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Antioxidative and Antihyaluronidase Activities of Some Constituents from the Aerial Part of *Daucus carota*

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The methanol extract of the aerial part of *Daucus carota* var. *sativus* showed a stronger antioxidative activity than the standard synthetic antioxidant, 3-*tert*-butyl-4-hydroxyanisole (BHA). From this extract, five known compounds, luteolin 7-*O*- β -glucopyranoside (1), chrysoeriol 7-*O*- β -glucopyranoside (2), chlorogenic acid (3), maltol 3-*O*- β -glucopyranoside (4) and benzyl β -glucopyranoside (5) were isolated. Among them, when 1–4 were investigated for their antioxidative activity using the ferric thiocyanate method, 1–3 indicated an antioxidative activity. The scavenging effect of 1–4 on the stable free radical, 1,1-diphenyl-2-picrylhydrazyl was also examined. Compounds 1 and 3 showed a scavenging effect. In addition, 1–3 were assayed for their inhibitory effects on the activation of inactive hyaluronidase induced by compound 48/80. All tested compounds showed this effect.

Keywords: [Daucus carota](#), [antioxidative activity](#), [ferric thiocyanate method](#), [radical scavenger](#), [antihyaluronidase activity](#)



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