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14 **Abstract**

15 The present study reports the phenolic profiles, antioxidant and hepatoprotective properties
16 of Red Fuji Apple peel polyphenolic extract (APP) and its flesh polyphenolic extract (AFP)
17 against the CCl₄-induced acute hepatic damage in mice. It was found that the polyphenol and
18 flavonoid contents of APP were significant higher than that of AFP. APP was shown to exhibit
19 stronger *in vitro* antioxidant activities than AFP in a dose-dependent manner. Administration of
20 APP at 250 and 500 mg/kg·bw in mice ahead of CCl₄ injection was further shown to exhibit
21 stronger *in vivo* protective effects than that of AFP, which could observably antagonize the
22 CCl₄-induced increase in serum alanine aminotransferase, aspartate aminotransferase and
23 alkaline phosphatase activities, hepatic malondialdehyde level, and prevent the CCl₄-caused
24 decrease in antioxidant superoxide dismutase and glutathione peroxidase activities, compared to
25 CCl₄-treated mice ($p<0.05$). This finding demonstrates that the polyphenolic extract from apple,
26 especially its peel, can be explored as chemopreventive or chemotherapeutic agent against
27 oxidative stress-related liver disorders.

28

29 **Keywords:** Apple polyphenols, Peels and fleshes, HPLC, Antioxidant activity,
30 Hepatoprotective effect

31

32 1. Introduction

33 Carbon tetrachloride (CCl₄), an industrial solvent, is a potent hepatotoxic agent. It is widely
34 used in animal models for induction of acute liver injury.¹ The hepatotoxicity caused by CCl₄ is
35 divided in two phases: during phase I, cytochrome P450 metabolises CCl₄ to trichloromethyl
36 radical ($\cdot\text{CCl}_3$) and trichloromethyl peroxy radical ($\cdot\text{OOCCL}_3$) that are assumed to initiate free
37 radical-mediated lipid peroxidation.² In phase II, CCl₄ is known to reduce antioxidant enzymes
38 or their substrates (e.g. superoxide dismutase, catalase, glutathione peroxidase, lipid peroxidase,
39 and glutathione), and induce oxidative stress.¹ Even though there has huge amounts of advances
40 in modern medicines which have been used to treat liver diseases, they are occasionally
41 inadequate and can have serious adverse effects, especially when administered for a long time.³⁻⁴
42 Therefore, the search for new natural plant-derived compounds that can safely and effectively
43 block or reverse liver injury remains a priority.⁵

44 Accumulating evidence suggests that daily consumption of fruits and vegetables is associated
45 with reduced risk of chronic diseases.⁶ Compared to other tree fruits, apples (*Malus domestica*
46 Borkh) contain a higher content of bioactive phytochemicals, which seem to be responsible for
47 most of the reported health benefits.⁵ Studies conducted in the past few years have also
48 demonstrated that apples are one of the main contributors of nutritional phytochemicals in the
49 human diet, and are proved to be a good, safe, and low-cost natural source of different classes of
50 phenolic compounds.⁷⁻⁸ The main classes of polyphenols in apple are flavonoids, including
51 quercetin, (-)-epicatechin, (+)-catechin, procyanidins, anthocyanidins, dihydrochalcones (e.g.
52 phloretin and phloridzin), and other polyphenolic compounds such as chlorogenic acid. These
53 compounds could provide a chemical basis for health benefits of apple peel and flesh in folk
54 medicines.⁹⁻¹⁰ As a result, an urgent need is felt to develop new strategies based on apple

55 flavonoid products as chemopreventive or chemotherapeutic agents to lower the risk of chronic
56 diseases, including liver disease.

57 The majority of recent studies focus on the differential properties of the component profiles
58 and amount of apple flavonoids among cultivars or species.¹¹⁻¹² It is also suggested that the
59 combination of polyphenols naturally found in fruits and vegetables is the most favorable for
60 human's healthy benefits, including antioxidant and antiproliferative activities.¹³ Interestingly,
61 apple peels have recently been proved to exhibit more potent antioxidant effects than apple
62 flesh, which suggests that apple peels provided the major portion of bioactive flavonoids.¹¹
63 Nevertheless, there is limited information about the diversities of polyphenolic contents or
64 bioactivities between peels and flesh of apple¹² and the hepatoprotective activities of apple
65 peels and flesh with differential polyphenols have never been examined.

66 Therefore, the main endeavor of the present study was to investigate the potential antioxidant
67 and hepatoprotective activities of the peel polyphenolic extract (APP) and flesh polyphenolic
68 extract (AFP) from Red Fuji apple, which is one of the main varieties cultivated in northern
69 China and stands out for its distinctive sensory characteristics, especially for its flavor, crunchy
70 texture and long storage life.¹⁴⁻¹⁵ For this purpose, methanolic extracts of the apple peels and
71 flesh were prepared, and their phenolic profiles were determined by high-performance liquid
72 chromatography (HPLC). Furthermore, *in vitro* antioxidant activities of APP and AFP were
73 measured using DPPH[•], HO[•], and O₂^{•-} systems and ferric-reducing antioxidant power assay, and
74 *in vivo* protective effects of APP and AFP against CCl₄-induced liver oxidative stress damage in
75 mice were also assessed by measuring the serum and hepatic parameters as well as the
76 histological observation. All of these findings demonstrate that the polyphenolic extract from
77 apple, especially its peel, could therefore be a suitable chemopreventive or chemotherapeutic

78 agent against oxidative stress-related liver disorders.

79 **2. Materials and methods**

80 *2.1. Chemicals and reagents*

81 CCl₄ was purchased from Tianjin Tianli Chemical Reagent Co. (Tianjin, China). Bifendate
82 pills (BP) were obtained from Zhengjiang Wanbang Pharmaceutical Co. Ltd. (Wenling, China).
83 1,1-Diphenyl-2-picryl-hydrazyl (DPPH), nitroblue tetrazolium (NBT), nicotinamide adenine
84 dinucleotide (NADH), and phenazine methosulphate (PMS) were provided from Applichem
85 (Darmstadt, Germany). Ascorbic acid (Vit. C) was from Sigma (St. Louis, MO). Potassium
86 ferricyanide [K₃Fe(CN)₆] and trichloroacetic acid (TCA) were purchased from Sigma (Sigma
87 Aldrich GmbH, Steinheim, Germany). Haematoxylin and eosin (H & E) and oil red O were the
88 products of Shanghai Lanji Technological Development Co. Ltd. (Shanghai, China). Diagnostic
89 kits used for the determination of alanine aminotransferase (ALT), aspartate aminotransferase
90 (AST), alkaline phosphatase (ALP), superoxide dismutase (SOD), malonaldehyde (MDA), and
91 glutathione peroxidase (GSH-Px) were obtained from the Nanjing Jiancheng Institute of
92 Biotechnology (Nanjing, China). Chlorogenic acid, caffeic acid, epicatechin, rutin, hyperoside,
93 quercitrin, quercetin, and phloretin were purchased from the National Institute for the Control of
94 Pharmaceutical and Biological Products (Beijing, China). HPLC-grade acetonitrile and
95 methanol were the products of TEDIA (Fairfield, OH, USA). All other chemicals were analytic
96 reagents.

97 *2.2. Preparation of polyphenols-extracts from apples*

98 Red Fuji apples were purchased in local retail shop (Xi'an, China). All apples were peeled
99 (1-2 mm thickness) with a hand peeler. The peels and fleshes of the apples were grated with a
100 juicer, and the tissue homogenates were respectively lyophilized (FD-1, Henan Yuhua

101 Instrument Co., China). The dried peels and fleshs were separately milled into fine powders
102 and stored at 4°C in the dark overnight before extraction. After several pre-experiments to
103 compare the efficacy of conventional agitation extraction and the ultrasonic-assisted extraction,
104 the ultrasonic-assisted extraction was finally used to isolate polyphenol fraction as described
105 previously with minor adjustments.¹⁶ In brief, 1.0 g powdered apple peels or apple fleshs were
106 mixed with 20 mL of 80% methanol in a 250 mL conical flask, and extracted in an ultrasonic
107 cleaning bath (KQ-250V, Kun-Shan Ultrasonic Instruments Co., Ltd, Kunshan, China). 2%
108 Ascorbic acid was used in the extraction of the APP and AFP to inhibit the activities of
109 polyphenol oxidase enzyme.¹⁷ Ultrasound equipment was operated at a frequency of 40 kHz,
110 250 W of power, and temperature of 35°C for 20 min. The filtered extract from three extractions
111 was combined and condensed with temperature below 40°C to remove most of the methanol,
112 followed by a supplement of deionized water (200 mL), and evaporated continuously to remove
113 all methanol. The residual aqueous solution (about 100 mL) containing polyphenols was
114 freeze-dried and yielded yellow powder, defined as APP or AFP from apple peels and fleshs.

115 2.3. Assay for total phenolics and total flavonoids

116 Total phenolics in the dried extracts were estimated by the Folin-Ciocalteu method, expressed
117 as milligrams of gallic acid equivalent (GAE) per 100g extract.⁷ Briefly, 1.0 mL of measured
118 solution and 1.0 mL of Folin-Ciocalteu reagent were mixed in a 10 mL volumetric tube and
119 blended well. After 5 min, 3 mL of 30% sodium carbonate solution was added and mixed
120 thoroughly. The absorbance was measured using a spectrophotometer at 760 nm wavelength
121 after incubation for 2 h at room temperature. The measurement was compared to a standard
122 curve of prepared gallic acid solutions: $A = 0.1217C + 0.01$, $R^2 = 0.9974$ (10-40 µg of gallic
123 acid). In addition, total flavonoids of the dried extracts were measured as rutin equivalent (RE)

124 using a modified colorimetric method.¹⁸ In brief, aliquots of 1.0 mL extracts or standard
125 solutions were mixed with 5% NaNO₂ solution (0.2 mL). After 6 min, 0.2 mL of 10% AlCl₃
126 solution was added and allowed to stand for another 6 min. Subsequently, the reaction solution
127 was mixed with 0.6 mL of 4% NaOH solution, and 60% ethanol was immediately supplied to
128 the final volume of 10 mL, followed by a thorough mixture and a further stand for 10 min.
129 Absorbance of the mixture was determined at 510 nm versus blank water. The concentration of
130 flavonoids was calculated compared to a standard curve of prepared rutin solutions: $A =$
131 $9.9393C + 0.0045$, $R^2 = 0.9980$ (10-60 µg of rutin) and expressed as milligrams of RE per 100 g
132 extract.

133 *2.4. HPLC analysis of polyphenolic compounds*

134 A HPLC system (Shimadzu LC-2010A, Kyoto, Japan) equipped with an autosampler and an
135 UV detector was used for the identification and quantification of various phenolic compounds in
136 APP or AFP. The separation and analysis were performed on a C₁₈ column (4.6 mm i.d. × 250
137 mm, 5 µm, Venusil, USA). The mobile phase A consisted of 0.5% formic acid in acetonitrile and
138 water (50:50, v/v), and mobile phase B was water with 0.5% formic acid at a flow rate of 1.0
139 mL/min for a total run time of 60 min. The gradient program was as follows: 0-75% B in 10 min,
140 75-50% B in 20 min, 50-30% B in 15 min, 30-10% B in 10 min, and the injection volume was
141 20 µL. The detector was set at 280, 320 and 350 nm for simultaneous monitoring of the different
142 groups of phenolic compounds, respectively. Finally, 280 nm was chose as the optimized
143 wavelength to simultaneously analyze the individual polyphenol of APP and AFP. The
144 individual compound was identified and quantified by comparison with standard solutions of
145 known concentrations detected at 280 nm at 30°C. In our study, linear regression was used for
146 the calculation of the quantitative result of the major active flavonoids in APP and AFP.

147 *2.5. In vitro evaluation of antioxidant activity of APP and AFP*

148 *2.5.1. Determination of DPPH radicals-scavenging effect*

149 The DPPH[•]-scavenging activity of APP or AFP was measured by the previously published
150 method.¹⁹ Extract solution in range of 0.05-0.8 mg/mL was mixed with the solution of 0.1 mM
151 DPPH[•] in methanol (3.0 mL). The mixture was shaken vigorously and allowed to stand for 1 h
152 before the absorbance was measured at 517 nm. Vit. C was used as positive control. Radical
153 scavenging activity was calculated as the following equation: DPPH[•]-scavenging activity = [1-
154 $(A_{\text{sample}} - A_{\text{background}})/A_{\text{blank}}$] × 100.

155 *2.5.2. Assay for hydroxyl radicals-scavenging activity*

156 The HO[•]-scavenging ability of APP or AFP was determined as described previously.²⁰ The
157 mixture which contained different concentrations of APP or AFP samples, 1.0 mL FeSO₄, 1.0
158 mL salicylic acid ethanol and 1.0 mL H₂O₂ was then incubated at 37°C for 60 min. Absorbance
159 was measured at 510 nm. The percentage of HO[•]-scavenging activity of APP or AFP was
160 calculated according to the following formula: scavenging activity against HO[•](%) = 1-
161 $[(A_{\text{sample}} - A_{\text{blank}})/A_{\text{control}}]$ × 100.

162 *2.5.3. Measurement of superoxide anion radicals-scavenging activity*

163 O₂^{•-}-scavenging activity was measured according to the previous method with slight
164 modification.²⁰ Briefly, the mixture containing indicated concentrations of APP or AFP sample
165 and NBT (100 μM), NADH (300 μM) was prepared in a total volume of 1.0 mL Tris-HCl buffer
166 (50 mM, pH 8.2). The reaction was started by adding PMS (30 μM) to the mixture for 10 min at
167 25°C, followed by absorbance analysis at 560 nm. The scavenging effect was calculated as
168 follows: suppression rate (%) = $(1 - A_{\text{sample}}/A_{\text{blank}}) \times 100$.

169 *2.5.4. Assessment of ferric-reducing antioxidant power*

170 The reducing power of various extracts was determined as described previously.¹⁹ Various
171 concentrations of APP or AFP (0.2 mL) was mixed with 2.5 mL of 0.2 M phosphate buffer (pH
172 6.6) and 2.5 mL of 1% (w/v) solution of $K_3Fe(CN)_6$. After incubation at 50°C for 20 min, 2.5
173 mL of a 10% (w/v) TCA solution was added, and the resultant mixture was centrifuged at 3000g
174 for 10 min. The upper layer (2.5 mL) was mixed with distilled water (2.5 mL) and ferric
175 chloride (0.5 mL, 0.1%), and absorbance was then measured at 700 nm. The increased
176 absorbance of the reaction mixture indicated increased reducing power.

177 *2.6. Experimental animals*

178 Experiments were performed in Male Kunming mice with an average weight of 20 ± 2 g,
179 which were purchased from Laboratory Animal Center of Fourth Military Medical University
180 (Xi'an, China). All the experiments were approved by Committee on Animal Care and Use of
181 this university. All animals were acclimatized to the laboratory environment for one week before
182 experiments were conducted. They were housed in spacious cages, which were environmentally
183 controlled under the conditions (humidity: $55\% \pm 5\%$; temperature: $22 \pm 2^\circ C$) with a 12 h
184 light-dark cycle and all mice have free access to tap water and rodent chow.

185 *2.7. Experimental design*

186 After all mice were adapted to the controlled condition for one week, mice were randomly
187 divided into seven groups with each of 10. Animals from the first group (normal) and the second
188 group (a CCl_4 hepatotoxicity injury model) were given the same volume (0.4 mL) injection of
189 saline for 14 consecutive days. Mice from the third group (positive control) were injected
190 intragastrically (ig) with reference drug BP (250 mg/kg·bw) once daily over the 14 consecutive
191 days prior to CCl_4 intoxication. Groups of 4-7 were served as the test groups. Mice were
192 administered 250 and 500 mg/kg·bw APP or AFP in distilled water for 14 days, respectively. On

193 the fifteenth day, all the mice except those in the normal group were simultaneously intoxicated
194 intraperitoneally (ip) with the single dose of CCl₄ (10 mL/kg·bw, 0.8% in peanut oil) 12 h after
195 the last administration, while the mice from the normal group were injected with peanut oil (10
196 mL/kg·bw) alone.

197 At the end of the experiment, all of the animals were anaesthetized with intraperitoneal
198 injection of pentobarbital sodium (50 mg/kg), and then the animals were sacrificed by cervical
199 dislocation. Blood was withdrawn into a syringe from the abdominal aorta, and mouse liver was
200 immediately removed and washed by ice-cold physiological saline.²¹ Blood samples were
201 separated for serum aliquots by centrifugation at 3000g for 10 min at 4°C and stored at -20°C
202 for later biochemical analysis within two weeks. The liver tissues were immediately excised.
203 One part of the liver samples was immediately stored at -20°C until analysis, and another part
204 was excised and fixed in 10% formalin solution for histopathological analysis.

205 *2.8. Estimation of serum ALT, AST and ALP*

206 Liver damage and protection were assessed by estimating the serum enzymatic activities of
207 ALT, AST and ALP using commercially available diagnostic kits according to the instructions.
208 The enzymic activities were expressed as units per litre (U/L).

209 *2.9. Measurement of MDA, SOD and GSH-Px in liver homogenate*

210 Liver tissues were homogenized with cold physiological saline in a 1:9 ratio (w/v, liver:
211 saline). The homogenates were centrifuged (2500g for 10 min) to collect supernatants for the
212 subsequent determinations. The liver damage was assessed according to the hepatic
213 measurements of MDA, SOD and GSH-Px activities, and they were assayed by using
214 commercially available diagnostic kits according to the instructions. The results of MDA were
215 expressed as nmol/mg protein, and the activities of SOD and GSH-Px were expressed as U/mg

216 protein.

217 *2.10. Histopathological examination*

218 Histology of the liver was examined through hematoxylin and eosin (H&E) and oil red O
219 staining. Liver specimens fixed in 10% formalin were processed by routine histology procedures,
220 and embedded in paraffin, sliced at 5-mm thickness, and stained with H&E dye and observed
221 under a light microscope (DM-LB2, Leika ,Germany) for detection of hepatic damage, and
222 images were recorded (400×). For oil red O staining, frozen liver sample was processed using
223 cryostat (CM1950, Leika, Germany) and then stained. The slides were detected under the light
224 microscope for observation and photograph.

225 *2.11. Statistical analysis*

226 All experiments were done in triplicate and results were reported as mean \pm standard
227 deviations (SD) for 10 mice in each group. The results were evaluated by one-way analysis of
228 variance (ANOVA), and statistically significant effects were further analysed and means were
229 compared using Duncan's multiple range test. Differences were considered significant at
230 $p < 0.05$.

231

232 **3. Results**

233 *3.1. Total phenolic and total flavonoid contents in APP and AFP*

234 APP and AFP were extracted from Red Fuji apple peels and fleshes with 80% aqueous
235 methanol, and the methanol could isolate and enrich significant amounts of polyphenolic
236 compounds.¹² With this method, the extraction yield of APP and AFP was 8.6% and 7.9%,
237 respectively. The total phenolic contents of APP and AFP determined by Folin-Ciocalteu method
238 were 557.5 ± 20.1 mg of GAE/100g of peel and 134.2 ± 10.4 mg of GAE/100g of flesh

239 respectively, which was in accordance with previous reports.⁹ Similarly, the contents of total
240 flavonoids in APP and AFP were 282.1 ± 11.5 mg of RE/100 g of peel and 102.8 ± 9.1 mg of
241 RE/100 g of flesh, respectively. These quantitative assay indicated that apple peels contained
242 remarkably higher amount of total phenolics and total flavonoids than apple flesh ($p < 0.01$).

243 3.2. HPLC analysis for polyphenolic composition of APP and AFP

244 The main composition of the phenolic compounds in APP and AFP derived from apple peels
245 and flesh was analyzed by a HPLC method according to the retention time (t_R) of authentic
246 standard references under identical conditions. As can be seen from Fig. 1A, the tested standard
247 polyphenols were completely separated from the baseline within 60 min. The peaks in the
248 chromatogram were identified in the order of chlorogenic acid, caffeic acid, epicatechin, rutin,
249 quercetin-3-o-galactoside (hyperoside), quercetin-3-rhamnoside (quercitrin), quercetin, and
250 phloretin with the t_R of 14.0, 19.2, 20.4, 29.8, 30.9, 35.2, 47.0 and 52.2. As shown in Fig. 1B,
251 APP derived from apple peel part contained significant amounts of polyphenolic compounds.
252 Eight polyphenols were identified, and rutin with the value of 65.3 mg/g was shown to be
253 present in the highest level in APP, followed by quercitrin, hyperoside, chlorogenic acid,
254 epicatechin, quercetin, caffeic acid, phloretin at the concentration of 23.7 mg/g, 8.7 mg/g, 4.1
255 mg/g, 0.7 mg/g, 0.5 mg/g, 0.4 mg/g, 0.1 mg/g, respectively. With regard to the flesh extract,
256 AFP was characterized by the presence of the same six polyphenols, namely 1.8 mg/g
257 chlorogenic acid, 0.03 mg/g caffeic acid, 0.1 mg/g epicatechin, 1.0 mg/g rutin, 1.2 mg/g
258 hyperoside, and 1.8 mg/g quercitrin. Relative high lipophilic aglycons of quercetin and phloretin
259 were not detected in AFP (Fig. 1C). The main compounds present in APP and AFP was listed in
260 Table 1. The linear regression was used for the calculation and the assay had excellent linearity
261 with the correlation coefficients (R^2) in the range of 0.9984-0.9999. As can be seen in Table 1,

262 the contents of the various polyphenols in APP were higher than that in AFP ($p<0.01$), and
263 characteristic flavonoid profile between APP and AFP was different, which is suggested to
264 exhibit differential biological effects.

265 3.3. *In vitro* antioxidant activities of APP and AFP

266 Firstly, we performed an antioxidant assay that evaluates the capacity of APP and AFP to
267 scavenge the free radicals of DPPH[•], HO[•], and O₂^{•-}, and enhance ferric-reducing antioxidant
268 power *in vitro*, respectively (Fig. 2). As can be seen in Fig. 2A, APP and AFP were found to
269 have the ability to scavenge DPPH[•] at tested concentration range of 0.05-0.8 mg/mL.
270 DPPH[•]-scavenging effect was 3.5%, 10.6%, 16.0%, 29.9%, and 55.8% for APP, which was
271 significant higher than that of AFP (1.3%, 2.8%, 6.7%, 7.6%, and 14.2%), respectively ($p<0.05$).
272 The assay for scavenging HO[•] showed that the antioxidant effect of the polyphenols-enriched
273 extract of apple peels was more potent than that of apple fleshes (Fig. 2B), where
274 HO[•]-scavenging ability of APP was from 58.1 to 78.0% at the concentrations ranging from 0.05
275 to 0.8 mg/mL, while the effect of AFP was only from 45.3% to 67.2% following the treatment.
276 Similarly, as shown in Fig. 2C, the O₂^{•-}-scavenging activity of APP at 2.0 mg/mL was as high as
277 54.6%, which was almost 2.0-fold higher than that of same concentration of AFP (29.7%,
278 $p<0.05$). Moreover, reducing capability was determined by monitoring the transformation of
279 Fe³⁺ to Fe²⁺ in the presence of the extracts. As shown in Fig. 2D, APP in the range of 0.05-0.8
280 mg/mL resulted in a higher degree of ferric-reducing antioxidant power than that of AFP
281 ($p<0.05$). Therefore, it was convinced that the polyphenolic extracts from apples possessed
282 antioxidant property, and the effect of the polyphenols-enriched extracts from apple peels was
283 observably superior to that from the fleshes.

284 3.4. *Effects of APP and AFP on body weights and liver weights of mice*

285 Table 2 summarizes the effects of APP and AFP on the body weights, liver weights and
286 hepatosomatic index (HI) in experimental mice. As can be seen from Table 2, there was no
287 significant alteration in the body weights among the mice of various treatment groups ($p > 0.05$).
288 However, in comparison with the normal mice, CCl₄-treated mice gained a significant increase
289 in liver weight ($p < 0.05$), and a significantly elevated HI ($p < 0.01$). Interestingly, the
290 CCl₄-induced increases in the liver weight and HI could be well decreased by the pretreatment
291 with APP and AFP at high dosage of 500 mg/kg·bw ($p < 0.05$), respectively (Table 2).
292 Additionally, a similar effect was also observed with the pretreatment of positive control BP at
293 250 mg/kg·bw.

294 3.5. Effects of APP and AFP on serum AST, ALT and ALP activities

295 The effects of oral administration of APP and AFP on CCl₄-induced elevation of serum AST,
296 ALT, and ALP activities are shown in Fig. 3, application of a single dose of CCl₄ (0.8%, ip) in
297 mice induced severe effects in hepatic injury as evidenced by a dramatic increase in serum AST
298 (170.1%), ALT (176.9%), and ALP (213.3%) activities in comparison with untreated normal
299 mice ($p < 0.01$), respectively. However, the pretreatment of APP and AFP at doses of 250 and 500
300 mg/kg·bw once daily for 14 consecutive days dose-dependently reduced the CCl₄-induced
301 elevation of serum ALT, AST and ALP activities ($p < 0.05$), respectively. With the treatment of
302 APP and AFP at high dosage of 500 mg/kg·bw in mice, AST activities significantly decreased to
303 81.3 ± 13.4 U/L and 126.9 ± 7.8 U/L from 170.1 ± 21.7 U/L of CCl₄-treated mice ($p < 0.01$, Fig.
304 3A), and ALT activities were markedly reduced to 50.5 ± 16.3 U/L and 96.7 ± 12.5 U/L from
305 176.9 ± 14.4 U/L in CCl₄-intoxicated group, respectively ($p < 0.01$, Fig. 3B). Similarly, ALP
306 activities also decreased to 125.2 ± 12.5 U/L and 162.7 ± 19.7 U/L from 213.1 ± 20.3 U/L of
307 CCl₄-injured mice following the treatment of APP and AFP at 500 mg/kg·bw, respectively

308 ($p < 0.05$, Fig. 3C), suggesting that APP exhibited stronger protective effects on CCl₄-induced
309 liver injury, relative to AFP ($p < 0.05$). In this test, BP as a clinical hepatoprotective drug also
310 significantly decreased the levels of serum ALT, AST and ALP activities ($p < 0.01$ vs CCl₄-treated
311 mice).

312 3.6. Effects of APP and AFP on hepatic MDA, SOD and GSH-Px levels

313 *In vivo* CCl₄-induced liver damage is well-known involved in the mechanism of lipid
314 peroxidation,² and MDA is a key indicator of chain reaction of lipid peroxidation.⁴ Fig. 3D
315 showed the levels of peroxidation product MDA in liver tissues of normal and experimental
316 mice. CCl₄ administration in mice caused a 2.0-fold increase in generation of MDA, as
317 compared to untreated normal mice ($p < 0.01$), indicating that CCl₄ caused notable liver
318 peroxidation damage. However, the elevated MDA was alleviated dose-dependently after the
319 administration of APP and AFP, respectively. At high dose of 500 mg/kg·bw, APP and AFP
320 significantly reduced MDA levels from 4.3 ± 0.2 nmol/mg protein of CCl₄-intoxicated mice to
321 2.2 ± 0.1 nmol/mg protein and 3.4 ± 0.08 nmol/mg protein ($p < 0.01$), respectively.

322 It is well known that free radical production from metabolism of CCl₄ significantly reduced
323 antioxidant SOD enzymic activity,²² and therefore, hepatic SOD status of experimental mice was
324 also detected. As shown in Fig. 3E, hepatic SOD activity in CCl₄-treated mice obviously
325 decreased by 34.1%, relative to normal mice ($p < 0.01$). Interestingly, the administration of APP
326 and AFP could protect against liver damage, and both were more effective at 500 mg/kg·bw than
327 250 mg/kg·bw. After the pretreatment of APP and AFP at 500 mg/kg·bw, SOD activities
328 remarkably enhanced to 228.3 ± 4.7 U/mg protein and 183.4 ± 21.2 U/mg protein from $159.6 \pm$
329 20.4 U/mg protein of CCl₄-intoxicated mice ($p < 0.01$), respectively. As depicted in Fig. 3F,
330 hepatic GSH-Px activity in CCl₄-injured mice was also inhibited to 85.9 ± 4.2 U/mg protein

331 from 210.1 ± 10.2 U/mg protein of normal mice ($p < 0.01$). However, the pretreatment with APP
332 and AFP could increase hepatic GSH-Px activity against the CCl₄-induced enzymatic inhibition,
333 where 500 mg/kg·bw APP and AFP resulted in an elevation of up to 179.8 ± 10.9 U/mg protein
334 and 128.8 ± 6.7 U/mg protein, respectively ($p < 0.01$). As expected, the protective effect of APP
335 was more significant than that of AFP (Fig. 3).

336 3.7. *Histological findings*

337 In this study, histopathological observations of H&E staining of the livers were performed to
338 further support the evidence for the biochemical analysis. In comparison with hepatic cellular
339 architecture of mouse tissues from the normal group (Fig. 4A), the liver sections in CCl₄-treated
340 mice showed severe cellular degeneration, hepatocyte necrosis, cytoplasmic vacuolation, and the
341 loss of cellular boundaries (Fig. 4B). However, hepatohistopathological changes induced by
342 CCl₄ were ameliorated by the treatment with APP and AFP (Fig. 4C-F), and APP-treated mice
343 showed a near normal appearance with well-preserved cytoplasm, prominent nuclei and legible
344 nucleoli, suggesting that APP exerted higher hepatoprotective effect than AFP. Considering
345 histological observations of the livers with oil red O staining, it was found that the liver tissues
346 of normal mice showed no fatty changes with normal structure of central veins and radiating
347 hepatic cords (Fig. 5A). On the contrary, the livers in the mice administrated with CCl₄ alone
348 showed widespread deposition of lipid droplets inside the parenchyma cells (Fig. 5B). As shown
349 in Fig. 5C-F, these vacuolization, fatty changes of hepatocytes were effectively alleviated after
350 the treatment of APP and AFP, showing slight scattered droplets of fat, and hepatoprotective
351 effects of the apple peel extracts were more notable than flesh extracts. As a result,
352 histopathological observations suggested that APP and AFP could protect the liver from acute
353 CCl₄-induced oxidative damage and steatosis, which were in agreement with the biochemical

354 results of serum hepatotoxic markers and hepatic oxidative stress systems.

355

356 **4. Discussion**

357 The flesh of many fruits is a known source of polyphenols. To determine whether there is
358 bioactive difference between the peel and flesh, we assessed *in vitro* antioxidant activities and *in*
359 *vivo* hepatoprotective effects of APP and AFP as polyphenols-enriched extracts from Red Fuji
360 Apple peel and flesh. APP was shown to exhibit greater ferric-reducing antioxidant power and
361 scavenging activities against DPPH[•], HO[•], and O₂^{•-} *in vitro* than AFP. This might associate to
362 the quantities of polyphenols available in the peel compared to the flesh. Previous studies have
363 demonstrated that apples contain a broad spectrum of phenolic antioxidants, such as flavonol
364 glycosides, flavanones and chalcones, catechins, and phenolic acids.²³ It has also been
365 confirmed that apple polyphenols possess antioxidant activities and may attenuate
366 atherosclerosis.²⁴ In our research, the antioxidant effects of APP and AFP were verified in
367 CCl₄-induced liver oxidative stress injury in mice by evaluating serum enzymic activities of
368 AST, ALT and ALP, and hepatic biomarker levels of MDA, SOD, GSH-Px, as well as the
369 histopathological observations, and the outcomes demonstrated that the hepatoprotective effect
370 of APP was more potent than AFP. Our study presents substantial evidence illustrating that
371 apple peel is a rich and diverse source of polyphenols from the flesh, and may potentially serve
372 as a novel option for the treatment of oxidative stress-related liver diseases.

373 CCl₄-induced hepatic injury is a commonly used experimental model for screening the
374 therapeutic potential of drugs and dietary antioxidants.²⁵⁻²⁶ The main cause of acute liver injury
375 by CCl₄ is free radicals, which are generated in its metabolism by the cytochrome P450 (CYP)
376 system.² The content of CYP in the liver is more abundant than that in any other organs, such as

377 lung, kidney, and intestine.²⁶ By the activation of liver CYP, CCl₄ produces the hepatotoxic
378 metabolites trichloromethyl free radicals ($\cdot\text{CCl}_3$ or $\text{CCl}_3\text{OO}\cdot$), which immediately propagate a
379 chain of lipid peroxidation events and finally lead to the breakdown of membrane structure and
380 the consequent leakage of hepatic cell marker enzymes into the bloodstream.²⁷ In our hands,
381 significant increases in the activities of serum ALT, AST were observed after administration of
382 CCl₄ as reported previously.^{4,25} However, the increased activities of these enzymes were
383 decreased by the administration of APP and AFP at 250 and 500 mg/kg-bw, and APP showed
384 more protective effects than AFP. In addition, the hepatic damage induced by CCl₄
385 administration was also observed by evaluating serum ALP activity as it was employed in the
386 evaluation of hepatic disorders.²⁸ ALP is cytoplasmic in nature, and upon liver injury, it enters
387 into the circulatory system due to altered permeability of membrane.²⁸ Therefore, an increase in
388 ALP activity reflects acute liver damage and inflammatory hepatocellular disorders. Our results
389 showed that CCl₄ administration caused severe acute liver damage in mice, reflected by
390 significant elevation of serum ALP activity, which was consistent with the findings of other
391 investigators.^{4,27} Pretreatment with APP and AFP markedly reduced the enzyme activities under
392 conditions of CCl₄ exposure, clearly implying that APP and AFP may effectively protect the
393 hepatocytes against the toxic effects of CCl₄. It was particularly noteworthy that the inhibitory
394 effect of APP was higher than that of AFP ($p<0.05$), and this differential hepatoprotective effect
395 between APP and AFP may be mediated through differences in either the amounts or types of
396 polyphenols in apple peels and flesh. Besides, further hepatotoxic biomarkers should be
397 investigated like the hepatic levels of CYP2e1 and other cellular stress markers in the future
398 according to many reports.²⁹⁻³⁰

399 Besides hepatic marker enzymes, the hepatic MDA level is also commonly used as an

400 indicator of liver tissue damage involving a series of oxidative chain reactions.²³ MDA has been
401 well known to be the most abundant individual aldehyde resulting from lipid peroxidation, and
402 therefore, measurement of MDA level is the most commonly used method for the evaluation of
403 lipid peroxidation.³¹ In our work, mice treated with CCl₄ showed a striking increase in MDA
404 level as compared to untreated normal mice ($p < 0.01$). However, APP at 250 and 500 mg/kg·bw
405 could markedly prevent the increase in MDA formation (Fig. 3D), which clearly demonstrated
406 the ability of APP to relieve lipid peroxidation. Similarly, the protective effect of APP was more
407 potent than AFP, which is most likely to be related with the varied quantities and mixtures of
408 different phenolic phytochemicals in apple peels and fleshes. In addition, the present results also
409 showed a considerable difference in enhancing antioxidant constituents with treatment of APP
410 and AFP in mice. SOD and GSH-Px are the major enzymes that play an important role in the
411 elimination of the toxic metabolites, which are the major cause of liver pathology caused by
412 CCl₄.^{1,3} Here, administration of CCl₄ to mice sharply decreased antioxidant capacity of mouse
413 liver as evidenced by inhibiting the enzymic activities of SOD and GSH-Px, which is in
414 agreement with earlier results.⁴ However, the decrease of these enzymic activities was
415 significantly elevated by the pretreatment with APP and AFP, especially at the high dosage of
416 500 mg/kg·bw, suggesting that they could protect the two antioxidant enzymes in CCl₄-damaged
417 liver tissue. In agreement with the results of biochemical parameters assay in serum and liver
418 tissues, histopathological examination of both H&E and oil red O staining also showed that the
419 CCl₄-induced severe histological alteration and steatosis of mouse liver were markedly reduced
420 by the administration of APP and AFP. Similarly, BP as a clinical hepatoprotective drug, which
421 has been clinically used for more than 20 years in East Asia (e.g. China & Korea),³² also showed
422 significant protective effects against CCl₄-induced liver oxidative injury in mice. The

423 observations together provide substantial evidence for the protective effect of APP and AFP
424 against CCl₄-induced hepatic damage, and APP has more significant effects than AFP.

425 In this study, phenolic compounds derived from apple peels and fleshes were identified and
426 quantified by chromatographic analysis to gain an insight into the major active compounds
427 responsible for their hepatoprotective effect. Red Fuji apple peels were found to contain higher
428 amount of polyphenols than the flesh parts, among which rutin (65.3 mg/g), quercitrin (23.7
429 mg/g) and hyperoside (8.7 mg/g) were the main constituents in APP (Fig. 1B). It was also found
430 that at least eight kinds of polyphenols were contained in apple peels, whereas six polyphenols
431 were identified in apple fleshes. This difference may be most likely responsible for the
432 remarkable antioxidant and oxidative stress-mediated hepatoprotective activities of APP and
433 AFP. The phenolic composition of apples and their protective activity is deeply influenced by
434 their varieties, and can be modified by postharvest factors, including storage and processing.³³
435 However, it is difficult to compare the bioactivities obtained from different studies performed in
436 different conditions because the polyphenol concentration also depends on the fruit ripening
437 degree, vegetation season, cultivation methods, soil and climatic conditions, and isolation
438 degree.^{34,35} Previous studies have demonstrated that quercitrin, quercetin, hyperoside, and rutin
439 are potential therapeutic agents as they reduce oxidative DNA damage and lipid peroxidation via
440 quenching free radicals.²⁷ Quercetin and hyperoside were shown to possess a protective effect
441 against CCl₄-induced acute liver injury, which is likely due to the enhancement of the
442 antioxidative defense system and suppression of the inflammatory response.³⁶⁻³⁸ Recent work
443 has also shed light on detailed mechanisms underlying bioactive actions of polyphenols.³⁹ It was
444 reported that pretreatment with quercetin decreased mitochondrial oxidative stress in
445 isoproterenol-induced myocardial infarct in rats via anti-lipid peroxidation and mitochondrial

446 membrane stabilizing effects.³⁹ Similar study also suggested that epigallocatechin-gallate
447 derived from Green tea was involved in interaction with plasma membrane proteins, activation
448 of second messengers and signal transduction pathways, modulation of metabolic enzymes and
449 autophagy.⁴⁰ Moreover, a recent study also reported that a phenolic fraction from the mango
450 peels contained more polyphenols and flavonoids than fleshes, and exhibited good antioxidant
451 and antiproliferative activities, and the effects of mango peels might be due to the synergistic
452 actions of bioactive compounds present in them.⁴¹

453 In conclusion, this was the first investigation with unequivocal evidence that polyphenolic
454 extract from Red Fuji apple peels presented more effective hepatoprotective effects than the
455 fleshes. This differential hepatoprotective effect was most likely related to the different classes
456 of polyphenolic constituents found in peels and fleshes. This finding provides the interesting
457 information for further utilizing apple products and pericarps, and also serves as a useful
458 reference to allow the future exploitation of apple polyphenols as a novel preventive and
459 therapeutic ingredient for the treatment of oxidative stress-related liver diseases.

460

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465

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- 583

584 **Figure Captions**

585 **Fig. 1.** The HPLC chromatograms of the authentic polyphenol standards (A) and polyphenolic
586 components in methanolic extracts APP (B) and AFP (C). Peaks: (1) Chlorogenic acid, (2)
587 Caffeic acid, (3) Epicatechin, (4) Rutin, (5) Hyperoside, (6) Quercitrin, (7) Quercetin, (8)
588 Phloretin.

589

590 **Fig. 2.** *In vitro* antioxidant activities of APP or AFP determined using DPPH[•], HO[•] and O₂^{•-}
591 scavenging assays as well as ferric-reducing antioxidant power. (A) DPPH[•]-scavenging effects,
592 (B) HO[•]-scavenging assay, (C) O₂^{•-}-scavenging activities, (D) Ferric-reducing antioxidant power
593 assay. Vit. C was used as positive control. Results of three separated experiments are presented
594 as means ± SD (n = 3). **p*<0.05, ***p*<0.01, compared with AFP.

595

596 **Fig. 3.** Effects of APP and AFP on enzymic activities of serum AST (A), ALT (B), ALP (C) and
597 hepatic levels of MDA (D), SOD (E) and GSH-Px (F) in CCl₄-intoxicated mice. All values are
598 expressed as means ± SD (n=8). Mice were treated intragastrically (ig.) with APP or AFP (250
599 and 500 mg/kg·bw) or BP (250 mg/kg·bw) once daily for 14 consecutive days, respectively, and
600 subsequently intraperitoneally (ip.) single injection of CCl₄ (0.8%, v/v). ^{##}*p*<0.01, compared to
601 the normal group. **p*<0.05, ***p*<0.01, compared with the CCl₄-intoxicated group.

602

603 **Fig. 4.** Effects of APP or AFP on the liver histological changes after CCl₄ treatment in mice
604 (original magnification of 400×). The liver section of each mouse from different groups was
605 stained by hematoxylin and eosin (H & E) staining, and the images were examined under a
606 microscope. (A) Normal group, (B) CCl₄ alone-treated mice, (C) Mice treated with APP (250

607 mg/kg·bw) + CCl₄, (D) Mice treated with APP (500 mg/kg·bw) + CCl₄, (E) Mice treated with
608 AFP (250 mg/kg·bw) + CCl₄, (F) Mice treated with AFP (500 mg/kg·bw) + CCl₄.

609

610 **Fig. 5.** Lipid staining of mouse liver sections (oil red O, 400×). The images showed
611 representative sections of the liver stained with oil red O. (A) Normal group, (B)
612 CCl₄-intoxicated group, (C) 250 mg/kg·bw APP + CCl₄, (D) 500 mg/kg·bw APP + CCl₄, (E)
613 250 mg/kg·bw AFP + CCl₄, (F) 500 mg/kg·bw AFP + CCl₄.

614

615

616 **Table 1**

617 Calibration curves and the contents of the identified polyphenols in the extracts APP and AFP
 618 from Red Fuji apples by HPLC.

Peak no.	t_R (min)	Identified polyphenols	Regression equation $Y = aX + b$	R^2	Content (mg/g) ^a	
					APP	AFP
1	14.0 ± 0.02	Chlorogenic acid	$Y = 2642.3X + 13390$	0.9985	4.1	1.8
2	19.2 ± 0.09	Caffeic acid	$Y = 8761.6X + 143609$	0.9989	0.4	0.03
3	20.4 ± 0.07	Epicatechin	$Y = 1216.8X + 176001$	0.9984	0.7	0.1
4	29.8 ± 0.09	Rutin	$Y = 11331X + 8826.5$	0.9999	65.3	1.0
5	30.9 ± 0.08	Hyperoside	$Y = 1785.4X - 3493$	0.9997	8.7	1.2
6	35.2 ± 0.08	Quercitrin	$Y = 1008.6X + 4271$	0.9999	23.7	1.8
7	47.0 ± 0.07	Quercetin	$Y = 1537.6X + 18656$	0.9998	0.5	
8	52.5 ± 0.07	Phloretin	$Y = 39411X + 49916$	0.9999	0.1	

619

620 **Table 2**

621 Effects of APP and AFP on body weight, liver weight, and hepatosomatic index (HI) of mice
 622 subjected to CCl₄ treatment. Data are shown as means \pm SD (n=10). [#]*p*<0.05, ^{##}*p*<0.01, as
 623 compared with the normal group. **p* < 0.05, ***p* < 0.01, compared with the CCl₄ group.

Parameters	Body wt (g)	Liver wt (g)	HI (%)
Normal	31.27 \pm 2.33	1.53 \pm 0.26	4.89 \pm 0.88
CCl ₄ alone	29.91 \pm 2.51	1.78 \pm 0.20 [#]	5.83 \pm 0.35 ^{##}
CCl ₄ +APP 250 mg/kg'bw	30.23 \pm 1.35	1.71 \pm 0.29	5.66 \pm 0.35 [*]
CCl ₄ +APP 500 mg/kg'bw	30.13 \pm 2.15	1.62 \pm 0.35 [*]	5.51 \pm 0.67 [*]
CCl ₄ +AFP 250 mg/kg'bw	29.97 \pm 2.31	1.73 \pm 0.19	5.77 \pm 0.42
CCl ₄ +AFP 500 mg/kg'bw	29.45 \pm 4.23	1.68 \pm 0.23 [*]	5.67 \pm 0.54 [*]
CCl ₄ +BP 250 mg/kg'bw	29.60 \pm 2.59	1.52 \pm 0.19 [*]	5.12 \pm 0.39 [*]

624

Fig. 1

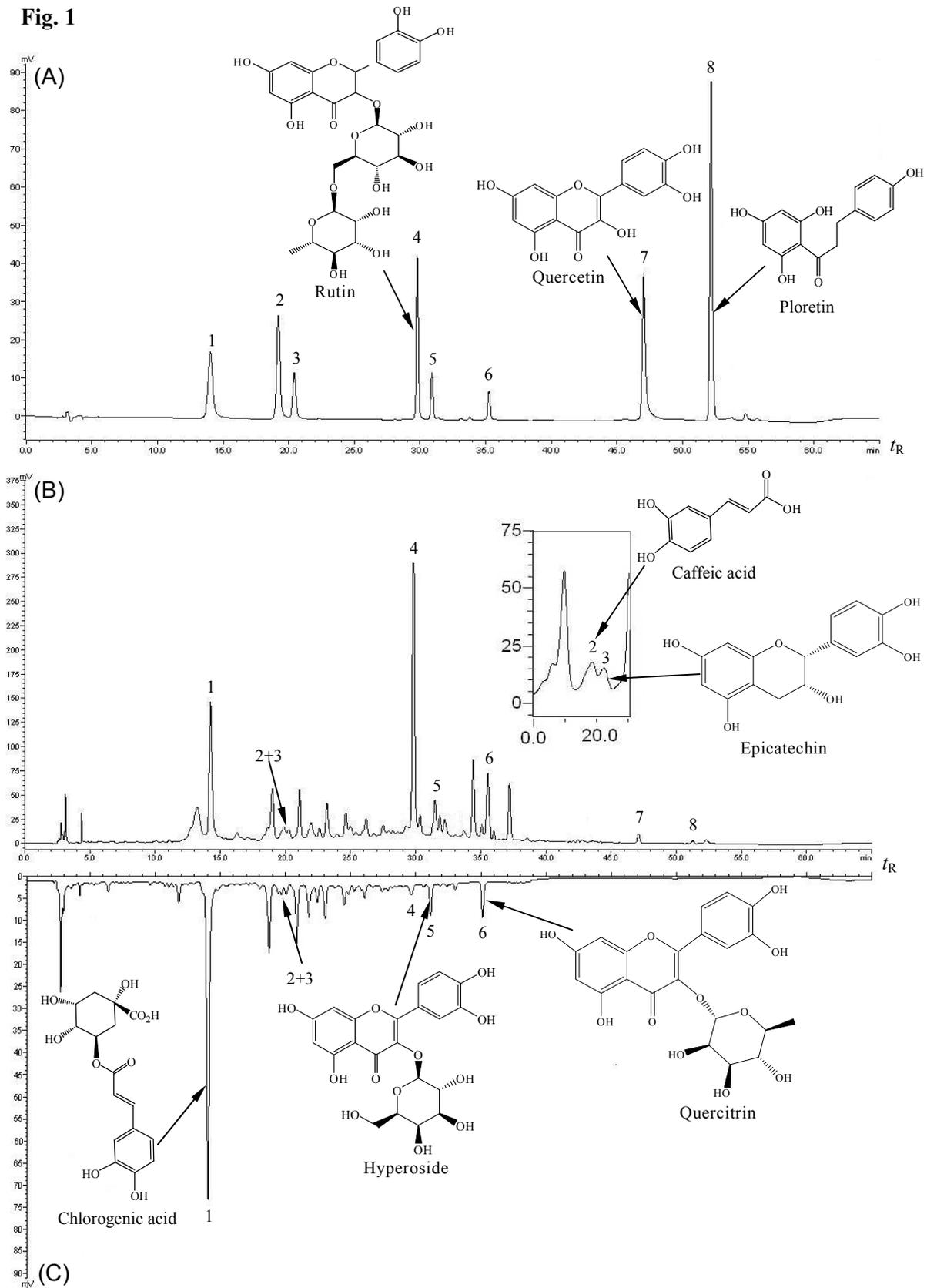


Fig. 2

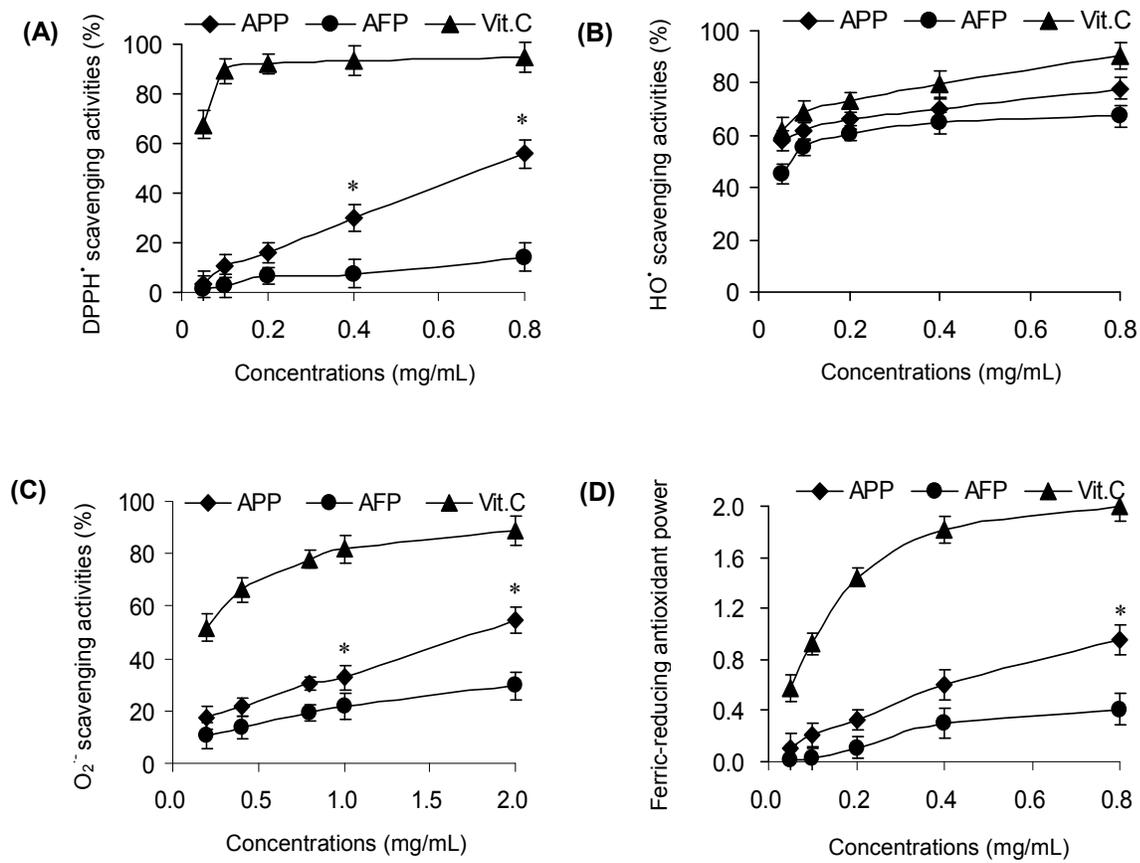


Fig. 3

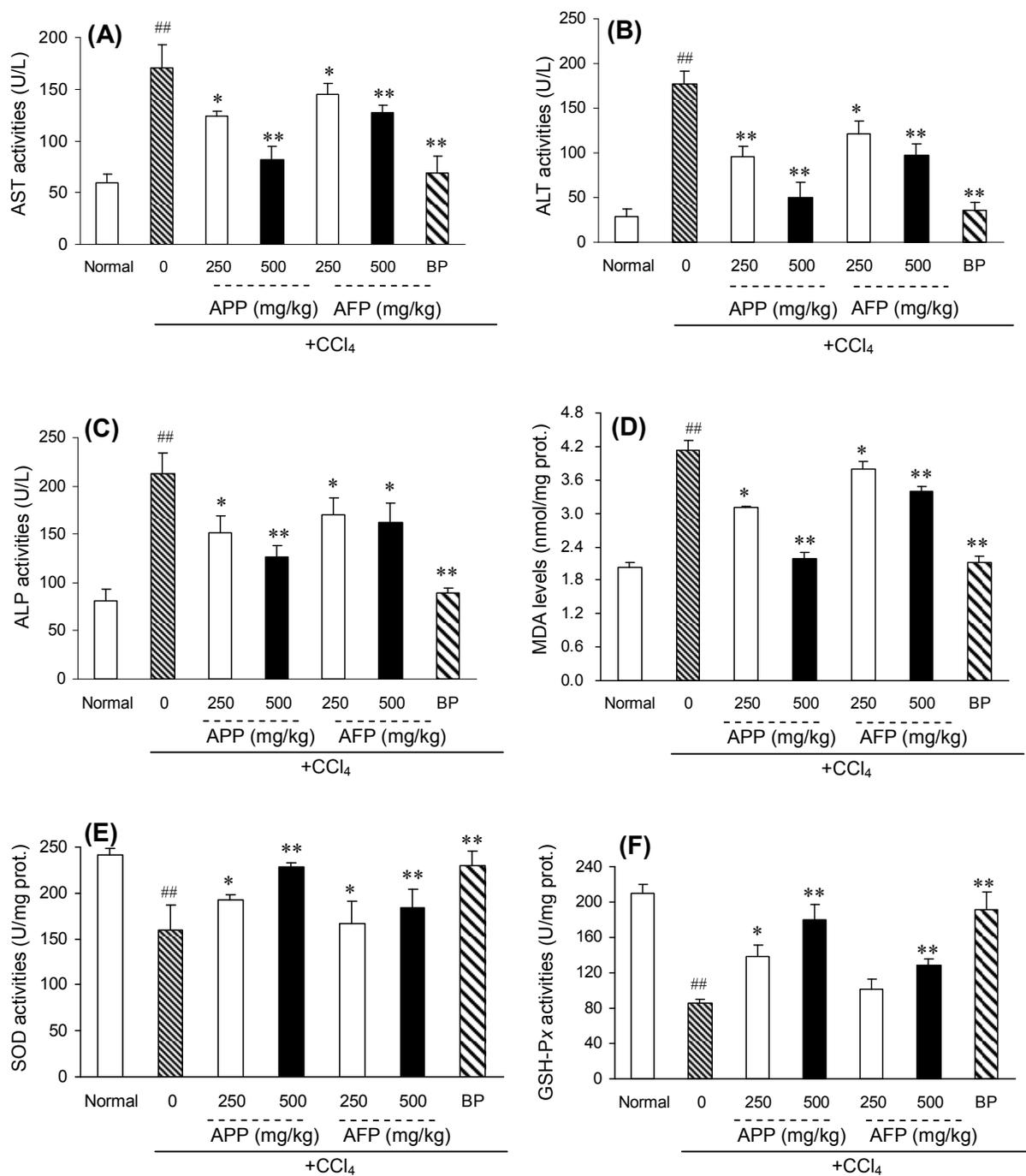


Fig. 4

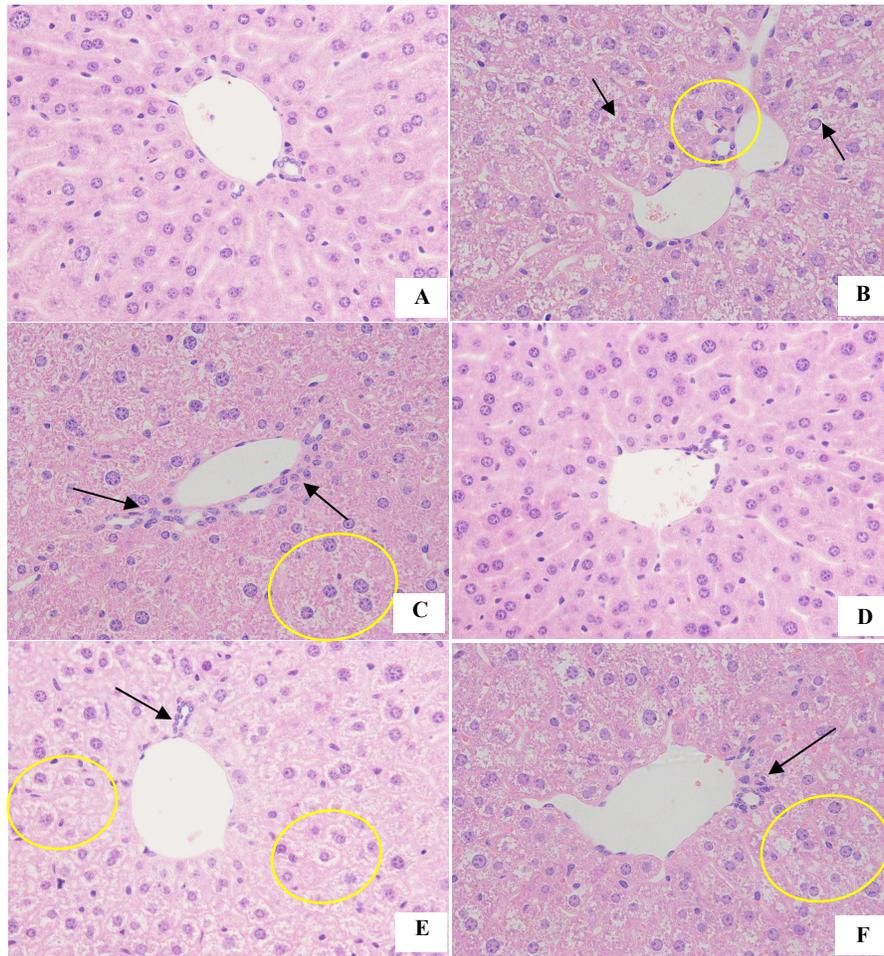


Fig. 5

