

Effect of natural extracts of a medicinal plant: *Pistacia lentiscus* on lipid peroxidation.

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Abstract :

Medicinal plants are important for pharmacological research and the development of medicines thanks to their active principle which are grouped under metabolites known as secondary metabolites. These researches made it possible to destroy certain legends, but firmly established certain ancient uses for their curative virtues.

In this context, we tried to evaluate the antioxidant activity of the extracts prepared from the plant *Pistachia lentiscus*. Quantitative analysis of the phenolic compounds by a suitable method of Singleton and Ross, 1965 with the Folin-Ciocalteu reagent, giving grades of 0.061 to 0.650 mg EAG / g dry matter. Evaluation of the antioxidant capacity of the extracts with respect to the oxidation of lipids by the AAPH confirms that the dichloromethane extract is the most active with a value of the inhibition rate of 14.67% for linoleic acid and a value of 18.19% for sunflower oil. This result encourages us to study further the compounds of this extract and to isolate the most reactive molecule, to identify it and to determine its toxic effect.

Key words: *Pistachia lentiscus*, phenolic compounds, antioxidant activity, lipid peroxidation.

1. Conflict of interest statement

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2. Authors' biography

No Biography

3. References

No references