
**ANTIMICROBIAL PROSPECTING OF THE ETHANOLIC EXTRACT OF
THE FRUIT *Libidibia ferrea* AND ITS FRACTIONS**

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Extracts from the fruit and stem of *Libidibia ferrea* (Fabaceae) show several biological activities, such as antibacterial, antifungal, antioxidant, and wound healing. Given this, the prospection of the ethanolic extract of the fruit of *L. ferrea* and its fractions was investigated against microorganisms of the genera *Bacillus* sp, *Escherichia* sp, *Pseudomonas* sp, *Salmonella* sp, *Staphylococcus* sp, and *Candida* sp, by broth microdilution method. The ethanolic extract of the fruit (EEtFr) was fractionated by silica gel column chromatography, yielding 17 fractions (FEtFr1 – FEtFr17), which were eluted with a polarity gradient. The fractions showed antimicrobial activity only for the bacteria *Staphylococcus aureus* and *Bacillus cereus*. FEtFr1 and FEtFr9 were the most active, among all tested, against *S. aureus*, with bacteriostatic (MICs $62.50 \mu\text{g mL}^{-1}$ and $125.0 \mu\text{g mL}^{-1}$, respectively) and bactericidal (MBC = $125 \mu\text{g mL}^{-1}$ and MBC = $500 \mu\text{g mL}^{-1}$, respectively) effects. The fractions FEtFr5-7, FEtFr1-10, and FEtFr13 were also bactericidal for *S. aureus* (MICs = $250 \mu\text{g mL}^{-1}$ for all and MBC values ranging from $= 250 \mu\text{g mL}^{-1}$ to $500 \mu\text{g mL}^{-1}$). Regarding *B. cereus*, the fractions FetFr1-5, FEtFr7, FetFr9-10, FetFr12-15 were bacteriostatic (MIC value range = $250 \mu\text{g mL}^{-1}$ to $500 \mu\text{g mL}^{-1}$; MBC = $500 \mu\text{g mL}^{-1}$ for the bactericidal ones). Additionally, ^1H NMR data from the fruit extract and fractions confirm the presence of phenolic compounds. However, the study of the chemical profile of the extracts and fractions by HPLC-MS is under analysis. The results suggest that the antibacterial fractions may contribute to the discovery of new antimicrobial agents in the long term. Acknowledgments: UNEB, FAPESB, CAPES, UFBA, USP.

Keywords: Antibacterial, Phenolic compounds, Fabaceae



Sociedade Brasileira de Química
Divisão de Produtos Naturais

