

# Characterization of Opuntia ficus spp. fractions obtained using Sephadex LH-20



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Methods



AIN For the comparison of Phenolic compounds (total phenolic content and chromatographic profiles), Betalains and Antioxidant activity of fractions obtained with different % of ethanol.

#### Sample preparation

Cactus fruits (cactus pear) were collected in Beja /Serpa and Quarteira region. Fruits were washed, cut and were centrifuged. The residues were extracted with a water: ethanol solution (50:50).

# **Characterization of bioactive compounds**

**Total phenolic compounds (TPC):** Determined according to the modified Folin Ciocalteau colorimetric method<sup>[1]</sup>. Results are expressed as gallic acid equivalents (GAE) in mg per gram or liter of extract and are a mean of 6 replicates.

# **Antioxidant activity**

**ORAC:** The antioxidant capacity of the extracts towards peroxyl radicals was carried out by following the method described elsewhere <sup>[3]</sup>. All data were expressed as micromoles of trolox equivalent antioxidant capacity (TEAC) per L of extract. Results are a mean of 6 replicates.

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**HORAC assay:** The assay was performed as described elsewhere <sup>[4]</sup> using caffeic acid as the standard. Data were expressed as micromoles of caffeic acid equivalents (CAE) per L of extract. Results are a mean of 6 replicates.

HPLC-DAD analysis: Was carried out using a Surveyor apparatus from Thermo, with a diode array detector and an electrochemical detector<sup>[2]</sup> from Dionex.

HPLC-MS/MS: Was carried out in an HPLC in tandem with a triple quadrupole mass spectrometer (Micromass<sup>®</sup> Quatro MicroTM, Waters<sup>®</sup>) using an electrospray source (ESI) operating in negative mode.

**FRACTIONS USING SEPHADEX LH-20** 

#### **Antiproliferative effect**

Antiproliferative activity of natural extracts was evaluated in HT29 as described elsewhere<sup>[5]</sup>. 24h after seeding cells were allowed to proliferate for 24 with and without (control) extracts and fractions. Cell viability was determined with Cell Titer kit assay and results were expressed in terms of percentage (%) of cellular viability relative to control. Assays were performed in triplicate. For some extracts, the amount of sample necessary to decrease 50% of the cellular viability, ED50 (effective dose), was calculated..

## **Residues Origin (Opuntia from )** color brownish Beja/Serpa Α Red/pink Quarteira B • Opuntia B 30 50 60 70 90< ime: 42,8132 Minutes, Wavelength: 360 **F8** 40 42 38

# **TPC AND ANTIOXIDANT ACTIVITY**

**Table 1.** Total Phenolic content, ORAC and HORAC of extracts

<b>Original Extracts</b>	ТРС	ORAC (μmol TEAC/L)	HORAC (µmol CAE/L)
Α	9701 ± 163	315173 ± 2512	217723 ± 5021
В	2135 ± 101	23005 ± 1111	38220 ± 665

### **Table 2.** Total Phenolic content of extracts and fractions

Extract A	TPC (mg GAE/L)	Extract B	TPC (mg GAE/L)
Original	2135 ± 101	Original	9701 ± 163
F1 (0% EtOH)	451.9±7	F1 (0% EtOH)	196.3±3.0
F2 (2.5% EtOH)	204.3±4.1		
F3 (5.0% EtOH)	50.0±0.1		
F4 (7.5% EtOH)	27.4±0.7		
F5 (10% EtOH)	14.5±0.1	F2 (10% EtOH)	40.2±0.8
F6 (20% EtOH)	12.3±0.3	F3 (20% EtOH)	38.4±0.8
F7 (30% EtOH)	15.0±0.1	F4 (30% EtOH)	18.2±0.5
F8 (40% EtOH)	15.6±0.3	F5 (40% EtOH)	14.3±0.3
F9 (50% EtOH)	17.4±0.1	F6 (50% EtOH)	9.4±0.5
F10 (80% EtOH)	13.1±0.1	F7 (80% EtOH)	24.9±0.7
F11 (100% EtOH)	15.8±0.5	F8 (100% EtOH)	25.3±0.4

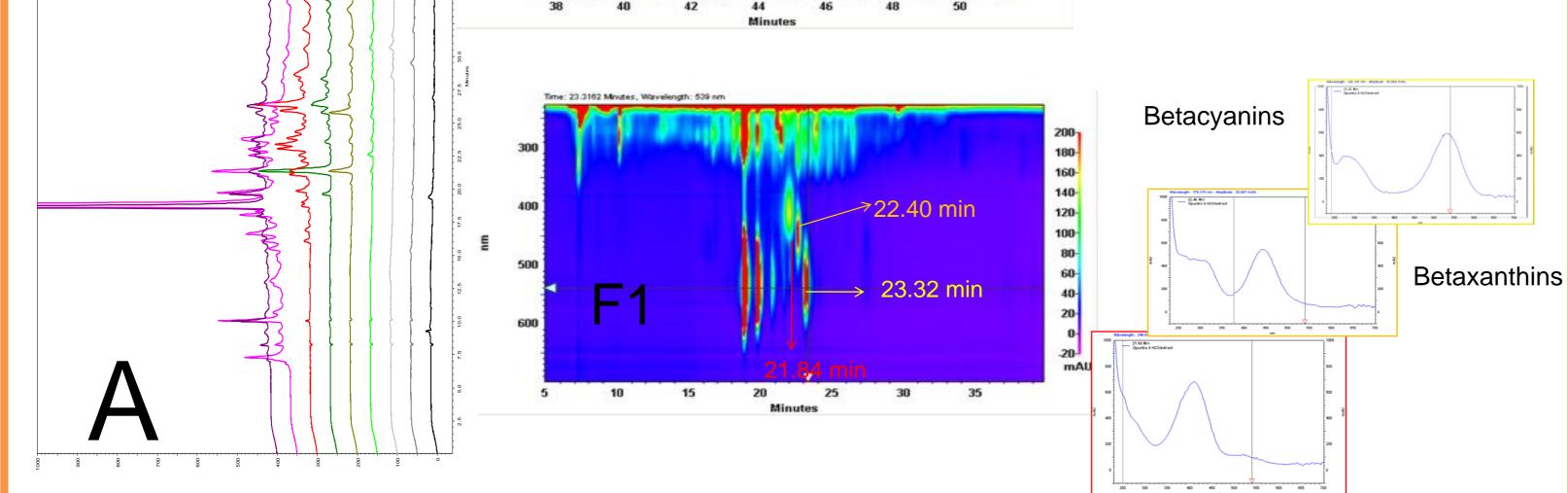
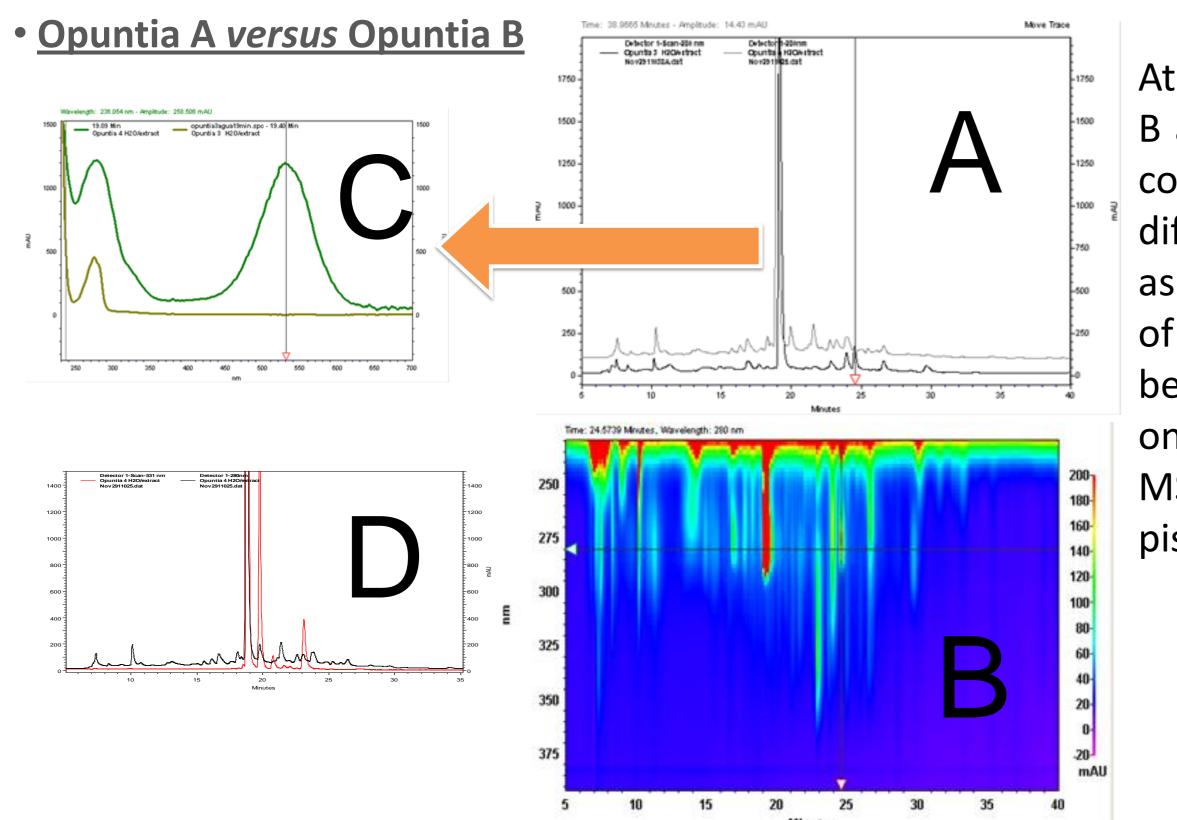


Figure 1. Extract B. (A) chromatograms (280nm) of different fractions (see table 2); (B) biplot of fractions F1 and F8; (C) spectra of different peaks in F1 and F8



At ±19.30 min in extract B are detected at least 2 with compounds different UV-vis spectra as shown in figure 2. One of them corresponds to a betacyanin and the other one was identified by LC-MS/MS (Figure 3) as piscidic acid.

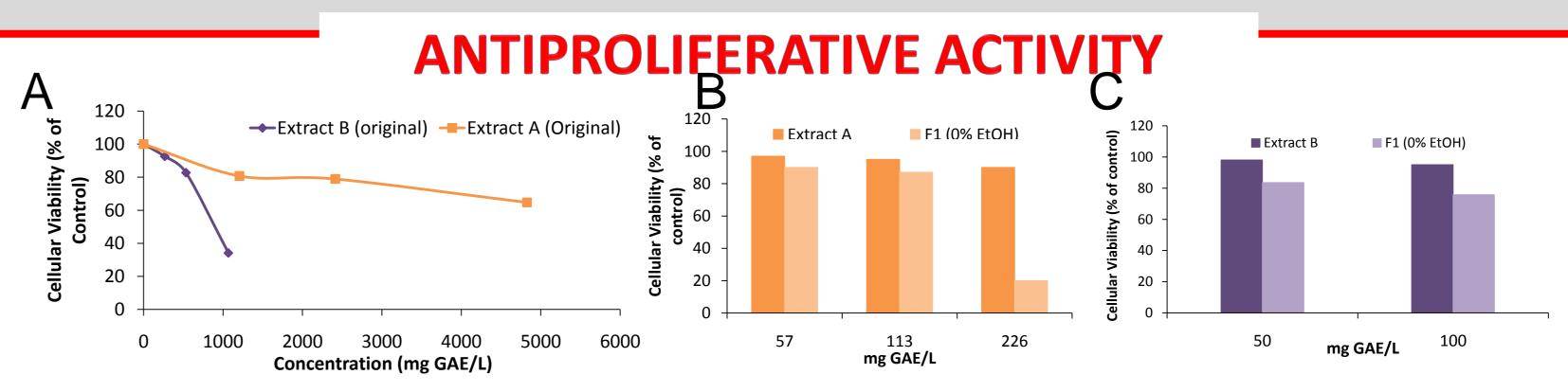


Figure 4. Antiproliferative effect of extracts against (A)- Extract A versus Extract B; (B)- Extract A and fraction F1; (C)- Extract B and franction F1

**Table 3.** Effective dose values of extracts and fractions

Extracts		ED50 (mg GAE/L)	
Extract A	Original	nd (>4800)	
	F1 (0% EtOH)	171,8	
Extract B	Original	870,9	
	F1 (0% EtOH)	nd (> 100)	

Nd- not detectable for the concentrations tested

Extract B presents higher antiproliferative effect than extract A (Figure 4A)

For both extracts, Fraction 1 seems to present compounds responsible for the antiproliferative effect (Figures 4 B-C)

Figure 2. (A) chromatograms (280 nm) of different extracts A and B; (B) biplot of extract A; (C) UV-vis spectra of peak at ±19.30 min in extract A and B ; (D) Chromatograms of extract B at 280 nm and 531 nm

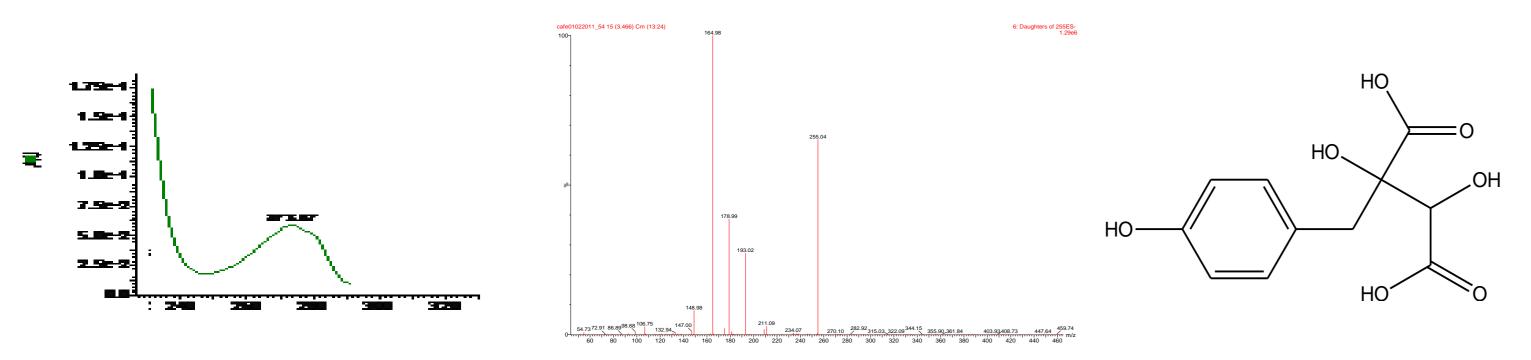


Figure 3. (A) UV spectra; (B) MS/MS spectra; (C) structure of piscidic acid

Separation with preparative column using Sephadex LH-20 enabled to obtain fractions separating different families of compounds. (flavonols and betalains);

The compounds identified in fraction 1 (mainly betalains) present antiproliferative effect on HT29 cells;

Piscidic acid was identified by LC-MS/MS in the extract from residue A.

# **ACKNOWLEDGEMENTS:**

This work was supported by Fundação para a Ciência e a Tecnologia through grant # PEst-OE/EQB/LA0004/2011, PTDC/AGR-AAM/099645/2008 project and REDE/1518/REM/2005. The authors acknowledge Ana Luisa Simplicio (ITQB) and Noélia Duarrte (FFUL) for scientific suport

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