

2 **REGULATED EFFECTS OF *CAPSICUM FRUTESCENS* SUPPLEMENTED DIET**
3 **(C.F.S.D) ON FASTING BLOOD GLUCOSE LEVEL AND BIOCHEMICAL**
4 **PARAMETERS IN ALLOXAN INDUCED DIABETIC WISTAR RATS.**

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13 **ABSTRACT**
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Aim of the study: Assessment of the effects of *Capsicum frutescens* supplemented diet (C.F.S.D) on fasting blood glucose level and biochemical parameters in alloxan induced diabetic Wistar rats.

Experimental Design: 130 – 150g healthy forty male Wistar rats were divided into four groups as following; Group 1 served as a normal control and received normal feed-. Group 2 (Diabetic control) received normal feed-. Group 3 (Diabetic test 1) received normal feed + 1g *Capsicum frutescens*-. Group 4 (Diabetic test 2) received normal feed + 2g *Capsicum frutescens*.

Place and Duration of study: This study was carried out in the department of Physiology, Faculty of Basic Medical Sciences, Delta State University, Abraka and the feeding lasted for three weeks. At the end of the experiments, the animals were sacrificed, blood samples were collected and then the serum was further subjected to biochemical analysis using biochemical analyzer (Reflotron Plus).

Results: AST, ALT, ALP, GGT, Creatinine, Uric acid, total cholesterol and fasting blood sugar level in serum were increased however the high density lipoprotein cholesterol (HDL-c) of serum was decreased in diabetic control (group 2), compared with non-diabetic control (group 1). The administered *Capsicum frutescens* in the diet at 1g and 2g doses significantly reduced the fasting blood glucose level as well as the serum level of AST, ALT, ALP, GGT, Creatinine, Uric acid, total cholesterol, compared with diabetic control. Serum HDL was also significantly increased when compared with diabetic control $P < 0.05$. Decrease in body weight in diabetic control group and increased in body weight of 1g and 2g *Capsicum frutescens* supplemented diet groups were also observed.

Conclusion: The observed improvement in the biochemical parameters and body weight of alloxan induced diabetic Wistar rats by 1g and 2g *Capsicum frutescens* supplemented diet suggests *Capsicum frutescens* to possess, cardio-protective and anti-diabetic properties.

Recommendation: The incorporation of *Capsicum frutescens* as spice in the diet of individuals who are diabetic, hypertensive and obese, is worthy of recommendation.

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20 **Keywords:** Capsicum Frutescens, Fasting Blood Glucose, Liver enzymes, Capsaicin,
21 Thermogenesis.

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24 1. INTRODUCTION

25

26 Diabetes mellitus (DM) has been described as a multifactorial disease that is characterized
27 by hyperglycemia and lipoprotein disorders [1], increased basal metabolic rate [2], defect in
28 reactive oxygen species scavenging enzymes, as well as altered intermediary metabolism of
29 major food substances [2]. Diabetes is a major degenerative disease in the world today [3],
30 affecting at least 15 million people and having complications which include hypertension,
31 atherosclerosis and microcirculatory disorders. **Diabetes mellitus is a syndrome of impaired
32 carbohydrate, fat and protein metabolism caused by either lack of insulin secretion or
33 decreased sensitivity of the tissue to insulin**

34 At least 80% of Africans rely on plant medicine for their healthcare [4]. Today, medicinal
35 plants are increasingly being used in most parts of the world as: hypolipidemic [5];
36 antihypertensive [6]; treatment for skin diseases [7] and hypoglycemic [8].

37 For the past 25 years, epidemiological studies have revealed a diminished risk of chronic
38 diseases in populations consuming diets fortified with fruits and vegetables, [9]. It has been
39 suggested that antioxidants found in large quantities in fruits and vegetables may be
40 responsible for this protective effect, [10]. In the past three decades, it has been
41 experimentally documented that several common spices can also exert health beneficial
42 physiological effects, [11; 12]. These physiological effects of spices in most instances have
43 been traced to the bioactive chemicals (Among these physiological effects of spices
44 documented are hypolipidemic and antioxidant properties with beneficial health implications,
45 [13]).

46 One of such phytomedicine is *Capsicum frutescens*, a short lived evergreen shrub that
47 usually grows from 1 to 1.5m in height and 1 to 3cm in basal stem diameter. It is commonly
48 recognized by its fruit, the large red, orange, or yellow chili peppers that the plant produces.
49 *Capsicum frutescens* fruits grow as long pods, and when ripe they develop their
50 characteristic warm coloring. Its species likely originated in south or Central America. It
51 spread quickly throughout the subtropical regions in the area and still grows wild today. The

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52 plant grows in tropical climates, because it needs a warm, humid climate to survive. It had
53 been reportedly used in the treatment of various ailments such as diabetes, blood pressure
54 [high/ low], bronchitis, burning feet, arthritis, etc [14].

55 **Accumulating evidence** has shown multiple pharmacological effects of Capsicum on a
56 variety of physiological systems such as cardiovascular system, gastro-intestinal tract,
57 metabolic rate, and pain relief, [15].

58 Previous research had shown the Chemo-Protective effect of spices among which are;
59 *Turmeric, Capsicum frutescens, Cloves and Cardamom* on Correcting Iron Overload-
60 Induced Liver Injury, Oxidative Stress and Serum Lipid Profile in Rat Model. The
61 incorporation of chili (*Capsicum frutescens*) in the diet at 2 % significantly restored the
62 enzyme activities of the liver AST, ALT, and ALP to normal level. The mean values of lipid
63 profile, the MDA and serum total bilirubin were also reduced, [16].

64 The bioactive ingredience in *Capsicum frutescens* that gives the hot and spicy flavor was
65 identified as capsaicin, [15]. Red chili (RC) (*Capsicum frutescens*) is widely used as a spice
66 for flavoring foods, particularly in South- East Asian and Latin-American countries. **Several**
67 **studies indicate capsaicin (red pepper) is an appetite suppressant which can slightly**
68 **increase metabolism. Spicing up one's foods with capsaicin-containing spices and using red**
69 **pepper as a condiment can aid in increasing the rate of fat burning or thermogenesis. In an**
70 **article published in the British Journal of Nutrition, Yoshioka et al (2001)^[17] concluded that**
71 **the consumption of red pepper and caffeine can induce a considerable change in energy**
72 **balance when individuals are given free access to foods.** Pungent capsaicinoids (capsaicin,
73 dihydrocapsaicin), antioxidant vitamins (ascorbic acid, vitamin E), carotenoids (β -carotene,
74 β - cryptoxanthine) and several organic acids and minerals are the major active ingredients of
75 *Capsicum frutescens*, [18]. Capsaicin (8-methyl-*N*-vanillyl-6-nonenamide) is an irritant for
76 mammals, including humans, and produces a sensation of burning in any tissue with which it
77 comes into contact. Capsaicin and several related compounds are called capsaicinoids and
78 are produced as a secondary metabolite probably as deterrents against certain herbivores
79 and fungi. The burning and painful sensations associated with capsaicin result from its
80 chemical interaction with sensory neurons. Capsaicin, as a member of the vanilloid family,
81 binds to a receptor called the vanilloid receptor subtype 1 (VR1), [19].

82 Diabetes mellitus that arise as a result of insulin insufficiency is associated with altered
83 activity of various biochemical parameters such as alkaline phosphatase (ALP), alanine
84 transaminase (ALT), aspartate transaminase (AST), serum electrolyte, lipid profile, among
85 other biochemical parameters, [20; 21].

86 Because the liver plays a critical role in the maintenance of carbohydrate homeostasis, it is
87 not surprising that its functions may be affected in a hyperglycemic state as the normal
88 metabolic functions of the liver are over stretched.

89 However, there are not enough scientific information on the effects of *Capsicum frutescens*
90 supplemented diet on biochemical parameters of alloxan induced diabetes in Wistar rats.

91 The present study was designed depending on this background.

92

93 2. MATERIAL AND METHODS

94

95 Chemicals and equipments:

96 All chemical used in the research were procured as follows:

97 Red Chili (*Capsicum frutescens*), purchased from Abraka market in Ethiopia East local
98 government area, Delta State, which was authenticated by Dr. (Mrs). N.E. Edema in the
99 department of Botany, Faculty of Science, Delta State University, Abraka. It was then air-
100 dried at room temperature ($22\pm 1^{\circ}\text{C}$) for 14 days until a constant weight was attained and
101 was then blended with the aid of a grinding machine and stored in an airtight container for
102 use in the experiment. Alloxan monohydrate (Sigma, alpha Aesar, 25g. A15324, CAS:2244-
103 11-3. Cotton wool, Hand gloves, Dissecting kit, Centrifuge, Pipettes, Growers mash
104 ,Beakers, Electronic weighing balance, Syringes and needles, Marker pen, Oncall Redii
105 Glucometer and Reflorton plus^(R) reflectance photometer (Roch Diagnostic GmbH, D-68298).
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109 **FRESH AND DRIED *CAPISCUM FRUTESCENS* FRUITS**

110

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112 **PREPARATION OF PEPPER SUPPLEMENTED DIET**

113 1g and 2g *Capsicum frutescens* supplemented diet were prepared weighing 1g and 2g of
114 powdered *Capsicum frutescens* and mixing them with 99g and 98g of animal feed
115 (growers mash) respectively.

116 **COMPOSITION OF THE GROWERS MARSH**

117 Protein-19.0%

118 Fat -2.85%

119 Fibre – 6.00%

120 Calcium – 1.00%

121 Available phosphate – 0.45%

122 Energy – 2875 KGC

123 (Animal Care Services Konsult (NIG) LTD).

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125 **HANDLING OF EXPERIMENTAL ANIMALS**

126 Forty (40) **healthy** Male Wistar rats weighing 130-150g were from the International institute
127 of tropical agriculture, (IITA), Ibadan Nigeria. They were acclimatized for 14-days at in the
128 animal house unit in the Department of Pharmacology, Faculty of Basic Medical Science,
129 Delta State University Abraka before the experiment. The rats were kept in well ventilated
130 wooden cages. They were exposed to 12 hours of natural daylight and darkness and fed
131 standard rat feed and water *ad libitum*. **Procedures followed in raising the experimental**
132 **animals were in accordance with the ethical standards of the Institutional Animals Ethics**
133 **Committee (IAEC). And permission for the use of animals and animal protocol was obtained**
134 **from the Research Ethics Committee of Delta State University, Abraka.**

135 **Induction of diabetes**

136 Thirty (30) animals were **fasted** for 24hours (but with free access to water) **and then the**
137 **diabetic model was reproduced by injecting** a single intraperitoneal dose of alloxan
138 monohydrate (150mg/kg) prepared in stock of 1500mg/50ml and a concentration of
139 30mg/ml. **After** three days, rats with fasting blood glucose concentration above 200mg/dl
140 were confirmed diabetic. Diabetic state was maintained for three days for well establishment
141 of diabetes.

142 **EXPERIMENTAL PROCEDURE**

143 **Diabetes** mellitus **rats** were randomly **allotted** into 3 different groups and **non diabetic rats as**
144 **normal control (Group 1) as following;**

145 **Group 1:** Non diabetic rats received normal diet (non-diabetic control)

146 **Group 2:** Diabetic rats received normal diet (diabetic control)

147 **Group 3:** Diabetic rats received 1g *Capsicum frutescens* supplemented diet (test 1 group)

148 **Group 4:** diabetic rats received 2g *Capsicum frutescens* supplemented diet (test 2 group).

149

150 **Each animal was fed a 5g meal formulated by mixing 1g and 2g *Capsicum frutescens* with**
151 **99g and 98g animal feed** and treatment was done twice daily for twenty one days. Rats'
152 initial body weight prior to commencement of treatment was recorded. Inclusion criteria in
153 this study were; non diabetic that were not induced with diabetes (which served as positive
154 control), and animals with evidence of diabetes. Exclusion criteria include those animals that
155 died during the maintenance of diabetes. Thus higher numbers of animals were allocated to
156 groups 1, 2 and 3.

157 **BLOOD COLLECTION AND BIOCHEMICAL ASSAY**

158 After twenty one days of treatment, all overnight fasted rats were anaesthetized using
159 chloroform and then sacrificed. Blood samples collected by cardiac puncture were delivered

160 into lithium heparin bottles. The tubes were then centrifuged at 4000rpm for ten minutes to
 161 obtain clear serum which were later subjected to biochemical evaluation for ALT, AST, ALP,
 162 GGT, URIC ACID, CREATININE, HDL, and TOTAL CHOLESTEROL using Reflotron plus
 163 kit.

164 Fasting blood glucose level was determined with the aid of glucose analyzer machine
 165 (Oncall- Redii glucometer) by collecting blood samples from tail veins of overnight fasted
 166 animals. Values were expressed in mg/dl.

167 STATISTICAL ANALYSIS

168 The result of this study were expressed as mean \pm SEM, and were analyzed by one way
 169 analyses of variance (ANOVA) using statistical package for social science (SPSS, 16).
 170 Difference between the means were tested with post Hoc- Tukey's test for multiple
 171 comparison and significance was considered when $p < 0.05$. Student's dependent t-test was
 172 used to analyze the significant difference between body weight before treatment and after
 173 treatment.

174

175 3. RESULTS AND DISCUSSION

176

177 Table 1:

178 **Effects of *Capsicum frutescens* supplemented diet on biochemical parameters of**
 179 **alloxan induced diabetic Wistar.**

	Group 1: Non-Diabetic control	Group 2: Diabetic control	Group 3: Diabetic +1g C.F.S.D	Group 4: Diabetic + 2g C.F.S.D.
Creatinine (IU/L)	0.42 \pm 0.03	0.94 \pm 0.17 ^a	0.4 \pm 0.3 ^b	0.54 \pm 0.07 ^b
Uric acid (IU/L)	5.49 \pm 0.2	7.87 \pm 0.85 ^a	5.03 \pm 0.2 ^b	6.3 \pm 0.7
GGT (IU/L)	223.4 \pm 7.5	275.0 \pm 10.7 ^a	221.8 \pm 6.4 ^b	224.8 \pm 6.0 ^b
AST (IU/L)	278.4 \pm 19.6	325.2 \pm 26.1	247.2 \pm 10.8 ^b	251.8 \pm 12.3
ALP (IU/L)	251 \pm 6.81*	316.4 \pm 37.7*	327.6 \pm 27.6*	243.8 \pm 4.53*
ALT (IU/L)	61.7 \pm 1.03*	128.2 \pm 32.97*	98.98 \pm 8.74*	87.86 \pm 8.54*
HDL (mg/dl)	47.98 \pm 1.8 ^{ns}	43.1 \pm 2.8	46.8 \pm 1.6 ^{ns}	46.0 \pm 1.4 ^{ns}
T.Cholesterol (mg/dl)	85.6 \pm 5.6	79.2 \pm 4.4	101.6 \pm 3.3 ^b	61.5 \pm 3.4 ^{abc}
InitialBlood glucoselevel (mg/dl)	88.8 \pm 6.22	380.2 \pm 16.6	363.8 \pm 24.3 ^d	382.2 \pm 14.7 ^d
FinalBlood glucoselevel	94.8 \pm 6.18	370.0 \pm 19.81 ^a	182.8 \pm 16.82 ^{abd}	146.6 \pm 14.8 ^{bd}
	(6.8%)	(-2.63%)	(-49.8%)	(-61.6%)

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(mg/dl)

180 Values are expressed as mean \pm Standard error of mean (S.E.M), n=10 *P<0.05:
181 Significant as determined by one way analysis of variance. Significant difference (^{abc}P
182 < 0.05): (a) compared to group 1, (b): to group 2, (c): to group 3.^dP<0.05: Significant
183 when initial and final fasting blood glucose level were compared in groups 3 and 4.
184 Values in parenthesis depict the percentage change in FBGL when initial and final
185 values were compared. Significant difference (^{ns}P< 0.05) HDL, comparing groups 1, 3,
186 4 with group 2 .

187

188 **AST- (Aspartate Transaminase)**

189 **ALT- (Alanine amino Transaminase)**

190 **ALP- (Alkaline Phosphatase)**

191 **GGT- (Gamma Glutamyl Transpeptidase)**

192 They are all liver enzymes(biomarkers) of liver damage.

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194

195 **Table 2:**

196 **Effects of *Capsicum frutescens* (C.F.) supplemented diet on body weight of alloxan**
197 **induced diabetic rats.**

	Body weight before treatment Week 0 (g)	Body weight after treatment Week 3 (g)
Group 1 (Normal control)	131 \pm 9.8	195 \pm 17.2 (48.9%)
Group 2 (Diabetic control)	140 \pm 9.6	120 \pm 7.9 (-16.7%)
Group 3 (Diabetic, 1g C.F.S.D)	125 \pm 6.7	134 \pm 19.2 (7.2%)
Group 4 (Diabetic, 2g C.F.S.D)	140 \pm 7.2	152 \pm 16.9 (8.5%)

198 Values are expressed as mean \pm Standard error of mean (SEM), n = five animals per
199 group. C.F: *Capsicum frutescence*.

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203 **DISCUSSION**

204 The action of capsaicin is mediated by TPRV1 (vanilloid receptor), which belongs to an ion
205 channel group. VR1 when activated permits cations to pass through the cell membrane and
206 into the cell resulting in depolarization of the neuron stimulating it to signal the brain. By
207 binding to the VR1 receptor, the capsaicin molecule produces the same sensation that
208 excessive heat or abrasive damage would cause, explaining why the spiciness of capsaicin
209 is described as a burning sensation. The inflammation resulting from exposure to Capsaicin
210 is believed to be the result of the body's reaction to nerve excitement rather than just
211 chemical burn or any direct tissue damage when chili peppers are the source of exposure.

212 Capsaicin is the chemical in chili peppers that contributes to their spiciness; capsaicin
213 stimulates a receptor found in sensory neurons, creating the heat sensation and subsequent
214 reactions like redness and sweating.

215 In the study by Yoshioka et al (2001)^[17], 8.6g and 7.2g red pepper were added to lunch and
216 dinner respectively. Red pepper and caffeine consumption significantly reduced the
217 cumulative ad libitum energy intake and increased energy expenditure. Almost 1000
218 additional calories per day were burned by combining caffeine consumption with substances
219 containing red pepper.

220 The New York Daily News published an article "15 fat-burning foods" about the capsaicin
221 and caffeine combination that simply states "men who consume coffee and red pepper-
222 packed snacks and meal burned almost 1000 more calories a day than the control group".

223 Yasser (2008)^[22] found that capsaicin can create "heat" in a more direct manner by altering
224 the activity of a muscle protein called SERCA. Normally, muscle contraction is initiated
225 following the release of a wave of calcium ions from a compartment called the sarcoplasmic
226 reticulum. SERCA then actively pumps the calcium back into the sarcoplasmic reticulum
227 (using ATP energy), causing muscle relaxation and renewing the cycle. Capsaicin, however
228 can attach to SERCA and "uncouple" this pumping activity, that is, the protein still burns ATP
229 energy but does not use it to pump calcium. Instead, all the ATP energy is given off as heat.
230 This uncoupling known as thermogenesis, is one important method of staying warm and is
231 most often seen in hibernating animals. Yasser noted also that capsaicin is the first natural
232 compound known to augment the thermogenesis process. The findings further explained
233 how capsaicin intake can increase metabolism and body temperature. The study also noted
234 that though relatively high amounts of capsaicin (probably more than someone could eat),
235 was required to effectively achieve the desired result, but the structure of capsaicin could be

236 used as a model of design more potent compounds that might have clinical use such as
237 treating hypothermia.

238 Avraham et al (2008)^[23] in their study titled “ Cannabinoids and capsaicin improve liver
239 function following thioacetamide-induced acute injury in mice”, reported an improvement
240 both in liver pathology and function.

241 Results of the present study, showed decrease in body weight from (140 ± 9.6), before
242 treatment to (120 ± 7.9), after treatment [Table 2]. Body weight of 1g and 2g *Capsicum*
243 *frutescens* supplemented diet treated groups were increased more than rats in group 2. This
244 could be traced to the recovery effects of *Capsicum frutescens* against weight loss
245 associated with diabetes mellitus caused by alloxan monohydrate.

246 Significant reduction in FBGL in 1g (group 3) and 2g (group 4) C.F.S.D treated groups may
247 be attributed to the presence of hypoglycemic agents in *Capsicum frutescens*. Studies had
248 shown that *Capsicum frutescens* is used to treat diabetes mellitus by traditional healers in
249 Jamaica, [24]. Pharmacokinetic and the effect of Capsaicin in *Capsicum Frutescens* on
250 decreasing Plasma Glucose Level in a crossover study of 12 healthy volunteers by
251 performing the OGTT while receiving placebo or 5 grams of capsicum had been documented
252 [25].

253 Impaired carbohydrate utilization in the diabetic also leads to accelerated lipolysis, which
254 results in elevated plasma triglycerides levels (hyperlipidemia), [26]. The observed
255 abnormalities of triglyceride and HDL metabolism are in accordance with reports on early
256 manifestation of insulin resistance, the precursor to diabetes [27; 28]. From the result of the
257 study, 2g C.F.S.D treated group elicited reduction in serum level of total cholesterol than 1%
258 treated group. The physiological effects of most spices had been documented to exhibit
259 hypolipidemic and antioxidant properties with beneficial health implication, [13].

260 Individuals with type 2 diabetes had also been reported to have a higher incidence of liver
261 function test abnormalities than non diabetic individuals. Mild chronic elevations of
262 transaminases often reflect underlying insulin resistance. Diabetes mellitus can arise as a
263 result of insulin insufficiency, which is associated with altered activity of various liver
264 enzymes, [20]. Grossi, *et al.*, (1998)²¹ had also reported that values of serum ALP can be
265 raised in diabetic patients. The liver releases alanine aminotransferase (ALT) and an
266 elevation in plasma concentrations are an indicator of liver damage, [28]. The levels of
267 aspartate aminotransferase (AST), alanine amino transaminase (ALT) and alkaline
268 phosphatase (ALP) had been reported to be increased in alloxan-induced diabetic rats, [29].

269 Increased in serum liver enzymes parameters in diabetic control group observed in the
270 present investigation corroborates these findings. Reduction in liver enzyme levels in group
271 3 (1g, C.F.S.D.) and 4 (2g C.F.S.D.) clearly indicates the therapeutic role of *Capsicum*
272 *frutescens* against increased in serum liver enzyme parameters correlated with alloxan
273 induced diabetes. In previous research, *Capsicum frutescens* had been documented to
274 protect against iron overload liver injury by reducing plasma liver parameters level to normal,
275 [16].

276 There was a significant increase in serum creatinine level of group 2. An increase in plasma
277 creatinine levels may be a sign of impaired renal function which is associated with diabetes.
278 The elevation in the plasma creatinine concentration indirectly suggests kidney damage
279 specifically the renal filtration mechanism, [30]. Significant reduction observed in the serum
280 creatinine levels of the diabetic rats treated with 1g and 2g C.F.S.D in this study suggests
281 protective effect by *Capsicum frutescens* against kidney disorders associated with diabetes
282 mellitus.

283 **4. CONCLUSION**

284
285 In this study, increase in serum liver enzymes (AST, ALT, ALP, GGT), increased in serum
286 uric acid, creatinine, total cholesterol, fasting blood glucose level and reduced high density
287 lipoprotein (HDL) cholesterol associated with alloxan induced diabetes mellitus were
288 reversed after treatment with 1g and 2g *Capsicum frutescens* supplemented diet. Such
289 remarkable changes observed in this study could be traced to the active ingredients
290 [capsaicin, dihydrocapsaicin, antioxidant vitamins (ascorbic acid, vitamin E), carotenoids (β -
291 carotene, β - cryptoxanthine) and several organic acids and minerals present in *Capsicum*
292 *frutescens*. The thermogenic properties of capsaicin found in red pepper has been reported
293 by several authors and results from this study also lends credence to that fact. It's therefore
294 recommended that *Capsicum frutescens* be added as spices to the food of obese individual
295 as well as diabetic patients for its hypoglycemic properties, inducing of increase energy
296 utilization as well as being cardio-protective by its effect on plasma lipids.

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302 **AUTHORS' CONTRIBUTIONS**

303 Author 1 designed the study and wrote the first draft of the manuscript. Author 2 managed
304 the literature searches; author 3 performed the statistical analysis and managed the
305 analyses of the study. All authors read and approved the final manuscript.

306

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