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Inhibitory and synergistic effects of natural olive phenols on human platelet aggregation and lipid peroxidation of microsomes from vitamin E deficient rats.

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Running title: Antiplatelet and antioxidant effects of phenols isolated from alperujo.

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1 Abstract

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Purpose: This study explored the *in vitro* anti-oxidant and anti-platelet activities of hydroxytyrosol, hydroxytyrosol acetate, 3,4-dihydroxyphenylglycol, and two phenolic olive extracts. These compounds and extracts were obtained from a new industrial process to treated hydrothermally the alperujo (160 °C/60 min), a by-product of olive oil extraction.

8 Methods: The extracts and the purified compounds have been obtained 9 chromatographically using both ionic and adsorbent resins. The antioxidant activity has 10 been determined by measuring inhibition of human platelet aggregation and inhibition 11 of lipid peroxidation in liver microsomes of vitamin-E deficient rats.

Results: The positive effect of the extracts on the inhibition of platelets aggregation is showed, being higher in the case of hydroxytyrosol acetate and by the first time, its synergist effect with hydroxytyrosol has been proved. The phenolic extract and the isolated phenols showed good results for inhibiting the lipid oxidation, mainly the hydroxytyrosol acetate. A synergistic effect occurred when the hydroxytyrosol acetate and the 3,4-dihydroxyphenylglycol were supplemented by hydroxytyrosol.

18 Conclusion: These results suggest these extract and compounds obtaining from a 19 novel industrial process could be natural alternatives for the prevention of diseases 20 related with cardiovascular disorder or oxidative damages.

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KEYWORDS: Alperujo, olive oil wastes, phenols, platelet function, lipid peroxidation,
vitamin E.

26 <u>1. Introduction</u>

27

28 Consumption of the Mediterranean diet, characterized by high consumption of 29 olive oil, fruits, vegetables, grains and legumes, reduces the incidence of major 30 cardiovascular events [1] and is associated with a lower risk of peripheral artery disease 31 [2]. The health benefits of the Mediterranean diet have been attributed to high 32 concentration of free radical-scavenging polyphenols such as flavonoids. Virgin olive 33 oil is rich in unsaponifiable minor components such as sterols, tocopherols, and 34 polyphenols. The polyphenols are natural antioxidants that not only contribute to the 35 stability of the oil, but also have anti-inflammatory and anti-atherosclerotic properties 36 [3]. Dietary polyphehols have been shown to inhibit LDL oxidation, scavenge 37 superoxide and other ROS and increase plasma antioxidant capacity [4]. Furthermore, 38 some dietary phenolic compounds, mainly polyphenols, have been shown to affect 39 human platelet function *in vitro* and *in vivo* [5, 6]. Platelets play a central role in the 40 formation of plaques within blood vessels, contributing to early inflammatory events 41 [5], so, the observed cardiovascular benefits attributed to olive oil may be linked to the 42 anti-platelet activity of olive oil polyphenols and thus to the suppression of platelet 43 activation.

The ability of many flavonoids and phenols to inhibit peroxidation of hepatic microsomal preparations from vitamin E deficient rats might indicate that these dietary compounds could have significant "vitamin E-like" antioxidant activity in biological 47 systems [7]. The ability of dietary antioxidants to impair free radical-mediated oxidation
48 of proteins, lipids and DNA, which are implicated in the pathogenesis of many chronic
49 diseases [8], are believed to beneficially affect health.

After olive oil extraction, only a low percentage of the total phenolic compounds present in the olive fruits are found in the virgin olive oil. The remaining phenolics (98-99%) end up in alperujo, a by-product from the modern two-phase processing technique used in the olive oil production [9].

54 Nowadays the olive oil industry is starting to generate new by-products richer in 55 applications phenols by thermal process like hydroxytyrosol (HT), 3,4dihydroxyphenylglycol (DHPG), hydroxytyrosol acetate (HTA) or polymeric phenolic 56 57 fractions (PPF) [10]. The industrial use of a patented steam treatment (ST) [11] allows 58 the formation of liquid source that enables the extraction and the isolation of the most 59 important phenols present in virgin olive oil. The ST leads to obtain a natural liquid 60 source without suspended solid that is richer in phenols than the other liquid sources 61 obtained from olive oil wastes. This treatment was designed in base of the effects found in the "Steam Explosion" system (SE) in which high temperatures and pressures (up to 62 240 °C and 40 kg/cm²) are needed for a few minutes followed by an explosive 63 64 depressuration. The new ST operates at lower temperatures up to 170 °C and retention 65 time of one hour, avoiding the explosion and then, the technical complications; hence its scale up has been successfully done. 66

In previous work [6] the anti-platelet effects of alperujo extract obtained after an SE treatment was measured comparing with the effect of simple phenols like hydroxytyrosol and 3,4-dihydroxyphenylglycol (DHPG), detecting by the first time the synergic effect of these two simple phenols. The effects on animal model of the alperujo extract treated by SE have been also studied [12]. Because the thermal conditions and the concentration of phenols of both treatments are different, together with the industrial use of the ST, the study of the *in vitro* activities of the phenols obtained from alperujo treated by ST are necessary. In the present work, the phenolic extract obtained from the alperujo treated industrially by ST has been tested, for the first time, to assess *in vitro* their anti-platelet in human platelet screening tool and their antioxidant effects in animal microsomes model.

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79 2. Materials and Methods

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81 **2.1 Test compounds**

82 Phenolic extracts (PE) were obtained from ST of alperujo at 160°C for 60 min 83 [10]. Polymeric phenolic fractions (PPF) were isolated from the phenolic extracts by 84 chromatography fractionation using Amberlite® XAD [13]. Hydroxytyrosol (HT) and 85 3,4-dihydroxyphenylglycol (DHPG) were purified by an ionic resin column following 86 the process described by Fernández-Bolaños et al., (2002)[14] and Fernández-Bolaños 87 et al., (2008)[15], respectively. Hydroxytyrosol acetate (HTA) was isolated by an ionic 88 resin column following the process described by Rodríguez-Gutiérrez et al., (2011)[16]. 89 Figure 1 shows the HPLC-profile of each of the test compounds used.

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91 **2.2. Determination of the total phenolic content**

To complete the simple analysis of phenols the total phenolic content of the test
compounds was measured according to the Folin–Ciocalteu method [17] and expressed
as grams of gallic acid equivalents per kilogram of extract.

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96 **2.3. HPLC-DAD.**

97 The different phenols were quantified using a Hewlett-Packard 1100 liquid chromatography system with a C-18 column (Teknokroma Tracer Extrasil ODS-2, 250 98 99 $mm \times 4.6 \text{ mm i.d.}, 5 \mu m$). The system was equipped with a diode array detector (DAD; 100 the wavelengths used for quantification were 254, 280, and 340 nm) and Rheodyne 101 injection valves (20 µL loop). The mobile phases were 0.01% trichloroacetic acid in 102 water and acetonitrile utilizing the following gradient over a total run time of 55 min: 103 95% A initially, 75% A at 30 min, 50% A at 45 min, 0% A at 47 min, 75% A at 50 min, 104 and 95% A at 52 min until the run was completed. Quantification was carried out by 105 integration of peaks at different wavelengths with reference to calibrations made using 106 external standards. The linearity of standards curve was expressed in terms of the 107 determination coefficients plots of the integrated peaks area versus concentration of the 108 same standard. These equations were obtained over a wide concentration range in 109 accordance with the levels of these compounds in the samples. The system was linear in 110 all cases (r > 0.99). Three replicates were carried out on the same day.

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112 **2.4. Measurement of platelet aggregation**

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114 Blood sampling procedure

Blood samples were obtained from 23 healthy volunteers from European countries (9 males and 14 females and 25-60 years of age). Each volunteer signed consent form before donating blood. Volunteers had abstained from anti-inflammatory drugs and food supplements for at least two weeks prior to blood sampling and had a normal blood cell count. Blood was obtained using siliconized 21 gauge butterfly needles into 10 mL S-Monovette blood collection tubes containing 1 mL trisodium citrate as anticoagulant (Sarstedt Ltd, Beaumont Leys, UK).

123 In vitro platelet aggregation

124 Agonist-induced platelet aggregation was measured in platelet rich plasma (PRP) 125 upon incubation with the test compounds using a PACKS 4 machine (platelet 126 aggregation chromogenic kinetic system) as described by us previously [6, 18]. Briefly, 127 blood from healthy volunteers was collected into sodium citrate 3.8% (9:1 v/v) and the 128 PRP was obtained according to standardized procedures. The plasma poor in platelets 129 (PPP) was used to adjust the PRP to a platelet count of 300 ± 20 platelets /µL using the 130 sysmex haematology analyser (KX-21N, sysmex, Germany). Once adjusted, the PRP 131 was left to rest at 37°C. PRP was incubated at least ten times with different platelets 132 with 100 and 500 mg/L of PE; 10, 50 and 100 mg/L of HTA; 10, 50 and 100 mg/L of 133 PPF; 8+0.6, 43+3, 85+6 mg/L HTA + HT respectively; or PBS as a control, for 10 134 minutes at 37 °C. To induce the platelet aggregation, collagen (final concentration 3 and 135 $5 \,\mu g/mL$) or thrombin receptor analogue peptide (TRAP) (final concentration $25 \mu M$) 136 were added. The platelet aggregation measurement was started 90 minutes after blood 137 sampling. After 10 minutes, the curve of platelets aggregation was obtained, and platelet 138 aggregation was expressed as percentage of maximal aggregation.

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140 **2.5. Inhibition of lipid peroxidation in vitamin E-deficient microsomes.**

Microsomal lipid peroxidation was assessed by measuring the reaction of malonadehyde, a product of lipid oxidation, with thiobarbituric acid to produce thiobarbituric acid reactive substances (TBARS). These are quantified by high pressure liquid chromatography (HPLC). Each extract were tested in triplicate.

For this study, liver microsomes from vitamin E-deficient male weanling rats ofthe Rowett Hooded Lister strain were used, as described by us previously [12]. Briefly,

rats that had been on a diet containing less than 0.5 mg/kg vitamin E (-VE) for 13 weeks
were anesthetized with ether and bled by cardiac puncture prior to removal of the liver.
This protocol was approved by the Ethical Review Committee of Animal Studies at the
Rowett Research Institute, and was conducted in compliance with the Animals
(Scientific Procedures) Act, 1986.

152 Microsomes were extracted from homogenised liver samples by washing with 153 0.154 M KCl and suspension in potassium phosphate buffer 0.05 M pH 7.4. The protein 154 concentration was determined by the Biuret method and adjusted to 10 mg/mL with 155 0.05 M potassium phosphate buffer pH 7.4. Vitamin E deficiency in rats was confirmed 156 by plasma, tissue and microsomal vitamin E concentrations, which were below the limit 157 of detection by HPLC. The effect of the test compounds on in vitro microsomal lipid 158 peroxidation in the microsomes was determined as described by the method of Duthie et 159 al., (1991)[19]. Briefly, ethanol solutions (20 µL) with the test compounds in a 160 concentration 25 times higher than required were incubated with microsomal 161 preparations (0.5 mL) for 30 min at room temperature. Solutions with a-tocopherol 162 were used as a control. For the control sample deficient in α -tocopherol, only 20 μ L of 163 EtOH was added. 0.1 mL of microsome solution with compounds was mixed with 0.5 mL of 0.05mM ascorbic acid, 1 mL of a 2mMADP /6µM Fe²⁺ solution and 3.4 mL of 164 165 0.05M phosphate buffer pH 7.4. The mixture was incubated at 30 °C and different 166 aliquots were taken at 0, 5, 10 and 20 min for determination of thiobarbituric acid-167 reactive substances (TBARS) by HPLC. To this 1mL of 0.67% thiobarbituric 168 acid:acetic acid (1:1) and 2 mL of water were added and the solution was heated for 30 169 min at 100 °C in order to let the colour develop (measured at 535 nm).

170 The amount of generated TBARS was quantified by HPLC (Allience) equipped 171 with a bomb (Waters 2695) and a fluorescence detector (Waters 2475). The column used were Phenomenex Luna 5u C18 (2) 100 A, 150 x 4.60 mm, the mobile phase was 60 % of KH_2PO_4 50 mM pH 7.0 and 40% of MeOH at a flow of 0.8 mL/min for 12 minutes, in isocratic mode. Inhibition of lipid peroxidation was calculated as follows:

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$$\% Inhibition = \left(\frac{AUC(-VE) - AUC(-VE + Comp)}{AUC(-VE)}\right) \cdot 100$$

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177 where AUC (-VE) = area under curve in microsomes from rats deficient in vitamin E 178 and AUC (-VE + Comp) = area under curve in microsomes from rats deficient in 179 vitamin E plus test compound. The ability to inhibit microsomal lipid peroxidation by 180 each extract or compound (mixture) was compared with a negative control (no 181 incubation) and two positive controls (effect in microsomes from rats with adequate diet 182 of vitamin E (on a vitamin E-adequate diet 100 mg d α -tocopherol/kg) and effect in 183 microsomes from rats on a vitamin E-deficient diet supplemented with 100 mg/kg diet 184 of $d\alpha$ -tocopherol.

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186 **2.6. Statistical analysis**

187 STATGRAPHICS ® plus software was used for statistical analysis. Comparisons 188 amongst samples were made using one-way analysis of variance (ANOVA) and 189 the Least Significant Difference (LSD) method. A p-value less than 0.05 was 190 considered significant.

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192 <u>3. Results</u>

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194 **3.1 Inhibition of platelet aggregation**

In this study, the anti-platelet properties of two natural extracts (PE and PPF) and
a purified compound (HTA) obtained from a new industrial source have been screened.
Furthermore, the potential synergic effects between hydroxytytosol acetate and
hydroxytyrosol (HTA+HT) have been also studied by the first time.

The characteristics of the volunteers from which we obtained blood samples are shown in Table 1. Incubation of platelet-rich plasma from healthy volunteers with 100 mg/L of hydroxytyrosol acetate, which equates to approximately 510 μ M, resulted in a significant (p< 0.05) inhibition of 3 and 5 μ g/L collagen- and 25 μ M TRAP- induced platelet aggregation by 38, 27 and 37%, respectively (Figure 2). Incubation with 50 mg/L HTA also resulted in a significant inhibition of 5 μ g/L collagen and 25 μ M TRAP-induced platelet aggregation by 7 and 22%, respectively (Figure 2).

206 In this study, two natural phenolic extracts, obtained from alperujo hydrothermally 207 treated at 160 °C/60 min (PE) and a polymeric phenolic fraction (PPF) isolated from 208 phenolic extract have been also screened. The activity of this new phenolic polymeric 209 fraction (PPF) isolated and characterized has been tested for first time. This PPF was 210 composed mainly of phenolic compounds with small amounts of carbohydrates, 211 proteins and ash, and it was formed during ethyl acetate extraction process from the 212 autohydrolysis liquids of steam-treated alperujo [13]. Incubation with 100 mg/L PPF 213 resulted in significant (p<0.05) inhibition of 3 and 5 µg/L collagen and 25µM TRAP-214 induced platelet aggregation by 23, 13 and 22%, respectively. For the assays with PE a 215 concentration of 240 g phenols/kg extract has been found by the Folin-Calteciau 216 method. The HPLC results suggested that 1 gram of phenolic extract contained 109.3 217 mg HT, 10.3 mg PPF, 9.9 mg DHFG and 8.5 mg HTA. Only the highest test 218 concentration of PE (i.e. 500 mg/L) significantly inhibited 3 and 5 µg/L collagen and 25 219 µM TRAP-induced platelet aggregation by 52, 40 and 19%, respectively (Figure 2).

3.2. Inhibition of microsomal lipoxidation from vitamin E deficient rats.

The antioxidant properties of two natural extracts (PE and the PPF) and three purified compounds (HT, HTA and DHPG) have been screened. Furthermore, two mixtures of compounds (HT + DHPG) and (HTA + HT) were evaluated. Previous studied showed that decrease in membrane concentration of α -tocopherol increased the rates of TBARS formation in all tissues, but the effect was especially pronounced in adrenal mitochondrial and microsomes [20].

228 The phenolic extract (PE), HTA and the HT+DHPG mixture showed most 229 inhibition of lipid oxidation inhibition at the lowest test concentrations (Tables 2 and 3). 230 0.05 mM of HTA inhibited lipid peroxidation by 20.8% (Table 3). Interestingly this was 231 very similar to the highest concentration (0.4 mM) but much more effective than the 232 intermediate concentration (13.5% of inhibition). HT and DHPG decreased lipid 233 peroxidation of the microsomal preparation from vitamin E deficient rats in a time-234 dependent manner, and the protection against peroxidation improved with increasing 235 concentrations (Figure 3).

236

237 **<u>4. Discussion</u>**

238 **4.1 Inhibition of platelet aggregation**

The anti-platelet property of the HTA and HT mixture was more effective than of each component separately. So when HT was tested alone 6 mg/L of compound inhibited platelet aggregation by 4 % using collagen-induced platelet aggregation and any effect inhibitory was observed for 3 mg/L. Indeed, incubation with 43+3 mg/L (219+19.5 μ M) HTA and HT resulted in a significant (p<0.05) inhibition of 3 and 5 μ g/L collagen and 25 μ M TRAP-induced platelet aggregation by 30, 22 and 31%, 245 respectively (Figure 2). A similar effect was observed for 85+6 mg/L HTA + HT 246 (433+30.6 µM), inhibiting platelet aggregation by 85, 71 and 50%, respectively (Figure 247 2). González-Correa, et al., (2009)[21] observed that 26 and 48 µM HTA inhibited 248 collagen-induced platelet aggregation by 50%. This antiplatelet effect was stronger than 249 that of HT, and similar to that of acetylsalicylic acid (ASA), Hubbard, et al., (2003)[22] 250 considered different simple phenols and found that for p-coumaric, caffeic, ferulic and 251 sinapic acid a concentration of 478-816 µM was necessary to inhibit collagen-induced 252 platelet aggregation by 50%. Furthermore, concentrations between 10 and 100 µM of 253 gallic acid inhibited TRAP-induced platelet aggregation by 10-50 % [23]. Ostertag et al. 254 2011 [18] found that 100 µM of cathecol, resorcinol, pyrogallol and hippuric acid 255 inhibited in vitro collagen-induced platelet aggregation. A previous study in our group 256 using the same samples [6] showed that 40 mg/L of HT inhibited collagen-induced 257 platelet aggregation by 5%, whereas a mixture of HT and DHPG (40+5 mg/L 258 respectively) inhibited collagen-induced platelet aggregation by approximately 12 % in 259 a synergistic manner. In most of these studies, only relatively high concentrations of 260 phenolic compounds caused significant anti-platelet effects in an in vitro screening 261 model. Although these models can effectively measure the potential pharmacological 262 anti-platelet effects of a large range of bioactive compounds, the effective 263 concentrations may not necessarily be physiologically relevant from a dietary 264 perspective [6].

With regard to the phenolic extract, in a previous study [6] using an PE obtained by SE, a similar concentration of 500 mg/L alperujo extract significantly inhibited collagen- and TRAP-induced platelet aggregation by 25 and 16%, respectively. The higher efficacy of PE in the current study could be due to a different phenol

269 composition because the lower severity used to treat the alperujo by the industrial ST270 system.

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4.2. Inhibition of microsomal lipoxidation from vitamin E deficient rats.

273 The HT+DHPG mixture produced a higher percentage inhibition (31%) for lower 274 test concentrations (0.25 mM+0.25 mM), which was more powerful than the efficacy of 275 individual compounds (Table 2). Also increasing concentrations of PPF showed 276 improved inhibition of lipid peroxidation, up to 58 % inhibition for the highest 277 concentration (200 mg / L) (Table 3). The high efficacy of PE to act as an antioxidant 278 may be explained by the fact that the extract contains different compounds that work in 279 a synergistic fashion to inhibition lipid peroxidation, or it contains individual minor 280 components that have high capacity of inhibition of lipid peroxidation

281 In a detailed study, Duthie & Morrice, (2012)[7] found that different flavonoids 282 (i.e. quercetin, kaempferol, myricetin, galingin and fisetin) inhibited lipid peroxidation 283 by 68-88%, a similar range than the olive phenols studied in microsomes derived from 284 livers of rats deficient in vitamin E. Mitchell, et al., (1998)[24] observed similar results 285 for kaempherol, which of all phytoestrogens had the greatest ability to inhibit lipid 286 peroxidation in vitamin E-deficient microsomes with an IC_{50} of 160 μ M. In 287 comparison, IC₅₀ concentrations required to inhibit lipid peroxidation in liver 288 microsomes was 31 μ M for α -tocopherol, and 124 μ M for quercetin. The IC₅₀ values 289 for the isoflavones, chalcones and coumestan were approximately 35, 22 and 16-fold 290 higher than that of α -tocopherol, respectively.

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292 <u>5. Conclusion</u>

294 The results of this study show that the olive extracts obtained from a new 295 industrial liquid source produced by ST application to alperujo have higher activities 296 that the PE previously reported using the SE as a treatment. Beside, a synergist effect of 297 HTA and HT has been found by the first time. The PE and the isolated phenols obtained 298 may protect against platelet activation, platelet adhesion and have anti-oxidant 299 properties. The extraction of these compounds can be accomplished in a sustainable 300 manner through effective use of the industrial source from the olive oil by-product 301 manufacturing process, offering a unique opportunity to produce functional ingredients 302 that alone, or in effective combinations, could be added to foods to enhance their health 303 properties.

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405	Figure caption.
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407	Figure 1: HPLC-profile of different samples used in this work.
408	
409	Figure 2: Inhibition of platelet aggregation by HTA, HTA+HT, PPF and PE using 3
410	μ g/L collagen (A), 5 μ g/L collagen (B) or 25 μ M TRAP (C) as an agonist. Platelet
411	inhibition is expressed as the % decrease in the areas under the curve for platelet
412	aggregation measured by light-transmission aggregometry when compared with control
413	(PBS). * Significantly different from control (p >0.05); (-) mean value.
414	

415 Figure 3: Pre-incubation of nepatic microsomal preparations from vitamin E del	2 deficien	imin E defic	vitamin	from	reparations	microsomal	nepatic	OI	-incubation	Pre-	Figure 3:	415
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- 416 rats with a HT and DHPG on production of thiobarbituric reactive substances (TBARS)
- 417 following initiation of peroxidation with Fe/ADP:



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