

**Radical scavenging capacity
of melanoidins isolated from
Maillard reaction mixtures**

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AIM

Study of the kinetic behaviour of the MR mixtures and melanoidins as free radical scavengers in a hydrophilic media.

Maillard Reaction Mixtures

Sugars Amino acids

Glucose Glycine
Lactose Histidine
 Lysine
 Tryptophan
 Cysteine
 Methionine

0.1 M Na-PO₄ Buffer (pH 7.0)

100°C/24 h (250 mL flasks)

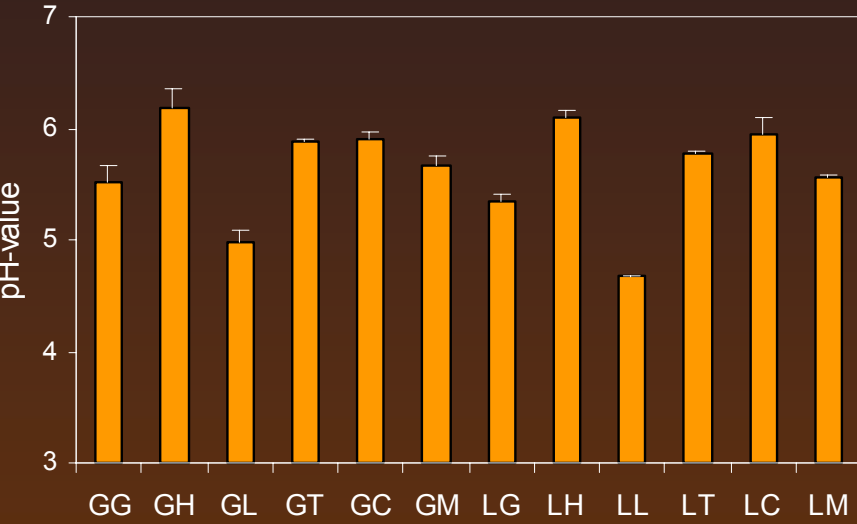
without pH control

Rate 1:1 / 0.1M

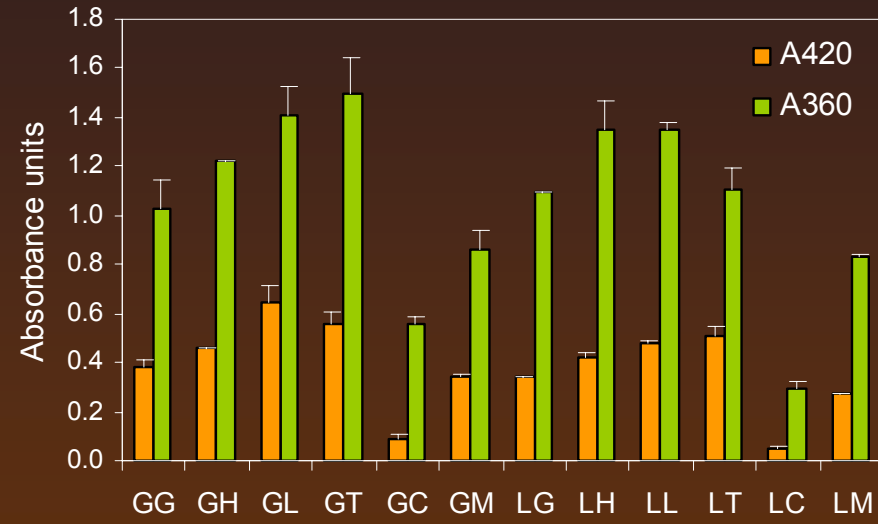


Maillard Reaction Mixtures

pH-value



Browning



Coffee Brew

COST STANDARD PROCEDURE

100 g coffee powder + 300 mL hot water (75°C)



Stirring
(5 min)



Filtration
(Whatman n.4)



Defatted with dichloromethane
(2x200 mL)



Coffee sample

pH = 4.78

$A_{420} (1/100) = 1.328$

$A_{260} (1/100) = 3.436$

Melanoidins

MR Mixtures / Coffee



Ultrafiltration

Amicon Unit, Millipore
10kDa nominal molecular mass cut-off
membrane of regenerated cellulose
at least three cycles



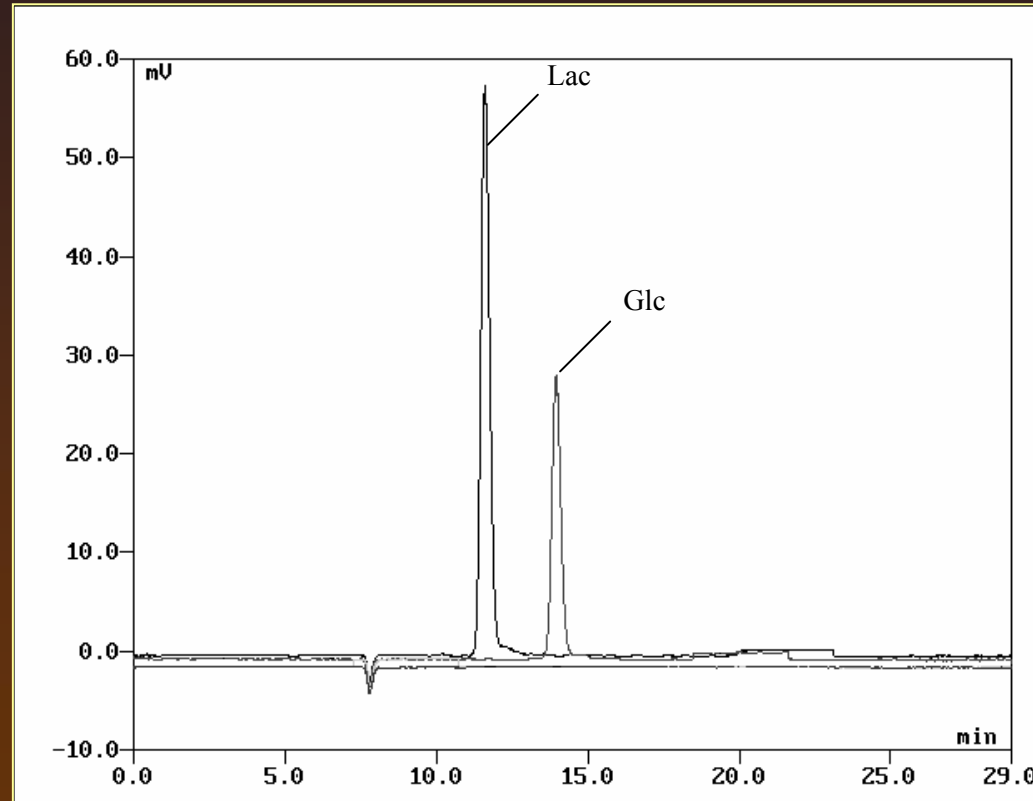
Dry-vacuum



Melanoidin

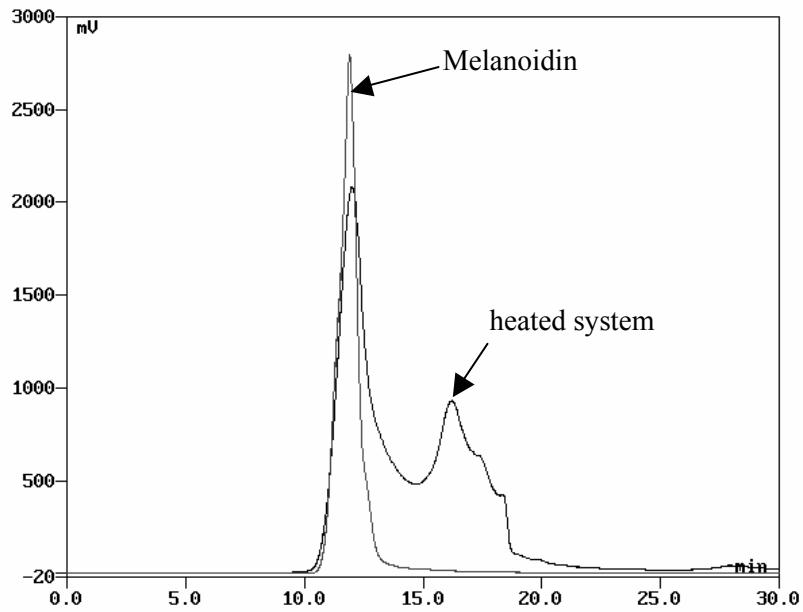
High molecular mass material

IE-HPLC (LG, GG systems)

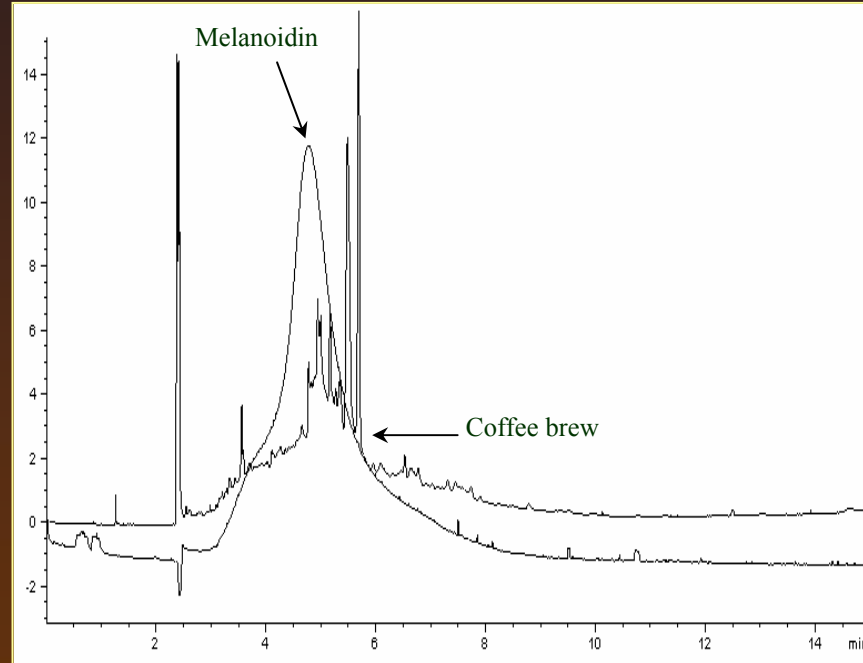


Melanoidins

HPGPC (GG system)



CZE (Coffee)



DMPD method

N,N-dimethyl-*p*-phenylenediamine
(DMPD)



Oxidant

Hydrogen peroxide
Copper chloride
ABAP
ferric chloride
sodium hypochlorite

DMPD^{•+}
(purple)



DMPD⁺
(uncolourless)

Fogliano et al.(1999)

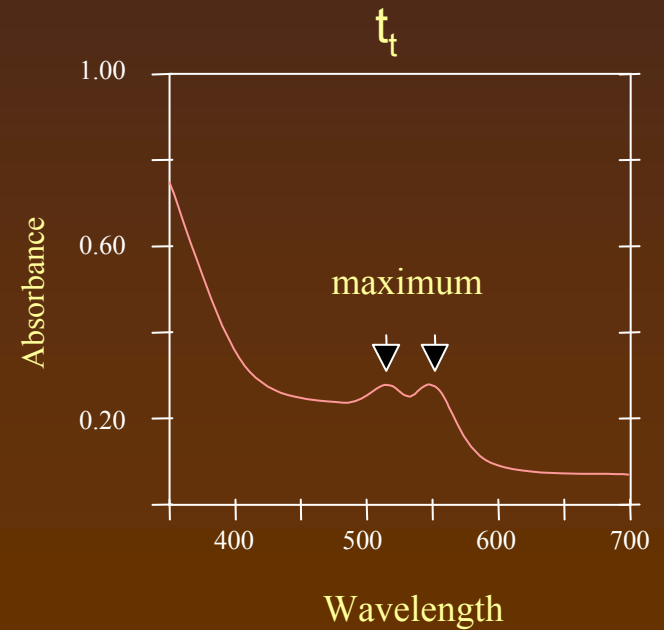
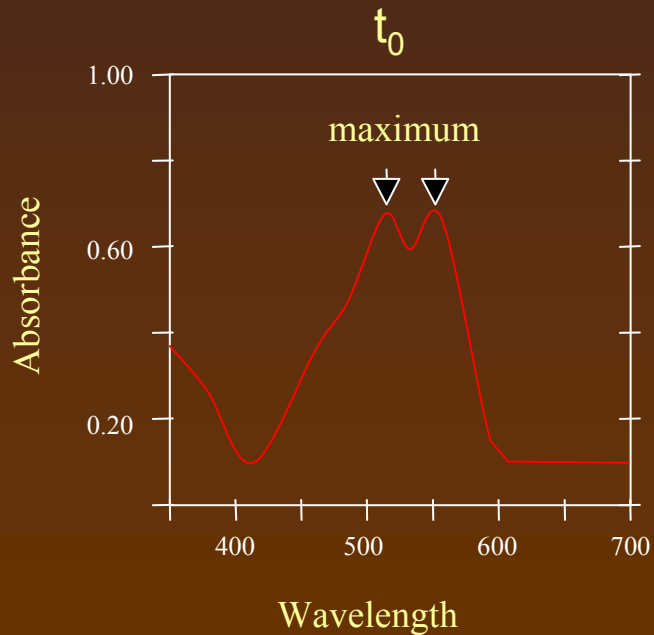
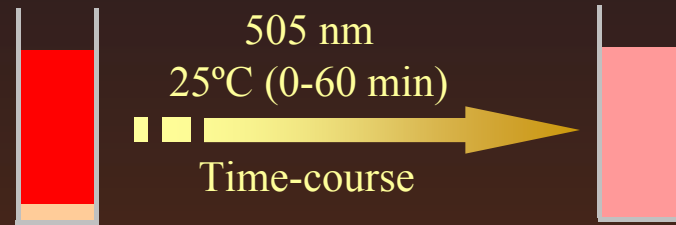
FeCl₃

10:1 / DMPD:Fe³⁺

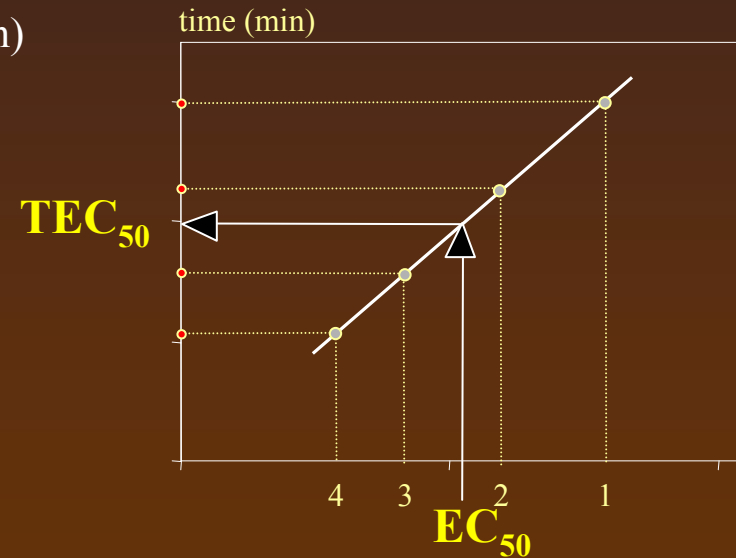
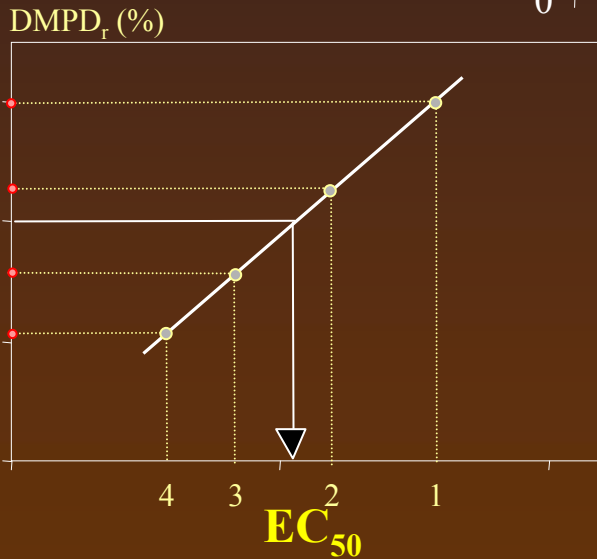
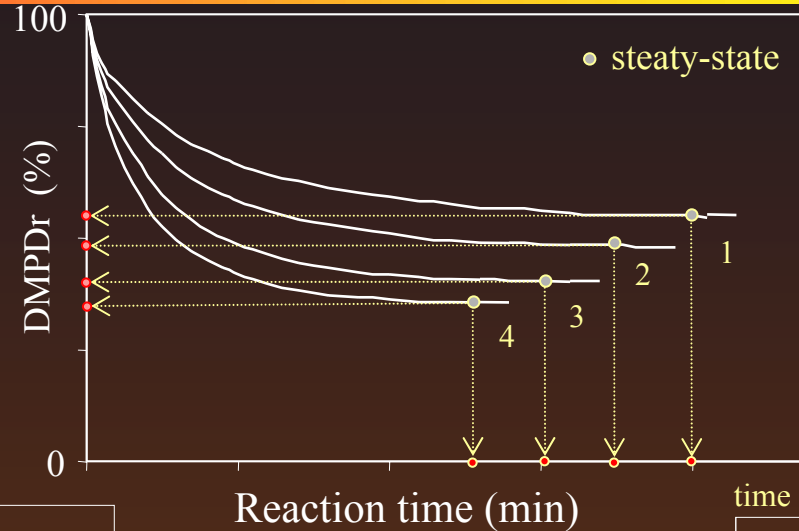
DMPD method for MR mixtures and melanoidins

0.75 mM DMPD^{•+} solution (1 mL)
Na-Ac 0.1M, pH 5.25, FeCl₃ 0.1 mM

Sample (100 μ L)



Kinetic approach



EC_{50} : dilution factor of a MR mixture necessary to decrease the initial A-505 of $DMPD^{+}$ by 50% at the steady-state

TEC_{50} : time (min) necessary to reach the steady-state at the EC_{50} concentration

Kinetic approach

Antiradical Efficiency Concept

MR Mixtures

$$AE = \frac{EC_{50} \text{ (dilution factor)}}{TEC_{50} \text{ (min)}}$$

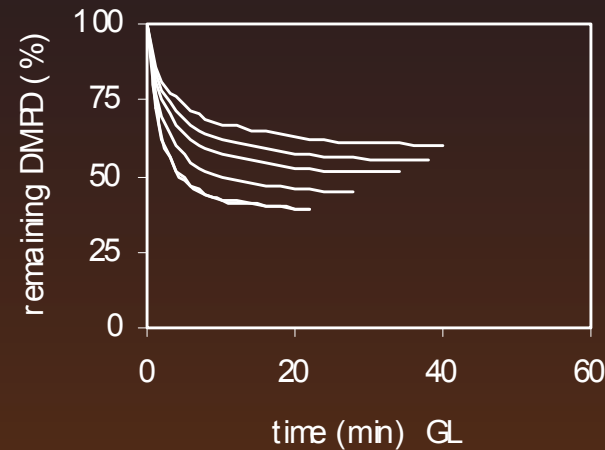
Melanoidins

$$AE = \frac{1}{EC_{50} \text{ (mg/mL)} \cdot TEC_{50} \text{ (min)}}$$

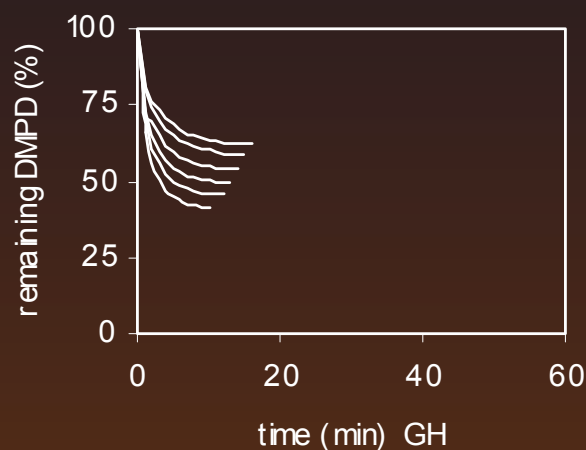
Sanchez-Moreno et *al.*(1998)

Kinetic approach

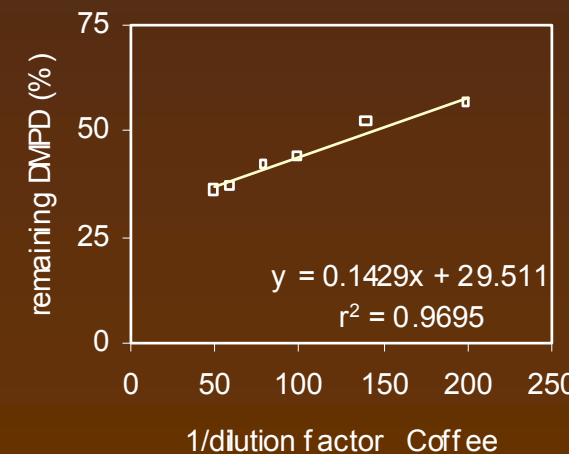
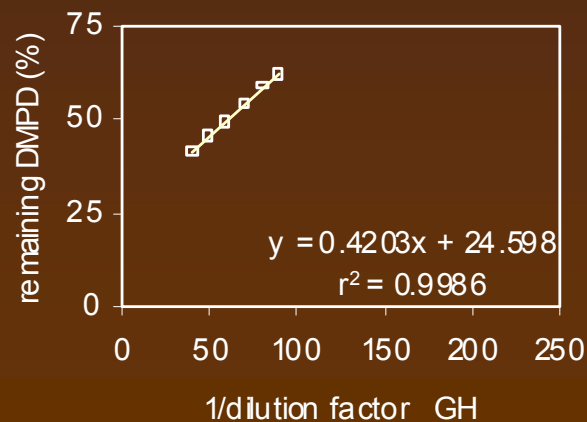
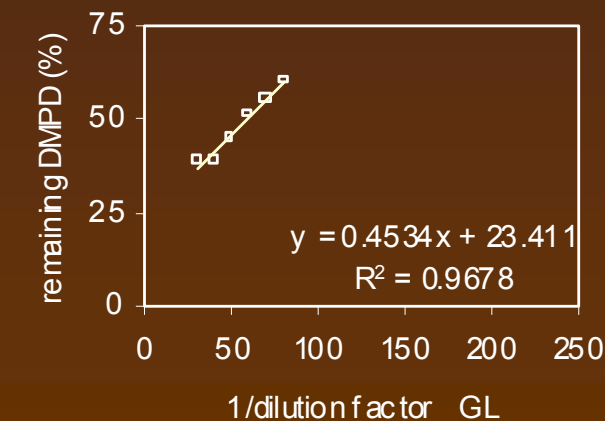
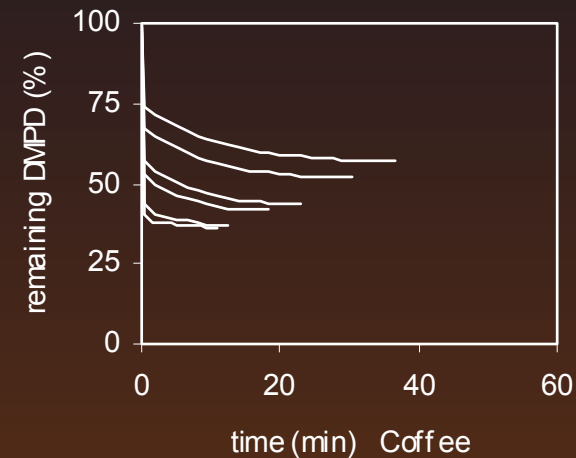
2-GL-I



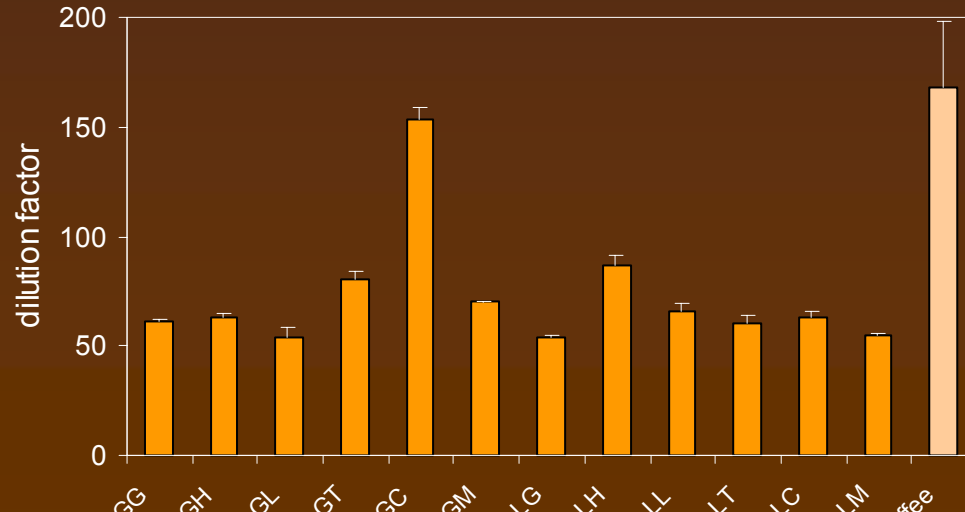
1-GM-II

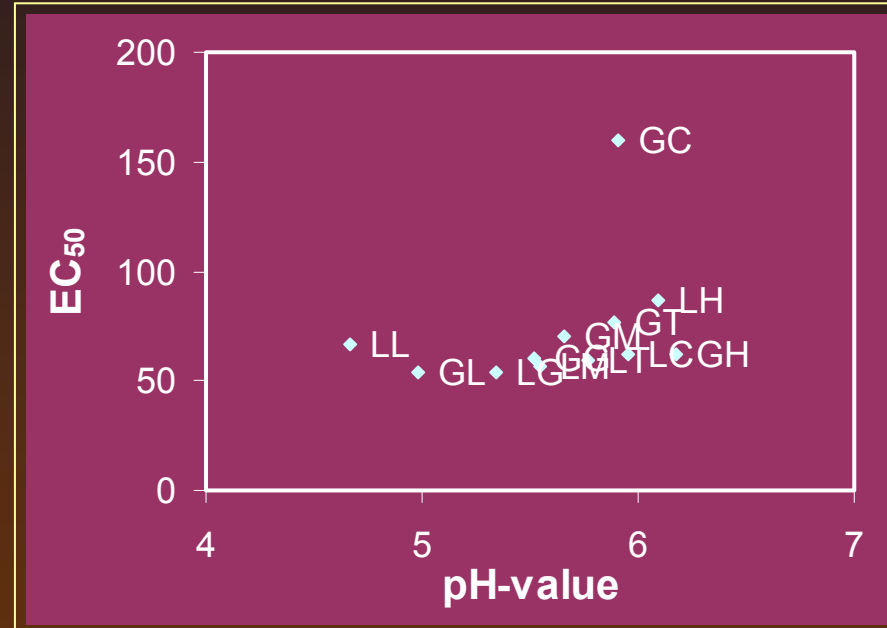
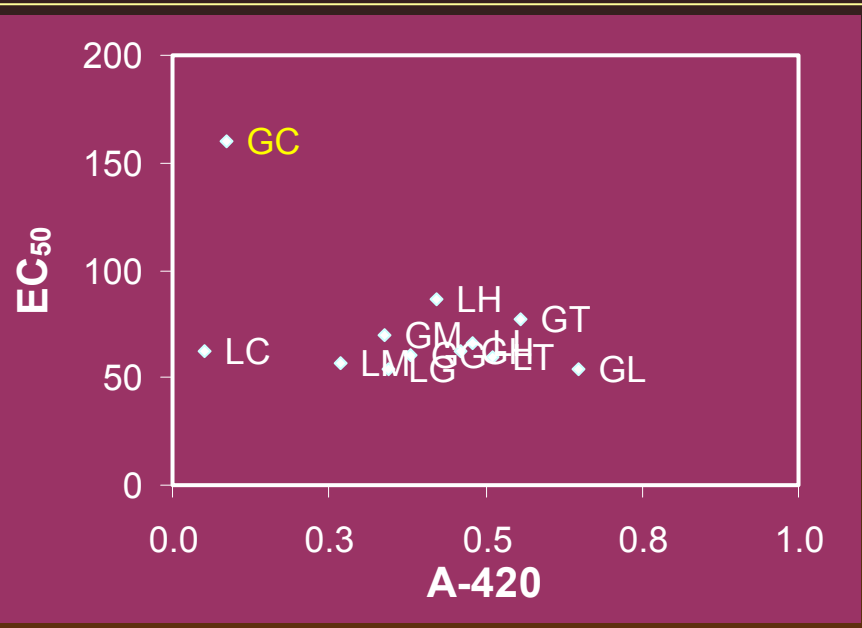


1-Coffee-III

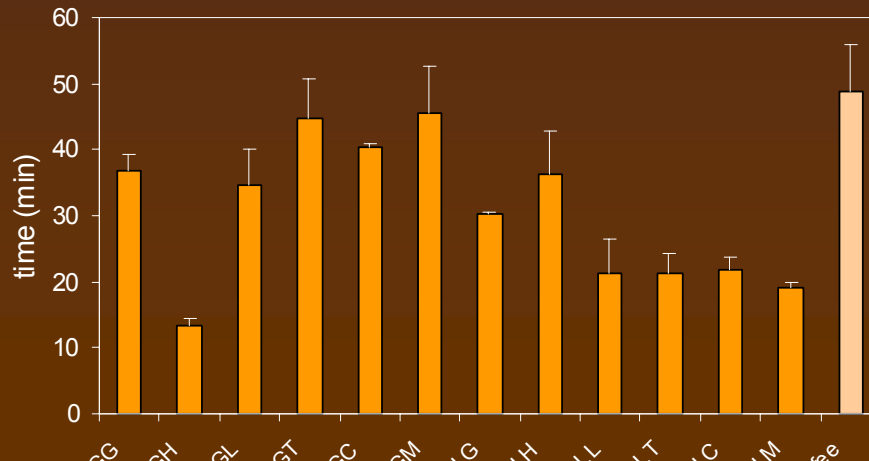


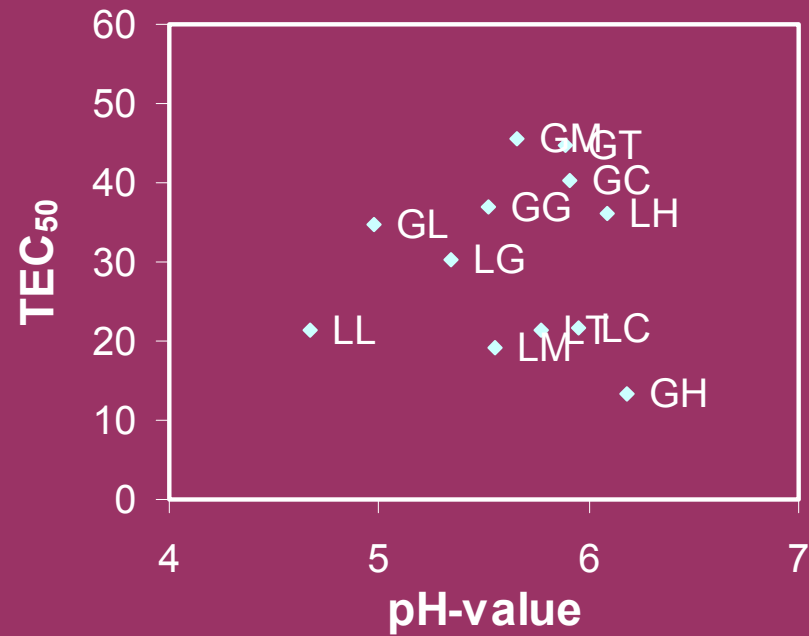
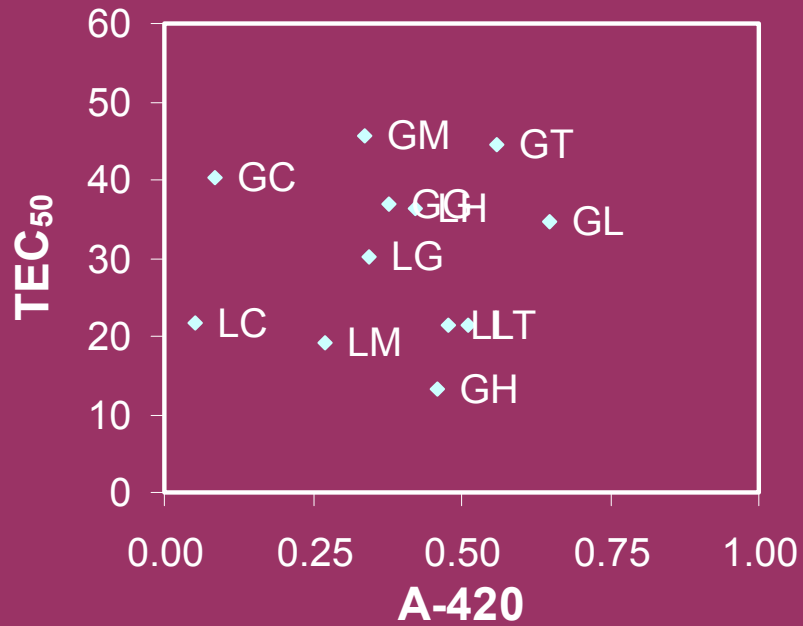
| System | a | b | r ² | EC ₅₀ | dilution | |
|-----------|-------|----------|----------------|------------------|----------|----|
| | | | | | range | n |
| GG | 2.371 | -58.150 | 0.985 | 60.4 | (20-80) | 24 |
| GH | 2.618 | -68.574 | 0.989 | 62.3 | (40-100) | 12 |
| GL | 2.386 | -65.370 | 0.994 | 53.9 | (30-80) | 24 |
| GT | 2.627 | -54.482 | 0.998 | 76.9 | (30-100) | 23 |
| GC | 4.549 | -67.849 | 0.904 | 159.6 | (20-220) | 24 |
| GM | 2.345 | -47.244 | 0.988 | 70.0 | (20-100) | 24 |
| LG | 1.876 | -39.669 | 0.984 | 54.1 | (20-70) | 24 |
| LH | 3.354 | -81.000 | 0.984 | 86.7 | (20-110) | 23 |
| LL | 2.904 | -78.753 | 0.985 | 66.5 | (30-100) | 24 |
| LT | 2.710 | -75.772 | 0.996 | 59.7 | (40-100) | 24 |
| LC | 2.467 | -61.245 | 0.986 | 62.1 | (40-100) | 24 |
| LM | 2.825 | -84.713 | 0.964 | 56.5 | (20-100) | 24 |
| Coffee | 7.472 | -208.026 | 0.958 | 165.6 | (50-200) | 18 |





| System | a | b | r2 | EC50 dil.fac | TEC50 min | dilution range | n |
|--------|-------|--------|-------|-----------------|--------------|-------------------|----|
| GG | 0.338 | 15.057 | 0.963 | 60.4 | 35.5 | (20-80) | 24 |
| GH | 0.121 | 5.575 | 0.981 | 62.3 | 13.1 | (40-100) | 12 |
| GL | 0.381 | 13.311 | 0.966 | 53.9 | 33.8 | (30-80) | 24 |
| GT | 0.124 | 30.918 | 0.758 | 76.9 | 40.5 | (30-100) | 23 |
| GC | 0.056 | 26.690 | 0.317 | 159.6 | 35.7 | (20-220) | 24 |
| GM | 0.150 | 27.413 | 0.579 | 70.0 | 37.9 | (20-100) | 24 |
| LG | 0.394 | 8.873 | 0.993 | 54.1 | 30.2 | (20-70) | 24 |
| LH | 0.100 | 23.074 | 0.479 | 86.7 | 31.7 | (20-110) | 23 |
| LL | 0.183 | 23.998 | 0.817 | 66.5 | 36.2 | (30-100) | 24 |
| LT | 0.210 | 8.359 | 0.993 | 59.7 | 20.9 | (40-100) | 24 |
| LC | 0.230 | 7.839 | 0.878 | 62.1 | 22.1 | (40-90) | 24 |
| LM | 0.297 | 2.640 | 0.969 | 56.5 | 19.5 | (20-100) | 24 |
| Coffee | 0.240 | 2.467 | 0.918 | 165.6 | 42.2 | (50-200) | 18 |





Antiradical Efficiency of Maillard Reaction Mixtures

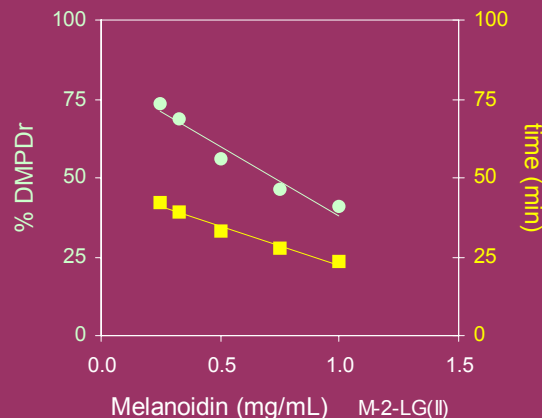
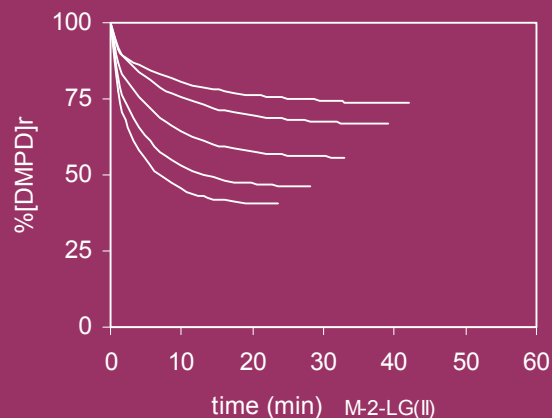
| System | AE | std | | |
|--------|-----|------|--|--|
| GG | 1.7 | 0.09 | | |
| GH | 4.7 | 0.23 | | |
| GL | 1.6 | 0.11 | | |
| GT | 1.9 | 0.17 | | |
| GC | 4.5 | 0.09 | | |
| GM | 1.8 | 0.25 | | |
| LG | 1.8 | 0.01 | | |
| LH | 2.7 | 0.29 | | |
| LL | 1.8 | 0.15 | | |
| LT | 2.9 | 0.20 | | |
| LC | 2.8 | 0.17 | | |
| LM | 2.9 | 0.06 | | |
| Coffee | 3.9 | 0.02 | | |

| <u>Clasification</u> | <u>System</u> |
|----------------------|-----------------------------|
| High | GH / GC |
| Intermediate | LM / LT / LC / LH |
| Low | GT / GM / LL / LG / GG / GL |

*High (> 4), Intermediate (2 - 4), Low (<2)

Limiting conditions:

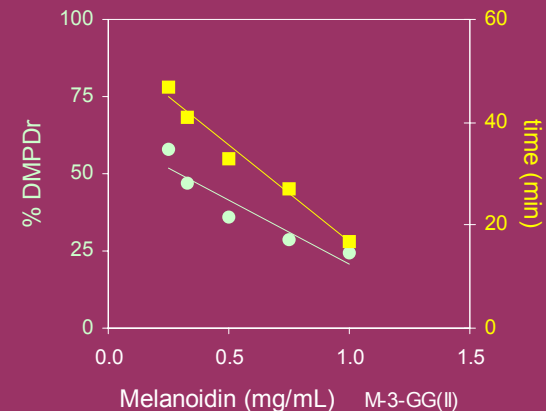
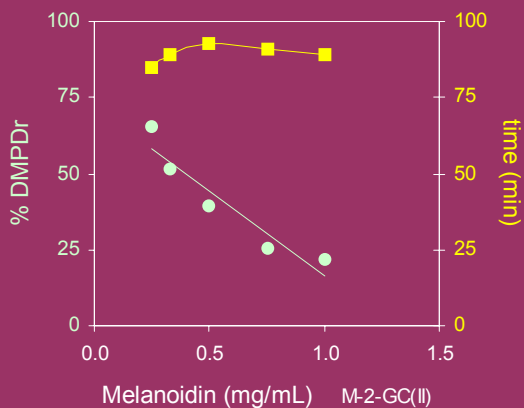
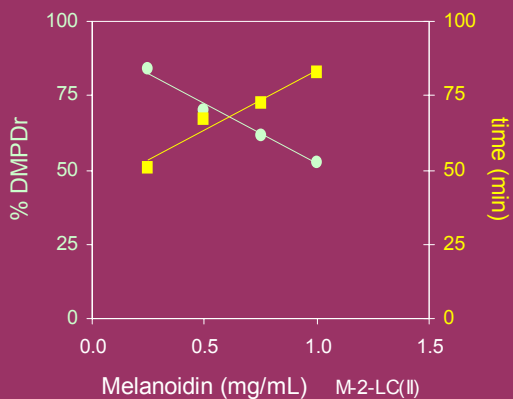
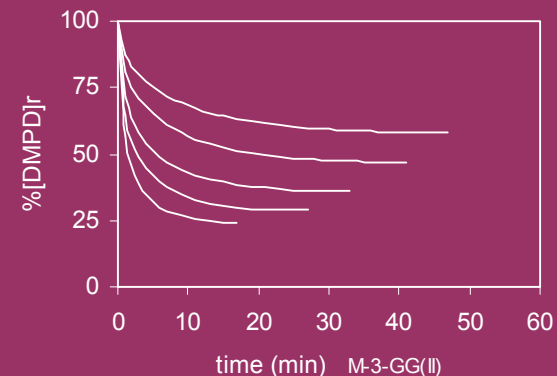
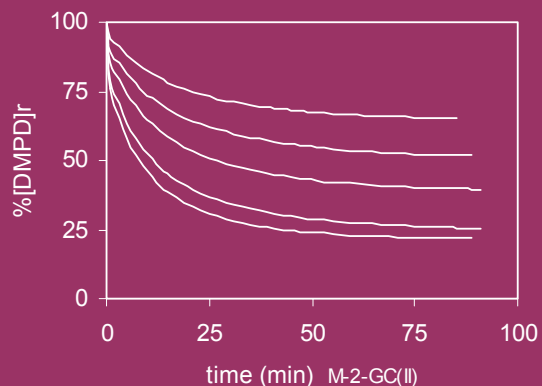
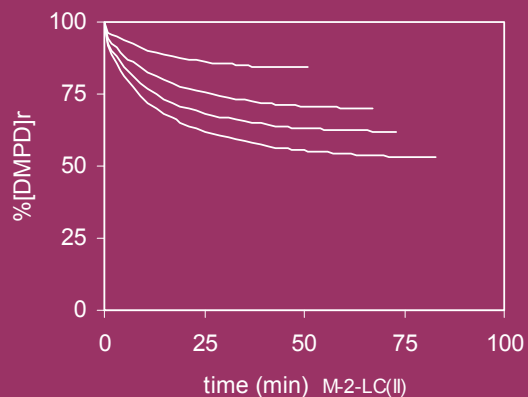
- Low antiradical activity as compared with respective MR mixtures
- Colour of standard melanoidin solution \Rightarrow < 2 mg/mL
- Some insolubility appeared on LT and GT systems
- Different antiradical behaviour among melanoidins



System..... M-LG
range..... 0.25-1.00 mg/mL
EC₅₀..... 0.71 mg/mL
TEC₅₀..... 26.0 min
AE..... 0.0476

Antiradical Efficiency

Melanoidins



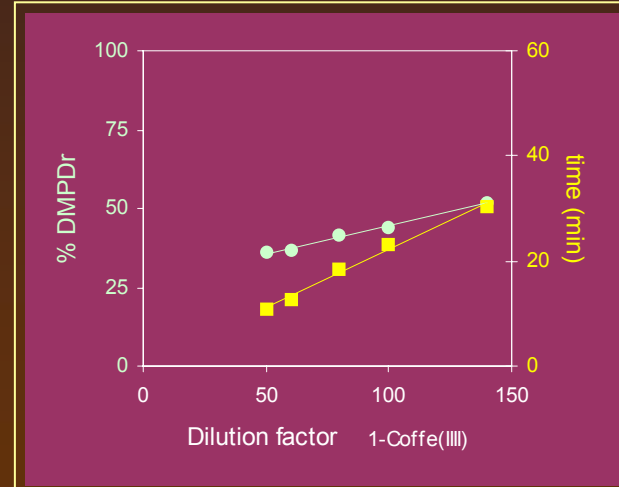
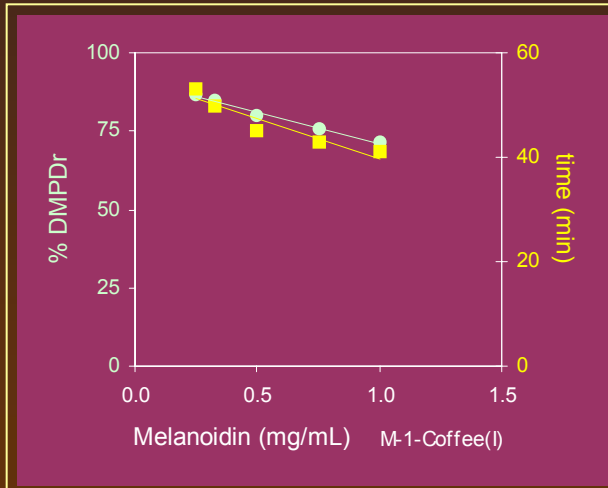
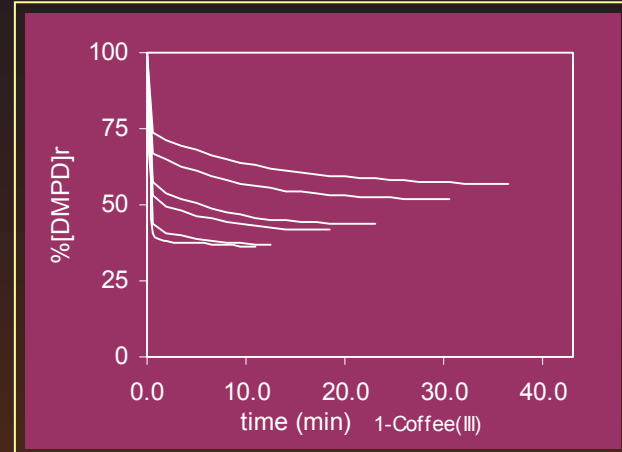
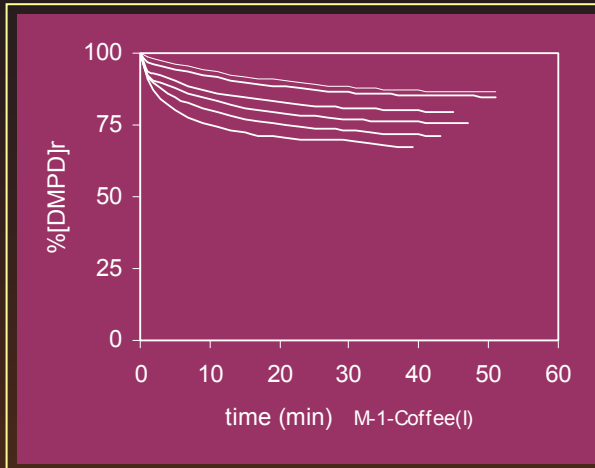
System..... M-LC
 range..... 0.25-1.00 mg/mL
 EC₅₀..... 1.05 mg/mL
 TEC₅₀..... 85.7 min
 AF 0.0112

System..... M-GC
 range..... 0.25-1.00 mg/mL
 EC₅₀..... 0.42 mg/mL
 TEC₅₀..... 88.9 min
 AF 0.0269

System..... M-GG
 range..... 0.25-1.00 mg/mL
 EC₅₀..... 0.33 mg/mL
 TEC₅₀..... 41.9 min
 AF 0.0727

Antiradical Efficiency

Melanoidins



System..... M-Coffe
 range..... 0.25-1.00 mg/mL
 EC₅₀..... 2.02 mg/mL
 TEC₅₀..... 36.7 min
 ΔF..... 0.0135

System..... Coffee
 range..... 50-150 dilution
 EC₅₀..... 142.2 dilution
 TEC₅₀..... 29.1 min
 ΔF..... 0.0815

Antiradical Efficiency

Melanoidins

EC₅₀ (mg/mL)

| System | EC ₅₀ | std |
|--------|------------------|-------|
| GG | 0.43 | 0.162 |
| GC | 0.51 | 0.084 |
| GM | 1.11 | 0.085 |
| GT | 1.74 | 0.065 |
| GL | 1.17 | 0.416 |
| GH | 1.50 | 0.080 |
| LG | 0.82 | 0.140 |
| LC | 0.97 | 0.071 |
| LM | 0.96 | 0.054 |
| LT | 1.70 | 0.119 |
| LL | 1.34 | 0.055 |
| LH | 1.11 | 0.554 |
| Coffee | 2.06 | 0.158 |

| <u>Clasification</u> | <u>System</u> |
|----------------------|------------------------|
| High | GG / GC / LG / LC / LM |
| Medium | GM / LH / GL / LL / GH |
| Slow | LT / GT |

| <u>Standards</u> | <u>EC50</u> |
|------------------|--------------|
| Ascorbic ac. | ----- |
| Gallic ac. | 0.0119 mg/mL |
| Caffeic ac. | 0.0144 mg/mL |
| Ferrulic ac. | 0.0186 mg/mL |
| Trolox | 0.0781 mg/mL |
| Tannic ac. | 0.1081 mg/mL |

*High (<1), Intermediate (1 - 1.5), Low (1.5 - 2)

Antiradical Efficiency

Melanoidins

TEC₅₀ (min)

| System | TEC ₅₀ | std |
|-----------|-------------------|-------------|
| GG | 41.8 | 19.22 |
| GC | 87.8 | 5.36 |
| GM | 51.5 | 9.50 |
| GT | 55.0 | 7.15 |
| GL | 31.0 | 10.99 |
| GH | 18.2 | 3.71 |
| LG | 28.0 | 5.42 |
| LC | 78.5 | 7.39 |
| LM | 21.1 | 2.22 |
| LT | 39.0 | 13.63 |
| LL | 39.0 | 3.84 |
| LH | 10.4 | 2.55 |
| Coffee | 32.2 | 5.40 |

| <u>Clasification</u> | <u>System</u> |
|----------------------|-------------------------|
| High | LH / GH / LM |
| Medium | LG / GL / LL / LT / GG |
| Slow | GM / GT / / / / LC / GC |

| <u>Standards</u> | <u>TEC50</u> |
|------------------|--------------|
| Gallic ac. | 55.7 min |
| Trolox | 38.3 min |
| Caffeic ac. | 34.5 min |
| Ferrulic ac. | 20.1 min |
| Tannic ac. | 13.3 min |
| Ascorbic ac. | < 1 min |

Antiradical Efficiency of Melanoidins

| System | AE | std |
|--------|-------|--------|
| GG | 0.069 | 0.0133 |
| GC | 0.023 | 0.0028 |
| GM | 0.018 | 0.0020 |
| GT | 0.011 | 0.0010 |
| GL | 0.038 | 0.0194 |
| GH | 0.039 | 0.0086 |
| LG | 0.045 | 0.0026 |
| LC | 0.013 | 0.0015 |
| LM | 0.050 | 0.0043 |
| LT | 0.017 | 0.0060 |
| LL | 0.085 | 0.0368 |
| LH | 0.064 | 0.0225 |
| Coffee | 0.015 | 0.0018 |

| Clasification | System |
|---------------|------------------------|
| High | LL / GG / LH |
| Medium | LM / LG / GH / GL |
| Slow | GC / GM / GT / LC / GT |

| Standards | AE |
|--------------|------|
| Ferrulic ac. | 2.67 |
| Caffeic ac. | 2.02 |
| Gallic ac. | 1.51 |
| Tannic ac. | 0.69 |
| Trolox | 0.34 |
| Ascorbic ac. | ---- |

CONCLUSIONS

- DMPD assay is suitable for evaluation of antiradical activity in MR mixtures and melanoidins as well, in watery-fluids.
- It was not observed relationship between browning and EC_{50} or TEC_{50} parameters.
- The AE parameter offers more information about the antiradical activity by taking into account the time of reaction.
- Melanoidins shows lower antiradical activity than MR mixtures.
- MR mixtures did not show important differences of antiradical activity but the EC_{50} could be discriminant for melanoidins according to the type of amino acid.
- Cysteine gave the most powerful antiradical activity (EC_{50}) and histidine gave MR mixtures and melanoidins with shorter time to reach the steady-state (TEC_{50}).
- High molecular weight fraction of coffee (>10kDa) showed lower antiradical capacity than coffee brew solution.