

Total Phenols, Flavonoids and Antioxidant Activity of Methanol and Ethyl Acetate Extracts of *Caulerparacemosa* Plants Grown in Usaha Jaya Village, Raja Ampat Regency, Southwest Papua Province

ABSTRACT

Caulerparacemosa is a species of green seaweed that is widely distributed in almost all tropical seas in the world. Those green seaweeds contain active compounds that have potential as antioxidants. Differences in phenolic and flavonoid content as an antioxidant can be influenced by post-harvest handling and solvent polarity. The research aims to study the phenolic and flavonoid content in methanol (polar) and ethyl acetate (semi polar) solvents as well as the antioxidant activity using ABTS (2,2-azinobis-3-Ethylbenzoathiazoline-6-sulfonic acid), DPPH (1,1-diphenyl-2-picrylhydrazyl), and H_2O_2 (Hydrogen peroxide) methods. The highest extract yield was found in the methanol extract which amounted to 6.12%, while the ethyl acetate amounted to 1.80%. The phenolic content of the methanol extract was 40.18 ± 3.06 mgGAE/g, while the ethyl acetate extract had the lowest total phenol content of 17.22 ± 1.37 mgGAE/g. The total flavonoid content of the methanol extract was 84.42 ± 10.20 mgQE/g higher than the ethyl acetate extract which was 78.61 ± 5.31 mgQE/g. Antioxidant activity of ABTS method of methanol extract obtained IC₅₀ value of 134.64 ± 19.90 μ g/mL with moderate category lower than that of ethyl acetate extract which was 113.50 ± 19.69 μ g/mL also with moderate category. Antioxidant activity of DPPH method in methanol extract obtained IC₅₀ reached 96.08 ± 0.45 μ g/mL with strong antioxidant category, while IC₅₀ in ethyl acetate extract reached 167.72 ± 1.08 μ g/mL with weak category. The antioxidant activity of H_2O_2 method is classified as moderate activity in both solvents as in methanol extract it was 110.79 ± 2.52 μ g/mL and in ethyl acetate extract was 123.67 ± 2.08 μ g/mL.

Keywords: Antioxidant, ABTS, *Caulerparacemosa*, DPPH, H_2O_2 , total phenolic content, total flavonoid content

1. INTRODUCTION

Indonesia is an archipelago with 75% of its waters. Indonesian waters have very diverse biological resources, especially macroalgae [22]. Macroalgae are potential biological resources in intertidal coastal areas and are found in almost all parts of Indonesian waters. Macroalgae germplasm resources spread in Indonesian waters amount to 6.42% of the total world macroalgae biodiversity [34]. Sea grape (*Caulerpa*) is a type of green algae (*Chlorophyceae*) that has edible properties so that it can be utilized by humans for direct consumption or processed into food and non-food products [22].

Caulerpa contains constituents as a source of natural antioxidants [8]. Research [11] revealed that antioxidant-forming bioactive compounds in green sea grapes consist of flavonoids, terpenoids, alkaloids and phenols. The same thing was also revealed by [10; 12; 41]. *Caulerpa* contains secondary metabolite compounds including phenols, flavonoids and saponins that function as antioxidants. These bioactive compounds are

formed through several biosynthesis pathways with changes from primary metabolites to intermediate metabolites, then to secondary metabolites [3].

Raja Ampat Regency is one of the regions in Southwest Papua Province that is known for its abundant biological resources, especially *Caulerparacemosa* were found around the coastal areas of Raja Ampat Regency and has been consumed by coastal communities as a substitute for vegetables and has become a daily diet. However, the analysis of chemical composition, total phenolic compounds, and antioxidant activity of *Caulerparacemosa* found in Raja Ampat waters has not been analyzed. The purpose of this study was to determine the total phenolic and flavonoid content in *Caulerparacemosa* extracts with methanol (polar) and ethyl acetate (semipolar) solvents and antioxidant activity using ABTS, DPPH and H_2O_2 methods obtained from the waters of Usaha Jaya Village, Raja Ampat Regency, Southwest Papua Province.

2. MATERIAL AND METHODS

2.1. MATERIAL

Sample Collection: Sea grape (*Caulerparacemosa*) samples were obtained from Usaha Jaya Village, East Misool District, Raja Ampat Regency, Papua Province (1°59'16"S; 130°24'59"E) on January 2024. The samples were washed using fresh water to remove impurities and then dried at room temperature between 28-32°C for 2-3 days. The dried samples were put into plastic seals and packed using styrofoam boxes and then sent to the laboratory for further testing.

Material and Instrumentation : The materials used in the test of the total phenolic content (TPC), total flavonoid content (TFC), and antioxidant activity assay are; methanol 96%, ethyl acetate 96%, ethanol 96%, Na_2CO_3 , reagent Folin-Ciocalteu, gallic acid, reagent quercetin, acetic acid, $AlCl_3$ 4%, distilled water, ascorbic acid, reagent DPPH, reagent ABTS, potassium persulfate, reagent H_2O_2 , phosphate buffer, and filter papers. The tools used in the test are; pestle and mortar, grinder, orbital shaker, rotary evaporator (Buchi rotavapor r-100), centrifuge, spectrophotometry uv-vis single beam (Shimadzu 1280), micropipette, glassware, funnels.

2.2. METHODS

- **Sample Preparation and Extraction**

The dried samples of *Caulerparacemosa* were cut into small pieces and crushed using a grinder until they were powdered, the samples that were still large were again mashed using a mortar and pestle until the samples became fine powder (simplesia). A total of 25 g of simplesia was dissolved with each solvent (methanol and ethyl acetate) into Erlenmeyer in a ratio of 1:10 then placed on an orbital shaker at 160 rpm for 72 hours. After that, the sample was filtered using filter paper to produce supernatant. The supernatant obtained was centrifuged for 10

minutes and then transferred into a tube and evaporated using a rotary evaporator (Buchi Rotavapor R-100) with a bath temperature of 40-50°C at 140 mbar to produce a thick extract. The extract yield was calculated by the formula [4];

$$\text{Yield} = \frac{\text{final product weight (g)}}{\text{Initial weight of raw material (g)}} \times 100\%$$

- **Total Phenolic Content (TPC)**

A total of 50 mg of gallic acid was dissolved with 50 mL of 96% ethanol into a dark vial bottle and homogenized. Gallic acid as a standard sample, with a concentration of 1000 ppm was diluted into 20, 40, 60, 80, 100 ppm concentration series. Each concentration was taken as much as 1 mL and placed into a test tube added 4% Folin-Ciocalteu reagent as much as 0.4 mL, homogenized and incubated for 4-8 minutes then added 5% Na₂CO₃ as much as 4 mL, homogenized and diluted to 10 mL using distilled water. The absorbance of the sample was measured in spectrophotometry with a wavelength of 725 nm.

Each extract sample was measured as much as 30 mg was dissolved using 96% ethanol as much as 30 mL so that a stock solution of 1000 ppm was obtained. The determination was done as a previously described with gallic acid. Total phenolic content was calculated by making a calibration curve of the relationship between the absorbance of gallic acid and the absorbance of the extract sample with the formula [1,37].

$$\text{Total phenol GAE} = c \cdot \frac{V}{m}$$

- **Total Flavonoids Content (TFC)**

Quercetin standard solution was measured as 50 mg and dissolved using 96% ethanol as much as 50 mL to obtain 1000 ppm stock solution. Dilutions were done at 20, 40, 60, 80, 100 ppm. Each concentration was taken 1 mL and added 1 mL of 4% AlCl₃ and 1 mL of 5% acetic acid was homogenized, then diluted to 10 mL using distilled water and incubated for 1 hour. The absorbance of the sample was measured at 420 nm wavelength using UV-vis spectrophotometry.

Each extract sample was measured as much as 30 mg and dissolved with 96% ethanol as much as 30 mL and homogenized. 1 mL of the stock solution was taken and then the same steps were repeated as mentioned before with Quercetin standard solution. Total flavonoids content was calculated based on quercetin calibration curve [24] with the formula;

$$\text{Total flavonoid} = \frac{C \times V \times Fp}{m} \times 100\%$$

- **Antioxidant Activity**

- ABTS (2,2'-azino-bis(3-ethylbenzothiazoline-6-sulfonic acid) assay**

Testing the antioxidant activity of the ABTS method begins with the preparation of ABTS stock solution. ABTS solution was measured 18 mg and dissolved using distilled water as much as 5 mL, then potassium persulfate solution was measured 3 mg and dissolved using distilled water as much as 5 mL. ABTS and potassium persulfate that have been dissolved are put into a

measuring flask and the volume is adjusted to 25 mL using ethanol, the solution is then incubated for 12-16 hours at room temperature 22-24°C [33].

Sample extract of *Caulerparacemosa* 1000 ppm were taken as much as 100 µL, 200 µL, 300 µL, 400 µL and 500 µL then added 1 mL of ABTS solution and then sufficient volume up to 5 mL using ethanol so as to obtain a solution with a concentration of 20 ppm, 40 ppm, 60 ppm, 80 ppm and 100 ppm. Furthermore, it was homogenized and incubated for 15 minutes and then measured the absorption at a wavelength of 750 nm. The % inhibition value was calculated using the formula:

$$\% \text{Inhibisi} = \frac{\text{Abs. control of abts} - \text{abs of sample}}{\text{Abs. of control}} \times 100\%$$

DPPH (2,2-diphenyl-1-picrylhydrazyl) assay

The antioxidant activity test of *Caulerparacemosa* extracts samples with DPPH method refers to [17] which has been modified. Each concentration series of extract samples (20, 40, 60, 80, 100 ppm) was taken as much as 3.5 mL and placed into a test tube then added 1.5 mL of 4% DPPH, the solution was homogenized and incubated for 30 minutes at room temperature (37°C) under dark conditions.

Absorbance measurement was performed by UV-vis spectrophotometry with a wavelength of 517 nm. The control used was 3.5 mL of methanol and 1.5 mL of DPPH. The % inhibition value was calculated with the equation [11].

$$\% \text{inhibition} = \frac{\text{Abs of blank} - \text{abs of sample}}{\text{abs of blank}} \times 100\%$$

H₂O₂ (Hydrogen peroxide) assay

Hydrogen peroxide scavenging activity is the ability of a compound to scavenge or remove hydrogen peroxide. Testing the antioxidant scavenging activity of the H₂O₂ method refers to the research of [16] which has been modified. Extract samples with various concentration variations were taken as much as 100 µL and 600 µL of 2 mM hydrogen peroxide was added to the test tube and then the volume was sufficient using phosphate buffer (pH 7.4) as much as 4 mL and then homogenized. The sample was incubated for 10 minutes and the absorbance was measured at a wavelength of 230 nm. The percentage of H₂O₂ scavenging activity was calculated based on the equation below:

$$\% \text{Inhibisi} = \frac{\text{Abs of control} - \text{abs of sample}}{\text{Abs control}} \times 100\%$$

2.3. Statistical Analysis

The statistical analysis used includes simple linear regression analysis using Excel tools. Linear regression is a commonly used analysis to determine the form of relationship between two or more variables. The coefficient of determination is used in knowing how much the value of the dependent /

dependent variable (Y) on the independent / free variable (X), the greater the R^2 value, the better the independent variable predicts the dependent variable. The value of R^2 has an increasingly larger range between 0 and 1 [31]. The equation used is [43]:

$$Y = \alpha + bx + e$$

Description Y : antioxidant activity, X : total phenolic/total flavonoids, α and b: regression coefficient, e: standard error/standard deviation.

3. RESULTS AND DISCUSSION

Yield extract of *Caulerparacemosa*

Data of extract yield, total phenols and total flavonoids of *Caulerparacemosa* with methanol and ethyl acetate solvents are presented in Table 1.

Table 1. Extract yield and phytochemical compound content

Solvent	Yield (%)	TPC $\pm$ SD (mgGAE/g)	TFC $\pm$ SD (mgQE/g)
Methanol	6.12	40.18 $\pm$ 3.06	84.42 $\pm$ 10.20
Ethyl acetate	1.80	17.22 $\pm$ 1.37	78.61 $\pm$ 5.31

Note: TPC (Total Phenolic Content), TFC (Total Flavonoids Content), SD (Standard Deviation)

Table 1 shows that different types of solvents in the extraction process affect the amount of extract produced. Methanol solvent has the highest extract yield (6.12%) than ethyl acetate solvent (1.80) in accordance with the research of [11] methanol solvent (polar) from *Caulerpalentilifera* extract has the highest average extract yield of 0.42% of ethyl acetate solvent extract (semi-polar) and n-hexane (nonpolar) respectively, which is 0.39% and 0.36%. According to [18] the methanol extract of *Caulerparacemosa* is the extract with the highest yield of 4.25% while ethyl acetate is 2.08%. Based on research by [17] said that the methanol extract of *Caulerparafiliformis* had extract yields of 8.32% and 15.72%. Based on these results, it shows that *Caulerparacemosa* contains polar and semi-polar compounds that can dissolve well in methanol solvents.

Extraction aims to obtain optimal bioactive compounds from a material. The extraction process is strongly influenced by several conditions such as: extraction method, temperature, time, phytochemical composition and solvent used. If the conditions in the extraction process are the same, then the solvent is an important parameter in the isolation of active compounds [39]. The amount of active compounds that can be extracted is influenced by the polarity of the solvent. Methanol has a fairly wide polarity range so that the number of active compounds that can be extracted is more, both polar, semi-polar to non-polar compounds.

Total Phenolic Content (TPC)

The analysis of total phenolic content of methanol and ethyl acetate extracts showed phenolic content in methanol extract 40.18 ± 3.06 mgGAE/g and ethyl acetate extract 17.22 ± 1.37 mgGAE/g. The methanol extract of *Caulerparacemosa* has higher total phenolic content than the ethyl acetate extract.

Table 1 shows that the total phenolic content in this study is higher when compared to the results of research by [17] showing that the methanol extract of *Caulerpa filiformis* has a total phenolic content of 39.31 mgGAE/g from Sechura Bay and 18.78 mgGAE/g from Paracas Bay. However, the results of Table 1 are still lower when compared to the research of [11] where the methanol extract of *Caulerpa lentillifera* has a higher phenolic content (154.65 mgGAE/g) than the ethyl acetate extract (141.50 mgGAE/g). These results indicate that differences in the type of solvent in the extraction process will affect the total amount of phenolics produced.

According to [7] most phenolic compounds are polar. The results of research by [8] show that there are differences in the total phenol content produced by *Caulerparacemosa* extracts from different solvents, namely methanol extract 66.61 mgGAE/g and chloroform extract 123.91 mgGAE/g. [29] stated that the polyphenol content of seaweed has variations from species type, harvest stage, season, and geographical location. The process of extraction and drying of samples can affect the total amount of seaweed phenols. The use of solvents in the extraction process affects total phenols [20]. The drying process affects the total phenolic of seaweed [5;19]. Other researchers also said that differences in total phenolics in seaweed are caused by several factors, namely: seaweed type, geographical, seasonal, physiological, and environmental conditions that vary [15,6].

Total Flavonoids Content (TFC)

Table 1 shows the total flavonoids content of methanol and ethyl acetate extracts of *Caulerparacemosa* from the waters of Usaha Jaya Village has a higher value than total phenolic. The total flavonoids content of *Caulerparacemosa* of methanol extract was 84.42 ± 10.20 mgQE/g while the ethyl acetate extract was (78.61 ± 5.31) . These results are in accordance with the research of [8] with the total flavonoids content of *Caulerparacemosa* of methanol extract 114.16 ± 0.91 mgQE/g and chloroform extract of 86.33 ± 6.96 mgQE/g. According to research by [11] showed that the flavonoids content of *Caulerpalentillifera* of methanol extract was 116.82 mgQE/100g. According to [28] showed that the total flavonoid of ethyl acetate extract from *Gracilariasp.* seaweed had a value of 25.23 ± 0.46 mgQE/g followed by ethanol extract was 21.78 ± 0.32 mgQE/g. While according to [40] showed the total flavonoid of *Eucheumacottonii* seaweed of ethyl acetate extract was 35.17 ± 1.00 mgQE/g and methanol extract of 17.78 ± 0.31 mgQE/g.

The resultsshowedthatthemethanolextractwashigherwhencomparedtotheethylacetateextract. In addition, *Caulerparacemosaseaweed* has a higher total flavonoidscontentwhencomparedto total phenol. Accordingto[28]flavonoidsthatbindtosugarstendtodissolve in water (polar), whileless polar aglyconessuch as isoflavones, flavones, flavonon, andflavonolstendtodissolvemoreeasily in semi-polar solvents. Flavonoids are oneofthe natural antioxidantsthatthavethefunctionofinhibitingtheoxidationoflowdensity lipoprotein (LDL) whichis a triggerfornarrowingofbloodvessels. Accordingto[42]suggestedthat natural flavonoidscompoundsincludingkaempferol, miricetin, morin, andquercetinhaveprotectiveactivitybyreducing α -tocopherolcontent in LDL. Accordingto[17]flavonoids are a classofphenoliccompoundsthatformthebestantioxidantsfound in plants.

Antioxidant activity assay

Antioxidant activity is declared very strong if the IC₅₀ value is < 50 $\mu\text{g/mL}$, strong 50-100 $\mu\text{g/mL}$, moderate 101-150 $\mu\text{g/mL}$, and weak 150-200 $\mu\text{g/mL}$ [21]. Antioxidant activity testing of *Caulerpa racemosa* with methanol and ethyl acetate solvents using ABTS, DPPH, and H₂O₂ methods showed strong to moderate antioxidant activity, respectively. The control used in each test was ascorbic acid. The IC₅₀ values in each test are as follows.

ABTS (2,2-azinobis-3-Ethylbenzoathiazoline-6-sulfonic acid) assay

The antioxidantactivityof*Caulerparacemosaseaweed* has freeradicalscavengingactivityshown in Figure 1 methanolextract has an IC₅₀ valueof 134.64 $\pm$ 19.90 indicatingmoderateantioxidantactivity, whileethylacetateextract has a better IC₅₀ valueof 113.50 $\pm$ 19.69 indicatingmoderateantioxidantactivity.

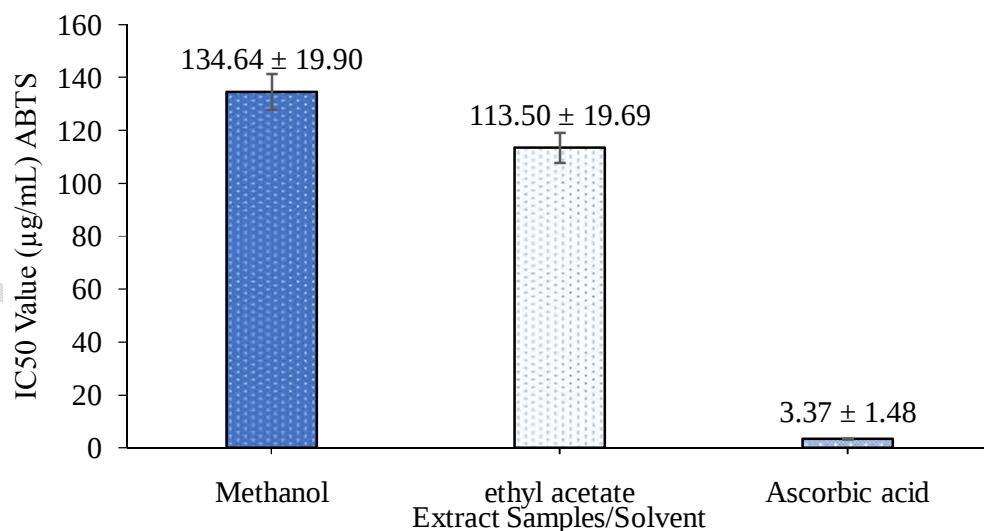


Figure 1.
Antioxidant activity of methanol and ethyl acetate extracts of *Caulerpa racemosa* with comparative ascorbic acid by ABTS method

Ethyl acetate extract showed better antioxidant activity than methanol extract. According to [17] in their research showed that the methanol extract of *Caulerpa pafiliformis* has good antioxidant activity with EC₅₀ values of 2.546 and 4.624. Mamani further explained that the antioxidant capacity of *Caulerpa* has been studied in the form of extracts with antioxidants, which vary in the same or similar species.

The *Padina* and *Sargassum* seaweeds have different antioxidant activities. The IC₅₀ value of *Sargassum* extract is higher (64.80-102.48 mg/L) when compared to *Padina* sp by (101.78-126.99) the difference in IC₅₀ results from extracts in the ABTS test can be influenced by the type of sample, solvent, and extraction method [2].

DPPH (2,2-diphenyl-1-picrylhydrazyl) assay

The antioxidant activity of *Caulerpa racemosa* DPPH method with methanol and ethyl acetate solvents has free radical scavenging activity shown in Figure 2. The antioxidant activity of DPPH method of methanol and ethyl acetate extracts of *Caulerpa racemosa* is categorized as strong to weak. The methanol extract has a fairly good IC₅₀ value and is classified as a strong antioxidant at 96.08 ± 0.45 µg/mL, while the ethyl acetate extract has a much lower IC₅₀ value with a value of 167.72 ± 1.08 µg/mL and is classified as weak antioxidant activity.

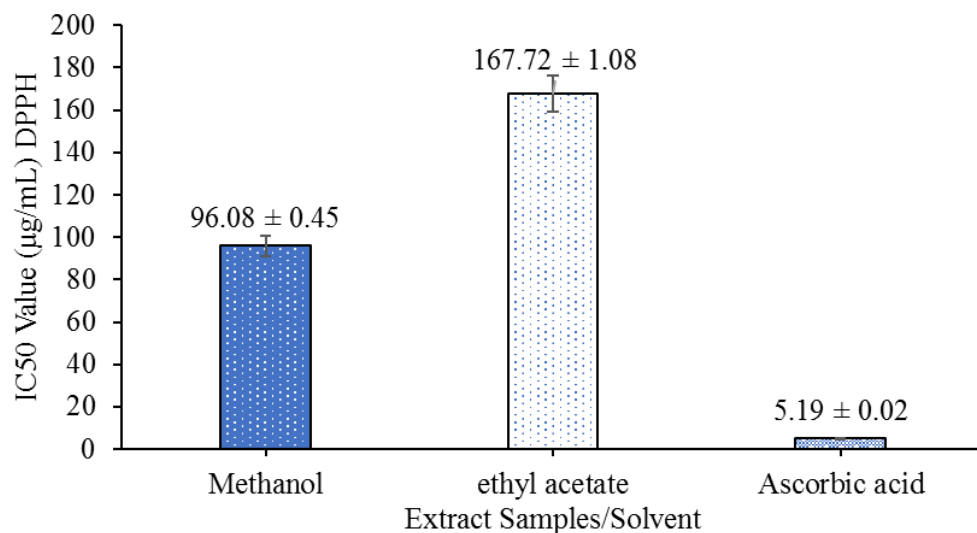


Figure 2. Antioxidant activity of methanol and ethyl acetate extracts with ascorbic acid using DPPH method

The difference in IC₅₀ values in the DPPH method antioxidant test is due to differences in the solvents used. According to [11] explained the effectiveness of antioxidants in methanol extracts in counteracting free radicals is thought to be related to the polar nature of methanol so that many phytochemical components dissolve in it. Bioactive compounds in *Caulerpa lentillifera* that act as antioxidants are alkaloids, flavonoids, phenolics,

andsteroids/terpenoids. Accordingto[17]mentionedseveralstudieson*Caulerpa*alsoshowed a greaterabilityofextractsto trap freeradicals (DPPH).

Basedonthe IC50 valueofantioxidantactivity testing obtained, itshowsthatmethanolextract has thebest IC50 valuewith a strongcategorywhileethylacetateisweak.

Theseresultshavebetterantioxidantactivitythantheresearchof[18]whichshowedtheantioxidant activityof*Caulerpa*ofmethanolextract (IC50 = 132.08 $\mu\text{g/mL}$) included in themoderatecategory. Furthermore, [18]explainedthattheantioxidantactivitytest in inhibitingfreeradicals isbasedontheabilityofaningredient/extracttodonateelectronsorhydrogen compoundsto DPPH freeradicalssothatmorestablefreeradicals willbeformed.

H₂O₂ (Hydrogenperoxide) assay

Hydrogenperoxideis a hydroxylradicalthat has toxicpropertiesandcancausedamagetocellsandtissues in thebody[23]. Thisassaymeasures thereduction in hydrogenperoxide (H₂O₂) concentrationafterexposuretoplantextractsthathaveantioxidantpotential[16]. The hydrogenperoxidescavengingactivityofmethanolandethylacetateextractsof*Caulerparacemosai* sdescribed in Figure 3.

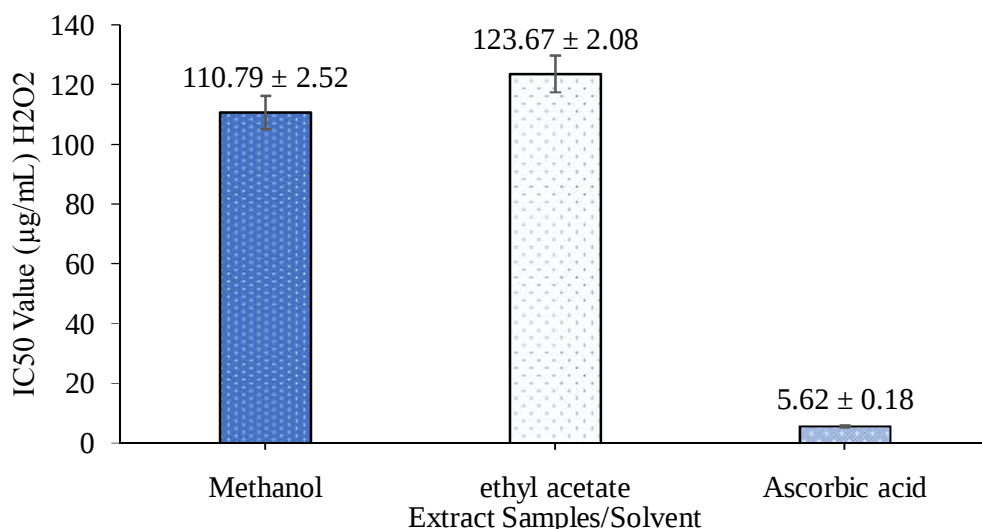


Figure 3.
Antioxidantactivityofmethanolandethylacetateextractsof*Caulerparacemosai*withcomparativeascorbicacid H₂O₂ method

H₂O₂ radicalscavengingactivity in methanolandethylacetateextractsshowed IC50 valueswithmoderatecategories, wheremethanolextracts (110.79 $\pm$ 2.52 $\mu\text{g/mL}$) had better IC50 values thanethylacetateextracts (123.67 $\pm$ 2.08 $\mu\text{g/mL}$). Methanolextracts had a percentageof H₂O₂ scavengingof 48.68% at a concentrationof 100 ppm, whileethylacetateextractsamountedto 47.96% at a concentrationof 47.96%. Theseresults are stilllowerwhencomparedtotheresearchof[23], wherethescavengingactivityof*Caulerpalentillifer*

extract with thermal drying and freeze drying ranges from 50-70%. While in [32] showed lower scavenging activity in methanol extract *Caulerparacemosa* (20.78%) and *Caulerparacemosa* var *macrophyssa* (24.91%) where these results are still higher when compared to other green seaweed, namely *Caulerparascalpelliformis* with a percentage of scavenging (17.64%), *Cladophoravagabunda* (16.71%) and *Ulva Lactuca* (16.32%).

Correlation of Total Phenol and Total Flavonoids Content to Antioxidant Activity

Phenolic compounds in macroalgae have been widely reported to have potential as natural antioxidants, but antioxidants in seaweed are not only caused by phenolic compounds [13]. The role of phenolic compounds as antioxidants has to do with conjugate bonds on the benzene aromatic ring and the number of hydroxyl functional groups [35]. According to [17] the antioxidant activity of macroalgae can be attributed to the phenolic content without ruling out the synergistic action between these compounds. Linear regression analysis between total phenol and total flavonoids content to the antioxidant activity of ABTS, DPPH, and H_2O_2 methods aim to determine the closeness of the relationship between total phenol and total flavonoids content to antioxidant activity.

The antioxidant test of ABTS method showed that ethyl acetate extract was better in inhibiting ABTS free radical than methanol extract in inhibiting ABTS free radical than methanol extract. Based on linear regression analysis the total phenol content of methanol extract ($R^2 = 0.98$) and ethyl acetate ($R^2 = 0.96$) has a very strong relationship to the antioxidant activity of ABTS method. Furthermore, the total flavonoids content of extract methanol ($R^2 = 0.88$) and ethyl acetate ($R^2 = 0.97$) also had a very strong relationship to the antioxidant activity of ABTS method. It is known that the content of total phenols and total flavonoids can act as antioxidant activity in counteracting ABTS radicals. According to [33] the ABTS method is more sensitive in detecting antioxidant concentrations in low levels. ABTS testing can evaluate antioxidant compounds that do not perform well in the DPPH assay [26].

In testing the antioxidant activity of the DPPH method, the methanol extract was better in inhibiting DPPH free radical than the ethyl acetate extract. Based on the result of linear regression analysis showed the total phenol content in methanol extract ($R^2 = 0.97$) and ethyl acetate ($R^2 = 0.85$) has a very strong relationship to the antioxidant activity of DPPH method. At the total flavonoids content of methanol extract ($R^2 = 0.68$) had a closer relationship to the antioxidant activity of the antioxidant activity of DPPH method, on the contrary, the flavonoids content of ethyl acetate extract ($R^2 = 0.47$) has a relatively weak relationship. It is suspected that the DPPH method has better effectiveness in polar solvent such as methanol than ethyl acetate in analyzing antioxidant activity to assess the content of phenolic compounds and flavonoids [27,30]. According to [26] the DPPH method is ineffective in assessing hydroxyl group compounds, while some phenolic compounds such as dihydrochalcones and flavones do not react well with DPPH. In accordance with the result of this study where the methanol solvent has a better advantage in attracting phenolic compounds than ethyl acetate, while the total

content of flavonoids has more results than total phenols in both solvents. In accordance with ABTS method antioxidant activity testing which has a better advantage in ethyl acetate solvent.

In testing the antioxidant activity of the H_2O_2 method, methanol extract is better in removing or scavenging hydrogen peroxide than ethyl acetate solvent. Based on the results of linear regression analysis showed the total phenol content of methanol extract ($R^2 = 0.84$) and ethyl acetate ($R^2 = 0.94$) had a very close relationship to antioxidant activity of H_2O_2 method. At the total flavonoid content of methanol extract ($R^2 = 0.99$) and ethyl acetate extract ($R^2 = 0.95$) also showed a very close relationship to the antioxidant activity of H_2O_2 method. The correlation values show that the flavonoid compounds of methanol extract have a very strong relationship to the antioxidant activity of the H_2O_2 method. Flavonoid compounds are known to protect in the body caused by H_2O_2 . According to [36] flavonoids are significantly able to reduce reactivated oxygen levels in the form of H_2O_2 in the body and increase the activity of antioxidant enzymes. Flavonoids in the form of quercetin and naringin have been shown to protect DNA from oxidative damage caused by H_2O_2 , showing their role as effective free radical scavenger [38]. In other studies explain the specific structure of flavonoids with two hydroxyl groups in ring B is essential for inhibiting lipid peroxidation in human erythrocytes exposed to H_2O_2 [9]. According to [14] H_2O_2 is not so reactive, but in certain cases H_2O_2 can be toxic to cells in the body because it can cause hydroxyl radicals of cell nature.

Based on the ABTS and H_2O_2 test methods, the incubation time is faster than the DPPH method so that it can shorten the test time but the reagents needed more, preparation of reagents and samples is quite complicated and requires long time in the preparation of reagents than the DPPH method. This shows that the DPPH method has the advantage of simplicity and cheaper cost-effectiveness, but the testing of antioxidant activity of ABTS method is more sensitive in evaluating compounds with low levels.

The choice of test method between ABTS, DPPH and H_2O_2 which is more effective depends on the characteristics of the antioxidant compound to be tested and the nature of the sample matrix. The

composition and structure of antioxidants affect the reaction rates significantly. Differences in reaction equilibrium time can affect the wrong estimation.

It is important to determine the appropriate test method to evaluate the antioxidant content accurately.

Based on the wavelength used,

antioxidant results obtained vary based on the absorption characteristics of the antioxidant and the concentration in the measurement system [25].

4. CONCLUSION

The yield of *Caulerparacemosa* extracts from solvents with different polarities gives an influence on the total phenol and total flavonoid content obtained as well as the antioxidant activity in various methods. Methanol solvents showed a better extract yield (6.12%) in 25 g sample. The total phenol content of the methanol extract was 40.18 ± 3.06 mgGAE/g, while the total flavonoid content of the methanol extract was 84.42 ± 10.20 mgQE/g. IC_{50} in the ABTS method antioxidant activity of ethyl acetate extract 113.50 ± 19.69 μ g/mL. IC_{50}

on antioxidant activity of DPPH method in methanol extract $96.08 \pm 0.45 \mu\text{g/mL}$. IC₅₀ on the H₂O₂ scavenging activity of methanol extract was obtained $110.79 \pm 2.52 \mu\text{g/mL}$.

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Option 1:

Author(s) hereby declare that NO generative AI technologies such as Large Language Models (ChatGPT, COPILOT, etc.) and text-to-image generators have been used during the writing or editing of this manuscript.

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