

Antityrosinase and antioxidant activity of various extracts of Oyster Mushroom i.e. *Pleurotus ostreatus*

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Received;; Revised;; Accepted;; Available Online:

ABSTRACT

The present study designed to assess the antityrosinase and antioxidant activities of succeeding solvent extracts of *Pleurotus ostreatus* (oyster mushroom). Dried mushroom powder was successively extracted using hexane (HEPO), dichloromethane (DMEPO), ethyl acetate (EAEPO), and ethanol (EEPO). Physicochemical parameters and preliminary phytochemical screening were completed using standard pharmacognostic methods. Antioxidant activity was assessed by DPPH, hydrogen peroxide (H₂O₂), and ABTS radical scavenging assays, while tyrosinase inhibitory activity was assessed spectrophotometrically using L-tyrosine as substrate. Hydroquinone monomethyl ether (HQMM) and arbutin were used as reference standards. Amongst all extracts, EAEPO and EEPO exhibited superior antioxidant activity. In the DPPH assay, IC₅₀ values for HEPO, DMEPO, EAEPO, and EEPO were 96.86, 113.65, 63.62, and 58.69 µg/mL, respectively, compared to 81.58 µg/mL for ascorbic acid. In the H₂O₂ scavenging assay, EEPO showed strong activity with an IC₅₀ of 113.11 µg/mL, comparable to ascorbic acid (112.38 µg/mL). ABTS radical scavenging results further confirmed the superior antioxidant potential of EEPO (IC₅₀ 75.87 µg/mL) and EAEPO (IC₅₀ 123.73 µg/mL). Tyrosinase inhibition studies discovered that EAEPO and EEPO significantly inhibited mushroom tyrosinase activity in a concentration-dependent manner, comparable to standard inhibitors. The enhanced biological activities of EAEPO and EEPO correlate with their high phenolic, flavonoid, and tannin contents, as confirmed by quantitative estimations. The findings suggest that ethyl acetate and ethanol extracts of *Pleurotus ostreatus* are promising natural sources of antioxidant and tyrosinase inhibitory compounds, supporting their potential application in cosmeceutical and pharmaceutical formulations for skin depigmentation and oxidative stress management.

Keywords: NA

How to cite this article: Ohol A, Wagh M, Inamdar N, Antityrosinase and antioxidant activity of various extracts of Oyster Mushroom i.e. *Pleurotus ostreatus*. *Int J Drug Deliv Technol.* 2026;16(7s): 901-913; DOI: 10.25258/ijddt.16.7s.96.

Source of support: Nil

Conflict of interest: None

INTRODUCTION

Natural products those derived from edible mushrooms, have fascinated significant scientific attention due to their varied bioactive properties, counting antioxidant and enzyme inhibitory activities. *Pleurotus ostreatus*, usually known as the oyster mushroom, is one of the most widely cultivated eatable fungi worldwide and is valued not only for its nutritious content but also for its therapeutic potentials. Studies have shown that *P. ostreatus* extracts contain plentiful phenolic compounds, flavonoids, alkaloids, and other secondary metabolites which donate to their biological activities, notably antioxidant effects that mitigate oxidative stress by scavenging free radicals and dropping reactive oxygen species (ROS) formation. These antioxidant activities are significant because oxidative stress is concerned in

the development of many long-lasting human diseases such as cancer, cardiovascular disorders, diabetes, and aging-related pathologies.

Tyrosinase is a copper-containing oxidase enzyme that catalyzes the initial and rate-limiting steps in melanin biosynthesis by changing tyrosine to dopaquinone, which ultimately results in melanin formation. Excessive activity of tyrosinase has been associated with unwanted conditions such as hyperpigmentation disorders and enzymatic toasting in foods, making tyrosinase inhibition an important target in cosmetic, pharmaceutical, and food industries. Natural tyrosinase inhibitors are progressively sought as replacements to synthetic compounds due to concerns about safety and side effects.

Though several studies have examined the antioxidant properties of *P. ostreatus* extracts, fewer have comprehensively assessed their anti-tyrosinase activities in parallel with antioxidant effects. For example, various solvent extracts of *P. ostreatus* have demonstrated radical scavenging and reducing power in vitro, signifying potential protective roles against oxidative damage. Additionally, some extracts have showed tyrosinase inhibitory effects, representative that bioactive constituents in the mushroom may serve as natural antityrosinase agents.

MATERIAL AND METHOD

Materials

preparation and fractionation of Extract

Oyster Mushroom i.e. *Pleurotus ostreatus* powder was successively extracted with organic solvents ranging from non-polar to polar in succession. With hexane, dichloromethane, ethyl acetate and ethanol it was successively extracted by Soxhlet apparatus at the boiling temperature of respective solvents to produce hexane extract (HEPO), dichloromethane extract (DMEPO), ethyl acetate extract (EAEPO) and ethanol extract (EEPO) respectively. The resultant extracts were then concentrated to dryness in a rotary evaporator under reduced pressure at a temperature of 40 °C.

PHYSICO-CHEMICAL CHARACTERS

The methods used in this work were adopted from Khandelwal, 2005; Mukherjee, 2002; Anonymous, 1996.

LOSS ON DRYING DETERMINATION

Procedure: Precisely weighed dried stoppered glass weighing bottles containing 2 g of Oyster Mushroom powder were used. The samples were evenly distributed and poured to a depth of 10 mm or less. Next, the loaded bottle was placed in the oven and the stopper removed. The sample was dried to constant weight. Then it was placed in a desiccator and brought to normal temperature. It was weighed and loss during drying (percent w/w) was determined.

DETERMINATION OF ASH VALUES:

The ash value is used to determine the purity and quality of the drug substance. Ash comprises of phosphates such as sodium, potassium, magnesium and calcium, and inorganic radicals such as carbonates and silicates. Inorganic variables such as calcium oxalate, silicic acid, and the carbonate content of raw medicines can affect the "total ash content". These variables are removed by treatment with acid, and then the acid-insoluble ash value was determined.

TOTAL ASH:

Procedure: Accurately weighed 2 g of air-dried Oyster Mushroom powder was placed in a tared weighed silica cup, burned at a temp not exceeding 450°C till complete

burning. Then it was cooled and the weighed again. This process was repeated until a constant weight was achieved. The ash content with reference to air-dried drug was calculated.

WATER-SOLUBLE ASH:

Procedure: The ash obtained as per the method described above was heated with 25 ml of water for 5 minutes and then filtered. The water insoluble matter was then collected in a Gooch crucible, washed with hot water & burned at a temperature not exceeding 450°C for 15 minutes and weighed again. Subtracted the weight of the insoluble matter from the weight of ash; the difference in weight represented the water-soluble ash. The % water-soluble ash was calculated by comparing with reference to air-dried drug.

ACID-INSOLUBLE ASH:

Procedure: The ash obtained by the above method was boiled in 25 ml of 2M hydrochloric acid for 5 minutes, filtered, and the insoluble material was collected on a Gooch crucible. The residue was washed with hot water, ignited, and cooled in desiccator and weighed again. The percentage of acid-insoluble ash was calculated in relation to air-dried drugs.

DETERMINATION OF EXTRACTIVE VALUES:

Different extractive values by using different solvents like hexane, dichloromethane, ethyl acetate and ethanol were performed by standard method.

Procedure: 5 g of the air-dried Oyster Mushroom powder was soaked in a closed flask with 100 ml of the above-mentioned specific strength solvent for 24 hours & it was shaken periodically throughout first 6 hours and allowed to stand for 18 hours. Then it was filtered, 25 ml of the filtrate was evaporated in a flat shallow dish, & dried at 105°C & weighed. With reference to air-dried drugs, percentage of petroleum ether, chloroform, ethyl acetate & ethanol soluble extractive value was calculated.

Preliminary phytochemical investigation of various extracts

Molisch test for carbohydrate

Few drops of Molisch reagent were added to 2 ml of the extract in the test tube, and 2 ml of concentrated H₂SO₄ was carefully added to the side of the test tube. The formation of a purplish red ring at the junction of the two layers indicated the presence of carbohydrates.

Benedict's test for reducing sugars

2 ml of extract and 2 ml of Benedict reagent were heated gently. Formation of a red precipitate indicated presence of sugar.

Fehling's test for reducing sugars

1 ml of the extract and 1 ml of Fehling's solution (the equal mixture of Fehling's solutions A and B) were

boiled on water bath. Formation of a red brick-colored precipitate indicated the presence of reducing sugars.

Barfoed's test for monosaccharides

Mixed an equal amount of Barfoed's reagent with the test solution and heated for 1-2 minutes. A red precipitate upon cooling indicated the presence of monosaccharides.

Biuret test for Proteins

The extract (1 ml) was heated with 1 ml of 10% sodium hydroxide solution. A drop of 0.7 percent copper sulphate solution was added to the above mixture. The formation of lavender purple colour indicated the presence of protein.

Million's test for Proteins

The extract (2 ml) was treated with 2 ml of Million's reagent. Formation of white precipitate indicated the presence of proteins & amino acids.

Xanthoprotein test for Proteins

Mixed 3 ml of extract with 1 ml concentrated H₂SO₄. A white precipitate which turned yellow was mixed with NH₄OH, the precipitate if turns orange then proteins are present.

Ninhydrin test for amino acids

The extract was treated with a Ninhydrin reagent in the pH range of 4 to 8 and boiled. The formation of purple colour shows the presence of amino acids.

Salkowski test for Steroids

1 ml of concentrated H₂SO₄ was added to 10 mg of the extract dissolved in 1 ml of chloroform. The reddish-brown color of the chloroform layer and the green fluorescence of the acid layer indicate the presence of steroids.

Liebermann Burchard reaction for Steroids

Mixed 2 ml of extract with chloroform and 1-2 ml of acetic anhydride and 2 drops of concentrated H₂SO₄ were added from the side of the test tube. On standing, red colour turns blue, and finally green.

Liebermann's reaction for Steroids

1 ml extract and 1 ml of acetic anhydride were heated and then cooled. A few drops of concentrated H₂SO₄ was added. A blue color is displayed.

Keller Killiani test for Cardiac Glycosides specially for deoxysugars

To 2 ml of extract first glacial acetic acid is added followed by 1 drop of 5% FeCl₃ & conc. H₂SO₄ was added. Presence of cardiac glycosides is indicated by formation of reddish brown color at junction of the two liquid layers where upper layer appeared bluish green.

Legal's test for cardenoloids

Mixed extract with 1 ml sodium nitroprusside and 1 ml pyridine which gives pink to red color indicates presence of cardenoloids.

Borntrager's test for Anthraquinone Glycosides

Mixed 3 ml extract with dil. Sulphuric acid. Boiled & filtered. Equal volume chloroform or benzene was added to the filtrate. Organic layer was separated and then ammonia was added where ammoniacal layer changes to pink or red.

Modified Borntrager's test for Anthraquinone Glycosides

Mixture of 2 ml extract, 2 ml of 5 % FeCl₃ & 2 ml dilute HCL was heated for 5 min in boiling water bath and then cooled & benzene or any organic solvent was added. After shaking organic layer is separated and equal volume of dilute ammonia was added where ammoniacal layer showed pinkish red color.

Foam test for saponin Glycoside

Extract vigorously shaken with water if leads to formation of persistent foam, then saponins are present.

Test for Alkaloids

Added dilute HCL to the extract and shaken well & filtered and the following tests were performed on the filtrate.

i) Dragendorff's test for Alkaloids

Added a few drops of Dragendorff's reagent to a 3-4 ml of filtrate. Formation of an orange-brown precipitate (ppt) indicated presence of alkaloids.

ii) Mayer's test for Alkaloids

Addition of a few drops of Mayer's reagent to a 3-4 ml of filtrate if gives ppt, then also alkaloids are present.

iii) Hager's test for Alkaloids

Addition of a few drops of Hager's reagent to a 3-4 ml of filtrate gives yellow ppt of alkaloids.

iv) Wagner's test for Alkaloids

Addition of a few drops of Wagner's reagent to a 3-4 ml of filtrate if gives reddish brown ppt, then alkaloids are present.

Test for Tannins & Phenolic compounds

i) Ferric Chloride test

The 5 ml extract was reacted with 1 ml of 5 % ferric chloride solution formation of greenish black indicates the presence of tannins.

ii) Lead acetate test

5 ml of the extract was reacted with 1 ml of a 10% aqueous lead acetate solution. The development of a yellow precipitate indicates the presence of tannins.

iii) Dilute Iodine test

A 5 ml extract was reacted with a 1 ml dilute iodine solution. Transient red colour development indicates the presence of tannins.

iv) Dilute nitric acid test

The 2 ml extract was reacted with a few drops of dilute nitric acid solution. The formation of reddish to yellow color indicates the presence of tannins.

v) Dilute potassium permanganate solution test

Add a few drops of diluted potassium permanganate solution to 3-4 ml of extract. Discoloration of the solution indicates the presence of tannins.

Test for Flavonoids

i) Lead acetate test

Add a few drops of 10% lead acetate to the extract. The development of a yellow precipitate confirms the presence of flavonoids.

ii) Sodium Hydroxide test

Adding an increasing amount of sodium hydroxide to the extract gave a yellow color, which disappeared with the addition of acid.

Total Flavonoid content

The total flavonoid content of ethanolic extract of Oyster Mushroom powder produce without successive extraction was determined by the aluminum chloride colorimetric method. 1ml extract solution (50 µg/mL) was mixed with 0.3 ml of 5% NaNO₂ solution, 4ml distilled water and 10% AlCl₃ 0.3 ml after 5 min add 2 ml of 1molar NaOH, and then the mixture was allowed to stand for 6 min, and distilled water was added to brought volume upto 10 ml. Quercetin was used as standard. After 30 min absorbance was measured at 510 nm against blank (without standard). The total flavonoid content was calculated from a calibration curve plotted for quercetin 2,4,6,8,10 µg/ml and by using equation obtained from standard calibration curve ($r^2=0.9911$). Total flavonoid content was expressed as mg quercetin equivalent per gram dry weight. (Subba, Bimala et.al 2016)

Total Phenolic content

The Folin-Ciocalteu method is used for determination of total phenolic content. ethanolic extract of Oyster Mushroom powder produce without successive extraction (50 µg/ml) were made up to 3 ml with distilled water, mixed thoroughly with 0.5 ml of Folin-Ciocalteu reagent for 3 min, followed by the addition of 2 ml of 7% (w/v) Sodium Carbonate. Then final volume made up to 10 ml. The mixture was allowed to stand for a further 60 min in the dark, and absorbance was measured at 666 nm. The total phenolic content was calculated from the calibration curve of gallic acid (2, 4,

6, 8, 10 µg/ml) and by using equation obtained from standard calibration curve ($r^2 = 0.9947$) and the results were expressed as mg per gallic acid equivalent per gram dry weight.

Total tannin content

Tannins were measured calorimetrically using the Folin Denis reagent (FDR) by observing the blue color created by the reduction of phosphotungstomolybdic acid in the reagent in an alkaline solution. After extracting the defatted sample for 30 minutes with periodic shaking using 85% methanol and 1% hydrochloric acid, the extract was filtered, and the absorbance of the filtrate was measured at 760 nm. Tannic acid was the standard. **Total tannin content** was calculated from the calibration curve of tannic acid (2, 4, 6, 8, 10 µg/ml) and by using equation obtained from standard calibration curve ($r^2 = 0.9919$). The results were given in terms of tannic acid equivalent. (Schander, 1970).

Antioxidant activity

DPPH scavenging assay

The free radical scavenging activity of the HEPO, DMEPO, EAEPO & EEPO was measured in terms of hydrogen donating or radical scavenging ability using the stable free radical DPPH. 0.1 mM solution of DPPH in methanol was prepared and 1 ml of this solution was added to 3 ml of ethanolic extract of Oyster Mushroom powder solution in water at various concentrations (25-150 µg/ml). The mixture was incubated for 45 min at room temperature and the absorbance was measured at 517 nm against the corresponding blank solution. Ascorbic acid was used as reference standard. Percentage inhibition of DPPH free radical was calculated using the following equation:

$$\% \text{ DPPH Scavenged} = \left[\frac{(\text{Ac}-\text{At})}{\text{Ac}} \times 100 \right]$$

Where Ac was the absorbance of the control, and At was the absorbance of the extract or reference standard. The antioxidant activity was expressed as IC₅₀. The IC₅₀ value was defined as the concentration in µg/ml of the extract that inhibits the formation of DPPH radicals by 50% (Farooq and Sehgal, 2018; Pal et al., 2015; Patil et al., 2011).

H₂O₂ scavenging activity

A solution of H₂O₂ (40 mM) was prepared in phosphate buffer (pH 7.4) 3.4 ml. HEPO, DMEPO, EAEPO & EEPO (50-300 µg/ml) in phosphate buffer were added to H₂O₂ (0.6 ml, 40 mM). Absorbance was determined at 230 nm after 10 min against a blank solution containing phosphate buffer without hydrogen peroxide. The percentage of H₂O₂ scavenging of ethanolic extract of Oyster Mushroom powder and ascorbic acid (reference standard) was calculated as:

$$\% \text{H}_2\text{O}_2 \text{ Scavenged} = [(Ac-At)/Ac*100]$$

Where Ac was the absorbance of the control, and At was the absorbance of the sample or standard. The antioxidant activity was expressed as IC₅₀ (Farooq and Sehgal, 2018; Pal et al., 2015; Patil et al., 2011).

ABTS (2,2-azinobis (3-ethylbenzothiazoline-6-sulfonate)) antioxidant activity test

To conduct ABTS radical measurements, method developed by Merechek et al. was used. Incubation in the dark at room temperature for 12-16 hours for a mixture of 5 ml of ABTS stock solution 7 mM and 88 μL of potassium persulfate 140 mM solution was done. After that, ABTS reagent dilution with water (1:3, v/v) to reach an absorption value of 0.7 at 734 nm. Later, HEPO, DMEPO, EAEPO & EEPO dissolved in ethanol at concentrations of 50-300 $\mu\text{g}/\text{ml}$, were mixed with ABTS reagent (1:1) and in a dark place at 37°C for it was incubated for 6 minutes. The absorbance of the mixture was measured with a UV-visible spectrophotometer at a wavelength of 734 nm. The measurements were performed three times, and Trolox was used as a comparison.

The IC₅₀ value, which represents the attenuation percentage value, was calculated using the following formula:

$$\% \text{ Damping} = [(Ac-At)/Ac*100]$$

Where Ac was the absorbance of the control, and At was the absorbance of the sample or standard. The antioxidant activity was expressed as IC₅₀.

To determine the antioxidant activity of the samples, the percentage reduction in color intensity relative to the negative control sample was measured. The total antioxidant capacity was then expressed as Trolox equivalents (TEAC) per 1 g of sample dry extract.

Determination of tyrosinase inhibitory effect

For evaluation of tyrosinase inhibitory effect, a reaction mixture consisted of 0.9 mL 50% methanol solution of inhibitor and 2 mL L-tyrosine solution (0.244 mM) in aqueous phosphate buffer (pH $\frac{1}{4}$ 6.8; I $\frac{1}{4}$ 0.01 M) was

prepared; for the control sample, an equivalent volume of 50% methanol solution was used instead of the inhibitor solution. Oxidation of L-tyrosine was initiated by introducing 0.1 mL of aqueous mushroom tyrosinase solution (0.1 mg/mL). Test mixture and control mixture were incubated for 10 min at 37°C. Dopachrome appearance was monitored spectrophotometrically at 475 nm. The effect of test compounds on tyrosinase inhibition by IC₅₀ was determined, the concentration at which the compound inhibits half the original tyrosinase activity.

The percent inhibition of tyrosinase activity was calculated as follows:

$$\% \text{ inhibition} = (A_{\text{control}} - A_{\text{sample}}) / A_{\text{control}} * 100$$

A_{control} and A_{sample} were the absorbance values at 475 nm in the presence and absence of inhibitor. Tyrosinase inhibitory activities of extracts were evaluated with the same method using the same mixture without plant extract as a control.

RESULT AND DISCUSSION

Determination of physicochemical characteristics

Total ash, acid soluble ash, acid insoluble ash, moisture content and extractive values of the dried *Oyster Mushroom powder* were calculated and results are given in Table no. 1 For detection of adulteration in drugs or inappropriate handling of the drugs physical constants evaluation is an important point.

The moisture content more than 14 % may lead to chemical constituent's deterioration & decomposition. In the evaluation of crude drugs for checking adulteration and substitution or inappropriate handling ash value & acid insoluble ash value determination is important. The total ash is mostly significant in the estimation of purity of drugs it gives idea about the presence of or absence of metallic salts or silica. Total ash values are greater than water-soluble ash values and acid-insoluble, and the reduction in acid-insoluble ash values might be due to the existence of small amounts of siliceous matters.

Table No.: Physico-chemical characters of the Oyster Mushroom

Evaluation parameters	Mean Value (% w/w) \pm SD
Moisture content	8.15 \pm 0.37
Total ash value	9.15 \pm 0.45
Water-soluble ash value	1.95 \pm 0.16
Acid-insoluble ash value	2.83 \pm 0.3
Extractive values	
HEPO	6.23 \pm 0.18

DMEPO	5.13±0.25
EAEPO	7.16±0.19
EEPO	7.58±0.14

Mean value of six counts ±SD

Physicochemical Evaluation

The physicochemical parameters of the powdered sample were evaluated to assess its quality, purity, and suitability for further pharmacognostic and phytochemical investigations. The moisture content was found to be $8.15 \pm 0.37\%$ w/w, indicating low water content in the sample. This low moisture level is necessary, as excessive moisture may encourage microbial growth and enzymatic degradation, eventually disturbing the stability and shelf life of the material. The experimental moisture content proposes that the sample is sufficiently dried and fit for storage.

The **total ash value** was resolute to be $9.15 \pm 0.45\%$ w/w, which suggests the total amount of inorganic matter present in the sample. This value delivers an estimate of both physiological ash resulting from the plant tissue and non-physiological ash creating from extraneous materials such as soil or sand. The reasonable total ash content indicates satisfactory purity of the sample and minimal contamination with inorganic impurities.

Extractive Values

Extractive values provide guide of the nature and quantity of bioactive constituents extracted by means of solvents of varying polarity. In the present study, the extractive values were assessed using different solvents, and notable variations were observed.

The **hexane extract (HEPO)** showed an extractive value of $6.23 \pm 0.18\%$ w/w, indicating the presence of non-polar constituents such as lipids, fatty acids, waxes, and sterols. The moderate yield suggests that the sample contains a reasonable proportion of non-polar phytoconstituents.

The **dichloromethane extract (DMEPO)** showed a slightly lesser extractive value of $5.13 \pm 0.25\%$ w/w, dazzling the extraction of moderately non-polar compounds such as terpenoids and certain alkaloids. The reasonably lower yield may indicate a smaller proportion of such compounds in the sample.

The **ethyl acetate extract (EAEPO)** exhibited an extractive value of $7.16 \pm 0.19\%$ w/w, suggesting effective extraction of semi-polar constituents, including phenolic compounds and flavonoids. This higher yield highlights the suitability of ethyl acetate for separating antioxidant-related phytochemicals from the sample.

The **ethanol extract (EEPO)** demonstrated the highest extractive value of $7.58 \pm 0.14\%$ w/w, indicating that polar solvents are more efficient in extracting bioactive constituents. Ethanol is known to extract a wide range of polar compounds such as Phenolic compounds such as gallic acid, protocatechuic acid, p-Hydroxybenzoic acid, caffeic acid and ferulic acid, flavonoids such as quercetin, kaempferol, catechin, glycosides, and polysaccharides, which may contribute to the biological activities of the extract.

The physicochemical parameters got in this study are within acceptable limits and confirm the quality, purity, and stability of the sample. The extractive value results indicate that ethanol and ethyl acetate are more effective solvents for extracting bioactive constituents compared to non-polar solvents. The higher extractive yields experimental with ethanol and ethyl acetate propose the prevalence of polar and semi-polar phytochemicals, which may be accountable for the pharmacological and antioxidant properties of the sample.

Preliminary phytochemical screening

Specific phytochemical tests exhibited the presence of following constituents as shown in Table no. 2

Table: Preliminary phytochemical investigation of various extracts of Oyster Mushroom

Test for active constituents	HEPO	DMEPO	EAEPO	EEPO
Carbohydrate	+	-	+	+
Reducing sugars	+	-	+	+
Monosaccharides	+	-	+	+
Proteins	+	+	+	+
Amino acids	-	-	+	+

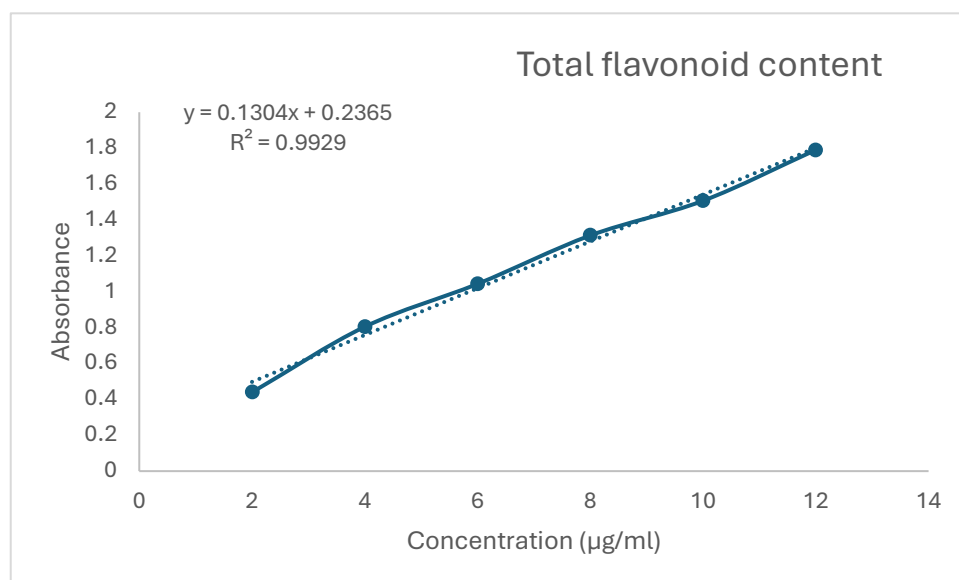
Steroids	+	-	-	-
Cardiac glycosides	-	-	-	-
Anthraquinone glycosides	-	-	-	+
Saponin glycosides	-	-	-	+
Triterpenes	+	-	-	+
Flavonoids	-	-	+	+
Phenolic compounds	-	-	+	+
Tannins	-	-	+	+

Preliminary phytochemical analysis was carried out to recognize the major classes of bioactive constituents present in the hexane (HEPO), dichloromethane (DMEPO), ethyl acetate (EAEO), and ethanol (EEPO) extracts. The outcomes of qualitative phytochemical tests exposed considerable difference in phytoconstituent distribution among the extracts, reflecting the influence of solvent polarity on extraction efficiency.

Flavonoids, phenolic compounds, and tannins were found exclusively in the ethyl acetate and ethanol extracts. These compounds are typically semi-polar to polar in nature, which explains their absence in the hexane and dichloromethane extracts. The presence of flavonoids and phenolics in EAEO and EEPO suggests that these extracts may exhibit strong antioxidant activity, as these compounds are known for their free radical scavenging and metal-chelating properties.

Total Flavonoid content

The total flavonoid content of the sample was determined with quercetin used as the reference standard. A calibration curve was prepared using quercetin at concentrations ranging from 2 to 12 $\mu\text{g/mL}$, which showed a progressive rise in absorbance with increasing concentration. The linear rise in absorbance values (0.439 to 1.790) specifies good linearity of the standard curve, confirming the suitability of quercetin for flavonoid quantification. The absorbance of the ethanolic extract was found to be 3.496, which was used to calculate the flavonoid concentration by using $y = 0.1304x + 0.2365$ equation. Based on this calibration, the total flavonoid content was found to be 34.46 $\mu\text{g/mg}$ quercetin equivalent (QE). This value proposes that the sample contains a considerable amount of flavonoid compounds.



Total Phenolic content

The total phenolic content of the ethanolic extract was determined using the Folin-Ciocalteu method, with

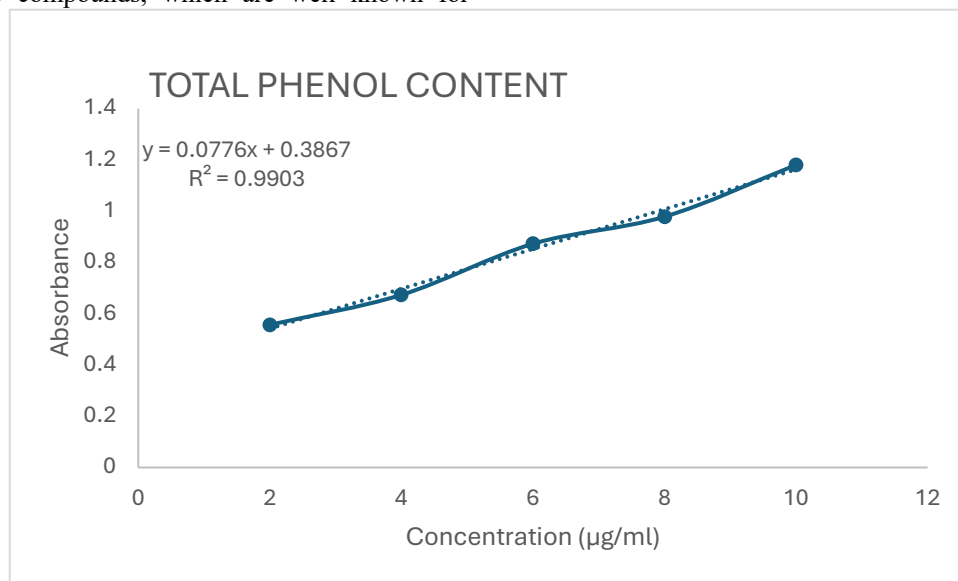
gallic acid as the reference standard. A calibration curve was created using gallic acid concentrations ranging from 2 to 10 $\mu\text{g/mL}$, and the consistent mean

absorbance values were calculated. The mean absorbance values increased with increasing gallic acid concentration (0.5567 at 2 $\mu\text{g/mL}$ to 1.18 at 10 $\mu\text{g/mL}$), demonstrating a clear linear relationship suitable for quantification.

The absorbance of the ethanolic extract was found to be 4.0633. Using the gallic acid calibration curve, the total phenolic content of the ethanolic extract was calculated to be 47.379 μg gallic acid equivalents (GAE) per mg by using $y=0.0776x+0.3867$ equation. This high phenolic content suggests that the ethanolic extract is rich in polyphenolic compounds, which are well known for

their antioxidant potential and free radical scavenging activity.

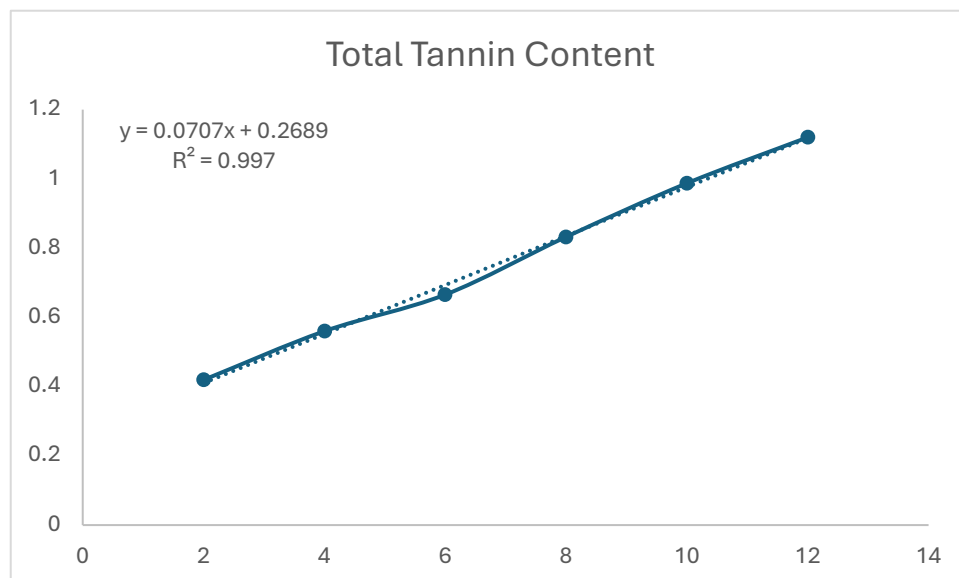
The high phenolic content detected in the ethanolic extract indicates significant bioactive potential, especially in terms of antioxidant activity, which can be further validated using assays such as DPPH, ABTS, and hydrogen peroxide scavenging. Due to its polarity, ethanol effectively Phenolic compounds such as gallic acid, protocatechuic acid, p-Hydroxybenzoic acid, caffeic acid and ferulic acid, which explains the elevated yield observed in this study.



Total tannin content

A standard calibration curve was prepared using gallic acid at concentrations ranging from 2 to 12 $\mu\text{g/mL}$. The ethanolic extract has shown absorbance 2.53. Using the gallic acid calibration curve, the total tannin content of the ethanolic extract was calculated by using $y=0.0707x+0.2689$ equation and found to be 31.98 μg gallic acid equivalents (GAE) per mg of extract. This result suggests that the extract contains a considerable amount of tannin compounds. Tannins are polyphenolic secondary metabolites known for their strong

antioxidant properties. The substantial tannin content reported in the ethanolic extract may meaningfully contribute to its antioxidant potential and is likely to play a part in scavenging free radicals in assays. The results indicate that the ethanolic extract is rich in tannins, backup its potential use as a natural antioxidant source. The presence of tannins in significant amounts improves the phytochemical profile of the extract and provides a scientific basis for its observed biological activities.



Antioxidant Activity

DPPH Radical Scavenging Activity

The free radical scavenging activity of the HEPO, DMEPO, EAPEO & EEPO was measured in terms of hydrogen donating or radical scavenging ability using the DPPH Assay. Positive control sample ascorbic acid was also tested using the DPPH method at concentrations of 25, 50, 75, 100, 125 and 150 mg/L. To mix the extracted samples and DPPH radicals, a vortex was used for 1 minute, followed by a 30-minutes incubation period to maximize the inhibitory reaction against DPPH radicals. The extracted samples were mixed with DPPH radicals using a vortex for 1 minute, followed by incubation for 30 minutes to allow maximum inhibition of DPPH radicals. Absorbance was measured at 517 nm. The DPPH assay is based on the ability of the sample to donate hydrogen atoms or

electrons to DPPH radicals, resulting in a decrease in absorbance. This reduction is accompanied by a visible color change of DPPH from deep purple to light yellow or pale purple, producing a measurable spectral response.

Results for the antioxidant activity test in DPPH Radical Scavenging model indicate that HEPO, DMEPO, EAPEO & EEPO have the IC₅₀ values of 96.86, 113.65, 63.61 and 58.69, respectively. As compared with ascorbic acid EAPEO & EEPO have shown strong antioxidant effect where the IC₅₀ value of ascorbic acid is 81.58 µg/mL.

TABLE NO.

Percent inhibition shown by Ascorbic acid, HEPO, DMEPO, EAPEO & EEPO in DPPH scavenging assay.

Concentration µg/mL	% INHIBITION				
	ASCORBIC ACID	HEPO	DMEPO	EAPEO	EEPO
25	23.94±1.02	21.13±0.85	14.78±0.086	35.91±1.42	38.29±1.35
50	30.98±0.99	31.69±0.67	21.12±0.073	45.05±1.38	46.40±1.89
75	47.33±0.82	41.69±1.87	33.80±1.12	55.98±0.09	53.52±0.87
100	59.65±1.28	51.97±2.09	46.39±1.93	63.45±0.84	67.32±1.68
125	73.03±1.42	61.61±2.45	52.46±1.54	69.78±1.26	75.66±1.28
150	82.50±0.09	69.85±1.09	66.19±1.84	75.98±1.51	83.09±1.72
IC ₅₀	81.58	96.86	113.65	63.62	58.69

All the values are expressed in mean ± SD.

The DPPH radical scavenging assay is usually used to evaluate the antioxidant capacity of mushroom extracts by measuring their ability to donate hydrogen atoms or

electrons to neutralize the stable DPPH free radical. The DPPH scavenging activity observed in oyster mushroom extracts can be mainly related with their phenolic and flavonoid constituents.

Phenolic compounds identified in oyster mushrooms include phenolic acids such as gallic acid, protocatechuic acid, caffeic acid, p-coumaric acid, ferulic acid, and syringic acid possess hydroxyl groups attached to aromatic rings, which enable efficient hydrogen atom donation to DPPH radicals, leading to a reduction in absorbance and a visible color change from deep purple to pale yellow. The resonance steadiness of the resulting phenoxyl radicals further enhances the radical scavenging efficiency of these phenolic acids. Several studies have reported a strong positive correlation between total phenolic content in Pleurotus extracts and their DPPH radical scavenging activity.

H₂O₂ scavenging activity

Results for the antioxidant activity test in H₂O₂ scavenging model indicate that HEPO, DMEPO, EAEPO & EEPO have exhibited potential antioxidant activity. The IC₅₀ values of HEPO, DMEPO, EAEPO & EEPO 224.53, 230.86, 153.36, and 113.10 respectively. In this model also EAEPO & EEPO have shown strong antioxidant effect as compared with ascorbic acid with IC₅₀ value of 112.38 µg/mL.

TABLE NO.

Percent inhibition shown by Ascorbic acid, HEPO, DMEPO, EAEPO & EEPO in H₂O₂ scavenging assay.

Concentration µg/mL	% INHIBITION				
	ASCORBIC ACID	HEPO	DMEPO	EAEPO	EEPO
50.00	23.94±1.2	21.13±1.51	14.79±0.84	35.91±2.15	38.29±0.57
100.00	30.99±1.28	31.69±2.45	21.13±0.97	45.05±0.634	46.40±0.84
150.00	47.39±0.69	41.69±1.25	33.80±1.54	55.98±1.59	53.52±1.12
200.00	59.65±1.87	51.97±2.34	46.39±1.54	63.45±0.775	67.32±3.94
250.00	73.03±0.54	61.62±1.87	52.46±0.93	69.78±0.873	75.66±1.97
300.00	82.51±2.15	69.86±0.94	66.20±0.84	75.98±0.592	83.09±1.59
IC ₅₀	112.38	224.53	230.86	153.36	113.11

All the values are expressed in mean ± SD.

The hydrogen peroxide (H₂O₂) scavenging assay is a significant method for assessing antioxidant activity, as H₂O₂ is a non-radical reactive oxygen species capable of penetrating biological membranes and producing highly reactive hydroxyl radicals under metal-catalyzed conditions. The H₂O₂ scavenging activity observed in the ethyl acetate and ethanol extracts of oyster mushrooms (Pleurotus species) can be primarily attributed to the presence of phenolic compounds and flavonoids selectively extracted by these solvents. Phenolic acids like gallic acid, caffeic acid, p-coumaric acid, ferulic acid, and protocatechuic acid reported in Pleurotus species possess multiple hydroxyl groups capable of donating electrons to hydrogen peroxide, thus changing it into water. The ethanol extract of oyster mushrooms characteristically displays enhanced hydrogen peroxide scavenging activity due to the higher total phenolic and flavonoid content. Flavonoids present in ethanol extracts shows significantly to antioxidant activity through redox properties, mainly due to the ability to undergo electron transfer reactions that

neutralize H₂O₂. Structural features such as hydroxylation of the aromatic rings and conjugation within the flavonoid skeleton enhance radical stabilization after oxidation.

The hydrogen peroxide scavenging activity of ethyl acetate and ethanol extracts of oyster mushrooms is mainly related with their flavonoid and phenolic compound content.

ABTS (2,2-azinobis (3-ethylbenzothiazoline-6-sulfonate)) antioxidant activity test

HEPO, DMEPO, EAEPO & EEPO have been tested for antioxidant activity by using ABTS model and results were expressed in following table. The IC₅₀ values of HEPO, DMEPO, EAEPO & EEPO 278.23, 227.42, 123.73, and 75.87 respectively. In this model EEPO have shown strong antioxidant effect as compared with ascorbic acid with IC₅₀ value of 68.01 µg/mL.

TABLE NO.

Percent inhibition shown by Ascorbic acid, HEPO, DMEPO, EAEPO & EEPO in ABTS assay.

Concentration µg/mL	% INHIBITION				
	ASCORBIC ACID	HEPO	DMEPO	EAEPO	EEPO
50.00	47.86±1.65	14.29±1.26	28.57±1.42	31.17±0.83	43.70±1.29
100.00	53.51±1.57	21.43±0.51	33.77±1.84	45.45±1.51	54.67±0.53
150.00	63.51±0.85	29.87±0.98	39.35±1.34	57.14±1.64	65.32±0.46
200.00	70.69±0.91	38.31±1.5	44.81±1.67	69.61±1.95	70.71±0.12
250.00	79.29±1.42	45.45±2.05	53.90±0.98	77.92±0.88	80.45±0.45
300.00	85.84±1.25	53.25±0.94	59.74±0.82	87.40±1.28	87.27±0.27

All the values are expressed in mean ± SD.

For evaluating the antioxidant potential of bioactive compounds the ABTS radical cation scavenging assay is an effective method which is capable of neutralizing free radicals through electron transfer mechanisms. The notable ABTS scavenging activity showed by ethyl acetate and ethanol extracts of oyster mushrooms (*Pleurotus* species) is powerfully related to the presence of phenolic compounds and flavonoids enriched in these solvent fractions. Phenolic acids such as gallic acid, caffeic acid, p-coumaric acid, protocatechuic acid, and ferulic acid reported in *Pleurotus* species own hydroxyl groups attached to aromatic rings which allow efficient electron donation to the ABTS^{•+} radical. This reaction leads to the decrease of the radical cation and a conforming decrease in absorbance. The stabilization of oxidized phenolic intermediates through resonance further enhances their radical scavenging effectiveness, contributing to the antioxidant response observed in the ethyl acetate extract. Ethanol extracts characteristically demonstrate higher total phenolic and flavonoid contents, which directly impact their ABTS radical scavenging capacity. Flavonoids present in ethanol extracts show strong antioxidant performance due to their conjugated structures and multiple hydroxyl substitutions, which ease rapid electron transfer reactions. These properties are particularly relevant in the ABTS assay, which predominantly reflects single-electron transfer mechanisms.

Direct radical neutralization and phenolic compounds and flavonoids present in both extracts may also pay indirectly by chelating transition metal ions involved in oxidative processes. This metal-binding ability restricts radical generation and enhances the total antioxidant effectiveness of the extracts. Moreover, the interaction between phenolic acids, flavonoids, and other antioxidant molecules such as ergothioneine may produce synergistic effects, further improving the ABTS scavenging performance of oyster mushroom extracts.

CONCLUSION

The present study demonstrates that successive solvent extracts of *Pleurotus ostreatus* possess significant antioxidant and tyrosinase inhibitory activities. Among all extracts, the ethyl acetate (EAEPO) and ethanol (EEPO) fractions showed superior activity in DPPH, H₂O₂, and ABTS assays, along with strong tyrosinase inhibition. These effects correlate with their high phenolic, flavonoid, and tannin contents.

Overall, the findings indicate that ethyl acetate and ethanol extracts of *Pleurotus ostreatus* are promising natural sources of antioxidant and skin-depigmenting agents with potential applications in cosmetic and pharmaceutical formulations.

ACKNOWLEDGEMENT

The authors express their sincere gratitude to the Principal and Management of Maratha Vidya Prasarak Samaj's College of Pharmacy, Nashik for providing the necessary laboratory facilities, instrumentation support, and research environment to carry out this work successfully.

The authors also acknowledge the guidance and encouragement of the research supervisor and the support of laboratory staff throughout the experimental study.

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