

Tradename: ACB Yogurt Extract

Code: 20070

CAS #: 7732-18-5 & N/A

Test Request Form #: 255

Lot #: 27178

Sponsor: *Active Concepts, LLC; 107 Technology Drive Lincolnton, NC 28092*

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Test Performed:

Oxygen Radical Absorbance Capacity (ORAC)

Introduction

Reactive oxygen species (ROS) are generated by normal cellular processes, environmental stresses, and UV irradiation. ROS are detrimental to cellular structures and functional molecules (i.e DNA, proteins, lipids) as they act as strong oxidizing agents or free radicals. The oxygen radical absorbance capacity (ORAC) assay is a standard method used to assess antioxidant capacity of physiological fluids, foods, beverages, and natural products. The assay quantitatively measures a sample's ability to quench free radicals that have the potential to react with and damage cellular components.

Oxygen Radical Absorbance Capacity (ORAC) assay was conducted to assess the antioxidant capacity of **ACB Yogurt Extract**.

Assay Principle

This assay is based upon the effect of peroxy radicals generated from the thermal decomposition of 2, 2'-azobis-2-methyl-propanimidamide dihydrochloride (AAPH) on the signal intensity from the fluorescent probe, fluorescein, in the presence of an oxygen radical absorbing substance. The degree of change is indicative of the amount of radical damage and the presence of antioxidants results in an inhibition in the free radical damage to the fluorescein. The antioxidant protection of the sample can be calculated by comparing it to a set of known standards. Trolox®, a water soluble vitamin E analog, with known antioxidant capabilities is used in this ORAC assay as the standard for measuring the antioxidant capacity of unknown substances. ORAC values, expressed in μM of Trolox® equivalents (TE), are calculated using the area under the curves (AUC) of the test product, Trolox®, and the control materials. Trolox equivalency is used as the benchmark for antioxidant capacity of mixtures since it is difficult to measure individual components.

Materials

- A. Equipment:** Synergy H1 Microplate reader (BioTek Instruments, Winooski, VT); Gen5 software (BioTek Instruments, Winooski, VT); Pipettes
- B. Buffers:** 75 mM Potassium Phosphate (pH 7.4); Deionized H₂O
- C. Reagents:** 2,2'-Azobis(2-methylpropionamidine) dihydrochloride (AAPH) (153 mM); 6-Hydroxy-2,5,7,8-tetramethylchromane-2-carboxylic acid (Trolox®); Fluorescein Sodium Salt (4 nM)
- D. Preparation:** Pre-heat (37°C) Synergy H1 Microplate reader; Prepare Trolox® standards, sample dilutions, fluorescein solution, and AAPH
- E. Microplate:** Corning 96 Well Black Side/Clear Bottom Microplates

Methods

Solutions of **ACB Yogurt Extract** and Trolox® (positive control) were prepared in 75 mM potassium phosphate buffer. Materials were prepared at three different concentrations/dilutions. Trolox® was used as a reference for antioxidant capacity and prepared at concentrations ranging from 12.5 µM to 50 µM in 75 mM potassium phosphate buffer.

For the ORAC assay, 25µL of test material and Trolox® were combined with 150µL of fluorescein in 75mM potassium phosphate buffer and incubated in the Synergy HT Microplate reader at 37°C for 30 minutes. At the end of the incubation period, 25µL of AAPH were pipetted into each well. Fluorescent measurements were then taken every 2 minutes for approximately 2 hours at an excitation wavelength of 485nm and an emissions wavelength of 520nm.

The AUC and Net AUC values of the standards and samples were determined using Gen5 2.0 Data Reduction Software using the below equations:

$$AUC = 0.5 + \frac{R2}{R1} + \frac{R3}{R1} + \frac{R4}{R1} + \dots + \frac{Rn}{R1} \rightarrow \text{Where } R \text{ is fluorescence reading}$$

$$Net\ AUC = AUC_{sample} - AUC_{blank}$$

The standard curve was obtained by plotting the Net AUC of different Trolox® concentrations against their concentration. ORAC values of samples were then calculated automatically using the Gen5 software to interpolate the sample's Net AUC values against the Trolox® standard curve. ORAC measurements for the test material were expressed in micro moles Trolox® equivalents (µMTE), where 1 ORAC unit is equal to 1 µMTE.

Results

ACB Yogurt Extract began exhibiting antioxidant activity at a 2.5% concentration.

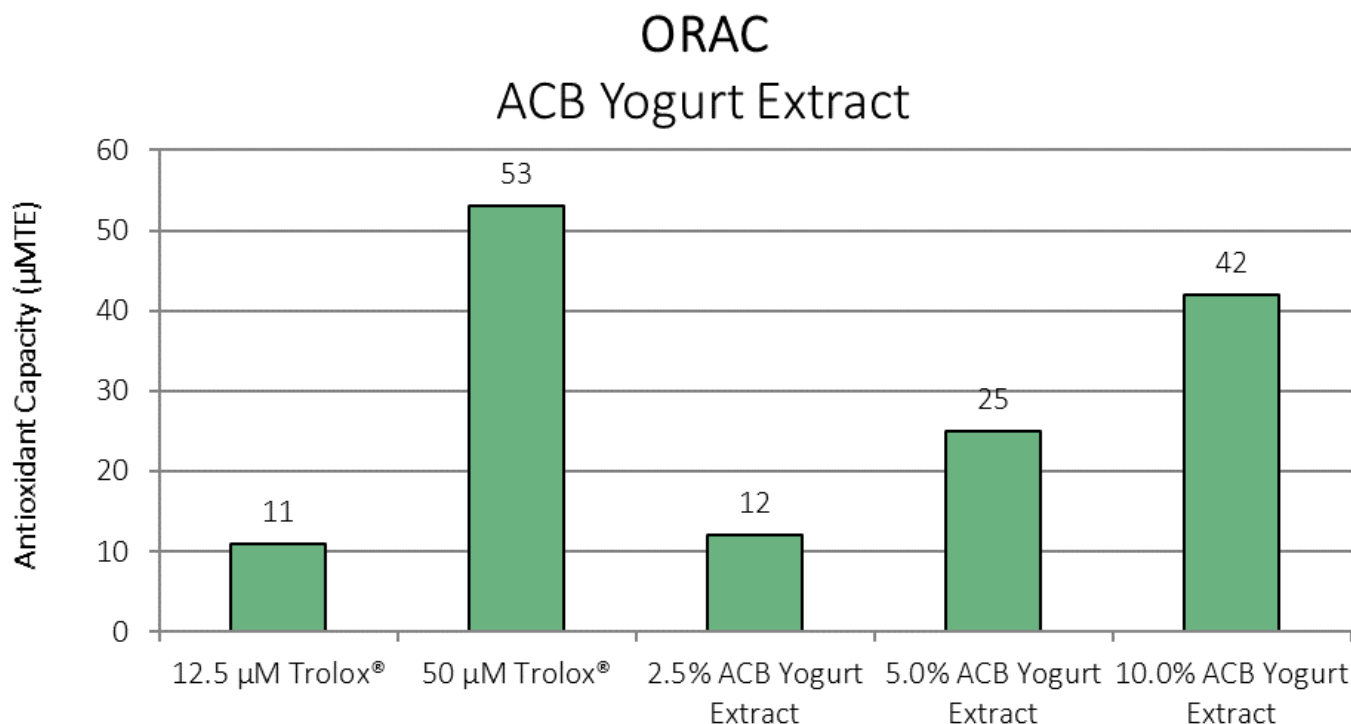


Figure 1. Antioxidant capacities

Discussion

As shown in figure 1, **ACB Yogurt Extract** exhibited antioxidant activity comparable to 50μM Trolox®. The antioxidant capacity of **ACB Yogurt Extract** increased as the concentration increased, as a result we can assure that its ability to minimize oxidative stress is dose dependent.

With the present study we can confirm that **ACB Yogurt Extract** is capable of providing functional benefits and potent antioxidant benefits when added to cosmetic applications.