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Protective Effects of Hot Water Extract of Safflower Leaves and Its Component Luteolin-7-O-Glucoside on Paraquat-Induced Oxidative Stress in Rats

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Suppressive effects of hot water extract of safflower leaves (Ex) and its major component luteolin-7-O-glucoside (LuGlc) on oxidative stress were determined in rats in which oxidative stress had been induced by paraquat (PQ). Both Ex and LuGlc suppressed lowering of food intake, and body weight gain, increases in lung weight, liver thiobarbituric acid reactive substances (TBARS), and a decrease in the liver triacylglycerol concentration were all induced by PQ-feeding. Rises in the liver total glutathione and oxidized glutathione concentrations in the PQ-fed rats were suppressed by adding Ex and LuGlc to the PQ diet. Moreover, Ex and LuGlc tended to suppress decreases in catalase activity in the liver mitochondrial fraction and liver α -tocopherol concentration which were induced by PQ-feeding. These results showed that both Ex and LuGlc, which is a major component of Ex, may be available to suppress oxidative stress *in vivo*.

Keywords: safflower leaves, luteolin-7-O-glucoside, paraquat, oxidative stress



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