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Title: Chemo-protective activity and characterization of phenolic extracts from Corema album.

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Abstract: There is currently substantial interest in the cyto-protective effects of natural compounds against oxidative stress and in studying of the defence mechanisms involved. Corema album fruit is an edible berry consumed along the Atlantic littoral of the Iberian Peninsula. The aim of this study was to characterize the phenolic composition and evaluate the chemo-protective effects against oxidative stress of three phenolic extracts from this fruit on liver cells.

Characterization of phenolic compounds, achieved by liquid chromatography and diode-array, mass spectrometry and electrospray ionization-time of flight-mass spectrometry detection, showed a main fraction of hydroxycinnamic acids. Liver HepG2 cells were treated with 1-40 µg/mL of the extracts and exposed to oxidative stress chemically induced. Cell viability, reactive oxygen species (ROS), reduced glutathione (GSH), antioxidant enzymes and biomarkers of oxidative damage were evaluated. Treatment of HepG2 cells with the extracts partially prevented ROS increase, GSH depletion, antioxidant enzymes over-activity and oxidative damage to proteins and lipids induced by stress. The results support the traditional use of Corema album as a medicinal plant and suggest that inclusion of its berries in the diet would contribute to the protection afforded by fruits, vegetables and plant-derived beverages against oxidative stress related diseases.

July 5<sup>th</sup>, 2012

To: Editor of Food Research International

Dear Editor,

Please find enclosed the manuscript entitled: **Chemo-protective activity and characterization of phenolic extracts from *Corema album***, by Antonio León-González, Raquel Mateos, Sonia Ramos, M. Ángeles Martín, Beatriz Sarriá, Carmen Martín-Cordero, Miguel López-Lázaro, Laura Bravo and Luis Goya for submission to Food Research International. The results reported in this manuscript have not been submitted to any other journal.

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**Manuscript significance**

The results of the present study show that *Corema album* berry phenolic extracts are mainly rich in hydroxycinnamic acids and treatment with the extracts protects cultured liver cells against oxidative stress chemically induced.

Thanking you in advance. We look forward to hearing from you.

Yours sincerely,

Luis Goya

Department of Nutrition and Metabolism

ICTAN (CSIC)

### **Highlights**

- 1) *Corema album* berry phenolic extracts are mainly rich in hydroxycinnamic acids
- 2) Treatment with the extracts directly improves redox condition of liver cells
- 3) Treatment with the extracts protects liver cells against oxidative stress

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**Chemo-protective activity and characterization of phenolic extracts from *Corema***

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**Running title:** *Corema album* hydroxycinnamic acids protect HepG2 cells from oxidative stress.

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24 **Abstract**

1 25 There is currently substantial interest in the cyto-protective effects of natural compounds against  
2 oxidative stress and in studying of the defence mechanisms involved. *Corema album* fruit is an edible  
3 berry consumed along the Atlantic littoral of the Iberian Peninsula. The aim of this study was to  
4 27 characterize the phenolic composition and evaluate the chemo-protective effects against oxidative stress  
5 of three phenolic extracts from this fruit on liver cells.  
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8 30 Characterization of phenolic compounds, achieved by liquid chromatography and diode-array, mass  
9 31 spectrometry and electrospray ionization-time of flight-mass spectrometry detection, showed a main  
10 32 fraction of hydroxycinnamic acids. Liver HepG2 cells were treated with 1-40 µg/mL of the extracts and  
11 33 exposed to oxidative stress chemically induced. Cell viability, reactive oxygen species (ROS), reduced  
12 34 glutathione (GSH), antioxidant enzymes and biomarkers of oxidative damage were evaluated.

13 35 Treatment of HepG2 cells with the extracts partially prevented ROS increase, GSH depletion, antioxidant  
14 36 enzymes over-activity and oxidative damage to proteins and lipids induced by stress. The results support  
15 37 the traditional use of *Corema album* as a medicinal plant and suggest that inclusion of its berries in the  
16 38 diet would contribute to the protection afforded by fruits, vegetables and plant-derived beverages against  
17 39 oxidative stress related diseases.  
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## 46 1. Introduction

47 Oxidative stress is the main cause of liver diseases and plant extracts with antioxidant properties  
48 have received extensive attention as possible therapeutic and preventive agents which counteract the  
49 production of free radicals and reactive oxygen species (ROS) and thus combat oxidative stress.

50 Plant polyphenols have gained increasing interest because of their numerous biological effects  
51 such as free-radical scavenging, metal chelation, modulation of enzymatic activity, inhibition of cellular  
52 proliferation and altering signal transduction pathways (Scalbert et al., 2005). Epidemiological studies  
53 have also highlighted the association between the consumption of polyphenol-rich foods and the  
54 prevention of degenerative human diseases such as cardiovascular diseases, cancer and other degenerative  
55 disorders (Manach et al., 2004).

56 *Corema album* D. Don (Ericaceae) fruit is a wild edible berry traditionally consumed along the  
57 Atlantic littoral of the Iberian Peninsula. Berries of *Corema album* have been used in popular medicine as  
58 antipyretic and are offered in the south of Spain as appetizers. Unpublished results have indicated that the  
59 main phenolic fraction in *Corema album* is composed by hydroxycinnamic acids. The major  
60 hydroxycinnamic acids, *p*-coumaric, caffeic, ferulic and sinapinic acids, are ubiquitously found in fruits,  
61 vegetables, cereals and also in high concentrations in tea, mate (Bravo et al., 2007) and particularly in  
62 coffee, averaging 160 mg per cup (Williamson et al., 2011). The interest of these compounds is related to  
63 their antioxidant activity, which may have some health beneficial effects *in vivo*. The extent of their  
64 protective effect *in vivo* depends on their bioavailability for intestinal absorption, metabolism, and  
65 subsequent interaction with target tissues. In this line, different studies have shown that hydroxycinnamic  
66 acids are extensively absorbed in cultured cells (Mateos et al., 2006), rats (Azuma et al., 2000; Lafay et  
67 al., 2006) and humans (Nardini et al., 2002; Olthof et al., 2001).

68 The liver is particularly susceptible to toxic and oxidative insults since the portal vein brings  
69 blood to this organ after intestinal absorption. The absorbed drugs and xenobiotics can cause ROS- and  
70 free radical-mediated damage that may result in inflammatory and fibrotic processes (Lima et al., 2006).  
71 Therefore, studies dealing with the effects of antioxidants at a cellular level in cultured hepatic cells are  
72 essential. Human HepG2 is a cell culture model of human hepatocytes widely used for pharmacological  
73 studies since they retain their morphology and most of their function in culture (Alfá et al., 2006).  
74 Different studies have demonstrated that hydroxycinnamic acids (Mateos et al., 2006), flavonoids  
75 (Kanazawa et al., 2006) and olive oil phenols, hydroxytyrosol and hydroxytyrosyl acetate (Mateos et al.,  
76 2005) are absorbed and metabolized by cultured HepG2 cells. In this study, the main phenolic compounds  
77 in three different extracts from *Corema album* were characterized and quantified, and their hepato-  
78 protective activity against an oxidative challenge was tested in HepG2 cells.

## 80 2. Materials and Methods

### 81 2.1. Reagents

82 Formic acid and methanol grade HPLC were obtained from Panreac (Barcelona, Spain).  
83 Chlorogenic acid, rutin, hesperetin, resveratrol and *p*-hydroxybenzoic acid, *tert*-butylhydroperoxide (*t*-  
84 BOOH), *o*-phthalaldehyde (OPT), glutathione reductase (GR), reduced (GSH) and oxidized glutathione,  
85 nicotine adenine dinucleotide (reduced) (NADH), nicotine adenine dinucleotide phosphate reduced salt

86 (NADPH), 2',7'-dichlorofluorescein diacetate (DCFH-DA), 2,4-dinitrophenylhydrazine (DNPH),  
87 gentamycin, penicillin G, streptomycin,  $\beta$ -mercaptoethanol and EDTA were purchased from Sigma-  
88 Aldrich (Madrid, Spain). Cyanidin 3-*O*-glucoside chloride, delphinidin 3-*O*-glucoside chloride and  
89 cyanidin 3-*O*-arabinoside chloride were acquired from Extrasynthese (Lyon, France). The Bradford  
90 reagent was from BioRad Laboratories (Madrid, Spain). Other reagents were of analytical or  
91 chromatographic quality.

## 92 **2.2. Extraction of Phenolic Compounds from *Corema album***

93 Wild *Corema album* berries were harvested in Huelva (Spain) 37° 04'10.15" N - 6° 41'15.45" W,  
94 in September 2009, and identified by Dr. Mari Cruz Diaz Barradas, from Department of Plant Biology  
95 and Ecology, University of Seville. *Corema album* fruits not showing any physical damage were selected,  
96 washed under running tap water and blot dried. Ripe fruits were lyophilized and freeze-dried samples  
97 were ground and stored at -20 °C until further analysis. Three different phenolic compounds extraction  
98 methods were applied: 'Acetone extract' (A) was obtained by homogenizing 100 g of lyophilized *Corema*  
99 *album* with 100 mL of acetone/formic acid/water (70:0.5:29.5, v/v/v) using ultrasonic equipment for 45  
100 min at room temperature. The final extract was lyophilized and resulting a 4.79% yield with respect to  
101 fresh fruit. 'Ethyl acetate extract' (EA) was obtained by homogenizing 100 g of lyophilized fruit with 100  
102 mL of ethyl acetate using ultrasonic equipment for 45 min at room temperature. The final extract was  
103 evaporated under vacuum producing a 0.29% yield with respect to fresh fruit. 'Water extract' (W) was  
104 obtained by homogenizing 300 g of frozen ripe fruit with 300 mL of water using ultrasonic equipment for  
105 45 min at room temperature. The final extract was lyophilized and resulting a 4.5% yield with respect to  
106 fresh fruit. Finally, 10 mg/mL stock solutions of A and W in water and EA in ethanol were prepared to  
107 characterize their phenolic composition by HPLC and for cell treatment.

## 108 **2.3. HPLC Analysis**

109 Phenolic composition of extracts was analyzed using an Agilent 1100 liquid chromatographic  
110 system equipped with an autosampler, quaternary pump and diode-array (DAD) detector. A 250 mm x 4.6  
111 mm i.d., 5- $\mu$ m particle size Nucleosil 120 RP-18 column (Teknokroma) preceded by a ODS precolumn  
112 was used. Elution was performed at a flow rate of 1.0 mL/min, using as mobile phase mixture of 1% (v/v)  
113 formic acid in deionized water (solvent A) and methanol (solvent B). The solvent gradient changed from  
114 90% A to 85% A in 5 min, to 70% A in 15 min, to 50% A in 15 min, to 30% A in 7 min, to 10% A in 3  
115 min maintained for 5 min and to 90% A in 10min. Chromatograms were acquired at 280 nm to register  
116 hydroxybenzoic acids, flavanones and stilbenes. Wavelengths 320, 360 and 520 nm were selected to  
117 monitor hydroxycinnamic acids, flavonols and anthocyanins, respectively. *p*-hydroxybenzoic acid,  
118 hesperetin, resveratrol, chlorogenic acid, rutin and cyanidin 3-*O*-glucoside were used to quantify  
119 hydroxybenzoic acids, flavanones, stilbenes, hydroxycinnamic acids, flavonols and anthocyanins,  
120 respectively

## 121 **2.4. LC-MS Analysis**

122 LC-MS measurements were performed on an Agilent 1100 series liquid chromatograph/mass  
123 selective detector equipped with a DAD detector and a quadrupole mass spectrometer (Agilent  
124 Technologies). Chromatographic conditions (eluent, column, flow rate, gradient, etc.) were as described  
125 above. Eluent flow was split 8:1 between the DAD detector and the MS ion source. The MS was fitted to

126 an atmospheric pressure electrospray ionization (ESI) source, operated in negative ion mode. The  
127 electrospray capillary voltage was set to 3000 V, with a nebulizing gas (nitrogen) flow rate of 12 L/h and  
128 a drying gas temperature of 300 °C. Mass spectrometry data were acquired in scan mode (mass range  $m/z$   
129 100-900) at a scan rate of 1.5 s.

### 130 **2.5. HPLC-ESI-QTOF Analysis**

131 The chromatography was performed on an Agilent 1200 series LC system coupled to an Agilent  
132 6530A Accurate-Mass Quadrupole Time-of-Flight (Q-ToF) with ESI-Jet Stream Technology (Agilent  
133 Technologies). A 250 mm x 4.6 mm i.d., 5  $\mu$ m particle size Nucleosil 120 RP-18 column (Teknokroma)  
134 preceded by an ODS precolumn was used. Each sample (20  $\mu$ L) was injected and separated isocratically  
135 by using a mobile phase consisting of water and acetonitrile, both containing 0.1% formic acid, at a flow  
136 rate of 0.4 mL/min. The Q-ToF acquisition conditions were as follows: 2 GHz, mass range between 100-  
137 1000  $m/z$ , negative polarity, drying gas volume and temperature 8 L/min and 350°C, sheath gas volume  
138 and temperature 11 L/min and 325°C, nebulizer pressure 45 psi, cap voltage 3500 V, nozzle voltage 1000  
139 V, and fragmentor voltage 75 V. Data acquisition and qualitative analysis were performed by using  
140 MassHunter Workstation Software.

### 141 **2.6. Cell Culture and treatment**

142 Human hepatic HepG2 cells were maintained in a humidified incubator containing 5 % CO<sub>2</sub> and  
143 95 % air at 37 °C. They were grown in DMEM F-12 medium from Biowhitaker (Lonza, Madrid, Spain),  
144 supplemented with 2.5 % foetal bovine serum (FBS) and 50 mg/L each of gentamicin, penicillin and  
145 streptomycin. The different concentrations of the three extracts (1, 5, 10, 20 and 40  $\mu$ g/mL) were  
146 dissolved in serum-free culture medium and added to the cell plates for 20 h except in the ROS assay. In  
147 the experiments to evaluate the protective role of the compounds against an oxidative insult, cells were  
148 pre-treated with the same concentrations of the compounds for 20 h, then the medium was discarded and  
149 fresh medium containing 400  $\mu$ M *t*-BOOH was added for 3 h, after which the cell cultures were processed  
150 for each assay.

### 151 **2.7. Evaluation of cell viability, ROS production and antioxidant defences**

152 Cellular damage was evaluated by lactate dehydrogenase (LDH) leakage (Alía et al., 2006).  
153 Cells were seeded ( $2 \times 10^5$  cells per plate) in 60 mm plates, grown for 20 h with the different treatments  
154 and then the cell culture medium was collected and the cells were scraped off in phosphate buffer saline  
155 (PBS). LDH leakage was estimated from the ratio between the LDH activities in the culture medium and  
156 the total activity, culture medium plus intracellular. Cellular ROS were quantified by the  
157 dichlorofluorescein assay using a microplate reader (Alía et al., 2006). Cells were seeded in 24-well plates  
158 ( $2 \times 10^5$  cells per well) Multiwell plates were seeded as previously referred and measured in a fluorescent  
159 microplate reader at excitation wavelength of 485 nm and emission wavelength of 530 nm. GSH content  
160 was evaluated by a fluorometric assay (Alía et al., 2006). The method takes advantage of the reaction of  
161 GSH with *o*-phthalaldehyde at pH 8.0. Fluorescence was measured at excitation and emission wavelength  
162 of 340 nm and 460 nm respectively. Determination of GPx activity was based on the oxidation of GSH by  
163 GPx, using *t*-BOOH as a substrate, coupled to the disappearance rate of NADPH by GR (Alía et al.,  
164 2006). GR activity was determined by following the decrease in absorbance due to the oxidation of



165 NADPH utilized in the reduction of oxidized glutathione (Alía et al., 2006). Protein concentration in the  
166 samples was measured by the Bradford assay.

## 167 **2.8. Determination of carbonyl groups and malondialdehyde (MDA)**

168 Protein oxidation of cells was measured as carbonyl groups content in supernatants according to  
169 the method of Richert et al. (2002). Absorbance was measured at 360 nm and carbonyl content was  
170 expressed as nmol/mg protein using an extinction coefficient of 22000 nmol/L/cm. Cellular MDA was  
171 analyzed in supernatants by HPLC as its DNPH derivative (Mateos et al., 2004). An Agilent 1100 Series  
172 HPLC-DAD was used and MDA values were expressed as nmol of MDA/mg protein.

## 173 **2.9. Statistics**

174 Statistical analysis of data obtained from cell culture studies was performed as follows: prior to  
175 analysis the data were tested for homogeneity of variances by the test of Levene; for multiple  
176 comparisons, one-way ANOVA was followed by a Bonferroni test when variances were homogeneous or  
177 by Tamhane test when variances were not homogeneous. The level of significance was  $P < 0.05$ . A SPSS  
178 version 19.0 program was used.

179

## 180 **3. Results**

### 181 **3.1. Identification and characterization of polyphenols in plant extracts**

182 The phenolic constituents present in the three extracts of *Corema album* were monitored by  
183 DAD, MS and ESI-QTOF detection. Typical chromatograms of the three extracts of *Corema album* are  
184 shown in Figure 1. Table 1 shows the list of compounds identified along with their retention time (RT)  
185 and UV characteristics of the chromatographic peaks,  $[M-H]^-$  and their corresponding fragment ions,  
186 accurate mass (acc. mass), molecular formula (MF) and mDa of error between the mass found and the  
187 accurate mass of each polyphenol. Up to 20 different phenolic compounds were detected in the extracts  
188 (A, EA and W).

#### 189 *3.1.1. Identification of phenolic acids*

190 Peaks 1, 3, 4, 5 and 6 had similar UV spectra profile, with a maximum at 314–326 nm and a  
191 shoulder at 296–298 nm, typical of caffeic acid derivatives. Peaks 1, 4 and 6 presented similar mass  
192 spectra, with a  $[M-H]^-$  ion at  $m/z$  353 and ions at  $m/z$  191, 179 and 707, corresponding to deprotonated  
193 quinic acid, caffeic acid and dimeric adduct of the caffeoylquinic acid molecule, respectively. The LC  
194 retention time and UV and MS spectra of compound 4 were identical to standard chlorogenic acid (5-*O*-  
195 caffeoylquinic acid), while 1 and 6 would correspond to chlorogenic acid isomers: 3-*O*-caffeoylquinic  
196 acid and 4-*O*-caffeoylquinic acid.

197 Compound 2 showed a RT, UV and MS spectra totally coincident with *p*-hydroxybenzoic acid  
198 standard. Compound 3 showed a  $[M-H]^-$  ion at  $m/z$  341 and a fragment with  $m/z$  179. This fragmentation  
199 along with the accurate mass and molecular formula permitted its identification as caffeic acid-*O*-  
200 hexoside. Caffeic acid (peak 5) was identified by comparing its RT, UV and MS spectra with that of  
201 reference substance. Finally, compound 18 showed an UV spectrum with  $\lambda_{max}$  at 278 and a shoulder at  
202 316 nm. The accurate mass and molecular formula provided by Mass Hunter along with  $[M-H]^-$  ion at  
203  $m/z$  293 and a fragment at  $m/z$  193 permitted its tentative identification as 6-gingerol, although further  
204 characterization is necessary to confirm this point.

205 3.1.2. Identification of anthocyanins

1 206 Peaks 7, 8 and 9 had UV spectra characteristic of the anthocyanin group, with two absorption  
2 maxima at 280 nm and at 516-535 nm. The RT and UV spectra were identical to standard delphinidin 3-  
3 207 *O*-glucoside, cyanidin 3-*O*-glucoside and cyanidin 3-*O*-arabinoside, respectively.  
4 208

5 209 3.1.3. Identification of flavonols

6 210 Six peaks (compounds 10, 11, 12, 13, 14 and 15) had UV spectra compatible with flavonols,  
7 characterized by two absorption maxima in the ranges 256-266 nm and 344-360 nm. Compound 10 had a  
8 211 deprotonated molecular ion at *m/z* 479 and a fragment at *m/z* 317, resulting to the loss of dehydrated  
9 212 hexose moiety to yield myricetin ion and confirming the presence of myricetin-3-*O*-glucoside. Compound  
10 213 11 showed a MS spectrum with [M-H]<sup>-</sup> ion at *m/z* 463 and a fragment at *m/z* 301, derived from the loss of  
11 214 dehydrated hexose moiety to yield the quercetin ion, corresponding to quercetin-3-*O*-glucoside.  
12 215

13 216 Compound 12 showed a RT, UV and MS spectra totally coincident with rutin standard.  
14 217 Regarding compound 13, the MS spectrum showed a [M-H]<sup>-</sup> ion at *m/z* 433 and a fragment at *m/z* 301  
15 218 corresponding to quercetin after the loss of dehydrated arabinose moiety that enabled its identification as  
16 219 quercetin-3-*O*-arabinose.

17 220 Chromatographic peaks 14 and 15 showed identical MS spectrum, providing a deprotonated  
18 221 molecular ion at *m/z* 447 and a fragment at *m/z* 285 indicative of flavonol kampherol after the loss of 162  
19 222 units [M-H-162]<sup>-</sup>, that led to cautious identification as kampherol 3-*O*-galactoside and 3-*O*-glucoside,  
20 223 respectively.  
21 224

22 225 3.1.4. Identification of flavanones

23 226 Peaks 16 and 20 showed UV spectra indicative of a flavanone structure with a λ<sub>max</sub> at 290 nm  
24 227 and a shoulder at 332 nm. Particularly, compound 16 showed an only ion at *m/z* 255 which accurate mass  
25 228 and molecular formula pointed to pinocembrin, as the possible identity of this peak. On the other hand,  
26 229 compound 20 showed [M-H]<sup>-</sup> ion at *m/z* 407 and a fragment at *m/z* 165 that permitted its identification as  
27 230 6-geranyl<sup>n</sup>raringenin.

28 231 3.1.5. Identification of stilbenes

29 232 Chromatographic peak 17 showed an UV spectrum with λ<sub>max</sub> at 270 and a shoulder at 304 nm.  
30 233 Considering the mass spectra, this compound provided the deprotonated molecular ion at *m/z* 255 plus  
31 234 two fragment ions at *m/z* 241 and 227, consistent with the loss of one and two methyl groups,  
32 235 respectively. QTOF analysis was in agreement with these results, confirming the presence of pterostilbene  
33 236 in *Corema album* fruit.

34 237 **3.2. Quantification of phenolic compounds from *Corema album* fruit.**

35 238 Contents of phenolic compounds, excluding unknown chromatographic peaks 18 and 19, were  
36 239 determined by HPLC-DAD and using standards and wavelength specified in materials and methods. The  
37 240 total content of phenolic compounds was calculated as the sum of each phenolic group. Results were  
38 241 expressed as mg per 100 mL of each extract. The final composition determined in the three phenolic  
39 242 extracts (A, EA and W) obtained from *Corema album* fruit is summarized in Table 2.

40 243 The results indicate different degree of extraction of the polyphenols groups in accordance with  
41 244 the polarity of the used solvent. Thus, the extract obtained with water contained the most polar  
42 compounds such as phenolic acids and anthocyanins, in detriment of the most lipophylic ones, i.e.

245 flavanones and stilbenes. The extraction carried out with acetone provided the most balanced  
246 composition, recovering high amounts of all classes of polyphenols. Finally, when the extraction was  
247 developed with ethyl acetate, the extract showed high amount of flavonols and stilbenes and very low  
248 amounts of the most polar compounds. The overall comparison of the three extractants pointed out at  
249 acetone as slightly the best solvent to obtain the highest recovery rates of all classes of polyphenols from  
250 *Corema album* fruit.

### 251 **3.3. Antioxidant effects of *Corema album* extracts on HepG2 in basal conditions**

252 Cell viability remained unaltered after 20 h treatment with the three extracts at a dose as high as  
253 40 µg/mL (Figure 2a). Treatment for 20 h with doses up to 100 µg/mL of any extract did not affect cell  
254 viability by the crystal violet assay (data not shown). Thus, it can be assumed that the range of  
255 concentrations finally selected (1-40 µg/mL) can be safely used to study the potential protective effect *in*  
256 *vitro* of *Corema album* extracts against a condition of oxidative stress.

257 Additionally, treatment of cells with 1-40 µg/mL of all three extracts significantly decreased  
258 ROS production as compared to those of control cells (Figure 2b). A dose-response was observed; thus,  
259 20-40 µg/mL of any extract evoked the largest decrease in ROS (Figure 2b).

260 Treatment with increasing concentrations of extracts during 20 h provoked an increase in GSH  
261 concentration in all treatments except 10-40 µg/mL EA (Figure 3a). No significant changes in the activity  
262 of GPx were observed (Figure 3b), but treatment with 40 µg/mL EA and 20 µg/mL W evoked a  
263 significant increase in the GR activity (Figure 3c).

264 Biomarkers of oxidative damage to proteins and lipids were tested with only the intermediate  
265 dose of 10 µg/mL from the three extracts. No significant changes in the concentration of carbonyl groups  
266 were found (Figure 4a), but a significant decrease in MDA levels was observed after the treatment with  
267 10 µg/mL of W extract (Figure 4b).

### 268 **3.4. Protective effects of *Corema album* extracts on HepG2 in a condition of oxidative stress**

269 Treatment with *t*-BOOH for 3 hours evoked a prominent cell death of around 40 % (Figure 5a).  
270 Pre-treatment for 20 h with 1-40 µg/mL of all three extracts significantly reduced cell damage induced by  
271 *t*-BOOH, limiting cell death to values that were below 10 % in A- and W-treated HepG2 and around 15 %  
272 in AE-treated cells (Figure 5a).

273 Cells treated with *t*-BOOH showed a significant 2.5-fold increase in ROS generation after 2 h as  
274 compared to non-stressed controls (Figure 5b). Pre-treatment with 40 µg/mL A for 20 h slightly but  
275 significantly decreased ROS generation induced by *t*-BOOH, yet a remarkable ROS reducing effect was  
276 observed with 1-40 µg/mL EA and W (Figure 5b).

277 Addition of *t*-BOOH to cells for 3 h evoked a dramatic depletion of the GSH concentration to 40  
278 % of control values (Figure 6a); this diminution was partly overcome by pre-treatment with all doses of  
279 EA extract and 1-20 µg/mL of A and W, and completely surmounted by treatment with 40 µg/mL of A  
280 and W (Figure 6a). Treatment with *t*-BOOH for 3 h induced a 2-fold increase in the activity of GPx and  
281 GR (Figure 6b,c) as a defence response against the oxidative insult. Pre-treatment with all doses of the  
282 three extracts completely reversed the chemically induced increase in GPx and GR (Figure 6b,c).

283 Treatment with *t*-BOOH during 3 h evoked a 4-fold increase in the concentration of carbonyl  
284 groups, indicating permanent oxidative damage to cell proteins (Figure 7a). Pre-treatment with the three

285 extracts evoked a partial (EA) or complete (A and W) recovery of the carbonyl concentration (Figure 7a).  
286 Treatment with *t*-BOOH during 3 h also evoked a 2-fold increase in the concentration of MDA, indicating  
287 permanent oxidative damage to cell lipids (Figure 7b). Pre-treatment with 10 µg/mL of A, EA and W  
288 extracts for 20 h greatly prevented the MDA increase induced by *t*-BOOH. Indeed, a complete reduction  
289 of the chemically-induced MDA was observed in cells that had previously been treated with 10 µg/mL of  
290 EA and W (Figure 7b).

291

#### 292 4. Discussion

293 In this study, we analyzed the phenolic composition of three different extracts obtained from the  
294 berry of the plant *Corema album* and investigated the chemo-protective effect of the extracts against  
295 induced oxidative stress and the different defence mechanisms involved. The results proclaim  
296 hydroxycinnamic acids as the major phenolic fraction in the three plant extracts and demonstrate that pre-  
297 treatment of hepatic cells with any of the extracts grant significant protection against an oxidative  
298 challenge chemically induced.

299 Chemical characterization of the extracts showed a remarkable similarity in the total amount of  
300 phenolic compounds, 1.4-1.5 g/100 g extract. Around 80% and 90% of the phenolic fraction of extracts A  
301 and W, respectively, is composed by hydroxycinnamic acids that almost double the amount of these  
302 compounds in EA extract. However, the latter fraction compensated with a significantly higher amount of  
303 flavonoids (particularly flavanones), phenolic acids and stilbenes, although hydroxycinnamic acids still  
304 amounted to 50% of the total phenolics. Between 1.2-1.3% of hydroxycinnamic acids is a relatively high  
305 amount compared to other fruits and vegetables but remains far from roasted coffee beans, which  
306 comprise a higher concentration of 14% of chlorogenic acids and related compounds (Farah &  
307 Donangelo, 2006). All three extracts were poor in anthocyanins. Therefore, most of the biological effects  
308 of the extracts should be endorsed to the group of hydroxycinnamic acids, in particular, 5-*O*-  
309 caffeoylquinic acid or chlorogenic acid.

310 Biological activities of natural hydroxycinnamic acids include inhibiting tumour cell  
311 proliferation (Caillet et al., 2012; Janicke et al., 2011) and anti-inflammatory activity (Kim et al., 2012;  
312 Nagasaka et al., 2007). Acute ingestion of yerba mate infusion rich in hydroxycinnamic acids inhibits  
313 plasma and lipoprotein oxidation in humans (Da Silva et al., 2008). Caffeoylquinic acid has shown liver-  
314 protective activity in experimental liver injury models (Basnet et al., 1996) and its administration to rats  
315 improved glucose and lipid homeostasis and overall antioxidant status (Jurgoński et al., 2012). Besides,  
316 chlorogenic acid up-regulated cellular antioxidant enzymes in human adenocarcinomic alveolar cells  
317 (Feng et al., 2005), and a significant protective effect of chlorogenic acid against an induced oxidative  
318 stress has been reported in PC12 cells (Pavlica & Gebhardt, 2005). Finally, chlorogenic acid enhanced the  
319 intrinsic cellular tolerance against oxidative insults in HepG2 cells both by activating  
320 survival/proliferation pathways and increasing antioxidant potential (Granado-Serrano et al., 2007).

321 All these properties of chlorogenic acid make *Corema album* phenolic extracts interesting  
322 candidates for cellular chemo-protection, and, to our knowledge, there is no previous data on cell culture-  
323 based study testing the antioxidant effects of *Corema album* extracts. Although natural phenolics may  
324 have potent antioxidant effects *in vitro* and *in vivo*, elevated doses of dietary antioxidants may also act as

325 pro-oxidants in cell culture systems and provoke cellular damage (Azam et al., 2004). Consequently, the  
326 selection of the tentative range of doses used was based on both a literature search and our previous  
327 studies with other phenolic extracts. Thus, authors have reported human blood concentrations up to 25  
328  $\mu\text{M}$  of chlorogenic acid after ingestion of a green coffee extract (Farah et al., 2008), blood levels up to 10  
329  $\mu\text{M}$  in humans after coffee consumption (Monteiro et al., 2007) and up to 1  $\mu\text{M}$  of all hydroxycinnamic  
330 acids and their metabolites in plasma after ingestion of coffee (Stalmach et al., 2009). In a previous work  
331 we have shown a chemo-protective effect on HepG2 cells with 0.5-50  $\mu\text{g}/\text{mL}$  of cocoa phenolic extract  
332 (Martín et al., 2008; Martín et al., 2010a). Therefore, in order to evaluate the effect of *Corema album*  
333 extracts, the concentration range selected, 1-40  $\mu\text{g}/\text{mL}$ , is not far from realistic. In terms of chlorogenic  
334 acid, this range is equivalent to 2.8-113  $\mu\text{M}$ . Cell integrity, redox status and oxidative stress biomarkers  
335 were primarily determined under these conditions, then, once ensured that the range of concentrations is  
336 secure, the response of *Corema album* extracts-conditioned cells against an oxidative challenge was  
337 tested.

338 As expected, treatment of cells with 1-40  $\mu\text{g}/\text{mL}$  of the three extracts for 20 h produced no  
339 significant cell damage and evoked a dose-response reduction in the cellular ROS production, in  
340 agreement with previous reports indicating that plant hydroxycinnamic compounds are effective  
341 scavengers of oxygen radicals in cell cultures (Feng et al., 2005; Pavlica and Gebhardt, 2005). The same  
342 treatment with *Corema album* extracts evoked a substantial increase in GSH, reflecting a reduced  
343 intracellular oxidation which could be expected to prepare the cell against a potential oxidative insult. In  
344 line with this result, treatment of HepG2 cells with chlorogenic acid (Granado-Serrano et al., 2007) also  
345 resulted in an increase in steady-state GSH concentrations.

346 The presence of glutathione-dependent enzymes is essential to prevent the cytotoxicity of ROS.  
347 An increase in the steady-state activity of antioxidant enzymes with a cocoa phenolic extract (Martín et  
348 al., 2010a) and olive oil phenolic hydroxytyrosol (Martín et al., 2010b) has been reported. In accordance  
349 with those results, the present study shows a significant increase in GR activity in HepG2 cells treated  
350 with high concentrations of EA and W extracts for 20 h. This outcome pointed out that these treated cells  
351 were in better conditions to face the increasing generation of ROS induced by the potent pro-oxidant *t*-  
352 BOOH. Additionally, W extract significantly reduced MDA, a three-carbon compound formed by  
353 scission of peroxidized polyunsaturated fatty acids. Since MDA has been found elevated in various  
354 diseases thought to be related to free radical damage, it has been widely used as an index of lipid  
355 peroxidation in biological and medical sciences (Breusing et al., 2010).

356 Therefore, cells treated with the extracts seem to be in favourable conditions to face an oxidative  
357 challenge. Treatment of HepG2 cells with the strong prooxidant *t*-BOOH is an excellent model of  
358 oxidative stress in cell culture systems (Alía et al., 2006; Lima et al., 2006; Martín et al., 2008; Martín et  
359 al., 2010a). Thus, 400  $\mu\text{M}$  *t*-BOOH significantly enhanced cell damage and ROS generation in HepG2,  
360 and pre-treatment of HepG2 cultures with 1-40  $\mu\text{g}/\text{mL}$  of the three *Corema album* extracts greatly  
361 prevented cell damage and slightly but significantly reduced ROS. These results suggest that the ROS  
362 generated during the period of oxidative stress were more efficiently quenched in cells pre-treated with  
363 extracts, which could be a first explanation for the reduced cell damage.

364 Addition of *t*-BOOH to cells evoked a remarkable depletion of GSH which was significantly  
365 overcome by pre-treatment of the cells with any of the three *Corema album* extracts. These results  
366 implied that increased levels of GSH in the extract-treated cells before exposure to the oxidative  
367 challenge greatly helped to prevent the dramatic depletion of the intracellular GSH stock. Maintaining  
368 GSH concentration above a critical threshold while facing a stressful situation represents a decisive  
369 advantage for cell survival.

370 Induction of GPx and GR are critical mechanisms of the cell defence against oxidative insults  
371 and plays a major role to overcome ROS production in the presence of *t*-BOOH (Alía et al., 2006; Martín  
372 et al., 2008; Martín et al., 2010a,b). However, a rapid return of the antioxidant enzyme activities to basal  
373 values once the challenge has been surmounted will place the cell in a favorable condition to deal with a  
374 new insult. In this study, pre-treatment of cells with *Corema album* extracts managed to prevent the long-  
375 lasting increase in the activities of GPx and GR induced by oxidative stress. This ensured that the cells  
376 were in optimum conditions to withstand further oxidative challenges. In concert, we have previously  
377 reported that a cocoa phenolic extract averted cell damage by preventing the permanently increased  
378 activities of GPx and GR induced by *t*-BOOH (Martín et al., 2008; Martín et al., 2010a).

379 The significant increase in the cellular concentration of carbonyl groups and MDA during  
380 oxidative stress induced by *t*-BOOH indicated extensive damage to cellular proteins and lipids. Pre-  
381 treatment of HepG2 with 10 µg/mL of the three extracts significantly decreased both biomarkers  
382 demonstrating a reduced degree of protein and lipid oxidation in response to the stressful situation. This  
383 chemo-protective effect on oxidative markers has also been reported with other plant phenolic extracts  
384 (Martín et al., 2008; Martín et al., 2010a) and pure natural bioactive compounds (Alía et al., 2006; Martín  
385 et al., 2010b). Therefore, as evidenced by the results of ROS production, GSH concentration and  
386 antioxidant enzymes activity, the rapid recovery of the redox homeostasis evoked by the pre-treatment  
387 with *Corema album* extracts will limit protein and lipid degradation and will ensure reduced cell damage.

388 Despite the different composition of phenolic compounds in extracts A and W (around 85%  
389 hydroxycinnamics and 15% of rest of polyphenols) and EA (60% hydroxycinnamics, 26% flavonoids and  
390 12% of stilbenes), the chemo-protective efficiency of the three fractions was quite similar. Treatment with  
391 A and W reduced cell damage during oxidative stress to less than 10% whereas cells treated with EA  
392 remained slightly over 15%; further, only cells treated with A and W completely recovered GSH.  
393 However, EA extract evoked in stressed cells a stronger ROS and MDA reduction than extract A and,  
394 overall, had a comparable effect on the rest of parameters. This suggests that the significant amount of  
395 flavonoids and stilbenes in EA extract compensates for the smaller quantity of hydroxycinnamic acids in  
396 the chemo-protective activity.

397 In conclusion, the results indicate that the three *Corema album* extracts tested are rich in  
398 hydroxycinnamic acids and contain different amounts of flavonoids and stilbenes. Treatment with the  
399 tested concentrations of the three extracts evoked changes in the basal redox status, such as reduced ROS  
400 and increased GSH, which place the cells in favourable conditions to face an oxidative challenge. Cells  
401 pre-treated with the extracts showed an outstanding protection against the challenge-induced damage.  
402 These results support the traditional use of *Corema album* as a medicinal plant and its presence in the diet

403 as an appetizer may contribute to the protection afforded by fruits, vegetables and plant-derived beverages  
404 against diseases for which oxidative stress has been implicated as a causal or contributing factor.

405

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409 Innovación (FPU).

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539

#### 540 **Legends to figures**

541 **Figure 1.-** HPLC chromatograms of phenolic compounds extracted from *Corema album* berries with  
542 acetone (A), ethyl acetate (EA) and water (W) at 280nm.

543 **Figure 2.-** Direct effect of *Corema album* extracts on cell viability and ROS generation. Panel a, LDH  
544 leakage is expressed as percent of LDH activity in the culture medium of the total activity, culture  
545 medium plus intracellular. Values are means  $\pm$  SD (n=6-8). Panel b, fluorescence units corresponding to  
546 intracellular ROS production are expressed as percent of control data. Values are means (n=7-8). Means  
547 without a common letter differ,  $P < 0.05$ .

548 **Figure 3.-** Direct effect of *Corema album* extracts on antioxidant defences. HepG2 were treated with the  
549 noted concentrations of the extracts for 20 h. Intracellular concentration of GSH (a) and enzyme activity  
550 of GPx (b) and GR (c) are expressed as percent of control value  $\pm$  SD of 4-5 different samples per  
551 condition. Different letters indicate statistically significant differences ( $P < 0.05$ ) among different groups.

552 **Figure 4.-** Direct effect of *Corema album* extracts on oxidative stress biomarkers. HepG2 were treated  
553 with 10  $\mu$ g/mL of the extracts for 20 h. Values of carbonyl groups (a) and MDA (b) are expressed as  
554 means  $\pm$  SD of 4 different samples per condition. Different letters indicate statistically significant  
555 differences ( $P < 0.05$ ) among different groups.

556 **Figure 5.-** Protective effect of *Corema album* extracts on cell viability and ROS generation. HepG2 were  
557 treated with the noted concentrations of extracts for 20 h, then the cultures were washed and 400  $\mu$ M *t*-  
558 BOOH was added to all the cultures except controls for 3 h (panel a, LDH) or 2 h (panel b, ROS). Results  
559 of LDH leakage are expressed as percent of LDH activity in the culture medium of the total activity,  
560 culture medium plus intracellular and intracellular ROS production was expressed as percent of control

561 values. Data are means  $\pm$  SD (n=6-8). Different letters indicate statistically significant differences ( $P <$   
562 0.05) among different groups.

563 **Figure 6.-** Protective effect of *Corema album* extracts on the antioxidant defences. GSH content (a) and  
564 activity of GPx (b) and GR (c) in HepG2 cells treated with the noted concentrations of the extracts for 20  
565 h before the exposure to 400  $\mu$ M *t*-BOOH during 3 h. Values are means  $\pm$  SD (n=4-5). Means without a  
566 common letter differ,  $P < 0.05$ .

567 **Figure 7.-** Protective effect of *Corema album* extracts on oxidative stress biomarkers. HepG2 were  
568 treated with the noted concentrations of the extracts for 20 h, then the cultures were washed and 400  $\mu$ M  
569 *t*-BOOH was added to all the cultures except controls for 3 h. Values of carbonyl groups (a) and MDA (b)  
570 are expressed as means  $\pm$  SD of 4 different samples per condition. Different letters indicate statistically  
571 significant differences ( $P < 0.05$ ) among different groups.

572

573

Figure 1

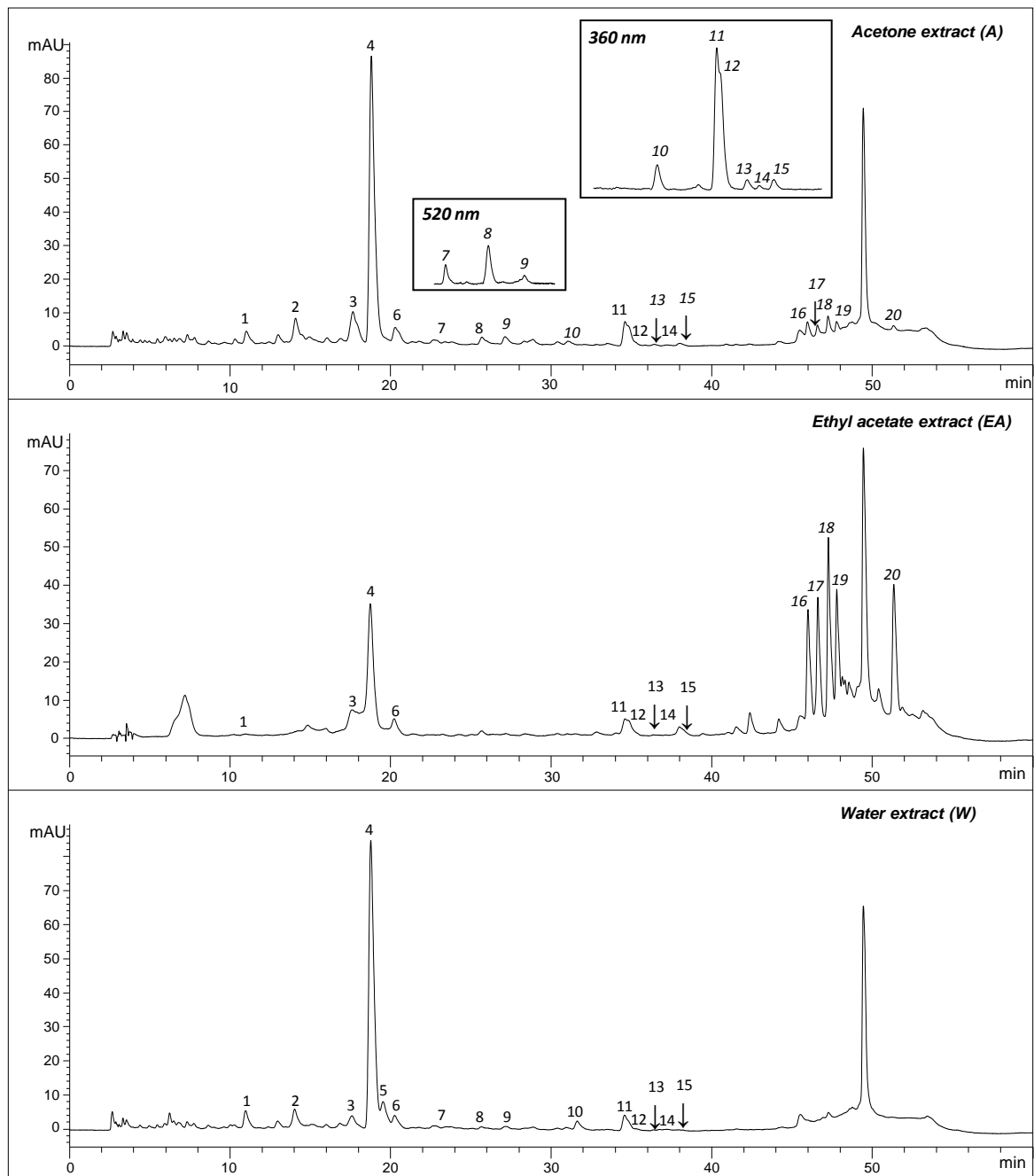
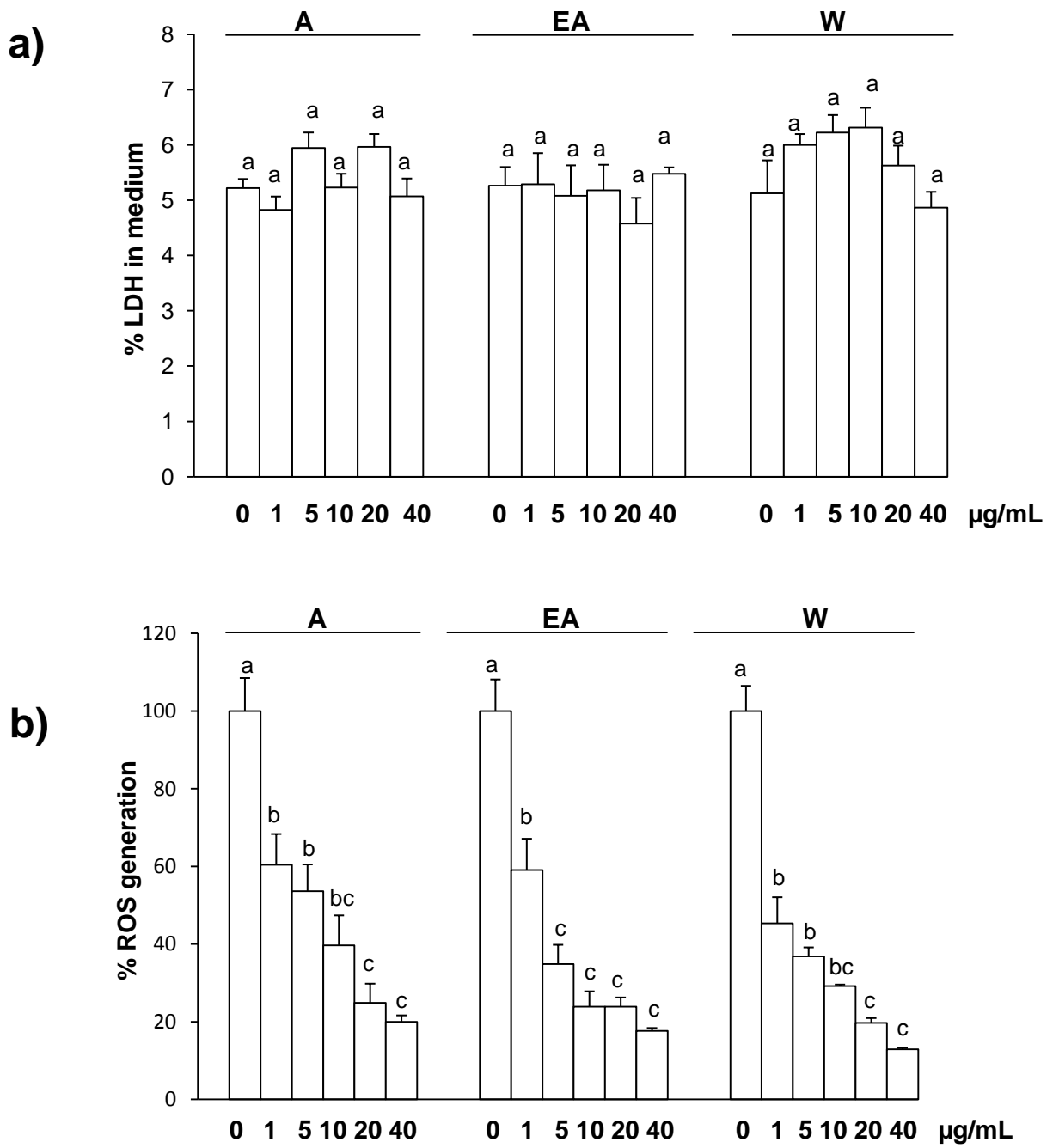
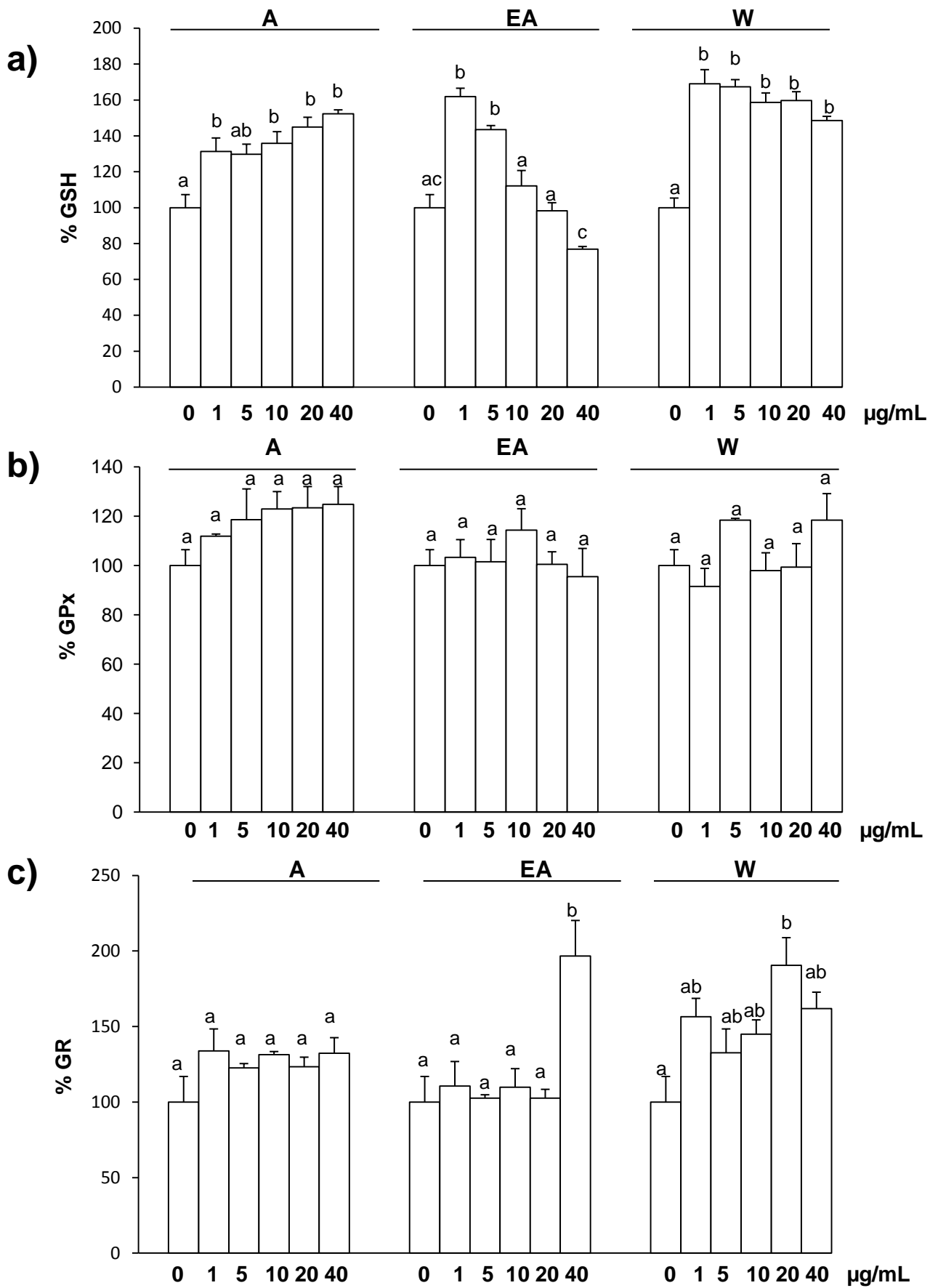


Figure 2

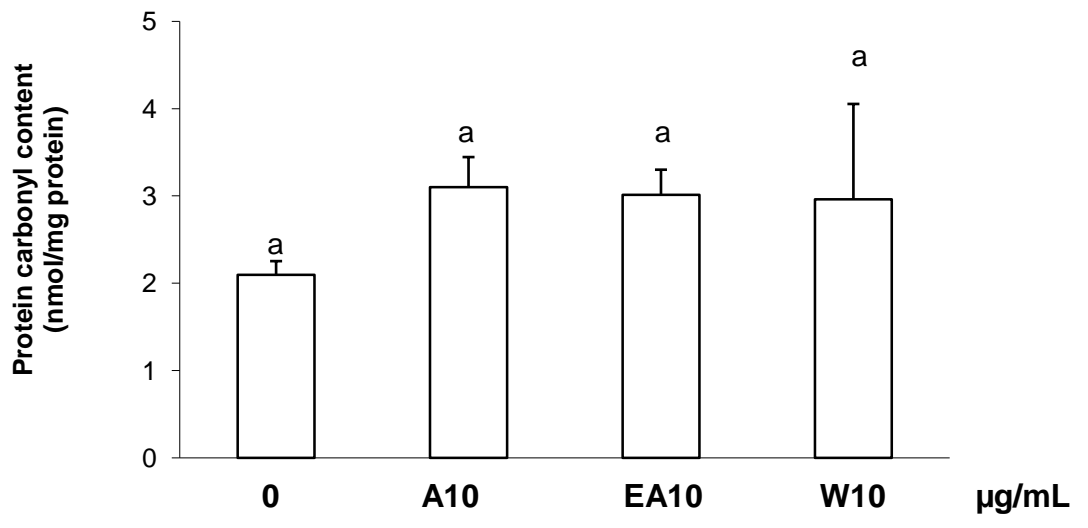


**Figure 3**

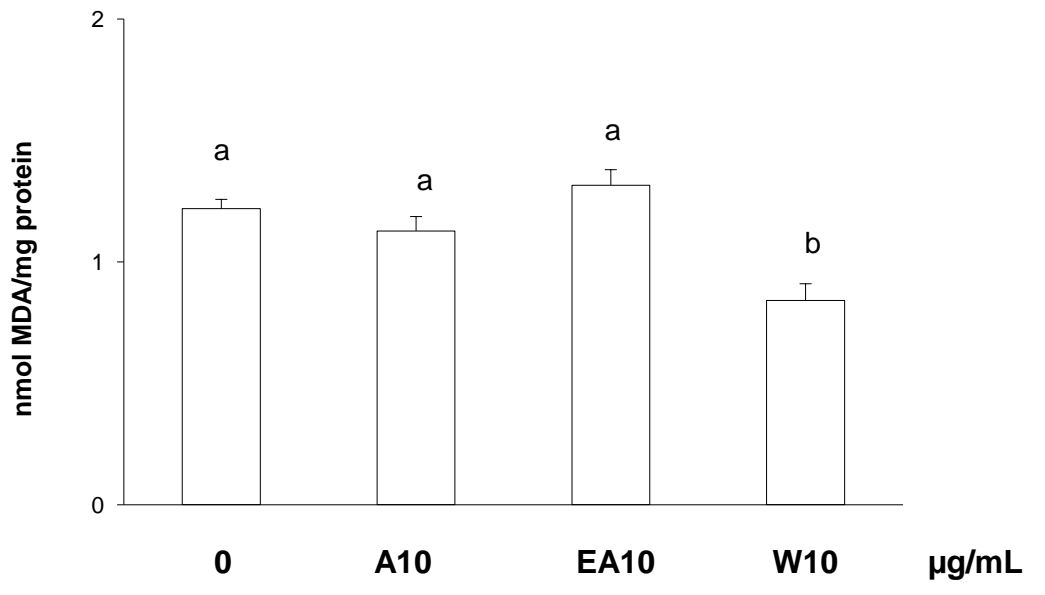


**Figure 4**

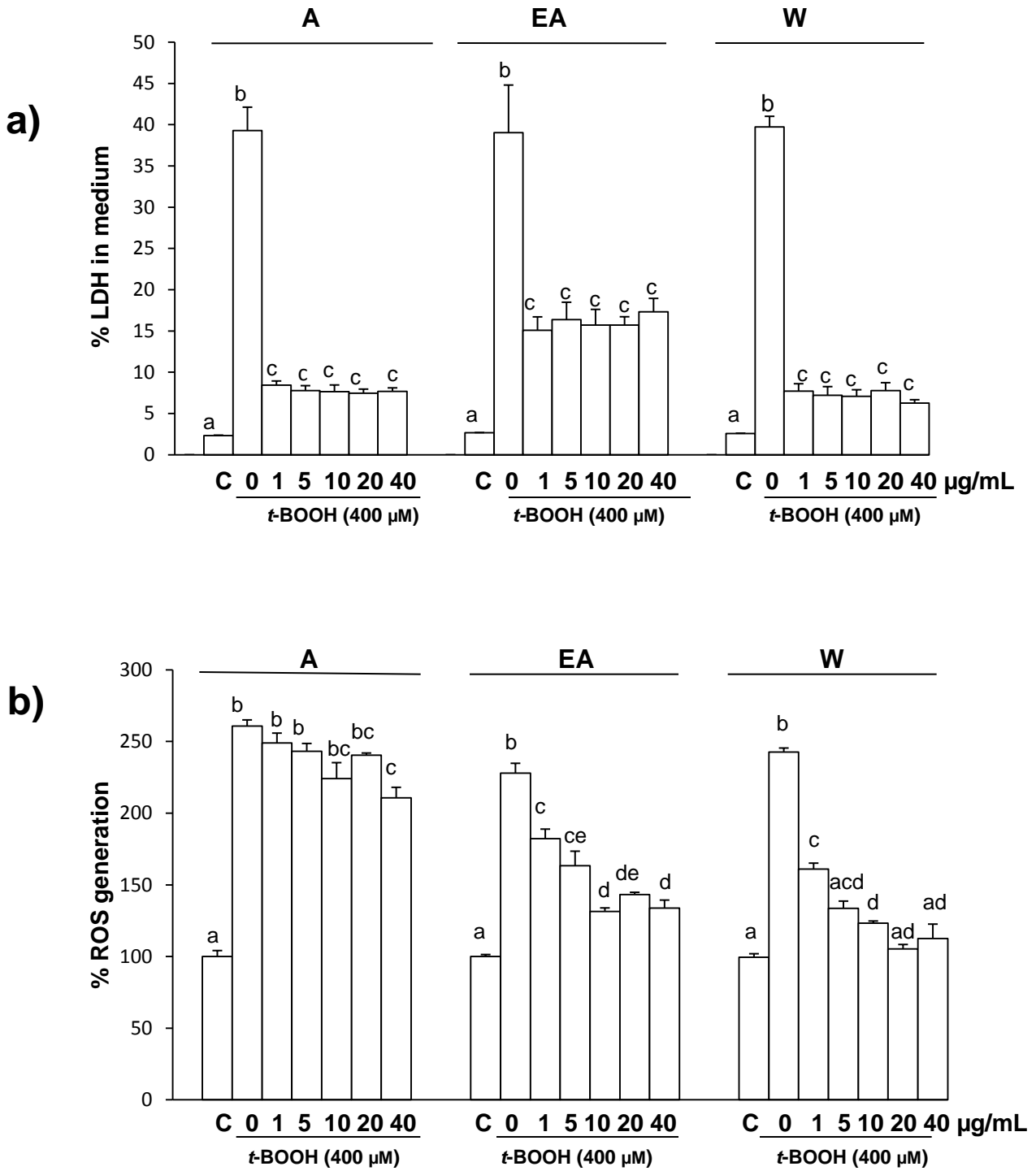
**a)**



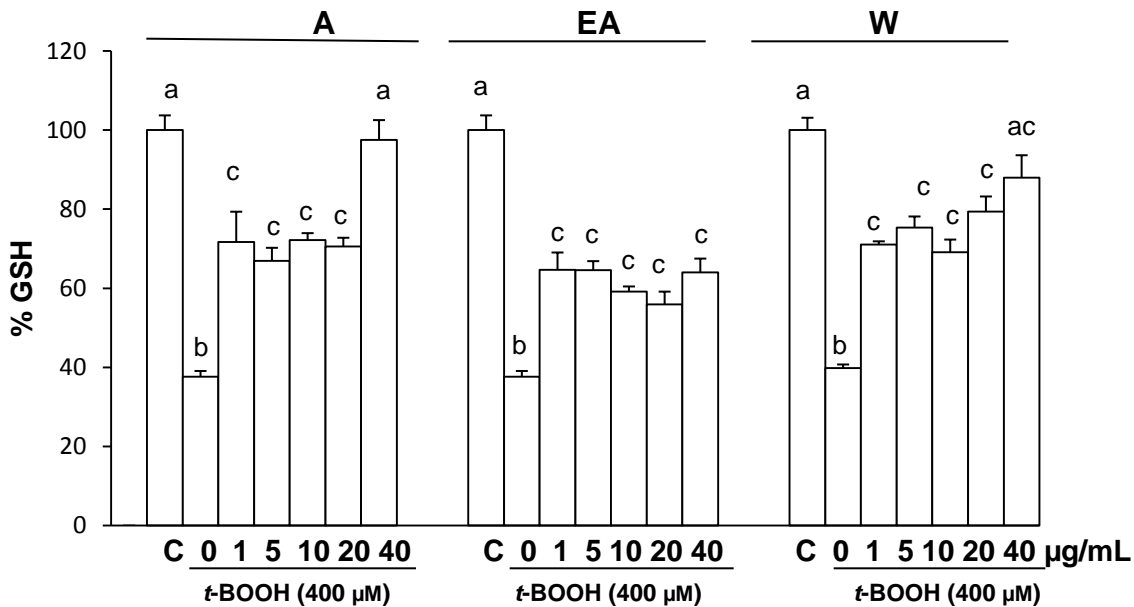
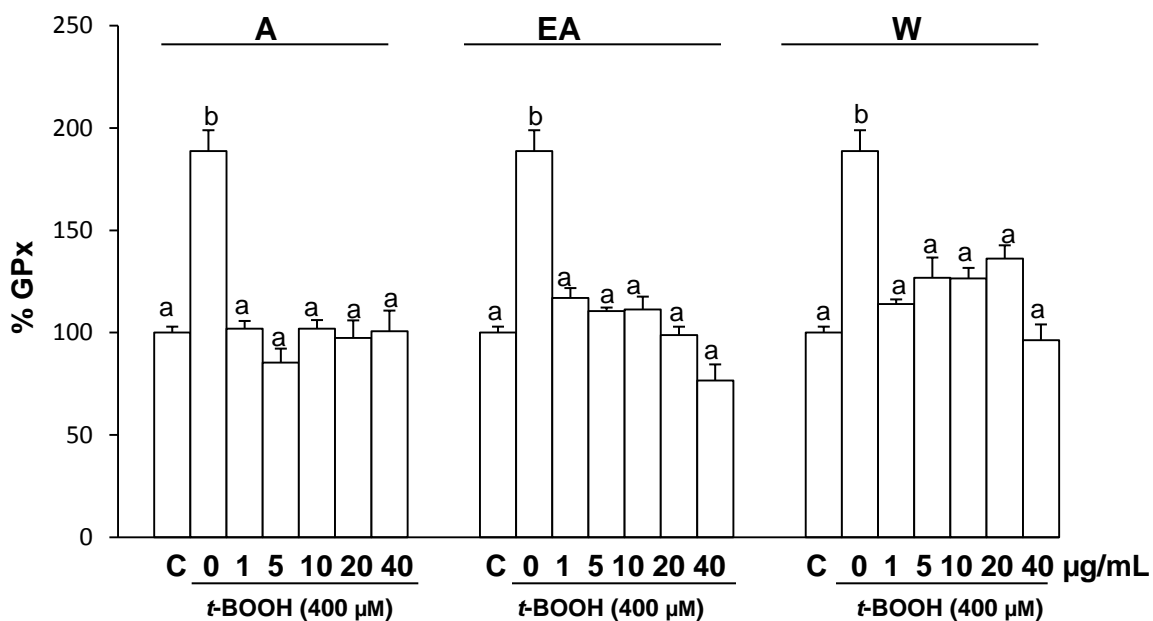
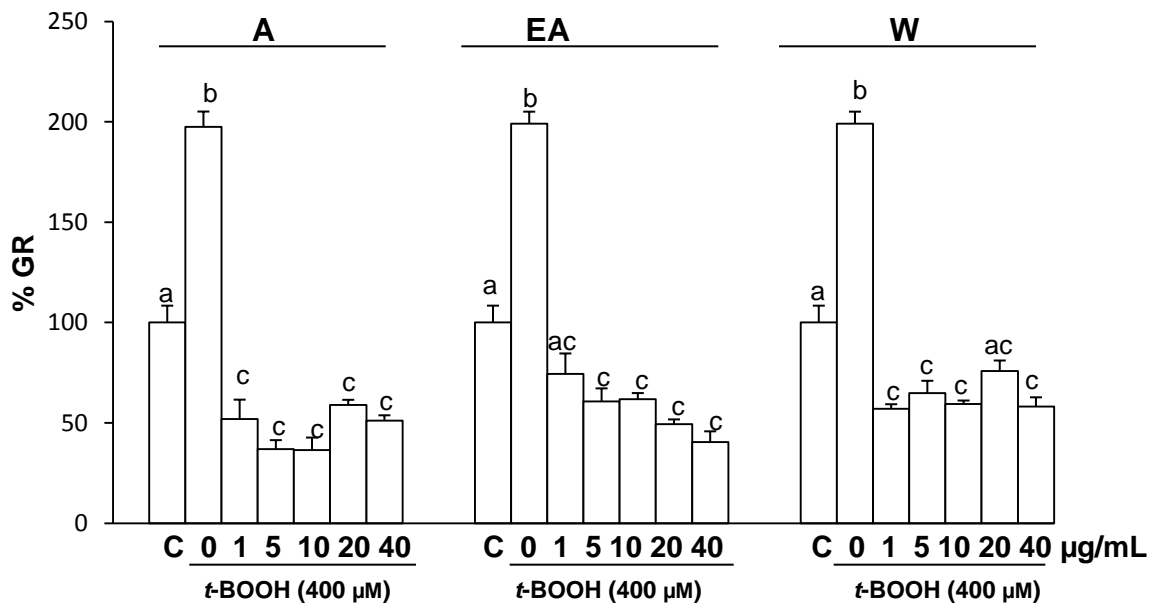
**b)**



**Figure 5**

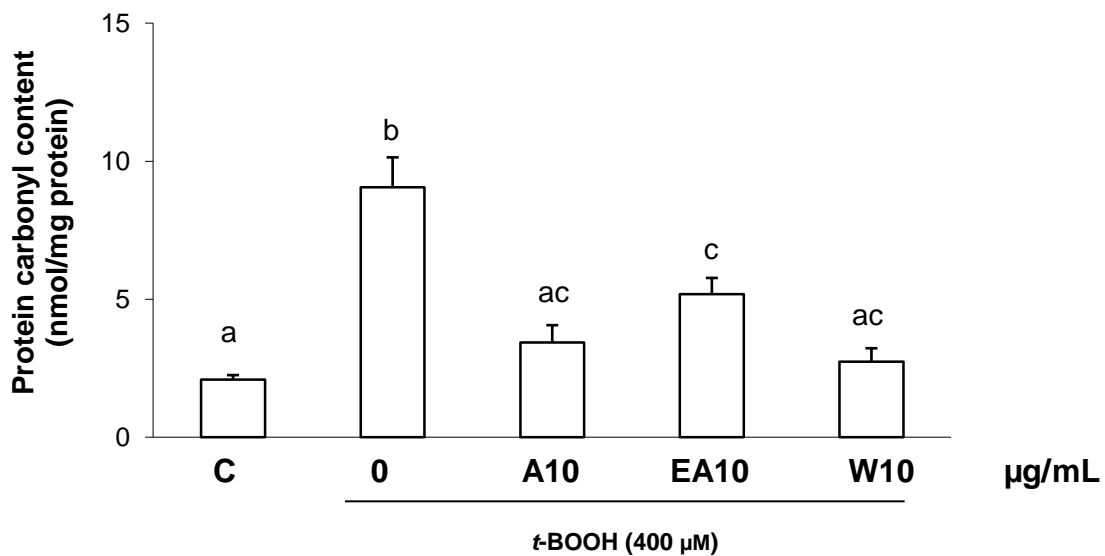




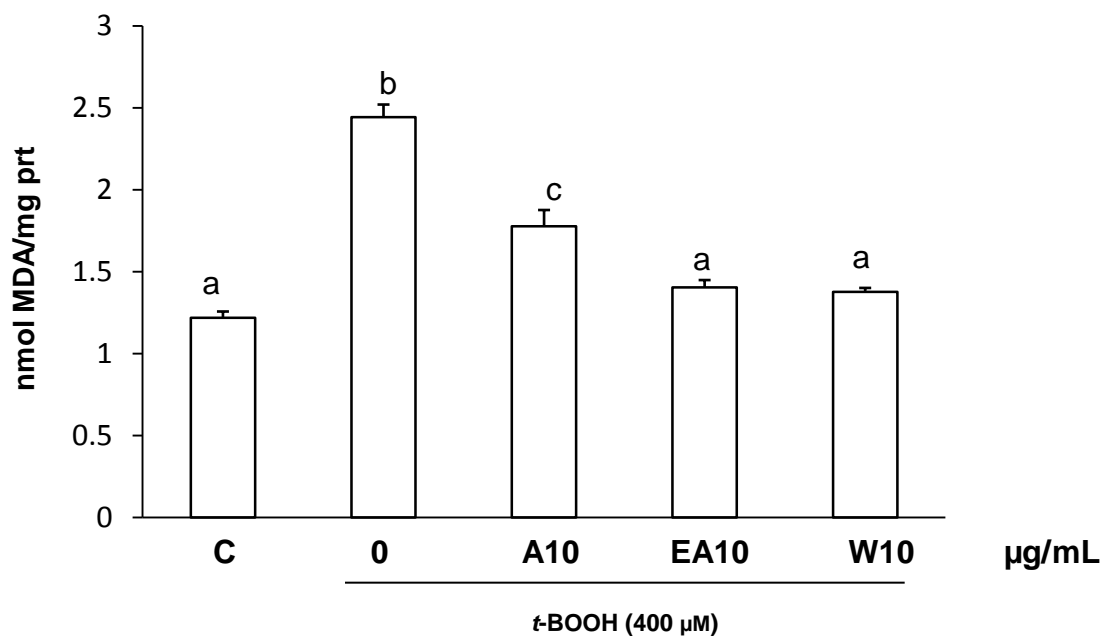
**Figure 6****a)****b)****c)**

**Figure 7**

**a)**



**b)**



**Table 1.** List of compounds identified in *Corema album* fruit.

Chr. Peak	Compound	RT (min)	$\lambda_{max}$	[M-H] <sup>-</sup>	Fragment ions	Acc. mass	mDa	M.F.
1	3- <i>O</i> -Caffeoylquinic acid	11.01	326, 296sh	353	191,179,707	353.0878	-1.68	C <sub>16</sub> H <sub>18</sub> O <sub>9</sub>
2	<i>p</i> -hydroxybenzoic acid	14.02	270	137		137.0244	-0.67	C <sub>7</sub> H <sub>6</sub> O <sub>3</sub>
3	Caffeic acid- <i>O</i> -hexoside	17.63	316, 296sh	341	179	341.0878	-1.69	C <sub>15</sub> H <sub>18</sub> O <sub>9</sub>
4	5- <i>O</i> -Caffeoylquinic acid	18.80	326, 296sh	353	191,179,707	353.0878	-1.78	C <sub>16</sub> H <sub>18</sub> O <sub>9</sub>
5	Caffeic acid	19.54	324, 298sh	179	135	179.0350	-1.05	C <sub>9</sub> H <sub>8</sub> O <sub>4</sub>
6	4- <i>O</i> -Caffeoylquinic acid	20.29	326, 296sh	353	191,179,707	353.0878	-2.33	C <sub>16</sub> H <sub>18</sub> O <sub>9</sub>
7	Delphinidin 3- <i>O</i> -glucoside	23.51	276, 520					C <sub>21</sub> H <sub>20</sub> O <sub>12</sub>
8	Cyanidin 3- <i>O</i> -glucoside	25.64	282, 510					C <sub>21</sub> H <sub>20</sub> O <sub>11</sub>
9	Cyanidin 3- <i>O</i> -arabinside	28.35	280, 512					C <sub>20</sub> H <sub>18</sub> O <sub>10</sub>
10	Myricetin-3- <i>O</i> -glucoside	31.06	258, 358	479	317	479.0831	-0.95	C <sub>21</sub> H <sub>20</sub> O <sub>13</sub>
11	Quercetin-3- <i>O</i> -glu coside	34.60	256, 354	463	301	463.0882	-2.25	C <sub>21</sub> H <sub>20</sub> O <sub>12</sub>
12	Rutin	35.10	256, 354	609		609.1461	-0.21	C <sub>27</sub> H <sub>30</sub> O <sub>16</sub>
13	Quercetin-3- <i>O</i> -arabinside	36.41	256, 360	433	301	433.0776	-1.09	C <sub>20</sub> H <sub>18</sub> O <sub>11</sub>
14	Kampherol-3- <i>O</i> -galactoside	37.11	266, 346	447	285	447.0933	-0.30	C <sub>21</sub> H <sub>20</sub> O <sub>11</sub>
15	Kampherol-3- <i>O</i> -glucoside	38.01	266, 344	447	285	447.0933	-1.02	C <sub>21</sub> H <sub>20</sub> O <sub>11</sub>
16	Pinocembrin	45.48	290, 332sh	255		255.0663	-1.46	C <sub>15</sub> H <sub>12</sub> O <sub>4</sub>
17	Pterostilbene	45.96	270, 304sh	255	241, 227	255.1027	-0.62	C <sub>16</sub> H <sub>16</sub> O <sub>3</sub>
18	Unknown	46.59	278, 316sh	293	193	293.1758	-1.40	C <sub>17</sub> H <sub>26</sub> O <sub>4</sub>
19	Unknown	47.24	335	265				
20	6-Geranylaringenin	51.33	290, 332sh	407	165	407.1864	-2.76	C <sub>25</sub> H <sub>28</sub> O <sub>5</sub>

Chr. Peak: chromatographic peak; RT (min): retention time (min); Acc. Mass: accurate mass; M.F.: molecular formula; mDa: millidalton of error between the mass found and the accurate mass of each polyphenol.

**Table 2.** Content of phenolic compounds and flavonoids in the three extracts (A, EA and W) obtained from *Corema album* fruit, expressed in mg per 100 g of extract. Results are expressed in mean  $\pm$  SD of three determinations.

	<b>A</b> mg/100g extract	<b>EA</b> mg/100g extract	<b>W</b> mg/100g extract
<b>PHENOLIC ACIDS</b>			
<b>Hydroxybenzoic acids (280nm)</b>			
<i>p</i> -hydroxybenzoic acid	64.66 $\pm$ 0.02	0.00 $\pm$ 0.00	38.69 $\pm$ 0.02
<b>Hydroxycinnamic acids (320nm)</b>			
3- <i>O</i> -Caffeoylquinic acid	35.35 $\pm$ 0.02	8.13 $\pm$ 0.04	50.63 $\pm$ 0.02
Caffeic acid- <i>O</i> -hexoside	83.94 $\pm$ 0.02	70.54 $\pm$ 0.04	34.73 $\pm$ 0.03
5- <i>O</i> -Caffeoylquinic acid	1041.08 $\pm$ 0.01	599.70 $\pm$ 0.02	1042.11 $\pm$ 0.01
Caffeic acid	0.00 $\pm$ 0.00	0.00 $\pm$ 0.00	93.08 $\pm$ 0.01
4- <i>O</i> -Caffeoylquinic acid	44.46 $\pm$ 0.03	57.86 $\pm$ 0.03	38.35 $\pm$ 0.02
<b>Total Phenolic acids</b>	1269.49 $\pm$ 0.04	736.23 $\pm$ 0.04	1297.59 $\pm$ 0.03
<b>ANTHOCYANINS (520nm)</b>			
Delphinidin 3- <i>O</i> -glucoside	0.52 $\pm$ 0.04	0.00 $\pm$ 0.00	0.88 $\pm$ 0.05
Cyanidin 3- <i>O</i> -glucoside	1.13 $\pm$ 0.04	0.00 $\pm$ 0.00	1.01 $\pm$ 0.04
Cyanidin 3- <i>O</i> -arabinoside	0.26 $\pm$ 0.04	0.00 $\pm$ 0.00	0.52 $\pm$ 0.04
<b>Total Anthocyanins</b>	1.91 $\pm$ 0.05	0.00 $\pm$ 0.00	2.40 $\pm$ 0.05
<b>FLAVONOLS (360nm)</b>			
Myricetin-3- <i>O</i> -glucoside	16.43 $\pm$ 0.03	10.69 $\pm$ 0.03	11.75 $\pm$ 0.03
Quercetin 3- <i>O</i> -glucoside	110.99 $\pm$ 0.02	84.64 $\pm$ 0.04	55.69 $\pm$ 0.03
Rutin	18.31 $\pm$ 0.02	15.96 $\pm$ 0.02	14.91 $\pm$ 0.03
Quercetin 3- <i>O</i> -arabinoside	6.90 $\pm$ 0.03	5.37 $\pm$ 0.05	4.43 $\pm$ 0.04
Kampherol-3- <i>O</i> -galactoside	2.44 $\pm$ 0.04	2.80 $\pm$ 0.05	4.79 $\pm$ 0.04
Kampherol 3- <i>O</i> -glucoside	6.65 $\pm$ 0.03	3.52 $\pm$ 0.05	2.35 $\pm$ 0.04
<b>Total flavonols</b>	161.71 $\pm$ 0.05	122.98 $\pm$ 0.05	93.92 $\pm$ 0.05
<b>FLAVANONES (280nm)</b>			
Pinocembrin	15.97 $\pm$ 0.02	93.98 $\pm$ 0.02	0.00 $\pm$ 0.00
6-geranylnaringenin	7.83 $\pm$ 0.03	107.50 $\pm$ 0.02	0.00 $\pm$ 0.00
<b>Total flavanones</b>	23.80 $\pm$ 0.03	201.48 $\pm$ 0.02	0.00 $\pm$ 0.00
<b>STILBENES (280nm)</b>			
Pterostilbene	15.92 $\pm$ 0.03	147.57 $\pm$ 0.02	0.00 $\pm$ 0.00
<b>Total stilbenes</b>	15.92 $\pm$ 0.03	147.57 $\pm$ 0.02	0.00 $\pm$ 0.00
<b>TOTAL PHENOLIC COMPOUNDS</b>	<b>1472.83 <math>\pm</math> 0.05</b>	<b>1208.27 <math>\pm</math> 0.05</b>	<b>1393.91 <math>\pm</math> 0.06</b>