

CONTENTS

	Page
ACKNOWLEDGEMENTS	iii
ABSTRACT (ENGLISH)	iv
ABSTRACT (THAI)	v
LIST OF TABLES	ix
LIST OF FIGURES	xi
LIST OF ABBREVIATIONS	xiii
CHAPTER I INTRODUCTION	1
CHAPTER II OBJECTIVES	3
CHAPTER III LITERATURE REVIEW	5
3.1 Alzheimer's disease	5
3.1.1 Cause of Alzheimer's disease	6
3.1.2 Potential treatments	11
3.2 Sweet pepper	11
3.2.1 Chemical compositions	12
3.2.2 Sweet peppers and Alzheimer's disease	23
CHAPTER IV MATERIALS AND METHODS	32
4.1 Materials	32
4.1.1 Chemicals and reagents	32
4.1.2 Equipments	33
4.1.3 Plant materials	34
4.2 Methods	35
4.2.1 Sample preparation and extraction	35
4.2.2 Determination of phytochemicals	36
4.2.3 Determination of total phenolic content	37
4.2.4 Determination of antioxidant activity	38

CONTENTS (cont.)

	Page
4.2.5 Determination of cholinesterase inhibitory activities	39
4.2.6 Determination of β -secretase inhibitory activity	40
4.3 Statistical analysis	40
CHAPTER V RESULTS	41
5.1 Phytochemicals of sweet peppers	41
5.1.1 Flavonoids and phenolic acids	41
5.1.2 Carotenoids	42
5.1.3 Volatile compounds	45
5.2 Anti-Alzheimer's disease of sweet pepper extracts	47
5.2.1 Total phenolic content and antioxidant activity	47
5.2.2 Cholinesterase inhibitory activities	50
5.2.3 β -secretase inhibitory activity	55
CHAPTER VI DISCUSSION	57
6.1 Phytochemicals of sweet peppers	57
6.1.1 Flavonoids and phenolic acids	57
6.1.2 Carotenoids	59
6.1.3 Volatile compounds	61
6.2 Anti-Alzheimer's disease of sweet pepper extracts	62
6.2.1 Total phenolic content and antioxidant activity	62
6.2.2 Cholinesterase inhibitory activities	64
6.2.3 β -secretase inhibitory activity	70
CHAPTER VII CONCLUSION	74
REFERENCES	76
APPENDICES	89
Appendix A HPLC chromatograms of flavonoids and phenolic acids	90

CONTENTS (cont.)

	Page
Appendix B HPLC chromatograms of carotenoids	91
Appendix C GC-MS chromatograms of volatile compounds	92
Appendix D Physical properties of fresh sweet pepper	100
Appendix E Bar graphs of total phenolic content and antioxidant activity	101
Appendix F Bar graphs of enzyme inhibitory activities	103
Appendix G Summary of results	105
Appendix H Overview of this thesis	106
Appendix I Sample preparation and extraction for anti- alzheimer's disease analyses	107
Appendix J Reagent preparations	108
Appendix K Reactions of total phenolic content and antioxidant activity assays	118
Appendix L Reactions of enzyme inhibitory activity assays	122
BIOGRAPHY	125

LIST OF TABLES

Table	Page
3.1 Main pigment contents of sweet peppers	13
3.2 Flavonoid contents of sweet peppers	15
3.3 Provitamin A and ascorbic acid contents of sweet peppers	20
3.4 β -carotene, ascorbic acid, and α -tocopherol contents of sweet peppers	21
3.5 Amount of quercetin and luteolin in sweet peppers extracted using 70% (v/v) methanol and methanol	23
3.6 Total phenolic content (TPC) and antioxidant activity of sweet pepper extracts and their bioactive compounds	26
3.7 Summarized data on cholinesterase and BACE1 inhibitory activities of pepper extracts and their bioactive compounds	29
5.1 Flavonoids and phenolic acids contents of four colored sweet peppers	43
5.2 Carotenoid contents of four colored sweet peppers	44
5.3 Selected volatile compounds of four colored sweet peppers	46
5.4 Total phenolic content (TPC) and antioxidant activity of four colored sweet peppers extracted with hexane, ethyl acetate and 70% (v/v) aqueous ethanol were analyzed by Folin-Ciocalteu, DPPH radical scavenging, FRAP and ORAC assays	49
5.5 AChE and BChE inhibitory activities of four colored sweet peppers extracted with hexane, ethyl acetate and 70% (v/v) aqueous ethanol	53
5.6 BACE1 inhibitory activity of four colored sweet peppers extracted with hexane, ethyl acetate and 70% (v/v) aqueous ethanol	56
6.1 Residue compositions of binding sites in AChE and BChE	68

LIST OF TABLES (cont.)

Table	Page
C1 Volatile compounds of green sweet pepper	93
C2 Volatile compounds of red sweet pepper	95
C3 Volatile compounds of orange sweet pepper	97
C4 Volatile compounds of yellow sweet pepper	99
D1 Color characteristics and moisture contents of fresh sweet peppers	100
G1 Summary of results from this thesis	105

LIST OF FIGURES

Figure	Page
3.1 Degradation of acetylcholine (ACh)	7
3.2 Amyloid plaques formation	9
3.3 Neurofibrillary tangles and amyloid plaques	10
3.4 Hyperphosphorylation of tau protein	10
3.5 Chemical structures of quercetin and luteolin	14
3.6 Chemical structures of major carotenoids in sweet pepper	16
3.7 Chemical structures of different forms of vitamin C	17
3.8 Chemical structures of tocopherols	18
3.9 Vitamin E contents of ripe <i>Capsicum</i> fruits comparing to other fruits	19
3.10 Chemical structures of various capsaicinoids	21
3.11 Capsaicin contents of 10 sweet pepper genotypes in different maturity stages	22
3.12 Effects of myricetin and quercetin on rat cortical neurons	31
4.1 Different colored sweet peppers used in this study	34
5.1 Cholinesterase inhibitory activities of sweet pepper extracts in dose dependent manner	54
6.1 Example of hydrolysis reaction of flavonoid glycoside.	57
6.2 Example of saponification reaction of carotenoid ester	59
6.3 Binding sites in cholinesterase	67
6.4 Mechanism of ACh hydrolysis by cholinesterase	68
6.5 Chemical structures of flavonoids	69
6.6 Mechanism of APP hydrolysis by BACE1	72
6.7 Interaction between quercetin and active site residues of BACE1	72
A1 HPLC chromatograms of flavonoids and phenolic acids	90
B1 HPLC chromatograms of carotenoids	91

LIST OF FIGURES (cont.)

Figure	Page
C1 GC-MS chromatogram of volatile compounds from green sweet pepper	92
C2 GC-MS chromatogram of volatile compounds from red sweet pepper	94
C3 GC-MS chromatogram of volatile compounds from orange sweet pepper	96
C4 GC-MS chromatogram of volatile compounds from yellow sweet pepper	98
E1 TPC and antioxidant activity of sweet pepper extracts	101
F1 Cholinesterase and β -secretase inhibitory activities of sweet pepper extracts	103
H1 Overview of this study	106
I1 Sample preparation and extraction for anti-AD analyses	107
K1.1 Reaction for determination of TPC by Folin-Ciocalteu assay	118
K1.2 Chemical structure of gallic acid	118
K2 Reaction for determination of antioxidant activity by DPPH assay	119
K3 Reaction for determination of antioxidant activity by FRAP assay	120
K4.1 Reaction for determination of antioxidant activity by ORAC assay	121
K4.2 Chemical structure of trolox	121
L1 Reaction of AChE inhibitory assay	122
L2 Reaction of BChE inhibitory assay	123
L2 Reaction of BACE1 inhibitory assay	124

LIST OF ABBREVIATIONS

AAPH	2,2'-Azobis(2-amidinopropane) dihydrochloride
ACh	Acetylcholine
AChE	Acetylcholinesterase
AChE-I	AChE inhibitors
AD	Alzheimer's disease
ANOVA	Analysis of variance
AOAC	Association of Official Analytical Chemists
APP	Amyloid precursor protein
ATCh	Acetylthiocholine
AUC	Areas under the curve
A β	Amyloid beta
BACE1	β -Secretase or β -site amyloid precursor protein cleaving enzyme1
BBB	Blood brain barrier
BChE	Butyrylcholinesterase
BHT	Butylated hydroxytoluene
BTCh	Butyrylthiocholine chloride
CE	Catechin equivalent
CNS	Central nervous system
CSF	Cerebrospinal fluid
DI water	Deionized water
DMSO	Dimethyl sulfoxide
DPPH	2,2-Diphenyl-1-picrylhydrazyl
DTNB	5-5'-Dithiobis(2-nitrobenzoic acid)
DVB/CAR/PDMS	Divinylbenzene/Carboxen/Polydimethylsiloxane
DW	Dry weight
EI	Electron-impact mode
FDA	Food and Drug Administration

LIST OF ABBREVIATIONS (cont.)

FRAP	Ferric reducing antioxidant power
FRET	Fluorescence resonance energy transfer
FW	Fresh weight
GAE	Gallic acid equivalents
GC-MS	Gas chromatography-mass spectrometry
GSK-3 β	Glycogen synthase kinase-3 β
HAT	Hydrogen atom transfer
HPLC	High performance liquid chromatography
HS-SPME	Headspace solid phase microextraction
IC ₅₀	Half maximal inhibitory concentration
KPB	Potassium phosphate buffer
MAO	Monoamine oxidase
ND	Not detected
NMDA	<i>N</i> -Methyl- <i>D</i> -aspartate
ORAC	Oxygen radical antioxidant capacity
RBCs	Red blood cells
RDA	Recommended Dietary Allowance
RDI	Recommended daily intake
RE	Retinal equivalents
RO water	Reverse osmosis water
ROS	Reactive oxygen species
SAM	Senescence-accelerated mouse
SD	Standard deviation
SET	Single electron transfer
tBHQ	Tertiary butylhydroquinone
TBI	Traumatic brain injury
TE	Trolox equivalence
TEA	Triethylamine

LIST OF ABBREVIATIONS (cont.)

TFA	Trifluoroacetic acid
Thai RDI	Thai Recommended Daily Intakes
TPC	Total phenolic content
TPTZ	2,4,6-Tripyridyl- <i>s</i> -triazine
Trolox	6-Hydroxy-2,5,7,8-tetramethylchroman-2-carboxylic acid