Research Article

Ganoderma colossus: Prospective Candidate of Phytochemicals and Antioxidant Sources

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ABSTRACT

The wild mushroom *Ganoderma colossus* was evaluated for its phytochemical constituents and antioxidant properties. The genus *Ganoderma* is a group of wood degrading polypore belonging to the family Ganodermataceae, it has a long history of its use in traditional medicine. The dried mushroom sample was pulverized using an electronic blender and the soxhlet apparatus was used to get a more refined extract. The phytochemical study revealed the presence of flavonoids, tannins, alkaloids, and phenolic compounds. Mushroom extract scavenged DPPH radical in a significant dose-dependent manner. These results suggest that the specimen of interest is an important source of bioactive compounds and can also act as an antioxidant.

Keywords : Wild mushroom, Ganoderma, Phytochemical, Antioxidant

INTRODUCTION

Free radicals are constantly formed in the human body during energy production, in the mitochondrial electron phagocytosis, transport chain, arachidonic acid metabolism, ovulation, fertilization, and xenobiotic metabolism, and from external sources such as food, drugs, smoke, and other pollutants in the environment.¹ Overproduction of free radicals can cause oxidative damage to biomolecules, (lipids, proteins, DNA), eventually leading to chronic diseases such as atherosclerosis, cancer, diabetes, rheumatoid arthritis, post-ischemic perfusion injury, myocardiac infarction, cardiovascular diseases, chronic inflammation, stroke, and septic shock, aging and other degenerative diseases in human.^{2,3} Hence antioxidants are an essential component in the diet to prevent oxidative damage of the cells and eventually to be free of these lifestyle diseases.

Discovering a natural source of antioxidants could be significant for the replacement of the artificial toxic antioxidants in today's food industry.⁴ Long term use of synthetic antioxidants has got side effects like being a carcinogenic agent and other toxic effects in the body. Mushrooms have been used as a food supplement in various cultures because they contain a rich source of proteins, vitamins, fats, carbohydrates, amino acids, and minerals⁵. Medicinally, mushrooms are recognized by their extracts that give health benefits and functionally used in treatments such as antitumor, anti-cancer, antiviral, anti-hypercholesterolemia, and antidiabetic effects.⁶⁻¹⁰ Adding antioxidant-rich fruits and vegetables to our daily diet will strengthen our ability to fight infection and disease.

The genus *Ganoderma* is a group of wood degrading polypore belonging to the family Ganodermataceae. Their

fruiting bodies are hard and tough, hence not listed among the edible mushrooms. It is traditionally a popular medicinal mushroom that has been used particularly in China, Japan, and Korea for millennia to improve longevity and health.¹¹ There are a vast number of publications that report the abundance and variety of biological actions triggered by the primary metabolites of Ganoderma species such as polysaccharides, proteins, and triterpenes.¹² Extensive research over the last decade has provided evidence of the anticancer activities of both the triterpenoids isolated from Ganoderma species¹³ and the carbohydrate-enriched crude extracts from these fungi.14 Some species of Ganoderma exhibit a broad spectrum of antibacterial, immunostimulatory, cytotoxic, and antifungal activities.¹⁴⁻¹⁶ The present study focused on the quantification of phytochemical constituents and the evaluation of the antioxidant activity of the wild mushroom Ganoderma colossus collected from the lowland forest of Thattekad, Ernakulam district of Kerala.

MATERIALS AND METHODS Sample Collection

Ganoderma colossus (Fr.) CF Baker was collected from the lowland forest of Thattekad (10°08'N 76°41'E and altitude of 35 m to 528 m above sea level) located near Kothamangalam, Ernakulam district of Kerala state, India. The identification of the collected mushroom was validated by Dr. K Madhusudhan, Department of Botany, St. Albert's College, Ernakulam.

Sample Preparation and Extraction

The fruiting bodies of the collected mushroom were cleaned under running tap water and all the debris and soil particles adhering to it were removed. It was then airdried at room temperature with proper ventilation. The dried material was pulverized using an electronic blender, sieved through a 0.5-mm mesh, and stored in air-tight plastic bottles. 100 g of the powdered sample was weighed into a 250 ml of 80% ethanol in a reflux flask and refluxed for 5 hours using a soxhlet extractor. The extracts were filtered using Whatman No.1 filter paper and subsequently, the ethanol was evaporated using a rotary evaporator to get the dry extract. The dry extracts were stored in a glass bottle at 4 °C to prevent oxidative damage.

Quantitative determination of phytochemical constituents in the selected sample

Determination of total phenolic content

Total phenolic compounds in the sample extracts were estimated by using Folin-Ciocalteu assay.¹⁷ 0.1 ml of the prepared extracts was added to the test tubes containing 0.1 ml of gallic acid which was used as the reference standard compound. It was made up to a volume of 3.5 ml using distilled water. To the prepared solution, 0.125 ml of Folin's reagent was added and incubated at room temperature for 6 minutes. In each test tube, a volume of 1.25 ml of 7% sodium carbonate was added and again it was incubated at room temperature for 90 minutes. The absorbance was recorded at 725 nm against the blank.

Determination of total flavonoid content

The total flavonoid contents were estimated using the colorimetric method involving reactions with aluminum chloride.¹⁸ In 2 ml of distilled water, 0.5 ml extract was added and it was mixed with 75 μ l of 5% sodium nitrate solution and incubated at room temperature for five minutes. 150 μ l of a 10% aluminum chloride solution was added and allowed to stand for 6 min. A pink colored solution was formed after adding 0.5 ml of 1 M NaOH was spectrophotometrically measured at 415 nm. Catechol was used as a standard compound for the quantification of total flavonoid content.

Determination of total tannin content

The total tannin content of the sample was estimated using a modified Prussian blue method described by author¹⁹. In a test tube, a 0.1ml sample was taken and 3ml of distilled (deionized) water was added. To each sample, 1ml of potassium ferricyanide was added, followed by the addition of 1ml ferric chloride and was mixed properly. After 15 minutes, the reagents and 5ml stabilizer (30 ml distilled water, 10 ml 85% H₃PO₄, 10 ml 1% gum arabic) was added to the sample and it was mixed till a stable color was obtained. The absorbance rate was measured at 700 nm spectrophotometrically.

Determination of total alkaloid content

The total alkaloid content was measured using 1,10phenanthroline method.²⁰ To a test tube 1 ml of a mushroom extract, 1 ml of 0.025 M ferric chloride in 0.5 M HCl, and 1 ml of 0.05 M of 1,10- phenanthroline in ethanol were added. With a maintained temperature of 70 \pm 2 °C, the mixture was incubated for 30 minutes in a hot water bath. A red color complex was obtained and its absorbance was measured spectrophotometrically at 510 nm against the reagent blank.

Evaluation of antioxidant activity in vitro

The antioxidant activity of the mushroom extract against 2,2-diphenyl-1-picrylhydrazyl (DPPH) radical was determined by UV spectrophotometry at 518 nm. The activity was measured according to the method previously described by author²¹. Various concentrations of the mushroom extract were prepared using analytical methanol and vitamin C was used as an antioxidant standard. 1 ml from each extract and 3 ml of methanol were mixed with 0.5 ml of 1.0 M DPPH in methanol and allowed to react at room temperature for 30 minutes. The same amount of methanol and DPPH were mixed to prepare the blank solution. The radical scavenging activity was calculated using the following formula:

Radical Scavenging activity (%) = $\frac{Ab-Aa}{Ab} \ge 100$

Where Ab is the absorption of the blank and Aa is the absorption of the sample. Extract concentration providing 50% inhibition (IC₅₀) was calculated from the plot of inhibition percentage against extract concentration.

Statistical analysis

For getting a concordant value, all experiments were repeated trice and the data were expressed as the mean \pm standard error.

RESULTS AND DISCUSSIONS

Quantification of bioactive compounds

Quantification of phytochemicals was carried out in the wild mushroom *Ganoderma colossus* (Figure 1) collected from Thattekkad forest, Ernakulam district, Kerala. The result revealed the presence of phenolics, flavonoids, tannins, and alkaloids in appreciable amounts (Table 1). The total tannin content was recorded highest among the phytochemicals quantified and phenolic contents are the lowest. These phytochemical constituents play a significant role in elucidating the medicinal properties of the mushroom sample.



Figure 1: Ganoderma colossus

The presence of extracts likes triterpenoids, Colossolactone, Ganomycin, etc. from Ganoderma colossus has been reported by many researchers.²² Alkaloids are basic nitrogen-containing compounds of plant origin, one of the by-products of plant metabolism. They may act as reservoirs for protein synthesis. The valuable pharmacological properties of many mushrooms have also been attributed to the presence of alkaloids on the autonomic nervous system, blood vessels, respiratory system, gastrointestinal tract, uterus, and be effective against malignant diseases, infections, and malaria.²³ Alkaloids have a wide range of pharmacological activities including antimalarial, antiasthmatic, anticancer. cholinomimetic, vasodilatory, antiarrhythmic, analgesic, anti-bacterial, psychotropic, and stimulant activities.²⁴⁻²⁸ Alkaloids act as secondary antioxidants. In the present study, the selected mushroom has a considerable amount of alkaloid content which explains its anti-bacterial activity. Since this phytochemical is reported to have antibacterial activity.29

Phenolic acids are a type of aromatic compound with a phenolic ring and an organic carboxylic acid function. Phenolic acids are found in many plant and mushroom species. Phenolic compounds are antioxidants and exhibit a wide range spectrum of medicinal properties such as anti-cancer, anti-inflammatory, and diabetic effects.^{30,31} They are capable of removing free radicals, formed in the human body, activating antioxidant enzymes, and inhibiting oxidation reactions. It is generally believed that plant extracts rich in bioactive compounds, particularly, phenolics, exhibit an ample level of antioxidant characteristics.³² Phenolic acids are anticarcinogenic and antimutagenic as they protect the DNA against free radicals by inhibiting enzyme formation and inactivating mutagens. The total phenolic acid content present in the mushroom sample can be considered to contribute to the prevention of several degenerative human diseases such as Alzheimer's disease^{33,34} and also finds use in other medical fields.

Flavonoids are one of the most diverse groups of natural compounds that have been shown to possess a broad spectrum of chemical and biological activities including radical scavenging properties, antiallergenic, antiviral, anti-inflammatory, and vasodilating actions.^{35,36} Among the biological activities of flavonoids are actions against free radicals, free radical-mediated cellular signaling, allergies, platelet aggregation, microbes, ulcers, viruses and tumors, and hepatotoxins.³⁷ In the present study, a relatively high amount of flavonoid content was reported (Table 1). This significant amount of flavonoid content makes it good for natural candidates for reducing the risk of coronary heart disease.³⁸ Numerous studies have reported the benefits of flavonoid intake in the diet. The ingestion of a single dose (370 mg/day) showed a significant reduction in blood pressure.³⁹ The extract of the studied mushroom sample can be an alternative source for the treatment of diseases associated with the generation of excessive free radical and cell damage.

Tannins are polyphenols which are highly polymerized compounds present in plants, produced as secondary metabolites. They are considered as a low nutritional value in the food items, but industrially find a variety of uses. They are highly hydroxylated molecules and can form insoluble complexes with carbohydrates and protein. This function of plant tannins is responsible for the astringency of tannin-rich foods, because of the precipitation of salivary proteins.⁴⁰ Many tannin molecules have shown to reduce the mutagenic activity; carcinogen produces oxygen-free radicals for interaction with cellular macromolecules. The anticarcinogenic and antimutagenic potentials of tannins can be related to their antioxidative property which is important in protecting cellular oxidative damage including lipid peroxidation.⁴¹ A high amount of tannins was present in the mushroom sample (Table 1) and thus it could be a potent natural source of therapeutics. Many types of research indicated that the major effect of tannins was not due to their inhibition on food consumption or digestion, but rather the decreased efficiency in converting the absorbed nutrients to new body substances.⁴² In a positive aspect, we can say that for people who are looking for a weight loss diet can have these mushrooms included in their lifestyle. By consuming this tannin-rich mushroom can give a sense of fullness and no weight gained is assured, a potential supplement for the people who are overweight. Hence it can be used in weight reduction management.

Table 1: Quantitative estimation of phytochemicals					
Sample	Phytochemical				
	Phenolic	Flavonoid	Tannin	Alkaloid	
	µg/mg				
Ganoderma colossus	12.42 ± 0.57	219.83 ± 1.14	392.22 ± 0.79	120.63 ± 0.91	
Each value is expressed as mean \pm standard error done in triplicates					

In vitro antioxidant activity

The antioxidant activity of *Ganoderma colossus* was measured in terms of hydrogen donating or radical scavenging ability using the stable radical DPPH. This method is widely used to test the ability of compounds to act as hydrogen donators or free radical scavengers, to evaluate the antioxidant capacity. The parameter IC₅₀, an efficient concentration value is used for the interpretation of the results from the DPPH method and is defined as the

concentration of substrate that causes a 50% loss of the DPPH activity. The results of the antioxidant activity of the wild mushroom *Ganoderma colossus* are represented in Table 2. It exhibited the strongest antioxidant activity with a value of 66.36% at a concentration of 300 μ L. The IC₅₀ values of *Ganoderma colossus* were found to be 210.81 μ g/ml, while that of the standard ascorbic acid value was 120 μ g/ml.

The results indicated the proton-donating ability of the mushroom extracts which could serve as free radical inhibitors or scavengers and can also be served as primary antioxidants. This assumption is supported by a study that says that the strong anti-radical potency possessed by *Dorstenia psilurus* and *Dorstenia ciliate* against the DPPH test might be the basis of their strong therapeutic efficacy in traditional medicine.⁴³ The presence of bioactive compounds (like phenolic acids, flavonoids,

tannins, and alkaloids) and high antioxidant activities can be the reason for their nutritional and therapeutic uses. Antioxidants are also used as food additives to help guard against food deterioration, also frequently used in industrial products as stabilizers in fuels and lubricants to prevent oxidation. The results confirm that mushrooms can find many applications in pharmacology and drug development.

Table 2: Radical scavenging activity (%) of Ganoderma colossus at different extract concentrations

Concentration	Ganoderma colossus	Ascorbic acid (standard)		
(µg/ml)	Percentage inhibition			
100	29.74 ± 0.61	46.54 ± 0.11		
200	49.62 ± 0.17	65.94 ± 0.25		
300	66.36 ± 0.14	81.64 ± 1.01		
IC50	210.81 µg/ml	120 µg/ml		
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Each value is expressed as mean \pm standard error done in triplicates.

CONCLUSION

Genus Ganoderma has a long history of usage in traditional medical fields. This study was focused on elucidating the phytochemical constituents and antioxidant activity of the mushroom Ganoderma colossus collected from Thattekkad forest, Ernakulam district Kerala. The results of phytochemical analysis proved that Ganoderma colossus has a considerable amount of bioactive compounds like alkaloids, phenolic acids, flavonoids, and tannins. The antioxidant activity studied on the same mushroom species revealed that it has a high reduction potential i.e. hydroxyl radical scavenging activities. These results suggest that the specimen of interest is an important source of bioactive compounds and can also act as antioxidants. Even though it appears to be a promising source of nutritional and therapeutic values, further analysis of its efficiency as a drug, as an alternative of synthetic food supplements, its long term effects on the body and other vast disciplines is recommended. An extensive clinical trial is essential in evaluating its effects on human health and specialized investigation on the effect of all the individual extracts of the mushroom in the treatment of different types of diseases is also suggestible research in the future which can yield a positive response. Hence it can find numerous applications in pharmacology and pharmaceutical research.

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