





# Development of a continuous $\delta$ -viniferin synthesis in a microreactor using immobilized horseradish peroxidase

<u>Natalija Tomažina, Marko Božinovića, Francesca Annunziatab, Andrea Pintob, Polona Žnidaršič-Plazla,\*</u>

<sup>a</sup>University of Ljubljana, Faculty of Chemistry and Chemical Technology, Večna pot 113, SI-1000 Slovenia <sup>b</sup>Università degli Studi di Milano, Department of Food, Environmental and Nutritional Sciences, Via Celoria 2, IT-20133 Milano, Italy

Co-funded by the European Union

European

\*email: polona.znidarsic@fkkt.uni-lj.si

#### INTRODUCTION

δ-viniferin is a resveratrol dehydrodimer, an isomer of ε-viniferin, which widely exists in grapes, knotweed, peanuts, and red wine. It was found to have biological activities, such as antiviral, antiinflammatory, antibacterial, anticancer, and antioxidation. It possesses strong antioxidant properties, which can help protect the body against free radicals and oxidative stress. Additionally, δ-viniferin has been found to have anti-inflammatory properties, aiding in reducing inflammation in the body. Some researchers have also suggested that δ-viniferin could have the potential to fight various diseases, including cancer, cardiovascular diseases, and neurodegenerative disorders.  $^{1,2}$  However, at a cost often exceeding 300 euros for just 1 milligram, the expense associated with  $\delta$ -viniferin may severely restrict research efforts and its global applicability.

#### AIM

- to develop a cost-effective and sustainable process for synthesizing δ-viniferin from bio-derived materials using horseradish peroxidase (HRP)
- optimization of crosslinked enzyme aggregates of HRP (CLEA-HRP) generation using microfluidic system<sup>3</sup>

#### **EXPERIMENTAL**

#### **Optimization of CLEA-HRP generation (Figure 1)**

Optimization focused on determining the optimal residence time for precipitation and crosslinking, screening various precipitation solvents, and adjusting the glutaraldehyde (GA) concentration for enzyme crosslinking at 25°C in PTFE tubes of various lenghts with 0.8 mm inner diameter. Horseradish peroxidase (HRP) was dissolved in 0.1 M potassium phosphate buffer (pH 6.0).

Residence times in a microfluidic system obtained by changing the tube's lenghts: 3.77, 1.88, 0.94, 0.47 and 0.34 min

HRP inlet concentration: 0.02 mg/mL HRP inlet solution flow rate: 50 µL/min

Organic solvents tested for precipitation: acetone, acetonitrile, isopropanol and ethanol.

Organic solvent flow rate: 50 µL/min

Crosslinking agent: 1, 1.5, 0.5, 0.1 mM glutaraldehyde (GA) solution

Crosslinking agent flow rate: 100 µL/min

The size of CLEA-HRP was assessed through dynamic light scattering analysis (DLS).

The activity of CLEA-HRP was measured spectrophotometrically using ABTS test<sup>4</sup> - the activity of CLEA-HRP was compared to the free enzyme

(recovered activity).

#### **Batch reaction**<sup>5</sup> (**Figure 2**)

Various amounts (80 mg, 100 mg, 120 mg) of resveratrol were dissolved in 4.621 mL of citrate buffer (pH 5.0) with 50% (v/v) of acetone. 3,79% (v/v) of HRP in Milli-Q water (1 mg/mL) was added and the mixture was stirred for 30 min at tested temperature. Subsequantly, 1.43% (v/v) of  $H_2O_2$  was added and the mixture was stirred for 1 h at tested temperature.

Temperature: 40°C

For quenching the reaction, the solution was placed in ice. The concentrations of resveratrol and δ-viniferin were analyzed using HPLC with Gemini-NX 3  $\mu$ m C18 110 Å (150  $\times$  4.60 mm) column and UV/VIS detector.

Continuous flow reaction (Figure 3): Work in progress

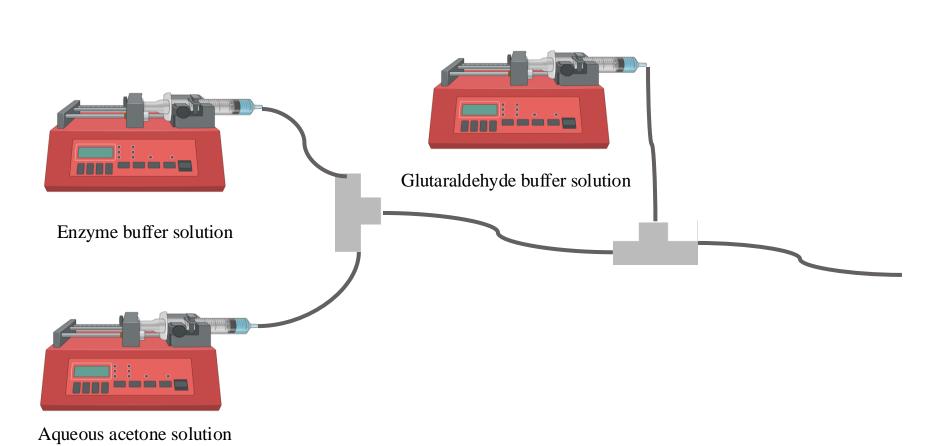
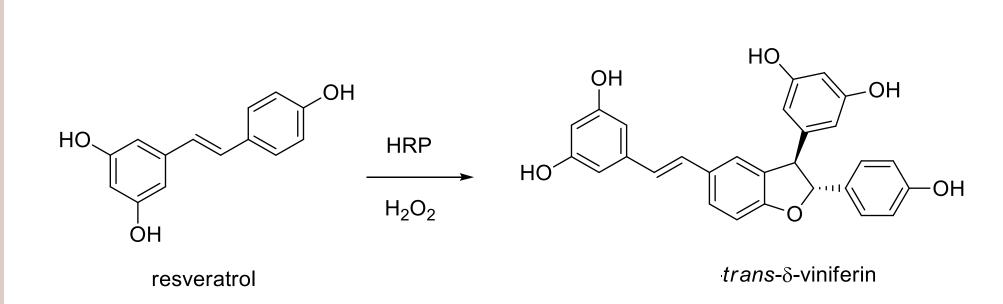


Figure 1: Scheme of a continuous CLEA-HRP production in a microfluidic system



**Figure 2**: HRP-catalyzed synthesis of  $\delta$ -viniferin from resveratrol



**Figure 3**: Scheme of a continuous  $\delta$ -viniferin production in a microreactor with CLEA-HRP immobilized on the membrane surface

## **RESULTS**

## **Optimization of CLEA-HRP generation**

**Table 1**: Results of testing different residence times; organic solvent: pure acetone, 1 mM GA

Tube length, cm	τ, min	Recovered activity, %	St. dev., %
100	3.77	74.96	3.10
50	1.88	85.48	4.13
25	0.94	93.15	2.37
12.5	0.47	93.32	1.68
9	0.34	98.36	1.67

Tube with a length of 9 cm and a residence time of 0.34 min was selected for further testing due to its highest achieved recovered activity (**Table 1**).

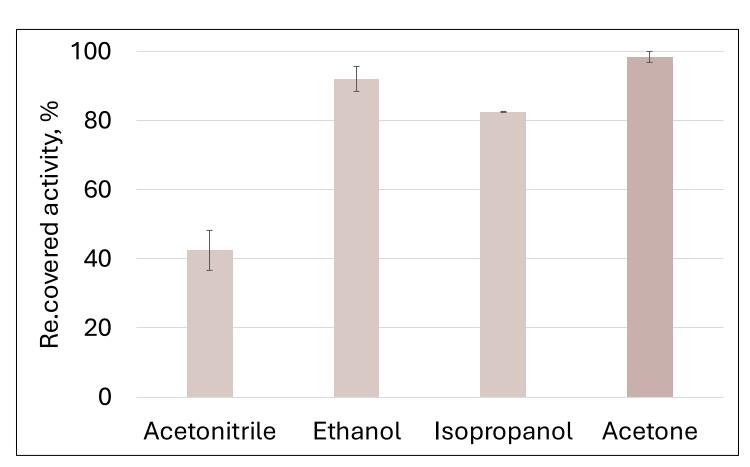


Figure 4: The effect of tested organic solvents as precipitation solvents on recovered activity; 1 mM GA, residence time 0.34 min

Acetone was selected among the tested organic solvents as the best-tested solvent for precipitation because of the highest achieved recovered activity (Figure 4).

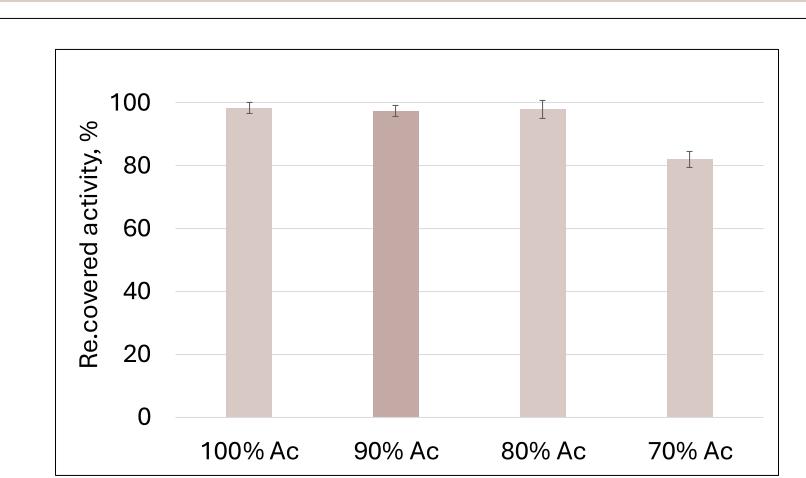


Figure 5: Results of testing different acetone:buffer ratios; 1 mM GA, residence time: 0.34 min

The final choice of organic solvent was 90% (v/v) acetone due to its highest recovered activity (**Figure 5**).

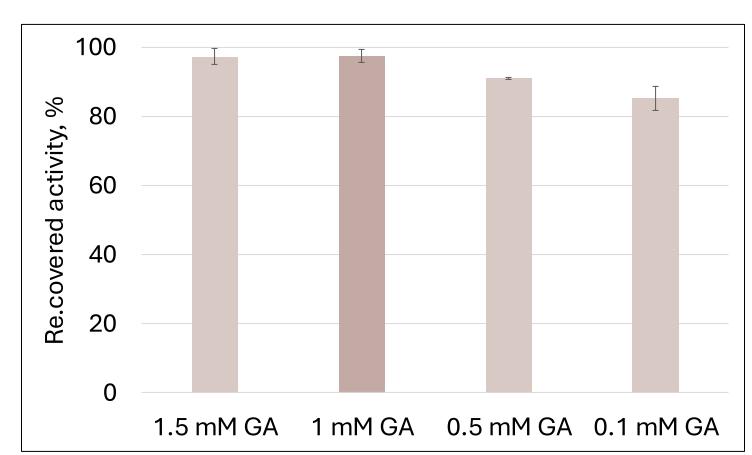


Figure 6: Results of testing different concentrations of glutaraldehyde; organic solvent: 90 vol.% acetone, residence time 0.34 min

1 mM was selected as the best GA concentration for cross-linking enzyme because the highest recovered activity was retrained (Figure 6).

#### DLS The resulting CLEA-HRP exhibited an average particle radius of 150 nm (**Figure 7**).

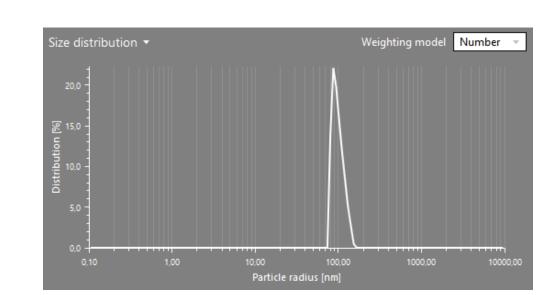
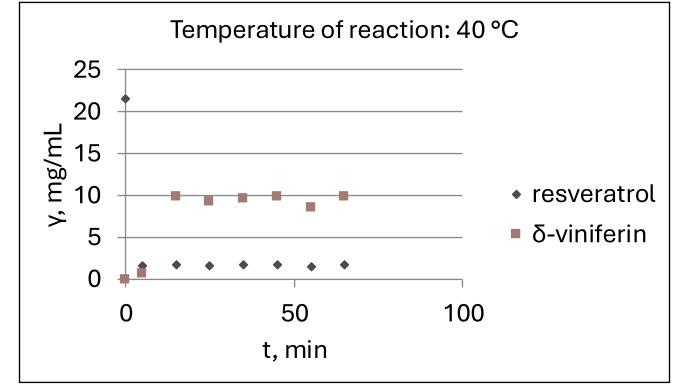


Figure 7: Size distribution of CLEA-HRP; 90% (v/v) acetone, 1 mM GA, retention time 0.34 min

## **Batch reaction**



**Figure 8**: Concentrations of resveratrol and  $\delta$ -viniferin at 40 °C, initial mass of resveratrol: 100 mg

The yield of the reaction performed in a batch process was 45.7% after 15 min (**Figure 8**).

The highest recovered activity of 99% was achieved at a residence time of 0.34 min with acetone and glutaraldehyde concentrations of 90% (v/v) and 1 mM, respectively. The resulting CLEA-HRP exhibited an average particle

The reaction was successfully performed with a yield of 45.7% after 15 min.

## **ACKNOWLEDGEMENT**

This work was supported by Slovenian Research and Innovation Agency (ARIS) through Horizon Europe MSCA Doctoral Network project GreenDigiPharma (Grant 101073089), while FA was supported by National Recovery and Resilience Plan (NRRP), Mission4 Component 2 Investment 1.3 -Call for tender No. 341 of 15/03/2022 of Italian Ministry of University and by the European Union-NextGenerationEU, in the frame of the project Research and innovation network on food and nutrition Sustainability, Safety and Security (ON Foods).

## **REFERENCES**

(1) Shang, Y.; Li, X.; Sun, T.; Zhou, J.; Zhou, H.; Chen, K. Comparative theoretical researches on the anti-oxidant activity of δ-viniferin. Journal of Molecular Structure **2021**, 1245, 131062. https://doi.org/10.1016/j.molstruc.2021.131062. (2) Zwygart, A. C.; Medaglia, C.; Huber, R.; Poli, R.; Marcourt, L.; Schnée, S.; Michellod, E.; Mazel-Sanchez, E. F.; Tapparel, C. Antiviral properties of trans-δ-viniferin derivatives against enveloped

viruses. Biomedicine & Pharmacotherapy 2023, 163, 114825. https://doi.org/10.1016/j.biopha.2023.114825. (3) Menegatti, T.; Lavrič, Ž.; Žnidaršič-Plazl, P. Microfluidics-based preparation of cross-linked enzyme aggregates. WO2023175002A1.

(4) https://www.sigmaaldrich.com/HR/en/technical-documents/protocol/protein-biology/enzyme-activity-assay-of-peroxidase-abts-as-substrate

(5) Mattio, L. M.; Dallavalle, S.; Musso, L.; Filardi, R.; Franzetti, L.; Pellegrino, L.; D'Incecco, P.; Mora, D.; Pinto, A.; Arioli, S. Antimicrobial Activity of Resveratrol-Derived Monomers and Dimers against Foodborne Pathogens. Sci. Rep. 2019, 9 (1), 1–13.

## **CONCLUSIONS**

radius of 150 nm.