

BUKTI KORESPONDENSI ARTIKEL

JUDUL ARTIKEL : Immunomodulatory activity of yogurt fortified with roselle (*Hibiscus sabdariffa* L.) extract

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--

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Fakultas Farmasi

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Could we find the information about the progress of manuscript with ID IFRJ19540 - The activity of yoghurt fortified with rosella (*Hibiscus sabdariffa* L) extract as immunomodulator?

The status in the system is still under review.

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Apologies for the late reply and inconvenience caused.
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Apologies again.

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Ms. Norhafizah Mohamad Noh
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Dear Dr. Mahfudh,
Apologies for the late response.
Upon checking in the system, your paper received one review and I already urge the editor to decide on this paper as it has been a while.
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22 Jul 2020, 10:42 ☆ ↶ ⋮

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The activity of yoghurt fortified with rosella (*Hibiscus sabdariffa* L) extract as immunomodulator

Journal:	<i>International Food Research Journal</i>
Manuscript ID	IFRJ19540
Manuscript Type:	Original Article
Keyword:	yoghurt, rosella, immunomodulator

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1 **The activity of yoghurt fortified with rosella (*Hibiscus sabdariffa* L)**
2 **extract as immunomodulator**

3

4 **Abstract**

5 Yoghurt is probiotic food which can use as functional food to increase the
6 immune system. The addition of some fruit extract could increase the
7 activity. Rosella (*Hibiscus sabdariffa* L) was reported to have
8 immunomodulatory activity. The *in vivo* study was carried out to prove the
9 potency of yoghurt fortified by rosella extract in increasing of immune
10 system. This research was carried out *in vivo* using 25 male Balb./C mice
11 which were divided into 5 groups consisting of normal groups, yogurt
12 treatment group, rosella-fortified yogurt treatment group consisting of 2%,
13 4% and 8% of rosella extract. The results showed that there was a
14 significantly increase in the macrophage phagocytic activity and lymphocyte
15 proliferation ($p < 0.05$). The percentage data on phagocytic activity of
16 macrophages in yoghurt fortified rosella 2%, 4% and 8% respectively were
17 89%, 97% and 45%. While the lymphocyte proliferation in yoghurt fortified
18 with rosella 2%, 4% and 8% respectively 0,50%, 0,79% and 0,68%. The
19 observation on Interleukin-10 and interleukin-14 were also found to
20 increase significantly ($p < 0.05$). It can be concluded that the administration
21 of fortified yoghurt rosella extract 2%; 4%; 8% can be used as an
22 immunomodulatory

23

24 **Keywords:** yoghurt, rosella, immunomodulator

25

26 **Introduction**

27 Yogurt is a fermented product from dairy products which is involved
28 the lactic acid bacteria (LAB) in the process. Some bacteria were frequently
29 used including *Lactobacillus bulgaricus* and *Streptococcus thermophiles*. *S.*
30 *thermophilus* is a bacterium that produces lactic acid while *L. bulgaricus*
31 has proteolytic activity and peptidase, these two bacteria play an important
32 role in the formation of texture and taste in yogurt. The bacteria *L.*
33 *bulgaricus* and *S. thermophilus* will produce more acid and can reduce the
34 pH of 4.6 or lower so that the taste of yogurt becomes acidic (Baglio, 2014).

35 Lactic acid bacteria (LAB) have the ability to produce compounds
36 that can kill pathogenic bacteria (Azcárate-peril *et al.*, 2005; Parada *et al.*,
37 2007). Some researchers report that consuming *Lactobacillus* BAL can
38 improve cellular and humoral immune systems including increased
39 population and proliferation of lymphocyte cells, production of interferon- γ
40 (IFN- γ) cytokines, interleukin-12 (IL-12), IL-10, Th immune cells and
41 immunoglobulins (Ig) A, IgE, IgG, and IgM (Gackowska *et al.*, 2006) and T
42 cells and B cells that produce IL-14 (Galdeano and Perdigo, 2006; Rungsri
43 *et al.*, 2017).

44 Rosella (*Hibiscus sabdariffa* L) has been widely used to prevent
45 disease because of the high content of antioxidants (Nurkhasanah *et al.*,
46 2017; Nurkhasanah *et al.*, 2018). Rosella extract were also reported to
47 increase the secretion of IL-10 and IL-14 (Nurkhasanah, 2015). The high
48 content of antocyanins in the rosella extract is closely related to this

49 antioxidant activity. Anthocyanin can stimulate the immune system by
50 increasing cytokine production (Zafra-stone *et al.* 2007). Antocyanin
51 compounds are more stable in acidic or low pH conditions (Oancea and
52 Drăghici, 2013). Addition of roselle extract to yogurt will increase the
53 stability of the anthocyanin and consider to increase the activity.

54

55 **Materials and methods**

56 *Materials*

57 The rosella calyx was found from Kulon Progo, Yogyakarta,
58 Indonesia and identified its authenticity in the Laboratory of Biology of
59 Universitas Ahmad Dahlan. The animal test used were Balb/C mice was
60 found from Integrated Research Laboratory Universitas Gadjah Mada.

61

62 *Preparation of extract*

63 The rosella calyx was extracted with water. The 100 g of rosella
64 calyx powder was added with 200 mL of water and heated for 15 minutes
65 on 90°C. After heating, the extract was filtered and the volume of extract
66 was added with water up to 100 mL. The concentration of the stock is
67 100%.

68

69 *Yoghurt preparation*

70 The 13 grams of Dancow® full cream milk was mixed with water to
71 100 mL (concentration 13%) are heated until the temperature of 60°C while
72 stirring and maintaining temperature for 30 minutes, then cooled it to 43°C.

73 Starter inoculation contain culture of *L. bulgaricus* and *S. thermophilus*) with
74 a volume ratio of 1:1. The 3 mL of inoculation starter was added to the milk,
75 until the volume of 100mL. The mixture was then incubated at 37°C for 16
76 hours.

77

78 *Fortification of rosella extract into yoghurt*

79 The yogurt was added with rosella extract with variations in
80 concentrations of 2%, 4%, and 8% v/v. Beside the rosella extract, yoghurt
81 was also added with honey to improve the taste and reduce the acid taste.
82 The formula of fortification was presented in Table 1.

83

84 *Animal treatment*

85 The research design and use of test animals in this study have
86 received ethical approval from the Ahmad Dahlan University Ethics
87 Research Committee by number of 011710141. The test animal (25 mice)
88 was divided into 5 groups, each group consist of 5 mice. All mice were
89 adapted for 1 week. Group I is a normal group of mice that are only given
90 food and drink. Group II is a group was given plain yogurt. Group III, IV and
91 V were given fortified yogurt with honey and rosella 2%, 4% and 8%
92 respectively. Each group was treated for 21 days orally with dose of
93 2mL/kgBW. On day 22 mice were induced by using lipopolysachcharide
94 (LPS).

95

96 *The isolation of peritoneal macrophage*

97 Mice that have been treated for 21 days, then killed using narcose
98 with chloroform. The mice are placed on their backs, then the skin of the
99 abdomen is opened and cleaned in the peritoneal sheath with 70% alcohol.
100 The 10 ml of cold RPMI was injected into the peritoneal cavity and wait for
101 3 minutes while slowly massaging. Peritoneal fluid is removed from the
102 peritoneal cavity by pressing the organ with 2 fingers, then the fluid was
103 aspirated with syringe injection tube. The liquid obtained was then
104 centrifuged at 1,200 rpm for 10 minutes. The supernatant was removed and
105 added 3 ml of RPMI medium. The number of cells was counted with a
106 hemocytometer and was resuspended to make density of $2,5 \times 10^6$ cell/ ml).
107 The isolated macrophage was cultured by RPMI medium in 5% CO₂
108 incubator.



109

110 *Immunocytochemistry assay for detection of IL-10 and IL-14*

111 The immunochemistry of IL-10 and IL-14 was carried out using
112 method as reported previously (Nurkhasanah, 2015). The specific antibody
113 anti IL-10 (Biovision) and anti IL-14 was used for the study. The
114 immunocytochemistry was carried out indirectly by secondary antibody and
115 labelled with dimethyl amino benzidine (DAB) as chromogene. Mayer-
116 Hematocsylin counter stain was added to make clear observation. The cell
117 with positive expression of IL-10 or IL-14 will show brown colour while the
118 cells with negative expression of IL-10 or IL-14 will show blue colour.

119

120 *Phagocytosis assay*

121 Following isolation of peritoneal macrophage, the cells were
122 cultured at the cover slips and placed on 6 wells microplate and then
123 incubated for 24 hours. After incubation, the cells were washed twice with
124 RPMI-1640. The suspension of latex with density of 5×10^6 (200
125 microliter/wells) was added in each well and incubated at 5% CO₂
126 incubator, 37°C for 60 minutes. The cells were then washed with PBS 3
127 times to remove excess latex beads. The cells was dried at room
128 temperature and fixed with methanol for 30 seconds. The cells was then
129 stained with giemsa for 10 minutes and then washed with distilled water.

130 The number of macrophages that phagocyte latex beads and the
131 number of latex beads phacytosed by macrophages is calculated under a
132 light microscope with magnification 400x to calculate the active phagocytic
133 cells and phagocytosis index (Nurkhasanah *et al.*, 2017).

134

135 *Lymphocyte proliferation assay*

136 The lymphocyte proliferation assay was carried out using cells
137 which isolated from the spleen of treated mice. The spleen was placed in a
138 petri dish containing 5 mL of RPMI medium. The RPMI was inserted to the
139 spleen to isolate the lymphatic fluid nad limphocyte cells.

140 The cell suspension was centrifuged at 1200 rpm for 10 minutes to
141 get pellets. The supernatant was discarded, the pellet was then suspended
142 in 1 mL of ammonium chloride buffer to lyse erythrocytes. Cells were then
143 mixed using a pipette and left at room temperature for 5 minutes. The
144 pellets were washed twice using RPMI and centrifuged at 1200 rpm, 4°C for

145 10 minutes. The lymphocyte cells were counted using haemocytometer and
146 added with RPMI to get the density 1.5×10^6 cells/mL. The cells were then
147 divided into 96 wells microplate (100 μ l per well) and incubated in a 5% CO₂
148 incubator at 37°C for 72 hours.

149 Following incubation, each well was added 50 μ l MTT 0.1 mg/ml
150 and then incubated at 37°C in the 5%CO₂ incubator for 4 hours. Living cells
151 will react with MTT to form purple formazan. The MTT reaction was
152 stopped by adding 100 μ l of 10% SDS solution in 0.01 N HCl in each well.
153 Then, the microplate is stored at room temperature for 12 hours in dark
154 conditions. Then the absorbance was determined using ELISA reader with
155 a wavelength of 595 nm.

156

157 **Result and discussion**

158 The treatment of yoghurt+rosella extract was carried out for 21
159 days. Following the complete of treatment, the mice was injected by
160 lipopolysachcharide (LPS). The treatment of LPS will induce the immune
161 respon through the activation of macrophage and cytokine secretion as
162 LPS recognise as antigen. The different respon will occure between the
163 groups.

164

165 *Increasing of Interleukin-10 and interleukin-14 after treatment with*
166 *yoghurt+rosella extract*

167 Yogurt is prepared by adding lactic acid bacteria (LAB). This
168 bacteria will convert natural milk sugar into lactic acid and cause the

169 increasing of acidity of milk into pH 4-5. It also change the consistency of
170 milk from liquid become pasta. Generally yogurt cultures involve two or
171 more different bacteria for the fermentation process, usually *Streptococcus*
172 *salivarius* and *thermophilus* and the genus *Lactobacillus*, such as
173 *L.acidophilus*, *bulgaricus*, *casei* and *bifidus*

174 The potency of yoghurt as immunomodulator has been reported in
175 several studies (Astawan *et al.*, 2011; Santagati *et al.*, 2012; Rungsri *et al.*,
176 2017). The fortified of yoghurt with rosella extract was expected to increase
177 the effect of yoghurt as well as rosella extract as immunomodulatory agent.

178 Interleukin-10 (IL-10) is expressed by myeloid, dendritic (DC) cells,
179 and macrophages to respond microbes invading through extra cellular
180 signal regulated kinase 1 (ERK1) and ERK2 pathways. Through this
181 pathway the signaling escalation is activated in the cells resulting in the
182 expression of IL-10 (Saraiva and O'Garra, 2010). The present study found
183 that treatment with yoghurt fortified with rosella extract increase the IL-10
184 expression in macrophage cells as showed in Table 2.

185 The IL-10 level was found to increase in yoghurt+rosella extract
186 group compare to plain yoghurt group as well as normal group. The finding
187 was met to (Fakeye, 2008; Nurkhasanah, 2015) which reported that
188 treatment with rosella extract and fraction increase the IL-10 expression.
189 Increasing of IL-10 was followed by decreasing of pro inflammatory
190 cytokine TNF- α and affected the B cell maturation and antibody production
191 (Fakeye, 2008).

192 Treatment with plain yoghurt was also found to increase the
193 expression of IL-10, but the treatment with yoghurt+rosella extract give
194 higher increasing. The probiotic yoghurt was also found to stimulate the
195 immune respon. It was reported that yoghurt probiotic could increase the
196 IL-6 and IL-10 in patient with inflammatory bowel disease (Shadnoush *et*
197 *al.*, 2013). Probiotic can induce the dendritic cells and increase the
198 production of IL-10 (Becker *et al.*, 2004).

199 The increasing of IL-10 was followed by decreasing of TNF- α
200 expression. IL-10 was reported as potent antiinflammatory cytokine in
201 several studies (Couper *et al.*, 2008; Saraiva and O'Garra, 2010). The
202 increasing of IL-10 enhances the differentiation of IL-10-secreting Treg
203 cells, thus providing a positive regulatory loop for its induction. IL-10 also
204 activates mast cells and enhances the functions of CD8+ T cells, NK cells
205 and B cells. So, IL-10 is a cytokine with important effects on the
206 development of an immune response (Saraiva and O'Garra, 2010).

207 The current study also was found that treatment of yoghurt+rosella
208 extract increase the IL-14 cytokines. The Table 1 showed that treatment
209 with yoghurt+rosella extract give higher increasing compare to treatment
210 with plain yoghurt as well as normal group.. This result showed that the
211 highest level of IL-14 was showed in concentration treatment of yoghurt+
212 rosella extract 4%. The current study was met to the previous study
213 (Nurkhasanah, 2015) which also reported the increasing of IL-14 after
214 treatment with rosella extract. The antocyanin which found abundantly in
215 rosella extract are potential antioxidant compound (Zafra-stone *et al.*, 2007)

216 which can induce some cytokines production. Antioxidants Interleukin-14 is a
217 cytokine which has important role in immune system. IL-14 can produce
218 following activation of B cell and T cell (Leca *et al.*, 2008).

219

220 *Increasing of phagocytic activity*

221 The phagocytosis activity was evaluated using latex beads
222 Macrophage activity can be stimulated by the presence of antigens in the
223 form of macromolecules or pathogens. Latex is a macromolecule and
224 considered as nonself which is used as a model to stimulate phagocytic
225 activity of macrophages. Phagocytosis is a process of eliminating of
226 bacteria and other non nonself.

227 The parameter for evaluating macrophage phagocytosis assay were
228 the active phagocytic cell (APC), phagocytic capacity and Phagocytosis
229 index (IP). The APC parameter represent the number of macrophage cells
230 that phagocytes latex cells in 100 macrophage cells. The phagocytic
231 capacity represented the amount of latex which is phagocytosed in 100
232 macrophage cells and the Phagocytosis Index (PI) represent the average of
233 latex which is phagocytosed by active phagocytic cells. The result of
234 phagocytic activity after treatment with yoghurt+rosella extract were
235 presented in Table 3.

236 The result showed that there are significant differences between the
237 treatment groups with the normal group as well as the yogurt group. In the
238 comparison of normal groups with yogurt, it can be seen that there are
239 significant differences in SFA and phagocytic capacity but there is no

240 significant difference in the phagocytosis index. Treatment with plain
241 yoghurt has an effect in increasing the SFA value and phagocytic capacity.

242 The previous study also reported that probiotic could increase the immune
243 system through the activation of phagocytosis of macrophage to eliminat
244 the invader (Toma and Pokrotnieks, 2006).

245 Rosella contains antioxidant compounds which have important role
246 in immune system stimulaion through preventing of cell damage from free
247 radicals. Macrophages are known to be able to produce free radicals and
248 H₂O₂ which play an important role in defense against microbes or other
249 nonself objects (Puertollano *et al.*, 2011). The excessive of free radicals
250 can cause damage to immune system. The provision of appropriate
251 antioxidants is important to avoid damage of free radicals to immune cells.

252 The current study showed that yogurt fortified with rosella extract
253 can increase the phagocytic activity and the highest activity with parameter
254 of active phagocytic cells (APC), phagocytosis capacity and phagocytosis
255 index was shown by the group of yoghurt which fortified by 4% rosella
256 extract.

257 The several studies on yogurt was also revealed the effect of
258 probiotics on increasing the immunity through. The lactic acid bacteria has
259 been showed increase the activity of immune respon by increase the
260 activity of NK cell (Gill *et al.*, 2001). Antocyanin compounds, which is found
261 abundantly in rosella extract was also reported to increase the the immune
262 system through increasing of phagocytic activity of macrophage.

263

264 *The increasing of lymphocyte proliferation*

265 Lymphocyte cell has important role in immune respon both in the
266 innate and adaptive immunity. The increasing of lymphocyte proliferation is
267 one of parameter of good immune respon. In this study, the lymphocyte
268 proliferation activity was observed using the MTT assay method. In this
269 method, MTT (3- (4,5-dimethylthiasil-2-yl) -2,5 diphenyl-tetrazolium
270 bromide) tetrazolium salt will convert into a color product with a succulent
271 tetrazolium reductase system in the living cell, through mitochondrial cell
272 respiration. So that it will form formazan crystals. The formation of
273 formazan crystals was correlated with the number of living cells. Then it can
274 be said when the absorbance value is increased, it showed the more
275 number of lymphocyte cells. The increasing number of lymphocyte cells
276 after treatment with yoghurt fortified with rosella extract was presented on
277 Table 4.

278 The results showed that the proliferation in plain yoghurt treated
279 group was higher than normal group ($p < 0.05$). Furthermore, the results
280 lymphocyte proliferation was higher in the yoghurt fortified with rosella
281 extract group. The higher concentration of rosella extract the higher of
282 lymphocyte proliferation. This result showed that activity of increasing
283 lymphocyte proliferation was cummulative effect of yoghurt and rosella
284 extract. The activity of yoghurt fortified with rosella extract was much higher
285 in increasing of lymphocyte proliferation could be caused by the
286 antocyanin. Antocyanin will more stable in the lower pH and give higher
287 activity (Puspita and Kumalasari, 2018).

288 In the recent study, the LPS induction will promote the activation of
289 lymphocyte. Lymphocytes will play an important role in stimulating of
290 humoral and cellular immunological responses. When T lymphocytes are
291 stimulated it will release a lymphokine. Lymphokine has a role in stimulating
292 and activating macrophages in carrying out their phagocytic functions.
293 Active lymphocyte cells will produce lymphokine and IL-2 which trigger
294 lymphocyte proliferation (Pincrok, 2002).

295 Lymphocyte cells as specific immune responses associated with T
296 cells. T cell lymphocytes also play a role in B cell activation and
297 proliferation in producing antibodies and activation of macrophages in
298 phagocytosis (Baratawidjaya, 2006). The lymphocyte proliferation was
299 induced by binding of antigens to the surface receptors of T cells with IL-1
300 from APC which activates G-protein to produce phospholipase C. The
301 phospholipase C enzyme will hydrolyze phosphatidyl inositol biphosphate
302 (PIP₂) to produce glycerol (DAG) and inositol triphosphate (IP₃) as a
303 reactiv product. Furthermore, the release of Ca²⁺ increases due to
304 stimulation by IP₃ to the cytoplasm. Because an increase in Ca²⁺ will
305 stimulate the protein kinase C and 5-lipoxygenase enzymes. As a result of
306 this stimulation IL-2 will be produced which activates B cells/ T cells to
307 proliferate (Otsuka *et al.*, 2006).

308

309 **Conclusion**

310 Yoghurt fortified with rosella extract could increase the immune
311 respon through the increasing of interleukin-10 and interleukin-14
312 expression, macrophage phagocytosis activity and lymphocyte proliferation.

313

314 **Acknowledgment**

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318

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430 **Table 1:** The formula of yoghurt fortified by rosella extract

Materials	I	II (2%0	III (4%)	IV (8%)
Rosella Extract	-	2mL	4mL	8mL
Honey	-	8mL	8mL	8mL
Yogurt	100mL	90mL	90mL	90mL

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For Review Only

450 **Table 2.** The expression of Interleukin-10 and interleukin-14 of mice which
 451 is treated by yoghurt fortified with rosella extract

Group	IL-10 expression	IL-14 expression
Normal	47,67 ± 4,07 ^a	62,07 ± 6,83
Plain Yoghurt	66,26 ± 0,81 ^b	66,08 ± 7,38
Yoghurt+Rosella 2 %	80,24 ± 0,41 ^a	71,14 ± 1,86 ^b
Yoghurt+Rosella 4 %	90,25 ± 1,55 ^a	88,47 ± 0,75 ^{ab}
Yoghurt+Rosella 8 %	73,86 ± 1,99 ^a	75,93 ± 7,13 ^b

452 ^a Significantly different with plain yoghurt group (p<0.05)

453 ^b Significantly different with normal group (p<0.05)

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466 **Table 3.** The effect of yoghurt fortified by rosella extract **treatment** on
 467 phagocytic activity of macrophage

Group	Active phagocytic cells	Phagocytic capacity	Phagocytosis index (PI)
Normal	73 ± 7,18	155 ± 18,86 ^{ab}	2,12 ± 0,09 ^a
Plain Yoghurt	87 ± 7,13 ^b	187 ± 9,88 ^b	2,151 ± 0,10
Yoghurt+Rosella 2 %	89 ± 8,04 ^b	248 ± 21,14 ^{ab}	2,740 ± 0,23 ^{ab}
Yoghurt+Rosella 4 %	97 ± 1,00 ^b	306 ± 5,03 ^{ab}	3,158 ± 0,02 ^{ab}
Yoghurt+Rosella 8 %	45 ± 16,09 ^{ab}	98 ± 33,02 ^{ab}	2,207 ± 0,15 ^a

468 ^a Significantly different with plain yoghurt (p<0,05)

469 ^b Significantly different with normal group (p<0,05)

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482 **Table 4.** The absorbance of MTT in the proliferation assay on the yoghurt
483 fortified with rosella extract treated mice

Group	absorbance
Normal	0,27 ± 0,01 ^a
Plain Yoghurt	0,40 ± 0,02 ^b
Yoghurt+Rosella 2%	0,50 ± 0,03 ^{ab}
Yoghurt+Rosella 4%	0,79 ± 0,06 ^{ab}
Yoghurt+Rosella 8%	0,68 ± 0,04 ^{ab}

484 ^a Significantly different with plain yoghurt (p<0,05)

485 ^b Significantly different with normal group (p<0,05)

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Korespondensi 9-Sept 2020



Nurkhasanah Mahfudh <nurkhas@gmail.com>
to International ▾

9 Sept 2020, 12:59 ☆ ↶ ⋮

Dear editorial team of **IFRJ**

Here we submitted the revised version of our manuscript entitled "**Immunomodulatory activity of yogurt fortified with rosella (*Hibiscus sabdariffa* L) extract**" (**IFRJ 19540**). We have revised as suggested by reviewer. We changed the revised section to blue color. We also sent this manuscript to proofreading consultant to increase the quality of language and minimize the grammatical error. The certificate of proofreading was also provided.

Hopefully, the manuscript will fulfill the requirement to be published in your esteemed **journal (International Food Research Journal (IFRJ))**. We herewith conform that the work described has not been published before, that is not under consideration for publication elsewhere.

We also have uploaded to your system.

Thank you

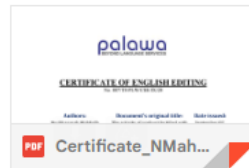
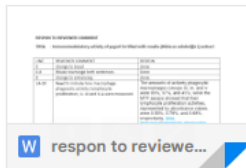
Sincerely yours,

—

Dr. Nurkhasanah, M.Si., Apt
Fakultas Farmasi
Universitas Ahmad Dahlan

Yogyakarta
Jl. Prof Soepomo, Janturan, Yogyakarta

3 Attachments • Scanned by Gmail ⓘ



RESPON PERBAIKAN DARI AUTHOR

RESPON TO REVIEWER COMMENT

Title : Immunomodulatory activity of yogurt fortified with rosella (*Hibiscus sabdariffa* L) extract

LINE	REVIEWER COMMENT	RESPON
5	change to boost	done
6-8	Please rearrange both sentences.	Done
9	change to enhancing	done
14-20	Need to include how macrophage phagocytic activity, lymphocyte proliferation, IL-10 and IL-4 were measured.	The amounts of actively phagocytic macrophages Groups III, IV, and V were 89%, 97%, and 45%, while the MTT assays showed that their lymphocyte proliferation activities, represented by absorbance values, were 0.50%, 0.79%, and 0.68%, respectively. Also, immunocytochemistry observation found that the secretions of interleukin-10 and interleukin-14 increased. Based on the statistical analysis, there was a significant increase in the phagocytic activity of macrophages, lymphocyte proliferation, and secretion of IL-10 and IL-14 (p<0.05).
28	Please merge with previous sentence. Include reference	done
52	add one more paragraph of justification of study.	the addition of rosella extract to yogurt is expected to stabilize and accentuate the activity of anthocyanin, which, in this study, was observed from the increased phagocytic activity of macrophages, lymphocyte proliferation, and cytokine production
60	add statement of approval by animal ethic committee and please include approval number	. The research design and use of test animals in this study have received ethical approval from the Research Ethics Committee of Universitas Ahmad Dahlan (No. 011710141).
84	remove to materials section	done
92	please specify daily or how many times in 21 days	These oral treatments lasted for 21 days and were administered once a day, with a dose of 2 mL/kg BW
107	complete RPMI or RPMI only..please specify	The isolated macrophage was cultured in the RPMI medium supplemented with FBS 10%
108	for how long	for 24 hours before receiving further treatment.

111-118	Please rearrange the sentences...Please include what tissue use and briefly describe the method. Please alert on grammar mistake	Macrophage isolated from the treated mice was cultured using coverslips in a 6-well microplate for 24 hours in a 5% CO ₂ incubator. Afterward, the medium was removed, and the macrophage was washed using PBS. The assay used two specific antibodies, namely anti-IL-10 and anti-IL-14 (Biovision), and was carried out indirectly using a secondary antibody that had been labeled with a chromogen, i.e., dimethylamino benzidine (DAB). Finally, the Mayer-Hematoxylin counterstain was added to facilitate clear observation. Brown marks the cells with positive expression of IL-10 or IL-14, while blue shows the cells with negative expression of IL-10 or IL-14
121-122	Please rearrange: the cells were culture on the cover slips that placed inside the 6 wells microplate	, the cells were cultured using coverslips that were placed inside a 6-well microplate
138-139	please rearrange this sentence and use proper words	Then, the complete RPMI medium was injected into the spleen tissue to isolate the lymphocytes
158-163	Please remove...just repetition	The authors argue that this statement is important to introduce the readers before they read the result of study
167-173	Please remove...another repetition	done
174-177	Please remove...another repetition	The authors argue that this statement is important to confirm the result of study
178-182	please rearrange the sentence	The IL-10 level also increased more significantly in the Groups III, IV, and V (yogurt+rosella extract treatment 2%, 4% and 8% respectively) than Groups I (normal) and II (plain yogurt). This finding is in agreement with (Fakeye, 2008; Nurkhasanah, 2015), which also reported that rosella extract and fraction increase IL-10 expression
183	need mention 2%, 4% and 8%	The IL-10 level also increased more significantly in the Groups III, IV, and V (yogurt+rosella extract treatment 2%, 4% and 8% respectively)
192	rearrange the sentence	Line 182 The same case applies to plain yogurt (Group II), which also increased such expression higher than Group I (normal) and stimulated the immune response

199	Remove..another repetition	done
204	reference	(Couper <i>et al.</i> , 2008; Saraiva and O'Garra, 2010)
208	2%, 4% and 8%	Line 200 2%, 4%, and 8%
208	Table 2	Table 2
224	reference	(Molina-Bolívar and Galisteo-González 2005)
236-241	need to rephrase this results...confusing	The macrophage phagocytic activities decreased as the rosella extract concentration increased. When applied In high concentrations, the antioxidant effects of rosella extract become the major mechanism. Antioxidants eliminate ROS production and cause further oxidative damage to cells. ROS are also known to activate macrophages that engulf harmful microorganisms and destroy them in phagosomes. In other words, a decrease in ROS lowers the phagocytic activity of macrophage (Wang et al. 2019).
245-246	please rephrase the sentence	Rosella contains antioxidant compounds that stimulate the immune system by preventing free radicals from causing cellular damage
249-251	rephrase the sentences and describe how h2o2 cause damage to immune system	Excess ROS can lower the immune system, damage macrophage, and induce the aging process of macrophage (Fresta et al. 2020; Wang et al. 2019)
252-256	please rephrase this paragraphh...please describe your results clearly based on the table..	Based on the analysis results, yogurt fortified with rosella extract could increase the phagocytic activity. Group IV (yougurt+rosella extract 4%) exhibited the highest activity, as observed from active phagocytic cells (APC), phagocytosis capacity, and phagocytosis index
257-258	please rephrase	Previous studies on yogurt have revealed the significance of probiotics in boosting the immune system
266-267	please describe further	The proliferation of lymphocytes is the first phase in a proper immune response as it produces effector lymphocytes that help remove a present antigen or memory lymphocytes that eliminate the same antigen in the future

269-275	another repetition	It has been simplified
282	rephrase..confusing	, the enhanced lymphocyte proliferation in the treatment groups was the cumulative effect of yogurt and rosella extract, which may be attributable to anthocyanins—a compound that is more stable in environments with lower pH
288-294	Rephrase.....not the correct statement	Based on the analysis results, LPS induced the activation of lymphocytes, i.e., cells that trigger humoral and cellular immunological responses. T lymphocytes, when stimulated, will release lymphokines, which function to activate macrophages in phagocytosis. Lymphokine and IL-2 are released by active lymphocyte cells, inducing lymphocyte proliferation (Pincrok, 2002).
295-307	Rephrase.....not the correct statement	T lymphocytes regulate specific immune responses associated with T cells and play a central role in the activation and proliferation of B cells to generate antibodies and activate macrophage in phagocytosis (Baratawidjaya, 2006). Lymphocyte proliferation starts with binding antigens with the surface of T cells receptors, which will induce the secretion of IL-1 and, subsequently, activate G-protein to produce phospholipase C. Phospholipase C enzyme will hydrolyze phosphatidylinositol bisphosphate (PIP2) to produce glycerol (DAG) and inositol triphosphate (IP3) as a reactive product. Furthermore, IP3 stimulates cytoplasm and increase the release of Ca ²⁺ , which will trigger the production of protein kinase C and 5-lipoxygenase enzymes. The result of IL-2 stimulation will induce the proliferation of B cells or T cells (Otsuka <i>et al.</i> , 2006).

CERTIFICATE OF ENGLISH EDITING

No. 007/TS-PLW/CEE/IX/20

Authors:	Document's original title:	Date issued:
Nurkhasanah Mahfudh Afandi Hadi Roichana Aifa Zakia Solechan	The activity of yoghurt fortified with rosella (<i>Hibiscus sabdariffa</i> L.) extract as immunomodulator	September 07, 2020

To whom it may concern,

This is to certify that the above manuscript has been proofread and edited by the Department of Language and Interpreting Consultancy of CV. Palawa Karya. The document has been reviewed for proper English language, including structure, grammar, spelling, punctuation, and style by one or more of our academic editors. The editor team ensures that the process did not alter the author(s)'s intended meaning. All amendments are visible with Microsoft Word's Track Changes feature, providing authors with option to reject or accept each change.

Best regards,




Erik Febriarta
Director of CV. Palawa Karya

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**Immunomodulatory activity of yogurt fortified with rosella (*Hibiscus
sabdarriffa* L) extract**

Abstract

Yogurt is a probiotic food that can boost the immune system, even when added with some fruit extract, such as rosella (*Hibiscus sabdariffa*). An in vivo study was carried out to prove the potency of yogurt fortified with rosella extract in enhancing the immune system using 25 male BALB/c mice. The test animals were divided into five groups, namely (I) normal group, (II) yogurt treatment group, and groups receiving yogurt fortified with (III) 2%, (IV) 4%, and (V) 8% of rosella extract. The effects of these treatments were evaluated from macrophage activity using the combination of latex beads and Giemsa staining. The amounts of actively phagocytic macrophages Groups III, IV, and V were 89%, 97%, and 45%, while the MTT assays showed that their lymphocyte proliferation activities, represented by absorbance values, were 0.50%, 0.79%, and 0.68%, respectively. Also, immunocytochemistry observation found that the secretions of interleukin-10 and interleukin-14 increased. Based on the statistical analysis, there was a significant increase in the phagocytic activity of macrophages, lymphocyte proliferation, and secretion of IL-10 and IL-14 ($p < 0.05$). Overall, yogurt fortified with 2%, 4%, and 8% of rosella extract can be used as immunomodulators.

Keywords: yogurt, rosella, immunomodulator

Introduction

Yogurt is the fermentation result of dairy products that most commonly involves lactic acid bacteria (LAB), *Lactobacillus bulgaricus*, and *Streptococcus thermophiles* in the preparation. *S. thermophilus* is a lactic acid-producing bacterium, while *L. bulgaricus* has proteolytic activity and peptidase, both of which play an essential role in forming the texture and taste of yogurt. They produce more acid and can reduce the pH to lower than 4.6, contributing to the sour taste of yogurt (Baglio, 2014).

Lactic acid bacteria (LAB) produce compounds that can kill pathogenic bacteria (Azcárate-peril *et al.*, 2005; Parada *et al.*, 2007). Prior scholars reported that consuming *Lactobacillus* (LAB) can improve cellular and humoral immune systems by enhancing the lymphocyte proliferation and the secretions of interferon- γ (IFN- γ), interleukin-12 (IL-12), IL-10, immunoglobulins (Ig) A, IgE, IgG, and IgM (Gackowska *et al.*, 2006), as well as T cells and B cells that produce IL-14 (Galdeano and Perdigo, 2006; Rungsri *et al.*, 2017).

Rosella (*Hibiscus sabdariffa* L) has been widely used to prevent various diseases because it is rich in antioxidants (Nurkhasanah *et al.*, 2017; Nurkhasanah *et al.*, 2018). Rosella extract reportedly increases the secretions of IL-10 and IL-14 (Nurkhasanah, 2015), and this antioxidant activity is attributable to the high content of anthocyanins. Anthocyanin can stimulate the immune system by increasing cytokine production (Zafra-stone *et al.* 2007). Because it is stable in acidic or low pH environments like yogurts (Oancea and Drăghici, 2013), the addition of rosella extract to yogurt is expected to stabilize and accentuate the activity of anthocyanin, [which, in this study, was observed from the increased phagocytic activity of macrophages, lymphocyte proliferation, and cytokine production.](#)

Materials and methods

Materials

The rosella plants chosen in this research were grown in Kulon Progo, Yogyakarta, Indonesia, and their calyxes were picked and tested for authenticity at the Laboratory of Biology, Universitas Ahmad Dahlan. The test animals were BALB/c mice procured from the Integrated Research Laboratory, Universitas Gadjah Mada. [The research design and use of test animals in this study have received ethical approval from the Research Ethics Committee of Universitas Ahmad Dahlan \(No. 011710141\).](#)

Extract preparation

One-hundred g of rosella calyx powder was added with 200 mL of water and heated at 90°C for 15 minutes. Then, the resulting extract was filtered, and its volume was added with water up to 100 mL. The concentration of the stock was 100%.

Yogurt preparation

First, 13 g of Dancow® full cream milk was added with water up to 100 mL (concentration 13%) and stirred continuously while heated until the temperature reached 60°C. This temperature was maintained for 30 minutes and then left to allow cooling until 43°C. Second, 3 mL of starter inoculation containing cultures of *L. bulgaricus* and *S. thermophilus* (with a volume ratio of 1:1) was added with the milk up to 100 mL. This mixture was then incubated at 37°C for 16 hours.

Fortification of yogurt with rosella extract

The yogurt was added with rosella extract with different concentrations, namely 2%, 4%, and 8% v/v. Also, it was added with honey to reduce the sourness and improve the overall taste. The formula of fortification is presented in Table 1.

Animal treatment

The test animal (25 BALB/c mice) was first divided into five groups, each consisting of five mice, and then allowed to acclimatize for one week. Group I (normal) only received food (BR2)

and drink, while Group II was given plain yogurt. Groups III, IV, and V were given yogurt that had been fortified with honey and rosella extract at concentrations of 2%, 4%, and 8%, respectively. These oral treatments lasted for 21 days and were administered **once a day**, with a dose of 2 mL/kg BW. On day 22, the test mice were given lipopolysaccharide (LPS) to activate the immune system.

The isolation of peritoneal macrophage

After 21 days of treatment, the test mice were sacrificed by chloroform narcosis. Then, they were placed on their backs, the skin of the abdomen was cut open, and the peritoneal sheath was cleaned with 70% alcohol. Ten ml of cold RPMI was injected into the peritoneal cavity and slowly massaged for 3 minutes. Peritoneal fluid was removed from the peritoneal cavity by pressing the organ with two fingers, aspirated with a syringe injection tube, and then centrifuged at 1,200 rpm for 10 minutes. The supernatant was removed and the remaining pellet was added with 3 ml of RPMI medium. The number of cells was counted with a hemocytometer and resuspended to achieve a density of $2,5 \times 10^6$ cells/mL. The isolated macrophage was cultured in the RPMI medium **supplemented with FBS 10%** in a 5% CO₂ incubator **for 24 hours before receiving further treatment**.

Immunocytochemistry assay for IL-10 and IL-14 detection

The immunochemistry assays of IL-10 and IL-14 used a method as proposed by a prior scholar (Nurkhasanah, 2015). **Macrophage isolated from the treated mice was cultured using coverslips in a 6-well microplate for 24 hours in a 5% CO₂ incubator. Afterward, the medium was removed, and the macrophage was washed using PBS. The assay used two specific antibodies, namely anti-IL-10 and anti-IL-14 (Biovision), and was carried out indirectly using a secondary antibody that had been labeled with a chromogen, i.e., dimethylamino benzidine (DAB). Finally, the Mayer-Hematoxylin counterstain was added to facilitate clear observation. Brown marks the**

cells with positive expression of IL-10 or IL-14, while blue shows the cells with negative expression of IL-10 or IL-14.

Phagocytosis assay

After the isolation of peritoneal macrophage, the cells were cultured using coverslips that were placed inside a 6-well microplate and then incubated for 24 hours. Afterward, the cells were washed twice with RPMI-1640. Each well was added with the suspension of latex, with a density of 5×10^6 (200 microliters/wells), and incubated in a 5% CO₂ incubator (37°C, 60 minutes). The cells were then washed with PBS 3 times to remove excess latex beads, dried at room temperature, fixed with methanol for 30 seconds, stained with Giemsa for 10 minutes, and then washed with distilled water.

The number of macrophages phagocytosing latex beads and the number of latex beads phagocytosed by macrophages were counted under a light microscope with 400x magnification; this process also the number of active phagocytic cells and phagocytosis index (Nurkhasanah *et al.*, 2017).

Lymphocyte proliferation assay

In this research, the lymphocyte proliferation assay used cells isolated from the spleen of the treated mice. The spleen was placed in a petri dish containing 5 mL of RPMI medium. Then, the complete RPMI medium was injected into the spleen tissue to isolate the lymphocytes.

The cell suspension was centrifuged at 1200 rpm for 10 minutes to obtain pellets. After the supernatant was discarded, the pellet was suspended in 1 mL of ammonium chloride buffer to lyse erythrocytes. Cells were then mixed using a pipette and left at room temperature for 5 minutes. The pellets were washed twice using RPMI and centrifuged at 1200 rpm (4°C, 10 minutes). Afterward, the lymphocyte cells were counted using a hemocytometer, added with RPMI

to obtain a density of 1.5×10^6 cells/ml, divided and placed in a 96-well microplate (100 μ l per well), and then incubated in a 5% CO₂ incubator at 37°C for 72 hours.

Following the incubation, each well was added with 50 μ l of 0.1 mg/ml MTT and then incubated in a 5% CO₂ incubator (37°C, 4 hours). Living cells would react with MTT and form purple formazan. The MTT reaction was stopped by adding 100 μ l of 10% SDS solution in 0.01 N HCl to each well. Then, the microplate was stored at room temperature for 12 hours in dark conditions, and the absorbance was measured using an ELISA reader at a wavelength of 595 nm.

Results and discussion

The present study used healthy animals that, after 21 days of treatment, were injected by lipopolysaccharide (LPS), an antigen, to induce the immune response through the activation of macrophage and cytokine secretion. Different responses between the groups were observed, and the results are discussed in this section.

Increased Interleukin-10 and interleukin-14 after the yogurt+rosella extract treatment

The potency of yogurt as an immunomodulator has been reported in several studies (Astawan *et al.*, 2011; Santagati *et al.*, 2012; Rungsri *et al.*, 2017); hence, the fortification of yogurt with rosella extract is expected to amplify the immunomodulatory effects of both yogurt and rosella extract.

Cytokines, including IL-10 and IL-14, play a crucial role in the regulation of immune response. Interleukin-10 (IL-10) is expressed by myeloid, dendritic (DC) cells, and macrophages to respond to microbes invading through extracellular signal-regulated kinase 1 (ERK1) and ERK2 pathways. Through these pathways, the signaling escalation is activated in the cells, resulting in the expression of IL-10 (Saraiva and O'Garra, 2010). The present study found that treatment with

yogurt that had been fortified with rosella extract 2%, 4%, and 8% increased the IL-10 expression in macrophages, as shown in Table 2.

The IL-10 level also increased more significantly in the Groups III, IV, and V (yogurt+rosella extract treatment 2%, 4% and 8% respectively) than Groups I (normal) and II (plain yogurt). This finding is in agreement with (Fakeye, 2008; Nurkhasanah, 2015), which also reported that rosella extract and fraction increase IL-10 expression. The same case applies to plain yogurt (Group II), which also increased such expression higher than Group I (normal) and stimulated the immune response. Prior scholars have also correlated yogurt consumption with the increased secretions of IL-6 and IL-10 in patients with inflammatory bowel disease (Shadnoush *et al.*, 2013). The release of probiotic from this food product can trigger dendritic cells to secrete IL-10 (Becker *et al.*, 2004).

An increase in IL-10 expression not only leads to lowered TNF- α , a pro-inflammatory cytokine, but it also influences the B cell maturation and antibody production (Fakeye, 2008). In several studies, IL-10 has been proven as a potent antiinflammatory cytokine (Couper *et al.*, 2008; Saraiva and O'Garra, 2010). Its level elevation enhances the differentiation of IL-10-secreting Treg cells, thus providing a positive regulatory loop for its induction. IL-10 also activates mast cells and enhances the functions of CD8+ T cells, NK cells, and B cells. Therefore, IL-10 is a cytokine that significantly shapes the development of an immune response (Saraiva and O'Garra, 2010).

Similar to IL-10, Groups III, IV, and V showed a more significant increase in the secretion of IL-14 than Groups I and II, as seen in Table 2. Among the concentrations of the added rosella extract (i.e., 2%, 4%, and 8%), the highest level of IL-14 was produced in Group IV that received yogurt fortified with 4% of rosella extract. This finding corresponds to (Nurkhasanah, 2015), which also detected an increase in IL-14 after the administration of rosella extract. Anthocyanin, a compound found abundantly in rosella extract, is a prospective antioxidant (Zafra-stone *et al.*, 2007) that can

induce the production of some cytokines. Interleukin-14 is a cytokine that has a vital role in the immune system as it can activate B cells and T cells (Leca *et al.*, 2008).

Increased phagocytic activity

The phagocytic activity of macrophages can be stimulated by the presence of antigens in the form of macromolecules or pathogens. In this research, it was evaluated using latex beads; latex is a non-self macromolecule, which is widely used to stimulate phagocytic activities of macrophages in a model (Molina-Bolívar and Galisteo-González 2005). Phagocytosis is a process of eliminating pathogens, including bacteria and cell debris, then the ingested material is digested in phagosomes.

The phagocytosis assay observed several parameters, namely active phagocytic cell (APC), phagocytic capacity, and phagocytosis index (PI). APC represents the number of macrophage cells that phagocytoses latex cells (per 100 macrophage cells). Phagocytic capacity is the number of latex beads that are phagocytosed in 100 macrophage cells, and Phagocytosis Index (PI) is the average number of latex beads that are phagocytosed by active phagocytic cells. The phagocytic activities of Groups III, IV, and V (yogurt+rosella extract) are presented in Table 3.

The results showed that treatments with yogurt fortified with 2% and 4% of rosella extract increased the phagocytic activity of macrophage. SFA, phagocytic capacity, and phagocytosis index of Groups III and IV were significantly enhanced than those of Group I (normal). On the contrary, Group V (yogurt+8% rosella extract) showed a more noticeable decrease in SFA, phagocytic capacity, and phagocytosis index than Groups I (normal) and II (plain yogurt) (Table 3).

The macrophage phagocytic activities decreased as the rosella extract concentration increased. When applied in high concentrations, the antioxidant effects of rosella extract become the major mechanism. Antioxidants eliminate ROS production and cause further oxidative damage to cells. ROS are also known to activate macrophages that engulf harmful microorganisms and destroy them in phagosomes. In other words, a decrease in ROS lowers the phagocytic activity of macrophage (Wang et al. 2019).

Plain yogurt elevates SFA value and phagocytic capacity. In a previous study, probiotic food has been proven to boost the immune system through the activation of phagocytosis of macrophage to eliminate the invader (Toma and Pokrotnieks, 2006).

Rosella contains antioxidant compounds that stimulate the immune system by preventing free radicals from causing cellular damage. Macrophages are known to be able to produce free radicals and reactive oxygen species (ROS), which determines defense against microbes or other non-self antigens (Puertollano *et al.*, 2011). Excess ROS can lower the immune system, damage macrophage, and induce the aging process of macrophage (Fresta et al. 2020; Wang et al. 2019). Therefore, in an attempt to maintain the immune system, the generation and elimination of ROS should be in balance. The provision of appropriate antioxidants can help avoid the damage caused by free radicals to immune cells.

Based on the analysis results, yogurt fortified with rosella extract could increase the phagocytic activity. Group IV (yogurt+rosella extract 4%) exhibited the highest activity, as observed from active phagocytic cells (APC), phagocytosis capacity, and phagocytosis index. Previous studies on yogurt have revealed the significance of probiotics in boosting the immune system. Lactic acid bacteria reportedly enhance immune response activity by increasing the activity of NK cells (Gill *et al.*, 2001). Anthocyanins, which are found abundantly in rosella extract, also boost the immune system through increasing the phagocytic activity of macrophage.

Enhanced lymphocyte proliferation

Lymphocytes play an essential part in immune response, both in innate and adaptive immunity, and enhanced lymphocyte proliferation is a parameter of a good immune response. The proliferation of lymphocytes is the first phase in a proper immune response as it produces effector lymphocytes that help remove a present antigen or memory lymphocytes that eliminate the same antigen in the future. In this study, the lymphocyte proliferation activity was observed using the MTT assay. The increased number of lymphocyte cells after the administration of yogurt fortified with rosella extract is presented in Table 4.

The results showed that the proliferation in Group II (plain yogurt) was higher than Group I (normal) ($p < 0.05$), but the most enhanced multiplication activities were identified in Groups III, IV, and V (yogurt+rosella extract). The higher the concentration of rosella extract added to yogurt, the larger the lymphocyte proliferation. Also, the enhanced lymphocyte proliferation in the treatment groups was the cumulative effect of yogurt and rosella extract, which may be attributable to anthocyanins—a compound that is more stable in environments with lower pH (Puspita and Kumalasari, 2018).

Based on the analysis results, LPS induced the activation of lymphocytes, i.e., cells that trigger humoral and cellular immunological responses. T lymphocytes, when stimulated, will release lymphokines, which function to activate macrophages in phagocytosis. Lymphokine and IL-2 are released by active lymphocyte cells, inducing lymphocyte proliferation (Pincrok, 2002). T lymphocytes regulate specific immune responses associated with T cells and play a central role in the activation and proliferation of B cells to generate antibodies and activate macrophage in phagocytosis (Baratawidjaya, 2006). Lymphocyte proliferation starts with binding antigens with the surface of T cells receptors, which will induce the secretion of IL-1 and, subsequently, activate G-protein to produce phospholipase C. Phospholipase C enzyme will hydrolyze phosphatidylinositol bisphosphate (PIP₂) to produce glycerol (DAG) and inositol triphosphate

(IP3) as a reactive product. Furthermore, IP3 stimulates cytoplasm and increase the release of Ca^{2+} , which will trigger the production of protein kinase C and 5-lipoxygenase enzymes. The result of IL-2 stimulation will induce the proliferation of B cells or T cells (Otsuka *et al.*, 2006).

Conclusion

Yogurt fortified with rosella extract can increase the immune response by enhancing expressions of interleukin-10 and interleukin-14, macrophage phagocytosis activity, and lymphocyte proliferation.

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Table 1: The formula of yogurt fortification with rosella extract

Materials	I	II (2%)	III (4%)	IV (8%)
Rosella Extract	-	2mL	4mL	8mL
Honey	-	8mL	8mL	8mL
Yogurt	100mL	90mL	90mL	90mL

Table 2. The expression of Interleukin-10 and interleukin-14 in the test mice

Groups	IL-10 expression	IL-14 expression
I (Normal)	47.67 ± 4.07 ^a	62.07 ± 6.83
II (Plain Yogurt)	66.26 ± 0.81 ^b	66.08 ± 7.38
III (Yogurt+Rosella 2 %)	80.24 ± 0.41 ^a	71.14 ± 1.86 ^b
IV (Yogurt+Rosella 4 %)	90.25 ± 1.55 ^a	88.47 ± 0.75 ^{ab}
V (Yogurt+Rosella 8 %)	73.86 ± 1.99 ^a	75.93 ± 7.13 ^b

^a Significantly different from Group II (plain yogurt) (p<0.05)

^b Significantly different from Group I (normal) (p<0.05)

Table 3. The effects of different treatments on the phagocytic activity of macrophage based on active phagocytic cells, phagocytic capacity, and phagocytosis index

Groups	Active phagocytic cells	Phagocytic capacity	Phagocytosis index (PI)
I (Normal)	73 ± 7.18	155 ± 18.86 ^{ab}	2.12 ± 0.09 ^a
II (Plain Yogurt)	87 ± 7.13 ^b	187 ± 9.88 ^b	2.151 ± 0.10
III (Yogurt+Rosella 2 %)	89 ± 8.04 ^b	248 ± 21.14 ^{ab}	2.740 ± 0.23 ^{ab}
IV (Yogurt+Rosella 4 %)	97 ± 1.00 ^b	306 ± 5.03 ^{ab}	3.158 ± 0.02 ^{ab}
V (Yogurt+Rosella 8 %)	45 ± 16.09 ^{ab}	98 ± 33.02 ^{ab}	2.207 ± 0.15 ^a

^a Significantly different from Group II (plain yogurt) (p<0.05)

^b Significantly different from Group I (normal) (p<0.05)

Table 4. The absorbance values of MTT in the lymphocyte proliferation assay of different groups of test mice

Groups	Absorbance
I (Normal)	0.27 ± 0.01 ^a
II (Plain Yogurt)	0.40 ± 0.02 ^b
III (Yogurt+Rosella 2%)	0.50 ± 0.03 ^{ab}
IV (Yogurt+Rosella 4%)	0.79 ± 0.06 ^{ab}
V (Yogurt+Rosella 8%)	0.68 ± 0.04 ^{ab}

^a Significantly different from Group II (plain yogurt) (p<0.05)

^b Significantly different from Group I (normal) (p<0.05)

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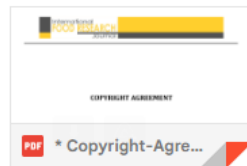
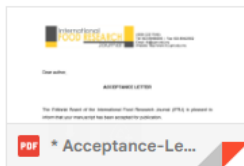
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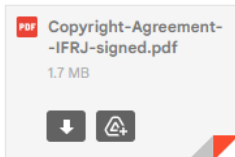
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