



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

Maria Clara Silva Sacramento^{1*}, Aiane Nascimento Santana¹, Júlia Oliveira Tanajura Mendes¹, Helena Carla Magalhães dos Reis¹, Giovanna Regina Gonzalez de Santana Wojnar¹, Livia Dantas Silva Bizerra¹, Luís Filipe Gomes Santos¹, Robert Agapito Cardoso¹, Madson de Godoi Pereira¹, Suzimone de Jesus Correia Torquato¹, Luciano da Silva Pinto², Lourdes Cardoso de Souza Neta¹

mariasacramento@uneb.br

1-Departamento de Ciências Exatas e da Terra, Universidade do Estado da Bahia, R. Silveira Martins, 2555, Cabula, 41150-00, Salvador, Bahia, Brazil. 2- Food Research Center (FoRC), Department of Food and Experimental Nutrition Faculty of Pharmaceutical Sciences – University of São Paulo, Av. Prof. Lineu Prestes, 580 – Bloco 14 05508-900 São Paulo, São Paulo, Brazil,

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.

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