

P. Indiano-Romacho<sup>1</sup>, S. Fernández-Tomé<sup>2</sup>, L. Amigo<sup>1</sup>, B. Hernández-Ledesma<sup>1</sup>

<sup>1</sup> Instituto de Investigación en Ciencias de la Alimentación, CIAL (CSIC-UAM), Nicolás Cabrera, 9, 28049 Madrid, Spain

<sup>2</sup> Instituto de Investigación Sanitaria del Hospital Universitario de La Princesa (IIS-IP), Diego de León, 62, 28006, Madrid, Spain

\*pedro.indiano@csic.es

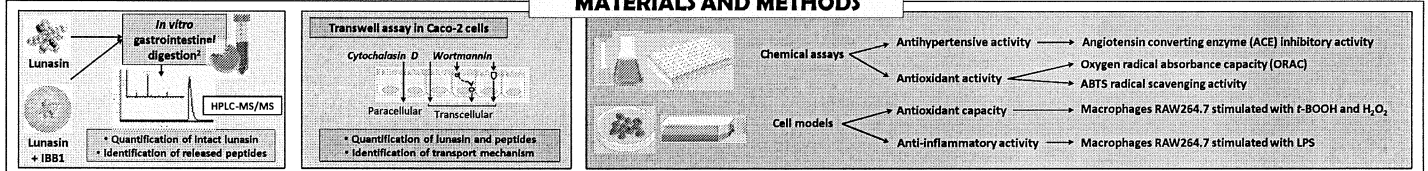
## INTRODUCTION

- Chronic diseases have been associated to multiple altered states such as inflammation, oxidative stress, hypertension and/or hyperglycemia. These states can be modulated by the diet.
- Lunasin is a 43 amino acid soy-derived peptide with multiple health benefits.
- Different animal and human models have demonstrated lunasin's bioavailability<sup>1</sup>, suggesting that the protective role exerted by soybean protease inhibitors against digestion was the principal responsible factor.

## OBJECTIVES

- STUDY LUNASIN'S BIOAVAILABILITY UNDER GASTROINTESTINAL DIGESTION AND ABSORPTION CONDITIONS
- EVALUATE THE CONTRIBUTION OF NEW PEPTIDES RELEASED DURING DIGESTION ON LUNASIN'S MULTIFUNCTIONALITY

## MATERIALS AND METHODS



## RESULTS

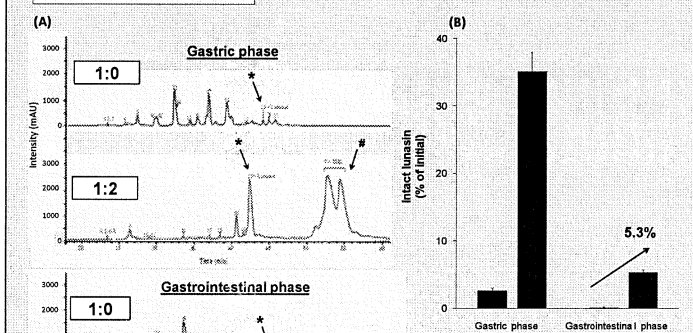


Figure 1 (A). Chromatograms obtained for the gastric and gastrointestinal digests of lunasin in absence (1:0) and presence of IBB1 (1:2, w/w). The symbols \* (red arrow) and # (blue arrow) show the peaks corresponding to lunasin and IBB1, respectively. (B). Intact lunasin (% of initial) in the gastric and gastrointestinal digests.

After simulated gastrointestinal digestion of lunasin:IBB1 mixtures, 5.3% of lunasin remained intact, confirming the protective role exerted by IBB1 against the action of digestive enzymes on lunasin

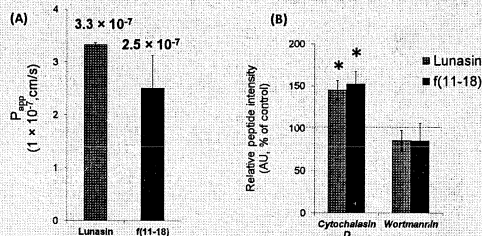


Figure 3. Trans epithelial transport of peptides lunasin and fragment f(11-18). (A) Apparent permeability coefficient (P<sub>app</sub>). (B) Effects of cytochalasin D and wortmannin on the trans epithelial transport of peptides.

Lunasin and f(11-18) are bioavailable through a paracellular transport mechanism

## CONCLUSIONS

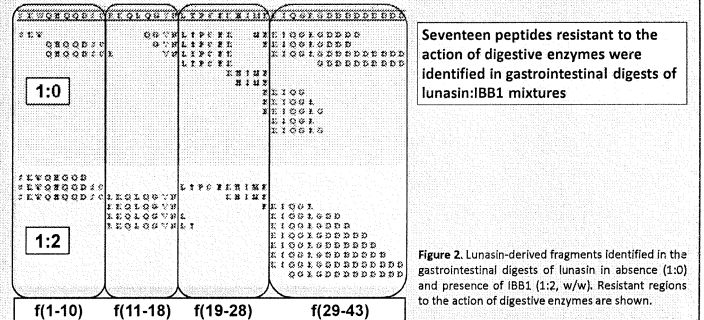


Figure 2. Lunasin-derived fragments identified in the gastrointestinal digests of lunasin in absence (1:0) and presence of IBB1 (1:2, w/w). Resistant regions to the action of digestive enzymes are shown.

Table 1. *in vitro* ACE-inhibitory and antioxidant activity of lunasin (SKWQHQQDSC) and derived-fragments identified in the gastrointestinal digest of mixture lunasin:IBB1 (1:2, w/w). n.d.: not detected. TE: Trolox equivalents

Peptide	Sequence	ACE inhibitory activity (IC <sub>50</sub> , μM)	Antioxidant activity	
			ORAC (μmol TE/μmol peptide)	ABTS (μmol TE/μmol peptide)
Lunasin	Lunasin	<15	3,44 ± 0,07	3,47 ± 0,07
f(1-10)	SKWQHQQDSC	200,3 ± 9,56	1,94 ± 0,17	1,71 ± 0,03
f(11-18)	RKQLQGVN	n.d.	n.d.	n.d.
f(17-28)	VNLTPEKHIME	41,1 ± 2,69	1,02 ± 0,03	0,96 ± 0,02
f(19-28)	LTPCEKHIME	17,64 ± 2,52	0,83 ± 0,07	0,86 ± 0,01
f(29-41)	KIQGRGDDDDDD	n.d.	n.d.	n.d.
f(29-43)	KIQGRGDDDDDDDD	n.d.	n.d.	n.d.
f(30-43)	IQGRGDDDDDDDD	n.d.	n.d.	n.d.
f(34-43)	GDDDDDDDD	n.d.	n.d.	n.d.

Lunasin is the most potent ACE-inhibitory and antioxidant peptide. Central and N-terminal regions contribute to the *in vitro* activities

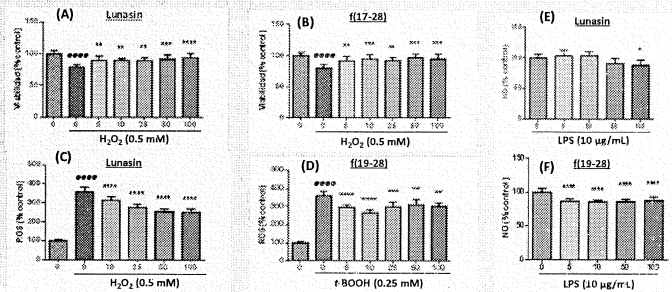


Figure 4. (A-B) Cell viability (% of control), (C-D) reactive oxygen species (ROS) levels (% of control) and (E-F) nitric oxide (NO) levels (% of control) of lunasin and derived-fragments f(17-28) and f(19-28) corresponding to central region of lunasin. The assays were performed in macrophages RAW264.7 stressed with H<sub>2</sub>O<sub>2</sub> and/or t-BOOH (antioxidant activity) and with LPS (anti-inflammatory activity). Data are presented as mean ± SEM. Statistical analysis was based on one-way ANOVA and Dunnett post hoc test; \*p<0.05, \*\*p<0.01, \*\*\*p<0.001, \*\*\*\*p<0.0001 vs. stressed group; @@@p<0.0001 vs. non-stressed group.

Lunasin exerts antioxidant and anti-inflammatory activities in stimulated macrophages RAW264.7 cells. Peptides found in the lunasin's central region are the main contributors on the observed effects

## REFERENCES

- (1) Hsieh, C.-C., et al. *J. Sci. Food Agric.* 2018, 98, 2070-2079.
- (2) Minekus, M., et al. *Food & Funct.*, 2014, 5, 1113-1124.

## ACKNOWLEDGEMENTS

This work has received financial support from Projects AGL2015-66886-R (MINECO) and Intramural 20177046 (CSIC)