



Influence of Carmosine (E122) on oxidative stress status and the protective effect of vitamins C and E in male rats

Ali N. Fijer, Lamia A M. Al-Mashhedy

Chemistry Dept. College of Education, AL-Qadissiya University, Iraq
Chemistry Dept. College of Science, Babylon University, Iraq

Abstract: Carmosine (E122) is a pigment structure of one of dyes type, azo (Azo food), which is widely used in ice cream, soft drinks, sauces, fish and meat as well as with desserts and others. The current study was conducted to verify the effects of different doses of the dye E122 on some calibrated physiological: (SOD, GST, GPx, MDA, NO and TAOC). The experiment included 48 rats were divided into eight equal groups (six animals in each group).

The results of the present study recorded, there are a significant decrease in (SOD, GST, Gpx and TAOC) as well as a significant increase in NO & MDA in the positive control group (G3) compared with negative control group. In the same time There are a significant increase in the SOD, GST, GPx and TAOC in the groups that treated with vitamin (C and E) alone, whereas there are significant decrease in the levels of (NO & MDA) compared with positive control group.

Key words: carmosine dye, oxidative stress, vitamin C, vitamin E, male rats.

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