

The Effects of Mulberry Fruit on the Antioxidative Defense Systems and Oxidative Stress in the Erythrocytes of Streptozotocin-Induced Diabetic Rats*

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The current study examined the effects of mulberry fruit on the antioxidative defense systems and oxidative stress in the erythrocytes of diabetes-induced rats. Sprague-Dawley male rats were randomly assigned to one normal and three streptozotocin (STZ)-induced diabetic groups. The diabetic groups were fed a mulberry fruit-free diet (DM-group), 0.3% mulberry fruit diet (DM-F group) or 0.6% mulberry fruit diet (DM-2F group). Diabetes was induced with STZ after three weeks of the experimental diets. The rats were sacrificed 9 days later for examination of the antioxidative defense systems and oxidative stress in the erythrocytes. Means of cy-3-*O*-glucopyranoside, cy-3-*O*-rutinoside, rutin, isoquercitrin, quercetin, morin and dehydroquercetin contents were 230.45, 131.5, 142.5, 10.3, 5.8, 1.6 and 3.83 mg per 100g dry weight, respectively, in the mulberry fruit. Mulberry fruit strengthened the antioxidative defense systems through increased activity of the antioxidant enzymes, such as glutathione peroxidase (GSH-px) and catalase (CAT), in the erythrocytes of the diabetes-induced rats. Accordingly, mulberry fruit was found to reduce the accumulation of thiobarbituric acid reactive substance (TBARS). Therefore, mulberry fruit was found to be excellent for strengthening the antioxidative defense system and reducing damaging oxidative substances in the erythrocytes of the diabetes-induced rats.

Keywords: Diabetes, Mulberry fruit, Antioxidative defense system, Oxidative stress

INTRODUCTION

Diabetes is a chronic disease that cannot be those suffering from the disease may develop complications if it is not properly controlled. Typical diabetic complications involve vascular complications, primarily categorized into macroangiopathy and microangiopathy. Recently, attentions has been drawn to the theory that oxidative stress is related to the cause of such chronic diabetic complications.¹⁾ Diabetics and animal models exhibit high oxidative stress due to persistent and chronic hyperglycemia, thereby restricting the activity of the antioxidative defense system and instead promoting the generation of free radicals.²⁾ So to prevent diabetes and complications, it is essential control oxidative stress through the control of glycosemia. Recently, many investigators through the anti-diabetes studies and done anti-diabetes functional food material development using natural resources from silkworms,³⁾ mulberry leaves⁴⁻⁶⁾ and green tea catechin.⁷⁻⁹⁾ Attention has also been drawn to the study of mulberry fruit.^{10,11)}

Mulberries (*Morus sp.*) are a good source of sugars, acids and anthocyanin pigments, which are important constituents of juices, beverages and wines. Moreover, the crude drug "Sangsimja", fruit of *M. alba* (Moraceae), has been used in traditional Chinese medicine to cure and prevent diabetes, anemia, hypertension and arthritis.^{12,13)} Recently, mulberry fruit has been reported to have anti-diabetic,¹⁴⁾ anti-oxidative,¹⁵⁻¹⁸⁾ anti-inflammatory¹⁷⁾ and anti-hyperlipidemic¹⁹⁾ functions. *In vitro* studies of antioxidants in mulberry fruit, have found various ingredients such as flavonoids, silbenes, prenylflavonoids, coumarin and deoxynojiri- mycine.^{20,21)} But, related research on antioxidants and oxidative stress in diabetic rats has not been thorough- going enough.

In this study we examined the effects of mulberry fruit on the antioxidative defense systems and oxidative stress in the erythrocytes of diabetes-induced experimental rats.

MATERIALS AND METHODS

Preparation of Plant Materials

The Cheongil mulberry fruit that was used in this experiment was grown in the fields of Youngcheon Silkworm Culture Agricultural Co-operative Association, Youngcheon, Korea and harvested in early June, 2003.

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All of the fruit used was reduced through abrasion to 100-mesh size after being freeze-dried for the experiment.

Analysis of Anthocyanin and Flavonoid Contents

The analysis of anthocyanin and flavonoid was done according to the method of Lee *et al.*²²⁾

Experimental Animals and Diets

Male Sprague-Dawley rats weighing between 90 and 110 g were purchased from Bio genomics (Seoul, Korea). The rats were individually housed in stainless steel cages in a room with controlled temperature (20-23 °C) and lighting (alternating 12 h periods of light and dark). They were fed a pellet commercial non-purified diet. (Samyang, Seoul, Korea) for 7 days after arrival. They were randomly divided into one normal group and three diabetic groups of 10 experimental rats each. The four groups were fed experimental diets for 3 weeks and the diabetic groups were given a mulberry fruit-free diet (DM group), 0.3% mulberry fruit diet (DM-F group) or 0.6% mulberry fruit diet (DM-2F group). The experimental design was approved by the committee for the care and use of laboratory animals at the Catholic University of Daegu.

Experimental Diabetes

Diabetes was induced by an intravenous injection of STZ (50 mg/kg body weight) in a citrate buffer (pH 4.3) via tail vein. Rats with a blood glucose concentration

of 16.7 mmol/L after 9 days were used for the experiment.

Preparation of Erythrocytes

Blood samples were collected from the abdominal aorta using 22-gauge injector and placed in heparin-coated tubes. After centrifugation at 1000×g for 15 min at 4°C, the plasma and buffy coat were carefully removed. The separated cells were then washed three times by resuspending in a 0.9% NaCl solution and repeating the centrifugation. The washed cells were lysed in an equal volume of water and mixed thoroughly.

Measurement of Antioxidative Enzyme Activity in Erythrocytes

To remove the hemoglobin by precipitation with chloroform ethanol, 0.4 mL of an ethanol chloroform (3:5, v/v) mixture was added to a 1 mL aliquot of the hemolysate cooled in ice. This mixture was stirred constantly for 15 min and then diluted with 0.2 mL of water. After centrifugation for 10 min at 1600×g, the pale yellow supernatant was separated from the protein precipitate and used to assay the superoxide dismutase. The hemolysate was diluted 20 times and used as the raw material for the SOD activity measurement. The activity of SOD was measured according to the method of Marklund and Marklund.²³⁾ The hemolysate was diluted 5 times and used as the raw material for the GSHpx activity measurement. The activity of GSHpx

Table 1. Composition of experimental diets

Groups	Ingredients	Normal ¹⁾	DM ²⁾	DM-F ³⁾	DM-2F ⁴⁾
	Corn starch ⁵⁾	698	698	695	692
	Casein ⁶⁾	150	150	150	150
	DL-methionine ⁷⁾	2	2	2	2
	Mineral mix ⁸⁾	40	40	40	40
	Vitamin mix ⁹⁾	10	10	10	10
	Corn oil ¹⁰⁾	50	50	50	50
	Cellulose ¹¹⁾	50	50	50	50
	Mulberry fruit ¹²⁾	-	-	3	6
	Total(g)	1000	1000	1000	1000

1) Normal: no injection of streptozotocin + basal diet

2) DM: injection of streptozotocin + mulberry fruit free diet

3) DM-F: injection of streptozotocin + 0.3% mulberry fruit diet

4) DM-2F: injection of streptozotocin + 0.6% mulberry fruit diet

5) SamYang Co., Seoul, Korea

6) Lactic Casein, 30 mesh, New Zealand Dairy Board, Wellington, N. Z.

7) Sigma Chem. Co., St. Louis, Missouri, U.S.A

8) Mineral mix, AIN-76 (g/kg mixture) : Calcium Phosphate, dibasic (CaHPO₄ · 2H₂O) 500, Sodium chloride (NaCl) 74, Potassium citrate, monohydrate (K₃C₆H₅O₇ · H₂O) 220, Potassium sulfate (K₂SO₄) 52, Magnesium oxide (MgO) 24, Manganous carbonate (45-48% Mn) 3.5, Ferric citrate (16-17% Fe) 6, Zinc carbonate (70% ZnO) 1.6, Cupric carbonate (53-55% Cu) 0.3, Potassium iodate (KIO₃) 0.01, Sodium selenite (Na₂SeO₃ · 5H₂O) 0.01, Chromium potassium sulfate [CrK(SO₄)₂ · 12H₂O] 0.55, filled up to 1,000 with sucrose, Harlan TEKLAD Co.

9) Vitamin mix, AIN-76A (g/kg mixture): p-Aminobenzoic Acid 11.0132, Ascorbic Acid, coated (97.5%) 101.6604, Biotin 0.0441, Vitamin B₁₂ (0.1% trituration in mannitol) 2.9736, Calcium Pantothenate 6.6079, Choline Dihydrogen Citrate 349.6916, Folic Acid 0.1982, Inositol 11.0132, Menadione 4.9559, Niacin 9.9119, Pyridoxine HCl 2.2026, Riboflavin 2.2026, Thiamin HCl 2.2026, Dry Vitamin A Palmitate (500,000 U/g) 3.9648, Dry Vitamin D₃ (500,000 U/g) 0.4405, Dry Vitamin E Acetate (500 U/g) 24.2291, Corn Starch, Harlan TEKLAD Co.

10) Dong Bang oil Co., Seoul, Korea

11) Sigma Chem. Co. CMC (Sodium carboxyl methyl cellulose, non-nutritive fiber), St. Louis, Missouri, U.S.A

12) Mulberry fruit powder

and CAT were measured according to the method of Lawrence and Bulk²⁴⁾ and Aebi.²⁵⁾

Measurement of Oxidative Damage in Erythrocytes

The content of TBARS was measured according to the method of Yagi.²⁶⁾ That is, fluorescence in the excitation wave 515 nm, emission wave 553 nm extracting TBARS by *n*-butanol, and standard material used 1,1,3,3-tetra ethoxypropane. This was reacted for 5 min at room temperature after adding 4 mL 1/12 N H₂SO₄ solution and 0.05 mL 10% phosphotungstic acid solution for 0.05 mL serum. The supernatant liquid was centrifuged at 1,100×g for 10 minutes and reacted again after adding 2 mL 1/12 N H₂SO₄ solution and 0.3 mL 10% phosphotungstic acid solution to the sludge. It was then reacted for 60 minutes in a 95°C constant-temperature water tank after adding 4 mL distilled water and 1 mL 0.67% TBA solution to sludge and removing the supernatant liquid after centrifuge for 10 minutes at 1,100×g. A measurement was made of the fluorescence material of *n*-butanol floor that had been centrifuged for 15 minutes in 1,100×g after mix adding 5.0 mL *n*-butanol and it was cooled immediately.

Determination of Hemoglobin

Hemoglobin concentration was estimated in an aliquot of the hemolysate.

Analysis was done of SOD, GSHpx, CAT enzyme activities and TBARS contents of the erythrocyte and colormetric fixed quantity to 540 nm was done using a commercial assay kit (AM 503 K, ASAN Pharmaceutical Co., Korea).

Statistical Analysis

All data were assessed by analysis of variance (ANOVA). If significance was found by ANOVA, comparisons among group means were made using Tukey's Honestly Significant Difference test.²⁷⁾

RESULTS

Means of Anthocyanins and Flavonoids

Table 2 shows the means of anthocyanins and flavonoids. Means of cy-3-*O*-glucopyranoside, cy-3-*O*-rutinoside, rutin, isoquercitrin, quercetin, morin and dehydroquercetin contents of the mulberry fruit were

230.45, 131.5, 142.5, 10.3, 5.8, 1.6 and 3.83 mg per 100 g dry weight, respectively.

Body Weight Gains, Food Intake and Food Efficiency Ratio

Body weight gains, food intake and food efficiency ratio during the experimental period are shown in Table 3 and Figure 1. Body weights gain and food efficiency ratio significantly decreased after STZ injection. Food intake significantly increased in the diabetic groups, but it was not different among the diabetic groups.

Table 3. Effects of mulberry fruit on body weight gains, food intake and food efficiency ratio (FER) in streptozotocin-induced diabetic rats.

	Body weight gains (g)	Food intake (g)	FER
During 4 weeks before STZ injection			
Normal	70.50±0.71 ^{NS}	300.97±0.00 ^{NS}	0.23±0.00 ^{NS}
DM	76.00±7.41	294.00±6.26	0.26±0.03
DM-F	77.70±33.01	327.22±18.48	0.24±0.10
DM-2F	73.50±11.63	324.50±5.87	0.23±0.04
During 9 days after STZ injection			
Normal	15.10±6.36 ^a	154.51±0.00 ^a	0.10±0.04 ^a
DM	-58.10±22.77 ^b	175.13±0.29 ^b	-0.37±0.14 ^b
DM-F	-46.50±16.97 ^b	172.51±19.41 ^b	-0.27±0.10 ^b
DM-2F	-42.34±2.35 ^b	174.76±12.12 ^b	-0.24±0.03 ^b

All values are mean ± SE (n = 10). Values with different superscript letters (a,b) in the same column are significantly different at p<0.05 by Tukey's test. The experimental conditions were the same as those described in Table 1. FER : Food efficiency ratio

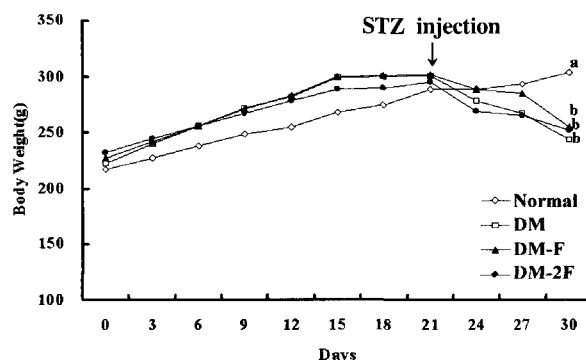


Fig 1. Changes in body weight in rat fed different experimental diets for 3 weeks and 9 days after streptozotocin-induced diabetic rats.

All values are mean ± SE (n = 10). Values with different superscript letters (a, b) in the same column are significantly different at p<0.05 by Tukey's test. The experimental conditions were the same as those described in Table 1.

Table 2. Means of anthocyanins and flavonoids from cheongil mulberry fruit.

Mulberry fruit	Anthocyanins (mg/100g, dry weight)		Flavonoids (mg/100g, dry weight)				
	Cy-3- <i>O</i> -glu ¹⁾	Cy-3- <i>O</i> -rut ²⁾	Rutin	Isoquercitrin	Quercetin	Morin	Dehydroquercetin
Cheongil	230.45	131.5	142.5	10.3	5.8	1.6	3.83

1) Cyandidin 3-*O*-β-glucopyranoside. 2) Cyandidin 3-*O*-β-rutinoside.

Antioxidative Defense Enzyme Activity of Erythrocytes

Table 4 shows the activity of SOD, an antioxidant enzyme that reduces superoxide radicals to H_2O_2 , which in turn is excreted as H_2O based on the activity of GSH-px and catalase, thereby protecting the body from oxygen toxicity. The activity of erythrocytes SOD in the DM, DM-F and DM-2F groups decreased to 17%, 14% and 16%, respectively, compared with that of the normal group but there was no significant difference among the diabetes groups. The activity of GSH-px (Fig. 2) in the

Table 4. Effects of mulberry fruit on erythrocyte superoxide dismutase (SOD) activities in streptozotocin-induced diabetic rats.

Groups	SOD unit/min/g Hb
Normal	122.65±2.56 ^a
DM	101.95±3.39 ^b
DM-F	105.77±1.02 ^b
DM-2F	103.99±4.21 ^b

All values are mean ± SE (n = 10)

Values with different superscript letters (a,b) in the same column are significantly different at $p < 0.05$ by Tukey's test.

The experimental conditions were the same as those described in Table 1.

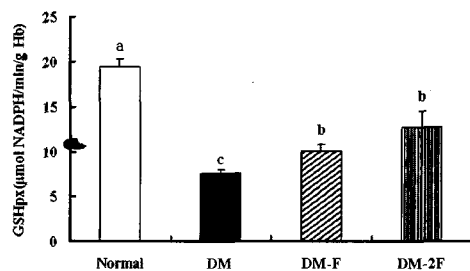


Fig 2. Effects of mulberry fruit on erythrocyte glutathione peroxidase (GSHpx) activities in streptozotocin-induced diabetic rats.

All values are mean ± SE (n = 10).

Values with different superscript letters (a, b, c) in the same column are significantly different at $p < 0.05$ by Tukey's test.

The experimental conditions were the same as those described in Table 1.

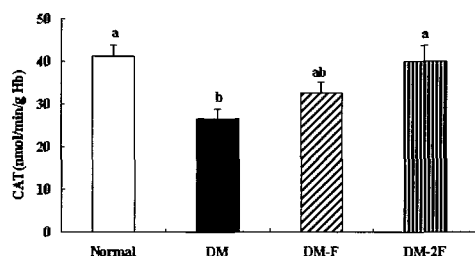


Fig 3. Effects of mulberry fruit on erythrocyte catalase (CAT) activities in streptozotocin-induced diabetic rats.

All values are mean ± SE (n = 10).

Values with different superscript letters (a, b) in the same column are significantly different at $p < 0.05$ by Tukey's test.

The experimental conditions were the same as those described in Table 1.

DM group decreased to 61% compared with that of the normal group. However, in the DM-F and DM-2F groups it increased to 33% and 69%, respectively, compared with that of DM group. The activity of CAT (Fig. 3) in the DM group decreased to 36% compared with that of the normal group. However, in the DM-F group it increased to 22% compared with that of the DM group and in the DM-2F group it remained at the normal level.

Oxidative Damage of Erythrocytes

TBARS contents as an index oxidative damage is shown in Figure 4.

The concentration of TBARS in the DM group increased to 122% compared with that of the normal group. However, the concentration in the DM-F and DM-2F groups decreased to 17% and 28%, respectively, compared with that of the DM group.

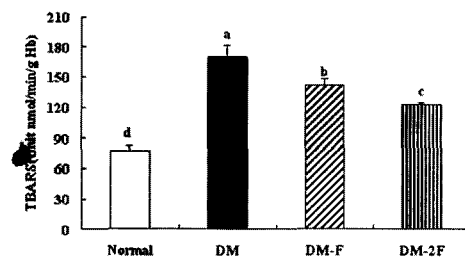


Fig 4. Effects of mulberry fruits on erythrocyte thiobarbituric reactive substances (TBARS) values in streptozotocin-induced diabetic rats.

All values are mean ± SE (n = 10)

Values with different superscript letters (a, b, c, d) in the same column are significantly different at $p < 0.05$ by Tukey's test.

The experimental conditions were the same as those described in Table 1.

DISCUSSION

The current study examined the effects of mulberry fruit on the antioxidative defense system and oxidative stress in the erythrocytes of diabetes-induced experimental rats.

Mulberry fruit includes several flavonols such as quercetin and its glycosides, rutin, isoquercitrin, and quercitrin and anthocyanins.²⁸⁻³⁰ Many kinds of anthocyanins and flavonoids in mulberry fruit have been reported to play important roles as dietary antioxidants in the prevention of oxidative damage caused by active oxygen radicals in living systems.^{31,32} Additionally, anthocyanins have been reported to possess several biological activities such as anti-convulsant, anti-carcinogenic, anti-atherosclerotic, and anti-inflammatory actions.³³⁻³⁶ Flavonoids have various biochemical and pharmacological effects, including anti-cancer, anti-oxidative, anti-inflammatory and anti-mutagenic activities.^{37,38} Means of cy-3-O-glucopyranoside, cy-3-O-

rutinoside, rutin, isoquercitrin, quercetin, morin and dehydroquercetin contents in the mulberry fruit were 230.45, 131.5, 142.5, 10.3, 5.8, 1.6 and 3.83 mg per 100 g dry weight, respectively.

Body weight gains and food efficiency ratio significantly decreased after STZ injection. Food intake significantly increased in diabetic groups, but it was not different among the groups.

Griesmacher and Kindhauser reported that an oxidative stress increase appeared with increase in nonenzymatic glycosylation, autooxidative glycosylation and a change in the antioxidative defense system in the diabetes state.³⁹⁾ There is an oxidative defense system to prevent the accumulation of free radicals or lipid peroxidation *in vivo*.

SOD, an antioxidant enzyme, reduces superoxide radicals to H₂O₂, which in turn is excreted as H₂O based on the activity of GSH-px and catalase, thereby protecting the body from oxygen toxicity. Based on observation of the activity of the antioxidative defense system in the erythrocytes, the SOD activity seen in the diabetic groups significantly decreased compared to the normal group but there was no significant difference among the groups. GSH-px activity decreased considerably in the DM group compared to the normal group. However, there was a significant increase in the DM-F and DM-2F groups compared to the DM group. Catalase activity, which prevents peroxidative damage by removing hydrogen peroxide and organic peroxide, decreased significantly in the DM group compared to the normal group. However, in the DM-2F group it remained at the normal level. The inactivity of the antioxidant enzymes SOD, GSH-px and catalase in the diabetes groups was attributed to peroxidative damage to the tissues caused by diabetes,⁴⁰⁾ while the feeding of mulberry fruit contributed to maintaining the optimum condition of the cell membrane organelles, essential for enzyme activity, by protecting them from peroxidation.

Lipid peroxidation is caused by the augmentation of oxidative stress and the decrease of an antioxidative defense system *in vivo*. TBARS content as an index oxidative damage in the DM group significantly increased compared to the normal group. However, the concentration in the DM-F and DM-2F groups were significantly decreased compared to the DM group. This results was suggest that the flavonoid compound of mulberry fruit acted as antioxidant.

In conclusion, mulberry fruit strengthened the antioxidative defense system thanks to the increased activity of antioxidant enzymes, such as GSH-px and catalase, in the erythrocytes of the diabetes-induced experimental rats. Accordingly, mulberry fruit was found to decrease the generation of oxidative damage-causing substances, such as lipid peroxidation lowered by

oxidative damage.

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