The use of medicinal food from folk medicine to prevent diseases such as diabetes, obesity, and cardiovascular problems has increasingly being studied. The seeds Salvia hispanica L. (Chia) are a traditional food in central and southern America and the characteristics of the oil have been studied and thus associated with levels of antioxidants. Objective: The present study investigates the antioxidant capacity Salvia hispanica seeds from two different extraction methods. Material and Methods: Seeds were obtained from a herbal store and botanically analyzed and then tritutated and macerated in hexane by the Bligh-Dyer method. The analysis of antioxidant activity was assessed by reducing the free radical 2,2-diphenyl-1-picrylhydrazyl (DPPH), second Brand-Williams (1995) with modifications, and the ferric reducing ability of plasma (FRAP) following the methodology of Pulido (2000). Data were analyzed by One Way ANOVA and a p<0.05 was considered significant. Results and Discussion: The procedures yielded 21.20% (hexane) and 20.57% (Bligh-Dyer). The analysis of antioxidant activities the DPPH depicted different effects between the two extracts as the oil extracted with hexane presented greater antioxidant activity than the Bligh-Dyer extract. The DPPH analysis of the hexane extract showed a higher reducing potential when compared to the oil extracted by using Bligh-Dyer. Conclusion: preliminary study demonstrated that different types of oil extraction from the S. hispanica seeds depicted different antioxidant potential, which leads us to believe that different bioactive compounds are extracted from the methods. Our future perspectives are to investigate these compounds in order to find the molecule responsible for the effect.

Key Words: Antioxidant, Salvia hispanica L., DPPH, FRAP