

1 **Mutagenicity and genotoxicity assessment of a new biopreservative product rich in**
2 **Enterocin AS-48**

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22 ABSTRACT

23 A biopreservative derived from the fermentation of a dairy byproduct by
24 *Enterococcus faecalis* UGRA10 strain is being developed. This product possesses a strong
25 and wide antibacterial spectrum mainly due to the presence of Enterocin AS-48 in its
26 composition. To assess its potential as food additive, the mutagenicity and genotoxicity
27 has been assayed by means of the bacterial reverse-mutation assay in *Salmonella*
28 *typhimurium* TA97A, TA98, TA100, TA102, TA1535 strains (Ames test, OECD 471)
29 and the micronucleus test (MN) (OECD 487) in L5178Y/ Tk^{+/-} cells. The results in the
30 Ames test after exposure to the byproduct (6.75-100 µg/plate) with absence and presence
31 of the metabolic activation system from rat liver (S9 fraction), revealed not mutagenicity
32 at the conditions tested. For the MN test, the exposition to five enterocin AS-48
33 concentrations (0.2-1 µg/µL) was tested in the absence and presence of S9 fraction, with
34 no evidence of genotoxicity. Negative results in the mutagenicity and genotoxicity assays
35 point out the good safety profile of the byproduct and support its use as additive. Further
36 toxicological studies are required before its approval and commercial application.

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38 Keywords: Dairy extract, Enterocin AS-48, mutagenicity, genotoxicity, in vitro, food
39 additive

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45 1. INTRODUCTION

46 Several lactic acid bacteria (LAB) can produce bacteriocins, molecules that can
47 be defined as antimicrobial peptides or proteins ribosomally synthesized produced by
48 bacteria with potential to inhibit the growth of food-borne pathogenic and spoilage
49 bacteria (Franz et al., 2007). The interest as natural biopreservatives of bacteriocins, and
50 their potential applications, alone or in combination with other natural antimicrobials is
51 increasing (reviewed in Des Field et al., 2018). The genus *Enterococcus* belongs to LAB
52 and it can be found in many foods such as milk, cheese, fermented sausages or olives
53 (Foulquié- Moreno et al., 2006). Moreover, a selection of *Enterococcus* strains with
54 promising health-promoting capacities has been used as probiotics in animal and human
55 health promotion to develop the intestinal microbial balance (European Commission,
56 2011). Thus, some strains are currently used as therapeutic treatments marketed as
57 Cylactins (Hoffmann-La Roche, Basel, Switzerland), Fargo 688s (Quest International,
58 Naarden, The Netherlands), ECOFLOR (Walthers Health Care, DenHaag, The
59 Netherlands), or Symbioflor 1 (SymbioPharm, Herborn, Germany). In addition, the
60 production of potent bacteriocins (enterocins) is a trait frequently found in enterococcal
61 strains which reinforce the probiotic potential of this group of lactic bacteria (Foulquié-
62 Moreno et al., 2006).

63 *Enterococcus faecalis* UGRA10 strain has been isolated from a raw sheep's milk
64 farmhouse cheese and can produce a fermentation product rich in Enterocin AS-48
65 (Cebrian et al., 2012). AS-48 is a circular bacteriocin which shows activity mainly against
66 many Gram-positive bacteria highlighting *Listeria*, *Bacillus*, *Enterococcus*, *Planococcus*,
67 *Mycobacterium*, *Corynebacterium* and *Nocardia*. Although it also affects various Gram-
68 negative species, these are much less sensitive due to the outer membrane protective
69 effect (Gálvez et al., 1989). Furthermore, the activity of Enterocin AS-48 against

70 flagellate protozoa (*Leishmania* and *Trypanosoma*) has been recently described
71 (Abengózar et al., 2017; Martinez-Garcia et al., 2018). All these antimicrobial properties
72 confer to the Enterocin AS-48 several biotechnological properties with application in the
73 food industry. Among them, the most extensively investigated application is its use as
74 food biopreservative, because currently, natural products such bacteriocins produced by
75 LAB has been demanded by consumers instead of chemical additives with potential
76 health risks (Baños et al., 2019a). This bacteriocin has a great potential to control bacterial
77 growth in animal food such as meats, dairy products, seafood, and also vegetable-based
78 food (Ananou et al., 2010; Baños et al., 2016; Baños et al., 2019b).

79 There are several studies describing the mechanism of action of AS-48, its
80 molecular structure and efficacy as an antimicrobial (Sanchez-Barrera et al., 2003).
81 However, there are very few studies carried out in relation to its toxicological profile so
82 far. Specifically, Cebrian et al. (2019) have described a safe profile of this substance after
83 conducting different *in vitro* and *in vivo* studies. These authors demonstrated that AS-48
84 exhibit low haemolytic activity in blood, it did not induce nitrite accumulation in non-
85 simulated RAW macrophages and possess low cytotoxicity in several human cell lines..
86 *In vivo*, the assessment of AS-48 toxicity in zebrafish eggs was also performed and
87 showed no visible anomalies after 24 and 48 h in embryos exposed to low doses (0.6–3.0
88 mM), and the lethal dose 50 (LD₅₀) was established between 3.0 at 6.4 µM. The authors
89 also reported the absence of lymphocyte proliferation after skin sensitization in mice, and
90 lack of toxicity in this experimental model (Cebrian et al., 2019). Also, the subchronic
91 studies on AS-48 toxicity carried out feeding mice with enterocin for 90 days revealed
92 the absence of any adverse effect on animal health (Baños et al, 2019a). However, there
93 are no genotoxicity and mutagenicity studies, of key importance to evidence its safety
94 prior its approval and commercialization as food additive.

95 Accordingly, the purpose of this research was to assess the mutagenic and
96 genotoxic potential of a UGRA10 fermented product rich in Enterocin AS-48 through
97 two different *in vitro* tests recommended by EFSA Scientific Committee: The bacterial
98 reverse-mutation assay in five strains of *Salmonella typhimurium* (Ames test, OECD 471)
99 which detects gene mutations in the absence and presence of the microsomal fraction S9;
100 and the Micronucleus test (MN, OECD 487) on L5178Y Tk+/- cells that detects
101 clastogenic and aneugenic chromosome aberrations in the absence and presence of the
102 external metabolic activation system from rat livers, the microsomal fraction S9.

103 2. MATERIALS AND METHODS

104 2.1. Chemicals and Reagents

105 Lactic product fermented by the UGRA10 strain containing 10 µg/µL of Enterocin
106 AS-48 was provided by DMC Research Center (Granada, Spain). Chemicals for different
107 assays were supplied by Gibco (Biomol, Sevilla, Spain), Sigma -Aldrich (Madrid, Spain),
108 C-Viral S.L. (Sevilla, Spain) and Moltox (Trinova, Biochem, Germany).

109 2.2. Bacteria Reverse Mutation Test (Ames test)

110 The Ames test was performed following the OECD Guideline 471 (2020) and
111 Díez-Quijada et al. (2019). Five *Salmonella typhimurium* histidine-auxotrophic strains
112 (TA97, TA98, TA100, TA102 and TA1535) obtained from TRINOVA BIOCHEM
113 GmbH (Germany) were cultured following the supplier instructions. The mutagenic
114 activity of the lactic fermented product was assessed in the absence and presence of the
115 external metabolic activation system from rat livers (S9 fraction). According to OECD
116 471 guideline, each experiment was performed with five decreasing concentrations of
117 Enterocin AS-48 (100-6.75 µg/plate) starting from its maximum concentration present in
118 the lactic fermented product which did not present bactericidal properties. Also, a

119 negative control (distilled sterile water), solvent control (DMSO) and a positive control
120 for each strain in accordance with the presence or absence of S9 fraction were included:
121 9-Aminoacridine (50 µg/plate) was the positive control for TA97A without S9 fraction;
122 2-Nitrofluorene (2-NF) (0.1 µg/plate) for TA98; sodium azide (NaN₃) (1 µg/plate) for
123 TA100 and TA1535; and mitomycin C (MMC) (2.5 µg/plate) for TA102. The positive
124 control in the presence of S9 fraction was 2-aminofluorene (2-AF) (20 µg/plate) for all
125 strains. At least 3 independent experiments were performed using triplicate plates for each
126 test concentration. Results are expressed as revertant colonies and mutagenic indexes
127 (MI).

128 2.3. Micronucleus test

129 This assay was performed according to the OECD guideline 487 (2016). L5178Y/
130 Tk⁺/- cells were seeded at a concentration of 2.0×10^5 cell/mL and treated with five
131 different concentrations of Enterocin AS-48 (0.2-1 µg/µL) selected according to the
132 OECD 487 guideline and checking previously the absence of cytotoxicity. Moreover,
133 these concentrations are in accordance with the highest concentration of Enterocin AS-
134 48 available in the lactic fermented product (1 µg/µl) and the maximum concentration of
135 use in the food industry. The experiment was performed in the absence of S9 during 24 h
136 and presence of S9 during 4 h. Moreover, negative control: RPMI medium, and positive
137 controls: mitomycin C (0.0625 µg/mL) and colchicine (0.0125 µg/mL) for clastogens and
138 aneugenic damage respectively in the absence of S9 fraction, and cyclophosphamide
139 (8 µg/mL) in the presence of S9 fraction were employed. After these periods, cells were
140 exposed to cytochalasin B (6 µg/mL) for 20 h to block cytokinesis and obtain
141 binucleated cells. Then, cultures were centrifuged, and the sedimented cells were
142 subjected to a hypotonic treatment with KCl. Afterwards, the cells were again centrifuged
143 and fixed. The resultant pellets were resuspended, dropped on microscope slides, and

144 stained with Giemsa 10%. The frequency of binucleated cells with micronuclei (BNMN)
145 and the nuclear division index (NDI) were analysed according to the recommendations
146 of OECD 487 (2016) by analysing at least 2000 binucleated cells per concentration.

147 2.4. Statistical Analysis

148 The statistical analysis was performed with Graph-Pad InStat software (Graph-
149 Pad Software Inc., La Jolla, CA, USA). The non-parametric Kruskal-Wallis test was
150 employed to compare the exposed samples with the negative controls. Differences were
151 considered significant at * $p < 0.05$, ** $p < 0.01$ and *** $p < 0.001$, respectively.

152 3. RESULTS AND DISCUSSION

153 In general, the toxicological studies performed with bacteriocins are very scarce
154 and are mainly focused on analysis of their haemolytic activity and cytotoxicity potential
155 in tumour cell lines, such as the case of Enterotoxin AS-48 (Baños et al., 2019b; Cebrian
156 et al., 2019).

157 Regarding the Enterocin AS-48, in the present work, no signals of mutagenicity
158 during the Ames test performance have been observed. The increasing concentrations of
159 Enterocin AS-48 did not induce changes in the number of colonies in any of the *S.*
160 *typhimurium* strains with and without S9 fraction (Table 1). MI higher than 2 was not
161 obtained in any of the assayed experimental conditions. Solvent control (DMSO) did not
162 induce statistically significant changes versus the negative controls. All positive controls
163 show very significant differences from negative controls $p < 0.01$. Regarding the MN test,
164 the number of binucleated cells with micronucleus (BNMN) did not increase at any
165 concentrations of Enterocin AS-48 assayed, and no significant differences were observed
166 in comparison to the negative control with and without S9 fraction (Table 2). The NDI
167 did not show any sign of toxicity without S9 fraction; however, with S9 fraction a

168 statistically significant increase of NDI was observed at the highest concentration (1
169 $\mu\text{g}/\mu\text{L}$) ($p < 0.05$). All positive controls show significant differences from negative
170 controls ($p < 0.001$).

171 The negative results obtained in these two tests evidence that Enterocin AS-48
172 lacks genotoxicity and mutagenicity. No previous studies have been found in the
173 scientific literature on this matter, as far as we know. Only an *in vitro* study reported the
174 antigenotoxic effects of LAB, prebiotics and products of their fermentation by application
175 of the comet assay in caco-2 cells (Nowak et al. 2015). The mechanisms involved in
176 genotoxicity reduction by pro- and prebiotics are still not fully understood.

177 Globally, and as it has been stated before, *in vitro* toxicity studies regarding
178 enterocins are scarce. Specifically, there are studies that show cytotoxic effects of nisin Z
179 in melanoma cells (Lewies et al., 2018), enterocin B, A + B in Hela, HT29 and AGS cells
180 (Ankaiah et al., 2018) or S37 in Caco-2/TC27 cells (Belguesmia et al., 2011). Nowadays,
181 the commercialized bacteriocin most widely used as food preservative is Nisin (E234), a
182 bacteriocin naturally synthesized by *Lactococcus lactis*. Regarding Enterocin AS-48,
183 Cebrian et al. (2019) had carried out *in vitro* studies to know its cytotoxicity through the
184 MTT assay in CCD18Co and MCF10A cells, using 0.19 mg / mL as the highest
185 concentration and it did not produce any decrease in cell viability. In the present work,
186 up to 500 times higher concentrations (100 mg/mL in the MN assay) have been used and
187 no signs of genotoxicity have been observed.

188 On the other hand, the *in vivo* testing of AS-48 is very limited. A study performed in mice
189 intraperitoneally administered (i.p.) with 5 mg/kg AS-48 (100 $\mu\text{g}/\text{mouse}$) in 6 doses (one
190 every 8 h) revealed that this enterotoxin did not produce toxic effects, such as changes in
191 body mass or splenomegaly (Cebrián et al., 2019). In addition, a subchronic study (90-
192 days) of enterocin AS-48 in rat, indicated the absence of clinical symptoms, and no

193 differences in biochemical and haematological parameters in rats exposed to 200 mg/kg
194 Enterocin AS-48 (Baños et al., 2019a). EFSA recommends a gradual approach to the
195 generation and evaluation of information on the genotoxic potential of food additives that
196 begins with a core battery of *in vitro* tests including a bacterial reverse mutation assay
197 and *in vitro* assay MN test (EFSA, 2012). Additionally, one *in vivo* study must always be
198 provided even if all of the *in vitro* studies are negative (EFSA, 2017). Despite to the
199 absence of genotoxicity and mutagenicity of this fermentation product based on Enterocin
200 AS-48, further toxicological studies such as *in vivo* studies are needed in order to
201 demonstrate its safety, before its commercial application.

202 5. CONCLUSION

203 The lactic *E. faecalis* UGRA 10 fermented product rich in Enterocin AS-48 has
204 no mutagenic and genotoxic effects when *Ames* and Micronucleus tests have been
205 applied, with and without S9 fraction. However, further toxicological studies must be
206 carried out for its authorization in order to demonstrate its safety prior its commercial
207 application.

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309 Table captions:

310 **Table 1.** Results of the Ames test obtained from the lactic UGRA10 fermentation product
311 (based on Enterocin AS-48) in three independent experiments by triplicate. Milli Q water
312 was used as negative control (100 µl) and DMSO (10 µl) as solvent for positive controls.
313 Data are given as mean ± SD revertants/plate. Positive controls without S9 for TA97A:
314 9-aminoacridine (50 µg/plate), TA98: 2-nitrofluorene (0.1 µg/plate), TA100 and
315 TA1535: NaN₃ (1.5 µg/plate) and TA102: mytomicin C (2.5 µg/plate). Positive control
316 for all strains with S9: 2-aminofluorene (20 µg/plate). ** $p < 0.01$ very significant
317 differences from controls.

318 **Table 2.** The frequency of micronucleus (MN) and nuclear division index (NDI) in
319 cultured mouse lymphoma cells L5178-Y Tk^{+/-} treated with the lactic UGRA10
320 fermentation product (based on Enterocin AS-48). The genotoxicity assay was performed
321 in absence and presence of the metabolic fraction S9. The values are expressed as mean
322 ± SD. The significance levels observed are * $p < 0.1$ and *** $p < 0.001$ in comparison to
323 control group values (negative control).

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Table 1

Table 1. Results of the Ames test of the Lactic fermentation product (Enterocin AS-48) in three independent experiments by triplicate. Milli Q water was used as negative control (100 µl) and DMSO (10 µl) as solvent for positive controls. Data are given as mean ± SD revertants/plate. Positive controls without S9 for TA97A: 9-aminoacridine (50 µg/plate), TA98: 2-nitrofluorene (0.1 µg/plate), TA100 and TA1535: NaN₃ (1.5 µg/plate) and TA102: mytomicin C (2.5 µg/plate). Positive control for all strains with S9: 2-aminofluorene (20 µg/plate). ***p*<0.01 very significant differences from controls.

Concentration (µg/plate)		TA97A				TA98				TA100				TA102				TA1535			
		-S9	MI	+S9	MI	-S9	MI	+S9	MI	-S9	MI	+S9	MI	-S9	MI	+S9	MI	-S9	MI	+S9	MI
Enterocin AS-48	Negative controls	193±18	-	179±76	-	19±6	-	22±1	-	124±12	-	87±17	-	255±73	-	190±35	-	15±2	-	14±4	-
	100	195±12	1.0	161±46	0.9	24±3	1.3	27±2	1.2	105±13	0.8	98±13	1.1	212±20	0.8	109±38	0.6	15±1	1.0	10±5	0.7
	50	195±13	1.0	238±55	1.3	18±4	0.9	23±3	1.1	86±6	0.7	94±11	1.1	280±26	1.1	116±13	0.6	11±1	0.8	12±2	0.9
	25	212±17	1.1	129±13	0.7	23±7	1.2	22±2	1.0	82±4	0.7	89±12	1.0	219±6	0.9	104±25	0.5	13±2	0.9	13±4	0.9
	12.5	200±18	1.1	205±45	1.1	17±2	0.9	21±3	1.0	79±9	0.6	87±16	1.0	281±14	1.1	100±9	0.5	14±3	0.9	12±5	0.8
	6.25	200±26	1.0	225±18	1.3	19±4	1.0	30±9	1.3	90±12	0.7	76±6	0.9	281±35	1.1	130±9	0.7	18±3	1.2	8±1	0.5
	Positive controls	583±49**	3.0	707±254**	4.0	1000±100**	53.6	242±43**	11.0	584±14**	4.7	631±117**	7.2	767±42**	3.0	473±31**	2.5	651±60**	44.4	659±39**	2.2
DMSO		220±6	1.1	268±17	1.5	24±2	1.3	12±3	0.6	78±2	0.6	95±3	1.1	193±25	0.8	204±4	1.1	17±5	1.2	17±1	1.2

Table 2

Table 2. The frequency of MN and NDI in cultured mouse lymphoma cells L5178-Y treated with the fermented product (based on Enterocin AS-48). The genotoxicity assay was performed in absence and presence of the metabolic fraction S9. The values are expressed as mean \pm SD. The significance levels observed are * $p < 0.1$ and *** $p < 0.001$ in comparison to control group values (negative control).

Test substance	Absence of S9				Presence of S9			
	Treatment time (h)	Concentrations	BNMN (%) \pm SD	NDI \pm SD	Treatment time (h)	Concentrations	BNMN (%) \pm SD	NDI \pm SD
Negative control	24	-	0.7 \pm 0.2	1.4 \pm 0.1	3-6	-	0.7 \pm 0.1	1.6 \pm 0.0
Positive control	24	Mitomycin C 0.0625 μ g/mL	2.7 \pm 0.6***	1.3 \pm 0.1	3-6	Cyclophosphamide 8 μ g/mL	2.4 \pm 0.9***	1.7 \pm 0.1
		Colchicine 0.01 μ g/mL	2.5 \pm 0.4***	1.4 \pm 0.0				
Enterocin AS-48	24	0.2 μ g/ μ l	0.9 \pm 0.2	1.3 \pm 0.1	3-6	0.2 μ g/ μ l	0.6 \pm 0.2	1.7 \pm 0.1
		0.4 μ g/ μ l	0.9 \pm 0.3	1.4 \pm 0.1		0.4 μ g/ μ l	0.7 \pm 0.1	1.6 \pm 0.0
		0.6 μ g/ μ l	1.0 \pm 0.3	1.4 \pm 0.1		0.6 μ g/ μ l	0.6 \pm 0.2	1.7 \pm 0.1
		0.8 μ g/ μ l	0.9 \pm 0.1	1.4 \pm 0.1		0.8 μ g/ μ l	1.1 \pm 0.1	1.7 \pm 0.1
		1 μ g/ μ l	1.3 \pm 0.4	1.5 \pm 0.0		1 μ g/ μ l	1.3 \pm 0.3	1.8 \pm 0.1*