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Review Article

Chemical review on Cynara scolymus L.

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ABSTRACT

Nature has always contained a plenty of biologically active substances in nature. The Asteraceae family is diverse, with 1900 genera and 32,000 species of plants, including trees, shrubs, and herbs. Asteraceae plants are commonly used as treatments in traditional medicine. They have been used to treat a range of illnesses as antibacterial, anticholesterolemic, anti-cancer, antioxidant, and anti-inflammatory medicines. The artichoke, or Cynara scolymus L., is a classic vegetable in many cultures. This plant has recently been successfully grown in Egypt. The purpose of this research is to fully understand the phytochemical composition of C. scolymus L. The finding shows that plant parts include bioactive components such as flavonoids, total phenolic compounds, saponins, sesquiterpene glycosides and fatty acids. These phytochemicals' existence is connected to this plant's potential as a medicine. Such review affords plenary inspection of the total secondary metabolites isolated from the Cynara scolymus L. until now, besides their parts of the plant.

1. Introduction:

A perennial member of the Compositae family, *Cynara* scolymus L. can reach heights of 1.5 to 2 meters. An edible bud with many triangular scales and a diameter of 8 to 15 cm gives rise to a substantial head of blooms. For their choleretic and hepatoprotective properties, *C.* scolymus head and leaf extracts have been used in folk medicine for a long time. They are primarily used to improve liver function and treat chronic liver and gall bladder diseases, jaundice, hepatitis, arteriosclerosis,

and symptoms of diabetes, which are frequently linked to the cynarin content [1-2]. They are also used as functional food preparations. Monoand dicaffeoylquinic acids are also said to possess these medicinal qualities [1-3]. The leaves of C. scolymus contain up to 2% phenolic acids, primarily chlorogenic acid, cynarin, and caffeic acid; 0.4% bitter sesquiterpene lactones, of which 47-83% is cynaropicrin; grosheimin; and 0.1-1% flavonoids like luteolin, including the luteolin-7-O-rutinoside glycosides known as

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(scolymoside), luteolin-7-O- Studies on the effects of C. scolymus leaf extract have demonstrated its capacity to decrease cholesterol production and LDL oxidation as well as have antioxidative, antibacterial, anti-HIV, bile expelling, hepatoprotective, urinative, and choleretic action [2, 4]. Even though the extract has been used for medical purposes for a long time, little research has been done on it as an antibacterial agent. Fresh, canned, or frozen vegetables may all be made from C. scolymus [5]. Due to its high number of polyphenols and inulin, this plant has historically been employed in folk medicine since the time of the Romans [5, 6]. Due to their role in cancer prevention, these chemicals are crucial for human nutrition [7]. It is the most abundant source of dietary antioxidants among commonly grown food plants [8], making it a potential candidate for use 4. in phytopharmaceutical products [5, 9]. The current review concentrates on the chemical structures of the isolated compounds from Cynara scolymus L., beside their parts of the plant.

2. Chemical composition reported in Cynara scolymus L.

Results of contents of stem, bract, flower and root of artichoke (cultivar balady) growing in Egypt. Components detected in artichoke extracts (roots, stem, flower head and bracts) using HPLC-DAD-ESI-MS. As mentioned in **Table 1**.

2.1. Phenolic acids

3. 2.2. Flavonoids

Components detected in artichoke extracts (roots, bracts, flowers, and leaves) using HPLC-DAD-ESI-MS. As mentioned in **Table 2**.

2.3. Sesquiterpene glycosides

Components detected in artichoke extracts (roots, bracts, flowers and leaves) using HPLC-DAD-ESI-MS. As mentioned in Error! Reference source not found.**3**.

2.4. Sesquiterpene lactones

Components detected in artichoke extracts (roots, bracts, flowers and leaves) using HPLC-DAD-ESI-MS. As mentioned in **Table 4**.

2.5. Triterpene saponins

Components detected in artichoke extracts (roots, bracts, flowers, and leaves) using HPLC-DAD-ESI-MS. As mentioned in **Table 5**.

2.6. Fatty acids

Components detected in artichoke extracts (roots, bracts, flowers, and leaves) using HPLC-DAD-ESI-MS. As mentioned in Error! Reference source not found.**6**.

Conclusion

According to the results of the current study, C. scolymus plant parts contain significant amounts of total phenols, saponins, flavonoids, proteins, and vitamin C, with along other phytochemicals. These phytochemicals can be utilized as an external medicinal supplement and have a variety of bioactive qualities. The various phytochemicals found in the leaf of C. scolymus are now being identified and isolated, and their antioxidant and anti-cancer properties are being investigated. To better C. scolymus cultivation and future commercialization in Egypt, it is crucial to characterize it.

Conflict of Interest

The authors declare and state that this research was conducted in the absence of any potential or source for conflict of interest.

.Table 1: List of phenolic compounds isolated and identified in C. scolymus

Name	Structure	Source	References
Quinic acid	HOW HOW OH	Flower head, bracts, stem and roots	[9-10]





Table 2: List of flavanoids isolated and identified in C. scolymus

Name	Structure	Source	References
Luteolin	он о но он о он о он он он	Flower head, bracts, stem and roots	[9-18]
Luteolin-7-O-glycoside (cynaroside)		Flower head, bracts, stem and roots	[10-18]
Luteolin-7-O-rutinoside (scolymoside)	о он он о он он но он он но он он	Flower head, bracts, stem and roo	[9-10-18]
Luteolin 7-O-malonyl- glucoside		Bracts	[19]
Luteolin-7-O- glucuronide		Bracts, flower head and floral stem	[19]
Luteolin- 7-O- neohesperido-side		Floral stem	[19]
Luteolin-7- gentiobioside	HO + OH + HO + OH + OH + OH + OH + OH +	Bracts	[20]



Name	Structure	Source	References
Cynarascoloside A		Flower head, bracts, floral stem and roots	[9-14]
Cynarascoloside C		Flower head, bracts, floral stem and roots	[14-18]

Table 3: List of sesquiterpene glycosides isolated and identified in *C. scolymus*

Table 4: List of sesquiterpene lactones isolated and identified in *C. scolymus*

Name	Structure	Source	References
Cynaropicrin		Bracts	[9-10]
Grossheimin	ощ он	Flower head, bracts, floral stem and roots	[9-10-14]
Aguerin B	OH H H H H H O H O O O H O O O H O O H O H O O H O H O H O H O H O H O O H O O H O O H O O H O O O O O H O	Bracts	[14]



Table 5: List of triterpene saponins isolated and identified in *C. scolymus*.

Name	Structure	Source	References
Cynarasaponin A		Bracts	[9-10]
Cynarasaponin E		Bracts	[9-10]
Cynarasaponin C		Bracts	[9-10]



Table 6: List of amino and fatty acids isolated and identified in C. scolymus

Name	Structure	Source	References
Trihydroxy-octadecenoic acid	он о он он он он	In all but the highest conc. In roots	[9-10]
Dihydroxy hexadecanoic acid	он но он	In all but the highest conc. In roots	[9-10]
Hydroxy-oxo-octadecatrienoic acid	о он он	In all but the highest conc. In roots	[9-10]
Dihydroxy-octadecatrienoic acid	ОН О ОН ОН ОН	In all but the highest conc. In roots	[9-10]
Hydroxy-octadecatrienoic acid	но	In all but the highest conc. In roots	[9-10]
9,12,15-Octadecatrienoic acid (linolenic acid)	O O O O O O O O O O O O O O O O O O O	In all parts	[9-10]

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