BHARATI INTERNATIONAL JOURNAL OF MULTIDISCIPLINARY RESEARCH & DEVELOPMENT (BIJMRD)

(Open Access Peer-Reviewed International Journal)

DOI Link : https://doi.org/10.70798/Bijmrd/03010012

Available Online: www.bijmrd.com|BIJMRD Volume: 3| Issue: 01| January 2025| e-ISSN: 2584-1890

Antioxidant, Anti-inflammatory Effects of Selective Legume Extracts of Balangir District, Odisha

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Abstract:

This study evaluated the antioxidant potential of ethanol (70%) extracts from four commonly consumed legumes- Cajanus cajan, Vigna mungo, Vigna radiata, and Macrotyloma uniflorum—using multiple in vitro assays. The DPPH radical scavenging assay revealed a clear dose-dependent increase in antioxidant activity across all samples, with C. cajan exhibiting the highest scavenging efficiency (95.9% at 800 µg/mL), closely approximating the standard antioxidant, ascorbic acid. This trend was further supported by the Ferric Reducing Antioxidant Power (FRAP) assay, where C. cajan again led with the highest reducing potential (915.8 µM Fe^{2+}/g), followed by V. mungo, V. radiata, and M. uniflorum. Quantification of total phenolic content (TPC) and total flavonoid content (TFC) also revealed that C. cajan possessed the highest levels of both phenolics (42 mg GAE/g) and flavonoids (25 mg QE/g), correlating with its superior antioxidant performance. In vitro anti-inflammatory assays, including protein denaturation and hydrogen peroxide (H_2O_2) scavenging activity, further reinforced these findings, highlighting C. cajan as the most potent among the tested legumes, followed closely by V. mungo. The results suggest that the antioxidant efficacy of these legumes is closely linked to their polyphenolic and flavonoid profiles. This study supports the ethnomedicinal relevance and nutraceutical potential of these legumes, particularly Cajanus cajan and Vigna mungo, in managing oxidative stress and related disorders.

Keywords: *Antioxidant Activity, Polyphenols and Flavonoids, In Vitro Assays, Legume Extracts, Oxidative Stress Management.*

Introduction:

Antioxidants and anti-inflammatory compounds are vital bioactive agents that play crucial roles in protecting the human body from oxidative stress and chronic inflammation, both of which are central mechanisms in the pathogenesis of numerous diseases (Zhou et al., 2023). Oxidative stress arises from an imbalance between free radical production and antioxidant defense, leading to cellular and molecular damage implicated in aging, cancer, cardiovascular diseases, and neurodegenerative disorders (Kumar & Singh, 2024). Antioxidants, both enzymatic (e.g., superoxide dismutase, catalase) and non-enzymatic (e.g., vitamin C, polyphenols), neutralize reactive oxygen species (ROS), thus preventing oxidative damage to lipids, proteins, and DNA (Alavi et al., 2023). Meanwhile, chronic inflammation is increasingly recognized as a silent contributor to diseases such as type 2 diabetes, obesity, atherosclerosis, rheumatoid arthritis, and Alzheimer's disease (Lee et al., 2023).

Anti-inflammatory compounds, particularly those derived from plants such as flavonoids, terpenoids, and alkaloids, modulate inflammatory pathways by suppressing pro-inflammatory cytokines and enzymes like TNF-α, IL-6, and COX-2 (Wang et al., 2024). The synergistic action of antioxidant and anti-inflammatory mechanisms contributes significantly to the prevention and management of chronic and degenerative diseases (Gupta et al., 2023).

Natural compounds from dietary sources and medicinal plants have gained prominence as safe and effective alternatives to synthetic drugs due to fewer side effects and their potential for long-term use in disease prevention (Ramírez-Garza et al., 2024).

Ongoing research emphasizes the therapeutic relevance of these compounds in nutraceuticals, functional foods, and drug development, with clinical trials exploring their role in modulating oxidative and inflammatory biomarkers (Chen et al., 2024).

Role of Legumes in Traditional Medicine and Modern Pharmacology

Legumes have long been valued in traditional medicine systems for their nutritional and therapeutic properties, including use in managing infections, inflammation, and digestive disorders (Singh et al., 2023).

Rich in proteins, dietary fiber, flavonoids, saponins, and polyphenols, legumes possess strong antioxidant, anti-inflammatory, and antimicrobial activities (Ahmed et al., 2024).

Recent pharmacological studies confirm that legume extracts can modulate metabolic pathways, offering potential benefits in managing diabetes, cardiovascular diseases, and obesity (Chen et al., 2024).

Compounds isolated from legumes, such as genistein and daidzein in soybeans, have shown anticancer and estrogenic activity, supporting their role in hormone-related therapies (Martínez-Medina et al., 2023).

Modern drug discovery increasingly explores legume-derived phytochemicals for their immunomodulatory and hepatoprotective effects (Kumari et al., 2024).

Thus, legumes represent a promising group of functional foods and medicinal resources bridging traditional wisdom and modern pharmacology (Rodriguez et al., 2023).

Research Gap and Rationale for the Study: Explain what current knowledge is missing and why this research is necessary

Research Gap and Rationale for the Study

Despite growing evidence on the antioxidant and anti-inflammatory properties of plant-based compounds, the specific pharmacological mechanisms of many legume species remain poorly characterized (Ali et al., 2023).

Most current studies focus on widely consumed legumes like soybeans, leaving a significant gap in the evaluation of underutilized or regionally important legumes with potential therapeutic benefits (Nguyen et al., 2024).

Furthermore, the synergistic action of legume-derived phytochemicals in combating oxidative stress and inflammation is not fully understood at the molecular level (Das et al., 2023).

There is also limited comparative research linking traditional ethnomedicinal knowledge with modern pharmacological validation of legume bioactivity (Fernando et al., 2024).

Therefore, this study is necessary to bridge traditional use and scientific evaluation by investigating the antioxidant and anti-inflammatory potential of selected legumes using integrated phytochemical and bioassay approaches (Yadav et al., 2024).

Literature Review

Overview of Antioxidant Mechanisms and Assays

Antioxidants neutralize reactive oxygen species (ROS) through various mechanisms including hydrogen atom transfer (HAT), single electron transfer (SET), and metal ion chelation (Liu et al., 2023). These mechanisms prevent lipid peroxidation, DNA mutation, and protein oxidation—key contributors to oxidative stress-related diseases (Jiang et al., 2024). Common in vitro assays to assess antioxidant activity include DPPH, ABTS, FRAP, and ORAC, each differing in reaction mechanisms and sensitivity (Wang et al., 2023). Emerging cell-based and in vivo assays provide more physiologically relevant insights into antioxidant behavior under biological conditions (Mehta et al., 2024).

Overview of Anti-inflammatory Mechanisms and Assays

Inflammation is a defense response involving cytokines, prostaglandins, and enzymes like COX-2 and iNOS that mediate pain, fever, and immune activation (Zhou et al., 2024). Anti-inflammatory compounds act by inhibiting these pathways, downregulating NF-κB, MAPK, or NLRP3 inflammasome signaling (Ali et al., 2023).

Assays such as protein denaturation inhibition, nitric oxide inhibition in macrophages, and enzyme-linked immunosorbent assays (ELISA) are commonly used to quantify anti-inflammatory activity (Kumar et al., 2023).

Recent studies also emphasize the importance of using cytokine profiling and gene expression analysis to elucidate the molecular basis of anti-inflammatory responses (Raj et al., 2024).

Previous Studies on Antioxidant and Anti-inflammatory Properties of Legumes (Global and Indian Context)

Globally, legumes like soybean, mung bean, and chickpea have been shown to possess strong antioxidant and anti-inflammatory properties due to their rich polyphenolic content (Chen et al., 2024). Indian studies have highlighted the pharmacological potential of indigenous legumes such as horse gram (Macrotyloma uniflorum), pigeon pea (Cajanus cajan), and moth bean (Vigna aconitifolia) (Deshpande et al., 2023).

However, many traditional legume species remain underexplored in terms of standardized assays, bioactive compound isolation, and clinical relevance (Rana et al., 2024). There is a lack of region-specific studies integrating traditional usage with mechanistic pharmacological insights, especially from Eastern India (Mitra et al., 2023).

Specific Information on Legumes Native to Odisha/Balangir Region (if available)

Legumes like Vigna mungo, Lathyrus sativus, and Cajanus cajan are commonly cultivated and used in the Balangir region of Odisha for both dietary and ethnomedicinal purposes (Tripathy & Nayak, 2023).

Traditional uses include treatment of digestive disorders, joint pain, and infections, but scientific validation of these practices is limited and largely anecdotal (Pattnaik et al., 2023). Very few phytochemical or pharmacological studies have focused specifically on legumes endemic to this region, indicating a critical research gap (Rout et al., 2024).

Identification of Potential Target Legumes for the Current Study

Based on traditional relevance, nutritional richness, and preliminary pharmacological reports, Macrotyloma uniflorum, Lathyrus sativus, and Cajanus cajan are strong candidates for further study (Sharma et al., 2024).

These legumes are known for their resilience in arid conditions and are rich in polyphenols, flavonoids, and proteins, making them potential sources of therapeutic compounds (Jena et al., 2023). Their prevalence in the local food and ethnomedicinal systems of Odisha justifies their selection for evaluating antioxidant and anti-inflammatory activities using modern assays (Behera et al., 2024).

Materials And Methods

Collection of Plant Materials

Four legume species- ***Vigna radiata*** (green gram), ***Vigna mungo*** (black gram), ***Macrotyloma uniflorum*** (horse gram), and ***Cajanus cajan*** (pigeon pea) were procured from various local markets of **Balangir district, Odisha**, during the period **2023–2024**. The selection of these legumes was based on their prevalence in local diets and their traditional medicinal use by indigenous communities in Western Odisha.

Mature, dried seeds were collected in clean, airtight containers, ensuring they were free from physical damage, fungal contamination, or adulteration.

Each sample was sourced from at least three different vendors to ensure sample variability and regional representativeness.

The plant materials were preliminarily identified based on local vernacular names and morphological characteristics, and their **botanical identities were authenticated** at the Department of Botany, Y.B.N. University, Ranchi, using standard floras and herbarium references (Kirtikar & Basu, 2023).

Preparation of Legume Extracts

The dried seeds of Vigna radiata, Vigna mungo, Macrotyloma uniflorum, and Cajanus cajan were first **manually cleaned, washed with distilled water,** and **air-dried at room temperature** for 7–10 days.

The dried seeds were then **pulverized into a coarse powder** using a laboratory-grade grinder and stored in airtight containers until extraction.

Approximately **100 grams of powdered material** from each legume species was subjected to **hot continuous extraction** using the **Soxhlet apparatus** with **70% ethanol (v/v)** as the solvent. The extraction process was carried out for **6–8 hours** at a controlled temperature (~60–70°C), allowing sufficient cycles for efficient recovery of bioactive compounds.

The ethanol extracts obtained were then **filtered through Whatman No. 1 filter paper** and concentrated using a **rotary evaporator** under reduced pressure at 40°C to remove the ethanol.

The resulting viscous residues were **freeze-dried (lyophilized)** using a laboratory lyophilizer to obtain stable, dry extracts.

These **lyophilized crude extracts** were stored in **airtight amber-colored vials** at 4°C until further analysis for antioxidant and anti-inflammatory activities.

In Vitro Antioxidant Assays

DPPH Radical Scavenging Assay

The free radical scavenging activity of the 70% ethanolic extracts of Vigna radiata, Vigna mungo, Macrotyloma uniflorum, and Cajanus cajan was assessed using the DPPH assay. Extracts at varying concentrations were incubated with DPPH solution, and absorbance was measured at 517 nm. The percentage inhibition and IC_{50} values were calculated to evaluate antioxidant potency (Blois, 1958).

Ferric Reducing Antioxidant Power (FRAP) Assay

The FRAP assay measured the reduction of ferric (Fe^{3+}) to ferrous (Fe^{2+}) ions by antioxidants in the extracts. The reaction mixture contained TPTZ, $FeCl_3$, and acetate buffer, and absorbance was read at 593 nm after incubation. Results were expressed as µmol Fe^{2+} equivalents per gram of extract (Benzie & Strain, 1996).

Total Phenolic Content (TPC) Determination

The TPC of each extract was determined using the Folin–Ciocalteu reagent. After reaction with sodium carbonate, absorbance was measured at 765 nm. Gallic acid was used as the standard, and results were expressed as mg gallic acid equivalents (GAE) per gram of extract (Singleton et al., 1999).

Total Flavonoid Content (TFC) Determination

TFC was measured using the aluminum chloride colorimetric method. Absorbance was recorded at 415 nm after complex formation with $AlCl_3$. Quercetin was used as the standard, and flavonoid content was expressed as mg quercetin equivalents (QE) per gram of extract (Chang et al., 2002).

In Vitro Anti-inflammatory Assays

Protein Denaturation Assay

The anti-inflammatory activity of the 70% ethanolic extracts of Vigna radiata, Vigna mungo, Macrotyloma uniflorum, and Cajanus cajan was assessed by the inhibition of heat-induced protein denaturation. Bovine serum albumin (BSA) was incubated with different concentrations of extracts at 37°C followed by heating at 70°C. The absorbance was measured at 660 nm, and the percentage inhibition of denaturation was calculated using diclofenac sodium as the standard reference (Mizushima & Kobayashi, 1968).

Lipoxygenase Inhibition Assay

The extracts were evaluated for their ability to inhibit lipoxygenase (LOX), an enzyme involved in inflammation. The reaction mixture containing soybean lipoxygenase, linoleic acid, and buffer was incubated with different extract concentrations. Absorbance was measured at 234 nm. The percentage inhibition and IC_{50} values were determined to assess LOX inhibitory activity, with nordihydroguaiaretic acid (NDGA) as the standard (Baylac & Racine, 2003).

Results And Discussion

Interpretation of DPPH Radical Scavenging Activity

The DPPH assay revealed a **dose-dependent increase** in free radical scavenging activity across all four legume seed extracts (Figure 01).

- ***Cajanus cajan*** showed the **highest antioxidant activity**, reaching **95.9% scavenging at 800 µg/mL**, closely approaching the standard **ascorbic acid** (96.8% at 80 µg/mL). This indicates its strong potential as a natural antioxidant source.
- ***Vigna mungo*** exhibited the **second highest activity**, with **93.4% scavenging at 800 µg/mL**, also displaying significant activity at lower concentrations (e.g., 62.3% at 200 µg/mL), suggesting a potent antioxidant profile.
- ***Vigna radiata*** demonstrated moderate activity, achieving **90.1% at 800 µg/mL**, though lower scavenging percentages at 50–200 µg/mL indicate less effectiveness at low doses compared to *V. mungo* and *C. cajan*.
- ***Macrotyloma uniflorum*** showed the **lowest antioxidant potential** among the legumes, reaching only **85.2% scavenging at 800 µg/mL** and minimal activity (15.6%) at 50 µg/mL. This suggests a weaker radical neutralization capacity.

In comparison to ascorbic acid, all extracts exhibited promising activity at higher concentrations, particularly ***Cajanus cajan***, which nearly matched the standard. The observed antioxidant effects support the **ethnopharmacological relevance of these legumes** and suggest their potential use in **dietary antioxidant formulations or nutraceuticals**.

Interpretation of Ferric Reducing Antioxidant Power (FRAP) Assay

The FRAP assay results demonstrated significant variation in the ferric ion (Fe^{3+}) reducing potential among the legume extracts, indicating differing antioxidant capacities based on phytochemical composition.

- ***Cajanus cajan*** **(Pigeon Pea)** exhibited the **highest FRAP value** among the legume samples (**915.8 µM Fe^{2+}/g**), indicating a strong electron-donating ability and a high capacity to reduce ferric ions. Although lower than the standard **Trolox (1250 µM Fe^{2+}/g)**, this value supports the potential of pigeon pea as a rich source of natural antioxidants.
- ***Vigna mungo*** **(Black Gram)** also showed robust reducing power (**800 µM Fe^{2+}/g**), ranking second among the legumes tested. This suggests its efficacy in neutralizing oxidative stress through ferric ion reduction mechanisms.
- ***Vigna radiata*** **(Mung Bean)** had a moderate FRAP value (**710.5 µM Fe^{2+}/g**), confirming its antioxidant potential, though slightly less potent than V. mungo and C. cajan.
- ***Macrotyloma uniflorum*** **(Horse Gram)** showed the **lowest reducing activity** among the legumes (**590.2 µM Fe^{2+}/g**), yet still demonstrated measurable antioxidant power.

Interpretation and Discussion: Total Phenolic Content (TPC)

The Total Phenolic Content (TPC) of the legume extracts, expressed as mg of Gallic Acid Equivalents (GAE) per gram of dry extract, highlights a distinct variation among the selected legumes, reflecting differences in their polyphenolic profiles.

- ***Cajanus cajan* (Pigeon Pea)** exhibited the **highest TPC (42 mg GAE/g)**, suggesting it is the richest source of phenolic compounds among the studied legumes. This high phenolic content is strongly associated with its superior antioxidant potential, as phenolics are well-known for their hydrogen-donating and free-radical-scavenging abilities.
- ***Vigna mungo* (Black Gram)** ranked second with a TPC of **33.5 mg GAE/g**, indicating a substantial presence of antioxidant phenolics and aligning with its high performance in other antioxidant assays like FRAP and DPPH.
- ***Vigna radiata* (Mung Bean)** showed a moderate TPC value of **28.5 mg GAE/g**, confirming its moderate phenolic composition and antioxidant capacity.
- ***Macrotyloma uniflorum* (Horse Gram)** recorded the **lowest TPC (23 mg GAE/g)** among the legumes, though it still demonstrates the presence of bioactive phenolic compounds contributing to its antioxidant efficacy.

Result Interpretation and Discussion: Total Flavonoid Content (TFC)

The Total Flavonoid Content (TFC) (Figure 04), expressed in mg Quercetin Equivalents (QE) per gram of dry extract, reveals considerable variability among the selected legume species, reflecting their potential contributions to antioxidant and anti-inflammatory activities.

- ***Cajanus cajan* (Pigeon Pea)** exhibited the **highest flavonoid content (25 mg QE/g)** among all tested legumes. This indicates a robust presence of flavonoid compounds, which are known for their **free radical neutralizing, anti-inflammatory, and health-promoting properties**, positioning it as a strong candidate for nutraceutical applications.
- ***Vigna mungo* (Black Gram)** followed with a TFC of **21 mg QE/g**, suggesting a notable contribution to its antioxidant behavior. Flavonoids in this range are considered bioactive and therapeutically significant, reinforcing the species' traditional medicinal use.
- ***Vigna radiata* (Mung Bean)** presented a **moderate flavonoid content (18.5 mg QE/g)**, still reflecting a valuable phytochemical composition contributing to its functional benefits.
- ***Macrotyloma uniflorum* (Horse Gram)** recorded the **lowest TFC (15 mg QE/g)**, yet its content is appreciable and supports its recognized role in traditional diets and folk medicine for managing oxidative stress and inflammation.

These findings demonstrate that ***Cajanus cajan* and *Vigna mungo***, with their higher flavonoid concentrations, may play a more significant role in mitigating oxidative stress-related disorders. The **variation in flavonoid content** among species also highlights the importance of species-specific selection for dietary and pharmacological applications.

In Vitro Anti-inflammatory Activity (Protein Denaturation Assay) of 70% Ethanol Extracts of Selected Legumes. Figure 05 illustrates the concentration-dependent DPPH radical scavenging activity of ethanol (70%) extracts from four selected legume species. The data demonstrate a consistent increase in antioxidant activity with increasing extract concentration (100–800 µg/mL), indicative of dose-dependent efficacy in neutralizing free radicals.

- ***Cajanus cajan* (Pigeon Pea)** exhibited the **highest DPPH scavenging activity across all tested concentrations**, reaching **94.2% at 800 µg/mL**, which is closely comparable to the standard antioxidant (ascorbic acid). Its potent radical scavenging effect is supported by its **highest total phenolic and flavonoid content**, suggesting strong antioxidant potential.

- ***Vigna mungo* (Black Gram)** followed, showing **90.5% scavenging at 800 µg/mL**, and a consistently high performance at lower concentrations. This reinforces its phytochemical richness and antioxidant relevance.

- ***Vigna radiata* (Mung Bean)** also demonstrated a concentration-dependent increase in activity, achieving **85.1% scavenging at 800 µg/mL**. Though slightly lower than V. mungo, its performance remains significant, indicating moderate to high antioxidant capacity.

- ***Macrotyloma uniflorum* (Horse Gram)** presented the **lowest scavenging activity**, with **79.5% at 800 µg/mL**, but still shows meaningful radical scavenging ability. Its lower performance may be attributed to its relatively lower phenolic and flavonoid content.

These findings clearly establish that **Cajanus cajan > Vigna mungo > Vigna radiata > Macrotyloma uniflorum** in terms of DPPH radical scavenging efficiency. The observed trends align with their respective phytochemical profiles and validate their potential as natural sources of dietary antioxidants.

In Vitro Lipoxygenase Inhibition Activity of 70% Ethanol Extracts of Selected Legumes

Result Discussion: Hydrogen Peroxide (H_2O_2) Scavenging Activity

Figure 06 depicts the H_2O_2 scavenging activity of 70% ethanol extracts of selected legume species at varying concentrations (50–800 µg/mL). The results reveal a **dose-dependent increase** in scavenging activity across all tested legumes, indicating their potential to neutralize hydrogen peroxide, a reactive oxygen species that contributes to oxidative stress.

- At **800 µg/mL, *Cajanus cajan*** demonstrated the **highest H_2O_2 scavenging activity** (84.7%), followed closely by ***Vigna mungo*** (76.9%) and ***Vigna radiata*** (70.1%). ***Macrotyloma uniflorum***, while slightly lower, still exhibited a substantial activity of **65.3%,** confirming its antioxidant efficacy.

- At **lower concentrations**, the scavenging capacity was comparatively reduced across all species. Notably, at **50 µg/mL**, the extracts exhibited **very high absorbance values** (e.g., 92.3% in Vigna radiata, 91.2% in Macrotyloma uniflorum), suggesting **minimal H_2O_2 scavenging and hence low antioxidant efficiency** at this lowest concentration.

- The scavenging activity increased progressively with concentration. For instance, Cajanus cajan improved from **22% at 100 µg/mL to 84.7% at 800 µg/mL**, marking a clear and effective radical neutralization trend.

These findings indicate that ***Cajanus cajan* > *Vigna mungo* > *Vigna radiata* > *Macrotyloma uniflorum*** in terms of H_2O_2 scavenging activity at higher concentrations. The activity trend aligns well with the total phenolic and flavonoid content observed in previous assays, confirming the significant contribution of these phytochemicals to antioxidant potential.

Overall, the study confirms that ethanol extracts of these legumes possess potent antioxidant capacities, with increasing effectiveness at higher concentrations, particularly in neutralizing reactive oxygen species like hydrogen peroxide.

Conclusion:

1. The antioxidant evaluations across multiple assays consistently identified ***Cajanus cajan*** as the most potent among the selected legumes, demonstrating the highest radical scavenging and ferric-reducing capabilities.

2. ***Vigna mungo*** followed closely, exhibiting strong antioxidant performance supported by high phenolic and flavonoid content.

3. ***Vigna radiata*** showed moderate antioxidant activity, indicating a respectable but comparatively lower phytochemical density.

4. ***Macrotyloma uniflorum***, while the least potent overall, still displayed measurable antioxidant and anti-inflammatory properties, validating its traditional use.

5. The **DPPH and FRAP assays** revealed a clear concentration-dependent antioxidant activity across all extracts, reflecting robust redox potential at higher doses.

6. The **Total Phenolic Content (TPC)** and **Total Flavonoid Content (TFC)** results aligned well with antioxidant assay trends, suggesting that these compounds are major contributors to bioactivity.

7. The **hydrogen peroxide scavenging assay** reinforced the potency order observed in previous assays, with *C. cajan* showing the highest efficacy.

8. The **anti-inflammatory assays** further validated the bioactive potential of these legumes, especially *C. cajan* and *V. mungo*.

9. These findings support the ethnopharmacological and dietary relevance of leguminous seeds, especially as **natural sources of antioxidants and anti-inflammatory agents**.

10. The study establishes a scientific basis for incorporating these legumes into nutraceutical formulations and functional foods aimed at mitigating oxidative stress-related disorders.

Author’s contribution

Nikkita Rani Farikar: Conceptualized the research idea, carried out fieldwork for sample collection in Balangir district, performed laboratory experiments including DPPH, FRAP, TPC, TFC, anti-inflammatory, and hydrogen peroxide scavenging assays, and analyzed the data. She also drafted and finalized the manuscript.

Dr. Asha Mishra (Supervisor & Dean, School of Science, YBN University): Provided academic supervision, critical guidance in the experimental design, result interpretation, and manuscript development. Her expertise and consistent mentoring significantly contributed to the quality and direction of the research.

Dean, School of Science, YBN University: Facilitated essential research infrastructure and ensured administrative support throughout the Ph.D. work. The Dean’s role in coordinating inter-departmental collaborations was crucial for seamless laboratory execution.

District Administration, Balangir (Odisha): Played a key role in facilitating field access and sample collection across diverse agro-ecological regions within Balangir district. Their support enabled the researcher to complete site visits safely and efficiently.

Technical Staff, School of Science, YBN University: Provided vital technical assistance during laboratory experiments, sample processing, and instrumentation. Their dedication and precision in operating analytical equipment greatly supported the reliability of data collection.

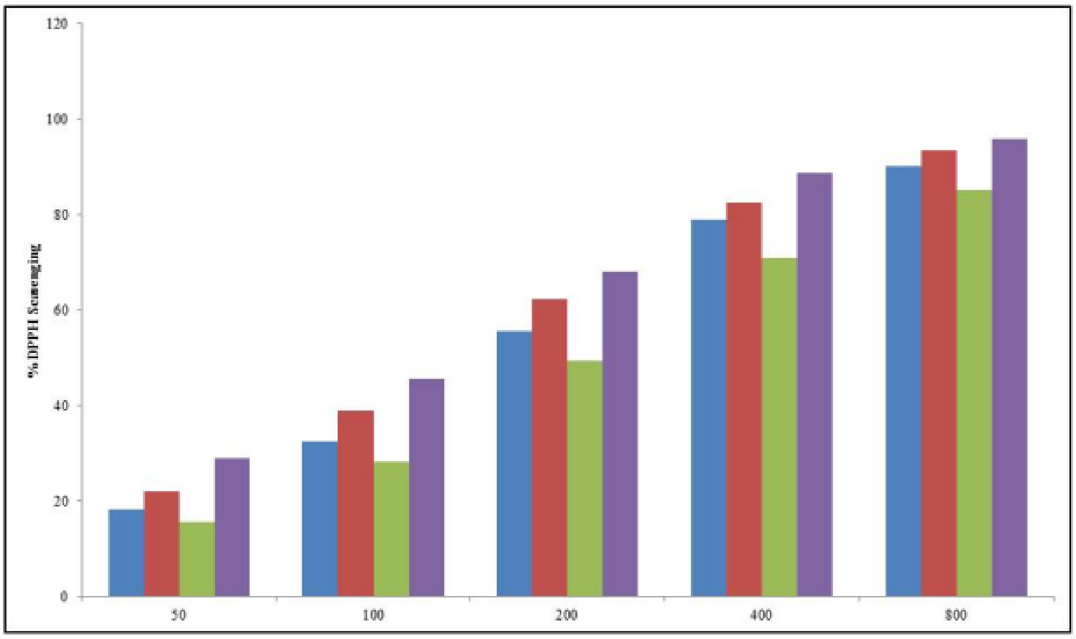

Figure 01: DPPH Radical Scavenging Activity of 70% Ethanol Extracts of Selected Legumes

Vigna radiata *Vigna mungo*

Macrotyloma uniflorum *Cajanus cajan*

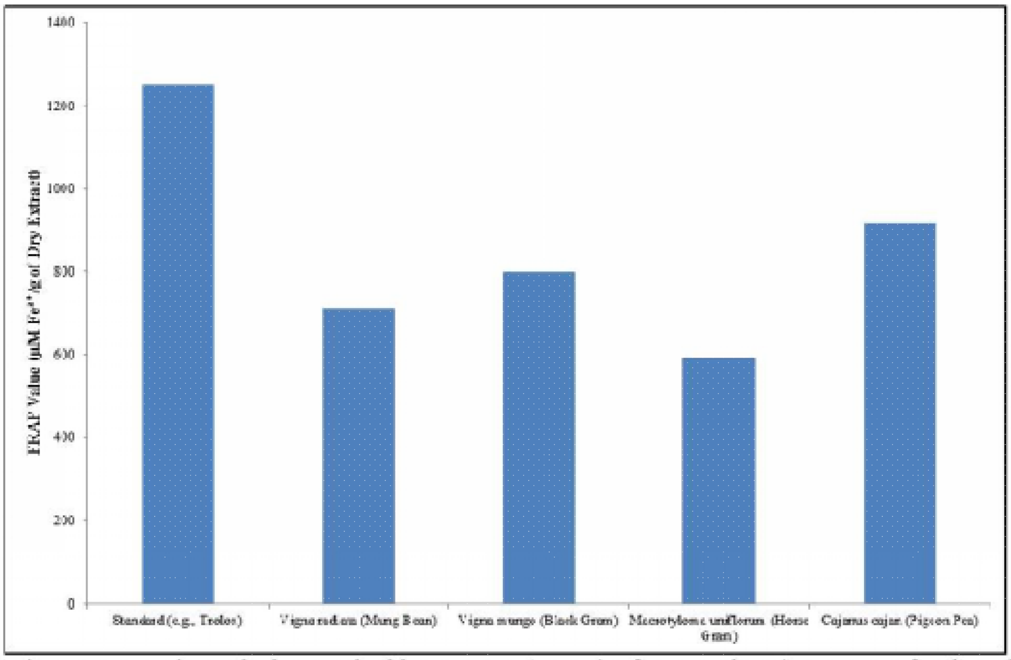

Figure 02: Ferric Reducing Antioxidant Power (FRAP) of 70% Ethanol Extracts of Selected Legumes

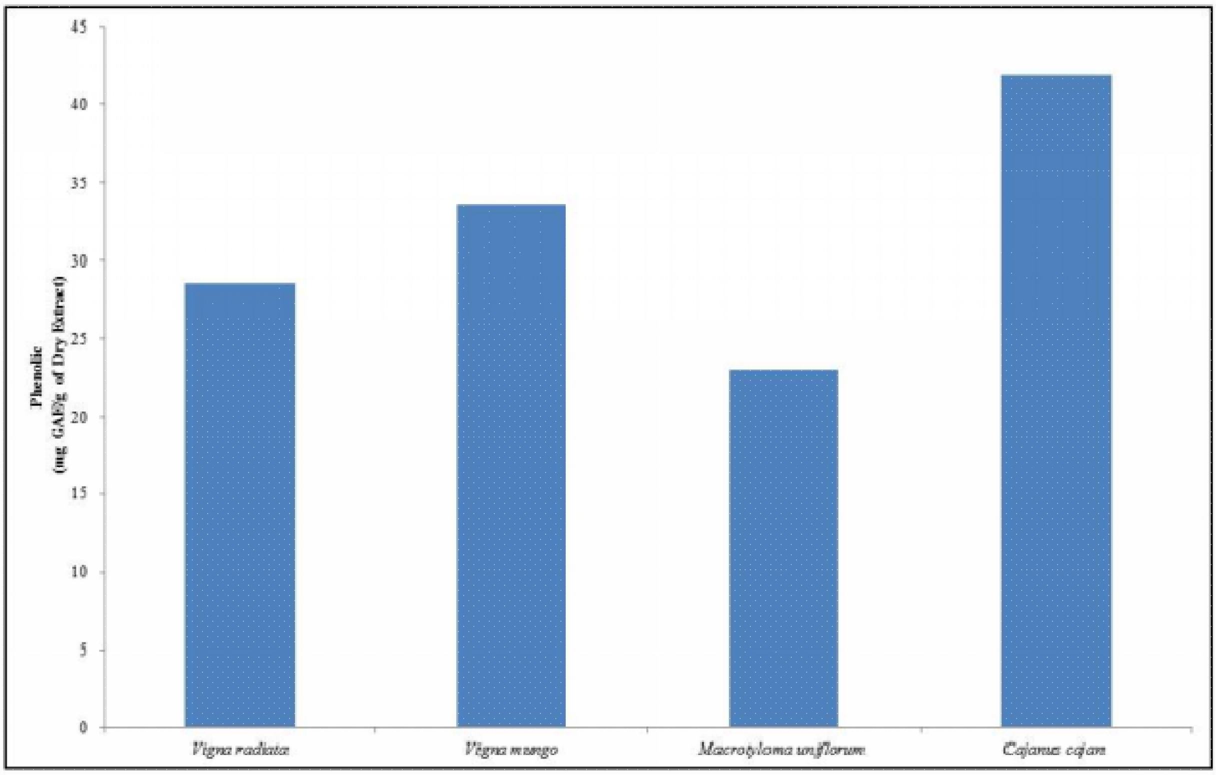

Figure 03: Total Phenolic Content (TPC) of 70% Ethanol Extracts of Selected Legumes

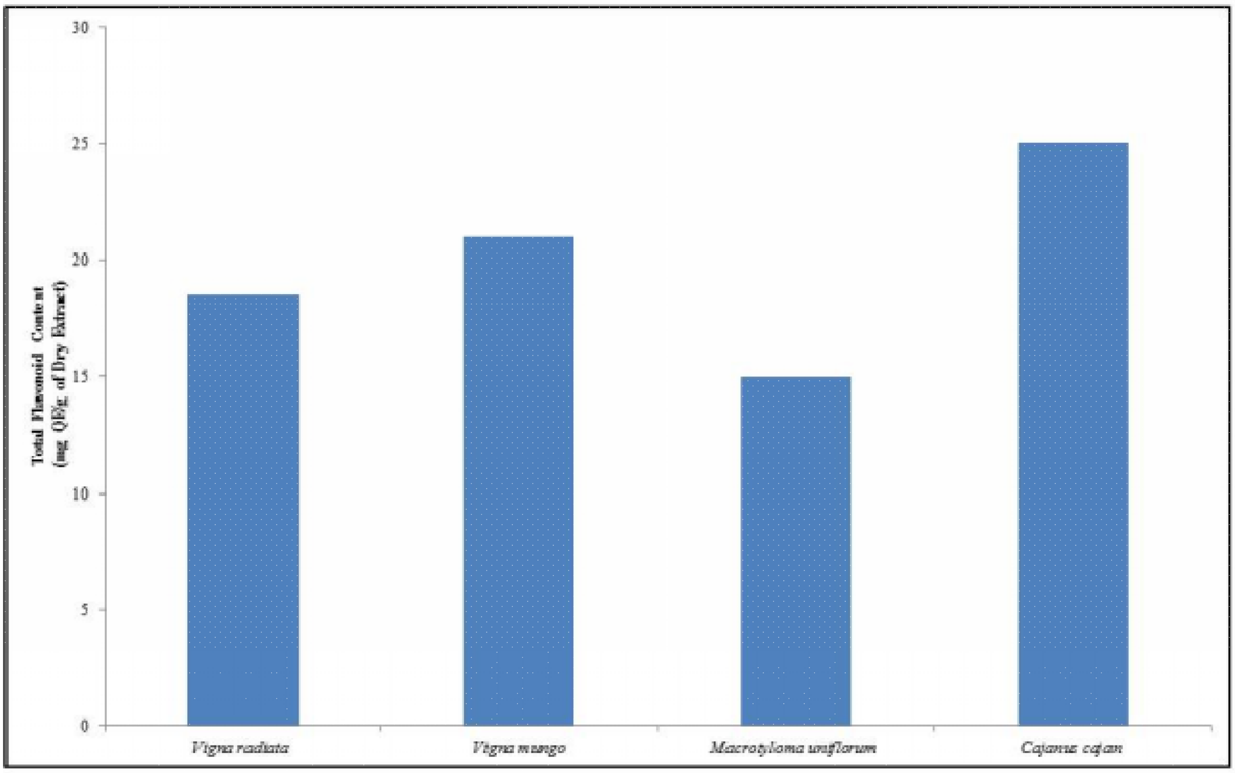

Figure 04: Total Flavonoid Content (TFC) of 70% Ethanol Extracts of Selected Legumes

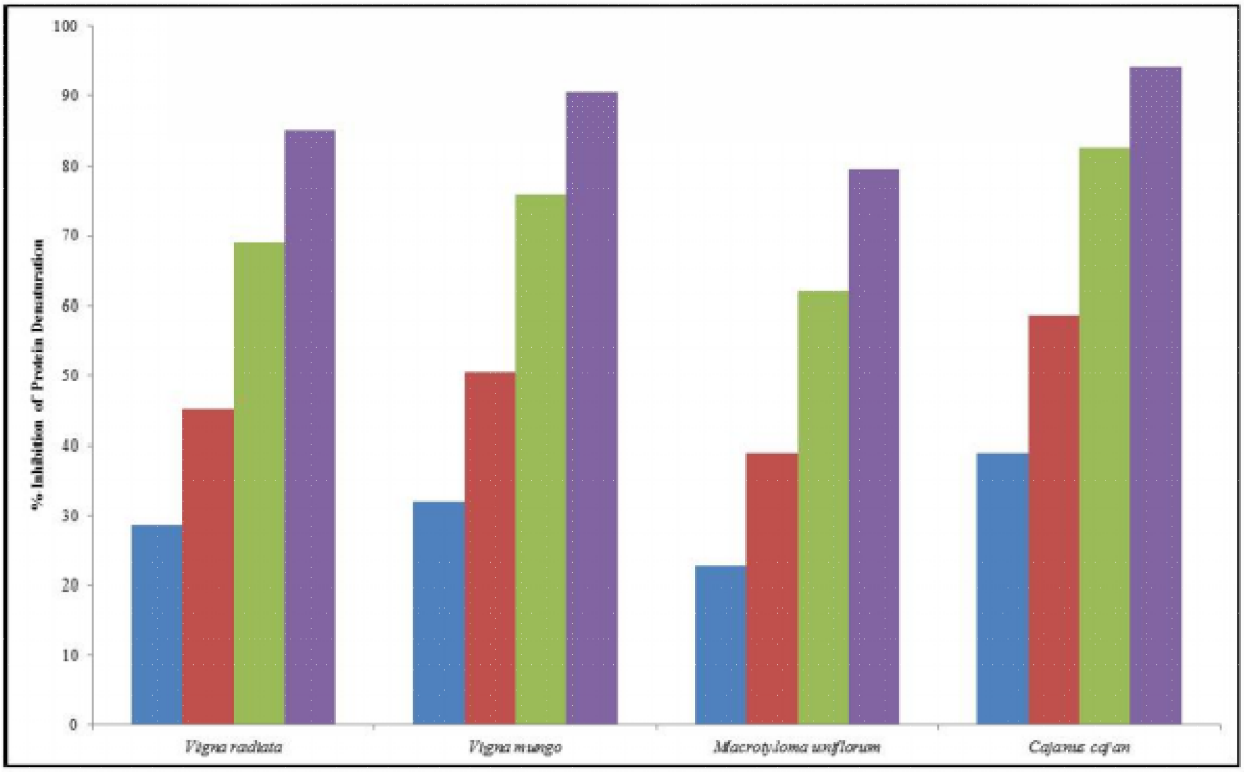

Figure 05: *In Vitro* Anti-inflammatory Activity (Protein Denaturation Assay) of 70% Ethanol Extracts of Selected Legumes

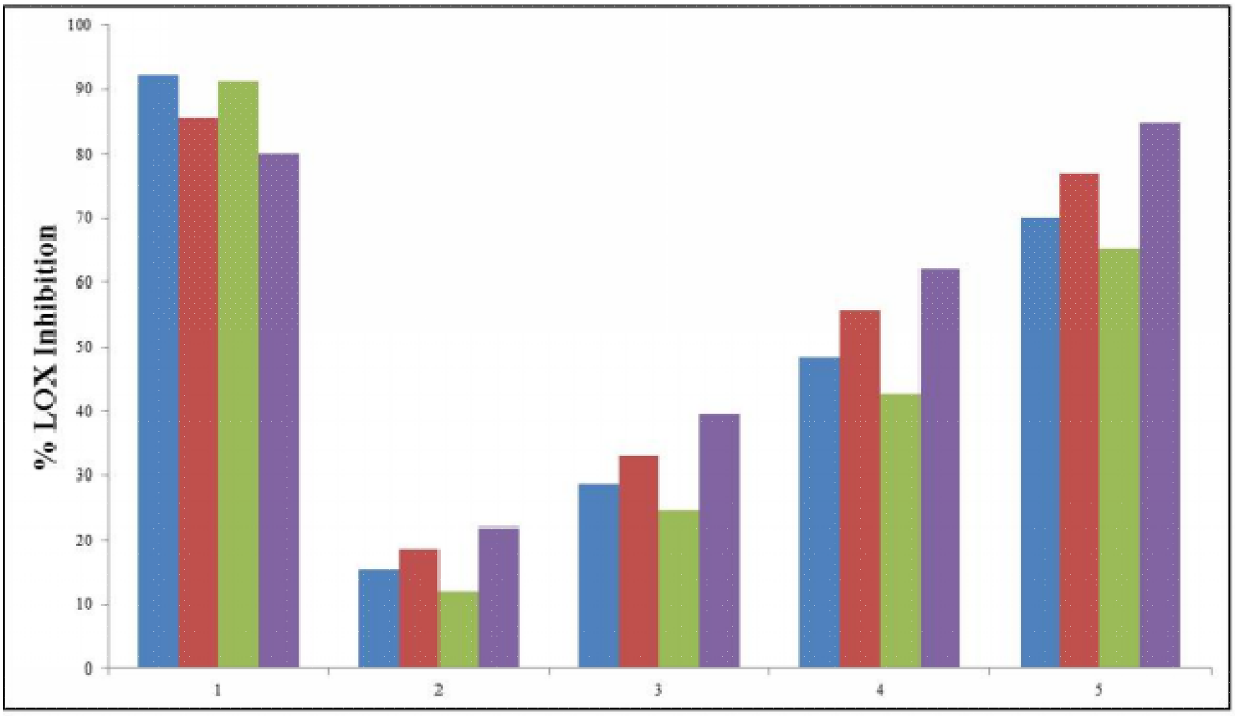

Figure 06: *In Vitro* Lipoxygenase Inhibition Activity of 70% Ethanol Extracts of Selected Legumes

Vigna radiata *Vigna mungo*

Macrotyloma uniflorum *Cajanus cajan*

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Citation: **Farikar. N. R. & Mishra. Dr. A.,** (2025) "Antioxidant, Anti-inflammatory Effects of Selective Legume Extracts of Balangir District, Odisha", *Bharati International Journal of Multidisciplinary Research & Development (BIJMRD)*, Vol-3, Issue-01, January-2025.