Antimicrobial Activity of Three Ulva Species Collected from Some Egyptian Mediterranean Seashores

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Abstract:-Members of the class Ulvophyceae such as Ulva fasciata Delile, Ulva intestinalis Linnaeus and Ulva lactuca Linnaeus were collected from tidal and intertidal zone of Mediterranean sea shores during April 2011 and extracted in ethanol. The total summation of the recorded total protein increase in the order: Ulva fasciata < Ulva intestinalis < Ulva lactuca, with percentage; 28.7, 27 and 17.6%, respectively. The total summation of the recorded total carbohydrate increase in the order: Ulva lactuca < Ulva intestinalis < Ulva fasciata, with percentage; 55.6, 49.63 and 47.93%, respectively. The total summation of the recorded total ash increase in the order: Ulva lactuca < Ulva fasciata < Ulva intestinalis with percentage; 17.6, 17 and 14.6 %, respectively. The total summation of the recorded total moisture increase in the order: Ulva intestinalis < Ulva fasciata < Ulva lactuca, with percentage; 9.93, 9.28 and 8.50% respectively. The total summation of the recorded total crude fat increase in the order Ulva lactuca < Ulva fasciata < Ulva intestinalis, with percentage; 0.7, 0.60 and 0.54 % respectively. Phytochemical screening showed the presence of carbohydrates and/or glycosides, sterols and/or triterpenes and traces of tannins in all marine algae under investigation, the presence of both free flavonoids and/or combined flavonoids in all marine algae under investigation, Saponins are absent in all Ulva sp. under investigation, Cardiac glycosides, anthraquinones and alkaloids are absent in all Ulva species under investigation and volatile substances are also absent. Antimicrobial activity of Ulva sp. was tested against (10 Gram +ve bacteria, 10 Gram –ve bacteria and 10 unicellular Filamentous fungi). The antimicrobial activities were expressed as zone of inhibition and minimum inhibitory concentration (MIC). Identification of compounds from crude extract of Ulva sp. carried by LC/MS technique. Finally Ulva sp. could serves as useful source of new antimicrobial agents.

Keywords:-Marine algae, *Ulva fasciata, Ulva lactuca, Ulva intestinalis*, Minimum inhibitory concentration (MIC), LC/MS (Liquid chromatography/Mass spectroscopy) and Phytochemical screening.

INTRODUCTION

Seaweeds (Marine algae) belong to a group of eukaryotic known as algae. Seaweeds are classified as Rhodophyta (red algae), Phaeophyta (brown algae) or Chlorophyta (green algae) depending on their nutrient, pigments and chemical composition. Like other plants, seaweeds contain various inorganic and organic substances which can benefit human health ^[1]. Seaweeds are considered as a source of bioactive compounds as they are able to produce a great variety of secondary metabolites characterized by a broad spectrum of biological activities. Compounds with antioxidant, antiviral, antifungal and antimicrobial activities have been detected in brown, red and green algae ^[2]. The environment in which seaweeds grow is harsh as they are exposed to a combination of light and high oxygen concentrations. These factors can lead to the formation of free radicals and other strong oxidizing agents but seaweeds seldom suffer any serious photodynamic damage during metabolism. This fact implies that seaweed cells have some protective mechanisms and compounds ^[3].

Marine algae are rich and varied source of bioactive natural products, so it has been studied as potential biocide and pharmaceutical agents ^[4]. There have been number of reports of antibacterial activity from marine plants and special attention has been

reported for antibacterial and antifungal activities related to marine algae against several pathogens ^[5]. The antibacterial activity of seaweeds is generally assayed using extracts in various organic solvent for example acetone, methanol-toluene, ether and chloroform-methanol ^[6]. Using of organic solvents always provides a higher efficiency in extracting compounds for antimicrobial activity ^[7].

In recent years, several marine bacterial and protoctist forms have been confirmed as important source of new compounds potentially useful for the development of chemotherapeutic agents. Previous investigations of the production of antibiotic substances by aquatic organisms point to these forms as a rich and varied source of antibacterial and antifungal agents. Over 15,000 novel compounds have been chemically determined. Focusing on bioproducts, recent trends in drug research from natural sources suggest that algae are a promising group to furnish novel biochemically active substances ^[8]. Seaweeds or marine macro algae are the renewable living resources which are also used as food and fertilizer in many parts of the world. Seaweeds are of nutritional interest as they contain low calorie food but rich in vitamins, minerals and dietary fibres ^[9]. In addition to vitamins and minerals, seaweeds are also potentially good sources of proteins, polysaccharides and fibres ^[10]. The lipids, which are present in very small amounts, are unsaturated and afford protection against cardiovascular pathogens.

2. MATERIALS AND METHODS

2.1. Collection and identification of seaweeds

The studied algal species collected from the inter-tidal region of Mediterranean Sea shores between Ras elbar and Baltim. Seaweeds were identified as *Ulva lactuca*, *Ulva fasciata* and *Ulva intestinalis* (Green algae). The identification of the investigated marine algae was kindly verified by Prof. Dr. Ibrahim Borie and Prof. Dr. Neveen Abdel-Raouf, Botany Department Faculty of Science, Beni-sweif University, Egypt.

2.2. Preparation of seaweed extracts

The collected seaweeds *Ulva lactuca*, *Ulva fasciata* and *Ulva intestinalis* were cleaned and the necrotic parts were removed hundred gram of powdered sea weeds were extracted successively with 200 mL of solvent (Ethanol 70%) in Soxhelet extractor until the extract was clear. The extracts were evaporated to dryness reduced pressure using rotary vacuum evaporator and the resulting pasty form extracts were stored in a refrigerator at 4°C for future use.

2.3. Collection of test microbial cultures

Twenty different bacterial cultures and ten fungal cultures were procured from Biotechnological Research Center, AL-Azhar University (for boys), Cairo, Egypt. ten different fungal isolates were used in this present study. The fungal cultures were procured from Biotechnological Research Center, AL-Azhar University (for boys), Cairo, Egypt.

2.4. Determination of Antibacterial activity of Ulva species.

2.4.1. Bacterial inoculum preparation

Bacterial inoculum was prepared by inoculating a loopful of test organisms in 5 ml of Nutrient broth and incubated at 37°C for 3-5 hours till a moderate turbidity was developed. The turbidity was matched with 0.5 M.C. Farland standards and then used for the determination of antibacterial activity.

2.4.2. Well diffusion method

The antibacterial activities of investigated *Ulva* species were determined by well diffusion method proposed by Rahman et al., (2001)^[11]. The solution of 50 mg/ml of each sample in DMSO was prepared for testing against bacteria. Centrifuged pellets of bacteria from a24 h old culture containing approximately 104 -106 CFU (Colony forming Unit) per ml were spread on the surface of Nutrient agar (typetone 1%, Yeast extract 0.5%, agar 1%, 100 ml of distilled water, PH 7.0) which autoclaved under 12oC for at least

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20 min.Wells were created in medium with the help of a sterile metallic bores and then cooled down to 45oC.The activity was determined by measuring the diameter of the inhibition zone (in mm).100µl of the tested samples (100mg / ml) were loaded into the wells of the plates. All samples was prepared in Dimethyl Sulfoxide (DMSO), DMSO was loaded as control. The plates were kept for incubation at 37oC for 24h and then the plates were examined for the formation of zone of inhibition. Each inhibition zone was measured three times by caliper to get an average value. The test was performed three times for each bacterium culture. Penicillin G and Streptomycin were used as antibacterial standard drugs.

2.4.3. Minimum inhibitory concentration

Minimum inhibitory concentration (MIC) of investigated sea weeds against bacterial isolates were tested in Mueller Hinton broth by Broth macro dilution method. The seaweed extracts were dissolved in 5% DMSO to obtain 128mg/ml stock solutions. 0.5 ml of stock solution was incorporated into 0.5 ml of Muller Hinton broth for bacteria to get a concentration of 80, 40, 20, 10, 5, 2.50 and 1.25 mg/ml for investigated sea weeds extracts and 50ml of standardized suspension of the test organism was transferred on to each tube. The control tube contained only organisms and devoid of investigated *Ulva* species. The culture tubes were incubated at 37oC for 24 hours. The lowest concentration, which did not show any growth of tested organism after macroscopic evaluation was determined as Minimum inhibitory concentration (MIC).

2.5. Determination of Antifungal activity

2.5.1. Well diffusion method

The antibacterial activities of investigated *Ulva* species were determined by well diffusion method proposed by Rahman et al. $(2001)^{[12]}$. Petri plates were prepared by Sabourad dextrose agar plates: A homogenous mixture of glucose-peptone-agar(40:10:15) was sterilized by autoclaving at 121oC for 20 min. The sterilized solution (25ml) was poured in each sterilized petridish in laminar flow and left for 20 min to form the solidified sabourad dextrose agar plate. These plates were inverted and kept at 30oC in incubator to remove the moisture and check for any contamination. Antifungal assay: Fungal strain was grown in 5mL Sabourad dextrose broth (glucose: peptone; 40:10) for 3-4 days to achieve 105 CFU/ml cells. The fungal culture (0.1ml) was spread out uniformly on the Sabourad dextrose agar plates. Now small wells of size (4mm×20mm) were cut into the plates with the help of well cutter and bottom of the wells were sealed with 0.8 % soft agar to prevent the flow of test sample at the bottom of the well.100µl of the tested samples (10mg/ml) were loaded into the wells of the plates. All Samples was prepared in dimethyl sulfoxide (DMSO), DMSO was loaded as control. The plates were kept for incubation at 30oC for 3-4 days and then the plates were examined for the formation of zone of inhibition. Each inhibition zone was measured three times by caliper to get an average value. The test was performed three times for each fungus. Amphotericin B was used as antifungal standard drugs.

2.5.2. Minimum inhibitory concentration

Minimum inhibitory concentrations (MIC) of investigated *Ulva* species extracts against fungal isolates were tested in Sabouraud's dextrose broth by Broth macro dilution method. The *Ulva* species extracts were dissolved in 5% DMSO to obtain 128mg/ml stock solutions. 0.5 ml of stock solution was incorporated into 0.5 ml of Sabouraud's dextrose broth for fungi to get a concentration of 64, 32, 16, 8, 4, 2 and 1 mg/ml for *Ulva* species extracts and 50ml of standardized suspension of the test organism was transferred on to each tube. The control tube contained only organisms and devoid of seaweed extracts. The culture tubes were incubated at 28oC for 48 hours (yeasts) and 72 hours (molds). The lowest concentration, which did not show any growth of tested organism after macroscopic evaluation was determined as Minimum inhibitory concentration (MIC).

2.6. Estimation of nutritional value of algal species

2.6.1. Protein estimation

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The protein fraction (% of DW) was calculated from the elemental N determination using the nitrogen-protein conversion factor of 6.25 according to AOAC (1995)^[13].

2.6.2. Carbohydrates estimation

The total carbohydrate was estimated by following the phenol-sulphuric acid method of Dubois et al. (1956)^[14], using glucose as standard.

2.6.3. Lipid estimation

Lipids were extracted with a chloroform-methanol mixture (2:1 v/v). The lipids in chloroform were dried over anhydrous sodium sulphate, after which the solvent was removed by heating at 80°C under vacuum AOAC (2000)^[15].

2.6.4. Moisture estimation

The moisture content was determined by oven method at 105°C until their constant weight was obtained.

2.6.5. Moisture estimation

Ash content was acquired by heating the sample overnight in a furnace at 525°C and the content was determined gravimetrically.

2.7. Preliminary Phytochmical Tests

Preliminary phytochnical tests for identification of alkaloids, anthraquinones, coumarins, flavonoids, saponins, tannins, and terpenes were carried out for all the extracts using standard qualitative methods that have been de- scribed previously [16-20].

2.8. Liquid chromatography / Mass spectroscopy (LCMS)

High resolution mass spectrometric data were obtained using a Thermo Instruments MS system (LTQ XL/LTQ Orbitrap Discovery) coupled to a Thermo Instruments HPLC system (Accela PDA detector, Accela PDAautosampler, and Accela pump). The following conditions were applied: capillary voltage 45 V, capillary temperature 260°C, auxiliary gas flow rate 10-20 arbitrary units, sheath gas flow rate 40-50 arbitrary units, spray voltage 4.5 kV, mass range 100_2000 amu (maximum resolution 30 000). The exact mass obtained for eluted peaks was used to deduce the possible molecular formulae for such mass, and these formulae were searched in Dictionary of Natural Products, CRC press, online version, for matching chemical structures.

3. RESULTS AND DISCUSSION

3.1. Identification of the marine Algae.

Seaweeds were identified as *Ulva lactuca*, *Ulva fasciata* and *Ulva intestinalis* (Green algae: Chlorophyta). The identification of the investigated marine algae was kindly verified by Dr. Ibrahim Borai Ibrahim, Professor of Phycology, Botany & Microbiology Department Faculty of Science, Beni-suef University, Egypt and Prof. Dr. Nevein Abdel-Rouf Mohamed, Professor of Phycology and Head of Botany & Microbiology Department, Faculty of Science, Beni-suef University.

3.2. Antimicrobial activity.

No zone of inhibition was seen in DMSO control and the positive control Ampicillin showed zone of inhibition ranging from $(28.7 \pm 0.2 \text{ mm to } 16.4 \pm 0.3 \text{ mm})$ against the Gram positive bacteria pathogens.

3.2.1 Antimicrobial activity of Ulva lactuca

3.2.1.1 Antimicrobial activity of Ulva lactuca against Gram +ve bacteria

Ulva lactuca showed highest mean zone of inhibition (22.0 \pm 0.8) against the Gram positive bacteria Staphylococcus aureus followed by Staphylococcus saprophyticus (19.8 \pm 0.3mm), Streptococcus mutans (17.8 \pm 0.9mm), Bacillus subtilis (17.5 \pm 0.3mm), Streptococcus pyogenes (14.2 \pm 0.5mm), Bacillus cereus (12.6 \pm 0.1mm) and Staphylococcus epidermidis (10.5 \pm 0.4).Gram positive

bacteria, Streptococcus pneumonia, Enterococcus faecali and Corynebacterium diphtheria showed highly resistance against Ulva lactuca crude extract.

3.2.1.2 Antimicrobial activity of Ulva lactuca against Gram -ve bacteria

Concering about extract of *Ulva lactuca* against Gram negative bacteria, maximum zone of inhibition was recorded against Slamonella typhimurium (22.1±0.5mm) followed by Serratia marcescens (20.8±0.6mm), Escherichia coli (20.2±0.2mm) and Neisseria meningitides (15.9±0.6mm). Ulva lactuca showed lowest mean zone of inhibition (12.2±0.7mm) against Klebsiella pneumonia followed by Haemophilus influenza (13.2±0.8mm). Gram negative bacteria, Pseudomonas aeruginosa, Proteous vulgaris, Yersinia enterocolitica and Shigella flexneria showed highly resistance against Ulva lactuca crude extract.

3.2.1.3 Antimicrobial activity of Ulva lactuca against Unicellular & Filamentous fungi

Ulva lactuca showed highest mean zone of inhibition $(23.2\pm0.3\text{mm})$ against the pathogenic fungi Geotricum candidum followed by Candida albicans $(22.5\pm0.7\text{mm})$, Aspergillus clavatus $(21.6\pm0.7\text{mm})$, Aspergillus fumigatus $(19.9\pm0.8\text{mm})$, Rhizopus oryzae $(19.7\pm0.7\text{mm})$ and Mucor circinelloides $(15.8\pm0.3\text{mm})$. Ulva lactuca showed lowest mean zone of inhibition against Penicillium marneffei $(10.3\pm0.1\text{mm})$. Pathogenic fungi, Syncephalastrum racemosum, Absidia corymbifera and Stachybotrys chartarum showed highly resistance against Ulva lactuca crude extract.

3.2.2 Antimicrobial activity of Ulva intestinalis

3.1.2.1 Antimicrobial activity of Ulva lactuca against Gram +ve bacteria

Ulva intestinalis showed highest mean zone of inhibition (17.9±0.3 mg/ml) against the Gram positivebacteria Staphylococcus saprophyticus followed by Streptococcus mutans (16.5±0.1 mg/ml), Bacillus subtilis (15.5±0.7 mg/ml), Streptococcus pyogenes (11.8±0.1 mg/ml), Bacillus cereus (10.9±0.2 mg/ml) and Staphylococcus epidermidis (8.7±0.2 mg/ml). Gram positive bacteria, Streptococcus pneumonia, Enterococcus faecali and Corynebacterium diphtheria showed highly resistance against Ulva intestinalis crude extracts.

3.2.2.2 Antimicrobial activity of Ulva intestinalis against Gram -ve bacteria

Ulva intestinalis showed the highest activity against Slamonella typhimurium (20.8± 0.9 mg/ml) followed by Serratia marcescens (18.9±0.5 mg/ml), Escherichia coli (18.2±0.9 mg/ml), Neisseria meningitides (14.2±0.5 mg/ml), Haemophilus influenza (10.2±0.1 mg/ml) and Klebsiella pneumonia (10.2±0.1 mg/ml). Gram negative bacteria, Pseudomonas aeruginosa, Proteous vulgaris, Yersinia enterocolitica and Shigella flexneria showed highly resistance against Ulva intestinalis crude extract.

3.2.2.3 Antimicrobial activity of Ulva intestinalis against Unicellular & Filamentous fungi

Ulva intestinalis showed highest mean zone of inhibition $(21.7\pm0.1 \text{ mg/ml})$ against the pathogenic fungi Geotricum candidum followed by Aspergillus clavatus ($20.1\pm0.3 \text{ mg/ml}$), Candida albicans ($19.3\pm0.5 \text{ mg/ml}$), Aspergillus fumigatus ($17.8\pm0.7 \text{ mg/ml}$), Rhizopus oryzae ($16.4\pm0.5 \text{ mg/ml}$), Mucor circinelloides ($13.7\pm0.2 \text{ mg/ml}$) and Penicillium marneffei ($10.3\pm0.1 \text{mg/ml}$). Pathogenic fungi, Syncephalastrum racemosum, Absidia corymbifera and Stachybotrys chartarum showed highly resistance against Ulva intestinalis crude extract.

3.2.3 Antimicrobial activity of Ulva fasciata

3.2.3.1 Antimicrobial activity of Ulva fasciata against Gram +ve bacteria

Ulva fasciata showed highest mean zone of inhibition (22.2±0.6 mg/ml) against the Gram positive bacteria Staphylococcus aureus followed by Staphylococcus saprophyticus (19.6±0.4 mg/ml), Bacillus subtilis (17.9±0.9 mg/ml), Streptococcus mutans (17.9±0.1 mg/ml), Streptococcus pyogenes (14.7±0.3 mg/ml), Bacillus cereus (12.9±0.1mg/ml) and Staphylococcus epidermidis

(10.8±0.1 mg/ml). Gram positive bacteria, *Streptococcus pneumonia*, *Enterococcus faecali* and *Corynebacterium diphtheria* showed highly resistance against *Ulva fasciata* crude extract.

3.2.2.2 Antimicrobial activity of Ulva fasciata against Gram -ve bacteria

Maximum zone of inhibition was recorded in *Ulva fasciata* crude extract against *Slamonella typhimurium* (22.4±0.5mg/ml) followed by *Serratia marcescens* (21.2±0.6mg/ml), *Escherichia coli* (20.6±0.5mg/ml) and *Neisseria meningitides* (16.2±0.3mg/ml), *Haemophilus influenza* (13.7±0.5mg/ml) and *Klebsiella pneumonia* (12.6±0.7mg/ml). *Pseudomonas aeruginosa, Proteous vulgaris, Yersinia enterocolitica* and *Shigella flexneria* showed highly resistance against *Ulva fasciata* crude extract.

3.2.2.3 Antimicrobial activity of Ulva fasciata against Unicellular & Filamentous fungi

Ulva fasciata showed highest mean zone of inhibition (23.4±0.6mg/ml) against the pathogenic fungi Geotricum candidum followed by Candida albicans (22.9±0.4 mg/ml), Aspergillus clavatus (21.1±0.7 mg/ml), Aspergillus fumigatus (20.1±0.6 mg/ml), Rhizopus oryzae (20.1±0.8 mg/ml) and Mucor circinelloides (16.4±0.5 mg/ml) and Penicillium marneffei (10.7±0.3 mg/ml). Pathogenic fungi, Syncephalastrum racemosum, Absidia corymbifera, and Stachybotrys chartarum showed highly resistance against Ulva fasciata crude extract.

3.3 Minimum Inhibitory Concentration (MIC)

Minimum inhibitory concentration of reference antibiotic (Ampicillin) ranged from (0.03 to 15.63 mg/ml). Ampicillin is highly sensitive against *staphylococcus epidemidis, staphylococcus aureus, staphylococcus saprophyticus, Bacillus cereus, Bacillus subtilis, Streptococcus pneumonia, Streptococcus pyogenes, Streptococcus mutans* and *Enterococcus faecali* (0.03, 0.06, 0.06, 0.06, 0.12, 0.25, 0.98 & 1.95 mg/ml) respectively. Ampicillin showed less activity against *Corynebacterium diphtheria* (15.63 mg/ml).

3.3.1. MIC of Ulva lactuca

3.3.1.1 MIC of Ulva lactuca against Gram +ve bacteria

The Minimum inhibitory concentration (MIC) value of *Ulva lactuca* showed MIC against the Gram positive bacteria was ranged between (0.98 mg/ml to 250 mg/ml). The lowest MIC (0.98 mg/ml) value was recorded against *Staphylococcus aureus* followed by *Staphylococcus saprophyticus* (3.9 mg/ml), *Streptococcus mutans*, *Bacillus subtilis* which have the same MIC (7.81 mg/ml), *streptococcus pyogenes* (31.25 mg/ml), *Bacillus cereus* (125 mg/ml) and *Staphylococcus epidermidis* (250 mg/ml).

3.3.1.2 MIC of Ulva lactuca against Gram -ve bacteria

The Minimum inhibitory concentration (MIC) value of *Ulva lactuca* against the Gram negative bacteria was ranged between (0.98 mg/ml to 125 mg/ml). The lowest MIC (0.98 mg/ml) value was recorded against *Slamonella typhimurium* followed by *Escherichia coli* and *Serratia marcescens* which have the same MIC (1.95 mg/ml), *Neisseria meningitides* (15.36mg/ml), *Haemophilus influenza* (62.5mg/ml) and *Klebsiella pneumonia* (125 mg/ml).

3.3.1.3 MIC of Ulva lactuca against Unicellular & Filamentous fungi

MIC value of *Ulva lactuca* against the Unicellular & Filamentous fungi was ranged between (0.49 mg/ml to 250 mg/ml). The lowest MIC (0.49 mg/ml) value was recorded against *Geotricum candidum* followed by *Candida albicans* (0.98 mg/ml), *Aspergillus clavatus* (1.95mg/ml), *Aspergillus fumigatus* and *Rhizopus oryzae* which have the same MIC value (3.9 mg/ml), *Mucor circinelloides* (15.63 mg/ml) and *Penicillium marneffei* (250 mg/ml).

3.3.2. MIC of Ulva intestinalis

3.3.2.1 MIC of Ulva intestinalis against Gram +ve bacteria

MIC value of Ulva intestinalis against the Gram positive bacteria was ranged between (3.9mg/ml to 500 mg/ml). The lowest MIC (3.9 mg/ml) value was recorded against *Staphylococcus aureus* followed by *Staphylococcus saprophyticus* and *Streptococcus mutans* which have the same MIC value (7.81 mg/ml), *Bacillus subtilis* (15.63mg/ml), *streptococcus pyogenes* (125 mg/ml), *Bacillus cereus* (250 mg/ml) and *Staphylococcus epidermidis* (500 mg/ml).

3.3.2.2 MIC of Ulva intestinalis against Gram -ve bacteria

The Minimum inhibitory concentration of *Ulva intestinalis* against the Gram negative bacteria was ranged between 1.95 mg/ml to 250 mg/ml. The lowest MIC (1.95 mg/ml) value was recorded against *Slamonella typhimurium* followed by *Serratia marcescens* (3.9 mg/ml), *Escherichia coli* (7.81 mg/ml), *Neisseria meningitides* (31.25 mg/ml), *Haemophilus influenza* (125 mg/ml) and *Klebsiella pneumonia* (250 mg/ml).

3.3.2.3 MIC of Ulva intestinalis against Unicellular & Filamentous fungi

Concering *Ulva intestinalis* showed an excellent MIC ranged between (0.95mg/ml to 250 mg/ml). The lowest MIC (0.95 mg/ml) value was recorded against *Geotricum candidum* followed by *Candida albicans* and *Aspergillus clavatus* which have the same MIC value (3.9 mg/ml), *Aspergillus fumigatus* and *Rhizopus oryzae* which have the same MIC value (7.81 mg/ml), *Mucor circinelloides* (62.5 mg/ml) and *Penicillium marneffei* (250 mg/ml).

3.3.3. MIC of Ulva fasciata

3.2.3.1 MIC of *Ulva fasciata* against Gram +ve bacteria

The lowest concentration of *Ulva fasciata* crude extract that will inhibit the visible growth of Gram positive bacteria was ranged between (1.95 mg/ml to 250 mg/ml). The lowest MIC (1.95 mg/ml) value was recorded against *Staphylococcus aureus* followed by *Staphylococcus saprophyticus* (3.9 mg/ml), *Streptococcus mutans* (7.81 mg/ml), *Bacillus subtilis* (15.63 mg/ml), *Streptococcus pyogenes* (62.5 mgml), *Bacillus cereus* (125 mg/ml) and *Staphylococcus epidermidis* (250 mg/ml).

3.3.3.2 MIC of Ulva fasciata against Gram -ve bacteria

The Minimum inhibitory concentration (MIC) value of Ulva fasciata against the Gram positive bacteria was ranged between (1.95 mg/ml to 250 mg/ml). The lowest MIC (1.95 mg/ml) value was recorded against *Staphylococcus aureus* followed by *Staphylococcus saprophyticus* (3.9 mg/ml), *Streptococcus mutans* (7.81 mg/ml), *Bacillus subtilis* (15.63 mg/ml), *Streptococcus pyogenes* (62.5 mg/ml), *Bacillus cereus* (125 mg/ml) and *Staphylococcus epidermidis* (250 mg/ml).

3.3.3.3 MIC of Ulva fasciata against Unicellular & Filamentous fungi

Ulva fasciata showed MIC ranged between (0.98 mg/ml to 250 mg/ml). The lowest MIC (0.98 mg/ml) value was recorded against *Geotricum candidum* followed by *Candida albicans* and *Aspergillus clavatus* which have the same MIC value (1.95mg/ml), *Aspergillus fumigates* (3.9 mg/ml), *Rhizopus oryzae* (7.81 mg/ml), *Mucor circinelloides* (31.25 mg/ml) and *Penicillium marneffei* (250 mg/ml).

Table (3.1): Anti-bacterial activity of Ulva species (Gram Positive).

Marine algae				Inhi	bition z	one diameter	r(mm/sample)			
aigat	Streptococ cus pneumoni ae	Streptococ cus pyogenes	Streptococ cus mutans	Bacill us cereus	Bacill is subtil is	Enterococ cus faecali	Corynebacter ium diphtheriae	Staphylococ cus aureus	Staphylococ cus epidermidis	Staphylococ cus saprophytic us
AM	23.8± 0.2	22.7±0.2	21.6± 0.1	27.9±0 .1	26.4± 0.3	20.3± 0.3	16.4± 0.3	28.3± 0.1	28.7± 0.2	28.4± 0.2
Ulva lactuca	NA	14.2± 0.5	17.8± 0.9	12.6±0 .1	17.5± 0.3	NA	NA	22.0± 0.8	10.5± 0.4	19.3± 0.3
Ulva intestina lis	NA	11.8± 0.1	16.5± 0.1	10.9±0 .2	15.5± 0.7	NA	NA	20.1± 0.4	8.7± 0.2	17.9± 0.3
Ulva fasciata	NA	14.7± 0.3	17.9± 0.1	12.9±0 .1	17.9± 0.5	NA	NA	22.2± 0.6	10.8± 0.1	19.6± 0.4

Mean zone of inhibition in mm \pm Standard deviation beyond well diameter (6 mm) produced on a range clinically pathogenic microorganisms using (50 mg/ml) concentration of tested sample, The test was done using the diffusion agar technique, Well diameter: 6.0 mm (100 µl Was tested), *NA : No activity and AM: Reference antibiotic Ampicillin (30µ/disk).

Table (3.2): Anti-bacterial activity of Ulva species (Gram Negative).

Mean zone of inhibition in mm \pm Standard deviation beyond well diameter (6 mm) produced on a range clinically pathogenic microorganisms using (50 mg/ml) concentration of tested sample, The test was done using the diffusion agar technique, Well diameter: 6.0 mm (100 µl Was tested), *NA : No activity and GT: Reference antibiotic Gentamicin (30µ/disk).

r	I									
Marine				Inhibit	ion zone dia	meter(mm/sa	mple)			
	Pseudomo nas aeruginos a	Escheric hia coli	Salmonell a typhimuri um	Proteo us vulgar is	Klebsiella pneumon iae	Yersinia enterocolit ica	Serratia marcesc ens	Neisseria meningiti des	Haemophi lus influenzae	Shigel la flexne ri
GT	17.3 ± 0.1	19.9±0.3	27.3 ± 0.7	20.4±0	29.3 ± 0.3	18.7 ± 0.2	19.3 ± 0.2	17.6 ± 0.1	21.4 ± 0.1	23.7±
				.6						0.3
Ulva lactuca	NA	20.2± 0.2	22.1± 0.5	NA	12.2± 0.7	NA	20.8± 0.6	15.9± 0.6	13.2±0.8	NA
Ulva intestina lis	NA	18.2± 0.9	20.8± 0.9	NA	10.2± 0.1	NA	18.9± 0.5	14.2± 0.5	11.2± 0.4	NA
Ulva fasciata	NA	20.6± 0.5	22.4± 0.9	NA	12.6± 0.7	NA	21.2± 0.6	16.2± 0.3	13.7±0.5	NA

Table (3.3): Anti-fungal activity of Ulva species.

Marine		Inhibition zone diameter(mm/sample											
algae	Penicilli um marneffe i	Aspergill us clavatus	Aspergill us fumigatu s	Syncephalast rum racemosum	Mucor circinelloi des	Absidia corymbif era	Rhizop us oryzae	Geotric um candidu m	Candi da albica ns	Stachybot rys chartaru m			
AMP	20.6± 0.2	22.4± 0.1	23.7± 0.1	19.7± 0.2	17.9± 0.1	19.8± 0.3	18.3± 0.4	28.7± 0.2	25.4± 0.1	18.9± 0.3			
Ulva lactuca	10.3± 0.1	21.6± 0.7	19.9± 0.8	NA	15.8± 0.3	NA	19.7± 0.7	23.2± 0.3	22.5± 0.7	NA			
Ulva intestina	11.5± 0.8	20.1 ±	17.8±	NA	13.7±0.2	NA	16.4±	21.7±	19.3±	NA			
655				w	ww.ijergs.org	7							

lis		0.3	0.7				0.5	0.1	0.5	
Ulva fasciata	10.7± 0.3	22.1± 0.7	20.1± 0.6	NA	16.4± 0.5	NA	20.1± 0.8	23.4± 0.6	22.9±0 . 4	NA

Mean zone of inhibition in mm ± Standard deviation beyond well diameter (6 mm) produced on a range clinically pathogenic microorganisms using (50 mg/ml) concentration of tested sample, The test was done using the diffusion agar technique, Well diameter: 6.0 mm(100 µl Was tested), *NA: No activity and AMP: Reference ibioticAmphotericin B (30µ/disk).

Table (3.4): MIC of Ulva species crude extract against Gram positive bacteria.

Mean zone of inhibition in mm ± Standard deviation beyond well diameter (6 mm) produced on a range clinically pathogenic microorganisms using (50 mg/ml) concentration of tested sample, The test was done using the diffusion agar technique, Well diameter: 6.0 mm (100 µl Was tested), *NA : No activity and AM: Reference antibioticAmpicillin (30µ/disk).

				Inh	ibition z	one diamete	r(mm/sample			
Marine algae	Streptococ cus pneumoni ae	Streptococ cus pyogenes	Streptococ cus mutans	Bacill us cereus	Bacilli ss ubtilis	Enterococ cus faecali	Corynebacter ium diphtheriae	Staphylococ cus aureus	Staphylococ cus epidermidis	Staphylococ cus saprophytic us
AM	0.25	0.98	1.95	0.06	0.12	1.95	15.63	0.06	0.03	0.06
Ulva lactuca	NA	31.25	7.81	125	7.81	NA	NA	0.98	250	3.9
Ulva intestin alis	NA	125	7.81	250	15.63	NA	NA	3.9	500	7.81
Ulva fasciata	NA	62.5	7.81	125	15.63	NA	NA	1.95	250	3.9

Table (3.5): MIC of Ulva species crude extract against Gram negative bacteria.

Marine				Inhibi	tion zone dia	meter(mm/sa	mple			
algae	Pseudomo nas aeruginos	Escheric hia coli	Salmonell a typhimuri	Proteo us vulgar	Klebsiella pneumon iae	Yersinia enterocolit ica	Serratia marcesc ens	Neisseria meningiti des	Haemophi lus influenzae	Shigel la flexne
	a		um	is						ri
GT	7.81	3.9	0.06	1.95	0.015	3.9	3.9	7.81	0.98	0.25
Ulva lactuca	NA	1.95	0.98	NA	125	NA	1.95	15.63	62.5	NA
Ulva intestina lis	NA	7.81	1.95	NA	250	NA	3.9	31.25	125	NA
Ulva fasciata	NA	1.95	0.98	NA	250	NA	3.9	15.63	125	NA
656					www.ijerg	s.org				

Mean zone of inhibition in $mm \pm Standard$ deviation beyond well diameter (6 mm) produced on a range clinically pathogenic microorganisms using (50 mg/ml) concentration of tested sample, The test was done using the diffusion agar technique, Well diameter: 6.0 mm (100 µl Was tested), *NA : No activity and AMP: Reference antibiotic Amphotericin B (30µ/disk).

Table (3.6): MIC of Ulva species crude extract against Unicellular & Filamentous fungi.

Marine algae				Inhibition	zone diamet	er(mm/samp	ole			
	Penicilli um marneffe i	Aspergill us clavatus	Aspergill us fumigatu s	Syncephalast rum racemosum	Mucor circinelloi des	Absidia corymbif era	Rhizop us oryzae	Geotric um candidu m	Candi da albica ns	Stachybot rys chartaru m
AMP	1.95	0.98	0.49	3.9	7.81	3.9	7.81	0.03	0.12	3.9
Ulva lactuca	250	1.95	3.9	NA	15.63	NA	3.9	0.49	0.98	NA
Ulva intestina lis	250	3.9	7.81	NA	62.5	NA	7.81	0.95	3.9	NA
Ulva fasciata	250	1.95	3.9	NA	31.25	NA	7.81	0.98	1.95	NA

Mean zone of inhibition in mm ± Standard deviation beyond well diameter (6 mm) produced on a range clinically pathogenic microorganisms using (50 mg/ml) concentration of tested sample. The test was done using the diffusion agar technique, Well diameter: 6.0 mm (100 µl Was tested), *NA : No activity and AMP: Reference antibiotic Amphotericin B (30µ/disk)

3.4. Phytochemical screening of marine Collected Algae

The qualitative phytochemical screening of the crude powder of Ulva species was carried out in order to assess the presence of bioactive compounds which might have anti-bacterial potency. The presence of the alkaloids, flavonoids, tannins, steroids and saponins. The absence of anthraquinones, Crystalline sublimate, steam volatile substances, Carbohydrates/glycosides and Cardiac glycosides was investigated (Table 3.7). Alkaloids and Flavonoids were present in moderate amounts (++) in 3 marine algae. Sterols and triterpenes were present in higher amounts (+++). Carbohydrates, Tannins were present in low amounts(+). Presence of flavonoids and alkaloids in most tested algae is interesting because of their possible use as natural additives emerged from a growing tendency to replace synthetic antioxidant and antimicrobials with natural ones [21]. Our results were in agreement with previ- ous findings which showed presence of flavonoids and alkaloids in most of marine algae [22-24].

Table (3.7): Phytochemical screening of Ulva species.

Test	Ulva fasciata	Ulva lactuca	Ulva intestinalis
Crystalline sublimate	-	-	-
Steam volatile substances	-	-	-
Carbohydrates and/or glycosides	+	+	+
Tannins	+	+	+
Flavonoids *aglycones	++	++	++
*glycosides	+	+	+
Saponins	-	-	-
Sterols and/or triterpenes	+++	+++	+++
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Alkaloids	++	++	++
Anthraquinones	-	-	-
*aglycones			
*combined	-	-	-
Cardiac glycosides:			
-Killer Killiani			
-Baljet	-	-	-
-Kedde	-	-	-
	-	-	-

(+++): present in higher amounts (++): present in moderate amounts (+):

lower amounts

3.5. Nutritional value of collected marine Algae

Also in the present study, Comparative nutritive value screening was carried out on investigated marine algae (Ulva fasciata, Ulva lactuca and Ulva intestinalis) from Ras elbar, Baltim and Gamasa sea shores. Results depicted in the Table (3.8), the total summation of the recorded total protein increase in the order: Ulva fasciata < Ulva intestinalis < Ulva lactuca, with percentage; 28.7, 27 and 17.6%, respectively. The total summation of the recorded total carbohydrate increase in the order: Ulva lactuca < Ulva intestinalis < Ulva fasciata with percentage; 55.6, 47.93 and 44.2%, respectively. The total summation of the recorded total ash increase in the order: Ulva lactuca < Ulva fasciata < Ulva intestinalis, with percentage; 17.6, 17 and 14.6%, respectively. The total summation of the recorded total moisture increase in the order: Ulva intestinalis< Ulva fasciata < Ulva lactuca, with percentage;9.93, 9.28 and 8.50% respectively. The total summation of the recorded total crude fat increase in the order Ulva lactuca < Ulva fasciata <Ulva intestinalis with percentage; 0.7, 0.60 and 0.54% respectively.

Item	Ulva fasciata	Ulva lactuca	Ulva intestinalis
Type of analysis			
Total protein (as % of dry weight)	28.7	17.6	27
Total crude fat (as % of dry weight)	0.6	0.7	0.54
Total ash (as % of dry weight)	17	17.6	14.6
Total carbohydrates (as % of dry weight, by difference)	44.2	55.6	47.93
Total moisture (as % of fresh weight)	9.28	8.50	9.93

Table (3.8): Nutritive value of Ulva species

3.6. LC/MS of collected marine Algae.

The combination of high-performance liquid chromatography and mass spectrometry (LC/MS) has had a significant impact on drug development over the past decade. Continual improvements in LC/MS interface technologies combined with powerful features for structure analysis, qualitative and quantitative, have resulted in a widened scope of application. These improvements coincided with breakthroughs in combinatorial chemistry, molecular biology, and an overall industry trend of accelerated development. New technologies have created a situation where the rate of sample generation far exceeds the rate of sample analysis. As a result, new paradigms for the analysis of drugs and related substances have been developed. The growth in LC/MS applications has been extensive, with retention time and molecular weight emerging as essential analytical features from drug target to product. LC/MS-based methodologies that involve automation, predictive or surrogate models, and open access systems have become a permanent fixture in the drug development landscape. An iterative cycle of "what is it?" and "how much is there?" continues to fuel the tremendous growth of LC/MS in the pharmaceutical industry. During this time, LC/MS has become widely accepted as an integral part of the drug development process. 658

3.6.1. LC/MS of Ulva fasciata

In the present study, the data recorded in the Table (3.9) & Figs (3.1-3.11), demonstrated that only twenty eight compounds from the crude extract of Ulva fasciata can be determined. These compounds were determined and compared to previous isolated compounds using different libraries data bases. The identified compounds were found to be 4-hexahydroxy flavoneacetylB glucopyranosid, Formycin-A, Adenosine, 5'-Deoxyguanosine and n-Alkenylhydroquinol dimethyl ether.

3.6.2. LC/MS of Ulva lactuca

The data recorded in the Table (3.10) & Figs (3.12-3.14), demonstrated that only six compounds from the crude extract of Ulva lactuca can be determined. These compounds were determined and compared to previous isolated compounds using different libraries data bases. No identified compounds were matched with any previous isolated compounds which may be novel compounds. 3.6.3. LC/MS of Ulva intestinalis

It demonstrated that only nine compounds from the crude extract of Ulva intestinalis can be identified as had shown in Table (3.11) & Figs (3.15-3.16). These compounds were determined and compared to previous isolated compounds using different libraries data bases (Dictionary of Natural Products; an online version and AntiMarin 2012). The identified compounds were found to be n-Alkenylhydroquinol dimethyl ether only.

Table (3.9): LC/MS data of *Ulva fasciata* crude extract with their suspected formula and suggested identified compounds.

No.	R _t	M _{Wt}	C _f	Identification
1	4 32	507 1147	$C_{24}H_{18}O_9N_4$	No hits
1	4.52	507.1147	C ₂₃ H ₂₂ O ₁₃	4- hexahydroxyflavoneacetylBglucopyranosid
		236.1494	$C_{10}H_{21}O_5N$	No hits
2	6.22	471 2011	$C_{21}H_{38}O_6N_6$	No hits
		4/1.2911	$C_{20}H_{42}O_{10}N_2$	No hits
3	8 50	236.1494	$C_{10}H_{21}O_5N$	No hits
5	0.50	333.1294	$C_{13}H_{20}O_8N_2$	Shinorine
4	9.56	268.1044	$C_{10}H_{13}O_4N_5$	Formycin-A,Adenosine,5'-Deoxyguanosine
		204.0867	C ₈ H ₁₃ O ₅ N	No hits
		384.1500	C ₁₄ H ₂₅ O ₁₁ N	No hits
5	12.16		$C_{15}H_{21}O_7N_5$	No hits
		477.1578	$C_{16}H_{25}O_{11}N_6$	No hits
		546.2031	$C_{21}H_{31}O_{12}N_5$	No hits
6	16.40	376.2330	C ₁₈ H ₃₃ O ₇ N	No hits
		236.1493	$C_{10}H_{21}O_5N$	No hits
7	20.40	534.3804	$C_{27}H_{47}O_4N_7$	No hits
		666.4223	$C_{25}H_{59}O_{13}N_7$	No hits
8	25.45	236.1481	$C_{10}H_{22}O_5N$	No hits
		507.2537	$C_{22}H_{38}O_{11}N_2$	No hits
		593.5108	C ₃₃ H ₆₄ O ₃ N ₆	No hits
		734 5291	C ₃₉ H ₇₃ O ₈ N ₃ Na	No hits
		137.3271	C40H69O4N7Na	No hits
9	26.89	474.3774	C ₂₅ H ₄₉ O ₂ N ₅ Na	No hits

			$C_{22}H_{47}O_4N_7$	No hits
		474.3806	C ₃₅ H ₆₂ O ₃	n-Alkenyl hydroquinol dimethyl ether
10	28 51 581.5	581.5161	C ₃₇ H ₆₄ ON ₄	No hits
10	20.01	722 5358	$C_{45}H_{71}O_6N$	No hits
		,22.000	$C_{44}H_{69}O_2N_5Na$	No hits

R_t: Retention time, MW: Molecular weight, C_f: Compound formula

Table (3.10): LC/MS data of *Ulva lactuca* crude extract with their suspected formula and suggested identified compounds.

No.	R _t	M _{Wt}	C _f	Identification
1	16.16	341.0514	$C_{15}H_8O_6N_4$	No hits
			$C_{14}H_{12}O_{10}$	No hits
		363.0334	$C_{15}H_8O_6N_4Na$	No hits
2	26.91	677.3722	$C_{31}H_{58}O_{14}Na$	No hits
			$C_{29}H_{52}O_{12}N6$	No hits
			$C_{44}H_{50}O_3N_2Na$	No hits

R_T: Retention time, MW: Molecular weight, C_F: Compound formula

Table (3.11): LC/MS data of *Ulva intestinalis* crude extract with their suspected formula and suggested identified compounds.

No.	R _t	M _{Wt}	C _f	Identification
1	24.96 - 29.72	553.4584	C ₃₅ H ₆₂ O ₃ Na	n-Alkenylhydroquinol dimethyl ether
2		609.2718	$C_{22}H_{38}O_9N_{10}Na$	No hits
			C38113804112114	No hits
3		734.5917	C ₄₃ H ₇₇ O ₃ N ₅ Na	No hits
			$C_{44}H_{79}O_7N$	No hits
4		941.6046	C ₄₇ H ₈₂ O ₁₀ N ₈ Na	No hits
			$C_{60}H_{80}O_7N_2$	No hits
			C ₄₈ H ₈₄ O ₁₄ N ₄	No hits
			C46H86O14N4Na	No hits

R_T: Retention time, MW: Molecular weight, C_F: Compound formula



Figure (3.1) LC/MS of Ulva fasciata crude extract















Figure (3.5) HRESIMS spectrum of compound 4 (Ulva fasciata)



Figure (3.6) HRESIMS spectrum of compound 5 (Ulva fasciata)



















Figure (3.11) HRESIMS spectrum of compound 10 (Ulva fasciata)

















Figure (3.16) HRESIMS spectrum of compound 2 (Ulva intestinalis)

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CONCLUSION

Our results indicated that, these species of seaweeds collected from Mediterranean Sea shores showed variety of antimicrobial activities, which make them interesting for programs of screening for natural products. This ability not restricted to one order or division within the macro algae but all of them offer opportunities for producing new types of bioactive compounds.

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