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Anum Kaleem

Department of Pharmacognosy, Faculty of Pharmacy and Pharmaceutical Sciences, University of Karachi, Karachi, Pakistan

Salman Ahmed

Department of Pharmacognosy, Faculty of Pharmacy and Pharmaceutical Sciences, University of Karachi, Karachi, Pakistan

Muhammad Mohtasheemul Hassan

Department of Pharmacognosy, Faculty of Pharmacy and Pharmaceutical Sciences, University of Karachi, Karachi, Pakistan

Vigna aconitifolia (Jacq.) Marechal. (Papilionaceae): A review of medicinal uses, Phytochemistry and Pharmacology

Anum Kaleem, Salman Ahmed and Muhammad Mohtasheemul Hassan

Abstract

Vigna aconitifolia (Jacq.) Marechal. (Papilionaceae) is a medicinally important plant and is used for the treatment of different diseases specially in dermatological disorders. Alkaloids, phenols, flavonoids and phytic acid have been reported from this plant. Antioxidant, antidiabetic and hypocholesterolemic activities are also shown by Vigna aconitifolia. The present review is an attempt to compile all the previous data on the basis of its medicinal uses, phytochemistry and pharmacology reported in the previous articles.

Keywords: Vigna aconitifolia, medicinal uses, phytochemistry, pharmacology.

Introduction

Vigna aconitifolia L (Jacq) Marechal is a draught resistant legume, belonging to the family Fabaceae, commonly grown in arid and semiarid regions of India. Vigna aconitifolia (Jacq) Marechal is a minor legume crop. Vigna bean is native to India and Pakistan, grown for food production and as a forage and cover crop [1,2].



Fig 1: Vigna aconitifolia seeds

Table 1: Names of *Vigna aconitifolia* in different languages [3, 4].

| Languages | Names | | |
|-----------|--|--|--|
| English | Moth bean, Mat bean, Turkish gram, Moth gram, Dew bean, Dew gram | | |
| French | Haricot papillon, Haricot mat | | |
| Hindi | Moth daal | | |
| Japanese | Mosu biin | | |
| Malyalam | Mitti kelu | | |
| Sanskrit | Makushta, Makushtaka, Vanamudga | | |
| Tamil | Narippayir | | |
| Thai | Matpe | | |
| Urdu | Matki Daal | | |

Corresponding Author: Muhammad Mohtasheemul Hassan

Department of Pharmacognosy, Faculty of Pharmacy and Pharmaceutical Sciences, University of Karachi, Karachi, Pakistan

Table 2: Taxonomy [5, 6].

| Kingdom | Plantae | Sub tribe | Phaseolinae | |
|---------------|--|-----------|-------------------------------|--|
| Family | Papilionaceae | Genus | Vigna | |
| Subfamily | Faboideae | Species | aconitifolia | |
| | | | Dolichos dissectus Lam. | |
| Tribe | Phaseoleae | Synonyms | Phaseolus aconitifolius Jacq. | |
| | | | Phaseolus palmatus Forssk. | |
| Plant | Annual, slender, prostrate creeping, hairy herb. | | | |
| Leaves | Alternate, 3-foliolate. | | | |
| Inflorescence | Axillary, head-like, dense false raceme. | | | |
| | Bisexual, papilionaceous; calyx campanulate, c. 2.5 mm long; corolla yellow, standard orbicular, up to 8 mm | | | |
| Flower | long, wings c. 6 mm long, keel sickle-shaped, c. 7 mm long; stamens 10, 9 united and 1 free; ovary superior, | | | |
| | sessile, c. 4 mm long, style incurved. | | | |
| Fruit | A cylindrical pod $2.5-5$ cm \times 0.5 cm, brown, covered with short stiff hairs, $4-9$ -seeded. | | | |
| Seeds | Rectangular to cylindrical, 3–5 mm × 1.5–2.5 mm, whitish green, yellow to brown, often mottled with black. | | | |

Macroscopy of seeds

The seed is small, very light yellow and oblong shaped. Hilum is sub-apical. Surface of seed have heavily reticulate patterns of rugue with waxy drops here and there. The boundary of hilum has net of interwoven string like structure. The hilum is oval with broader posterior and narrower anterior end. The boundary of hilum is clearly defined and slightly protruded out. There is a rod like very narrow slit which joins the micropyle with the anterior end of the seed $^{[7]}\!.$ Hilum at (or almost at) the level of seed coat white, linear; Macrosclereids, Height 37±2 μm , Hour-glass shaped lumen; Aril very short; Funicle present $^{[8]}\!.$

Table 4: Nutritional value of seeds [9].

| Essential minerals (n | Amino acid (g / 100 g) | | |
|-----------------------|--|--------------------------|-------|
| Macro-miner | Alanine | 3.68 | |
| Calcium | 244.10 | Arginine | 6.14 |
| Magnesium | 214.04 | Aspartic acid | 10.64 |
| Phosphorus | 174.26 | Cystine | 0.64 |
| Potassium | 2256.68 | Glutamic acid | 16.12 |
| Sodium | 34.06 | Glycine | 3.08 |
| Micro-minera | Histidine | 2.76 | |
| Copper | 0.76 | Isoleucine | 4.16 |
| Iron | 7.46 | Leucine | 7.42 |
| Manganese | 1.61 | Lysine | 6.34 |
| Zinc | 1.41 | Methionine | 1.62 |
| Fatty acids (9 | Phenylalanine | 5.48 | |
| Eicosenoic acid | 4.18 | Proline | 3.33 |
| Linoleic acid | 22.06 | Serine | 4.36 |
| Linolenic acid | 20.14 | Threonine | 3.96 |
| Myristic acid | 2.24 | Tryptophan | 1.24 |
| Oleic acid | 18.04 | Tyrosine | 3.14 |
| Palmitic acid | 16.46 | Valine | 5.16 |
| Palmitoleic acid | Palmitoleic acid 9.21 Vitamins (mg/100g) | | 0g) |
| Stearic acid | 7.04 | Ascorbic acid (C) | 59.10 |
| | | Niacin (B ₃) | 28.08 |

Traditional and medicinal uses

The ripe whole or split seeds of moth bean are eaten cooked or fried. Sprouted and cooked seeds are preferred as breakfast items in India whereas fried splits are consumed in the form of a ready to eat product. The seeds are sometimes ground into flour, which is mixed with other flours to make unleavened bread. The immature pods are sometimes eaten boiled as a vegetable. In India the pod walls and residues left after the preparation of dhal are fed to animals. Moth bean is also grown for green manure, forage and hay and as a cover crop. Seeds are used medicinally in diets to treat fevers while roots are said to be narcotic ^[6].

Pharmacological activities

Table 3: Different extracts of Vigna aconitifolia have shown

| Part | | Pharmacological activity |
|------|---------------------|---|
| Seed | Acetone | Trypsin inhibitor, antioxidant activity [2, 10] |
| | Hydro alcoholic | Antidiabetic activity [11] |
| | n-butanol | Nootropic activity [12] |
| | Methanol | Hepatotoxicity, nephrotoxicity [13] |
| | Protein concentrate | Hypocholesterolemic activity [14] |

Phytochemistry

The phytochemical literature survey of V. aconitifolia revealed the presence of albumin, globulin $^{[2, 10]}$, condensed tannins [2, 10] flavonoids, phenolic acids $^{[2]}$, phytic acid $^{[2, 10]}$ and trypsin and chymotrypsin inhibitor $^{[2, 15, 16]}$.

Conclusion

The traditional uses, pharmacology and phytochemistry of *V. aconitifolia* presented in this review could be helpful for future studies and research. The plant has good future prospective for discovery of new molecules and pharmacological activities.

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