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Original Article

Chemical constituents and biological activity of *Euglena gracilis* extracts

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ABSTRACT

Background: *Euglena gracilis* is a microalgae with a wide range of nutritional requirements, suggesting the existence of diverse physiological patterns. The aim of this work is to carry out a study about secondary metabolites biosynthesis on two strains of *E. gracilis* cultured *in vitro*.

Methods: Extracts from a *Euglena gracilis* (Klebs) commercial strain and a wild type isolated from an urban polluted river (MAT) were screened for preliminary identification of chemical constituents. Both strains were studied in their photosynthetic and bleached forms, on their exponential and stationary growth phases. Chromatographic analysis of pigments, lipids, and flavonoids were performed. Besides antioxidant, growth inhibition, and toxic activity were tested *in vitro*.

Results: The phytochemical analysis of extracts indicated the presence of steroids in all samples, cardenolids and triterpenes in the exponential growth phase. With the exception of the photosynthetic MAT strain, tannins were present in all the other on exponential phase samples and flavonoids were only observed in the stationary phase of both photosynthetic strains. Chromatographic profiles show that chlorophyll content decreased while carotenoids content increased in the stationary phase of both photosynthetic strains, and reveal the presence of flavonols derived from quercetin. In concordance with the presence of polyphenols, the fractions with the highest polarity showed antioxidant activity against DPPH• and growth inhibition activity *in vitro* even in the absence of paramylon, previously reported to have antitumoral properties.

Conclusion: This work constitutes the first report about polyphenol production in *Euglenoids*, which allows us a first assessment of the potential of *E. gracilis* as a source of bioactive products.

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1. Introduction

Although most pharmacognostic studies focus on plants, other types of organisms are also regarded as pharmacognostically interesting. *Euglena gracilis* is a microalgae member of the Euglenoids, that can grow autotrophically, heterotrophically or myxotrophically that it has been extensively studied,^{1,2} mainly on primary metabolites production,^{3–5} but little is known about secondary metabolites biosynthesis. The most startling findings about this species concern to 4 α -methylsterols, detected in trace amounts.^{6,7} *E. gracilis* has a wide range of nutritional requirements, suggesting the existence of diverse physiological patterns, generating different metabolites and/or variation in the proportion they are biosynthesised. The aim of this work is to carry out a preliminary study on two strains of *E. gracilis* cultured *in vitro*, both in their photosynthetic and bleached forms, on their exponential and stationary growth phase. The *Euglena* reserve polysaccharide paramylon has been previously shown to have general antitumoral properties and reduce the negative effects of stressors.^{8,9} Since paramylon precipitates in ethanol, our work explores the antioxidant and antitumoral *in vitro* effect of the extracts in its absence.

2. Methods

2.1. Culture conditions

Two *E. gracilis* strains were used: a commercial (UTEX-753) and a wild type strain (MAT) isolated from Matanza River.¹⁰ Studies were performed on the photosynthetic (ph) strains and their bleached (b) counterparts, obtained by treatment with streptomycin. The cultures were grown in a growth chamber at 24 ± 1 °C, with 12:12 cool-white fluorescent light ($150 \mu\text{E m}^{-2} \text{s}^{-1}$ irradiance) in EGM medium.¹¹ Cells were quantified with Neubauer's chambers and biomass was obtained via centrifugation at 4 °C after 72 h (exponential phase, -EX) and 144 h of growth (stationary phase, -ST). Biomass was washed four times with distilled water at 4 °C, and then dried by lyophilisation.

2.2. Extraction and chemical analyses

A general extraction was performed in all dried samples obtained with ethanol 96° and fractionated by pH changes, and partitioned with different polarity solvents (Fig. 1). The four fractions obtained were analysed with standard screening tests to detect the principal secondary metabolites. From residues of the ethanol extractions lipids were extracted with chloroform–methanol (2:1).¹²

2.3. Chromatographic profiles

Flavonoids were analysed using planar chromatography with two different mobile phases (BAW: *n*-butanol–acetic acid–water, 4:1:5; Forestal: acetic acid–conc. HCl–water, 30:3:10).

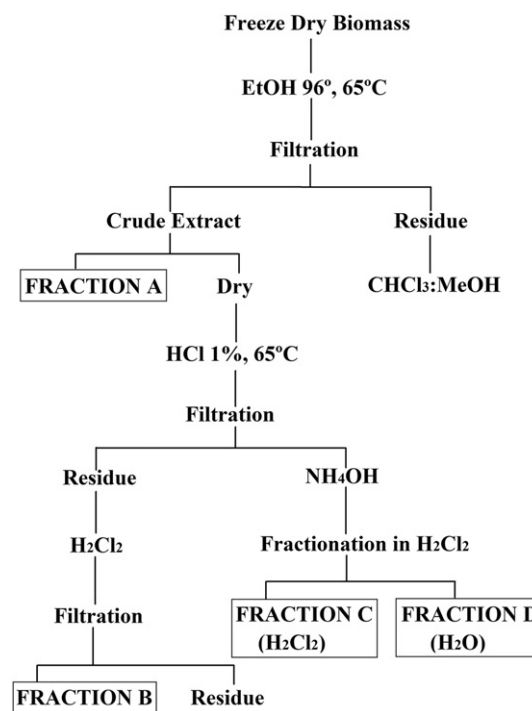


Fig. 1 – General extraction.

For lipids, a one-dimensional system was used on Silica gel G60 impregnated with ammonium sulphate, with benzene–acetone–water (30:91:8) as mobile phase.¹³

Pigments were determined from the soluble fractions in dichloromethane in Silica gel G60–calcium carbonate (2:1) with petroleum ether–acetone–*i*-propanol (35.5:14:0.5) used as mobile phase.¹⁴ Furthermore, the second exhaustive extraction of pigments was performed using acetone and MgCO₃ to avoid the accidental formation of chlorophyll metabolites. The extracts were centrifuged at $670 \times g$, dried under vacuum and resuspended in 500 μl of acetone. The extracts were analysed by HPLC-RP-DAD.¹⁵ The pigments were identified by co-chromatography with appropriate standards during elution, and by comparing their absorption spectra with reference standards. Standards and extracts were run through a C18 column, using a solution of acetonitrile: water (90:10) as mobile phase, at 1 ml/min flow rate and readings were taken at 436 nm.

Table 1 – Biomass production efficiency.

Strain	Nutritional condition	Growth phase	g Liofilized/ 10 l culture	Cells/ml
UTEX	ph	EX	1.34–1.67	4.00×10^5 – 4.97×10^5
		ST	1.92–1.94	5.71×10^5 – 5.77×10^5
	b	EX	0.89–1.01	2.65×10^5 – 3.01×10^5
		ST	1.19–1.20	3.55×10^5 – 3.58×10^5
MAT	ph	EX	1.37–1.60	4.07×10^5 – 4.75×10^5
		ST	1.91–1.97	5.84×10^5 – 5.87×10^5
	b	EX	1.03–1.16	3.08×10^5 – 3.46×10^5
		ST	1.24–1.26	3.70×10^5 – 3.76×10^5

Table 4 – Pigments detected by RP-HPLC-DAD in MAT and UTEX photosynthetics. EX: exponential phase; ST: stationary phase.

Strain-growth phase	Extraction efficiency (%)	TR (min)	λ_{\max} (nm) in eluent	Pigment	Percentage
UTEX-EX	60.2	15	410, 508, 538, 608, 664	Unidentified	31.12
		33.50	467, 603, 648	Chlorophyll b'	8.40
		39.00	431, 619, 664	Chlorophyll a	40.53
		40.00	390, 415, 430, 619, 664	Chlorophyll a'	10.72
		49.50	408, 504, 535, 606, 664	Unidentified	9.24
UTEX-ST	57	5.30	402, 498, 516, 615, 665	Unidentified	7.80
		6.10	4.10, 467, 502, 535, 608, 666	Unidentified	4.79
		7.10	409, 464, 504, 535, 608, 665	Neoxanthin impure.	5.03
		8.80	421, 445, 474, 663	Violaxanthin impure.	8.10
		10.00	410, 456, 507, 538, 609, 665	Unidentified	5.68
		10.5	428, 456	Microxanthin	3.72
		12.00	452, 479	α -Cryptoxanthin impure	3.96
		23.10	455, 583, 632	Unidentified	6.98
		24.50	465, 598, 648	Unidentified	1.83
		30.00	420, 614, 649	Chlorophyll b impure	23.48
		33.00	337, 386, 415, 432, 616, 663	Unidentified	18.39
		34.90	390, 415, 430, 617, 664	Chlorophyll a	5.14
		36.50	433, 626, 666	Chlorophyll a impure	1.24
		46.30	412, 451, 476, 527, 604, 663	Chlorophyll a' impure	2.31
		54.80	409, 507, 537, 606, 665	Unidentified	1.54
MAT-EX	68.4	14.80	410, 476, 508, 537, 602, 665	Unidentified	9.84
		16.00	445, 475	Antheraxanthin & micronone-like	5.62
		18.50	428, 456	β -Cryptoxanthin	6.47
		33.00	467, 600, 649	Chlorophyll b'	9.56
		39.00	386, 415, 430, 617, 664	Chlorophyll a	46.49
		41.00	385, 411, 430, 619, 664	Chlorophyll a'	11.72
		50.00	409, 536, 606, 661	Unidentified	3.84
		52.50	409, 507, 536, 606, 664	Unidentified	3.19
		58.50	409, 505, 537, 606, 664	Unidentified	3.28
		MAT-ST	68.8	7.50	409, 465, 507, 536, 608, 665
10.00	414, 445, 475, 537, 609, 665			Violaxanthin impure	8.12
10.50	410, 508, 538, 609, 665			Unidentified	7.80
12.50	428, 456			Fucoxanthol impure	4.59
14.10	428, 451, 478			α -Cryptoxanthin like.	2.99
29.50	467, 602, 649			Chlorophyll b impure.	7.05
32.00	420, 614, 660			Unidentified	1.60
34.50	337, 385, 414, 430, 617, 664			Unidentified	40.81
36.00	381, 415, 430, 617, 664			Chlorophyll a	11.22
47.00	408, 504, 535, 606, 664			Chlorophyll a' impure	3.31

sulpholipids, phosphatidylethanolamine, phosphatidylcholine and sterol glycosides (only in pigmented strains).

The chromatographic profile of flavonoids shows the existence of flavonols, in particular those derived from quercetin.

3.3. Biological activity

Antiradical activity was detected in higher polarity fractions (A) with $SC_{50} = 147.7 \mu\text{g/ml}$ and $157.2 \mu\text{g/ml}$ (MAT-ph-ST and UTEX-ph EX respectively) and slightly polar fractions (B) with

Table 5 – Antioxidant activity of MAT and UTEX photosynthetic (-ph) and bleached (-b) strains. A: ethanolic fraction; B: dichloronethane fraction; EX: exponential phase; ST: stationary phase; % SC: percentage of scavenger capacity; SC_{50} : concentration of antioxidant necessary to remove 50% of the free radicals.

Fraction	Phase	MAT		UTEX	
		SC_{50} ph ($\mu\text{g/ml}$)	SC_{50} b ($\mu\text{g/ml}$)	SC_{50} ph ($\mu\text{g/ml}$)	SC_{50} b ($\mu\text{g/ml}$)
A	EX	654.3	1453.6	157.2	454.5
	ST	147.7	1117.2	240.1	2150.7
B	EX	233.6	746.8	641.0	754.2
	ST	179.3	555.8	238.4	123.4

Table 6 – Wheat rootlet growth inhibition bioassay results of MAT and UTEX extracts; ph: photosynthetic, b: bleached heterotrophic; EX: exponential phase; ST: stationary phase; E: stimulates the growth.

Strain	Growth phase	Concentration (mg/ml)	Average	Inhibition (%)
UTEX-ph	ST	0.05	1.9	33.9
		0.1	0.8	70.9
	EX	0.05	1.1	60.7
MAT-ph	ST	0.1	2.4	E
		0.05	1.5	48.7
	EX	0.05	2.1	29.1
UTEX-b	ST	0.1	1.6	45.3
		0.05	2.4	17.9
	EX	0.05	2.3	20.2
MAT-b	ST	0.1	3.3	E
		0.05	0.1	95.5
	EX	0.05	2.1	28.2
Water		0.1	1.2	57.3
		–	2.9	0
Vinblastine		0.02	1.24	57.6

SC₅₀ = 123.4 µg/ml and 179.3 µg/ml (UTEX-b ST and MAT-ph ST respectively, Table 5). Table 6 summarises the results obtained by the wheat rootlet growth inhibition bioassay. The strains showed considerable concentration-related growth inhibition in stationary phases of UTEX (-ph 33.9% and 70.9%; -b 17.9% and 41.9%), and in the exponential phases of MAT (-ph 29.1% and 45.3%; -b 28.2% and 57.3%). In contrast, some of the concentrations assayed stimulated growth (stationary phase in MAT and exponential phase in UTEX). Finally, none of the extracts negatively affected *Artemia salina*.

4. Discussion

Several authors have described pigment variation in *Euglena*. We can observe a decrease in chlorophyll content and an increase in carotenoids in both strains during the stationary phase compared to the exponential growth phase. These relationships suggest that carotenoids may be involved in the formation of chlorophylls. Studies indicate that the same porphyrin-like molecule may influence the synthesis of both pigments.

In this study we show in *E. gracilis* the biosynthesis of flavonoids and tannins, generally regarded to be bioactive and having free radical scavenging properties.²⁰ There are some reports about flavonoids in algae,²¹ but this is the first work to report this chemical group in Euglenoids. When nutrients become scarce, *E. gracilis* cells enter into a non-growth phase known as stationary phase and develop a multiple-stress resistance response. The presence of flavonoids in the stationary phase may be associated to that response.

Differences were also observed in the distribution of chemical groups found between the photosynthetic strains, particularly regarding polyphenols. The flavonoids in UTEX were only found in the stationary phase, whereas MAT seems

to produce them also in the exponential phase. Another group of phenols, the tannins, were only found in UTEX in the exponential phase; these were not detected in any of the growth phases of MAT. The screening methodology does not include quantification, but is widely used as qualitative method to study new source of natural products.²² For microalgae, particularly for *E. gracilis*, there is no information on this matter. Antioxidant production in *Euglena* has been previously reported in different strains, especially in relation to the presence of vitamin E and C and β-Carotene.²³ Nevertheless, the antioxidant activity of *E. gracilis* had not been related to the polyphenols (and other polar compounds). In concordance with the presence of polyphenols, our study shows that the fractions of major polarity have the highest scavenging activity.

At an initial stage, the antitumour activity may be inferred by simple bioassays such as the growth inhibition of wheat seeds. Antitumoral activity has been previously mentioned in *Euglena*,⁸ but was related to paramylon. In this study we show evidence of antitumoral activity with extracts that lack paramylon, since paramylon stays in the residue (Fraction A). The wheat rootlet growth inhibition assay results suggest that phenols may be responsible for the growth inhibition effect, but we cannot be conclusive since some of the concentrations assayed stimulated growth. The primary biological activity test carried out complement the chemical screening and allows a first assessment of the potential of *E. gracilis* as a source of bioactive products.

Conflicts of interest

All authors have none to declare.

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