

Research

**ANTIOXIDANT, CHELATING AND ENZYME INHIBITORY ACTIVITIES OF VICIA SATIVA (COMMON VETCH) SEED POLYPHENOLS.****CRISTINA MEGÍAS<sup>1</sup>, GOKHAN ZENGİN<sup>2</sup>, ABDURRAHMAN AKTUMSEK<sup>2</sup>, JULIO GIRÓN-CALLE<sup>1</sup>, ISABEL CORTÉS-GIRALDO<sup>1</sup>, MANUEL ALAIZ<sup>1</sup> and JAVIER VIOQUE<sup>1\*</sup>**<sup>1</sup>Food Phytochemistry Department, Instituto de la Grasa (C.S.I.C.), Campus Universidad Pablo de Olavide, 41013-Sevilla, Spain.<sup>2</sup>Department of Biology, Science Faculty, Selcuk University, 42250-Konya, Turkey**Received date:** 17-03-2016; **Accepted date:** 10-05-2016; **Published date:** 16-05-2016**CORRESPONDENCE AUTHOR:** JAVIER VIOQUE

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**E-mail:** [jvioque@cica.es](mailto:jvioque@cica.es)**CONFLICTS OF INTEREST**

There are no conflicts of interest for any of the authors.

**ABSTRACT:**

Antioxidant, metal chelating, and enzyme inhibitory activities have been determined in polyphenol extracts from the seeds of three *V. sativa* populations from southwestern Spain in order to identify potential health-promoting properties. These activities have been compared with those of a *V. faba* seed extract. The polyphenol composition of the *V. sativa* extracts was analyzed by HPLC/MS. Reducing power, total antioxidant activity, and metal chelating activity were higher in *V. sativa* extracts than in *V. faba* extracts. Radical scavenging activity was however higher in the extract from *V. faba*. Cholinesterase and tyrosinase inhibitory activities were higher in the extracts from *V. faba*, while inhibition of  $\alpha$ -amylase was higher in *V. sativa* extracts. The  $\alpha$ -glucosidase inhibitory activity was similar in all extracts. The content in total polyphenols was higher in *V. sativa* than *V. faba*. Analysis of the polyphenol composition revealed variability among *V. sativa* populations, but all populations had in common the presence of catechin and hydroxybenzoic aldehyde. Two populations were characterized by the presence of glycosides of apigenin and quercetin, while a third one had more phenolic acids. Results demonstrate that *V. sativa* seeds have a number of health-promoting properties related with antioxidant activity and inhibition of enzymatic activities that are comparable or even higher than those observed in *V. faba*.

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