OPTIMIZATION OF ULTRASOUND-ASSISTED EXTRACTION OF ANTIOXIDANT PHENOLICS FROM ALGERIAN *TRIFOLIUM TOMENTOSUM* L. USING RESPONSE SURFACE METHODOLOGY

Radia Hannache ^{a,} Radia Ayad ^{a,b*}, Nassima Boutaoui ^{a,b}, Hayat Bourekoua ^c, Mostefa Lefahal ^{b,d}, El Hani Makhloufi ^{b,e}, Nabila Souilah ^b, Salah Akkal ^b, Kamel Medjroubi ^b

^aLaboratory of Phytochemistry and Pharmacology, Department of Chemistry, Faculty of Exact Sciences and Informatics, University of Jijel, 18000 Jijel, Algeria.

^bResearch Unit: Valorization of Natural Resources, Bioactive Molecules, and Physicochemical and Biological Analyses, Department of Chemistry, Constantine 1-Frères Mentouri University, 25000 Constantine, Algeria.

^cLaboratory of Nutrition and Food Technology (LNTA), Institute of Nutrition, Food and Agro-Food Technologies (INATAA), Constantine 1-Frères Mentouri University, 25000 Constantine, Algeria

^dUniversity Salah Boubnider Constantine 3, Faculty of Medicine, Ali Mendjli New Town, B.P B72, Constantine, 25000 Algeria.

^eUniversity Mohamed Boudiaf of M'sila, Faculty of Technology, Base Common ST, BP 166 M'sila 28000, Algeria.

^{*e}-mail: radia.ayad@univ-jijel.dz; phone/fax: 213 31 81 11 02

Abstract. The current study aims to maximize the recovery of antioxidant phenolics from Algerian *Trifolium tomentosum* L. using an innovative green process: ultrasonic assisted extraction (UAE). Firstly, four different solvents were used: 50% acetone, 50% ethanol, 50% methanol, and 100% ethylacetate, as well as four different extraction methods: maceration, refluxed extraction, Soxhlet extraction, and ultrasonic assisted extraction (UAE); The classification of the best solvent (50% ethanol) and most effective extraction method (UAE) on the basis of quantified total phenolic (TPC) led to the second part, which focused on optimizing the UAE using response surface methodology (RSM) and a Box Behnken design (BBD). Algerian *Trifolium tomentosum* optimized extract demonstrated intriguing TPC and TFC greater than 30 mg GAE/g dw, and 6 mg QE/g dw, respectively, and potential total antioxidant capacity (TAC), closer to 20 mg AAE/g dw. Based on these findings, Algerian *Trifolium tomentosum* optimized extract can be used as a green natural ingredient in cosmetic formulations as well as a food preservative.

Keywords: Trifolium tomentosum, antioxidant phenolics, green process, ultrasonic, response surface methodology.