolic extract of *Luffa aegyptiaca* fruit in high cholesterol fed hypercholesterolemic rabbits. Thus the present study is an attempt to test the hypolipidemic activity of *Luffa aegyptiaca* fruit.

2. MATERIALS AND METHODS

2.1. Plant material.

Fruits of *Luffa aegyptiaca* used for the investigation was obtained from the local market of Chidambaram, Tamilnadu, India. The fruits

was identified and authenticated by department of Botany, Annamali University, Tamilnadu, India.

2.2. Alcoholic extraction.

The authenticated fruits were cleaned, shadow dried and subjected to pulverization to get coarse powder. The coarsely powdered (1kg) fruit of *Luffa aegyptiaca* was used for the methanolic extraction in Soxhlet apparatus. The extract was evaporated to dryness under vacuum and dried in vacuum desiccators (15.5% w/w). The residue stored in a refrigerator at 2 – 8⁰ C for use in the subsequent work.

2.3. Animals.

24 male, age matched New Zealand white rabbits weighing (1-1.5Kg) were procured from central animal house, Annamalai nagar, Annamalai University, Tamil nadu, India. Rabbits were acclimatized for a period of 14 days in their cages under standard environmental conditions of temperature, relative humidity and dark / light cycle. The rabbits were kept on standard pellet diet and water *ad libitum*. The study was implemented by the approval from the Institutional Animal Ethical Committee of Annamali University. Proposal Number 389.

2.4. Acute oral toxicity studies. *Luffa aegyptiaca* fruit extracts at the dose range of 100mg – 2000mg were administered orally to different groups of rats, comprised of ten rats in each group. Mortality was observed after 72 hours .Acute toxicity was determined according to Litchfield and wilcoxon method.

2.5. Experimental design. Four groups of rabbits, six in each received the following treatment schedule, ^[13].

Group I: Normal diet and water

Group II: Cholesterol enriched diet and water

Group III: Cholesterol enriched diet, water and standard drug (Atorvastatin 3mg/kg Bw/day)

Group IV: Cholesterol enriched diet, water and methanolic extract of *Luffa aegyptiaca* fruits (300mg/kg Bw/day)

After a 2-weeks period of adaptation, the animals were randomly divided into four dietary groups of 6 in each and marked to permit individual identification. The group I was fed a standard laboratory rabbit diet (100 g/day). The group II was fed the same amount of standard diet containing 1% cholesterol and 10% ground nut oil (cholesterol enriched diet). The group III was fed with cholesterol enriched diet and the standard drug Atorvastatin 3mg / kg body weight / day by oral catheter and the group IV received the cholesterol enriched diet and methanolic extract of *Luffa aegyptiaca* fruits 300mg/kg Bw/day by oral catheter. To all four groups received water *ad libitum*. Study period was for 8 weeks.

2.6. Induction of hypercholesterolemia in rabbits. Rabbits were made hypercholesterolemia by feeding a high cholesterol fat diet. Deoxycholic acid was mixed thoroughly with powdered standard rabbit diet (100g/day/rabbit). Simultaneously 1% cholesterol was dissolved in 10% warmed ground nut oil and this oil solution was added slowly in to powdered mixture to obtain homogeneous soft cake. This cholesterol rich (HFD) preparation was molded in the shape of pellets of about 3g each and fed for 8 weeks by 100g/day/rabbit for the induction of hypercholesterolemia.^[14]

2.7. Collection of blood samples and Liver for Lipid profile determination.

Body weights were measured at base line, 4th week and 8th week. Over night fasting blood samples were collected in EDTA coated tubes (3mg/ml blood) at base line, on 4th week and 8th week from the marginal ear vein, then anesthetizing with Thiopentone injection (50mg/kg ip) through the marginal ear vein.

There after, Animals were sacrificed and liver was excised, immediately washed with cold 0.15M KCl and kept it at -40 °C till analysis. The collected blood samples were centrifuged for 10 minutes, the serum samples were collected.

2.8. Biochemical analysis of plasma and liver. The concentration of total cholesterol (TC)^[15], High density Lipoprotein Cholesterol (HDL-C)^[16] and Triglycerides (TG)^[17], were measured by enzymatic colorimetric methods with standard enzymatic kits supplied by Merck India Ltd, Mumbai, India. Serum LDL-C was calculated according to the Friede Wald equation. Liver was homogenized (10%w/v) in cold Phosphate buffer and extracted with CHCl₃ and CH₃OH (2:1,v/v). This lipid extract was used for the estimation of lipid parameters. Since the TC/HDL-C and LDL-C/HDL-C ratio determine the relative risk of coronary artery disease.

2.9. Statistical analysis.

All the values of body weight and biochemical estimations were expressed as mean ± standard error of mean (S.E.M) and analyzed for ANOVA and post hoc Dunnet's t-test. Difference between groups were discussed significant at P<0.01 levels

HYPOLIPIDEMIC ACTIVITY OF *LUFFA AEGIPTIACA* FRUITS IN CHOLESTEROL

Groups	0 th week	4 th week	8 th week
I. Normal	1000 ± 7.3	1023 ± 10.00	1042 ± 6.85
II. Cholesterol group	1100 ± 12.6	1185 ± 5.7	1376 ± 4.5
III. <i>Luffa aegyptiaca</i> fruits group	1077 ± 5.4	*1111 ± 7.05	*1162 ± 2.24
IV. Atorvastatin group	1050 ± 8.8	*1078 ± 3.5	*1098 ± 3.4

Table: 1 Effect of *Luffa aegyptiaca* fruits on body weight in cholesterol induced hypercholesterolemic rabbit

Values are given as mean ± S E M for groups of six animals each * P<0.01(Dunnet t – test). Hypercholesterolemic group was compared with the normal group and the extract treated

group were compared with the Hypercholesterolemic group.

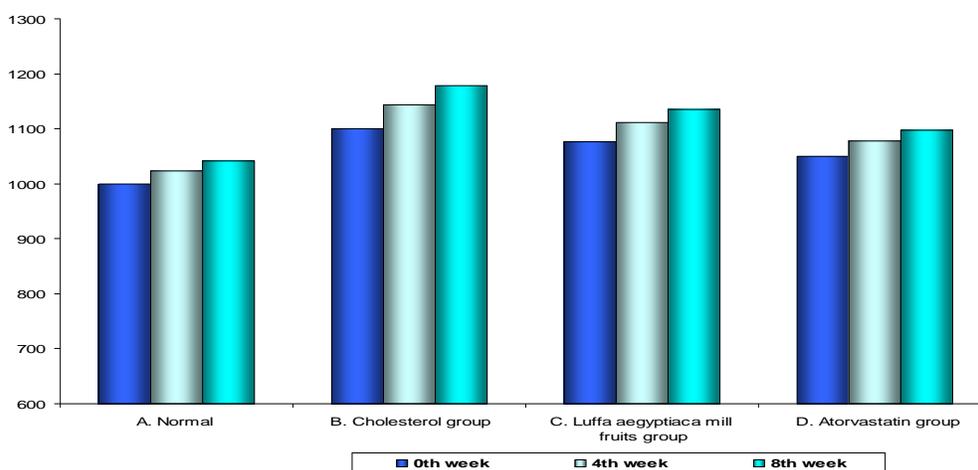


Figure 1. Effect of *Luffa aegyptiaca* fruits on body weight in cholesterol induced hypercholesterolemic rabbits

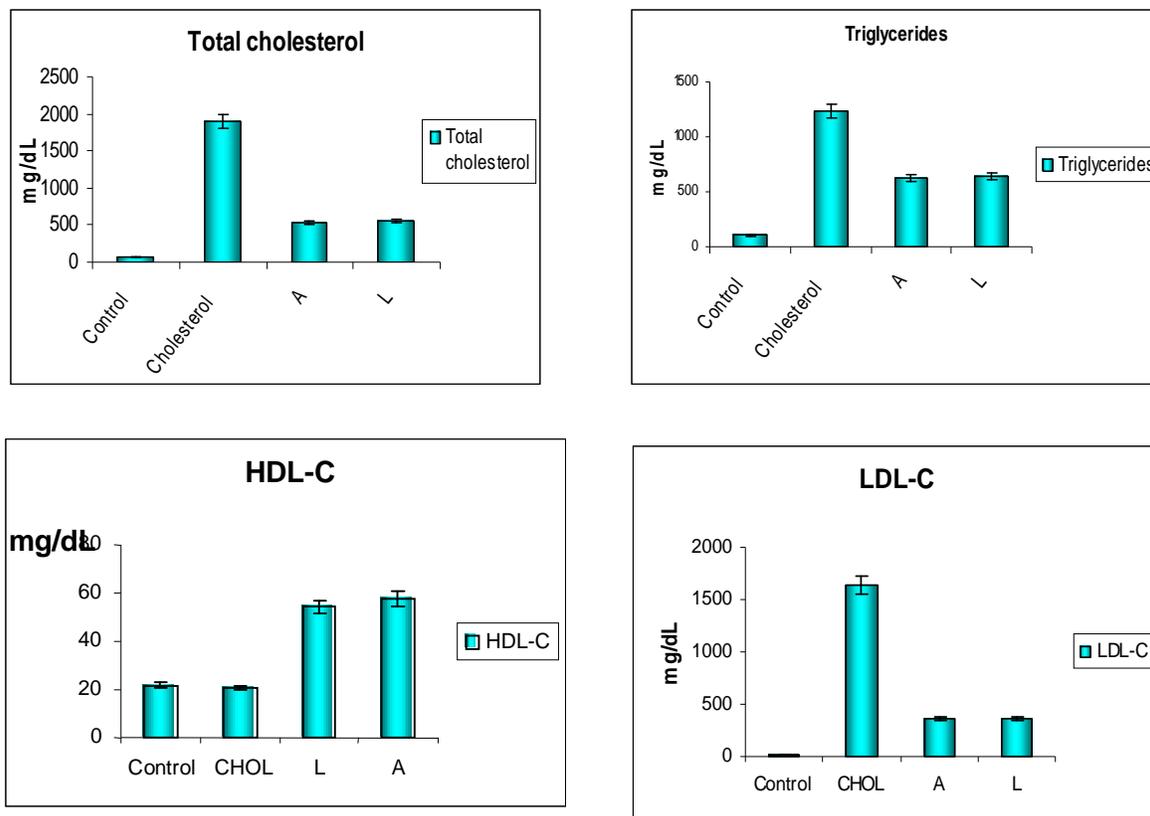
Group	Total cholesterol (mg/dl ± SEM)	TG (mg/dl ± SEM)	HDL-C (mg/dl ± SEM)	LDL-C (mg/dl ± SEM)
A) Control	64.83 ± 4.67	103.08 ± 2.45	21.89 ± 2.77	22.33 ± 2.8
B) Cholesterol	1905.83 ± 95.7	1240.17 ± 65	20.71 ± 1.31	1637.83 ± 92.8
C) Atorvastatin	*537.78 ± 13.3	*630.13 ± 23.5	*57.64 ± 1.64	*357.39 ± 10.46
D) <i>Luffa aegyptiaca</i> mill fruits group	*559.53 ± 20.48	*648.43 ± 42.36	*51.37 ± 1.97	*369.61 ± 12.75

Table :2 Effect of *Luffa aegyptiaca* fruits on serum lipid profile in cholesterol induced hypercholesterolemic rabbits after 8th weeks

Values are given as mean ± S E M for groups of six animals each * P<0.01 (Dunnet t – test). Hypercholesterolemic group was compared with the normal group and the

extract treated group were compared with the Hypercholesterolemic group.

HYPOLIPIDEMIC ACTIVITY OF *LUFFA AEGIPTIACA* FRUITS IN CHOLESTEROL



Group-I. Control, Group-II cholesterol, Grou-III- A- Atorvastatin 3mg/kg Bw/day), Group-IV-L-*Luffa aegyptiaca* fruits300mg/kg Bw/day).

Figure: 2 Effect of *Luffa aegyptiaca* fruits on serum lipid profile in cholesterol induced hypercholesterolemic rabbit after 8th weeks.

Group	Total cholesterol (mg/dl ± SEM)	TG (mg/dl± SEM)	HDL-C (mg/dl ± SEM)	LDL-C (mg/dl ± SEM)
A) Control	9.03 ± 0.67	8.32 ± 0.45	3.02 ± 0.18	3.35 ± 0.08
B) Cholesterol	22.35 ± 1.62	19.64 ± 1.11	2.32 ± 0.31	3.93 ± .02
C) Atorvastatin	*13.25 ± 1.35	*13.91± 1.4	*2.81 ± 0.12	*3.54± 0.13
D) <i>Luffa aegyptiaca</i> mill fruits group	*14.36 ± 1.62	*14.70 ± 1.06	*2.57 ± 0.17	*3.74 ± .02

Table: 3 Effect of *Luffa aegyptiaca* fruits on liver lipid profile in cholesterol induced hypercholesterolemic rabbits after 8th weeks.

Values are given as mean ± S E M for groups of six animals each * P<0.01(Dunnett t – test). Hypercholesterolemic group was compared with the normal group and the

extract treated group were compared with the Hypercholesterolemic group.

3. RESULTS

3.1. Serum lipid profile.

The sequential changes in serum TC, TG, LDL-C, HDL-C, Were summarized **Table 2** and in **Figure 2**. High cholesterol diet significantly increased the level of serum TC, LDL-C and TG with less concentration of HDL-C compared to baseline ($p < 0.01$). There was no statistically significant difference in serum lipid profile between groups at baseline. After 8 weeks of treatment with *Luffa aegyptiaca* fruits the concentrations of serum TC, LDL-C and TG were significantly lower, with an increased HDL-C concentration in treatment group as compared to control group, by 29%, 22%, 32%, and 38% respectively.

3.2. Liver lipid profile.

The sequential changes in liver TC, TG, LDL-C and HDL-C, Were summarized in **Table 3**. High cholesterol diet significantly increased the level of liver TC, LDL-C and TG with less concentration of HDL-C compared to baseline. There was no statistically significant difference in liver lipid profile between groups at baseline. After 8 weeks of treatment with *Luffa aegyptiaca* fruits the concentrations of TC, LDL.C and TG were significantly lower, with an increased HDL-C concentration in treatment group as compared to control group.

3.3. Body weight.

The body weights were summarized in **Table 1** and **Figure 1**. Group II (high Cholesterol fed group animals) were increased their weight from 0th to 8th week significantly when compared to the other groups of animals. There was no statistically significant difference in body weight between groups at baseline. The body weight of group III and IV (animals treated with Atorvastatin and *Luffa aegyptiaca*) significantly less when compared to that of group II hypercholesterolemic group.

4. DISCUSSION

In light of the results, Methanolic extract of *Luffa aegyptiaca* fruits on high fat fed hypercholesterolemic rabbits exhibited significant hypolipidemic activity as indicated by the parameters like body weight, serum and liver lipid profiles. This activity is attributed to the number of chemical ingredients present in *Luffa aegyptiaca* fruit such as Ascorbic acid, Niacin, Fiber, MUFAs (Linoleic acid, Oleanolic acid, Oleic acid) and stearic acid. This suggested that *Luffa aegyptiaca* mill fruits act through multiple mechanisms. Niacin has been proven to reverse atherosclerosis by reducing total cholesterol, triglyceride, very-low-density lipoprotein (VLDL), and low-density lipoprotein (LDL) ^[18&19], and increasing high-density lipoprotein (HDL) by blocks the breakdown of fats in adipose tissue, it causes a decrease in free fatty acids in the blood and, as a consequence, decreased secretion of VLDL and cholesterol by the liver. By lowering VLDL levels, niacin also *increases* the level of high-density lipoprotein (HDL) or "good" cholesterol in blood, and therefore it is sometimes prescribed for patients with low HDL, who are also at high risk of a heart attack. ^[20] *Luffa aegyptiaca* fruits containing Fiber. Various soluble fibers reduce total and LDL cholesterol. ^[21&22]

Ascorbic acid is an anti-oxidant, since it protects the body against stress. Prevention of endogenous oxidation of Cholesterol will reduce the concentration of LDL-C and their by act as hypolipidemic agent. ^[23&24] The content of Stearic acid in *Luffa aegyptiaca* fruits also play an important rule in reducing serum lipoprotein lipids, apolipoproteins, lipoprotein(a), and lipid transfer proteins in healthy subjects. ^[25] MUFAs (monounsaturated fatty acids) like Linoleic acid, Oleanolic acid and Oleic acid reduces low-density lipoprotein (LDL) cholesterol,

while possibly increasing high-density lipoprotein (HDL) cholesterol. However, their true ability to raise HDL is still in debate. In children, consumption of monounsaturated oils is associated with healthier serum lipid profiles. [26&27] Flavonoids in *Luffa aegyptiaca* fruits may act by making liver cells more efficient to remove LDL-C from blood. To do this, flavonoids increase LDL receptor densities in liver and by binding to apolipoprotein. The above evidence strongly support that the *Luffa aegyptiaca* fruits act as hypolipidemic through multiple mechanisms. High fat fed rabbit is an ideal model to study the hypolipidemic agents.

5. CONCLUSION

The methanolic extract of *Luffa aegyptiaca* fruits at a dose of 300mg/kg exhibited significant hypolipidemic activity in high fat fed hypercholesterolemic rabbits. This showed by the reduction of serum and liver TC, LDL-C and TG, with an increased HDL-C concentration in treatment group. Apart from the suggested actions listed in discussion part, absence of acute toxicity may also offer a new hope to the treatment of hyperlipidemia in future.

6. ACKNOWLEDGEMENT. The authors thank Professor M.K.M Surulivel and Professor Dr. Mohammed Ibrahim for rendering their suggestions and helping them in each and every step of completing this research paper successfully.

REFERENCES

1. Third Report of the National Cholesterol Education Program (NCEP) Expert Panel "On Detection, Evaluation and Treatment of High Blood Cholesterol in Adults" (Adult Treatment Panel III) Final Report. *Circulation* 2002; 106; page 3240.

2. Crowther MA." Pathogenesis of atherosclerosis". *The American Society of Hematology*. 2005;1:436.
3. Anna Jamroz-Wisniewska and Jerzy Beltowski, "Adverse Effects Of Statins" *International Journal of Pharmacology* 1 (3):210-225, 2005.
4. Thompson GR. "Management of dyslipidaemia". *Heart* 2004;90:949-55.
5. Julie H, Campbell M, Johnny L, Efendy J, Gordon R. "Molecular basis by which garlic suppresses atherosclerosis". *J Nutr*. 2001;131:1006-9.
6. Halim eshrat m. ali hussain "Hypoglycemic, Hypolipidemic and Antioxidant properties of combination of curcumin from *curcuma longa*, linn, and partially purified product from *abroma augusta*, linn. in streptozotocin induced diabetes]" *Indian Journal of Clinical Biochemistry*, 2002, 17 (2) 33-43.
7. Asgary S, Jafari Dinani N, Madani H, Mahzoni P, Naderi GH. "Effect of *Glycyrrhiza glabra* extract on aorta wall atherosclerotic lesion in hypercholesterolemic rabbits". *PubMed*, Pak J Nutr. 2006;5:313-317.
8. Boyer J, Liu RH, "Apple phytochemicals and their health benefits". *PubMed*, Nutr J., 2004;3:5.
9. Kim K, Kim H, Kwon J, Lee S, Kong H, Im SA, Lee YH, Lee YR, Oh ST, Jo TH, Park YI, Lee CK, Kim K. "Hypoglycemic and hypolipidemic effects of processed Aloe vera gel in a mouse model of non-insulin-dependent diabetes mellitus. 2009 Sep;16(9):856-63. *Phytomedicine* Epub 2009 Mar 19.
10. Eshrat Halim M. A. Hussain, Kaiser Jamil and Mala Rao, "Hypoglycaemic, hypolipidemic and antioxidant properties of tulsi (*Ocimum sanctum linn*) on streptozotocin induced diabetes in rats" *Indian Journal of Clinical Biochemistry* Volume 16, Number 2, 190-194.
11. Kendrick L. Marr, Nirmal K. Bhattarai, Yong-Mei Xia^c "Allozymic, Morphological, and Phenological Diversity in Cultivated *Luffa acutangula* (Cucurbitaceae) from China, Laos, and Nepal, and Allozyme Divergence between

- L. acutangula* and *L. aegyptiaca*” *Economic Botany*, April 2005, 154 - 165 .
12. Dr. Duke's, “Phytochemical and Ethnobotanical Databases” <http://www.ars-grin.gov/cgi-bin/duke/farmacy2.pl>.
 13. H.Gerhard Vogel and Wolfgang H.Vogel, “Drug discovery and evaluation, Pharmacological assays” 1997 P 598 – 623.
 14. G.C. Jain□ , S. Jhalani, S. Agarwal and K. Jain, “Hypolipidemic and Antiatherosclerotic Effect of *Leptadenia pyrotechnica* Extract in Cholesterol Fed Rabbits” *Asian J. Exp. Sci.*, Vol. 21, No. 1, 2007, 115-122.
 15. Allain CC, Poon LS, Chan CS, Richmond W, F “Determination of total cholesterol in serum” *PubMed* , 1974 Apr;20(4):470-5.
 16. Paul S. Bachorik , Robert Walker , Kelly D. Brownell , Albert J. Stunkard , and Peter O. Kwiterovich, “Determination of high density lipoprotein-cholesterol in stored human plasma” *Journal of Lipid Research*, July 1980, Vol. 21, 608-616.
 17. Giovanni Bucolo and Harold David , “Quantitative Determination of Serum Triglycerides by the Use of Enzymes” *the American Association for Clinical Chemistry* , 1973, Vol 19, 476-482,
 18. "Guidelines for Niacin Therapy For the Treatment of Elevated Lipoprotein a (Lpa)". *Rush Hemophilia & Thrombophilia Center*. July 27, 200.
 19. Canner PL, Berge KG, Wenger NK, et al. (1986). "Fifteen year mortality in Coronary Drug Project patients: long-term benefit with niacin". *J. Am. Coll. Cardiol.* 8 (6): 1245–55.
 20. McGovern ME (2005). "Taking aim at HDL-C. Raising levels to reduce cardiovascular risk". *Postgrad Med* 117 (4): 29–30, 33–5,
 21. Sabine Haubenwallner, Arnold D. Essenburg, Blake C. Barnett, Michael E. Pape, “ Hypolipidemic activity of select fibrates correlates to changes in hepatic apolipoprotein C-III expression: a potential physiologic basis for their mode of action” *J. Lipid Res.* 1995. 36 2541-2551.
 22. Brown L, Rosner B, Willett WW and Sacks FM, “Cholesterol-lowering effects of dietary fiber: a meta-analysis.” in *PubMed* 1999 Jan;69(1):30-42.
 23. Venturi S, Venturi M. “ Evolution of Dietary Antioxidant Defences”. *European EPI-Marker*. 2007, 11, 3 :1-7.
 24. Huang J, Agus DB, Winfree CJ, Kiss S, Mack WJ, McTaggart RA, Choudhri TF, Kim LJ, Mocco J, Pinsky DJ, Fox WD, Israel RJ, Boyd TA, Golde DW, Connolly ES Jr. (2001). "Dehydroascorbic acid, a blood-brain barrier transportable form of vitamin C, mediates potent cerebroprotection in experimental stroke". *Proceedings of the National Academy of Sciences* 98 (20): 11720–4.
 25. A Aro, M Jauhiainen, R Partanen, I Salminen and M Mutanen “Stearic acid, trans fatty acids, and dairy fat: effects on serum and lipoprotein lipids, apolipoproteins, lipoprotein(a), and lipid transfer proteins in healthy subjects” *American Journal of Clinical Nutrition*, Vol 65, 1419-1426, 1997.
 26. Mattar M, Obeid O. “Fish oil and the management of hypertriglyceridemia”. *Nutr Health*. 2009;20(1):41-9.
 27. Somova LO, Nadar A, Rammanan P, Shode FO, “Cardiovascular, antihyperlipidemic and antioxidant effects of oleanolic and ursolic acids in experimental hypertension”. *Phytomedicine*. 2003 Mar;10(2-3):115-21.