

Ministry of Health, Nutrition & Indigenous Medicine and Department of Ayurveda Sri Lanka

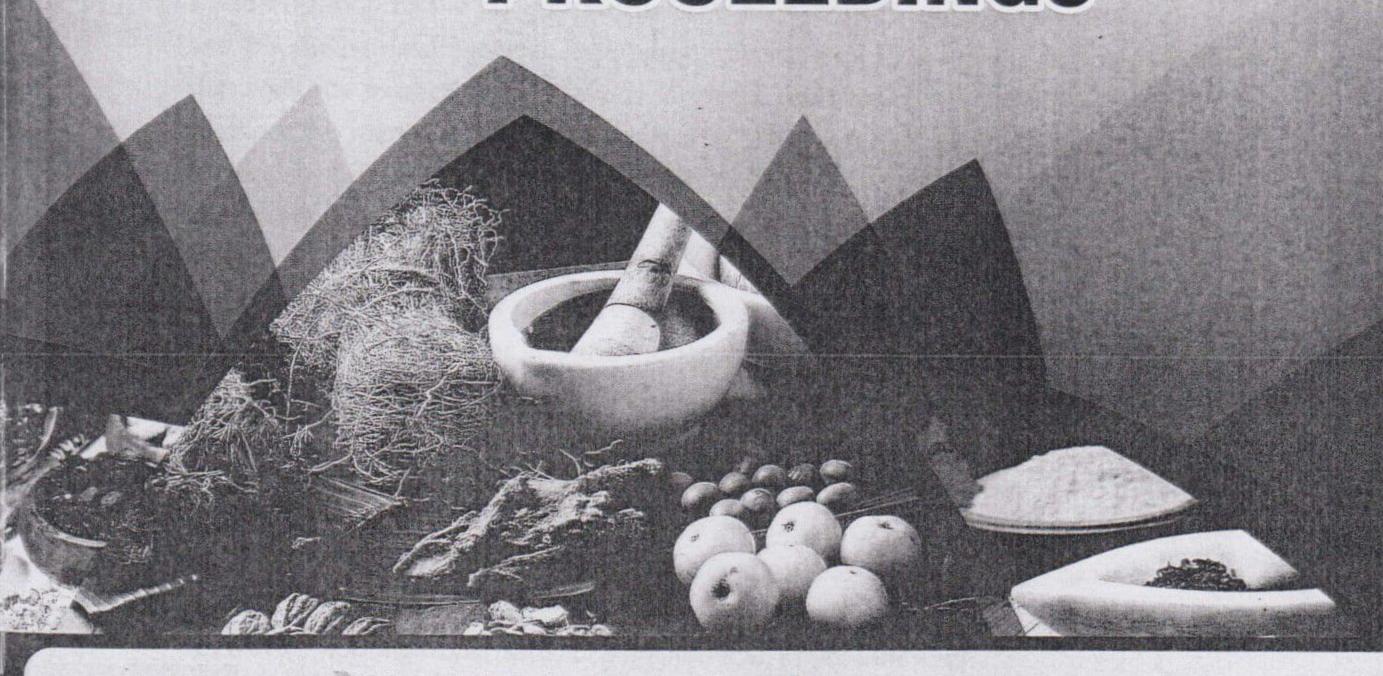


University of Sri Jayewardenepura Sri Lanka





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Ulvacompressa, Caulerparacemosa, and Chaetomorphaantennina) were manually collected from the Southern Coast, Matara, Sri Lanka. The crude protein contents of the above powdered seaweeds and proximate composition of U. lactuca were determined by Kjeldhal and AOAC methods, respectively. Furthermore, cereal-based nutribars incorporated with 0, 5, and 10% of dried U. lactuca (w/w) were developed. In addition, their textural properties, crude protein contents and antioxidant activities were investigated. Results showed that U. lactuca showed significantly (at  $p \le 0.05$ ) the highest crude protein content (20.16  $\pm$  1.07%) followed by Caulerparacemosa (16.90  $\pm$  0.35%), Chaetomorphaantennina (16.25  $\pm$  0.13%), and Ulvacompressa (7.69  $\pm$  1.08%). The mineral and crude lipid contents of U. lactuca were 17.17  $\pm$  0.62% and 1.37  $\pm$  0.05%, respectively. Interestingly, the U. lactuca 5% enriched nutribar was shown almost similar in sensory and textural profiles, except for colour, compared to the control (0%). Under-utilized U. lactuca in Sri Lanka can be processed to develop novel healthy and nutritious foods. Moreover, promoting seaweeds utilization will improve the life style of coastal families by generating an additional income.

Keywords: seaweeds, traditional medicine, Ulvalactuca, proteins, Nutribar

## PP 121: Physiochemical and phytochemical analysis of Aponogeton crispus

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Aponogeton crispus is a fresh water monocotyledon belonging to genus Aponogeton and shows various medicinal properties. Our previous studies show the hypoglycaemic activity of the flower and the stalks of A. crispus. Use of the flower and the stalk as a functional food is limited due to a lack of information regarding standardization. Hence this study aims on pharmacognostical standardization of the flower and the stalk of A. crispus using preliminary phytochemical screening and physiochemical analysis. Preliminary phytochemical screening and physiochemical analysis for the aqueous extracts of A. crispus were carried out as per WHO guidelines of quality control methods for medicinal plant materials. The total phenolic content of hot and cold aqueous extracts were also determined according to the method of Folin-Ciocalteau and calculated as gallic acid equivalents (GAE). Results show reducing sugar, amino acids, alkaloids, flavanones, flavonoids and polyphenols were found as phytoconstituents in both hot and cold extracts. Physicochemical investigation of A. crispus reveals the presence of 18.8% of total ash and 92.9% of water soluble ash in the powder. Dry matter and the moisture content of A. crispus was 4.2% and 13.6% respectively. Hot and cold aqueous extracts of A. crispus yielded 21.6% and 21.3% of extractive values respectively. Further, the total phenolic content of cold and hot aqueous extracts of A. crispus were found to be 75.9 mg GAE/g and 69.2 mg GAE/g respectively. Standardized flowers and stalks of A. crispus have many phytoconstituents. The parts of A. crispus which were standardized in the present study will be useful for the correct identification and authentication of this medicinal plant and to prevent this plant from adulteration.

Keywords: Aponogetoncrispus, physiochemical, phytochemical

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