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# Zanthoxylum acanthopodium pdf

Zanthoxylum species. Zanthoxylum sp. Zanthoxylum armatum.



Zanthoxylum monophyllum. Zanthoxylum spp.

Humans have continually depended on plants for food and medicine. Plants produce secondary metabolites in response to infective agents and environmental factors. Consequently, efforts have been made to isolate, characterize and investigate the beneficial effects of plant-derived secondary metabolites on human health. Notably, several bioactive compounds from plants have provided inspirations for the synthesis of chemical drugs, such as artesunate from artemisinins and quinolone antimalarials from quinine (Karunamoorthi et al., 2013; Lifongo et al., 2014; Pawar 2014; Numonov et al., 2019). Natural product chemists often rely on traditional knowledge on plants with medicinal potentials to produce crude extracts with biological activities. This process is followed by downstream processing to isolate the bioactive compounds, and structural characterization to identify them. In some cases, chemical modifications of the phytochemicals are used to produce more clinically effective and safer entities. Zanthoxylum species, also known as Fagara species, have a long history of use as sources of food and drug by locals in different parts of Asia, America and Africa. In traditional medicine, many of the plant species are used in treating sickle cell anemia, trypanosomiasis, malaria and microbial infections, including tuberculosis and enteritis, with Z. zanthoxyloides Lam being the most reported species for these applications (Erichsen-Brown 1979; Burkill 1985). For example, fruits of Z. leprieurii Guill. and Perr. and Z. zanthoxyloides Lam are used in managing fever, malaria, tumors and sickle cell anemia (Tamdem 2019) while the stem bark, leaves, and roots are applied to suppress pain, and to treat arthritis, leprosy, stomachache and venereal diseases in Cameroon (Burkill 1998; Ngoumo et al., 2010). Furthermore, different parts of Z. leprieurii are used to treat or manage tuberculosis, malaria, human immunodeficiency virus (HIV) and several types of bacterial infection in Uganda and other parts of Africa (Lamorde et al., 2010; Tabuti et al., 2010; Bunalema et al., 2014).



In China and other parts of Eastern Asia, Z. bungeanum Maxim. (Syn. Z. piperitum Benth.) is widely used as a food condiment because of its perceived health benefits Hwang et al. (2008) and as cosmetics for maintaining skin quality (Hwang et al., 2020). In Chinese medicine, Z. bungeanum is used as spices and for treating infection and bone diseases (Lee and Lim 2008; Kim et al., 2017). The leaves, fruits and barks are used in treating bacterial and fungal infections, as spices, and for food preservation in Japan (Hatano et al., 2004). Similarly, different parts of Z. schinifolium Siebold and Zucc. are used as food condiments and for treating stomach pain, diarrhea, jaundice, and cold in Eastern Asia (Cui et al., 2009). Furthermore, herbal preparation from different parts of Z. americanum Mill. is traditionally used for treating tumors, fungal skin infections, respiratory, urinary, genital and gastrointestinal (GIT) diseases by herbal healers in Canada and United States (Moerman 1998). In Kanayatin Dayak Community, West Kalimantan, Indonesia, the stem and root of Z. bungeanum are consumed raw or after boiling in water to prevent alcohol intoxication and treat respiratory diseases (Sepsamli and Prihastanti 2019). Other traditional and ethnobotanical uses of Z. species have been discussed elsewhere (Patiño et al., 2012; Adewole 2020; Lu et al., 2020a; Obakiro et al., 2020; Okagu et al., 2021). The objectives of this review are to discuss (1) the potential of Z. species as sources of bioactive phytochemicals that can be applied in the management and treatment of cancer, microbial and parasitic infections, and sickle cell disease; (2) chemical constituents involved in these biological activities; and (3) safety issues and suggestions for conservation of the plant species. This study used a strategy similar to that reported by Nigussie et al. (2021). From repositories and search engines (PubMed, ScienceDirect, and Google Scholar), information related to the health benefits of Z. species, with emphasis on anticancer, anti-trypanosomal, antimicrobial, antiviral, antimalarial and anti-sickling properties, in peer-reviewed journals and ethnobotanical surveys published from 1970-July 3, 2021 were retrieved. The titles and abstracts of the studies were scanned using the inclusion criteria for this study. The search terms included cytotoxicity, anticancer, antimicrobial, antibacterial, anti-mycobacterial, antimalarial, antiviral, larvicidal, trypanocidal, anti-sickling and antiproliferative effect of Zanthoxylum species, Fagara species, and medicinal plants. In some cases, articles citing older papers and references of recent papers were used to obtain additional articles of interest. Studies reporting the biological activities of interest on different parts of Z. species including seeds, fruits, stem/bark, roots, and root/root bark were included. Biological activities of crude extracts, their fractions and isolated compounds were also included. Where available, the mechanisms of action of the extract or isolated compounds were retrieved. Reviews, newspaper and other non-peer-reviewed articles were excluded. Similarly, studies reporting biological activities of Z. species other than those under consideration and in languages other than English were excluded. In this review, a test substance is considered bioactive when the outcome of the substance-treated group was substantial when determined qualitatively or quantitatively compared to controls (untreated group or group that received a standard drug). The correctness of the scientific/botanical names of the plants reported in the included studies were confirmed with names available in botanical databases, including www.theplantlist.org, and . In cases where the plant name in the article was not the acceptable taxonomical nomenclature, the name in the botanical databases was used. A number of reviews have records of plant species in genus Zanthoxylum, including Z. armatum DC (Brijwal et al., 2013; Mukhtar and Kalsi 2018; Paul et al., 2018; Verma et al., 2021), Z. limonella (Supaphol and Tangjitareonkun 2014), Z. nitidum (Roxb.) DC (Lu et al., 2020a), Z. rhetsa (Roxb.) DC (Maduka and Ikpa, 2021), and Zanthoxylum bungeanum Maxim (Zhang M. et al., 2017). Some of these reviews are not comprehensive, while others focused on health benefits related to metabolic diseases (Okagu et al., 2021) or the phytoconstituents such as alkaloids (Yuan et al., 2015; Wei et al., 2021), or were published in non-English languages (Zhang M. et al., 2017).



In some previous reviews on traditional uses, only selected species were discussed with respect to a particular disease condition, e.g., Imaga (2010) on sickle cell anemia, Ochwang<sup>1</sup> et al. (2014) on cancer, Sinan et al. (2019) on malaria, and Obakiro et al. (2020) on tuberculosis. These reviews were carefully analyzed and most of the reviewed studies were excluded from the present review. Hence, this review covers information on the phytochemistry and biological activities of interest for 25 plants species in Genus Zanthoxylum, namely Z. leprieurii Guill. and Perr., Z. bungeanum Maxim.



(Syn. Z. nitidum Bunge; Z. piperitum Benth.; Z. bungeanum var. bungeanum; Z. simulans Hance); Z. schinifolium Siebold and Zucc., Z. clava-herculis L., Z. heitzii (Aubrév. and Pellegr.) P.G. Waterman, Z.

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## Evaluation of drying temperature and storage time on the water content, aroma and taste of lemon pepper (*Zanthoxylum acanthopodium* DC.) powder

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**Abstract.** The fruits lemon pepper (*Zanthoxylum acanthopodium* DC.) are commonly used as flavouring in fresh form. Meanwhile, the lemon pepper fruits are perishable and easily attacked by fungi and loss its colour and fragrance. In this study, during a 4-week storage, the effects of drying temperature (40, 50, 60 and 70 °C) in a hot oven on water content, aroma and taste intensity of lemon pepper powder were evaluated. The initial average moisture content of fresh lemon pepper is 68.5%. Among the four drying temperature that were used, 40 °C and 70 °C showed no significant different effect on water content, while 50 °C and 60 °C produced a lower water content. The intensity of the aroma and taste of lemon pepper decreases significantly with the increase of drying temperature. The moisture content, aroma and taste intensity were also decreased significantly during the experimental storage period (4 weeks). Our experiment has shown that lemon pepper powder dried at 40 °C has a lower water content and can maintain aroma and taste better than lemon pepper dried at 50-70 °C in a hot air oven. Therefore, the drying temperature of 40 °C is a better option for drying lemon pepper.

### 1 Introduction

The lemon pepper (*Zanthoxylum acanthopodium* DC.) fruit in fresh form is often used as an herb to give extraordinary flavor to foods and as a flavor enhancer because it produces a spicy, bitter and burning taste when eaten. There are some examples of the usage of the fruits in some traditional Batak's dishes such as *montarik*, *montara*, and *napitandar*.

The flavor of the herbs was contributed by the essential oils in the cell wall of the plants, which released during chopping and grinding [1]. The essential oil composed of many chemical compounds, which 90-95% were volatile, which belong to various chemical classes: alcohols, ethers or oxides, aldehydes, ketones, esters, amines, amides, phenols, heterocycles, and mainly the terpenes. Some herbs contained more than a hundred chemical

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