



Review

# A Compressive Review of the *Moringa Oleifera* Plant: Phytochemistry and Pharmacological Significance

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<p><b>Article History</b></p> <p>Received: 04/09/2024 Revised : 18/10/2024 Accepted : 21/10/2024</p> <p><b>DOI:</b> <b>10.62896/ijpdd.1.11.6</b></p>  	<p><b>Abstract:</b></p> <p><i>The pantropical plant Moringa oleifera has now established itself in Afghanistan, both East &amp; West Africa and Florida. Apart from its remarkable nutritional value in many regions of the world, Moringa oleifera is widely recognized for the significant medical advantages it provides. Many of the traditional folklore claims regarding the medicinal uses of Moringa oleifera morphological parts for a variety of ailments, including heart problems, fevers, inflammation, digestive disorders, asthma, intestinal problems, and rheumatism, have been supported by scientific studies conducted in the last few decades. Numerous pharmacological properties, including analgesic, anti-inflammatory, diuretic, antioxidant, anti-hypertensive and anti-tumor activities, are possessed by Moringa oleifera. Moreover, Moringa oleifera has a number of phytochemicals, some of which are highly valued for their potential medical applications. It is said that every portion of Moringa oleifera has health benefits, adding to the plant's variety and usefulness as a remedy. An updated summary of the scientific literature on the Phytochemistry and pharmacological importance of Moringa oleifera will be provided in this review.</i></p> <p><b>Keywords:</b> <i>Phytochemical, Hypertension, Anti-diuretic, Ulcer, Pharmacological significance.</i></p>
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**INTRODUCTION**

The plant known as *Moringa Oleifera* is extensively distributed throughout several tropical and subtropical nations. The countries of India, Africa, Latin America and Caribbean, Mexico City, the Islands of Hawaii, and all over the Americas and the region of Southeast Asia are among the locations where it is cultivated economically. It is called the ben oil plant from oily substances obtained from seeds, the Moringa plant from the flavor of dishes made from crushed roots, and the drumstick plant from the shape and appearance of its premature pods of seeds [1]. Products made from a variety of plant-based substances are regarded as reasonably safe to eat since they are an origin of bioactive substances and multipurpose curative agents. A quarter of synthetic medications are made from plants used for medicinal purposes, which accounts for around 70–80% of the human population worldwide, based on research by the Food and Agricultural Organization of the United Nations (FAO) [2]. The species of tree which is indigenous to India and several African and Asian nations can be used as a leafy vegetable. It has been demonstrated that young leaf of *Moringa Oleifera* are an abundant supplier of carotenoids, including lutein and  $\beta$ -carotene. In conventional health care, several materials are employed, including seeds, leaves, oil, sap, bark, roots, and flowers. It has been observed that the leaves of *Moringa*, which are rich in lipids, minerals, antioxidants, and amino acids, provide a suitable balance of nutrients [3]. *Moringa* contains a wide range of essential nutrients like vitamins and minerals. The

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leaves provide almost the same quantity of potassium and the antioxidant vitamin C as an oranges and a fruit like banana respectively. Moreover, it contains amino acids, calcium, iron, and protein, all of which support the growth and repair of skeletal muscle in the human body. For generations, this tree's branches, petals, seed mixture, and roots have been utilized in traditional medicine. It has historically been applied as a treatment for ailments like: Type 2 diabetes, prolonged inflammation, Microbial, viral, and bacteria-related infections Pain in the joints, cardiac health Cancer [4]. Among the several applications for moringa are: alley cultivation (tree matter production), living food (leaves as well as treated seed-cake), biological gas (from leaf tissue), blue color (hardwood), fencing (living Plant), fertilizer (seed-cake), leaf nutrient (fruit juice expressed through the leaves), green waste (from greenery), gum (from tree branches), honey- and sweet cane juice-clarifier (powdered seeds), sweetness (blossoms nectar), medical treatments (a whole parts), ornamental plantings, biological pesticides (soil incorporation of leaves to prevent growing damping off), pulp (hardwood), the rope (bark), tannin for tanning hides (the bark and gum), and water treatment (crushed seeds) [5]. As an outcome, due to Moringa oleifera potential qualities, it has become widely used in several applications [6] (Fig1).

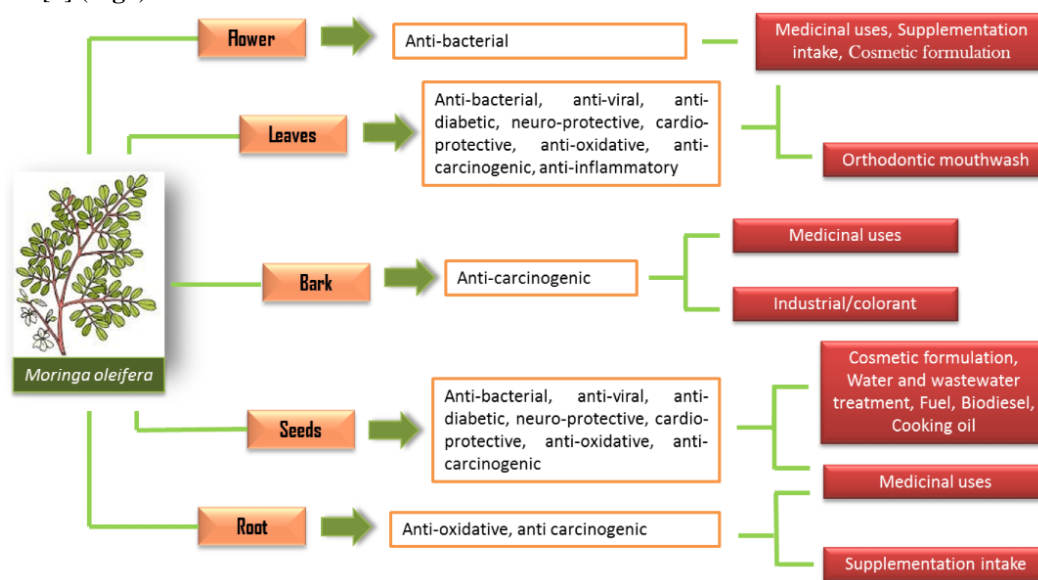


Fig.1-The use of Moringa Oleifera in various Applications

M. oleifera has gained notoriety for its applications as a fertilizer, biogas producer, and other uses [7]. It is a highly adaptive species that can reach upwards of between five and ten meters in a short amount of time it can reach 4 m in just 6 months. It lives for roughly 20 years [8]. Because of its exceptional power to produce nutritious food, that include a variety of vegetal components including leaves, pods shells, stems, blossoms, fruits, and the seeds, it is regarded as an extremely adaptable plant. These structures hold nutrition and biologically active substances. Elements having a large range of applications in food, including phenolic substances, lipids, carbs, fibers, nutrients, and vitamins. However, given the presence of harmful chemicals, it is likely not safe to consume the entire plant [9, 10].

**TAXONOMIC CLASSIFICATION**

Table-1: Moringa oleifera taxonomic classification [11, 12]

Kingdom	Plantae
Sub kingdom	Tracheobionta
Super Division	Spermatophyta
Division	Magnoliophyta
Class	Magnoliopsida
Subclass	Dilleniidae
Order	Capparales
Family	Moringaceae
Genus	Moringa
Species	Oleifera

## BOTANICAL DESCRIPTION

### Synonyms

There are many different names for the tree of Moringa oleifera around the globe. The list of synonyms is above [13].

**Table-2: Synonyms of Moringa oleifera**

Latin	Moringa Oleifera
Sanskrit	Subhanjana
Hindi	Saguna, Sainjna
Gujarati	Suragavo
Tamil	Morigkai
English	Drumstick tree, Horseradish tree, Ben tree
Munaga Malayalam	Murinna, Sigru
Punjabi	Sainjna, Soanjna
Unani	Sahajan
Ayurvedic	Akshiva
Telugu	Mulaga

### DIFFERENT PART OF MORINGA

**Stem:**-Although the stem is inherently lengthy, it is occasionally not properly formed. The tree is between 1.8 and 3 meters tall, with a short enough flat branches [14].

**Leaves:** - The fluffy, 1-4cm lengthy green in color, curving leaflet found on tripinnate complexity leaves are curved. The leaves that grow on the tree sometimes lead people to believe it to be a leguminous plant. Usually, the tops of the branches are where the alternating twice or three-times pinnate leaves appear (**Fig.2**). They have a lengthy petiole containing 8–10 pairs of pinnae, each of which bears 2 sets of inverted elliptical leaves and just one, 1-2cm tall leaflet at the tip. They are 20–70 cm tall and have a grayish tint when growing [15].

**Flowers:** -Large, delicately scented blooms are carried on 15–25 cm long flowers. The majority of the flowers are white to cream in colors, with an overall diameter of 2.5 cm, while some variants have a hint of pink. (**Fig.2**) they blooms, which are 2.5 cm diameter and somewhat scented, are abundantly produced in auxiliary panicles that drop panicles that are 10 to 25 cm long. They have white dots at the bottom of them.

**Branch:** -The outer layer took on the appearance of an umbrella as the branches spread out erratically.

### DIFFERENT PART OF MORINGA OLEIFERA

**Fruits:** - Fruits, also known as pods, are the troubled shells that contain seeds. Embryos are green, with certain assortments showing slight radish coloration. Triangular, brown, and tapering at both ends with nine ribs, the pods range 35 to 130 cm in height and 12.8 cm in width. When dried, they break across into 3 halves.

**Seeds:** -The round, partially permeable seeds have three papery wings and a brown color (**Fig.2**). The majority of seed combinations are brown from light to dark brown; however they might also be white if some of them are not very viable. In a matter of days, feasible seeds germinate. The three white wings on the body actually beat out at a rate of 130 beats per second [16].



(A)



(B)



(C)



(D)

**Fig.- 2: A- Leaves, B-Flower, C- Fruits, and D-Seeds**

### **USES OF MORINGA OLEIFERA PLANT**

The tree is mostly prized for its soft, edible pods, which taste a lot like asparagus. Cooked or pickled, they are consumed as a wholesome vegetable. Consume food raw or cooked, the tender leaves are similar to the watercress and go well with the flowers [17, 18, 19]. They are abundant in mineral substances, amino acids, riboflavin, beta-carotene, thiamine, and other vitamin A and vitamin C [20, 21]. For every 100 grams of pulp, the color green pods contain between 92 and 126 milligrams of ascorbic acid and vitamin C [22]. Protein makes up about 5–10% of the immature fruits, flowers, and leaves (**Fig.3**). The young seeds may be eaten cooked or raw, and if they are fried, they taste like peanuts as well [23]. Since the root bark contains a lot of alkaloids, especially moringine, a poisonous substance related to ephedrine, it needs to be eliminated entirely [24]. Moringa seeds are employed in an established technique to filter out water pollutants [25]. As anthelmintic and ant paralytic, root are cooked with other herb and soaking in either alcohol or water to create beverages and infusion that are used as toothache cures [26, 27]. Lastly, florals are employed to make aphrodisiacs and to cure tumors, hysteria, inflammation, muscular disorders, and splenic development [28, 29].

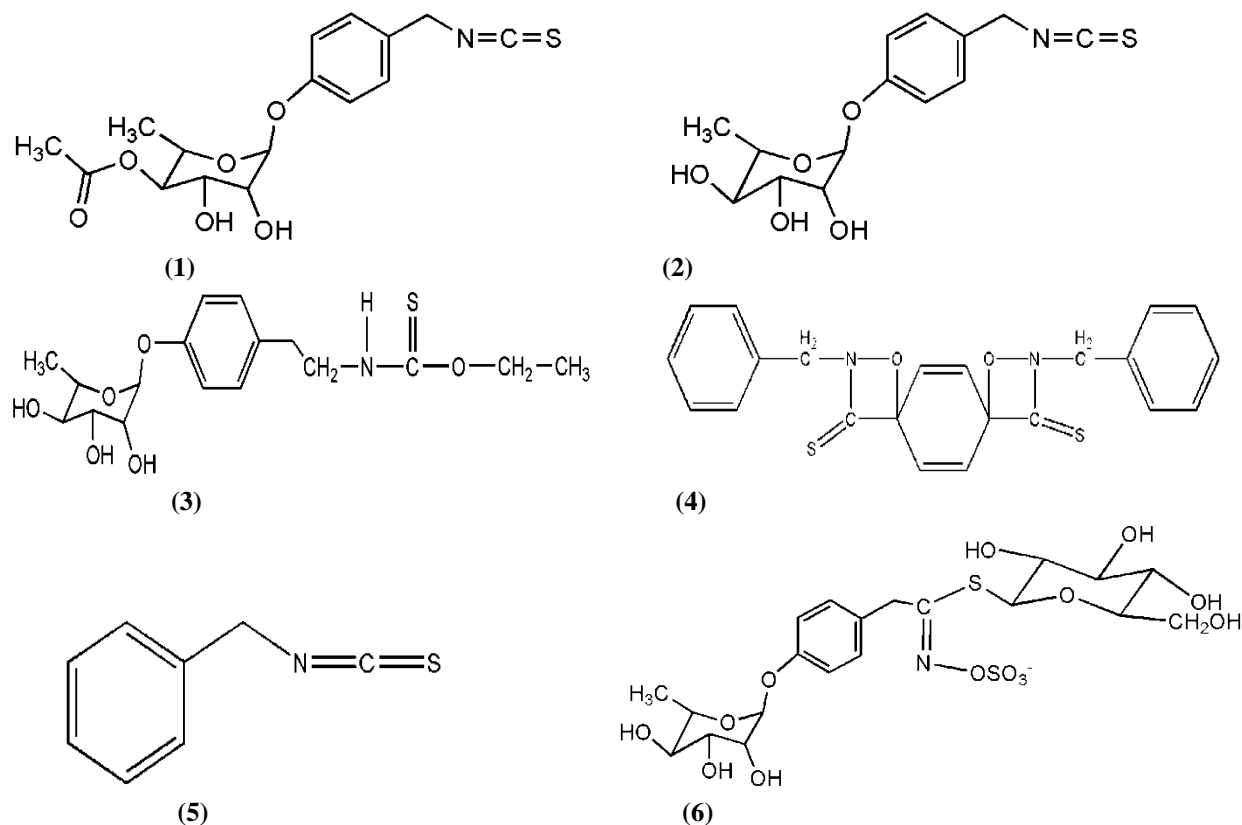


**Fig.-3 Plant of Moringa Oleifera**

### **PHYTOCHEMISTRY**

This plant kingdom is especially rich in substances that include sugars such as rhamnase as well as a rather uncommon class of substances known as glucosinolates and isothiocyanates [30, 31].

Certain elements found in Moringa plans, for instance, have been shown reported to exhibit hypotensive, chemotherapy, and antibacterial properties. These components contain 4-(4'-O-acetyl- $\alpha$ -L-rhamnopyranosyloxy) benzylisothiocy-anate (1), 4-( $\alpha$ -L-rhamnopyranosyloxy)benzyl isothiocy-anate (2), niazimicin (3), pterygospermin (4), benzyl isothiocy-anate (5), and 4-( $\alpha$ -L rhamnopyranosyloxy) benzyl glucosinolate (6). Although these substances are comparatively exclusive to the Moringa family, it also contains a multitude of nutrients, minerals, and other phytochemicals that are well known, like the carotenoids (which include pro-vitamin A or  $\beta$ -carotene) [32].



**Fig.4:-** Phytochemicals present in Moringa spp.: 4-(4'-O-acetyl- $\alpha$ -L-rhamnopyranosyloxy)benzyl isothiocyanate (1), 4-( $\alpha$ -L-rhamnopyranosyloxy)benzyl isothiocyanate (2), niazimicin (3), pterygospermin (4), benzyl isothiocyanate (5), and 4-( $\alpha$ -L-rhamnopyranosyloxy) benzyl glucosinolate (6).

The Moringa oleifera tree plant has several phytochemical components that may be discovered throughout the plant.

**Table 3:** Presents a tabular list of these elements based on existing research [33, 34, 35].

S. No.	PLANT PART	EXTRACT	PHYTO-CONSTITUENTS
1	Leaves	Both alcoholic and watery	Niazirin and Niazirin – nitrile glycosides, 4-[(4'-O-acetyl- $\alpha$ -L-rhamnopyranosyloxy) benzyl isothiocyanate, Niaziminin A, and Niaziminin B, three mustard oil glycosides, niaziminin, a thiocarbamate, 4-( $\alpha$ -L-rhamnopyranosyloxy)-benzylglucosinolate, quercetin-3-O-glucoside and quercetin-3-O-(6''-Malonyl-glucoside), Niazimicin.
2	Seeds	Water-based and Hydro alcoholic	Methionine, cysteine, 4-( $\alpha$ -L-rhamnopyranosyloxy) benzylglucosinolate, niazimicin, Niazirin, and moringine are among the substances.
3	Flowers	Alcoholic hydro	Proteins, D-mannose, kaempferol, isoquercetin, kaempferitin, and vitamin C.
4	Pods	Alcoholic hydro	Isothiocyanate, nitrates thiocarbamates, methyl-p-hydroxybenzoate, the antioxidant beta-s O-(1heptenyloxy) propyl the undecanoate, and O-ethyl-4-( $\alpha$ -L-rhamnopyranosyloxy) benzyl carbamate.
5	Roots	Alcoholic	Moringine, spirachin, 1, 3-dibenzyl urea, or 4-( $\alpha$ -L-rhamnopyranosyloxy) benzylglucosinolate, alpha-

			phellandrene, p-cymene, Deoxy-niazimicine, and moringinine as well as moringinine.
6	Barks	Alcoholic	Alpha-L- rhamnopyranosyloxy-4-benzylgiucosinolate.

## PHARMACOLOGICAL SIGNIFICANCE

Many different pharmacological effects are exhibited by the herb *Moringa oleifera*. Above is a discussion of a few of them.

### ANTIOXIDENTS ACTIVITY

*Moringa Oleifera* exhibits antioxidant qualities in both the leafy parts and an entire pod [36]. Because of the exceptionally high quantities of polyphenols, a water-based extract of both tender and fully developed leaves had a good direct scavenging action on antioxidants such as superoxide, nitric oxide (Nitric Oxide), and 2, 2-diphenyl-2-picryl hydrazyl (DPPH) and inhibited the oxidization of lipids [37]. The extract of fruit has shown beneficial effects in eradicating free radicals from the body and decreasing iron- along with FeSO<sub>4</sub>-induced microsomal destruction of lipids in a degree-dependent fashion [38].

### NEUROPROTECTIVE ACTIVITY

Dementia is an incurable neurological condition that has grown more prevalent because of a growing elderly population. It is characterized by a significant loss in overall cognitive capability, including decreased memory, attention, language, and problem-solving ability [39]. The main cause of dementia is Alzheimer's disease (AD), a chronic neurological illness that is irreversible. The harm to proteins, DNA, and lipids can occur from ROS-associated oxidative stress, which can also cause cell death through mitochondrial malfunction [40, 41, 42].

### ANTI-PYRETIC ACTIVITY

It is possible to speculate about the antipyretic medication action of *Moringa* due to its biologically active ingredients' anti-inflammatory properties impact. A research was created to evaluate the antibiotics properties of MO seed extracts dissolved in ethanol, the petroleum-based liquid ether, and ethyl acetate solvents utilizing the yeast-induced hyperpyrexia occurs technique. Throughout the trial, paracetamol served as a control drug. Unsurprisingly, seeds that were extracted in methanol and ethyl acetate, respectively, had strong antipyretic effects in rats [43, 44].

### ANTI-CANCER ACTIVITY

The Lam pods of the *Moringa Oleifera* plant is a possible chemo preventive agent. Both the frequency and complexity of tumors decreased with the dosage-dependent administration of boiling *Moringa oleifera* (bMO), particularly at the greatest dose (6.0%) of bMO [45].

### ANTIMICROBIAL ACTIVITY

Various researches reported that the antibacterial capabilities of stem, flowers, bark, roots, and seeds varied [46]. Following the identification of many antibacterial ingredients with inhibitory effects versus a wide range of bacteria, *Moringa Oleifera* has been regarded as an antibiotic.

Found that the antibacterial impact of the extracted *Moringa* leaf was minimal, as evidenced by development areas that were inaccessible at 1.5 mm. This suggests that the microbes were less affected by the levels of *Moringa* leave extract that was used. Achieved a significant outcome by using the *Moringa* leaves and the fruit ethanol fraction and the ethyl acetate fraction of the fruit's pulp and tree bark. found that several microbial and fungi species, including a variety of *Salmonella typhi*, *Bacillus subtilis*, *albicans Candida*, *Staphylococci aureus*, and *Pseudomonas aeriginosa*, are inhibited in development by preparations of *moringa* [47].

### ANALGESIC, ANTI-INFLAMMATORY ACTIVITY

It was previously suggested that *Moringa* reduces inflammation-related markers and is associated with analgesic as well as anti-inflammatory effects in a number of preliminary testing investigations in rodents [48]. An alcohol-based extract of the *Moringa* seeds and leaves provided a comparison between the analgesic properties of aspirin and indomethacin [49]. Based on these research, it can be concluded that *Moringa* has an analgesic impact comparable to that of common medications like aspirin and indomethacin. An edema form caused by the carrageenan shows the anti-inflammatory effects of *Moringa* extraction from the leaf [50]. The c-Jun N-terminal pathways and neutrophils could both contribute to the antibacterial action.

### ANTIULCER ACTIVITY

In rats, the methanol-based extract of drumstick leaf prevented the development of stomach lesions brought caused by aspirin, serotonin and indomethacin [52]. At a dose of 4g/kg total body weight, the methanol-based extract of blossom buds demonstrated antiulcerogenic efficacy against stomach ulcers produced by aspirin [53].

#### **ANTIFUNGAL AND ANTIBACTERIAL ACTIVITY**

A material that kills or inhibits the growth of microorganisms, such as fungus, protozoans, and miniscule creatures, is called an antibiotic. Antimicrobial substances may be collected and function primarily against bacteria, as demonstrated by the latter. The antimicrobial properties of Moringa Oleifera root are well recognized [54]. They are regarded as prosperous sources of antibacterial agents. Pterygospermin is an efficient bactericidal and fungicide agent that is also said to be one of Moringa's benefits [55]. While the liquid extracted from the stem wood of Moringa displayed an antibacterial effect against *s. aureus* [56]. The resulting substance of the lower root barks of the plant showed evidence of antifungal activity [57, 58].

#### **CONCLUSION**

The primary aim of this work was to investigate and elucidate the pharmacological & medicinal properties of Moringa oleifera. Preclinical research has demonstrated, this plant exhibits a range of effects, including analgesic, anti-inflammatory, antipyretic, antioxidant, anticancer, hepatoprotective, gastro protective, cardiovascular, anti-obesity, anti-ulcer, antiepileptic, antidiuretics, anti-allergic, and anthelmintic, wound healing, antimicrobial, immunomodulatory, and antidiarrheal properties. The phytoconstituents found in its root, stem, bark, leaf, flower, pod, and seeds may be responsible for these actions. Moringa oleifera has enormous worth and ought to be utilized to advance public health. It might serve as the foundation for medication supplements. It could also be taken into consideration as an alternate therapy for the treatment of certain illnesses.

#### **Credit author statement:**

**Shourya Pratap:** conception, Writing- Reviewing and Editing, Data curation.

**Shourya Pratap:** Original draft preparation, Supervision.

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