

## Phytochemicals & Age-Related Diseases

### Fitokimyasallar ve Yaşla İlişkili Hastalıklar

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**ABSTRACT** Phytochemicals—the bioactive nonnutrient plant compounds in fruit, vegetables, whole grains, and other plant foods—have been linked to reductions in the risk of age-related diseases such as atherosclerosis, cancer, diabetes, osteoporosis, vascular diseases and metabolic syndrome.

**Key Words:** Reactive oxygen species, Oxidative damage, Phytochemicals, Age-related diseases

**ÖZET** Meyve, sebze, tam tahıl ürünleri ve diğer bitkisel besinlerde bulunan ve bioaktif besin bileşeni olarak kabul edilen fitokimyasallar; ateroskleroz, kanser, diyabet, osteoporoz, vasküler hastalıklar ve metabolik sendrom gibi hastalık riskinin azalmasında potansiyel bir etki gösterirler.

**Anahtar Kelimeler:** Reaktif oksijen türleri, oksidatif hasar, fitokimyasallar, yaşla ilişkili hastalıklar

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Free radicals and other reactive oxygen species (ROS) are derived either from normal essential metabolic processes in the human body or from external sources such as exposure to X-rays, ozone, cigarette smoking, air pollutants and industrial chemicals. ROS react with biological molecules, such as DNA, proteins, and lipids, causing structural and functional damage. Oxidative damage has been implicated in carcinogenesis, the ageing process and several age-related degenerative diseases.<sup>1,2</sup> Phytochemicals—the bioactive nonnutrient plant compounds in fruit, vegetables, grains, and other plant foods— may provide desirable health benefits beyond basic nutrition to reduce the risk of age-related diseases. Phytochemicals can have complementary and overlapping mechanisms of action, including modulation of detoxification enzymes, scavenging of oxidative agents, stimulation of the immune system, regulation of gene expression in cell proliferation and apoptosis, hormone metabolism, and antibacterial and antiviral effects.<sup>3-5</sup>

The biological effect and food sources of these compounds are presented in Table 1.

**TABLE 1:** Potential Health Benefits of Selected Bioactive Compounds for Age-Related Diseases.

Bioactive Compounds	Potential Beneficial Biological Effects	Sources
Carotenoids	AOx	Tomatoes, tomato products <sup>6</sup>
Lycopene	Tumor initiation/promotion ↓	
a- Carotene	Apoptosis ↑, Cell cycle progression ↓	
b- Carotene	IGF-1 ↓, and IGFBP-3 ↑	
Lutein	Increase gap junction communication	
Zeaxanthin	Inhibit androgen/estrogen signaling	
Phytoene	Induce detoxification enzymes	
Phytofluene	Decrease cell surface adhesion and intima-media thickness LDL-C and LDL-C oxidation ↓ Hypertension ↓ Decrease C-reactive protein	
Carotenoids	AOx	Dark green leafy vegetables, broccoli, egg yolks <sup>7</sup>
Lutein	Macular degeneration risk ↓	
Zeaxanthin		
Anthocyanidins	AOx, antimutagen	Berry fruits <sup>8,9</sup>
Petunidin	Tumor initiation/promotion ↓	
Peonidin	Cytotoxicity ↓	
Delphinidin	Angiogenesis ↓	
Cyanidin	Carcinogen detoxification	
Malvidin	Apoptosis ↑ LDL-C oxidation ↓ Platelet aggregation ↓	
Ellagitannin	AOx	Pomegranate <sup>10</sup>
Ellagic acid	Tumor initiation/promotion ↓	
Gallotannin	Cell-cycle arrest ↑	
Delphinidin	Apoptosis ↑	
Cyanidin	Angiogenesis ↓	
Pelargonidin	Anti-inflammatory effect	
Quercetin	Antiatherosclerotic effect	
Kaempferol	Antihypertensive effect	
Luteolin glycoside	Lower Risk of Alzheimer's disease	
Punicalagin		
Monoterpen	AOx, antimutagen	Citrus fruits <sup>11</sup>
d-Limonen	Tumor initiation/promotion ↓	
Perillic acid	Carcinogen detoxification	
Flavanon	TC and LDL-C oxidation ↓	
Tangeritin	Hypertension ↓	
Naringenin	HMG CoA reductase ↓	
Hesperitin	HDL-C ↑	
Isosakuratenin		
Heridictyol		
Narirutin		
Neohesperidin		
Neoeriocitrin		
Naringin		

TABLO 1: Devamı...

Resveratrol	AOx, antimutagen	Grapes, red wine peanuts <sup>12,13</sup>
Catechin	Tumor initiation/promotion ↓	
Epicatechin	Carcinogen detoxification	
Quercetin	Carcinogen activation ↓	
Anthocyanin	Anti-inflammatory effect	
Polyphenolic tannins	Apoptosis ↑ Angiogenesis ↓ LDL-C oxidation ↓ Platelet aggregation ↓ Thrombosis ↓ Eicosanoid synthesis ↓ Hypertension ↓ Estrogen/antiestrogen	
Flavanols	AOx, antimutagen	Green/black tea <sup>14,15</sup>
EC	Tumor initiation/promotion ↓	
ECG	Carcinogen detoxification	
EGC	Apoptosis ↑, Angiogenesis ↓	
EGCG	LDL-C oxidation ↓	
theaflavin	Platelet aggregation ↓	
theaflavin-3-monogallat		
theaflavin-3'-monogallat		
theaflavin-3,3'-digallat		
Flavonols	AOx, antimutagen	Onion,apple, tea, berries, olives, broccoli, lettuce, red wine, cocoa/chocolate <sup>16</sup>
Kaempferol	Tumor initiation/promotion ↓	
Quercetin	Platelet aggregation ↓	
Myricetin	TC↓, LDL-C oxidation ↓ HDL-cholesterol ↑ Platelet aggregation ↓ Eicosanoid synthesis ↓	
İsoflavones	AOx, estrogen/antiestrogen,antimutagen	Soybeans, legumes <sup>17</sup>
Genistein	Apoptosis ↑	
Daidzein	Anjiogenesis ↓ TC and LDL-C ↓, LDL-C oxidation ↓ TG ↓, HDL-C ↑, Thrombosis ↓ Osteoporosis ↓ Adverse effect: Procarcinogen potential?	
Organosulfur compounds	AOx, antimutagen	Garlic, onion, leek <sup>18</sup>
Allicin,	Carcinogen detoxification	
diallyl sulfide,	Tumor initiation/promotion ↓	
diallyl disulfide,	Apoptosis	
allyl mercaptan	TC and LDL-C ↓, TG ↓ Cholesterol and FA synthesis ↓ Blood Pressure ↓ Thrombosis ↓	
İsothiocyanates	Tumor initiation/promotion ↓	Cruciferous vegetables <sup>19</sup>
Phenethyl (PEITC)	Carcinogen activation ↓	
Benzyl (BITC)	Carcinogen detoxification	
Sulforaphanes	Apoptosis ↑	
Dietary Fibers	Tumor initiation/promotion ↓	Oats ,Barley ,Yeast
B-Glucan	TC and LDL-C and TG ↓	Fruits ,Vegetables
Pectin	Diverticular disease ↓	Whole grains <sup>20,21</sup>
Psyllium	Blood sugar regulation	

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