

EVALUATION OF ANTIOXIDANT PROPERTIES OF GLYCOLIC EXTRACTS OF *Baccharis dracunculifolia* AND *Rosmarinus officinalis*

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Brazil exhibits a large flora biodiversity with pharmacological potential in which are included *Baccharis dracunculifolia* (Asteraceae) and *Rosmarinus officinalis* (Labiatae) that are known as “alecrim-do-campo” and “alecrim”, respectively. Several literature data describes antioxidant properties of *R. officinalis*, however, there is no evidences to *B. dracunculifolia*. In this work, we evaluated the antioxidant properties of glycolic extracts of *B. dracunculifolia* and *R. officinalis* in isolated rat liver mitochondria and the results were compared with classical flavonoid quercetin. The glycolic extracts were obtained by fractionated percolation described in the Brazilian Pharmacopoeia and it was considered as 100%. Both extracts were able to inhibit the Fe²⁺/citrate-induced lipid peroxidation of the mitochondrial membrane in a dose dependent manner. The maximal inhibition was obtained with extracts diluted 0.025% and 0.05% for *R. officinalis* and *Baccharis dracunculifolia*, respectively. In these conditions, the extracts also decreased the Fe²⁺/citrate-induced hydrogen peroxide generation. The ability of the extracts to reduce DPPH and to chelate Fe²⁺ suggests that the antioxidant activity exhibited by the extracts comes both from the prevention of free radical generation and from the free radical trapping. Keywords: plant extracts, mitochondria, antioxidant activity. Supported by FAPESP, CNPq, FAEP-UMC.