

Indian Journal of Geo Marine Sciences Vol. 51 (08), August 2022, pp. 688-693 DOI: 10.56042/ijms.v51i08.40854



Evaluation of biochemical and antioxidant properties of crude extracts from the Indian cattle leech *Poecilobdella granulosa*

D Padmanaban, R G Muthusamy, G J Sahayanathan, K Raja & A Chinnasamy*

Department of Zoology, University of Madras, Guindy Campus, Chennai, Tamil Nadu – 600 025, India *[E-mail: carulvasu@gmail.com]

Received 19 September 2020; revised 08 August 2022

Oxidative stress is one of the factors influencing the structure and function of cells, tissues, and their components. Natural antioxidants have emerged as prophylactic and therapeutic agents for diseases like cancer and cardiovascular disease. The objective of the current study is to assess the biochemical composition and antioxidant potential of crude extracts from various organs of the Indian cattle leech *Poecilobdella granulosa*. The biochemical constituents and protein profiles of various crude samples were determined by Native and SDS polyacrylamide gel electrophoresis. Moreover, four different crude samples were subjected to check free radical scavenging activity. In the biochemical analysis, protein and carbohydrate content were found to be higher in whole-body extract and several major and minor bands were found ranging from 22 to 110 kDa during qualitative analysis. Interestingly, among the four crude samples, saliva alone showed antioxidant activity by 2,2-diphenyl-1-picrylhydrazyl and superoxide anion radical scavenging activity. This study concluded that the crude saliva extract from *P. granulosa* is a highly selective and effective antioxidant for human welfare.

[Keywords: 2, 2-diphenyl-1-picrylhydrazyl, Antioxidant, Free radical, Poecilobdella granulosa, Saliva, Superoxide]

Introduction

A free radical is referred as any unstable molecular species that can exist independently and has an unpaired electron in an atomic orbital¹. These unstable molecules induce oxidative damage to biomolecules such as proteins, lipids, carbohydrates and nucleic acids. There are several diseases including heart disease, cancer, stroke, diabetes, and ulcer which are caused by free radicals². Antioxidants are the molecules which inhibit the free radicals³. These antioxidants delay or prevent cellular damage primarily through their ability to scavenge free radicals⁴. Many diseases are prevented by antioxidants, including ageing, allergies, asthma, arthritis, algesia, atherosclerosis, autoimmune diseases, bronchopulmonary dyspepsia, and cancer. It also protects against cataracts, cerebral ischemia, eczema, diabetes, inflammatory gastrointestinal diseases, and genetic disorders. Antioxidants are majorly classified into enzymes, proteins and small molecules⁵. They are classified as enzymatic or non-enzymatic antioxidants based on their activity. Enzymatic antioxidants work by reducing and eliminating free radicals. Non-enzymatic antioxidants, on the other hand, work by disrupting free radical chain reactions⁶.

Antioxidants, both synthetic and natural, are frequently used in foods and medicines. Particularly,

it has been noted that natural protein extracts or purified proteins are used as antioxidants⁷. The current global strategy is to find natural antioxidants that are both inexpensive and close to nature⁸. Particularly, animal sources are employed for pharmacological applications⁹. In this study, leeches are used as an experimental animal. Mostly, leeches are assumed as nasty bloodsucking creatures with little or no worth, but this perception is wrong. The usage of leech has occupied an important place in the Unani, Sidha and Ayurveda systems of medicine to treat various ailments. Recent scientific research on salivary components has restored its lost reputation. Leech saliva contains a variety of biologically active substances with anti-inflammatory, analgesic, and anaesthetic properties, as well as a possible antioxidant effect¹⁰. Not only the salivary components, the whole animal and its secretion has bioactive components, mostly peptides and proteins. Numerous research has been carried out in order to isolate and characterize Leech Saliva Extract (LSE)¹¹⁻¹². The LSE research has been expanded and developed by obtaining a novel approach for collecting salivary protein without killing leeches. A high concentration of protein was seenin leech saliva¹³. Many studies revealed the usage of leeches for various diseases like blood-clotting disorders, varicose veins, diabetes, infectious diseases, skin disorders, osteoarthritis, ear abnormalities and also in dentistry¹⁴. The present investigation aims to assess the biochemical and antioxidant attributes of crude extracts from freshwater leech *Poecilobdella granulosa* for biomedical application.

Materials and Methods

Collection and maintenance of animal

Freshwater leech was collected from Jyothi Hospital, Tambaram, Chennai and identified as *Poecilobdella granulosa* based on its colour, pattern, size, etc., with the help of the Zoological Survey of India Manual¹⁵. Leeches were kept separately and maintained in well-aerated plastic containers filled with un-chlorinated tap water. The leeches were kept under a 12:12 light-dark cycle at 25±1 °C.

Preparation of crude extracts

About three-week starved animals were taken and washed with tap water followed by turmeric water and distilled water. Then the animal was kept at 4°C for complete paralysis. Afterwards, the animal was dissected to remove the ingested blood leftover using tap and distilled water. The dissected animal was cleaned and homogenised with a triple volume of sodium phosphate buffer (20 mM, pH 7.4) before centrifugation at 16000 g for 20 min at 4 °C. The crude extract (whole-body) of interest was obtained by collecting the supernatant¹⁶. Similarly, about 10 - 15 leeches were decapitated and their heads were homogenized in the same way to obtain the head extract.

Using the feeding apparatus, the saliva extract was collected from starved leeches. In brief, leeches were fed through a glass funnel covered in UV-sterilized parafilm membrane with the phagostimulatory solution (PHS) of 0.001 M arginine in normal saline. The phagostimulatory solution was maintained at 37 °C so that the leeches can suck the solution in the funnel through the membrane until satiation. Directly after leeches drop down from the parafilm membrane, they were immobilized by putting them in a plastic container surrounded by ice for $10 - 15 \text{ min}^{17}$. This makes the leeches vomit whatever they have sucked. Only the colourless saliva (bloody fluids were discarded) was pooled and centrifuged for 10 min at 9000 rpm in 4 °C. Leech Saliva Extract (LSE) was obtained by filtering the supernatant using 0.45-µm Sartorius® nitrocellulose membrane.

Similarly, mucus was also collected from the same leech which was used for saliva collection. After saliva collection, the animal was completely washed with distilled water. The animal regainedits activity when kept in normal water (37 °C) and secrete mucus around its body. The mucus was collected, pooled and mixed with phosphate buffer saline (0.14 M Sodium chloride; 0.02 M Potassium phosphate, pH 7.2) in a 1:3 ratio and centrifuged for 20 min at 1000 rpm. The supernatant was collected and kept at -4 °C until use¹⁸.

Biochemical estimations

The biochemical constituents like protein, lipid and carbohydrates were quantified using the standard methods¹⁹⁻²¹.

Determination of protein profile

The protein profile of crude extracts from *P.granulosa* was analysed²² by resolving in Native - Polyacrylamide Gel Electrophoresis (NATIVE-PAGE) and Sodium Dodecyl Sulphate-Polyacrylamide Gel Electrophoresis (SDS-PAGE)²³. About 40 μ g of protein was loaded on 10% gel and the resolved protein bands were visualized by staining with Coomassie brilliant blue (CBB R-250).

DPPH scavenging activity

The DPPH radical scavenging activity of leech extracts were examined by adding 2 ml of 0.16 mM DPPH solution (in ethanol) in to the tube containing 2 ml aliquots of samples in different concentrations $(0.2 - 1 \text{ mg/ml})^{24}$. A separate control was also prepared using DPPH solution and water. Then the test tubes were thoroughly mixed using vortex for 1 min and left undisturbed in dark for 30 min at 30 °C. The absorbance was taken at 517 nm. Finally, the antioxidant potential was determined by calculating the inhibition percentage of the DPPH radical with the following formula:

DPPH scavenging effect (%) = $A_0 - A_1 / A_0 \times 100$

Where, A_0 is the absorbance of the control and A_1 is the absorbance of the test samples.

O₂ scavenging activity

The superoxide anions radicals were produced by adding 1 ml of 2.52 mM Nitro Blue Tetrazolium chloride (NBT) and 624 mM NADH (624 mM) stock solution into 1 ml of test samples. The scavenging reaction was activated by adding 1 ml of 120 μ M Phenazine Methosulphate (PMS) solution. Then the tubes were incubated at 25 °C for 20 min and absorbance was taken at 560 nm against blank. Here

L-Ascorbic acid was served as a positive control. The decrease in the absorbance value indicates the superoxide anion scavenging activity²⁵. The inhibition percentage of superoxide anion radicals was calculated using the following formula:

Inhibition (%) = $(A_0 - A_1)/A_0 \times 100$

Where, A_0 is the absorbance without the sample and A_1 is the absorbance with the sample.

Statistical analysis

All analyses were performed with three or more independent experiments and the data are shown as the means \pm standard deviation (SD) or means \pm standard error (SE).

Results

Biochemical analysis

Analysis of various biochemical constituents in crude extracts of *P. granulosa* was estimated. The protein amount present in whole tissue, head, saliva and mucus are 20.12 ± 1.05 mg/ml, 14.54 ± 0.75 mg/ml, 2.84 ± 0.20 mg/ml and 0.54 ± 0.05 mg/ml, respectively. Also, the lipid content was found to be 1.92 ± 0.04 mg/ml and 2.41 ± 0.05 mg/ml in both whole tissue and head. In saliva and mucus, the concentration of estimated lipids was 0.89 ± 0.02 mg/ml and 1.05 ± 0.03 mg/ml, respectively. The carbohydrate content in the whole tissue, head, saliva and mucus were 2.90 ± 0.10 , 2.28 ± 0.03 , 0.16 ± 0.00 and 0.02 ± 0.00 mg/ml, respectively (Fig. 1). The maximum protein content was obtained in the whole-body extract (20.12 ± 1.05 mg/ml).

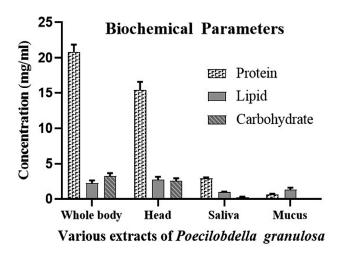


Fig. 1 — Biochemical constituents of various extracts of *Poecilobdella granulosa*. Each value was presented as the mean±SD; the values given in the above graph were expressed as mg/ml

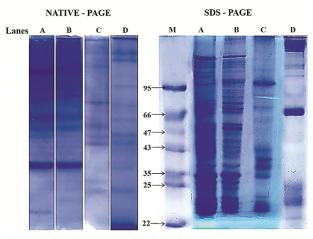
Qualitative analyses of leech extracts

The qualitative protein profile of crude extracts prepared from various organs (whole-body, head, saliva and mucus) of *P. granulosa* was performed by Native and SDS-PAGE (Fig. 2). The major and minor bands of four crude protein extracts were identified using Native-PAGE. The SDS-PAGE analysis showed different polypeptide sub-units ranging from 22-110 kDa of the native protein samples (whole-body, head, saliva and mucus).

Assessment of antioxidant activity

The antioxidant potential of crude extracts was analysed by DPPH scavenging assay and superoxide anion radical scavenging assay. In both results, the percentage of free radical scavenging capacity of crude saliva was increased in a dose-dependent manner compared to L-ascorbic acid (standard). Here, various concentrations were used as 200, 400, 600, 800 and 1000 μ g/ml and the inhibition percentage of scavenging activities of the saliva extract for DPPH radicals showed 82.8 % at 1000 μ g/ml concentration (Fig. 3).

Besides, the decrease in the absorbance value at 560 nm with the leech saliva extract and reference standard L-ascorbic acid, their ability to quench superoxide free radicals showed maximum inhibition of 98.4 % at 1000 μ g/ml of concentration. The superoxide radical scavenging activity was slightly enhanced with increasing concentrations. At higher concentration like 1000 μ g/ml of saliva extract showed almost equal scavenging capacity to standard



Lanes: A - Whole extract, B - Head, C - Saliva, D - Mucus, M - Marker

Fig. 2 — Qualitative analyses of crude proteins from various extracts of leech by Native and SDS PAGE. The proteins in the crude samples were resolved and stained with CBB and various Native proteins and subunits of native proteins were analyzed

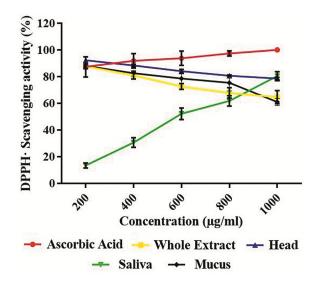


Fig. 3 — DPPH scavenging activities of various extracts of *Poecilobdella granulosa*. Each value was presented as the mean±SD; the values given in the above graph were percentage (%) scavenging activity; Ascorbic acid was only used as a reference sample in DPPH scavenging activity

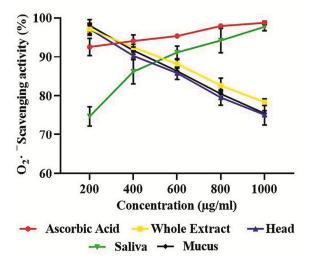


Fig. 4 — Scavenging effects of various extracts of leech *Poecilobdella granulosa* on superoxide anion radical (O_2^{-}). Each value was presented as the mean±SD; the values given in the above graph were percentage (%) scavenging activity; Ascorbic acid was only used as a reference sample in Superoxide anion radical scavenging activity (O_2^{-})

ascorbic acid and the other extracts revealed no activity in all the concentrations (Fig. 4).

Discussion

Leeches have been used to treat a wide range of ailments since antiquity. Many literature reports revealed that LSE contains numerous bioactive compounds that aid in the treatment of various

diseases²⁶. Leeches contains more than 20 different bio molecules, each of which had a different mode of action. These included analgesic, anti-inflammatory, platelet function-inhibiting, anticoagulant, thrombin function-regulating, destructive of the extracellular matrix, antimicrobial, and anti-metastatic compounds²⁷. The current study explores the biochemical and antioxidant activity of four different extracts (wholebody, head, saliva and mucus) from leech *P. granulosa*. The biochemical results demonstrated the highest content of protein in comparison to lipids and carbohydrates in the whole extract followed by other extracts. Similarly, the reports from the saliva of *Hirudinaria manillensis* showed $54.29 \pm 2.58 \ \mu g/ml$ of protein¹¹. In contrast, the protein (79.962 ± 3.213) µg/ml, 62.602±2.517 µg/ml) from Malaysian leech saliva varied according to the starvation time¹⁷. The electropherogram of separated proteins of crude extracts showed dissimilar protein bands in the proximal, mid and distal (Native and SDS-PAGE). Similarly, more than 25 types of peptides and proteins (10 to 170 kDa) were identified in leech Hirudo medicinalis²⁸. Moreover, SDS-Tricine PAGE revealed the existence and absence of a few protein and peptide bands in saliva depending on the starvation period²⁹.

Antioxidants are also known as radical scavengers, which inhibit the oxidation process and eliminate free radical intermediates by oxidizing themselves even at very low concentrations^{30,31}. Oxidative processes produce oxygen reactive species, which are a potent precursor of systemic cell and tissue damage³². In the present investigation, the leech extracts were evaluated for their antioxidant activity. When compared to the other three extracts, only the saliva extract displayed DPPH radical scavenging activity. Likewise, an extract of the saliva from the therapeutic Malaysian leech Hirudinaria manillensis revealed free radical scavenging activity, with an IC₅₀ value of 7.282 µg/ml³³. A previous report on saliva extract from Aliolimnatis michaelseni revealed high free radical scavenging activity with an IC₅₀ value of 8.169 μ g/ml³⁴. Indonesian local leeches are also reported to possess an IC₅₀ value of $47 - 108 \ \mu g/ml^{35}$. The liposomal leech saliva extract from Hirudo medicinalis exhibited anti-proliferation activity against the human breast adenocarcinoma cell line $(MCF-7)^{28}$. Moreover, the saliva extract from *H. medicinalis* displayed anti tubercular activity³⁶.

Superoxide anion radical represent as one of the most powerful reactive oxygen species among free radicals, and it is extremely harmful to cellular components³⁷. In the PMS/NADH – NBT system, the superoxide anion derived from dissolved oxygen from PMS/NADH coupling reaction reduces NBT³⁸. Despite the fact that protein samples generally have strong superoxide anion radical scavenging activity and this scavenging activity depends on the protein concentration³⁹. Present results indicated that the radical scavenging effect slowly rose with increasing concentration, showing that the leech saliva extract is a more potent scavenger of superoxide radicals.

Conclusion

The present study revealed that the saliva extract of leech exhibited higher potent antioxidant activity than other extracts. As a result, the available data imply that saliva extract can be utilized as a reliable source of natural antioxidants in the medical field for the treatment of numerous diseases. Further investigation is desired to isolate the bioactive compounds to determine their pharmacological properties.

Acknowledgements

The authors thank the Managing Director Dr. P. Senthil Kumar and the staff of Jyothi Hospital, Gandhi Road, Tambaram West, Chennai, Tamil Nadu, India for providing required animals to conduct this work.

Conflict of Interest

The authors declare no conflict of interest.

Author Contributions

AC & DP designed the work. DP & RGM performed the experimental work and animal maintenance. GJS drafted the work and interpretation of the data. KR contributed to the acquisition of data.

References

- 1 Engwa G A, Free radicals and the role of plant phytochemicals as antioxidants against oxidative stressrelated diseases, *Phytochemicals: source of antioxidants and role in disease prevention*, (2018) 49-73. http://dx.doi.org/10.5772/intechopen.76719
- 2 Lobo V, Patil A, Phatak A & Chandra N, Free radicals, antioxidants and functional foods: Impact on human health, *Phcog Rev*, 4 (8) (2010) p. 118. https://dx.doi.org/ 10.4103%2F0973-7847.70902
- 3 Santos-Sánchez N F, Salas-Coronado R, Villanueva-Cañongo C & Hernández-Carlos B, Antioxidant compounds and their antioxidant mechanism, *In Antioxidants*, 10 (2019) 1-29. Intech Open, http://dx.doi.org/10.5772/ intechopen.85270
- 4 Mbah C J, Orabueze I & Okorie N H, Antioxidants properties of natural and synthetic chemical compounds:

therapeutic effects on biological systems, *ASPS*, 3 (6) (2019) 28-42. https://doi.org/10.2174/1389201021666200807104636s

- 5 Moussa Z, Judeh Z M & Ahmed S A, Non-enzymatic exogenous and endogenous antioxidants, *Free Radic Biol Med*, (2019) 1-22. http://dx.doi.org/10.5772/ intechopen.87778 hydrogen
- 6 Shahidi F & Zhong Y, Novel antioxidants in food quality preservation and health promotion, *Europ J Lipid Sci Techno*, 112 (9) (2010) 930-940. https://doi.org/10.1002/ ejlt.201000044
- 7 Sarmadi B H & Ismail A, Antioxidative peptides from food proteins: a review, *Peptides*, 31 (10) (2010) 1949-1956. https://doi.org/10.1016/j.peptides.2010.06.020
- 8 Binic I, Lazarevic V, Ljubenovic M, Mojsa J & Sokolovic D, Skin ageing: natural weapons and strategies, *Evid-Based Complement Altern Med*, (2013). https://doi.org/10.1155/2013/827248
- 9 Jacob R A & Burri B J, Oxidative damage and defense, Am J Clin Nutr, 63 (6) (1996) 985S-990S. https://doi.org/10.1093/ ajcn/63.6.985
- 10 Chaubey P K, Singh A K, Mishra S P & Singh O P, Biochemical analysis of anti-oxidation effect of leech therapy in the patients of osteo-arthritis, *World J Pharm Pharm Sci*, 3 (8) (2014) 395-408.
- 11 Abdualkader A M, Ghawi A M, Alaama M, Awang M & Merzouk A, Leech therapeutic applications, *Indian J Pharm Sci*, 75 (2) (2013) 127.
- 12 Baskova I P, Zavalova L L, Basanova A V, Moshkovskii S A & Zgoda V G, Protein profiling of the medicinal leech salivary gland secretion by proteomic analytical methods, *Biochemistry (Mosc)*, 69 (7) (2004) 770-775. doi: 10.1023/b:biry.0000040202.21965.2a
- 13 Rigbi M, Levy H, Iraqi F, Teitelbaum M, Orevi M, et al., The saliva of the medicinal leech Hirudo medicinalis-I. Biochemical characterization of the high molecular weight fraction, Comp Biochem Physiol, 87 (3) (1987) 567-573. https://doi.org/10.1016/0305-0491(87)90053-8
- Whitaker I S, Rao J, Izadi D & Butler P E, Historical Article: *Hirudo medicinalis*: ancient origins of, and trends in the use of medicinal leeches throughout history, *BAOMS*, 42 (2) (2004) 133-137. https://doi.org/10.1016/S0266-4356(03)00242-0
- 15 Chandra M, *The Leeches of India*, (Publication of Zoological Survey of India, Calcutta), 3782 (1991) pp. 1-117.
- 16 Strube K H, Kröger B, Bialojan S, Otte M & Dodt J, Isolation, sequence analysis, and cloning of haemadin. An anticoagulant peptide from the Indian leech, *J Biol Chem*, 268 (12) (1993) 8590-8595. http://dx.doi.org/10.4314/ tjpr.v13i4.10
- 17 Abdualkader A M, Merzouk A, Ghawi A M & Alaama M, Some biological activities of Malaysian leech saliva extract, *IIUM Engineering Journal*, 12 (4) (2011) 1-9. https://doi.org/10.31436/iiumej.v12i4.156
- 18 Fountain D W & Campbell B A, A lectin isolate from mucus of Helix aspersa, Comp Biochem Physiol, 77 (2) (1984) 419-425. https://doi.org/10.1016/0305-0491(84)90353-5
- 19 Bradford M M, A rapid and sensitive method for the quantitation of microgram quantities of protein utilizing the principle of protein-dye binding, *Anal Biochem*, (72) (1976) 248-254. https://doi.org/10.1016/0003-2697(76)90527-3

- 20 Barnes H & Blackstock J, Estimation of lipids in marine animals and tissues: detailed investigation of the sulphophosphovanilin method for 'total' lipids, *J Exp Mar Biol Ecol*, 12 (1) (1973) 103-118. https://doi.org/10.1016/ 0022-0981(73)90040-3
- 21 Roe J H, The determination of sugar in blood and spinal fluid with anthrone reagent, *J Biol Chem*, 212 (1955) 335-343.
- 22 Maurer H R & Allen R C, Useful buffer and gel systems for polyacrylamide gel electrophoresis, *Biochem*, 10 (5) (1972) 220-225. https://doi.org/10.1515/cclm.1972.10.5.220
- 23 Laemmli U K, Cleavage of structural proteins during the assembly of the head of bacteriophage T4, *Nature*, 227 (5259) (1970) 680-685. https://doi.org/10.1038/227680a0
- 24 Chi C F, Hu F Y, Wang B, Li T & Ding G F, Antioxidant and anticancer peptides from the protein hydrolysate of blood clam (*Tegillarca granosa*) muscle, *J Funct Foods*, 15 (2015) 301-313. https://doi.org/ 10.1016/j.jff.2015.03.045
- 25 Nishikimi M, Rao N A & Yagi K, The occurrence of superoxide anion in the reaction of reduced phenazine methosulfate and molecular oxygen, *Biochem Biophys Res Commun*, 46 (2) (1972) 849-854. https://doi.org/10.1016/ S0006-291X(72)80218-3
- 26 Rahul S, Swarnasmita P, Janhavi D, Bhuvan J & Shobhit P, Hirudotherapy-a holistic natural healer: a review, Leech, *IJOCR*, 2 (6) (2014) p. 60.
- 27 Sig A K, Guney M, Guclu A U & Ozmen E, Medicinal leech therapyan overall perspective, *Integr Med Res*, 6 (4) (2017) 337-343. https://doi.org/10.1016/j.imr.2017.08.001
- 28 Shakouri A, Adljouy N & Abdolalizadeh J, Anti-Cancer Activity of liposomal medical leech saliva extract (LSE), *NDDTE*, 102 (2018). DOI: 10.11159/nddte18.102
- 29 Alaama M, Helaluddin A B M, Mohammad A B B A S, Merzouk A H M E D, Abdualkader A M, *et al.*, Starvation time and successive collection effects on leeches' saliva collection quantity and proteins quality and quantity in wet season, *Sains Malays*, 43 (11) (2014) 1693-1697.

- 30 Huyut Z, Beydemir Ş & Gülçin İ, Antioxidant and antiradical properties of selected flavonoids and phenolic compounds, *Biochem Res Int*, ID 7616791 (2017) 1-10. https://doi.org/10.1155/2017/7616791
- 31 Anwar H, Hussain G & Mustafa I, Antioxidants from natural sources, In: Antioxidants in foods and its application, edited by Shalaby E, (IntechOpen), 2018, pp. 1-27. http://dx.doi.org/10.5772/intechopen.75961
- 32 Yang B, Chen Y & Shi J, Reactive oxygen species (ROS)based nanomedicine, *Chem Rev*, 119 (8) (2019) 4881-4985. https://doi.org/10.1021/acs.chemrev.8b00626
- 33 Ghawi A M, Merzouk A, Abdualkader A & Alaama M, Treating cancer with a whole, leech saliva extract, U.S. Patent No. 8, 501, 241 (2013).
- 34 Omalu I C J, Egwim E C, Mgbemena C C, Eke S S, Ubanwa D, et al., Free radical scavenging activity of the Nigerian leech (*Aliolimnatis michaelseni*) saliva extract, *BJPR*, (2015) 1-6. https://doi.org/10.9734/BJPR/ 2015/19911
- 35 Malik B, Astuti D A, Arief D J F & Rahminiwati M A, Study on antioxidative and antimicrobial activities of saliva extract of Indonesian local leeches, In: *IOP Conference Series: Earth Environ Sci*, 251 (01) (2019) p. 012061 (IOP Publishing).
- 36 Ojo P O, Babayi H, Olayemi I K, Peter O O, Fadipe L A, et al., Anti-tubercular activities and molecular characterization of salivary extract of leech (*Hirudo medicinalis*) against *Mycobacterium tuberculosis*, J Tuberc Res, 6 (1) (2018) p. 19. https://doi.org/10.4236/jtr.2018.61001
- 37 Liochev S I, Reactive oxygen species and the free radical theory of aging, *Free Radic Biol Med*, 60 (2013) 1-4. https://doi.org/10.1016/j.freeradbiomed.2013.02.011
- 38 Meghwal M, Goyal M R & Kaneria M J (Eds), Food Technology: Applied Research and Production Techniques, (CRC Press), 2017.
- 39 Yu H, Liu X, Xing R, Liu S, Li C, et al., Radical scavenging activity of protein from tentacles of jellyfish *Rhopilema* esculentum, Bioorg Med Chem Lett, 15 (10) (2005) 2659-2664. https://doi.org/10.1016/j.bmcl.2005.03.044