

Radical Quenching by Rosmarinic Acid from *Lavandula vera*

MM Cell Culture

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This study was conducted to evaluate the radical scavenging capacities of extracts and preparations from a *Lavandula vera* MM plant cell culture with different rosmarinic acid content and to compare them with pure rosmarinic and caffeic acids as well. The methods, which were used are superoxide anion and 2,2'-azino-bis(3-ethylbenzothiazoline-6-sulfonic acid) diammonium salt radicals scavenging assays. Results showed that extracts and preparations from *Lavandula vera* MM possess strong radical scavengers, as the best both radical scavengers appeared to be the fractions with enriched rosmarinic acid content, obtained after ethylacetate fractioning (47.7% inhibition of superoxide radicals and 14.2 μM 6-hydroxy-2,5,7,8-tetramethylchroman-2-carboxylic acid equivalents, respectively). These data reveal the possibilities for application of these preparations as antioxidants.

Key words: Rosmarinic Acid, *Lavandula vera* MM Cell Culture, Superoxide Anion