

1 **High production of hyaluronic and lactic acids by *Streptococcus zooepidemicus***
2 **in fed-batch culture using commercial and marine peptones from fishing by-**
3 **products.**

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17 **Headline:** Production of hyaluronic and lactic acids in fed-batch culture.

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19 **Keywords:** *Streptococcus zooepidemicus*; hyaluronic acid; lactic acid; marine peptones; logistic
20 equation.

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27 **ABSTRACT**

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29 The combined production of biomass, hyaluronic acid (HA) and lactic acid (LA) in a glucose fed-
30 batch system was studied. The complex culture media used were formulated with commercial and
31 residual peptones from fish by-products. In all cases, fed-batch fermentations increased the
32 productive period of HA and LA. Tryptone led to the highest productions but with the peptones
33 from shark by-products similar LA concentrations and prominent HA levels were reached.
34 Moreover, with this residual peptone higher molecular weight of HA were achieved. On the other
35 hand, the equations proposed adjusted with accuracy and high statistical robustness the
36 experimental kinetic profiles.

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38

39 **INTRODUCTION**

40 Hyaluronic acid (HA) is a high molecular mass glycosaminoglycan composed by repeating units of
41 D-glucuronic acid and N-acetyl-D-glucosamine linked by $\beta(1-3)$ and $\beta(1-4)$ glycosidic bonds. This
42 biopolymer is present in many animal tissues (skin, combs, umbilical cord, cartilage, vitreous
43 humour and sinovial fluid), as well as in the cell wall of bacteria such a *Streptococcus*
44 *zooepidemicus* [1-3]. HA has numerous and increasing applications in clinical and cosmetic areas
45 including, among others, plastic surgery, treatment of arthritis, major burns and intra-ocular surgery
46 [3,4]. As a consequence of these wide applications, in recent years HA production from microbial
47 fermentation is receiving increased attention for avoiding the risk of cross-species viral infection, to
48 have lower production cost and to favour a more efficient purification [5,6].

49

50 On the other hand, lactic acid (LA) and its derivatives are largely used in pharmaceutical, food,
51 textile and polymers industry. These utilities have led to a continuous and increasing demand in the

52 last decade [7,8]. Comparatively with the chemical synthesis, the microbiological production of LA
53 offers the advantages in both utilization of renewable raw materials and production of pure isomers
54 D- or L-lactic acid depending on the microorganism used [8].

55
56 In both cases, production costs are greatly influenced by the price of the culture media, mainly
57 protein sources. Use of broths with commercial peptones is not economical due to their higher
58 charges. However, these costs could be reduced if residual materials were used as nutrients in the
59 media formulations and a friendly environmental approach would also be reached. Though there are
60 a lot of reports for the LA production by lactic acid bacteria using residual sources of carbohydrates
61 [9-14], HA formation in waste materials with high protein concentration remain unstudied. Marine
62 peptones from fish by-products could be a plausible alternative because they have yielded excellent
63 results in different biotechnological productions [15-22].

64
65 In the present work, the suitability for HA and LA productions in fed-batch fermentations using
66 commercial and marine peptones from fish by-products (shark and thornback ray) was studied.
67 Furthermore, a set of simple and biphasic equations based on the logistic model were used to fit the
68 experimental data and to describe the kinetics cultures.

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70

71 **MATERIALS AND METHODS**

72 *Microorganisms and culture media*

73 The micro-organism used was *Streptococcus equi* subsp. *zooepidemicus* ATCC 35426. Stock
74 cultures were stored at -80°C in complex medium (defined in table 1) with 25% glycerol. The
75 inocula were prepared following the methodology described by Armstrong et al. [23]. Thus, cellular
76 suspensions of *S. zooepidemicus* from 16 h aged in complex medium, were transferred in serial
77 tenfold dilutions of peptone-buffered solution, 0.1 mL samples were plated on sheep blood agar

78 plates (SBA) and incubated overnight at 37°C. Pure mucoid colonies were then added into the initial
79 inoculum in a flask with 30 mL of M17G medium [24]. After 3.5 hours of growth at 37°C and 100
80 rpm of orbital shaker, the whole of this initial inoculum was transferred into the secondary inoculum
81 in a flask with 70 mL of VIG medium. After 4 hours of growth in the same conditions, this
82 secondary inoculum was gathered into the tertiary inoculum in a flask with 250 mL of VIG and was
83 incubated 4 hours at 37°C and 100 rpm. Finally, the tertiary inoculum was added to the batch and
84 fed-batch cultures at 10% (v/v).

85
86 The compositions of the media are summarized in Table 1. Each marine peptone was used at a level
87 that replaced the Lowry protein concentration present in the tryptone used for the complex medium.
88 The preparation and composition of the peptones solutions from shark and thornback ray was
89 described in a previous work [25]. Moreover, in order to reduce the hyaluronidase activity releases
90 by *S. zooepidemicus* we have included 15 mg/L of polystyrene ($M_w=990$ kDa, Sigma) in the culture
91 media. In all cases, the initial pH was adjusted to 6.7 and the media were sterilised at 121°C for 15
92 min. Cultures were carried out in duplicate using a glass 2L-bioreactor with a working volume of
93 1.8 L. All fermentations were performed without aeration at 37°C, with agitation of 500 rpm and the
94 pH was automatically controlled with sterile 5 M NaOH. In the fed-batch cultures, the reducing
95 sugars profiles were always maintained above 10 g/L by repeated added of sterile glucose solution
96 of 500 g/L.

97
98 ***Analytical methods***

99 At pre-established times, each sample from the bioreactor were first incubated with a 10% volume of
100 5% (w/v) SDS for 10 min with the purpose to separate the cells and to liberate the capsular HA
101 [26,27]. The biomass was removed by centrifugation at 5,000 g for 30 min and the sediment
102 washed and resuspended in distilled water to the adequate dilution for measuring the optical density
103 (OD) at 700 nm. The dry weight can then be estimated from a previous calibration curve. The

104 supernatant was divided into two aliquots. The first aliquot was used for the measure of reducing
105 sugars, glucose, LA and proteins. In the second aliquot, HA was precipitated by mixing with three
106 volumes of ethanol and centrifuged at 5,000 g for 10 min. The sediment was resuspended with 1
107 volume of NaCl (1.5M) and 3 volumes of ethanol and precipitated by centrifugation at 5,000 g for
108 10 min. Finally, this last sediment was redissolved in distilled water for HA analysis.

109
110 HA assay was a slight modification of the method of Blumenkrantz and Asboe-Hansen [28]
111 following the proposal and mathematical corrections defined by Murado et al. [29]. Additional
112 analyses (in duplicate) were, Proteins: method of Lowry et al. [30]. Reducing sugars: 3,5-
113 dinitrosalicylic reaction [31]. LA and glucose: HPLC, after membrane filtration (0.22 µm Millex-
114 GV, Millipore, USA) of the samples, using an ION-300 column (Transgenomic, USA) with 6 mM
115 sulphuric acid as mobile phase (flow=0.4 mL/min) at 65°C and a refractive-index detector. HA
116 molecular weight (M_w): was determined by size-exclusion chromatography on HPLC by means of
117 an Ultrahydrogel Linear column (Waters, USA) with 0.1 M NaNO₃ as mobile phase (flow=0.6
118 mL/min) and a refractive-index detector. The column was calibrated with polystyrene standards
119 (Sigma) of varying molecular weights (32, 77, 150, 330, 990 and 2600 kDa). The M_w results were
120 expressed as mean ± confidence interval ($\alpha=0.05$).

121

122 ***Mathematical models***

123 The mathematical model used to describe the sigmoid profiles of *S. zooepidemicus* growth (X), in
124 all the cultures, was the logistic equation [32] (see symbol notation table 2 for the definition of the
125 parameters and their units):

126

$$127 \quad X = \frac{K}{1 + \exp \left[2 + \frac{4 \cdot v_x}{K} \cdot (\lambda_x - t) \right]} \quad (1)$$

128

129 Similar models were used to adjust the sigmoid trends of hyaluronic acid (H) and lactic acid (L)
 130 productions in complex medium and batch fermentations:

131

$$132 \quad H = \frac{H_1}{1 + \exp\left[2 + \frac{4 \cdot v_{h1}}{H_1} \cdot (\lambda_{h1} - t)\right]} \quad (2)$$

133

$$134 \quad L = \frac{L_1}{1 + \exp\left[2 + \frac{4 \cdot v_{l1}}{L_1} \cdot (\lambda_{l1} - t)\right]} \quad (3)$$

135

136 These productions in the fed-batch cultures were fitted to the biphasic logistic [33]:

137

$$138 \quad H = \frac{H_1}{1 + \exp\left[2 + \frac{4 \cdot v_{h1}}{H_1} \cdot (\lambda_{h1} - t)\right]} + \frac{H_2}{1 + \exp\left[2 + \frac{4 \cdot v_{h2}}{H_2} \cdot (\lambda_{h2} - t)\right]} \quad (4)$$

139

$$140 \quad L = \frac{L_1}{1 + \exp\left[2 + \frac{4 \cdot v_{l1}}{L_1} \cdot (\lambda_{l1} - t)\right]} + \frac{L_2}{1 + \exp\left[2 + \frac{4 \cdot v_{l2}}{L_2} \cdot (\lambda_{l2} - t)\right]} \quad (5)$$

141

142 where $H_m = H_1 + H_2$ and $L_m = L_1 + L_2$ are the maximum HA and LA concentrations, respectively.

143

144 *Numerical methods*

145 Fitting procedures and parametric estimations calculated from the results were carried out by

146 minimisation of the sum of quadratic differences between observed and model-predicted values,

147 using the non linear least-squares (quasi-Newton) method provided by the macro ‘Solver’ of the

148 Microsoft Excel XP spreadsheet. Statistica 6.0 (StatSoft, Inc. 2001) and Mathematica 6 (Student

149 Version, Wolfram Research, Inc.) were used to evaluate the significance of the parameters estimated
150 by the adjustment of the experimental values to the proposed mathematical models and the
151 consistency of these equations.

152

153

154 **RESULTS AND DISCUSSION**

155 *Batch and Fed-batch cultures in a complex medium*

156 Batch and fed-batch fermentations of *S. zooepidemicus* were performed in a medium formulated
157 with tryptone and under the conditions described previously. Figure 1 shows the experimental data
158 and the profiles predicted by the equations (1-5). The parametric estimations and statistical analysis
159 of the mathematical models proposed are shown in Table 3. According to these results, after 3.4 and
160 4.1 hours of lag phase (λ_x) for batch and fed-batch culture, respectively, the cells entered the
161 exponential growth phase until the asymptotic phase at 8 hours with a maximum biomass
162 concentration of 5.2 and 5.4 g/L (K). The highest concentrations of LA and HA (69.37 g/L and 4.85
163 g/L, respectively) as well as both maximum rate productions were reached in the fed-batch system.

164

165 However, the yields of biomass, LA and HA formation per glucose consumed ($Y_{x/s}=0.11$ g/g;
166 $Y_{l/s}=0.74$ g/g; $Y_{h/s}=0.07$ g/g, respectively) were higher in batch culture than fed-batch ($Y_{x/s}=0.04$ g/g;
167 $Y_{l/s}=0.59$ g/g; $Y_{h/s}=0.04$ g/g). With regard to the proteins, the ratios between metabolites production
168 and protein uptakes favoured to the fed-batch culture ($Y_{l/p}=18.3$ g/g; $Y_{h/p}=1.25$ g/g) in comparison to
169 batch control ($Y_{l/p}=11.2$ g/g; $Y_{h/p}=1.01$ g/g). On the other hand, the average HA M_w throughout the
170 time-course of both cultures were $(1.54\pm 0.11)\times 10^3$ kDa and $(2.32\pm 0.32)\times 10^3$ kDa in batch and fed-
171 batch, respectively.

172

173 The results obtained in batch fermentation were in agreement with the previous report of Armstrong
174 et al. [34]. These authors used different experimental conditions (broth, aeration, agitation) achieved

175 HA productions of 4.2 g/L with M_w of 3.1×10^3 kDa and $Y_{h/s}=0.07$ g/g. Recently, Liu et al. [35]
176 obtained concentrations of 6 g/L of HA but with a final M_w of 45 kDa by using 0.15 g/L of
177 hyaluronidase in the culture media.

178

179 *Fed-Batch cultures in residual media with marine peptones*

180 Based on the results using fed-batch fermentation, the next step consisted of replacing the
181 commercial peptone (tryptone) of the complex medium by marine peptones from fish by-products
182 and to carry out kinetics of culture with intermittent glucose fed-batch. Therefore, two different
183 broths were prepared (table 1), SM with protein source from shark viscera and RM with peptones
184 from thornback ray.

185

186 Figure 2 shows the fed-batch fermentation in SM and the numerical parameters from the
187 mathematical models are summarized in table 3. In this medium, the maximum biomass
188 concentration ($K=3.59$ g/L) was obtained after approximately 6 h (asymptotic phase). The lag phase
189 was the shortest (2.93 h) and the maximum HA production rates ($v_{h1}=0.43$ and $v_{h2}=0.54$ g L⁻¹h⁻¹)
190 were the lowest in all conditions tested. Afterwards 12 h of culture the maximum HA concentration
191 was achieved ($H_m=2.52$ g/L). This result was inferior than that obtained in CM but the average M_w
192 was higher $(3.15 \pm 0.95) \times 10^3$ kDa by using residual peptone from shark.

193

194 Furthermore, all the yields of biomass and HA production per glucose and protein consumed were
195 lower in SM ($Y_{x/s}=0.03$ g/g; $Y_{h/s}=0.02$ g/g; $Y_{x/p}=0.94$ g/g and $Y_{h/p}=0.66$ g/g). It must also be noted
196 that the biphasic profiles in the HA production were similar in both media. This sort of profiles is
197 very common in a diauxic growth, but in our case this behaviour can not be attributed to metabolize
198 a mixture of two sugars. No evidences of differential peptides or amino acids uptakes are also
199 supported. On the other hand, the differences between the results of LA formation in CM and SM
200 were no significant ($L_m=66.9$ g/L; $Y_{l/s}=0.61$ g/g; $Y_{l/p}=17.8$ g/g).

201
202 Very similar trends of production were observed in RM when compared with the results in SM
203 (figure 3 and table 3). The maximum growth and final LA concentration were slightly lower 2.47
204 g/L and 58.56 g/L, respectively. However, the yields of LA production were the highest in all fed-
205 batch cultures investigated ($Y_{l/s}=0.69$ g/g; $Y_{l/p}=22.6$ g/g) and the yields of HA were higher than SM
206 ($Y_{h/s}=0.03$ g/g; $Y_{h/p}=0.99$ g/g). On the contrary, the average M_w of HA was the lowest
207 $(0.97\pm 0.22)\times 10^3$ kDa.

208
209 These significant differences in the molecular weight of HA could be due to the peptones used in the
210 fermentations since they were cultivated under the same experimental conditions and no other
211 system variable was modified. The organic nitrogen sources are considered essential for growth and
212 metabolite formation in lactic acid bacteria [36,37]. In streptococci these components also supply a
213 large proportion of the carbon for cellular and metabolite biosynthesis [23,38]. There have been no
214 many works on the specific nutritional requirements of *S. zooepidemicus* and in particular for HA
215 production. Armstrong et al. [23] found that 11 amino acids were essential for *S. zooepidemicus*
216 growth. Moreover, the media formulated with commercial peptone or with well-known
217 concentration of amino acids led to different kinetics of HA.

218
219 In our results, a different composition of amino acids and peptides in the peptones could provoke a
220 different efficiency in the peptide or amino acids transmembrane transport. Guirard and Snell [39]
221 proposed that peptide transport (e.g. di, tri or tetrapeptides) could be more efficient than transport of
222 the individual amino acids. These conclusions are in the same way than those obtained for the
223 bacteriocin production by lactic acid bacteria [40-44].

224
225 On the other hand, although the HA productivity with commercial tryptone duplicated the outcomes
226 obtained with peptones from marine wastes, the reduction of total costs using residual media was of

227 a 34%. Furthermore, the economical gain per gram of lactic acid performed with peptones from
228 shark was 1.5 times larger than commercial tryptone.

229
230 Finally, from a statistical point of view, the proposed equations showed a high accuracy to predict
231 the production profiles of *S. zooepidemicus*. In all cases, the fitting of results was graphically and
232 statistically satisfactory. The mathematical equations were consistent (Fisher's F test) and the
233 parametric estimations were significant (Student's t test). Furthermore, all the values foreseen in the
234 non-linear adjustments produced high coefficients of linear correlation with the values really
235 observed ($r > 0.997$).

236

237

238 **CONCLUSIONS**

239 The main contribution of this paper is the demonstration that the peptones from eviscerates of
240 fishing by-products have excellent capability for promoting the production of HA and LA by *S.*
241 *zooepidemicus*. To our knowledge, it is the first time that residual peptones are used as nitrogen
242 source for HA formation. Moreover, the fermentations were performed in fed-batch increasing the
243 time course of the cultures and the final concentration of HA and LA. Shark peptones led to highest
244 molecular weight of HA. Consequently, these results allow replacement of the high-cost commercial
245 peptones used for these bioproductions.

246

247

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FIGURE CAPTIONS

Figure 1: *Streptococcus zooepidemicus* fermentations in complex medium using batch culture (open symbols) and fed-batch culture with glucose (closed symbols). Continuous lines represent the fitting functions corresponding to the experimental results (points), according to the equations (1-5). X: biomass; L: lactic acid; S: reducing sugars (○,●); P: proteins (□,■); H: hyaluronic acid. The corresponding confidence intervals of independent experiments are not shown ($\alpha=0.05$, $n=2$), since these did not transcend in practically any case, the 10% of the experimental mean value.

Figure 2: *Streptococcus zooepidemicus* fermentations in residual medium SM using batch culture (open symbols) and fed-batch culture with glucose (closed symbols). Continuous lines represent the fitting functions corresponding to the experimental results (points), according to the equations (1-5). X: biomass; L: lactic acid; S: reducing sugars (●); P: proteins (■); H: hyaluronic acid. The corresponding confidence intervals of independent experiments are not shown ($\alpha=0.05$, $n=2$), since these did not transcend in practically any case, the 10% of the experimental mean value.

Figure 3: *Streptococcus zooepidemicus* fermentations in residual medium RM using batch culture (open symbols) and fed-batch culture with glucose (closed symbols). Continuous lines represent the fitting functions corresponding to the experimental results (points), according to the equations (1-5). X: biomass; L: lactic acid; S: reducing sugars (●); P: proteins (■); H: hyaluronic acid. The corresponding confidence intervals of independent experiments are not shown ($\alpha=0.05$, $n=2$), since these did not transcend in practically any case, the 10% of the experimental mean value.

TABLE 1

Table 1. Composition of culture media used in batch and fed-batch fermentations (g/L).

	SM	RM	CM
Glucose	50.0	50.0	50.0
Yeast extract ¹	5.0	5.0	5.0
Tryptone ¹	-	-	15.0
KH ₂ PO ₄	2.0	2.0	2.0
K ₂ HPO ₄	2.0	2.0	2.0
MgSO ₄ ·7H ₂ O	0.5	0.5	0.5
(NH ₄) ₂ SO ₄	0.5	0.5	0.5
Polystyrene (Mw=990 kDa) ¹	0.015	0.015	0.015
Marine peptone protein (Lowry)	8.00	8.00	-

SM: Shark medium (using peptone from viscera by-products of shark).
RM: Thornback ray media (using peptone from viscera by-products of ray).
CM: Complex medium.
¹Yeast Extract and Tryptone were provided by Cultimed (Panreac Química, Spain) and Polystyrene by Sigma.

TABLE 2

Table 2: Symbolic notations used.

X :	Biomass production, g/L
t :	Time, hours (h)
K :	Maximum biomass production, g/L
v_x :	Maximum biomass production rate, g L ⁻¹ h ⁻¹
λ_x :	Biomass production lag phase, h
H :	HA production, g/L
H_1 :	Maximum HA production in the first part of the curve profile, g/L
v_{H1} :	Maximum HA production rate in the first part of the curve profile, g L ⁻¹ h ⁻¹
λ_{H1} :	HA production lag phase in the first part of the curve profile, h
H_2 :	Maximum HA production in the second part of the curve profile, g/L
v_{H2} :	Maximum HA production rate in the second part of the curve profile, g L ⁻¹ h ⁻¹
λ_{H2} :	HA production lag phase in the second part of the curve profile, h
H_m :	Maximum HA production at the end of the culture, g/L
L :	LA production, g/L
L_1 :	Maximum LA production in the first part of the curve profile, g/L
v_L :	Maximum LA production rate in the first part of the curve profile, g L ⁻¹ h ⁻¹
λ_{L1} :	LA production lag phase in the first part of the curve profile, h
L_2 :	Maximum LA production in the second part of the curve profile, g/L
v_{L2} :	Maximum LA production rate in the second part of the curve profile, g L ⁻¹ h ⁻¹
λ_{L2} :	LA production lag phase in the second part of the curve profile, h
L_m :	Maximum LA production at the end of the culture, g/L
$Y_{x/s}$:	Biomass production/sugar consumption, g biomass/g reducing sugars
$Y_{H/s}$:	HA production/sugar consumption, g HA/g reducing sugars
$Y_{L/s}$:	LA production/sugar consumption, g LA/g reducing sugars
$Y_{x/p}$:	Biomass production/protein consumption, g biomass/g protein
$Y_{H/p}$:	HA production/protein consumption, g HA/g protein
$Y_{L/p}$:	LA production/protein consumption, g LA/g protein

TABLE 3

Table 3: Parametric estimations corresponding to the equations (1-5), applied to the production of biomass, hyaluronic and lactic acids by *Streptococcus zooepidemicus*. CI: confidence intervals ($\alpha=0.05$). *F*: F-Fisher test (df_1 =model degrees freedom and df_2 =error degrees freedom). *r*=correlation coefficient between observed and predicted data. NS: not significant

VARIABLES	CM-Batch	CM-Fed Batch	SM-Fed Batch	RM-Fed Batch
BIOMASS (<i>X</i>)	values \pm CI	values \pm CI	values \pm CI	values \pm CI
<i>K</i>	5.18 \pm 0.16	5.37 \pm 0.07	3.59 \pm 0.08	3.20 \pm 0.05
<i>v_x</i>	1.55 \pm 0.22	1.97 \pm 0.20	1.41 \pm 0.27	1.01 \pm 0.13
λ_x	3.44 \pm 0.26	4.05 \pm 0.16	2.93 \pm 0.28	2.99 \pm 0.22
<i>F</i> ($df_1=3, df_2= 9-15; \alpha=0.05$)	2960.48	11434.62	3934.7	7212.26
<i>p</i> -value	<0.001	<0.001	<0.001	<0.001
<i>r</i> (obs-pred)	0.999	0.999	0.997	0.999
HYALURONIC ACID (<i>H</i>)	values \pm CI	values \pm CI	values \pm CI	values \pm CI
<i>H₁</i>	3.04 \pm 0.05	4.22 \pm 0.15	1.98 \pm 0.20	2.02 \pm 0.12
<i>v_{h1}</i>	1.25 \pm 0.11	1.42 \pm 0.08	0.43 \pm 0.05	0.72 \pm 0.09
λ_{h1}	4.59 \pm 0.12	4.32 \pm 0.09	3.70 \pm 0.26	3.33 \pm 0.20
<i>H₂</i>	-	0.63 \pm 0.16	0.54 \pm 0.21	0.47 \pm 0.14
<i>v_{h2}</i>	-	1.89 (NS)	1.78 (NS)	1.78 (NS)
λ_{h2}	-	11.43 \pm 0.16	11.37 \pm 0.15	11.42 \pm 0.14
<i>F</i> ($df_1=3-6, df_2= 9-15; \alpha=0.05$)	9543.72	8936.76	2028.64	2088.73
<i>p</i> -value	<0.001	<0.001	<0.001	<0.001
<i>r</i> (obs-pred)	0.999	0.999	0.997	0.997
LACTIC ACID (<i>L</i>)	values \pm CI	values \pm CI	values \pm CI	values \pm CI
<i>L₁</i>	33.89 \pm 0.63	40.45 \pm 18.05	44.90 \pm 3.97	23.65 \pm 21.45
<i>v_{l1}</i>	10.33 \pm 0.83	10.76 \pm 1.67	8.06 \pm 0.72	6.05 \pm 2.19
λ_{l1}	3.89 \pm 0.15	4.29 \pm 0.53	3.22 \pm 0.26	3.54 \pm 1.64
<i>L₂</i>	-	28.92 \pm 0.76	22.00 \pm 5.19	34.91 \pm 22.41
<i>v_{l2}</i>	-	2.95 \pm 0.63	3.32 \pm 0.82	2.89 \pm 1.13
λ_{l2}	-	7.37 \pm 5.57	11.70 \pm 1.85	5.76 (NS)
<i>F</i> ($df_1=3-6, df_2= 9-15; \alpha=0.05$)	8401.00	5569.67	7237.34	1376.13
<i>p</i> -value	<0.001	<0.001	<0.001	<0.001
<i>r</i> (obs-pred)	0.999	0.999	0.999	0.998

FIGURE 1

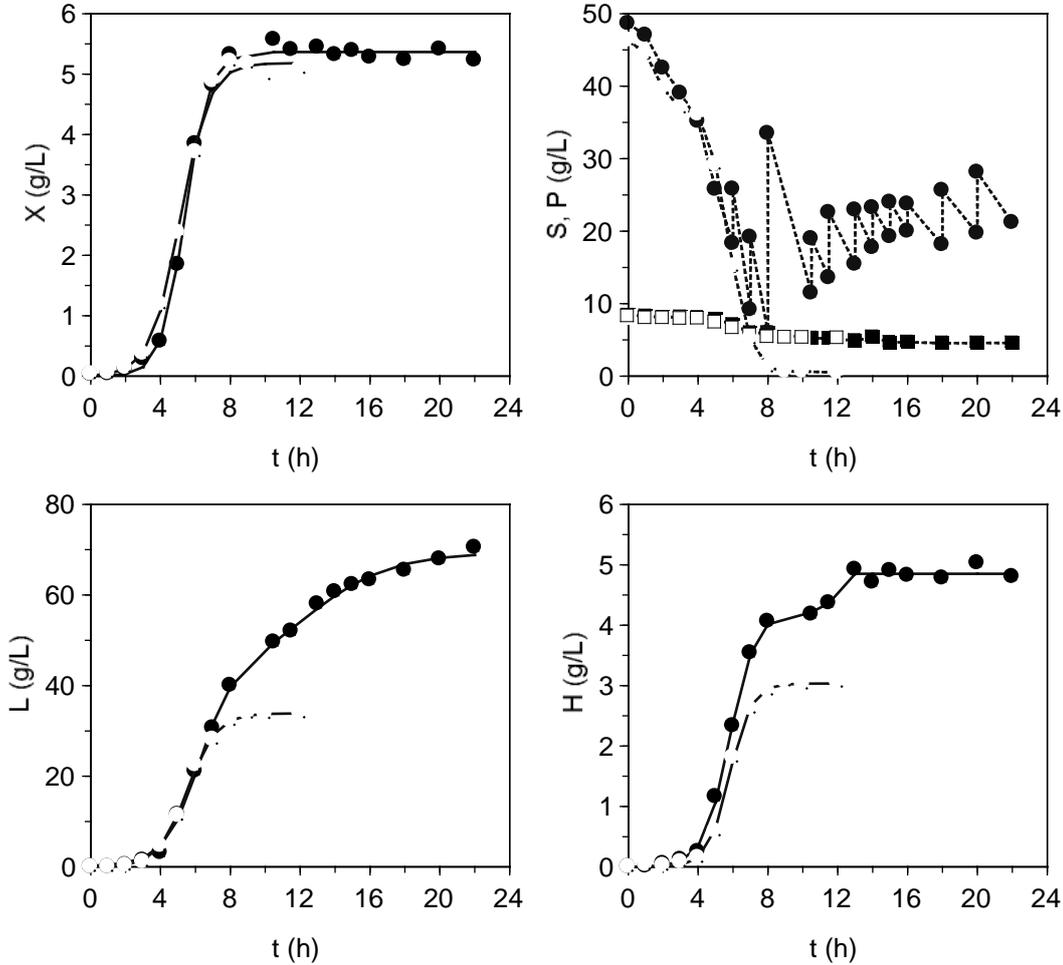


FIGURE 2

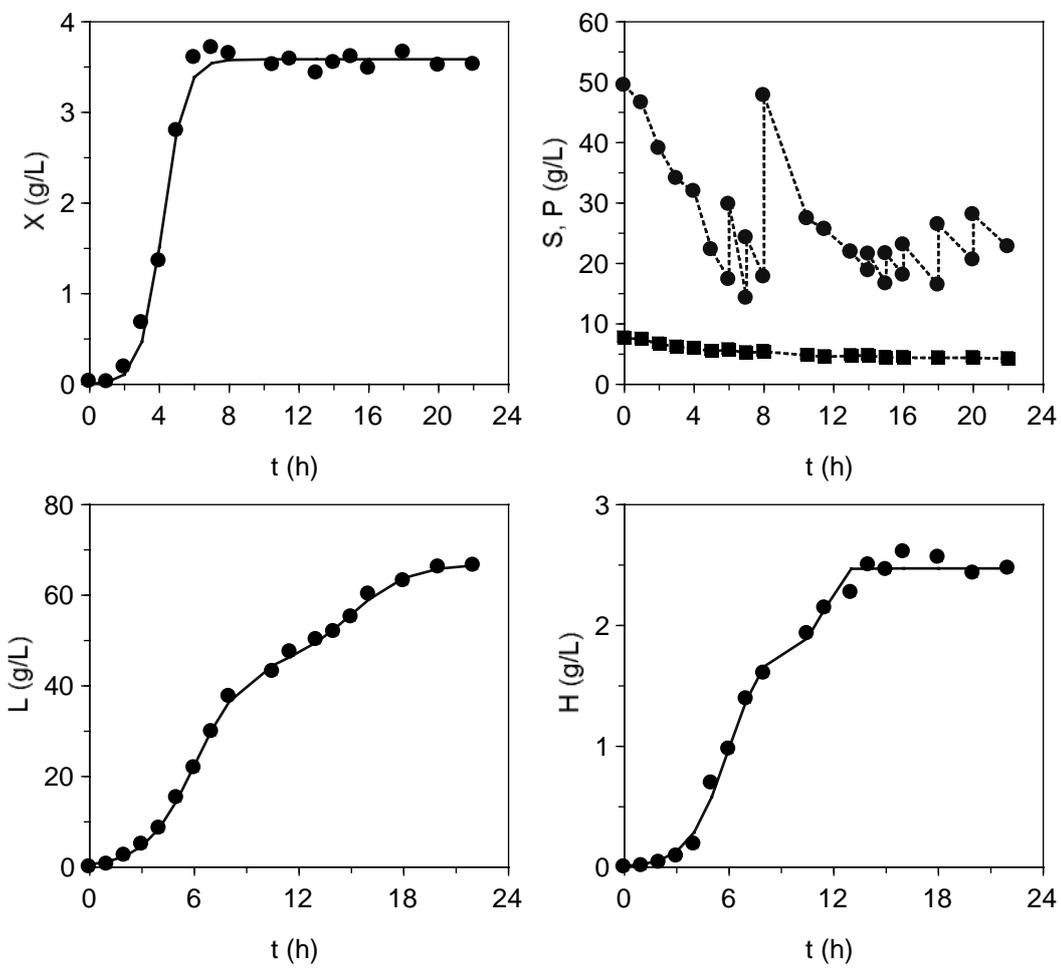


FIGURE 3

