

CHEMICAL COMPOSITION AND LIPOXYGENASE INHIBITORY ACTIVITY OF THE ESSENTIAL OIL OF *ALSTONIA ANGUSTILOBA*

Wan Mohd Nuzul Hakimi Wan Salleh ^{a*}, Muhammad Helmi Nadri ^b, Shamsul Khamis ^c

^aDepartment of Chemistry, Faculty of Science and Mathematics, Universiti Pendidikan Sultan Idris, 35900 Tanjong Malim, Perak, Malaysia

^bInnovation Centre in Agritechology, Universiti Teknologi Malaysia, 84600 Pagoh, Johor, Malaysia

^cSchool of Environmental and Natural Sciences, Faculty of Science and Technology, Universiti Kebangsaan Malaysia, 43600 Bangi, Selangor, Malaysia

*e-mail: wmnhakimi@fsmt.upsi.edu.my; phone: (+6015) 487 97 123

Abstract. This study was aimed to investigate the chemical compositions and lipoxygenase inhibitory activity of the essential oil extracted from *Alstonia angustiloba* growing in Malaysia. The essential oils were obtained by hydrodistillation and fully characterized by gas chromatography and gas chromatography-mass spectrometry methods. Analysis of the *A. angustiloba* essential oil resulted in the identification of twenty-five chemical components, which constitute 90.8% of the total oil. The most abundant components of *A. angustiloba* oil were linalool (21.2%), 1,8-cineole (16.8%), α -terpineol (9.5%), terpinen-4-ol (8.5%), β -caryophyllene (6.2%), and caryophyllene oxide (5.2%). The essential oil displayed moderate activity towards lipoxygenase inhibitory activity with an IC_{50} value of 45.8 μ g/mL.

Keywords: essential oil, hydrodistillation, lipoxygenase, *Alstonia angustiloba*, Apocynaceae.

Received: 29 June 2021/ Revised final: 21 August 2021/ Accepted: 24 August 2021
