

Comparative account on the Nutritional value of *Annonasquamosa* and *Annona reticulata* as promising dietary supplement.

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ABSTRACT

Annona squamosa commonly known as custard apple and *Annona reticulata* known as bullock-heart are tasty tropical fruits consumed for their nutritive values. It is an abundant source of dietary fibre, vitamin C, antioxidant and contains minerals like potassium, magnesium and calcium in large quantities. *Annona squamosa* is rich in carbohydrates, vitamin B6, copper and excellent source of iron. They are also low in fat levels so can be consumed by all. *Annona squamosa* and *Annona reticulata* pulp have primary and secondary metabolites that can be used for curative purpose, as well as a preparatory medicine. The present study was designed to evaluate the nutritional value of *Annona squamosa* and *Annona reticulata* and also the mineral content of the fruit pulp.

Keywords: *Annona squamosa*, *Annona reticulata*, Nutritional Value, minerals.

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I. INTRODUCTION

Annona genus have several common names, including sugar-apple, soursop, and guanabana, belonging to the family Annonaceae, is a tropical fruit tree with medicinal properties. As of date, seven *Annona* species are grown for domestic and commercial use, mostly for the edible and nutritious fruits; several others also produce edible fruits [8]. Many of the species are used in traditional medicine for the treatment of a variety of diseases, though their efficacy has yet to be validated scientifically. Several *Annona* species have been found to contain acetogenins, a class of natural compounds with a wide variety of biological activities [9][10]. They are eaten by the natives for their delicious pulp and traditionally used for many purposes. It is also known as Sharifa, Sitaphal and Sugar apple. Custard apple is one of the most delicious and a rich fruit. Its pulp is creamy, very sweet and pleasantly flavored. The health-related components of the fruit include vitamins A, B, C, E, antioxidants, polyunsaturated fatty acids, and the presence of essential minerals. The pulp of *Annona* is rich in minerals and vitamins. This fruit has also been suggested to prevent osteoporosis in adults mainly for their rich sources of calcium and other minerals. The fruit pulp is also used as a raw material for wine and alcohol production. The wine produced from the *Annona* fruits are referred to as the "Fruit Wine". The unripe fruit is used against diarrhea and dysentery, skin diseases. *Annona reticulata* has many nutritional values, rich in protein, fat, fibre, carbohydrates, calcium, iron etc. It possesses several medicinal properties such as anthelmintic, anti-inflammatory, antipyretic, wound healing, and cytotoxic effects. *Annona reticulata* helps to enhance the immune system and maintains skin health.

In the present study two species of *Annona* fruit pulp was studied for their nutritional value.

II. MATERIAL AND METHODS

Collection of plant materials and preparation of Extracts:

The fresh fruit of *Annona squamosa* and *Annona reticulata* were collected from Ponneri, Thiruvallur District, Tamil Nadu, India. Each 100 g of edible pulp was used for analysis. Carbohydrate was estimated as per the procedure described by Dubois et al., (1956), protein by Lowry et al., (Hartery, 1972), fat by Folch et al., (1957) and dietary fibre by AOAC (1985). Calcium, Magnesium and Iron was estimated as per the procedure described by USP27-NF22 Pharmacopeial forum (2013).

III. RESULTS AND DISCUSSION

Annona squamosa and *Annona reticulata* are one of the most delicious fruits that appeals to the taste buds. They are smooth and creamy like custard, hence the name custard apple. *Annona squamosa* fruit pulp is rich in carbohydrate with 21.45 g when compared to *Annona reticulata* which is 18.44 g (Table 1). It is an

abundant source of dietary fibre. Minerals are rich in *Annona reticulata* namely, 61.69 mg of calcium, 19.87 mg of magnesium and 3.464 mg of iron for every 100 g of fruit pulp, when compared to *Annona squamosa* which has lesser mineral content. It also contains high amounts of vitamins especially vitamin A measuring 0.0062 mg / 100g of fruit pulp, and 118.05 mg / 100 g of vitamin C. Vitamin A keeps our skin and hair healthy and vitamin C helps to fight free radicals in our body. The fruit has comparatively high vitamin content in *Annona reticulata* (Table 1).

Table 1: Nutritional value of *Annona squamosa* and *Annona reticulata*

S.NO	NUTRITIONAL COMPONENTS	ANNONASQUAMOSA	ANNONARETICULATA
		per 100g	per 100g
1	Carbohydrate	21.45g	18.44gms
2	Protein	2.44g	2.89gms
3	Fat (lipids)	0.1944g	0.2019gms
4	Dietary fibre	4.11g	4.56gms
5	Vitamin A	0.0045mg	0.0062mg
6	Vitamin C	88.4mg	118.05mg
7	Vitamin D (ascorbic acid)	Below detectable level	Below detectable level
8	Vitamin E	Below detectable level	Below detectable level
9	Calcium	43.75 mg	61.69 mg
10	Magnesium	12.34 mg	19.87 mg
11	Iron	2.56mg	3.464 mg

Phytoingredients in fruits such as flavones have shown to be protective against lens damage which occurs due to hyperglycemia and certain flavonoids such as quercetin can prevent oxidant stress in the pathogenesis of glaucoma. Also, a high intake of fruits was inversely associated with the risk of respiratory symptoms. High total fruit intake is also associated with lower risk of cognitive decline hence proved beneficial for mental health. Phytochemicals in fruits have been found to act as anti-obesity agents because they may play a role in suppressing growth of adipose tissue. Adiposity is closely related to bio markers of oxidative stress and inflammation and diet rich in fruit can modify the adiposity related metabolic bio markers in overweight women. Some chemical constituents are isolated from the *Annona reticulata* showed anti-cancer properties for bladder cancer and various cancer cell lines also. It is found to be a chemo preventive agent in cancer therapy. The greater part of the prior studies was focused on the biological activities of the plant extract, further investigations on the biochemical and physiological functions of active compounds and the detailed mechanisms underlying these activities are completely pivotal for the development of pharmaceutical and agricultural products.

Despite its high sugar content, the glycemic index of custard apple is low. The fruit as anti-oxidant activity making it suitable even for diabetic patients (4). In anti-diabetic studies on animals, custard apple appears to mimic insulin stimulating its production and enhance uptake of glucose by muscles which leads to stabilization of blood sugar concentrations. In fact, even leaf extracts are also effective in lowering blood glucose levels and several reports indicate that *Annona squamosa* leaf extract can substitute effectively with decreased doses of externally administered insulin (14). To increase nutritional value and accelerate the value addition of custard apple several products have been prepared viz., ice cream, carbonated beverages, smoothies, cheese cakes etc. the fruit pulp has shown numerous medicinal properties which include antioxidant, anti-diabetic, anti-infective and anti-dyslipidemia properties. It is the fruit of 21st century, still the pulp of the fruit is not very easy for intake. There should be resurgence of intake of this fruit especially in the wake of increased percentage of diseases due to improper dietary habits and to reduce malnutrition. *Annona* species are usually consumed as fresh fruit, but they are also widely used in semi-processed and processed products, especially desserts. With increasing world demand for exotic flavors and healthy food, the use of *Annona* fruit is also likely to increase (PINTO et al., 2005). *Annona crassiflora* is widely used in human medicine as for treatment of various diseases such as diarrhea, rheumatism and syphilis. It contains acetogenins that have cytotoxic, anti-parasitic and anti-mutagenic properties (VILAR et al., 2008). Besides medicinal uses, *Annona crassiflora* in natura pulp is very popular and has a potential for the food industry (Soares Junior et al., 2007, Rocha et al., 2004, 2008). (Roesler et al., 2007) observed the antioxidant potential of bioactive components widely reported as potent antioxidants such as ascorbic, caffeic, quinic, and ferulic acids, xanthoxylin, rutin, caffeoyl tartaric acid, caffeoyl glucose and (quercetin+hexose+pentose-H)₁ compounds identified from *Annona crassiflora* pulp,

seeds and peel. The antioxidant potential can be further extended to exploit the possible application as natural antioxidant for cosmetics, nutritive supplements, and functional ingredients for food products. In the preference test conducted by Rocha et al. (2008), the yogurt with 25% of *A. crassiflora* sweet was preferred instead
20
and 30%. The *A. crassiflora* pulp and flour offers significant amount of fiber, carbohydrates, minerals and antioxidants such as polyphenols, vitamin and carotenoids.

IV. CONCLUSION

The Mother Nature has provided us with an enormous count of flora and fauna. *Annona reticulata* is the best example of it. This study shows that *Annona reticulata*, is an important medicinal plant with diverse pharmacological spectrum. Some chemical constituent isolated from *Annona reticulata* showed anticancer properties and used for skin cancer therapy. Further assessment is needed to be carried out on *Annona reticulata* in order to explore concealed areas and their practical clinical application, which can be used for the welfare of the mankind. *Annona muricata* is a coveted tropical tree, and a wealth of phytochemical

Investigations have been conducted for this fruit plant. In addition to being an important source for the food industry and an indigenous medicinal plant, *Annona muricata* is proven to possess a wide spectrum of biological activities. Among all former studies on *Annona*, the most promising activities are found to be its anticancer, anti-parasitic and insecticidal activity. Because the greater part of the prior studies was focused on the biological activities of the plant extract, further investigations on the biochemical and physiological functions of active compound and the detailed mechanisms underlying these activities are completely pivotal for the development of pharmaceutical and agricultural products. Custard apple or the sugar apple is the fruit of *Annona squamosa*, which is one of the most widely grown species of *Annona*. The fruit pulp has shown frequent medicinal properties which include antioxidant, anti-diabetic, anti-infective and antidiabetic properties. Still the pulp of the fruit is not very easy for intake. There are a variety of recipes to overcome the hitch and increase intake.

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