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Acmella oleracea Plant; Identification, Applications and Use as an Emerging Food Source – Review

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ABSTRACT

Acmella oleracea (L.) R.K.Jansen belongs to the family Asteraceae is generally called "toothache plant". Though Acmella genus has complex patterns, the cylindrical discoid capitula which owe agolden yellow color with red tip make it unique. It is an annual herb, occurring around the world and, is cultivated for horticultural, pharmacological (anti-inflammatory, antimicrobial, anesthetic, antioxidant, antiseptic, antiobesity and anticancer), insecticidal, personal care and culinary purposes. Spilanthol is the major alkamide available in Acmella plant, responsible for its unique sensorial effects. There have been remarkable promote in A.oleracea herb in multidisciplinary studies, and anumber of commercial products have been invented over the years. Its application in the food industry has been scarcely explored and make opportunities for further research. This review provides an updated overview of the growing conditions of the plant, identification methods, edibility as food, functional properties, phytochemicals, and other applications which opens future applications in food production.

KEYWORDS

Acmella oleracea; food applications; functional property; spilanthol; antimicrobial

Introduction

The genus Acmella which belongs to the family Asteracea comprises 30 species and nine additional infraspecific taxa.^[1,2] One of the most distinguished members of the genus is *Acmella oleracea* (L.) R.K.Jansen due to its large cylindrical discoid capitula which owe aunique golden yellow color with the red tip (Figs. 1g and 2). *Acmella oleracea* (R.K. Jansen) is an annual herb that is occurring around the world including Sri Lanta, India, Nepal, China, Taiwan, Mexico, Bolivia, Brazil and regions such as Africa, America, and Asia.^[3–5] It has been widely cultivated for horticultural, medicinal, insecticidal, and culinary purposes. Raw Acmella (jambu) have substantial amounts of nutrients.^[6] Recent studies revealed that raw Acmella leaves are comprised with approximately 24.01% of protein, 1.54% of lipid, 63.38% carbohydrate, 62.61% fiber,10.92% of ash (dry basis), high amount of some mineral such as Ca,Mg and Cu, and amino acids such as asparagine, glutamic acid, valine and isoleucine.^[7] Spilanthol is the major alkamide available in the Acmella plant, responsible for its unique sensorial effects.^[8–10] In vitro studies have shown its anti-inflammatory^[11], antimicrobial^[12], anesthetic^[13], antipyretic, antioxidant^[14,15], insecticidal^[5], antiseptic, immune stimulation^[16], antiobesity, and

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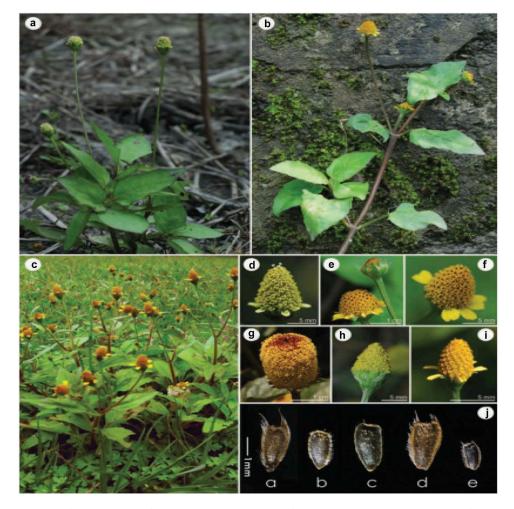


Figure 1. Different species of *Acmella plants* (a) Habit of *Acmella brachyglossa*; (b) Habit of *Acmella ciliate*; (c) Habit of *Acmella uliginosa*; (d–j) radiate (d,f,i)and discoid (g,h) capitula; (d) *Acmella brachyglossa*; (e, f) *Acmella ciliate*; (g) *Acmella oleracea*; (h) *Acmella paniculata*; (i) *Acmella uliginosa*; J, achenes, the scalar bar = 1mm: (a) *Acmella brachyglossa*; (b) *Acmella ciliate*; (c) *Acmella oleracea*; (d) *Acmella paniculata*; (e) *Acmella uliginosa*.^[1]

anticancer effects. There have been remarkable promote in *Acmella oleracea* herb by multidisciplinary studies, and an intensified number of commercial products have appeared in the market as personal care products, health care products, and for culinary use over years.

Acmella is generally called as "toothache plant"^[5,18–21] because of its ability to stimulate saliva production (sialagogue), numbing and tingling properties.^[22] The other common names for *Acmella oleracea* L.include jambu, agrião do pará, akmaella, spot flower, brede mafane and paracress.^[5,7,23–27] This plant is popular among Brazilian (jambu) dishes due to their sensorial anesthetic and spicy properties.^[25]

There is some doubt in the literature over the name of the genus and species of Acmella plant.^[12,28-31] The monographs^[1,5,24,32] on Acmella mentioned of false synonyms for A.



Figure 2. (a) Image of an *Acmella oleracea* (L) RKJansen plant.^[17] (b) Flower pod of *Acmella oleracea* plant.

oleracea that appear on various websites.^[32] Some of them state that the "accepted scientific name" is *Spilanthes acmella* (L.) Murr., but the photos on them clearly show *A.oleracea* vise versa.^[5,15,33,34] In other articles, the plants named as *Spilanthes acmella* (L.) Murr. have yellowish (golden) flower pods and those plants are about 32–60cm in height.^[35] Morphological, chromosomal and molecular evidence assist authentication of the genus into two genera: Spilanthes and Acmella, which can be clearly identified by at least eight morphological characters and by distinctive basic chromosome numbers.^[36–38]

The genus Acmella has very complex patterns of morphological and chromosomal variation that have caused difficulties in demarcating taxa, especially at the specific and infraspecific levels.^[5] The monograph also stated that the "currently accepted name" for *Spilantes acmella* (L.) Murr. is *Blainvillea acmella* (L.) Philipson.^[5] There is another article discussed aMexican plant that they called *Acmella oppositifolia*, while the local name was Chilcuage.^[39] There are also five different species of Acmella in Taiwan (Fig. 1) that contain spilanthol.^[1] Finally, there is an article that lists *S.acmella* and *S.oleraceae* as two separate plants.^[40]

Chung etal.^[1] revealed that the identification of this plant through the appearance and color of the inflorescence. *Acmella oleracea* flower pod is generally 3.5–0.5mm in diameter, occasionally two per capitulum, apex acute; palea stramineous, often with apurple-red tinged when young but other species are having apod without ared tip.^[1]

The genus is attributed to anumber of medicinal, antimicrobial, larvicidal,^[41] and insecticidal properties due to the presence of bioactive compounds, one of them is isobutyl amides,^[9] which is used in folk medicine for the treatment of several disorders including stomatitis and colds. However, there is aserious constraint of recurrent availability of the material in mass scale which in turn is needed for the extraction of secondary metabolites.^[42] Moreover, there is alack of complete nutritional composition analysis for each part of the plant. Over the past few decades, many products have been developed by extracting the active ingredient (spilanthol) in the fields of pharmacological products, cosmetics, and food.^[25,43] Its application in the food industry has been scarcely explored

and make opportunities for further research. This review provides an updated overview of the growing conditions of the plant, identification methods, edibility as food, potential functional properties, phytochemicals and other applications in which an avenue will be open for the future application of Acmella plant in food production.

Growing conditions and macroscopy

The plant is mostly cultivated in fresh cultivation areas and grows best in clay soil which is rich in organic matters. Acmella is grown in low open spaces and may ascend up to an altitude of about 1200m.^[12,26] *A.oleracea* is an annual herb up to 90-cm tall usually sown in April and can attain matures within 6–8 months.^[1] Hind and Biggs ^[17] have stated that *A.oleracea* is grown wild in Brazil and it prefers humid and very damp soil even can be grown in lake margins. It is easily get wilted, accordingly should be planted in rich soil with high moisture.^[44] Even though it is an annual herb, it can be grown in aprotected glass during winter. It does not root frequently at the nodes, so it is unlikely to spread far, hence dense planting is recommended. It can be grown in the ground or as apotted herb. In Sri Lanka, this plant is called as Akmaella,^[26] and it has been identified in the areas of Uwa, Western and Central provinces. It can be found in damp soil in villages, pasture lands, paddy fields, along ditches, marshy meadows, old clearings, on open hillsides and the rocky shores of rivers, and roadsides. It thrives best in soil rich in compost.

Stems generally decumbent to ascending and green to red in color, glabrous texture. Petioles are about 2–6.5cm long, narrowly winged, glabrous or very sparsely pilose. Leaf blades are broadly ovate to deltate. Capitula (compact head of structures) are discoid 10.5–23.5mm high, 11–17mm in diameter^[5] (Fig. 1g). *Acmella oleracea* is characterized by its large and cylindric discoid capitula, afeature that is unique for the genus. For centuries, this highly ornamental plant has been admired for its medicinal value and widely cultivated around the world. In Taiwan, *Acmella oleracea* is commonly cultivated for its horticultural and medicinal properties, especially for relieving toothache. Chung etal.^[1] revealed that the identification of this plant through the appearance and color of the inflorescence. *Acmella oleracea* flower pods are generally 11–27mm in diameter and often with apurple-red tinged while other species are having apod without ared tip (Figs. 1 and 2).

Edible nature as afood

Acmella is known as jambu, agrião bravo, or agrião do Pará in Brazil. The plant is used in local dishes (Brazil), among which are tacacá (soup) and duck in tucupi sauce (a broth made by the fermentation of the liquid extracted from wild manioc) as well as in Japanese dishes. Additionally, extracts of the Acmella plant are used as afood-flavoring agent in the cuisines all over the world.^[45] Recent studies have proved that raw Acmella has nutritional value compared to boiled form. Acmella comprised with substantial amount of protein (24.01%), ash (10.92%), total fiber (62.61%) some mineral such as Ca (2551.56mg/100 g), Mg (734mg/100 g) and Cu (2.09mg/100 g), and amino acids such as asparagine (32.01mg/g), glutamic acid (28.26mg/g), valine (14.55mg/g) and isoleucine (14.19mg/g).^[7,23] Nevertheless, Acmella is not well known in the rest of the world^[7,23]; it is used as an appetite stimulant in Brazil and Japan.^[46,47]

Some people sense the spilanthol-induced tingling of the tongue unpleasant; nevertheless, cooked parts of plant lose its strong flavor and can be used as agreen leafy vegetable.^[48,49] This vegetable is mainly cultivated and consumed in the Northern region of Brazil as aseasoning in foods.^[50] The leaves and stem are frequently consumed either cooked or used as aseasoning to enhance the flavor of other food items.^[14,51] In America, these raw leaves are consumed as apungent flavoring for salads.^[26,51] The aerial part of the plant is hot in taste and produces numbness or tingling sensation in the mouth upon mastication. This sensation is present in the plant leaves and yellow flower.^[8,25,52] Acmella oleracea (L.) R.K. Jansen is commonly used as acondiment in local dishes because of its pungent flavor in northern Brazil.^[52] Moreover, tea made from its buds and leaves is consumed as abeverage by some communities which is having analgesic properties. Thus, *A.oleracea* is consumed as food or tea, and there are reported studies on its polysaccharide isolation, structural characterization, and antiulcer activity of hot aqueous extraction of *A. oleracea* leaves.^[23]

Functional properties

Different extracts of *A.oleracea* have been reported to hold numerous important functions.^[11] Table 1 gives asummary of functional activities of *Acmella oleracea* plant extract, including antibacterial effect, antifungal effects,^[69] larvicidal effects,^[53,57,70] analgesic^[71], antiwrinkling agent, antioxidant,^[72] female aphrodisiac,^[68] antiobesity properties, etc.

Hexane extract of the flower bud was earlier accounted to act as alarvicide against three important mosquito species such as *Anopheles stephensi*, *A.culicifacies*, and *Culex quinquefasciatus*.^[41] The decoctions obtained from the leaves and flowers of this plant are used as remedies for toothache, stomatitis, constipation, peptic ulcers, liver abscess, stammering and anesthetic effect in folk medicine over ahundred years.^[8,21,25,40,62]

Recent studies have revealed that the hydroethanolic extract from leaves of *A.oleracea* have very low ecotoxicity and can be used against *Culex quinquefasciatus* and *Aedes aegypti* because of lower environmental impact.^[54] Besides this, the plant was also reported to show antimicrobial activity against bacteria such as *Klebsiella pneumoniae*, *Basicillus subtilis*, and *Escherichia coli* as well as an antifungal activity against *Aspergillus niger*.^[12,58,73] Also, Borate and Disale have successfully found the possible inhibition effect of leaf and inflorescence extracts tested against seven different bacteria named *Bacillus megaterium*, *B.subtilis*, *B.cereus*, *Escherichia coli*, *Klebsiella pneumoniae*, *Micrococcus luteus*, and *Pseudomonas aeruginosa*.^[74] In 2012, ethanol extracts of *A.oleracea* were found to be effective against the foodborne pathogens like *E.coli*, *Pseudomonas spp.*, *Bacillus spp.*, *Klebsiella spp.*, *Staphylococcus spp.* and *even Salmonella spp.*^[59] This antimicrobial potential of this plant could be used in the food industry for hygiene management as well as food safety management.

Mouse treated with methanol extract also presented an anti-inflammatory function which can suppress neutrophilic inflammation in the lungs of the treated animal.^[60] In addition, it is used to control skin hyperpigmentation or control the enzymatic browning and also used in making natural products in topical wound care.^[43,46] Furthermore, Acmella is used to combat insects and parasites in folk medicine. Benelli etal.^[4] have proven the insecticidal effect of Acmella essential oil, especially the potential of terpenes as

extracts.	
Acmella	
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Table 1	

		Extraction	Extraction method/usage	
Activity	Tested model/application	Part of the plant	Extracted solvent/method	Reference
Larvicidal effect/Insecticidal effect	Anopheles stephensi, A.culicifacies, Culex quinquefasciatus	Seedling leaf explants of	Hexane, hydro ethanol	[4,41,42,53–55]
	Tuta absoluta(Tomato pest)	Acmella oleracea whole plant	Hexane	[10,56]
	Rhipicephalus microplus, Dermacentor nitens	Acmella oleracea Leaves, stems		[27]
	Amblyomma cajennense	anu nower Arial partsofA <i>cmella oleracea</i>	Ethanol	[57]
	~	(L.) R.K. Jansen		
Antibacterial	Klebsiella pneumonia, Basicillus subtilis and Escherichia coli	Spilanthes acmella Flowers	Petroleum ether Ethanol Double	[3,58]
	Klebsiella spp.,P.aurogenosa, Salmonella, Bacillus spp.	Flower pod of Acmella oleracea	distilled water Ethanol	[29]
	Escherichia coli			
Antifungal	Aspergillus Niger	Spilanthes acmella Flowers	Petroleum ether Ethanol Double	[58]
Anti-inflammatory effect	HEK 293 and RAW 264.7 cells neutrophilic inflammation in the lunus of the treated animal (mouse)	S.acmella Murray- whole plant	Methanol	[60]
Analgesic	Mice	Flower of <i>Acmella oleracea</i>	Ethanol	[8,52]
Antinociceptive(chemical and thermal)	Adult male mice were treated by intraperitoneal route	Flowers of Acmella oleracea	Ethanol	[52]
Local associates officer	Eally modified			[8,25,40]
Local anestnetic effect Gastro protective and gastric healing	roik meaicine Rat	Leaves, specially llower pou Leaves of <i>Acmella oleracea</i> (L.)	- Water extract	[61]
effect		R.K. Jansen		
Antiflatulent effect (against constination and neutic ulcer)	Folk medicine	Whole plant	Boil with water	[62]
Analinet cirrhosis and liver abscess	Folk medicine	Flower of Armella	Crushing to keep in mouth	[62]
Anti- toothache/induce saliva secretion	Folk medicine	Flower of Acmella	Crushing to keep in mouth	[21,25,28,62,63]
Antioxidant	Hydroxyl radical scavenging and Hydrogen peroxide radical	Arial parts of Acmella oleracea	Methanol extracts	[14]
Riood history having a maximum and the second s	scavenging assays Dormoation through Caro-3 call monolaire Dat	Elower of Armella		[64]
Prevent skin hvber piqmentation/	Territegion unough caco's centributager hat Tvrosinase inhibition activity- UV-vis method.	Whole plant of Acmella	Methanol extracts-	[43]
control the enzymatic browning	`	oleracea	dichloromethane and hexane	
		Armalla alaracad	fractions south at hold	[22]
Anti- wrinkling Property	Inhihit contractile activity in subcutaneous face muscles	Mhole plant of Armella	Jpriarruru Hsina nolar solvant	[65]
	ווווואור בסוונומרנווב מבנואוני ווו שמשבמנמוובסמש ומרב ווומשבובש.	oleracea		
Anti-obesity	Mouse 3T3-L1 pre-adipocytes	Leaves/flower		[99]
Cytotoxic effect	HeLa and V79 carcinoma cells	Arial parts of Acmella oleracea	Methanol	[14]
	Rhipicephalus sanguineus,Rhipicephalus microplus	Arial parts of Acmella oleracea	Ethanol	[43,67]
Anaesthetic effect	Juvenile tambaqui -Colossoma macropomum	Flower pods of <i>Spilanthes</i>	Supercritical fluid extraction-	[68]
		acmella var oleracea (L.)	ethanol	
Reproductive toxicity (female	Zebra fish (<i>Danio rerio</i>)	Fresh flowers of <i>Acmella</i>	Hydroethanolic extract	
aphrodisiac)		oleracea		

biopesticides. Complete studies have not been done yet to reveal the exact mechanisms of action responsible for analgesic and anti-inflammatory activities of this plant. However, flavonoids are known as target prostaglandins that are involved in the late phase of acute inflammation and pain perception.^[75] In 2018, Xu and others have revealed that spilanthol in the Acmella plant enhances sodium chloride responses in taste bud cells.^[22] Therefore, it could be utilized as asalt taste enhancer. Moreover, recent studies have revealed the reproductive and developmental toxicity of the hydroethanolic extract of Acmella oleracea. De Souza etal.^[11] have studied reproductive and developmental toxicity of the hydroethanolic extract taken from fresh flowers against zebrafish and resulted in few gonad tissue alterations, without interfering in reproduction and significantly increased egg deposition. They have stated that some reactions of spilanthol metabolism are linked to its toxicity, such as hydroxylation, C-oxidation, N-glucuronidation, N-acetylation, epoxidation, and glutathionation. Barbas etal.^[68] have observed anesthetics and antioxidant properties of Acmella pod extracts obtained through supercritical fluid extraction towards *Colossoma macropomum.* The effects of the plant extract may differ depending on the type of cells treated, the type of extraction, temperature used in extraction, and solvents used in the extraction process.^[75,76,86] Therefore, more in-depth studies of the biological activities of this plant are needed to be carried. Since this is an edible plant which shows beneficial activities in multidisciplinary applications, Acmella could be considered as afunctional food ingredient in nutraceutical development.

Phytochemicals

Extensive phytochemical investigations of *Acmella oleracea* plant had previously been reported. It constitutes adiverse group of compounds. It was found to contain many important bioactive compounds such as spilanthol, amyrinester, stigmasterol, miricilic alcohol glycosides, sitosterol, saponins, and triterpenes which are responsible for therapeutic uses.^[14,77-80] As aresult of phytochemical studies, alkyl amides such as 3-acetyla-leuritolic acid, β -sitostenone, scopoletin, vanillic acid, trans-ferulic acid, and transisoferulic acid have been found^[9,53] (Table 2).

Category	Name of the compound	Part of the plant	References
Alkamide	Spilanthol, undeca-2E,7Z,9E-trienoic acid isobutylamide,2E)-N-(2- methylbutyl)-2-undecene-8,10-diynamide, deca-6,9-dihydroxy- (2E,7E)-dienoic acid isobutylamide, deca-8,9-dihydroxy-(2E,6Z)- dienoic acid isobutylamide, nona-2,3-dihydroxy-6,8-diynoic acid 2-phenylethylamide	Leaf, flower pod, whole plant	[3,24,42,43,47,53,63,79,81,82]
Phytosterols	β -sitostenone, stigmasterol, α - and β -amyrins	-	[83]
Essential oils	Limonene and β-caryophyllene	Flower pod	[84]
Terpenes	β caryophyllene, β pinene, myrcene, caryophyllene oxide, limonene	Flower pod	[4,84]
Esters	(7Z,9E)-2-oxo-undeca-7,9-dienyl 3-methylbut-2-enoate (acmellonate)	Whole Plant	[85]
Aromatic [83]	compound	Vanilic acid	Whole Plant

Table 2. Phytochemical compounds in Acmella oleracea plant.

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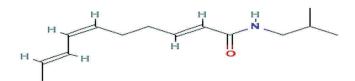


Figure 3. (2E,6Z,8E)-N-Isobutyl-2,6,8-decatrienamide (spilanthol).

Table 3. Phytochemical screening results (qualitative) for different parts of the Acmella oleracea plant.

Part of the		Extraction				Steroid			
plant	Solvent	method	Alkaloids	Flavonoids	Saponin	Glycosides	Tannins	Terpenoids	References
Leaf	Methanol	Soxhlet	+	+	+	+	+	NM	[78]
Stem			+	+	+	+	+	NM	
Flower			+	+	+	+	+	NM	
Flower	Water	Maceration	+	-	+	NM	+	+	[102]

+, presence;- absence; NM, not mentioned.

Among the chemical components, spilanthol (C14H23NO, 221.339 g/mol) is considered to be the major active compound that can impart various important biological activities.^[24,28,86-89] Spilanthol is an important secondary metabolite that is claimed to be responsible for antioxidant, antimicrobial, neuroprotective, insecticidal, anticancer and anti-inflammatory bio-activities. Spilanthol was first isolated and characterized by Gerber ^[91] from A.oleracea.^[14,15,17,24,80,90–93] The plants in which spilanthol present are often called as toothache plant because of its analgesic property.^[3,40,63,86,94-96] There were anumber of studies that have been carried out on account of abroad range of biological activities exerted by spilanthol.^[24] Its IUPAC name is (2E,6Z,8E)-N-Isobutyl-2,6,8-decatrienamide (Fig.3) which is an unsaturated alkamide with arelative polar amide and aless polar fatty acyl. This amphiphilic nature (hydrophilic and hydrophobic) creates the advantage of extracting spilanthol from Acmella plants using either ethanol, water, methanol, hexane, pet ether or supercritical carbon dioxide, etc.^[9,28,63,72,97,98-101] The review article which was written by Barbosa etal.^[24] has mentioned the biological functions of spilanthol (analgesic, antinociceptive, antioxidant, anti-inflammatory, antiwrinkle, antimicrobial, diuretic toothache relief, etc.). Although human toxicity of spilanthol has not been extensively tested, it is (Acmella oleracea) consumed for along time as an edible plant. The spilanthol content in different parts of the plant has not been determined.

Research studies of qualitative studies on *Acmella oleracea* have proved the presence of alkaloids, flavonoids, saponins, steroid glycosides, and tannins (Table 3) in all parts of the plant (leaves, stems, and flower heads).

Applications

Traditionally, *A.oleracea* is used for the treatment of flatulence, constipation, peptic ulcer, liver abscess, intestinal infection, stammering, toothache, stomatitis, etc.^[48,62,72] Both flower and leaves of Acmella have apungent taste accompanied by tingling and numbness; accordingly, they have been used as aspice for appetizers and as folk medicine for throat difficulities.^[28,103] The flower head extract was used as aflavoring material for dentifrices and gum. Rather than dysentery, it has been used for the treatment of snakebite and

articular rheumatism. Besides these medicinal uses, the aqueous extract of the plant is used as astupefying agent for fishes in small rivers and streams.^[14] Extracts of *A.oleracea* had been found to exert certain activities such as antimicrobial, antioxidant, diuretic, larvicidal, analgesic and mosquitocidal activities.^[3] Tinctured products made from Paracress in Ireland are used for anti-fungal treatments in adults.^[33] It is widely used in cooking and also popularly used to treat toothaches, tuberculosis, and anemia and as appetite stimulant in Brazil.^[46,104]

Acmella plant has got important chemical properties, afact that arouses the interest of the pharmaceutical industry, due to the occurrence of spilanthol, one of the major chemical constituents of the flowers and leaves of this species.^[9,27] Spilanthol in Acmella can be absorbed through the skin, endothelia gut, oral mucosa and blood-brain barrier.^[24,105] According to diverse traditional usage and pharmacological potential, A. oleracea is considered to be agood alternative to various commercial drugs^[25] including in producing toothpaste too.^[35] There are many literatures that disclosed the biological importance of spilanthol which is one of the major active ingredients in Acmella plant. Arecent analysis on patent review referring the keyword "spilanthol" has provided 1444 records, over 20 years (1999–2016) including pharmacological, cosmetic^[65,106–108], extraction and sensorial applications.^[25] S.acmella has long been used in traditional Asian medicine to treat various ailments, including pulmonary dysfunction.^[80] Most recently, one of the studies has been done on evaluating the reproductive and developmental toxicity of the hydro-ethanolic extract of Acmella oleracea.^[11] In the latter mentioned study, parent zebrafish which were subjected to treatments resulted in few gonad tissue alterations, without interfering in reproduction and significantly increased egg deposition.

Future trends

The results from literature anthology of plant Acmella related to the bioactive alkamide spilanthol over aperiod of 20 years made it possible to see the state of the art of spilanthol employed to food, cosmetic and pharmaceutical industries. Considering the vast amount of patents involving the food industry, this study contributes to this area, as it presents different technological ways to apply spilanthol, which helps to visualize opportunities and to boost innovation for new products. Recent research opens the new directions to study this plant in depth by analyzing nutrition composition on different parts of the plant, extracting proteins which could be used to produce active food packaging (nanomaterials), nutraceutical developments, using antimicrobial properties in food processing and sanitizing, evaluating the sensory properties, studies on toxicity of the extracts, introducing preserving techniques, etc. Acmella is aperishable commodity which is having higher water content.^[50] Therefore, new methods in preserving raw materials will have to be researched in future. Also, antimicrobial properties of this plant could be applied for new package material productions with antiseptic properties using novel technologies as well as for the food hygienic management. Currently, synthetic chemicals are used in manufacturing sanitizers used for the food industry. Hence, there is ahigher market demand to develop plant-based sanitizer for food handlers.^[102] Since the plant is rich in phytochemicals causing anesthetic properties, studies should be further continued in toxicology, safety, and allergy aspects. More studies have to be on hydroethanolic extract to analyze reproductive and developmental toxicity of the Acmella oleracea plant extracts which has

important implications for studies of nonintentional pharmaceutical treatments. And alarger number of functional properties could be used to production of nutraceuticals that are demanded by consumers. Currently, this herb is used as aculinary ingredient in limited areas over the world. Hence, popularizing of this plant as aspice can bring immense benefits because of its higher functional properties, nutritional aspects as well as sensorial properties.

Conclusion

Throughout this review, it has been shown that Acmella plant (*Acmella oleracea* (L.) R.K. Jansen) is arich plant in important functional properties such as antibacterial effect, antifungal effects, gastroprotective, larvicidal effects, analgesic, antioxidant, flavor-enhancing, and antiobesity properties and edible nature.

Therefore, Acmella is apromising source of natural antiseptic properties to replace synthetic ones in food products; moreover, the inclusion of Acmella in food formulations may also provide valuable improvement against different illnesses. However, more studies about its toxicity and the potential application in food products will have to be determined along with the effects on different sensory and nutrimental properties.

Conflict of interests

The authors declare that they have no conflict of interests.

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