Nutritional Value, Functional Properties And Nutraceutical Applications Of Black Cumin (*Nigella Sativa* L.) Oilseeds: An Overview

Mohamed Fawzy Ramadan Hassanien
Agricultural Biochemistry Department,
Faculty of Agriculture,
Zagazig University, 44511 Zagazig, (EGYPT).
Fax: 002 055 2287567 or 002 055 2345452
Email: hassanienmohamed@yahoo.com

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**ABSTRACT**

Non-conventional seeds are being considered because their constituents have unique chemical properties and may augment the supply of nutritional and functional products. Black cumin (*Nigella sativa* L.) seeds and its crude or essential oils have been widely used in traditional nutritional and medicinal applications. Consequently, black cumin has been extensively studied for its nutritional value and biological activities. The black cumin oilseed had been shown to be anticancer, antidiabetic, antiradical and immunomodulator, analgesic, antimicrobial, anti-inflammatory, spasmolytic, bronchodilator, hepatoprotective, antihypertensive and renal protective. Moreover, black seeds had many antioxidative properties and activities. In consideration of potential utilization, detailed knowledge on the composition of black cumin oilseed is of major importance. The diversity of applications to which black cumin can be put gives this oilseed great industrial importance. This review summarize the phytochemical composition, nutritional value and pharmaceutical activities of black cumin oilseeds.

**KEYWORDS**

Black cumin; *Nigella sativa* L.; Crude seed oil; Fatty acids; Bioactive lipids; Essential oil; Thymoquinone; Antioxidant compounds; Radical scavenging activity.
INTRODUCTION

Black cumin (Nigella sativa L.) is one of the most revered medicinal seeds in history. The best seeds come from Egypt where they grow under almost perfect conditions in oases where they are watered until the seed pods form. Black cumin seeds were also found in the tomb of Tutankhamun. Though black cumin seeds are mentioned in the Bible as well as in the words of the Prophet Mohammed, they were not carefully researched until about forty years ago. Since this time, several studies have been conducted. The famous Greek physician Dioscorides used black cumin seeds to treat headaches and toothaches. Mohammed said that black cumin cures every disease but death itself. The reason might be found in the complex chemical structure of the seeds. These little seeds have over one hundred different chemical constituents, including abundant sources of all the essential fatty acids. Though it is the oil that is most often used medicinally, the seeds are a bit spicy and are often used whole in cooking-curries, pastries, and Mediterranean cheeses. Nigella sativa seeds have very little aroma but are carminative, meaning they tend to aid digestion and relieve gases in the stomach and intestines. They aid peristalsis and elimination. The essential oil of black cumin is antimicrobial and help to rid the intestines of worms. Black cumin is regarded by many as a panacea and may therefore not be taken seriously by some, but for those inclined to dismiss folklore, it should be noted that these humble seeds have been found superior to almost every other natural remedy when used for autoimmune disorders, conditions in which patients suffer greatly because their own systems attack their bodies. Black cumin, especially when combined with garlic, is regarded as a harmonizer of the imbalance which allows immune cells to destroy healthy cells. The technical language to describe this property is “immunomodulatory action”. The difference between black cumin and interferon is that there are no known side effects with black cumin when administered in normal dosages. The saying goes that the beauty of black cumin is their capacity to restore harmony.

Black cumin is very appreciated for its seeds with a strong, hot, peppery taste. An oil is extracted from them, which was a precious remedy of the Egyptian and named for its benefits (Pharaos’ oil). A water-retentive protein is extracted from the seeds which is capable of helping the skin resist free radical aggression. The seeds have been used to promote health and fight disease for centuries especially in the Southeast Asia and Middle East. In Arabic countries, it called Al-Habat-El-Sauda or Haba-Al-Barka. The plant is widely grown as an annual herb in different parts of the world [82,90]. This plant has been a great focus of research for centuries and has several traditional uses and consequently has been extensively studied for its chemical constituents and biological activities.

Traditional applications of oilseeds

Black cumin have many nutritional and pharmaceutical uses. Some people add a few seeds to their favorite tea or coffee and allow their imaginations to conjure up images of camels and nomads. The seeds can also be added to casseroles or breads, used in canning, or extracted in wine or vinegar. The ground seeds could be mixed with honey or sprinkle them on salads. In addition, most people seeking the benefits of black cumin take the oil in capsule form. Over a period of time, usually a few months, the hair and fingernails are strengthened and have more luster. However, some people use the oil externally, for beauty as well as for treating skin conditions such as psoriasis and eczema. A mixture of oil with beeswax can be used for burns or skin infections; some just use these creams to feel good, moisturize the skin, relieve joint or pain, or make wrinkles vanish. On the other side, black cumin is widely used natural remedy and the seeds are extensively used as spice, carminative, condiment and aromatic. Traditionally, they have been used as diuretic, diaphoretic, stomachic, liver tonic and digestive. As a confection with other ingredients, they are used in diarrhea, indigestion, dyspepsia and sour belching as well as they also remove foul breath and watering from the mouth. The seeds are given with butter-milk to cure obstinate hiccups and are also useful in loss of appetite, vomiting, dropsy and puerperal diseases. They are used as emmenagogue and galactagogue and as abor-
tifacient in large doses. In different combinations, the seeds have been used in obesity and dyspnoea. They have ant-bilious property and are administered internally in intermittent fevers. The herb has been regarded as a valuable remedy in hepatic and digestive disorders as well as stimulant in a variety of conditions ascribed to cold humours. They have also been used in chronic headache and migraine. The decoction of the seeds with some sweet oil forms a useful application in skin diseases. They have been useful in mercury poisoning, sores and leprosy. Brayed in water, its application removes swellings from hands and feet. Black seeds is also used externally in leu-derma, alopecia, eczema, freckles and pimples. The seeds have also been used as anthelmintic and antibacterial.

Profile of phytochemicals

In view of its wide range of medicinal uses, the plant has undergone extensive phytochemical studies and a variety of compounds were isolated. The seeds contain a yellowish volatile oil (0.5-1.6%), a fixed oil (35.6-41.6%), proteins (22.7%), amino acids (e.g. albumin, globulin, lysine, leucine, isoleucine, valine, glycine, alanine, phenylalanine, arginine, asparagine, cysteine, glutamic acid, aspartic acid, isoleucine, proline, serine, threonine, tryptophan and tyrosine), reducing sugars, mucilage, alkaloids, organic acids, tannins, resins, toxic glucoside, metarbin, bitter principles, glycosidal saponins, melanthin resembling helleborin, melanthigenin, ash, moisture and arabic acid. The seeds have also been found to contain crude fibre, minerals (e.g. Fe, Na, Cu, Zn, P and Ca) and vitamins like ascorbic acid, thiamine, niacin, pyridoxine and folic acid. The seeds contain fatty acids (e.g. palmitic acid, oleic acid, linoleic acid and dehydrostearic acid), terpenoids, aliphatic alcohols and unsaturated hydroxy ketones. Moreover, free sterols, steryl esters, steryl glucosides and acetylated steryl glucosides were isolated from the seed oil. A novel alkaloid (nigellicine), an isoquinoline alkaloid (nigellimine) and an indazole alkaloid (nigellidine), were isolated from the black cumin seeds. The seeds also contain lipase. The active constituents of the seeds include the volatile oil consisting of carvone, an unsaturated ketone, terpene or d-limonene also called carvone, α-pinene and β-cymene. The crystalline active principle, nigellone, is the only constituent of the carbonyl fraction of the oil. Pharmacologically active constituents of volatile oil (Figure 1) are thymoquinone, dithymoquinone, thymohydroquinone and thymol. The seeds also contain lipase. The active constituents of the volatile oil consist of carvone, an unsaturated ketone, terpene or d-limonene also called carvone, α-pinene and β-cymene. The crystalline active principle, nigellone, is the only constituent of the carbonyl fraction of the oil. Pharmacologically active constituents of volatile oil (Figure 1) are thymoquinone, dithymoquinone, thymohydroquinone and thymol. The seeds also contain lipase. The active constituents of the volatile oil consist of carvone, an unsaturated ketone, terpene or d-limonene also called carvone, α-pinene and β-cymene. The crystalline active principle, nigellone, is the only constituent of the carbonyl fraction of the oil. Pharmacologically active constituents of volatile oil (Figure 1) are thymoquinone, dithymoquinone, thymohydroquinone and thymol.

Composition and functional properties of crude fixed oil

In a recent study, black cumin seed oil was extracted with two different solvents; n-hexane and a mixture of chloroform and methanol (2:1, v/v), the latter was found to contain higher amounts of total lipids. Major fatty acids were linoleic acid, palmitic acid, oleic acid and stearic acid. Neutral lipids accounted for about 97% of total crude oil followed by glycolipids and phospholipids, respectively. Triacylglycerols were the major neutral lipid class (83.1-80.8% of the total neutral lipids), while the neutral lipid profile was characterized by high level of free fatty acids (14.3-16.2% of the total neutral lipids). A good resolution of the triacylglycerol critical pairs was accomplished employing a GLC/FID. The separation of the triacylglycerol critical pairs

![Figure 1: Main active compounds in black cumin volatile oil](image-url)
C48:0, C50:1, C52:2 and C54:3 (ECN= 48) as well as C42:0, C48:3 and C54:6 (ECN=42) has been accomplished. Six triacylglycerol species were determined, but two of them, C54:3 (ECN=48) and C54:6 (ECN=42) were presented to the extent of 74% or above of the total triacylglycerol content. Phytosterols isolated from the unsaponifiable fractions were α-sitosterol (1135-1182 µg/g oil) as the main component followed by Δ5-avenasterol (925-1025 µg/g oil), and Δ7-avenasterol (615-809 µg/g oil). Stigmasterol, campesterol, and lanosterol were detected in small amounts\[90\]. Fat-soluble vitamins and pro-vitamin A (β-carotene) are of particular importance in nutrition. An isocratic normal-phase high-performance liquid chromatography (NP-HPLC) method for fat-soluble vitamin and β-carotene analysis using Zorbax-Sil silica column and ultraviolet (UV) detector was performed\[91\]. All tocopherol derivatives were identified in black cumin seed oil wherein α- and γ-isomers were the main constituents. β-Carotene was also measured in high level in black cumin (569-593 µg/g oil). Total glycolipids were separated from black cumin seed oils by Silica gel chromatography. Different glycolipid subclasses were then identified and separated using high-performance liquid chromatography with ultraviolet adsorption (HPLC/UV). Separation was accomplished using Zorbax-Sil (5µm) column with an isocratic elution by a mixed solvents of isooctane/2-propanol (1:1, v/v) and detection at 206 nm\[93\]. Methods are described for the analysis of glycolipid constituents, sugar and sterols), using gas-liquid chromatography equipped with flame ionization detector (GLC/FID). A relatively high level of glycolipids was found in black cumin oilseeds. Six glycolipid subclasses were detected (Figure 2), wherein diglucosyldiacylglycerol (DGD) was the prevalent component followed by glucocerebroside (CER). The fatty acid profile of glycolipid fractions from black cumin seed oil was generally similar, wherein linoleic acid (C18:2n-6) was the dominating fatty acid followed by oleic acid (C18:1n-9). Four sterol moieties were identified in black cumin glycolipid fractions. As the component sugars, glucose was the only sugar detected. The average daily intake of glycolipids in human has been reported to be 140 mg of ASG, 65 mg of SG, 50 mg of CER, 90

![Figure 2: Representative structures of glycolipids subclasses found in black cumin seed oil.](image-url)
mg of MGD and 220 mg of DGD[89]. Therefore, it is worthy to point out that black cumin seed oil could be an excellent as well as a complete source of glycolipids in diet. Phospholipid fractions were determined via HPLC. Separation was achieved on a silica normal phase column using isooctane/2-propanol/water (6:8:0.6, by volume) as a mobile phase with UV detection at 203 nm. Major phospholipids subclasses were phosphatidylethanolamine, phosphatidylethanolamine, phosphatidylycerine and phosphatidylglycerol. Phosphatidylglycerol, lyso-phosphatidylethanolamine and lyso-phosphatidylethanolamine were isolated in smaller quantities. The predominant fatty acids present in the individual phospholipid fractions were linoleic, oleic and palmitic acids[92]. The UV spectra of methanolic solutions of black cumin phenolics exhibited one absorption maxima at 282 nm. The absorption maximum at short wavelength (280 nm) may be due to the presence of p-hydroxybenzoic acid and flavone/flavonol derivatives[89]. Seed oil was stored under accelerated oxidative conditions for 21 day. The progress of oxidation at 60°C was followed by recording the ultraviolet absorptivity and measuring the formation of oxidative products (peroxide and p-anisidine values). Inverse relationships were noted between peroxide values and oxidative stability and also between secondary oxidation products (carvacrol, anethole and 4-terpineol) demonstrated respectable radical scavenging property.

Antioxidant action of volatile oil

The volatile oil and its main active constituent, thymoquinone, are reported to inhibit peroxidation in ox brain phospholipid liposomes[88]. Similarly, thymoquinone exhibited protective effect against tert-butyl-hydro-peroxide induced hepatotoxicity and also hepatoprotective effect against carbon tetrachloride induced toxicity in mice[84] and rats[37]. Furthermore, thymoquinone exhibited also renal protective effect in rats through its antioxidant activity. The essential oil was tested for a possible antioxidant activity. Black cumin essential oil, thymoquinone and other components (carvacrol, anethole and 4-terpineol) demonstrated respectable radical scavenging property. The free radical scavenging effects of thymol, thymoquinone and dithymoquinone were studied on the reactions generating reactive oxygen species such as superoxide anion radical, hydroxyl 2- radical and singlet oxygen using chemiluminescence and spectrophotometric methods[69]. The hepatoprotective effects of essential oil and thymoquinone were found via the antioxidant mechanism[73-75,84]. Similarly, the protective effect of thymoquinone against doxorubcin-induced nephropathy and that against doxorubcin-induced cardiotoxicity was also found to be due to its antioxidant activity[18,83]. On the other hand, the modulating effect of thymoquinone on benzopyrene-induced forestomach tumors in mice and its antitumor effect on 20-methylcholanthrene-induced fibrosarcoma tumorigenesis were found to be partly through its antioxidant effect[84,27]. The possible mechanism of the protective effect of thymoquinone against acetic acid induced colitis in rats was also supposed to be partly its antioxidant action[71].

Oilsed toxicity

No acute toxic effects were observed after oral administration of a high dose as 25 g/kg, however, toxic symptoms were observed after i.p. administra-
tation of 25 g/kg. In another study, the toxicity of the fixed oil in mice and rats was investigated through the determination of LD50 values and examination of possible biochemical, hematological and histopathological changes. The low toxicity of fixed oil, evidenced by high LD50 values, key hepatic enzyme stability and organ integrity suggested a wide margin of safety for therapeutic doses of fixed oil.[10]

Pharmacological activities of oilseeds

The popularity of the plant was highly enhanced by the ideological belief in the herb as a cure for multiple diseases. In fact, this plant has occupied special place for its wide range of medicinal value. Consequently, black cumin has been extensively studied particularly, which justifies its broad traditional therapeutic value.

Hypoglycemic impact of oilseeds

In view of the folkloric use of plant mixture extracts for treatment of diabetes in the Middle East,[13], studied a plant mixture (black cumin, Myrrh, Gum olybanum and Gum asafoetida) for its blood glucose lowering effect in rats and found it effective. Further studies on the plant mixture containing black cumin, revealed that the blood glucose lowering effect was due to the inhibition of hepatic gluconeogenesis and the plant extract mixture may prove to be a useful therapeutic agent in the treatment of noninsulin dependent diabetes mellitus. An aqueous decoction of a plant mixture containing black cumin was found to lower the blood glucose level significantly after oral administration,[10,12]. The intraperitoneal administration of volatile oil produced a significant hypoglycemic effect in normal and alloxan-induced diabetic rabbits.[16]. In a more recent study, the seed extract when given orally decreased the elevated glucose levels in alloxan-induced diabetic rabbits after 2 months of treatment[78]. Another study was designed to investigate the possible insulinotropic properties of seed oil in Streptozotocin plus Nicotinamide-induced diabetes mellitus in hamsters. After four weeks of treatment with oil, significant decrease in blood glucose level together with significant increase in serum albumin level were observed. The results showed that the hypoglycemic effect of seed oil was, at least partly, because of a stimulatory effect on beta cell function with consequent increase in serum insulin level and possess insulinotropic properties in type II like model[48]. The hypoglycemic effect of black cumin was also supposed to be mediated by extrapancreatic actions rather than by stimulated insulin release[57]. On the other side, the effect of seed oil on blood glucose concentrations was studied in Streptozotocin-induced diabetic rats. The effect of seed oil and other constituents such as nigellone and thymoquinone were studied on insulin secretions of isolated rat pancreatic islets in the presence of 3, 5.6 or 11.1 mM glucose. Oil significantly lowered the blood glucose concentrations in diabetic rats after 2, 4 and 6 weeks, which was, however, not paralleled by a stimulation of insulin release in the presence of oil, nigellone or thymoquinone; thus indicating the extrapancreatic actions to be responsible for hypoglycemic effects of black cumin oil. A recent clinical study on human volunteers showed that 1 g of black seeds twice daily caused a decrease in blood glucose level after 2 weeks of oral treatment.[28].

Impacts on immune system and cancer

Black seeds and its oil have been traditionally used as a tonic to promote health and prevent diseases. They were reported to exhibit immunopotentiating, immunomodulating and interferon-like activities.[54]. The ethanolic extract was found to inhibit cancer cells and endothelial cells progression in vitro[76,103]. The protective effect of black grains as nutraceuticals was studied on the oxidative stress and carcinogenesis induced by methyl nitrosourea in Sprague Dawley rats and it was found to produce about 80% protection against methyl nitrosourea-induced oxidative stress, inflammatory response and carcinogenesis[50]. The alcoholic extract also showed cytotoxic activity and was found to cure oral cancers.[97]. Mixture of crude gum, a fixed oil and two purified components of black cumin seed, thymoquinone and dithymoquinone were assayed in vitro for their cytotoxicity for several parental and multi drug resistant human tumor cell lines. Although as much as 1% w/v of the gum or oil was devoid of cytotoxicity, both thymoquinone and dithymoquinone
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were found to be cytotoxic for several types of human tumor cells. The proteins of black cumin fractionated by ion-exchange chromatography were also found to possess immunomodulatory effect. The effect of these proteins on the production of cytokines was further evaluated by using specific enzyme-linked immunosorbant assay (ELISA). The results, however, showed that the fractionated protein was less effective when compared with whole protein. Topical application of the seed extract inhibited skin carcinogenesis in mice and intraperitoneal administration (100 mg/kg body weight) delayed the onset of 1 papilloma formation. The active principle of black cumin seeds containing certain fatty acids was studied for anti-tumor activities in vivo. A fraction of the ethanolic extract of black cumin seeds was studied in mice against Ehrlich ascites carcinoma, Dalton’s lymphoma ascites and Sarcoma-180 cells in vitro and in vivo. The active principle showed complete inhibition in vivo and 50% cytotoxicity in vitro studies. In mice bearing Ehrlich ascites carcinoma xenograft, thymoquinone (from volatile oil) significantly enhanced the anti-tumor effect of ifosfamide (analogue of cyclophosphamide). There was also less weight loss and lower mortality rate compared to ifosfamide single therapy, thus thymoquinone was found to improve the therapeutic efficacy of ifosfamide by both decreasing ifosfamide-induced nephrotoxicity and improving its anti-tumor activity. Another investigation mentioned also that thymoquinone inhibited the benzopyrene-induced forestomach carcinogenesis in mice. The possible modes of action were discussed to be through its antioxidant and anti-inflammatory activities coupled with enhancement of detoxification process. In addition, thymoquinone-induced cytotoxicity was investigated in a study using canine osteosarcoma, its cisplatin-resistant variant, human breast adenocarcinoma, human ovarian adenocarcinoma and Madin-Darby canine (MDCK) cell lines. Thymoquinone-induced cytotoxicity was determined using a proliferation assay (MTT assay) and apoptosis assays. Effects on the cell cycle were determined using flow cytometry and thymoquinone was found to produce cell cycle arrest. Moreover, the aqueous and alcoholic extracts of black cumin alone or in combination with H₂O₂ as an oxidative stressor, were found to be effective in inactivating MCF-7 breast cancer cells. The fresh aqueous extract augmented Natural Killer Cells (62.3%) in developing cytototoxicity against YAC in vitro. Fresh aqueous extracts appeared to be more potent than old dried extracts or ethanolic extracts. Aqueous extract was also found to significantly augment the splenic natural killer cells in generating cytototoxicity in mice against YAC tumor targets. In a study using murine Cytomegalovirus as a model, intraperitoneal administration of oil substantially decreased the viral load in liver and spleen. There was an increase in interferon, macrophages and CD4+ T cells and decrease in both number and function of NK cells. On day 10, the virus titer was undetectable in the spleen and liver of infected mice, while positive in controls. A fraction of the ethanolic extract of black seeds was studied in mice against intraperitoneally implanted murine P388 leukemia and subcutaneously implanted Lewis lung carcinoma cells. The life span of treated mice increased by 153% as compared to dimethyl sulphoxide-treated control mice. Hederin, a triterpene saponin isolated from this fraction produced significant tumor inhibition rates; while, the underlying mechanism(s) of antitumor activity of Hederin remained to be established. In a recent study, the stimulating effect of hederin on the release of nitric oxide and upregulation of inducible nitric oxide synthase gene expression in mouse macrophages were examined. Thus showing a mechanism responsible for its biological effects including its antitumor activities. In another study, the anti-tumor effect of thymoquinone was investigated both in vivo and in vitro in male Swiss albino rats on fibrosarcoma induced by 20-methylenolanthrene and it was found to inhibit tumor incidence and tumor burden significantly. The possible modes of action were discussed as its antioxidant activity and interference with DNA synthesis coupled with enhancement of detoxification processes.

Antimicrobials effects

Black cumin extract and its constituents have been extensively studied for its their antimicrobial effect against a wide range of bacterial, fungal and
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parasitic organisms. The essential oil at various dilutions was screened in vitro against some microbes and helminths and it was found to exhibit promising activity against Shigella flexneri. It also showed anthelmintic activity against hook worms and nodular worms. The methanolic extract was found to exhibit anti-plaque action by potently inhibiting Streptococcus mutans, thus also preventing dental caries. Alcoholic extracts showed also antibacterial activity against Micrococcus pyogenes var. aureus. It was also found to possess antibacterial activity against Shigella dysenteriae, S. sonnei, S. boydii, Vibrio cholerae and Escherichia coli. The ether extracts showed in vitro antimicrobial activity against Gram-positive bacteria; e.g. Staphylococcus aureus, Gram-negative bacteria; e.g. Pseudomonas aeruginosa and Escherichia coli. The ethanolic extract was found to possess anticestodal effect in children. It was found also that the aqueous extract possess potent in vivo antifungal activity against Candidiasis in mice. The protective effect of black seed extract and its main constituent, thymoquinone, was studied on mouse cells infected with schistosomiasis. Bone marrow cells and spleen cells were used in vivo and in vitro respectively to evaluate the protective effects of these compounds against chromosomal aberrations induced as a result of schistosomiasis.

Anti-inflammatory impact

Black cumin fixed sees oil is of great use in skin eruptions, paralysis, hemiplegia, back pain, rheumatism and related inflammatory diseases on external application. The crude oil and thymoquinone both have been found to inhibit the eicosanoid generation and membrane lipid peroxidation, through the inhibition of cyclooxygenase and 5-lipooxygenase pathways of arachidonate metabolism, thus responsible for the anti-inflammatory activity. The aqueous extract was investigated for anti-inflammatory, analgesic and antipyretic activities in animal models. The anti-inflammatory effect was demonstrated by its inhibitory effect on carrageenan-induced paw edema and analgesic effect by significant increase in hot plate reaction time in mice. However, it showed no effect on yeast-induced pyrexia. Essential oil and its active principle thymoquinone, was found to possess dose-dependent anti-inflammatory activities and inhibited edema and granuloma formation. In a recent study, black seed oil, nigellone (polythymoquinone) and derived thymoquinone were studied to evaluate their effect on the formation of 5-lipoxygenase (5-LO) products from polymorphonuclear leukocytes (PMNL). They were found to produce concentration dependent inhibition of 5-LO products and 5-hydroxy eicosa-tetraenoic acid (5-HETE) production, probably due to an antioxidant action, thus showing in part their role in ameliorating inflammatory diseases.

Impact on the gastrointestinal system

Black seeds have been widely used as gastro intestinal disorders. The aqueous extract of the seeds was reported to exhibit anti-ulcer activity by decreasing the volume of acid in gastric juice in acetylsalicylic acid (ASA)-treated rats. Alcoholic extract was investigated in rats to evaluate the antulcer activity by using two models, i.e. pyloric ligation and aspirin-induced gastric ulcer. The volume of gastric acid secretion, free acidity, total acidity and ulcer index were significantly reduced. Administration of black seed oil in rats produced a significant increase in mucin content and glutathione level and a significant decrease in mucosal histamine content in the stomach, leading to significant protection against ethanol-induced ulcer in rats. Recently, seed oil and thymoquinone were found to possess gastroprotective effect against gastric lesions, which may be related to the conservation of the gastric mucosal redox state. Moreover, the aqueous seed extract caused mild to moderate dose-dependent relaxation effects, increased the sensitivity of the ileum to ace-tylcholine and interacted with serotonin in a dose-dependent manner. The volatile oil and ethanolic extract inhibited spontaneous movements of the rabbit jejunum as well as agonist-induced contractions and the spasmyloitic effect involved calcium channel blockade. The aqueous-methanolic extract also showed spasmyloitic effect mediated through calcium antagonist effect thus providing scientific basis for its traditional use in diarrhoea. In addition, the hepatoprotective effect of seed oil was shown in some models of liver toxicity. In Schistosoma mansoni infected
mice, the oil succeeded partially to correct the previous changes in L-alanine aminotransferase (ALT), Gamma glutamyl transferase (GGT) and Alkaline phosphatase (AP) activity as well as the Albumin content in serum. The oil was suggested to play a role against the alterations caused by *Schistosoma mansoni* infection, an effect which may be induced partly by improving the immunological host system and to some extent with its antioxidant effect[73]. Thymoquinone was found to be hepatoprotective against ter-butyl-hydroperoxide-induced hepatotoxicity[34] and protecting liver also against carbon tetrachloride-induced hepatotoxicity in mice via its antioxidant mechanism[84]. More recently, it has been shown that thymol, one of the constituents of black seeds volatile oil, also exhibits hepatoprotective effect in rodents[60]. Another study showed the possible effects of thymoquinone on acetic acid-induced colitis in rats. The smaller dose of thymoquinone (5 mg/Kg) produced partial protection; whereas, higher dose (10 mg/Kg) was found to give complete protection even significantly higher than sulfasalazine. The possible mechanism of the protective effects might be partly due to an antioxidant action[70].

**Impacts on the cardiovascular system**

Volatile oil of black seed exhibited a depressant action on the frog heart and a relaxant effect on isolated smooth muscles of rat. The volatile oil from the seeds and its constituent thymoquinone, induced the cardiovascular depressant effects, which were mediated mainly centrally via indirect and direct mechanisms and involved both 5-hydroxytryptaminergic and muscarinic mechanisms[43]. On the other side, the unsaponifiable matter of the fixed oil showed a marked depressant effect on heart and produced bradycardia[43]. In another study, the crude extract of black cumin was found to significantly lower blood pressure in spontaneously hypertensive rats similar to that of nifedipine[108]. Recently, it was observed that the active ingredients of black seeds, such as thymol lower blood pressure through blockade of calcium channels[52]. These studies showed that the plant contains multiple chemicals with antihypertensive effect acting at multiple sites. Black cumin seed treatment was also found to lower the levels of serum cholesterol[87]. In addition, supporting the traditional use of black seeds as a treatment of dyslipidemia and hyperglycemia, the effects of the fixed oil in rats were investigated by monitoring blood homeostasis and body weight as well as toxicity. The serum cholesterol, triglycerides and glucose levels and the count of leukocytes and platelets decreased while hematocrit and hemoglobin levels increased significantly[108]. Recently, the effect of crushed seeds and total oil were studied on serum levels of glucose, cholesterol, triglycerides, creatine kinase, prolactin, red blood cells, white blood cells, platelets, haemoglobin and some liver enzymes such as alanine aminotransferase (ALT), aspartate aminotransferase (AST), alkaline phosphatase (ALP) and gamma glutamyltransferase in healthy female volunteers. Both crushed seeds and total oil decreased glucose, prolactins, triglycerides and cholesterol level. Crushed seeds produced a significant increase in RBCs, WBCs and hemoglobin levels, while total oils increased hemoglobin levels. Only the total oil produced a significant increase in ALT and AST. Both total oil and crushed seeds showed a significant increase in gamma glutamyltransferase and ALP[89]. The oilseed extract of was found to produce protection against cisplatin-induced falls in hemoglobin levels and leukocyte counts. In a recent study[29], studied the effect of thymoquinone on the blood levels of cholesterol, triglycerides, HDL and LDL in albino rats. After 4 days of as a reducing effect on triglycerides, HDL and LDL was commenced[29]. Moreover, methanolic soluble portion of black cumin oil, showed inhibitory effects on arachidonic acid induced platelet aggregation and blood coagulation. Methanolic soluble part was purified to isolate a new compound 2-(2-methoxypropyl)-5-methyl-1,1,4-benenediol and two known compounds, thymol and carvacrol, having very strong inhibitory activity[49].

**CONCLUSION**

Interest in newer sources of oilseeds has recently grown. Oilseeds are important sources of oils of nutritional, industrial and pharmaceutical importance. Among the various oilseeds, black cumin (*Nigella sativa* L.) is of particular interest because it
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may be utilized for the production of formulations containing phytochemicals with significant antioxidant properties and health benefits. Although black cumin has been part of a supplemental diet in many parts of the world and their consumption is also becoming increasingly popular in the non-producer countries, information on the phytochemicals in these oils is limited. Yet these phytochemicals may bring nutraceutical and functional benefits to food systems. This points out the fact that black cumin seeds contain both active proteins and lipid soluble elements, thus proving the multiple mechanisms of action behind this phytotherapeutic agent. Crude fixed seed oil is a valuable source of essential fatty acids, phytosterols, glycolipids and phospholipids. The high levels of those bioactive lipids is of importance in nutritional applications. On the other hand, black cumin has significant effects on multiple biological systems. Both ethanolic and aqueous extracts as well as the volatile oil have been proven to possess beneficial effects. Most of the pharmacological activities are attributed to the presence of thymoquinone as an active component. Lately black seed has become an important topic for research worldwide, but more studies need to be conducted to find new possible activities of this versatile phytotherapeutic agent as well as clinical trials to prove the therapeutic efficiency of the plant.

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