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Antioxidative activity of flavonoid rich extract of *Oenothers odorate* Jacquin on the oxidation of low density lipoprotein

Beung-Ho Ryu[1], Hee-Sook Kim[1] and Kyung-Ja Cho[2]

[1]Department of Food Science and Biotechnology
[2]Department of Home Economic

There is growing interest in understanding the role and mechanisms of flavonoid as antioxidant. The antioxidative activity of flavonoid typically present in *Oenothers odorate* Jacquin was investigated in vitro using a human LDL oxidation assay. In the present work, LDL were incubated with increasing concentrations of extracts of *Oenothers odorate* Jacquin and LDL oxidation started by adding $CuSO_4$ to the media. Substances in leaves extracts of *Oenothers odorate* Jacquin are capable of inhibiting the initiation and the propagation of LDL oxidation. They inhibit LDL oxidation, monitored by thiobarbituric acid-reactive substances(TBARS), as well as modification as shown through direct measurement of electrophoretic mobility, and fluorescence. Inhibition is a dose dependent effect that becomes already apparent at concentration of extracts as low as 40μg/mL. Inhibition is almost complete at 80 μg/mL. Extracts of *Oenothers odorate* Jacquin were more potent antioxidative activity than either ascorbic acid and *dl*-α-tocopherol.