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Original Research



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Antihypercholesterolemia Activities by Functional Effects of Some Mix Plant Seeds in Rats

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Abstract

Background: The moderated effect of flax, sunflower and pumpkin seeds are common used as edible seeds in human nutrition. Aim: To investigate the nutritional effect of flax/sunflower/pumpkin mix seeds on hypercholesterolemia for male albino rats by estimated biological, biochemical and histopathological examinations. Methods: The study focused on flax/sunflower/pumpkin seeds mix powder on rat suffered from hypercholesterolemia. The feed intake, body weight gain, feed efficiency ratio, relative liver and heart weight, lipid profile, liver enzymes, kidney function, oxidative stress markers, lipid peroxide levels and heart histopathology for normal and hypercholesterolemic rats were examined. Main first group (6 rats) was fed on basal diet for 12 weeks. Main second group (24 rats) fed on diet with hypercholesterolemia for 8 weeks, then diet supplemented with mix seeds powder 3, 6 and 9%, respectively for successive 4 weeks. Results: The results clearly demonstrate that dietary treatment with mix flax /sunflower/pumpkin seeds (30 g; 60 g and 90 g) for 4 weeks has a powerful modulating effect to improve biological evaluation, serum blood levels and heart tissues changes of hypercholesterolemic rats then, this mix seeds have the potential in reducing cardiovascular diseases complications due to hypercholesterolemia. Conclusion: Flax/sunflower/pumpkin mix seeds have modulation effect of biochemical analysis levels and improve heart tissues changes of rats. Hens, human beings can use flax/sunflower/pumpkin mix seeds to increment high levels of lipid blood levels, liver enzymes, kidney function and enhance heart tissues by their high nutritional content values and functional effects.

Keywords: Hypercholesterolemia, lipid profile, flax seed, sunflower seed and pumpkin seed.

Introduction

Cholesterol is an essential part of every cell in human body. It is necessary to form new cells and to repair older cells after injury. Elevated serum cholesterol levels are a major risk factor for coronary artery disease and elevated triglyceride levels are a milder risk factor. Lipoproteins are the large particles of cholesterol, triglycerides, and proteins found Cholesterol and triglycerides are in blood. non-soluble fats that found in the blood. As part lipoproteins cholesterol triglycerides can be carried around in bloodstream throughout the body. The major in blood are low lipoproteins

lipoproteins (LDL). very low lipoproteins (VLDL), and high lipoproteins (HDL)¹. Hypercholesterolemia is a very important problem faced many societies and is a cause of health professionals concern. It constitutes one as the major risk factors for atherosclerosis and its complications, acute infarctation of the myocardium or hypertension the development of cardiovascular diseases². In addition, there is a close correlation between these diseases and lipid abnormalities, especially high level of cholesterol, and blood pressure³. Plant seeds have gained interest for their health benefits due to their rich content

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of nutrients and fatty acids. Due to lack of enzymes essential for desaturation at carbon atoms 3 and 6, the n-3 and n-6 families cannot be produced in the body. Thus, the parent fatty acids in these families (linolenic acid [18:3 n-3] and linoleic acid [18:2 n-6], respectively) are essential and can be derived from the diet only. Essential fatty acids (EFA) and their derivatives played the major role in lipid metabolism, platelet functions, immune inflammatory response, system, epidermal functions⁴. Dietary essential fatty acids (EFA), linoleic acid and alpha-linolenic are converted to long-chain polyunsaturated fatty acids (LCPUFAs) by and chain-elongation desaturase enzyme systems⁵. Phospholipids, cholesterols, saturated fatty acids and monounsaturated fatty acids can be synthesized within the human body. Because mammals cannot introduce a double bond beyond the delta-9 position in the fatty acid chain, linoleic (n-6) and linolenic acid (n-3) must be ingested in foods⁶. Use of plant-based n-3 fatty acid to be alternative to fish consummation may be important for maintaining optimal eicosapentaenoic (EPA) and docosahexaenoic (DHA) acids status in plasma and cell membranes. Flaxseed is an excellent source of EFA, dietary fiber and contains protein and micronutrients. Flax/sunflower/ several pumpkin seeds are considerably different in the PUFA content, with a high alphalinolenic acid (ALA) n-3 level and high linoleic acid (LA) n-6 content⁷. The ideal ratio of LA n-6 and ALA n-3 in diet is not known, but ratio of 1: 1-2 has been considered beneficial to health with effects on cell membrane fluidity function⁸. membrane The balance required in the diet between n-6 and n-3 fatty acid is important due to their competitive nature and their different biological roles⁹. Sunflower seeds has gained importance due to increased content of nutrients especially, oleic and linoleic acid that may help diminishing the cholesterol leading to reduction in heart diseases¹⁰. Phytosterols protect the body from inflammation and tumors by neutralizing free radicals and avoiding oxidative stress injury to cells. Vitamin E has a positive effect role on coronary system of the body and hence, reduces stroke and atherosclerosis¹¹. Seeds

folic acid helps in the formation of blood and nucleic acids. Sunflower seeds can resolved mental stress and uneasiness by choline and tryptophan. Minerals like magnesium, zinc and selenium have antioxidant actions that improve the immune system and other chronic diseases¹². Pumpkin seeds are rich natural source of LAn-6, oleic acid, and antioxidant vitamins, such as carotenoids and tocopherols¹³.

Aim of the study

To investigate the nutritional effect of flax/sunflower/pumpkin mix seeds on hypercholesterolemia for male albino rats by estimated biological, biochemical and histopathological examinations.

Subjects and Methods

• Diet composition

Basal diet was consists of (g/1000g of diet) casein 120; corn starch 729; soybean oil 80; salt mixture 50; vitamin mixture 10; cellulose 10 and total calories (kcal) 4118. Composition of hypercholesterolemic diet (g/1000g of diet) were 240 g/kg of casein (85 % protein); soybean oil (250 g/kg); salt mixture (100 g/kg); vitamins mixture (20 g/kg); cellulose (80 g/kg); cholesterol 10; coline 0.4; corn starch (299.6 g/kg)¹⁴ and tap water supply was given ad-libitum daily. Cholesterol and cholic acid has been used as pure chemical powder for hypercholesterolemia. They were obtained from Sigma-Aldrich Company (St. Louis, MO, USA) cholesterol product number C8667 Sigma Grade, ≥99% and choline chloride C1879 >98%. All seeds were purchased from local seeds market from Sana'a city.

• Animals and experimental designs

Male albino rats was weight 140±10 g, aged 8 weeks. Rats were purchased from the laboratory animal house of faculty of science, Sana'a University. They were acclimatized for one week to laboratory condition, kept under temperature 20 - 25°C and humidity 55 - 60 % with a 12 h light/ dark cycle. Rats kept as one rat in each metal cage and classified into two main groups. Main fist group: kept as control group (six rats per group),

received basal diet. Main second group: twenty four rats were received cholesterol powder 10 g/kg and choline chloride 0.4 g/kg in their diet for successive eight weeks as hypercholesterolemic agent. After these period rats were divided to subgroups. Subgroup (1): positive control fed on basal diet only a model of hypercholesterolemic rats. Subgroup (2): mix seeds powder 30 g /kg diet. Subgroup (3): mix seeds powder 60 g /kg diet. Subgroup (4): mix seeds powder 90 g /kg diet for successive 28 days.

• Biological Evaluation

The quantities of diet which were consumed (feed intake) and wasted were assessed every day. Body weight was recorded twice / week. On the last day of the experimental protocol, rats were fasted overnight and allowed free access to water. Feed intake, body weight gain (BWG %) and feed efficiency ratio (FER) were calculated¹⁶. Body weight gain and feed efficiency ratio were calculated using the following equations: Feed intake = Initial Weight of diet (g) - Weight of diet lost (g). Weight Gain (WG) (g) = Final Weight (g) - Initial Weight (g). Feed efficiency ratio = Gain in body weight (g)/ Feed intake (g). At the end of the experimental period heart, kidneys and liver were removed carefully from each rat after an abdominal laparotomy, washed with saline solution, dried with filter paper and weighted¹⁷. Relative organ weight calculated by the following formula: Relative organ weight (ROW) % = Organ Weight / Final Body Weight× 100.

After the experimental period, all rats were fasted 12 hours then, anaesthetized by diethyl either 60% for 100 s. Blood was collected by orbital sinus/plexus bleeding. Blood serum were separated from collected samples then centrifuged for 10 minutes at 3000 revolutions/minute. Serum was carefully separated into dry clean Wasserman tubes by using a Pasteur pipette. Serum was used freshly for determination of biochemical analysis.

Kits used to determine biochemical analysis produced by Egyptian American Company for laboratory service and supplied by Alkan Company. Serum cholesterol and triglycerides was spectrophotometric measured using method^{18, 19, 20, 21.} HDL-Cholesterol was measured using a spectrophotometric method [22] and LDL-Cholesterol were calculated by Friedwald formula, VLDL = TG/5, LDL = Total Cholesterol -(VLDL+HDL). Concentration represented in mg/dL²³. Atherogenic index was calculated by using formula = log

 $(TG/HDL-C)^{24}$. Serum aspartate aminotransferase (AST), alanine (ALT) aminotransferase activities were determined according to Reitman and Frankel²⁵ and alkaline phosphatase enzymes $(ALP)^{26}$. Serum urea was performed measured according to Patton and Crouch²⁷, serum creatinine was determined according to the method described by Kroll et al. 28. The previous tests were measured by using auto analyzer (UV-1800VIS Spectrophotometer, Shanghai, China (Mainland). Enzymatic antioxidant activity as super oxide dismutase (SOD) and glutathione peroxidase (GSH-Px) were measured by high performance liquid chromatography HPLC according to O'Gara et al.29, lipid peroxidation products were assayed by measuring malondialdehyde (MDA) according to Ohkawa et al.³⁰.

• Histopathological examination

Heart tissues of sacrificed rats were obtained at different developmental phases and fixed in 4% paraformaldehyde phosphate buffered solution. The fixed tissue blocks were prepared and paraffin sections at 6 microns (μ m) thickness. Samples were slide from the paraffin-embedded material and serial sections were stained with hematoxylin eosin (Hand E) for light microscopy at x 400³¹. Data was calculated as mean values with their

Data was calculated as mean values with their standard deviation (S.D.) of each group. Values were statistically analyzed according to Armitage and Berry³² by using (SPSS version 20.0; SPSS, Inc.) one-way analysis of variance (ANOVA), P values >0.05 was considered significant.

Results

Biological evaluation

Mixed seeds of flax/sunflower/pumpkin showed improvement effect on, body weight gain (BWG %), feed efficiency ratio (FER) of suffered from hypercholesterolemia. Feed intake recorded significant increases (p daily intake 0.05) of hypercholesterolemic group as compared to group $(23.73\pm0.2and)$ normal rats 23.35±0.1g/day, respectively). All treated mix seeds recorded significant decreases (p ≤ 0.05) as compared to hypercholesterolemic group (23.55±0.3, 23.49±0.2 and 23.46±0.1 g/day, respectively). Body weight gain % and FER illustrated significant decreases of hypercholesterolemic group (1.44±0.4 and 0.09±0.2%) as compared to normal group (1.75±0.3 and 0.11±0.4 %). All supplemented diet with mix seeds group revealed to significant increases in BWG% and FER as compared to hypercholesterolemic group. From these results mix seeds recoded the best values of biological evaluation compared to hypercholesterolemic group, which near to normal values as shown in table 1.

Table 1: Nutritional effect of mixed flax/sunflower/pumpkin seeds on feed intake, body weight

gain (BWG %) and feed efficiency ratio (FER) of hypercholesterolemic rats

Groups	Feed intake (g/day)	BWG %	FER
Normal rats	23.35±0.1°	1.75±0.3 ^a	0.11 ± 0.4^{ab}
Hypercholesterolemic rats	23.73±0.2ª	1.44±0.4°	0.09 ± 0.2^{c}
Mix seeds 3%	23.46±0.1°	1.45±0.8 ^b	0.102 ± 0.5^{b}
Mix seeds 6%	23.49±0.2°	2.02±0.8b	0.126 ± 0.4^{a}
Mix seeds 9%	23.55±0.3b	1.62±0.8 ^b	0.108 ± 0.3^{ab}

Mean \pm SD values, means in the column with different letters are significantly different (p < 0.05).

Results in table 2 recorded relative organs weight % of treated and hypercholesterolemic rats. Heart weight % showed non-significant increases (p < 0.05) of hypercholesterolemic group as compared to normal rats $(0.55\pm0.06$ and $0.52\pm0.23\%$).

Supplemented diet with mix seeds non-significant decreases of heart weights % as compared to control groups. Kidneys weight % recorded non-significant decreases ($p \le 0.05$) of hypercholesterolemic group as

compared to normal rats $(1.14\pm0.10 \text{ and } 1.28\pm0.23 \text{ }\%)$. Treated groups with different percent of mix seeds showed non-significant decreases of kidneys weight % as compared to control groups.

Livers weight % showed significant increases (p < 0.05) in hypercholesterolemic group (3.51 ± 0.32 and 3.25 ± 0.24 %) as compared to normal group. Mix seeds percent recorded significant decreases of liver weight % as compared to hypercholesterolemic group.

Table 2: Nutritional effect of mixed flax/sunflower/pumpkin seeds on relative organs weight % of hypercholesterolemic rats

Groups	Heart	Kidney	Liver
Normal rats	0.52 ± 0.23^{ab}	1.28 ±0.23 ^a	3.25±0.24 ^b
Hypercholesterolemic rats	0.55±0.06 ^a	1.14±0.10 ^{ab}	3.51 ±0.32 ^a
Mix seeds 3%	0.54 ± 0.10^{ab}	0.99 ± 0.06^{b}	2.89±0.34°
Mix seeds 6%	0.50 ± 0.04^{b}	0.96 ± 0.04^{b}	2.83±0.26 ^c
Mix seeds 9%	0.48 ± 0.07^{b}	0.93 ± 0.07^{b}	2.64 ± 0.23^{d}

Mean \pm SD values, means in the column with different letters are significantly different (p <0.05).

Biochemical analysis *Lipid profile*

Total cholesterol (TC) and triglyceride (TG) serum results data in table 3 illustrated significant increases (p < 0.05) in hypercholesterolemic rats group as compared to normal rats group (258±5. 5, 123±3.1 and 170±4.3, 95±2.4 mg/dL, respectively). Mixed

flax/sunflower/pumpkin seeds in all supplemented diets percent recorded significant decreased in TC and TG as compared to hypercholesterolemic rats group. The best results were found in mix seeds 12%, which near to normal rats of triglyceride (94±0.1 mg/dL).

Table 3: Nutritional effect of mixed flax/sunflower/pumpkin seeds on serum cholesterol and triglyceride of hypercholesterolemic rats

Groups	T. Cholesterol mg/dL	Triglyceride mg/dL
Normal rats	123±3. 1 ^d	95±2.4 °
Hypercholesterolemic rats	258±5. 5 ^a	170±4.3 ^a
Mix seeds 3%	156±2. 3 ^b	110±3.3 b
Mix seeds 6%	147±2. 4 ^b	100±3.1 ^b
Mix seeds 9%	136±3. 2 °	94±0.1 °

Mean \pm SD values, means in the column with different letters are significantly different (p < 0.05).

Serum LDL-c, VLDL-c and calculated AI data showed significant increases (p < 0.05) of hypercholesterolemic rats group as compared to normal rats group (190 \pm 3.5, 34 \pm 1.3, 0.69 \pm 0.03, 60 \pm 2.1, 19 \pm 1.4, and 0.33 \pm 0.04 ,respectively).

All supplemented diets with mix seeds recorded significant decreases of low density

lipoproteins and atherogenic index results as compared to hypercholesterolemic rats group. High percent of mix seeds found as good result group, which closed to normal rats data $(74.2\pm2.\ 2,\ 18.8\pm1.2\ \text{and}\ 0.34\pm0.03,$ respectively) as in table 4.

Table 4: Nutritional effect of mixed flax/sunflower/pumpkin seeds on serum HDL-c, LDL-c, VLDL-c and atherogenic index of hypercholesterolemic rats

Groups	HDL-c mg/dL	LDL-c mg/dL	VLDL-c mg/dL	Atherogenic index mg/dL
Normal rats	44±3. 1 ^d	60 ± 2.1^{d}	19±1.4 ^b	0.33±0.04 °
Hypercholesterolemic rats	34±3. 5 ^a	190±3.5 a	34±1.3 a	0.69±0.03 a
Mix seeds 3%	38±2. 3 ^b	96±2.3 b	22±1.3 b	0.46±0.02 b
Mix seeds 6%	40±2. 4 ^b	87±2.4 °	20±1.1 b	0.39±0.01 b
Mix seeds 9%	43±3. 2 °	74.2±2. 2 ^{cd}	18.8±1.2 b	0.34±0.03 °

Mean \pm SD values, means in the column with different letters are significantly different (p < 0.05).

Liver enzymes

Liver enzymes as serum aminotransferases ALT and AST in table 5 illustrated significant increases (p < 0.05) in hypercholesterolemic rats group (89.3 \pm 2.2, 69.5 \pm 2.7, 125.85 \pm 2.58, 26.8 \pm 1.3, 23. 9 \pm 2.3 and 92.98 \pm 1.32 U/L) as compared to normal rats.

All supplemented diet groups revealed to significant decreases of all enzymes

especially in high mix group and Arabic gum followed by purslane and cress seeds groups. The process of supplementation diet of treated groups recorded a significant decrease in liver enzymes results, especially in the highest concentration group (27.29±1.5, 25.5±2.2, 106.26±4.24 U/L, respectively) as shown in table 5.

Table 5: Nutritional effect of mixed flax/sunflower/pumpkin seeds on ALT, AST and ALP

enzymes of hypercholesterolemic rats

Groups	ALT U/L	AST U/L	ALP U/L
Normal rats	26.8±1.3 ^d	23.9 ± 2.3^{d}	92.98±1.32 a
Hypercholesterolemic rats	89.3±2.2 ^a	69.5±2.7 ^a	125.85±2.58 °
Mix seeds 3%	47.2±1.6 ^b	42.6±2.3 ^b	111.67±3.87 ^b
Mix seeds 6%	35.96±1.4°	35.9 ± 2.4^{c}	109.63±1.16 ^b
Mix seeds 9%	27.29±1.5 ^d	25.5±2.2 ^d	106.26±4.24 b

Mean \pm SD values, means in the column with different letters are significantly different (p < 0.05).

Kidney function

Table 6 revealed to kidney functions as serum urea nitrogen and creatinine results of hypercholesterolemic rats and supplemented diet groups with concentrations mix of flax/sunflower/pumpkin seeds. Urea and creatinine results showed significant increase (p < 0.05) in hypercholesterolemic group

(37±3.85, and 1.22±0.25 mg/dL) as compared to normal rats group (32 ±2.28 and 0.65±0.14 mg/dL). All treated seeds groups' recorded significant decrease of serum urea and creatinine especially in mix seeds 6% group as compared to hypercholesterolemic rats group, which closed to normal data in urea results (31.5±2.4 mg/dL).

Table 6: Nutritional effect of mixed flax/sunflower/pumpkin seeds on urea and creatinine of hypercholesterolemic rats

Groups	Urea mg/dL	Creatinine mg/dL
Normal rats	32 ±2.28°	$0.65\pm0.14^{\rm e}$
Hypercholesterolemic rats	37±3.85 ^a	1.22±0.25 ^a
Mix seeds 3%	35±1.43 ^b	0.92 ± 0.09^{b}
Mix seeds 6%	33.9±1. 3 ^b	0.85 ± 0.15^{c}
Mix seeds 9%	31.5±2.4°	0.77±0.24 ^d

Mean \pm SD values, means in the column with different letters are significantly different (p < 0.05).

Antioxidants enzymes and lipid peroxidation

Serum antioxidants enzymes were expressed as SOD and GSH-Px of rat groups. Data in table 7 illustrated significant decreases of SOD and GSH-Px of hypercholesterolemic rats (460±7.47 mmol/L and 0.33±0.02 μ /mg) as compared to normal rats (988±2.73 mmol/L and 0.98±0.03 μ /mg). Mix seeds groups showed significant increases (p < 0.05) as compared to hypercholesterolemic rats group. Treated mix seeds 6% groups recorded high significant increases values as

compared to hypercholesterolemic group $(898\pm7.90 \text{ mmol/L} \text{ and } 0.72\pm0.05 \text{ } \mu/\text{mg}).$ Lipid peroxidation as serum MDA showed significant increases (p<0.05)hypercholesterolemic group as compared to normal rats $(3.67\pm0.3 \text{ and } 1.85\pm0.2 \text{ n mol/L})$. Supplemented diet groups significant decreases values as compared to hypercholesterolemic group, the best results found in mix seeds 3% group followed mix seeds 6% group (2.39±0.3 and 2.28±0.1n mol/L).

Table7: Nutritional effect of mixed flax/sunflower/pumpkin seeds on enzymatic antioxidants and lipid peroxidation of hypercholesterolemic rats

Groups	SOD mmol/L	GSH-Px μ/mg	MDA (n mol/L)
Normal rats	988±2.73 ^e	0.98 ± 0.03^{a}	1.85±0.2 ^d
Hypercholesterolemic rats	460±7.47°	0.33 ± 0.02^{c}	3.67 ± 0.3^{a}
Mix seeds 3%	590±7.43 ^b	0.49 ± 0.03^{b}	2.45±0.2 ^b
Mix seeds 6%	735±10.45°	0.53 ± 0.04^{b}	2.39±0.3bc
Mix seeds 9%	898±7.90 ^d	0.72 ± 0.05^{b}	2.28±0.1°

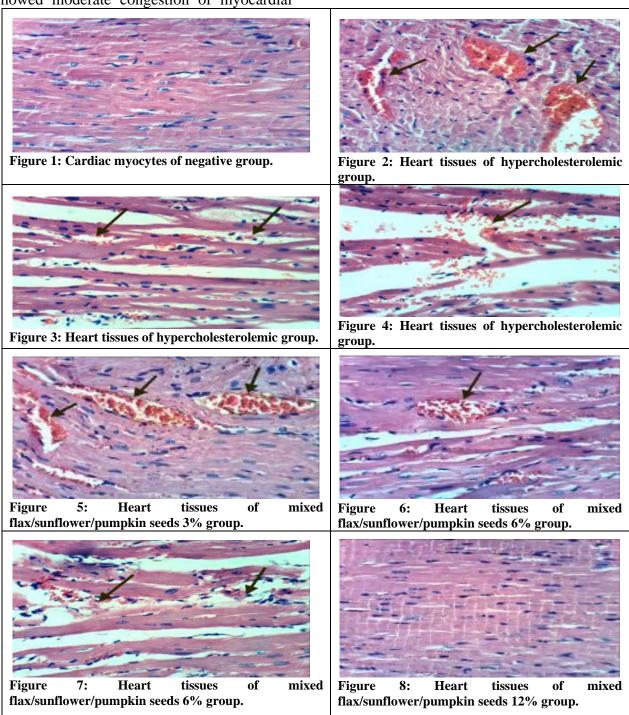
Mean \pm SD values, means in the column with different letters are significantly different (p <0.05).

Heart histopathological examination

Heart tissues of negative rat group showed the normal cardiac myocytes as found in figure 1. Heart tissues of hypercholesterolemic rat illustrated congestion of myocardial blood vessels as showing in figure 2, intramuscular oedema as showing in figure intramuscular haemorrhage as showing in hearts figure Rat of mixed flax/sunflower/pumpkin seeds 3% group showed moderate congestion of myocardial

blood vessels as illustrated in figure 5. Heart tissues of mixed flax/sunflower/pumpkin seeds 6% group revealed low congestion of myocardial blood vessels in figure 6, and few intramuscular oedema and haemorrhage in figure 7.

Heart tissues of mixed flax/sunflower/pumpkin seeds 12% group revealed to no histopathological changes in Figure 8.



Discussion

Hypercholesterolemia is a condition of very high levels of cholesterol in the blood. Recently, hypercholesterolemia has been associated with oxidative related to increased peroxidation. High cholesterol levels associated with increased generation of oxidized LDL as a major factor in vascular damage. Hence, various medicinal plants the play an important role in inhibition of oxidative stress of hypercholesterolemic conditions as a therapeutic approach and efforts have been made to identify the antioxidative functions them³³. Flax, sunflower, and pumpkin seeds have gained interest for their health benefits due to their fatty acid and lignan contents. Alteration in oxidative stress induced by reactive oxygen species (ROS) and impairments of the antioxidant system play a critical role in the pathogenesis of many diseases as hypercholesterolemia and subsequent cardiovascular diseases³⁴. Feeding animals with pure cholesterol has often been used to elevate serum or tissue cholesterol levels to examine the hypercholesterolemiaetiology disturbances³⁵. metabolic related Antioxidant enzymatic systems include superoxide dismutase (SOD), catalase, glutathione peroxidase, glutathione reductase, and heme oxygenase (HO), while enzymatic sources for reactive oxygen and/or nitrogen species (ROS) formation include the mitochondrial respiratory chain, nicotinamide adenine dinucleotide phosphate (NADPH) xanthine oxidases. oxidase. cyclooxygenases, uncoupled oxide synthase (NOS), and peroxidases ³⁶. This study agreement with results showed that, hypercholesterolemic diet caused significant increases in serum **AST** liver L-MDA activity, concentration and decreases in liver tissue GSH concentration also, liver SOD activity³⁷. In addition, feeding cholesterol-rich diets forms free radical

production (ROS), followed by oxidative stress and hypercholesterolemia³⁸. Impairment of liver tissue caused by dyslipidemia may be led to adverse effect by increasing lipid peroxidation which in turn produces damage to liver tissue. After this stage, outflow of liver enzymes from cytosol to the blood stream indicate that inability of liver to metabolize ALT and AST³⁹.

Hypercholesterolemia leads to incremented formation of superoxide and peroxynitrite and thereby results in cardiac dysfunction in hearts of human apoB100 transgenic mice⁴⁰. Flaxseed is emerging as an important functional food ingredient because, its possessive rich contents of alinolenic acid (ALA, omega-3 fatty acid), lignans, and fiber. Flaxseed oil and flax lignans have many potential health benefits such as reduction of cardiovascular disease, atherosclerosis, diabetes, arthritis, osteoporosis, autoimmune and neurological disorders. Flax protein helps in the prevention and treatment of heart disease and in supporting the immune system. The availability of healthy food choices can contribute in enhancing the nutrient profile of foods through reductions in the salt, sugar and saturated fat content: increasing the content of ω-3fatty acids and other bioactive compounds⁴¹. Flaxseed is also an excellent source of dietary fiber and several micronutrients 42, 43, 44. Administration of 30% flaxseed cake for 90 days improved total plasma antioxidant status and lowered liver thiobarbituric acid reactive substances⁴⁵. Dietary flaxseed may also offer protection against ischemic heart improving disease by vascular relaxation responses and by inhibiting incidence of ventricular the fibrillation⁴⁶. Supplements of 10 g flax seed oil revealed to significant decreases in serum total cholesterol, LDL-cholesterol, HDL-cholesterol ⁴⁷.

Feeding oils rich in polyunsaturated fatty acids (PUFA) as corn oil and sunflower oil increases peroxidation significantly and thus challenge the antioxidant defense may system and increase susceptibility of tissues to degradation products of lipid peroxides 48. Ristic-Medic et al.7 indicated that dietary milled sesame/pumpkin/flax mixture added to a habitual diet lowered triglyceride and inflammatory markers C-reactive protein CRP, tumor factor-alpha necrosis TNF-alpha. interleukin-6 IL-6 levels. glycemic control and improved fatty acid profile and pruritus symptoms in hemodialysis patients. Pumpkin seeds are rich natural source of linolenic acid LAn-6, oleic acid, and antioxidant vitamins, such as carotenoids and tocopherol⁴⁹. Sunflower seed (Helianthus annuus L.) is an oily seed crop that is a good source of protein. High phenolic and flavonoid content revealed to improve cytotoxic antioxidative potential sunflower seeds as a chemopreventive agent⁵⁰. Feeding high fat diet increased blood lipids, oxidative stress and lowered the serum antioxidant enzymes activity, liver tissue and uterus (p < 0.05). On the other hand, n-3 fatty acids in fish oil, canola oil and sunflower oil prevented the dyslipidemia induced loss of antioxidant enzyme activities in serum, liver and uterus⁵¹. Pumpkin seed is a rich natural source of proteins and phytosterols⁵². Pumpkin seed oil has long been considered as an ingredient for its nutritional and medicinal values for the prevention of various diseases. In addition, several studies have suggested the crucial roles effectiveness of pumpkin seed oil in the treatment of diabetes, anxiety and even cancer. Many reviews provide the chemists, biologists and researchers on the roles of pumpkin seed oil extracts

that possess promising biological activities⁵³. Animal's studies found that oxidized oils decreased the whole body weight, which was ameliorated by the co-administration of un-oxidized oils. The levels of serum biochemical parameters were improved by coadministration of pumpkin seed oils⁵⁴. Pumpkin seed protein isolate could protect the liver cells from CCl₄induced liver damages perhaps, by its antioxidative effect on hepatocytes, eliminating the deleterious effects of toxic metabolites from CCl₄. Study can recommended that, pumpkin seed protein isolate may be useful for patients suffering from liver diseases hepatoprotective due to its hypolipidemic activities⁵⁵. Treatment of atherogenic rats with pumpkin seeds significantly decreased concentrations of TC and LDL-C. These findings suggest that pumpkin seeds supplementation has a protective rats⁵⁶. effect against atherogenic $al.^{57}$ etsuggests hypercholesterolemia and hypertension may favor to development of different functional and structural changes in the early phases of carotid atherosclerosis. Regarding of histopathological examination of heart, our results are agreement with study revealed that a normal histopathological structure in the heart of normal rats group. Whereas, heart of hypercholesterolemic showed group sever focal inflammatory cells infiltration in the degenerated myocardial However, heart of rat from all other groups revealed no histopathological alteration in myocardium⁵⁸. Its wellproatherogenic known hypercholesterolemia may exert direct effects on the myocardium resulting in dysfunction, aggravated contractile ischemia/reperfusion injury, and diminished stress adaptation. Both preclinical and clinical studies

suggested

that elevated

oxidative

and/or nitrative stress plays a key role in cardiac complications induced by hypercholesterolemia. Therefore, modulation of hypercholesterolemia-induced myocardial oxidative/nitrative stress is a practical approach to prevent or treat deleterious cardiac consequences³⁶.

Conclusion

Flax/sunflower/pumpkin mix seeds have modulation effect of biochemical analysis levels and improve heart tissues changes of rats. Hens, human beings can use flax/sunflower/pumpkin mix seeds to increment high levels of lipid blood levels, liver enzymes, kidney function and enhance heart tissues by their high nutritional content values and functional effects.

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