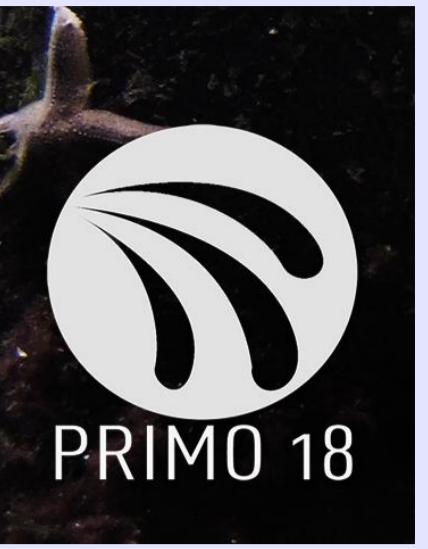


The effect of food quality on immune and oxidative stress biomarkers of wild mussels, *Mytilus spp.*



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1. Introduction

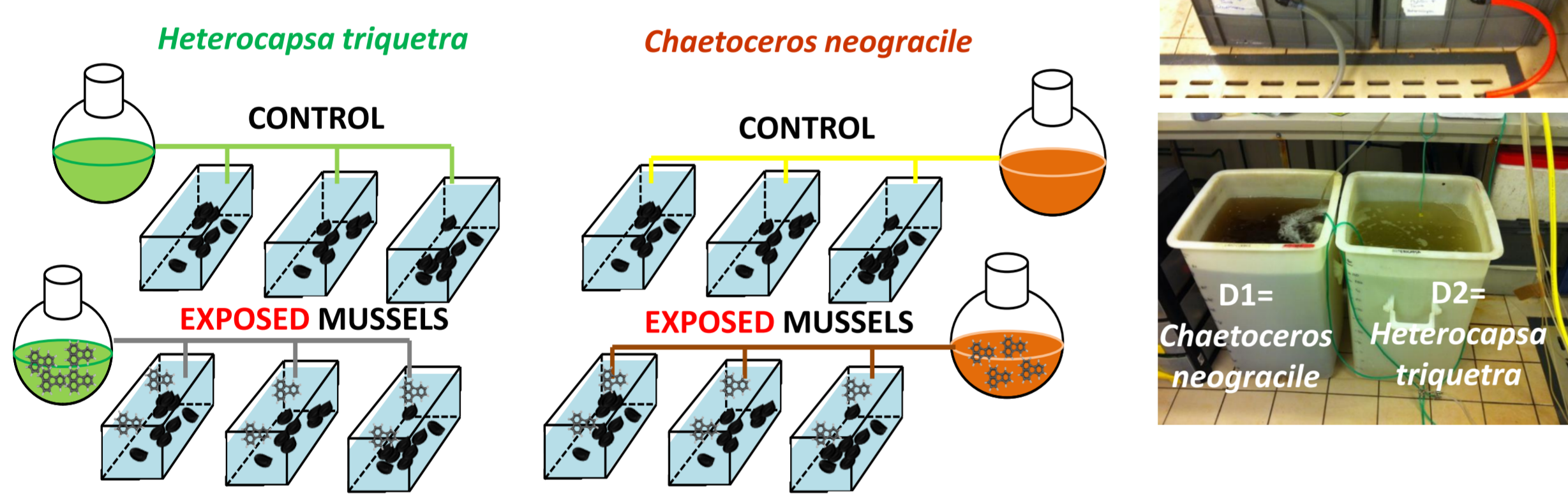
Blue mussel (*Mytilus spp.*) is commonly used in **pollution monitoring programs** due to its sessile character, wide distribution and ability to accumulate contaminants in tissues. Natural and anthropogenic discharges encourage the increase of eutrophication process, which promotes the proliferation of different algae types. This modification may influence the **nutritive condition** of marine organisms such as mussels, and thus affect their biological responses to pollutant exposures.

OBJECTIVE

The aim of this study was to evaluate the effect of food quality on pollutant bioaccumulation and mussel biomarker responses upon exposure to the polycyclic aromatic hydrocarbon (PAH) fluoranthene (FLU).

2. Materials and Methods

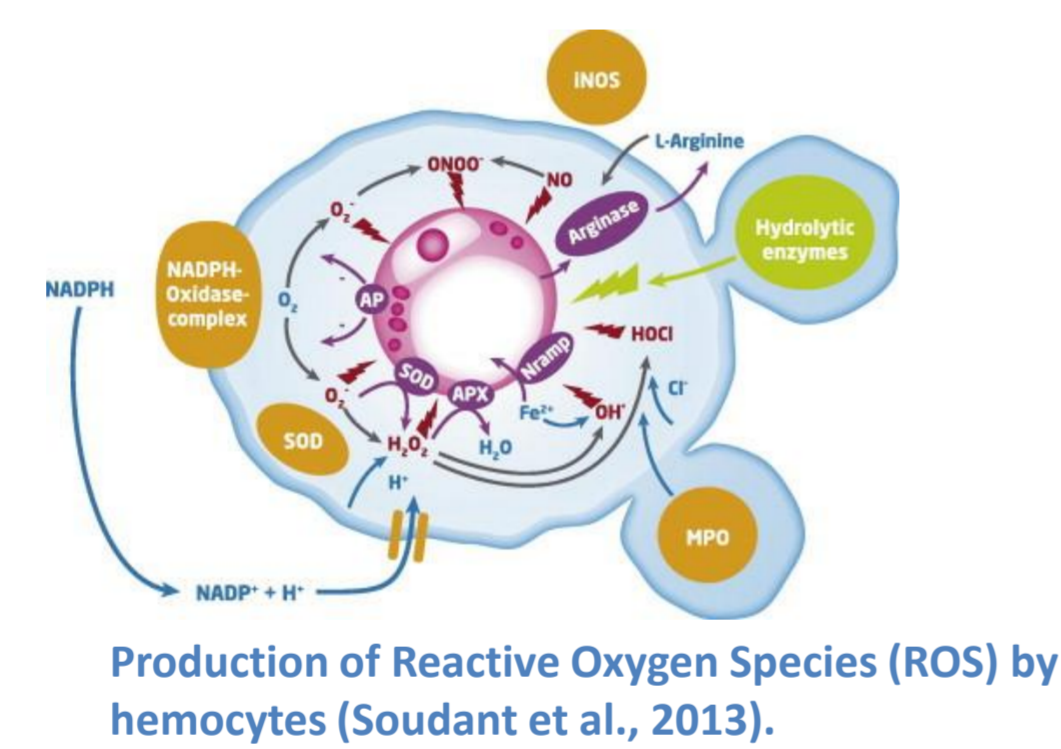
Mussels were conditioned to two algae species (D1, D2) that differed in biochemical composition for 2 months before being exposed to 30µg/L of Fluoranthene for 1 week.



IMMUNOLOGICAL ANALYSES

Immune parameters were measured in mussel's haemolymph through flow cytometry:

- Hemocyte mortality (Delaporte et al., 2006)
- Phagocytosis activities: phagocytosis capacity and phagocytosis rate (Hégaret et al., 2003)
- Hemocyte ROS production (Lambert et al. 2003)



BIOCHEMICAL ANALYSES

Determination proteins (Lowry et al. 1951)
 Determination enzymatic activities:

- CAT: Claiborne (1985)
- SOD: Sigma-Aldrich SOD determination kit
- GR: Ramos-Martínez et al. (1983)
- GST: Habig et al. (1974)
- LPO: Buege and Aust (1978)

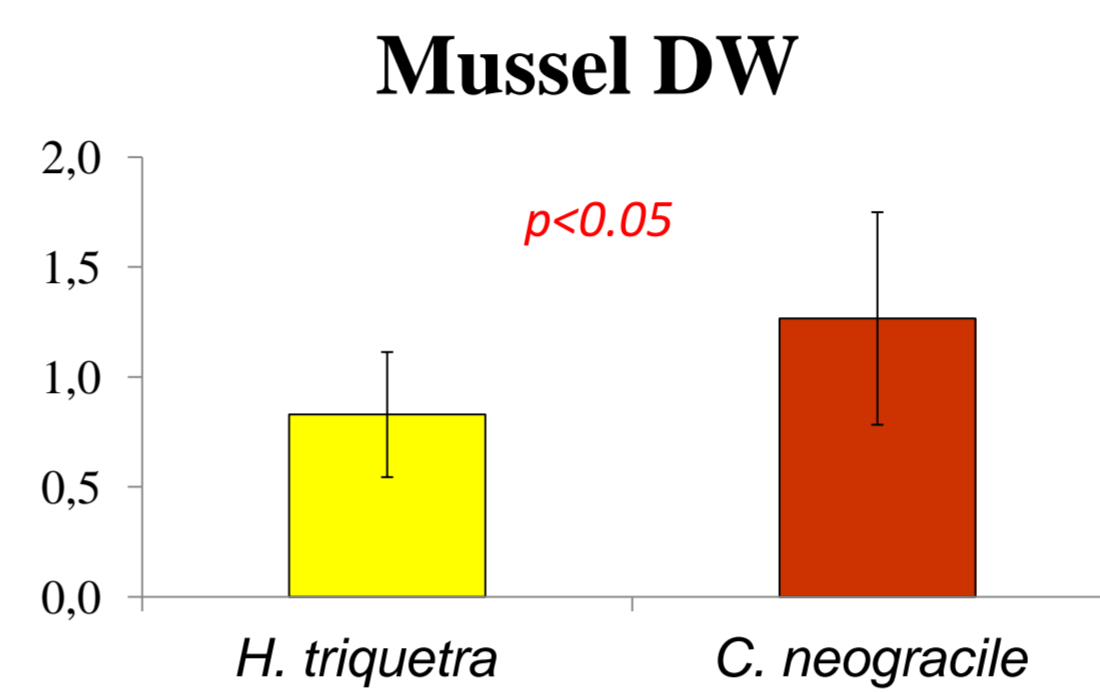
ANALYSIS	FUNCTION
CAT	Antioxidant enzymes
SOD	
GRx	
GST	Enzyme phase II biotransformation
LPO	Oxidative damage indicator

STATISTICAL ANALYSES

Multifactorial ANOVA analyses between treatments and diets. T-Student tests to compare treatments (Toxic) and mussel nutritional conditions (diets) individually.

3. Results

MUSSEL DIETARY CONDITIONING



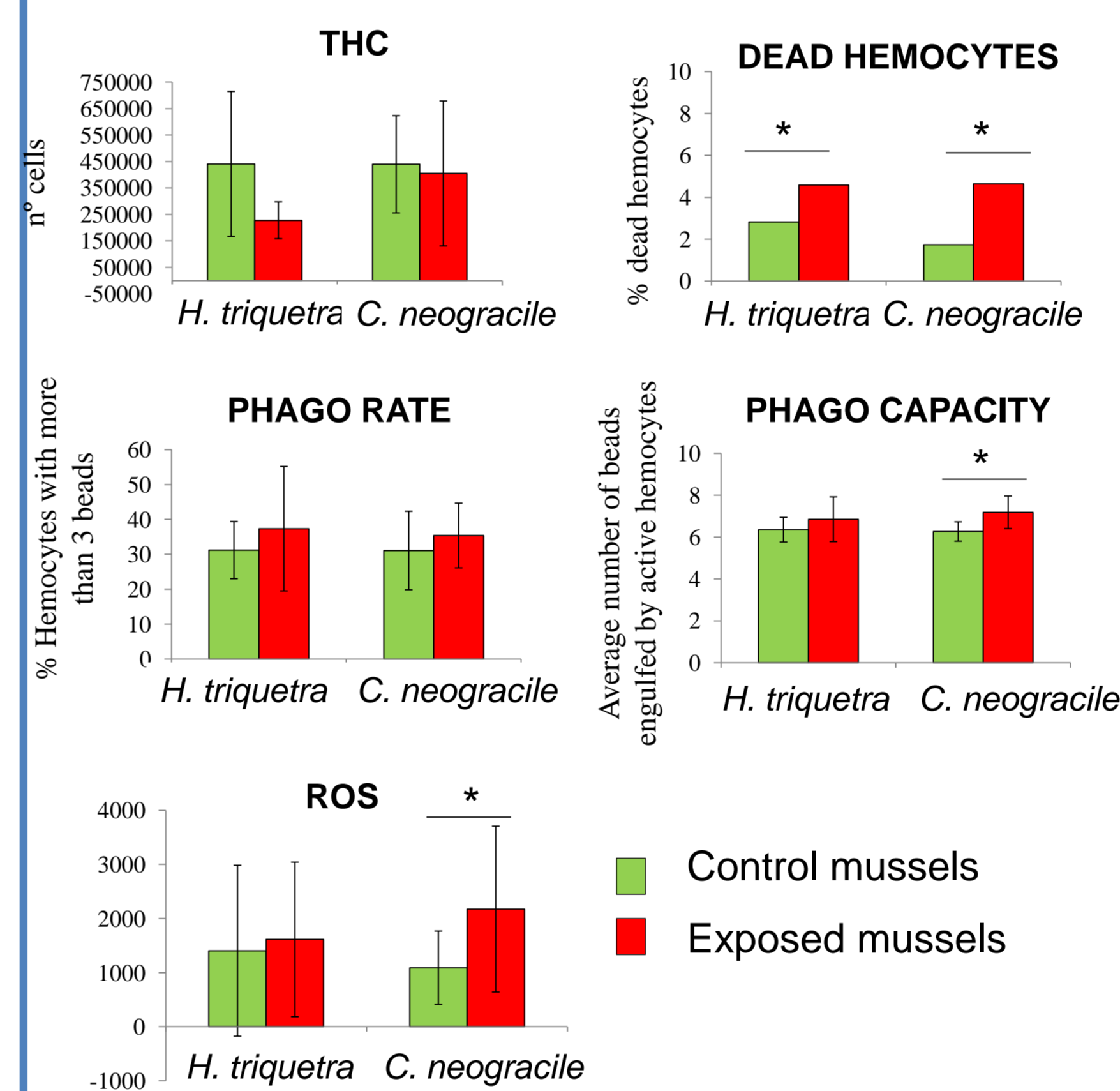
Mussel dry weights after dietary conditioning. Higher mussel dry weights were found in mussels fed with *C. neogracile* after dietary conditioning.

MUSSEL BIOACCUMULATION

Diet	Treatment	time	
		Initial	After exposure
<i>Heterocapsa spp.</i>	Control		1.32±0.37 ^{aA}
	Fluoranthene	0.61±0.13 ^a	44.16±9.18 ^{bA}
<i>Chaetoceros spp.</i>	Control		0.94±0.13 ^{aA}
	Fluoranthene	0.61±0.13 ^a	106.74±7.87 ^{bB}

Fluoranthene accumulation in whole mussel tissues (µg/g mussel WW) at initial time and after exposure. T-Student test between treatments (Lowercases) and diets (capitals). Significant differences were observed in mussel accumulation. Higher Fluoranthene concentration was registered in mussels fed with *C. neogracile*.

IMMUNOLOGICAL BIOMARKERS

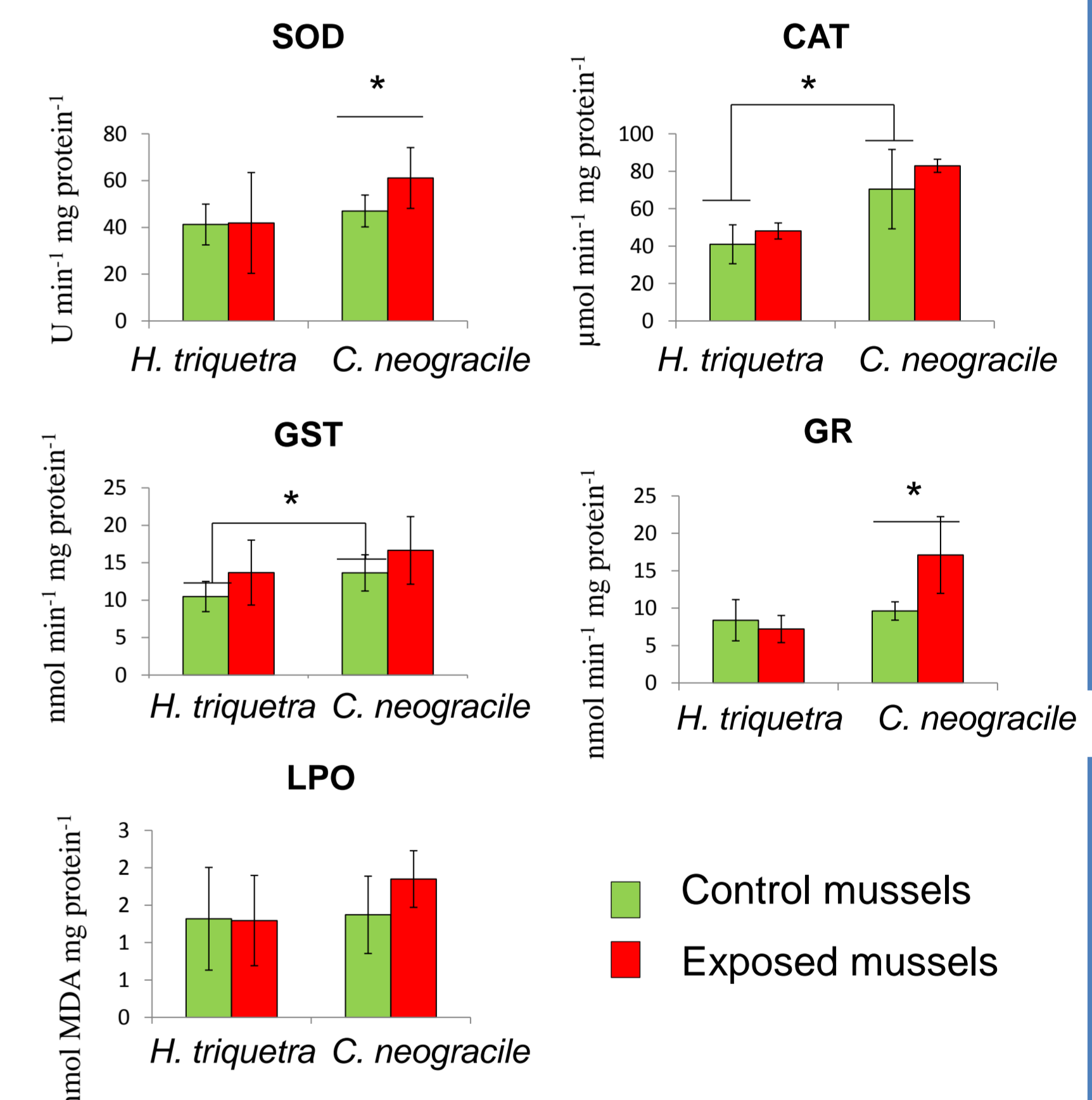


Mean and standard deviations of mussel immunological parameters. After exposure, both diets showed an increase of dead hemocytes. Phagocytosis capacity ($p < 0.01$) and ROS production ($p < 0.05$) were increased upon FLU exposure in hemocytes of mussels fed with *C. neogracile*.

➔ Mussels fed with *C. neogracile* showed higher dry weights probably due to a better digestibility of diatoms. The better digestibility of diatoms could encourage higher FLU accumulation in mussel's tissues. As a result of higher FLU concentration in mussel tissues, mussels fed with *C. neogracile* displayed an increase of some immunological (phagocytosis capacity and ROS production) and biochemical (SOD and GR) activities.

➔ In addition, control mussels fed with *C. neogracile* showed higher CAT and GST activities. The highest fraction of absorbed food by these mussels, could promote the increase of ROS production, which was compensated by the increase of these enzymatic activities.

BIOCHEMICAL BIOMARKERS



Mean and standard deviations of mussel biochemical biomarkers. T-student test showed that the antioxidant biomarker (CAT) and the phase II detoxification enzyme (GST) were affected by diet. Higher value of these activities was found in *C. neogracile* fed mussels. Furthermore, a significant effect of Fluoranthene was observed on SOD and GR activities in mussels fed with *C. neogracile*.

4. Conclusions

- Different mussel's responses to pollutant were observed depend on dietary conditioning.
- Mussel fed with diatoms showed several immune (%viability, phagocytosis rate and phagocytosis capacity) and biochemical biomarkers (SOD and GR) affected by toxic exposure.
- Mussel's nutritive condition need to be considered in pollution monitoring programs as a confounding factor on biomarker responses.

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