

PHARMACOLOGICAL IMPORTANCE OF *FOENICULUM VULGARE* IN HUMAN HEALTH CARE – A REVIEW

R. Vinodhini*

Unit of Biochemistry, Department of Medicine, College of Medicine and Health Sciences, Ambo University, P.O. Box. 19, Ambo Town, West Shoa, Ethiopia.

Article Info

Received 29/02/2016

Revised 16/03/2016

Accepted 19/03/2016

Keywords :-

Foeniculum vulgare,
Hepatoprotective effect,
Antioxidants,
Hyperlipidemia.

ABSTRACT

Foeniculum vulgare (Apiaceae) commonly known as fennel is a well-known aromatic plant as well as the essential plant in traditional medicine for its known medicinal value all over the world. The present review deals about the various chemical, therapeutic and protective effect of fennel. The leaves, stalks and seeds (fruits) of the plants are good source of powerful natural antioxidants because of the presence of vitamins, phenolic compounds and oleoresins. Fennel is used as carminative, digestive, diuretic and in the treatment of respiratory and gastrointestinal disorders. Furthermore, anti-inflammatory, anti-diabetic, antitumor, and many other activities of this plant have been revealed by different researches all over the world in different animal models confirmed the biopotential nature and the importance of this medicinal plant. As most of the scientific documentation deals on the fruit part of the *F. vulgare*, it is necessary to carry out more systematic studies to explore the remaining portions of the fennel. Therefore, *F. vulgare* could be an effective source of phytochemical required for the preparation of novel therapeutic agents used to treat different disorders.

INTRODUCTION

The liver is a vital organ of paramount importance involved in the maintenance of metabolic functions and detoxification of the exogenous and endogenous challenges like xenobiotics, drugs, viral infections and chronic alcoholism [1]. About 20,000 deaths occur every year due to liver diseases. The hepatocellular carcinoma is one of the ten most common tumors in the world with over 250,000 new cases each year [2]. Conventional drugs used in the treatment of liver diseases are sometimes inadequate and can have serious adverse effects. A detailed investigation and documentation of plants used in local health traditions and the pharmacological evaluation of these plants can lead to the development of invaluable plant drugs for many dreaded diseases. Plants constitute a

rich source of bioactive secondary metabolites. Moreover, they can degrade to non-toxic products. Plant based drugs have gained importance and popularity in recent years because of their safety, efficacy and cost effectiveness. The plants and their products have been used as natural alternatives for treatment and management of various diseases including hepatic disorders.

Nowadays most of the advanced techniques and research input focus on the invention of different approaches related to the treatment of alcoholic liver diseases, but still no significant and safe hepatoprotective agents are available in modern therapeutics. Therefore, it is important to optimize the development of plant based hepatoprotective drugs with scientific validation to optimize the drug as effective in healing the variety of liver disorders. According to WHO more than 80% of people in developing countries depend on traditional medicine for their primary health care needs, and a recent survey shows that more than 60% of patients use vitamins or

Corresponding Author:

R. Vinodhini

Email: sivaniswetha@yahoo.com

Review Article



phytomedicine at some point in their therapy [3]. A large number of plants and formulations have been reported for their hepatoprotective effect. Nearly 160 phytoconstituents from 101 plants have been claimed to possess liver protecting activity [4]. Herbs and spices are generally considered safe and proved to be effective against various human ailments. Medicinal plants have very important place as they not only maintain the health and vitality of human beings but also cure several diseases including liver disorders without causing any toxicity. This review focus on such important and well-documented medicinal plant called *Foeniculum vulgare* Mill. This herbal plant well known all over the world for its use in curing different types of disorders.

METHODOLOGY

The pharmacological information of *Foeniculum vulgare* mill have been searched from journals accessible in databases such as ScienceDirect, Scopus, EBSCO, Medline, PubMed, Embase, SID, Google Scholar, Iran Medex and Standard text books by using key words such as fennel and pharmacology of *F. vulgare*.

RESULTS AND DISCUSSION

BOTANICAL INFORMATION

Fennel is an ancient seasonal herb. The fennel plant originated in the southern Mediterranean Region. Family: Apiaceae, genus: *Foeniculum*, species: *vulgare*, and botanical name: *Foeniculum vulgare* Mill. It is universally known as Fennel and is known by many names worldwide (Table 1). *F. vulgare* is an upright, branching perennial herb with soft, feathery, almost hair-like foliage growing upto 2 m tall. The bright golden flowers, produced in large, flat terminal umbels (Figure 1).

CHEMICAL PROPERTIES OF *F.VULGARE*

It is a small group of annual, biennial or perennial herb belonging to the Umbelliferae (Apiaceae) family with a characteristic aniseed flavour [5]. The leaves, stalks and seeds (fruits) of the plant are edible. It is widely cultivated throughout the temperate and tropical regions of the world for its aromatic fruits, which are used as culinary spices. Fennel is used as a spice and also as an important ingredient in various folklore medicines throughout the world. Moreover, this plant has been investigated extensively for several medicinal and therapeutic activities and has been reported for possessing carminative, flavoring and mosquito repellent properties. Chemically, *Foeniculum* species are characterized by the presence of essential oils [6], estragol [7], coumarins [8] and flavonoids [9]. The stem leaves, and fruit are commonly used as the dietary herb to aid digestion. The leaves are used for flavoring fish and meat and the fruits are used as a spice giving them a strong aroma and taste, and as an ingredient in cosmetics. The leaves contain vitamins and minerals including calcium, potassium, sodium, iron, phosphorus, thiamine,

riboflavin, niacin and vitamin C [10]. Fruits consist 10 to 12 % of oil that is stored in the cotyledons of seeds. Oil obtained from the fennel fruit has 4% palmitic acid, 22% oleic acid, 14% linoleic acid and 6% petrocyclic acid. The fruit has value of 4 to 6% essence which its essence and combine ingredients vary according to the location of plant growth [11]. The essential nutritional values of *F. vulgare* is presented in the Table 2.

THERAPEUTIC EFFECT OF *F. VULGARE*

Fennel is a healthy food which can be used to reduce the potential of lung cancer, asthma and prevent thrombosis and atherosclerosis [12]. Fennel and its herbal drug preparations are used for dyspeptic complaints such as mild, spasmodic gastric-intestinal complaints, bloating and flatulence [13]. The plant acts as a carminative (assists with flatulence control) and increase breast milk production [14].

Fennel is used in herbal remedies for respiratory tract disorders and indigestion and is also used to increase milk flow in nursing mothers [15]. Fennel seeds have been shown to increase milk secretion, promote menstruation, facilitate birth and alleviate the symptoms of dysmenorrhoea [16]. The antioxidant activity of *Foeniculum vulgare* seeds [17], leaves [18] and fruits [19] proved that all parts of this plant is act as strong phytotherapeutic agent. The shoots and leaves showed the highest levels of Vitamin E (tocopherols) and vitamin C (ascorbic acid). Fennel interacts synergistically at the membrane-cytosol interface to regenerate membrane-bound oxidized vitamin E [20]

Foeniculum vulgare has been scientifically proved to possess various pharmacological activities, which include anti-diabetic [21], antioxidant [22], hepatoprotective [23], anti-microbial [24], anti-thrombotic [25], anti-spasmodic [26], anti-osteoporotic [27], anti-inflammatory [28], anti-atherosclerotic [29], gastroprotective [30] anxiolytic activity [31], anti-depressant [32] and anti-tumor activity [33].

ANTI-DIABETIC EFFECT

The oral administration of fennel oil slightly decreases hyperglycemia by promoting the sensitivity of insulin and regulate the energy metabolism in cells [34]. A study conducted on the streptozotocin induced diabetes in the kidney and pancreatic tissues of the experimental rat models were found to be reversible and corrected after ingested with fennel oil. The excellent recovery of pancreatic tissue with treatment of fennel oil may enlighten the positive effects of this agent on the production of insulin. The rats pre-treated with fennel oil regenerated the islets of pancreas [21]. Another study carried out to explore the hypoglycemic effect of fennel concludes the therapeutic effect of fennel on diabetes by decreasing the oxidative stress, and preserving the integrity of beta-cells of pancreas [35].



ANTIOXIDANT EFFECT

Foeniculum vulgare has a good radical scavenging activity. This is supported by number of research papers stated the presence of essential oil in fennel has a strong radical scavenging and protective effect against lipid peroxidation [36 – 38]. The possible reason for its scavenging effect is due to the presence of higher content of total phenols and flavonoids. A research on invitro studies to explore the aqueous and ethanolic extract of fennel concluded, the medicinal plant *F. vulgare* is a potent antioxidant [39]. The antioxidant effect of fennel was supported by another research that states a significant enhancement in the activities of antioxidant enzymes in the diets containing fennel [40, 41]. According to Li and Zhou [42], the phenolic compounds containing free hydrogen present in the *F. vulgare* was largely responsible for its antioxidant activity. This statement was supported by another comparative study conducted on the isolation of essential oils on different plant extracts concluded the antioxidant properties fennel could be attributed to the rich content of phenolic compounds [43, 44]. Anethole (t-anethol) is the main compound present in all the volatile oils of fennel are mainly responsible for the significant antioxidant activity. The presence of t-anethol and flavonoids content in fennel lowered and ameliorated the total lipids, cholesterol, triglycerides and LDL – C levels [45] and demonstrated its effect as potent radical scavenger and antioxidant. Pigs supplemented with fennel oil down-regulated the activity of GSHPx, thus indicating that fennel oil attenuated the changes in the pancreatic antioxidant enzymes in response to generation of oxidants [46].

HEPATOPROTECTIVE EFFECT

Fatima et al., [47] reported that fennel seeds extract protects the liver cells against diethyldithiocarbamate induced liver toxicity in rats. A research study carried out to explore the hepatoprotective nature of fennel (*Foeniculum vulgare*) pointed out the presence of D-limonene and β -myrcene compounds in fennel increases the concentration of liver glutathione (GSH) which is required by several enzymes that participate in the formation of disulfide bonds of many proteins [48]. Another research work conducted on the rats intoxicated with paracetamol increased the serum and liver marker enzymes such as SGOT, SGPT, ALP and bilirubin. This condition was reverted and maintained by the treatment of *F. vulgare* at a high dose of 400 mg/kg body weight. The study concluded the extract of *F. vulgare* possess anti-hepatotoxic action [49].

ANTI-MICROBIAL ACTIVITY

Fennel seeds displayed significant antibacterial and antiviral activities [50]. The essential oils obtained from the fruits of fennel showed significant antibacterial activity against *E. coli* and *Bacillus megaterium* [51]. Another research finding concluded that *F. vulgare* had

highest antibacterial activity against gram positive bacteria. It represented 75 % inhibition zone of ampicillin. In addition to the antibacterial effect the water extracts of fennel seeds act as effective antifungal agents as compared to reference commercial fungicidal Gresofulvin [52]. The dose at the concentration of 20 μ g of Fennel extracts was found to be more effective than Acyclovir [53]. A study carried out on the essential oils of *F. vulgare* showed a prominent antifungal activity against *Candida albicans*. It is suggested by the researchers that fennel could be the candidate for a new antifungal agent for candidiasis and other fungal diseases [54]. Mimica et al., [55] also reported the essential oils of fennel are active against *Aspergillus* species and the essential oils of the bitter fennel exhibit an inhibitory effect against a wide range of *Bacillus* species [56]. It is well understood that the isolated essential oils and extracts from spices and herbs have the ability of inhibiting the growth of microbes [57]. Gulfraz et al., [58] reported the essential oil and seed extracts of *F. vulgare* could be a source of pharmaceutical materials required for the preparations of new therapeutic and antimicrobial agents.

ANTI-THROMBOTIC AND GASTROPROTECTIVE EFFECT

The essential oil of *F. vulgare* prevented the thrombin induced clot reaction. Furthermore, the oral administration of essential oil in *F. vulgare* at a concentration of 100 mg/kg provided significant protection towards ethanol induced gastric lesions in rats [25]. A research work carried out on the rats treated with fennel water decreased the tone and amplitude of peristalsis in the stomach. The results of the study inferred the *F. vulgare* has shown a protective effect against ethanol induced gastric mucosal lesions [30]. The study further implies the presence of anethole whose chemical structure is similar like dopamine might be the possible reason for the gastroprotective effect of *F. vulgare*.

ANTI-SPASMODIC EFFECT

The alcoholic extract of fennel oil tested in the isolated smooth muscles (invitro models) has demonstrated a significant antispasmodic activity [59]. A research carried out by Sandhu and Heinrich [60] stated the antispasmodic action appears to be due to an effect on the calcium metabolism in the smooth muscle.

OESTROGENIC EFFECT

A study done on estrogenic activity in cell culture system demonstrated that Fennel extract (5 – 50 μ g/ml) can stimulate the proliferation of human bone marrow mesenchymal stem cells (MSCs) reaching peak at 72 h in lower concentration and showing inhibitory effects at high concentration (100 μ g/ml) [61]. The possible reason for its oestrogenic effect is due to the presence of phytoestrogens, with a structure similar to 17 β -estradiol (E2). *F. vulgare*



produces a protective benefit on osteoporosis in post-menopausal women and beneficial effects on women health.

ANTI-INFLAMMATORY EFFECT

The methanolic extract of fruits of *F. vulgare* at a concentration of 200 mg/kg has been reported to show inhibitory effects against inflammatory diseases. *F. vulgare* showed a central analgesic effect by inhibition of the Type IV allergic reactions [62].

HYPOLIPIDEMIC EFFECT

Fennel reduced the gain in body weight due to phytoestrogens like estradiol which turned back the liver total lipids to the normal values [63]. A study done on the mice with the intraperitoneal injection of Triton WR-1339 (Tyloxapol) induces hyperlipidemia in the liver and coronary arteries. The animals treated with methanol extract of *F. vulgare* at a dose of 0.2 g/kg decreases the total cholesterol, triglycerides, LDL and Apo. B and increases the HDL and Apo. AI. The results of the study confirmed the hypolipidemic effect of the fennel [64].

ANTI-DEPRESSANT EFFECT

A study carried out on the administration of methanolic extracts of the whole plant of fennel for four successive days ameliorated the amnesic effect of scopolamine (0.4 mg/kg) and aging induced memory deficits in mice. Further, the extract exhibited antioxidant action by inhibition of lipid peroxidation in both liver and brain homogenates of rats [65]. Another research work conducted on *F. vulgare* at a dose of 500mg/kg showed potent effect to decrease the immobility period as compared to imipramine (30 mg/kg). Thus, the *Foeniculum*

vulgare extract may possess an antidepressant like effect [32]. Fennel is also used in the treatment of cognitive disorders such as dementia and Alzheimer's disease [66].

NEPHROPROTECTIVE EFFECT

The albino rabbits intoxicated with gentamycin decreased the urea, creatinine and malondialdehyde concentration and significantly increased and the levels of albumin compared to normal control group. All the intoxicated groups after treated with *F. vulgare* at high doses alone and mixture of *F. vulgare* and *S. nigrum* exhibited nephroprotective effects by significantly lowering the urea, creatinine and the lipid peroxidation. The nephroprotective activity of may be due to the presence of flavonoids and many phenolic compounds, present in *F. vulgare* and *S. nigrum* [67].

ANTI-TUMOR EFFECT

The fennel extract contains 7 phenolic acids all with antitumor activity such as tannic, gallic, caffeic, cinnamic, chlorogenic, ferulic and vanillic acids [68]. The 70% methanolic extract of *F. vulgare* against B16F10 melanoma cell line showed cytoprotection and confirmed the *F. vulgare* has good antitumor activity [33]. A research finding supported the presence of anethole, which is the active component of fennel not only prevents but also treats cancer and other diseases [69]. Al-Harbi et al., [70] carried out a research study to detect the anticarcinogenic potential of anethole on the Ehrlich Ascites Tumor (EATs) in the paws of Swiss albino mice. The results revealed that anethole increases the survival time and reduces tumor weight and volume of the EAT bearing mice. All the above discussed pharmacological activities of the *F. vulgare* is presented systematically in the Table 3.

Table 1. Vernacular names of *Foeniculum vulgare*

Region / language	Local name
Alto, Bolivia	Hinojo
Arabic	Bisbas, razianaj
Aymara, Kechua	Inuju
Balikesir, Turkey	Arapsaci, rezene, malatura, hullebe
Basque	Mieloi
Bengali (Indian language)	Mauri, panmouri
Bosnia	Komorač
Brazil	Endro, erva-doce, funcho
Catalan	Fenoll, fonoll
Central Serbia	Morac
Chinese	Hui xiang, xiao hui xiang
Czech	Fenykl
Dalmatia (Southern Croatia), Poland	Komorač, koromač, kumurač, morač, moroč, morača, Koper, wloski
Danish	Almindelig fennikel, fennikel
Denmark	Almindelig
Dutch	Venkel
English	Bitter fennel, common fennel, sweet fennel, wild fennel
France	Fenouille



French	Fenouil
Germany	Fenchel, fenchle, bitterfenchel, wilder fenchel, dunkler fenchel,
Hindi (Indian language)	Badi, badishep, bari saunf, badi saunf, saunf, saunf, sonp, sont
Italy	Finocchio, finucchiello, finochietto, finocchiella, fen`ucciu, fenuc`ettu-sarv`egu
Japanese	Fenneru, uikyuu, uikyuu, shouikyua
Jordan	Shomar
Korea	Sohoehyang
Latin	Foeniculum, maratrum
Nepalese	Madesi sauf
North Iran	Badian
Norway	Fenikkel
Pakistan	Sonef, saunf
Persian	Razianeh
Polish	Fenkuł, koper włoski
Portuguese	Funcho
Slovenian	Sladki komar`cek
Somali Region, Ethiopia	Kamon
South Europe	Fennel
South Africa	Vinkel, fennel
Spanish	Hinojo, hinojo amargo, fenoll, fiollo, millua
Swedish	F`ank`al
Tamil (Indian language)	Perunch siragum, shombu, sohikire
Thai	Phak chi, phak chi duen ha, phak chi lom, thian klaep, yira

Table 2. Essential nutritional values of *F. vulgare*

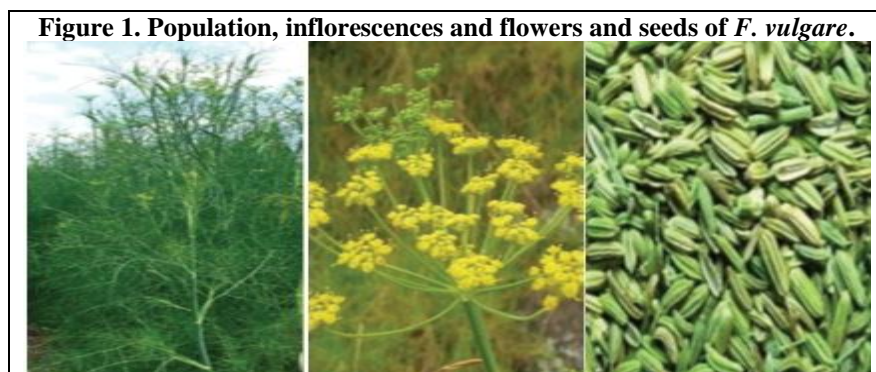
Composition	Quantity / 100 g
Phytochemical constituents	
Protein	1.24 g
Total lipid (fat)	0.2 g
Carbohydrate	7.3 g
Total dietary fiber	3.1 g
Sugars	3.93 g
Minerals	
Calcium, Ca	49 mg
Iron, Fe	0.73 mg
Magnesium, Mg	17 mg
Phosphorus, P	50 mg
Potassium, K	414 mg
Sodium, Na	52 mg
Zinc, Zn	0.2 mg
Vitamins	
Vitamin A	48 μ g
Vitamin E	0.58 mg
Vitamin K	62.8 μ g
Vitamin C	12 mg
Thiamin B-1	0.01 mg
Riboflavin B-2	0.032 mg
Niacin B-3	0.64 mg
Vitamin B-6	0.047 mg
Lipids	
Fatty acids, total saturated	0.09 g
Fatty acids, total polyunsaturated	0.169 g
Fatty acids, total monounsaturated	0.068 g

Curtsey: USDA, New York.



Table 3. Important pharmacological activities of *Foeniculum vulgare*

Activity	Plant part used	Type of extract
Anti-carcinogenic	Seed	Methanolic extract
Anti-depressant	Whole plant	Methanolic extract
Anti-diabetic	Fruit	Fennel oil
Anti-inflammatory	Fruit	Methanolic extract
Anti-microbial	Fruit	Essential oil
Anti-mycobacterial	Aerial parts	Chloroform, hexane, methanol, and aqueous extracts
Antioxidant	Seed	Ethanol and water extract
Anti-spasmodic	Fruit	Fennel oil
Anti-stress	Fruit	Aqueous extracts
Anti-thrombotic	Fruit	Essential oil
Ant-ityumor	Fruit	Methanolic extract
Anti-ulcerogenic	Aerial parts	Aqueous extract
Apoptotic	Fruit	Ethanol extract
Cytoprotective	Fruit	Methanolic extract
Cytotoxic	Root (ground part)	Dichloromethane and methanol (1 : 1) extract
Gastroprotective	Fruit	Essential oil
Hepatoprotective	Seed	Essential oil
Hypoglycaemic	Seed	Essential oil
Hypolipidemic	Fruit	Methanolic extract
Nephroprotective	Seed	Methanolic extract
Oestrogenic	Seed	Acetone extract
Therapeutic effect	Whole plant	Aqueous extract
Vascular effects	Leaf	Aqueous extracts



CONCLUSION

The voluminous researches carried out in fennel confirmed its chemical property in healing different types of disorders. *F. vulgare* was considered as a potent medicinal plant because of cluster of chemicals that are diversely distributed in all parts of the plant. It is imperative to stress a point that majority of the available researches are focussing on the fruit portion of the fennel but minimum researches are conducted on the remaining

parts of the *F. vulgare* for its antioxidant, antibacterial and hepatoprotective effect. Therefore it is recommended for the future researches to ultimately explore all parts of the *F. vulgare*. This could help the pharmaceutical industries in the development of new alternative medicines in the treatment of different disorders.

CONFLICT OF INTEREST: Nil

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