



Enzymatic upgrading of hemicelluloses for materials and nutrition

Francisco Vilaplana

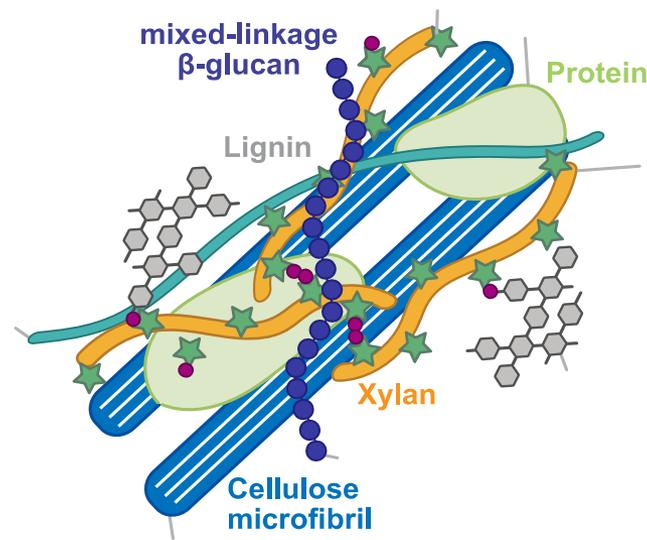
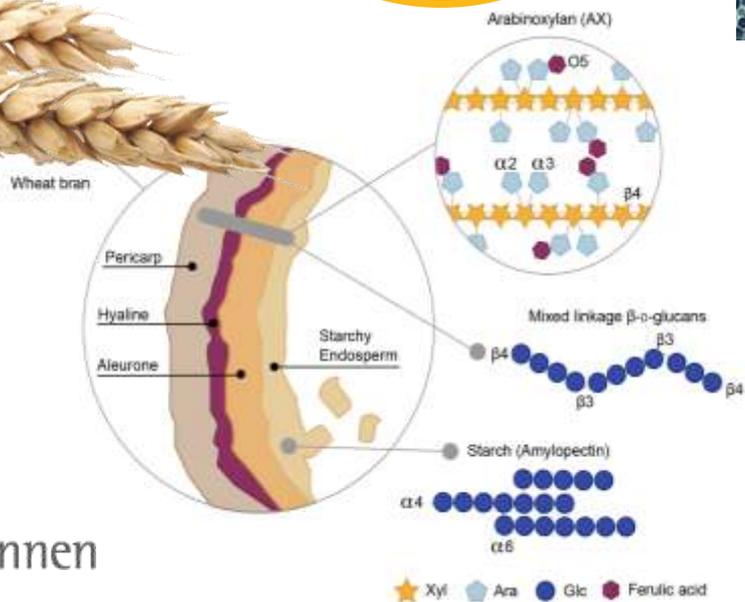
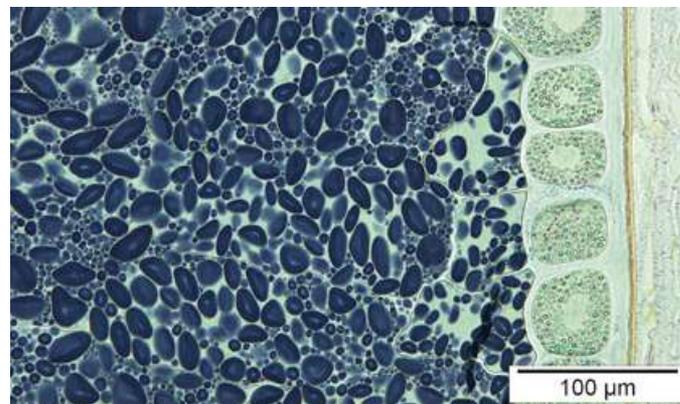
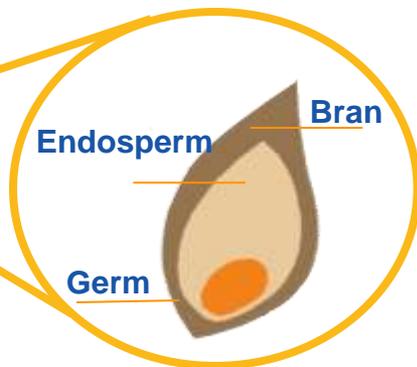
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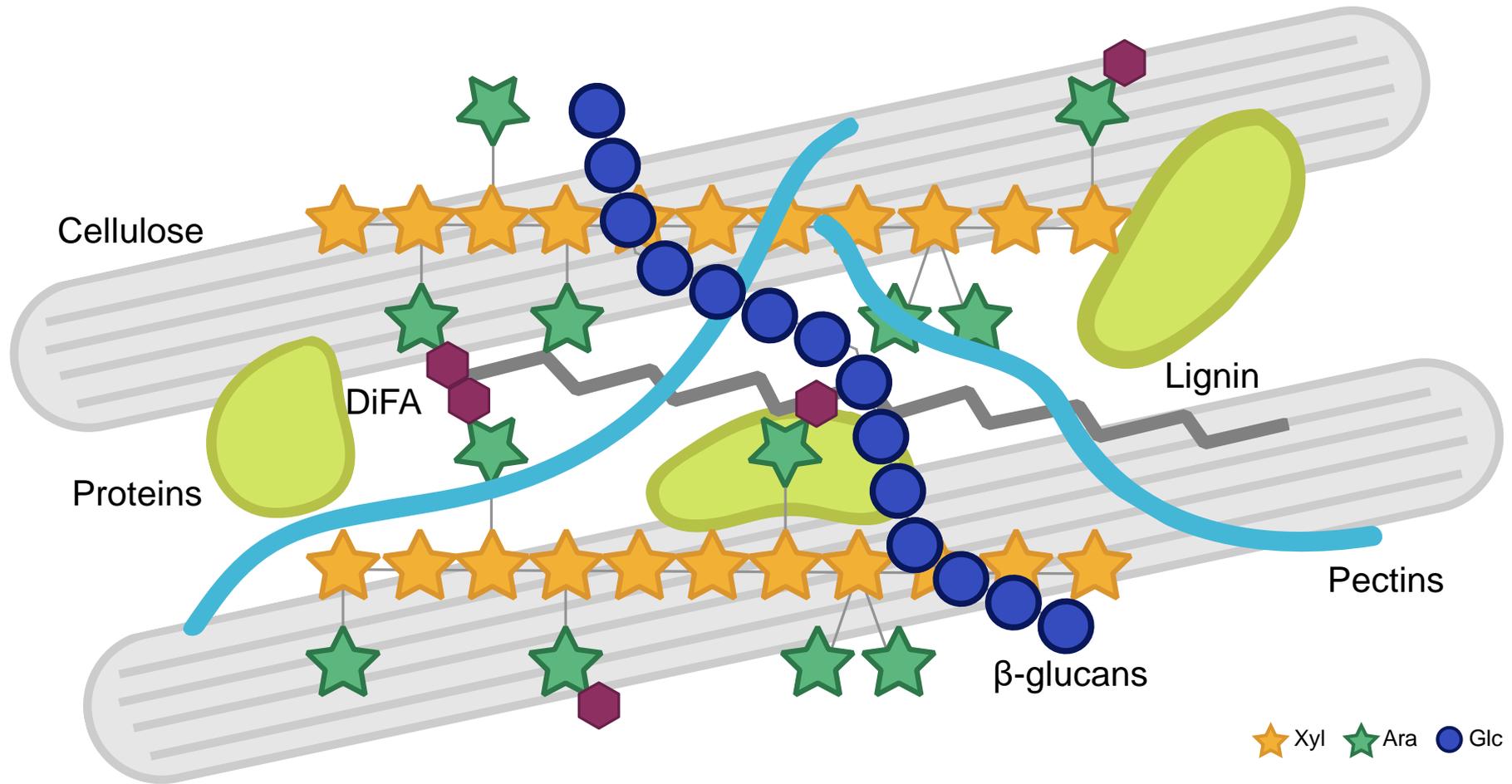
Cereal Cell Walls as Source of Novel Materials and Food Ingredients

Pictures courtesy of Reskandi C. Rudjito

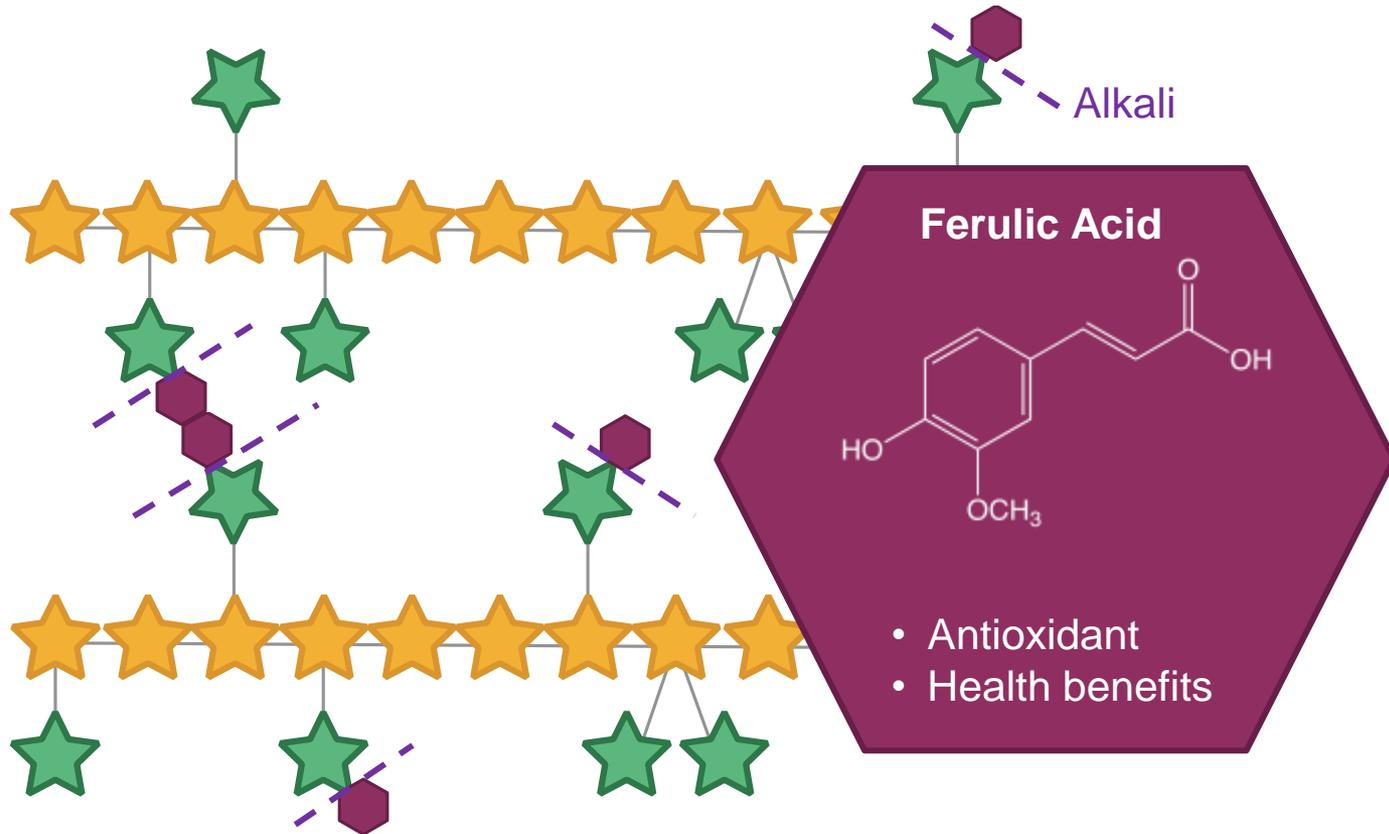
Wheat kernel



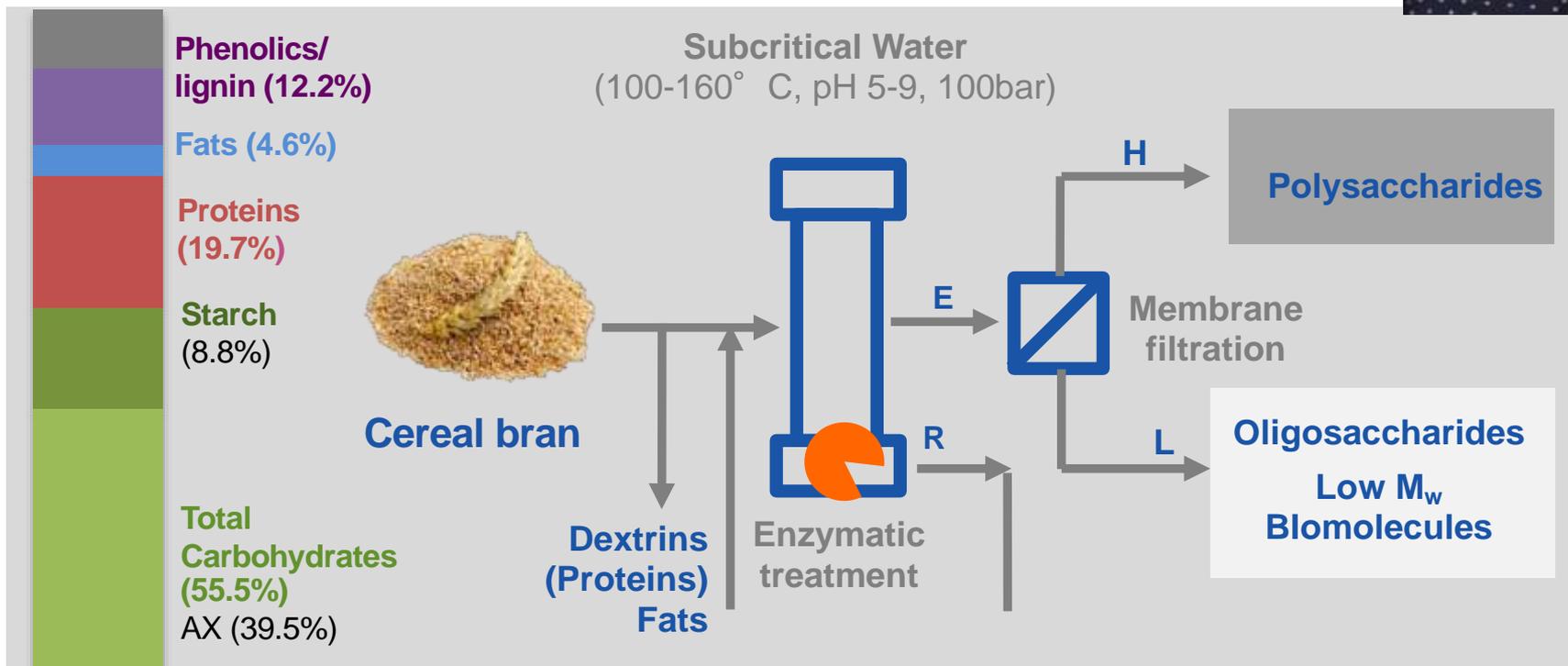
Molecular Architecture of Cereal Cell Walls



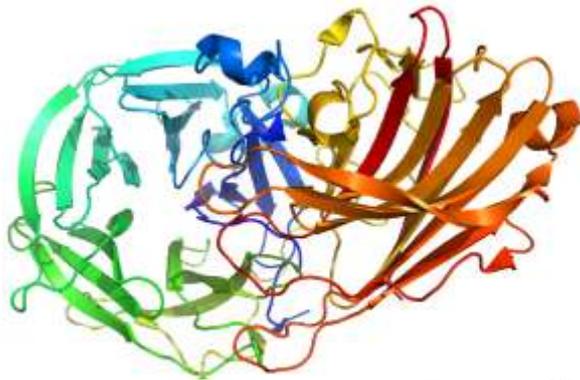
Extraction of Arabinoxylan from Cereal Cell Walls



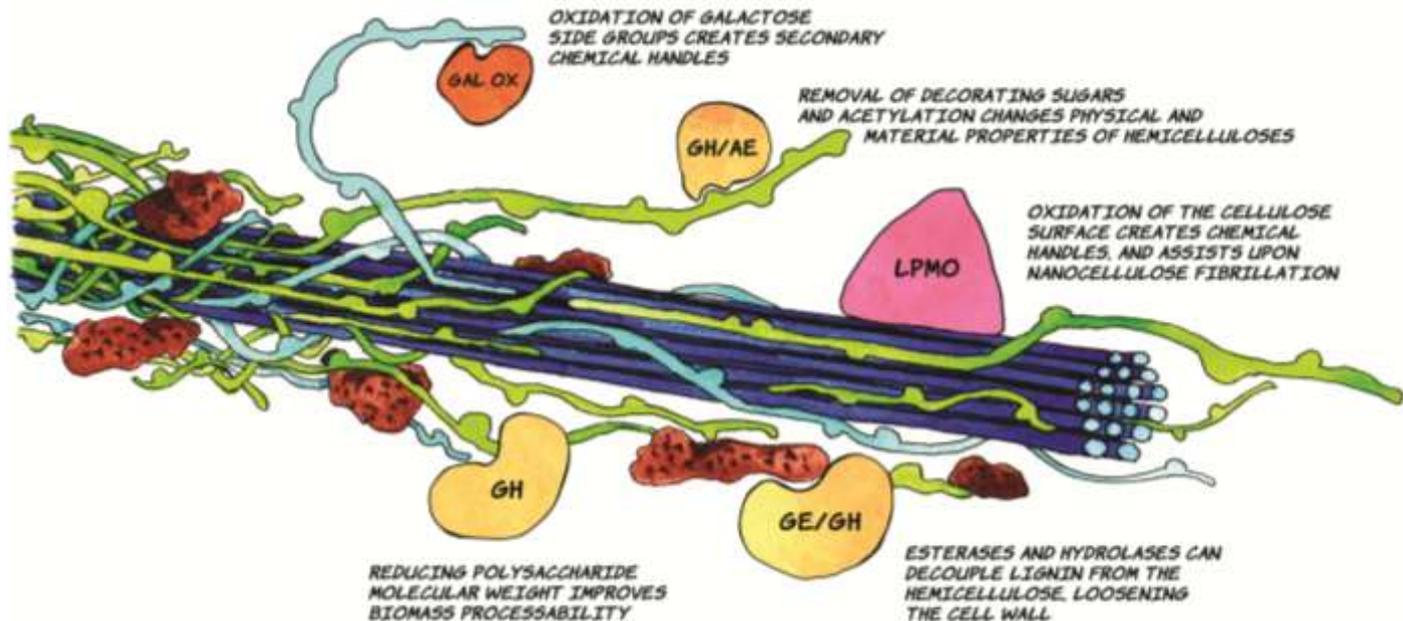
Chemo-enzymatic Valorization of Dietary Fibres from Cereal Brans



Enzymes as versatile tools in bioprocess and material engineering

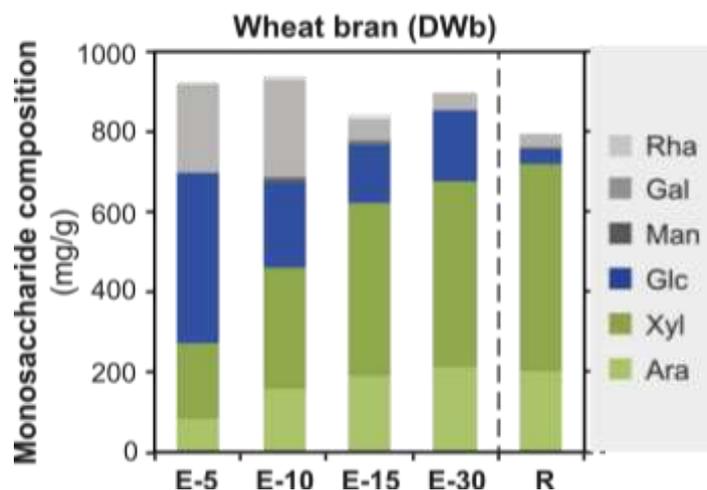


Enzymes are biological catalysts involved in both the formation or the cleavage of a chemical bond.

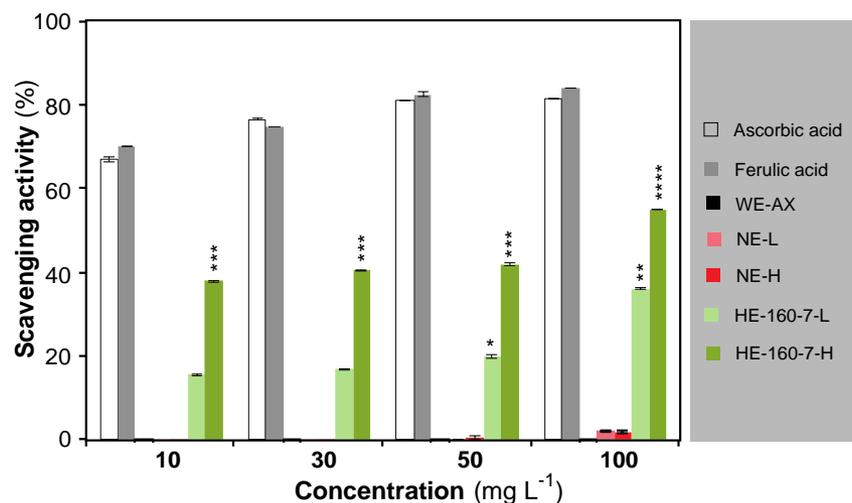


Chemo-enzymatic Valorization of Dietary Fibres from Cereal Brans

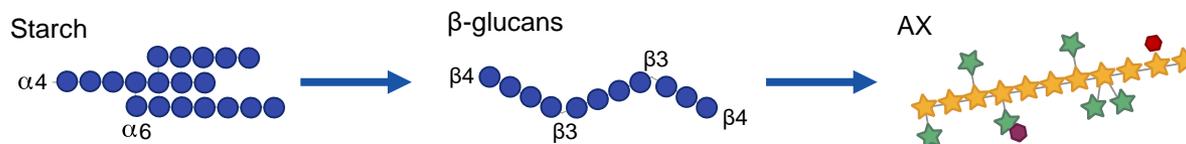
Enrichment of F-AX during time



Ferulic acid is preserved during SWE: (FA content 4 – 12 mg/g in wheat bran)

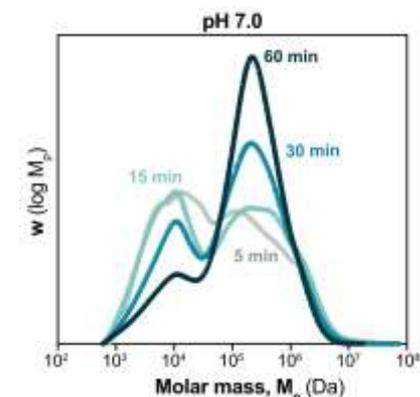
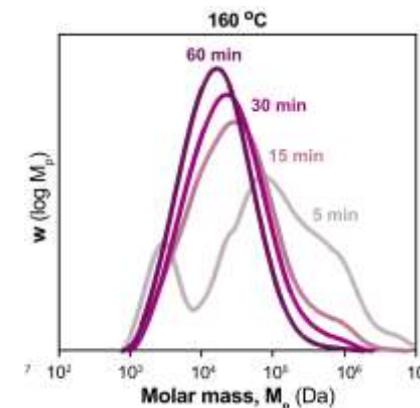
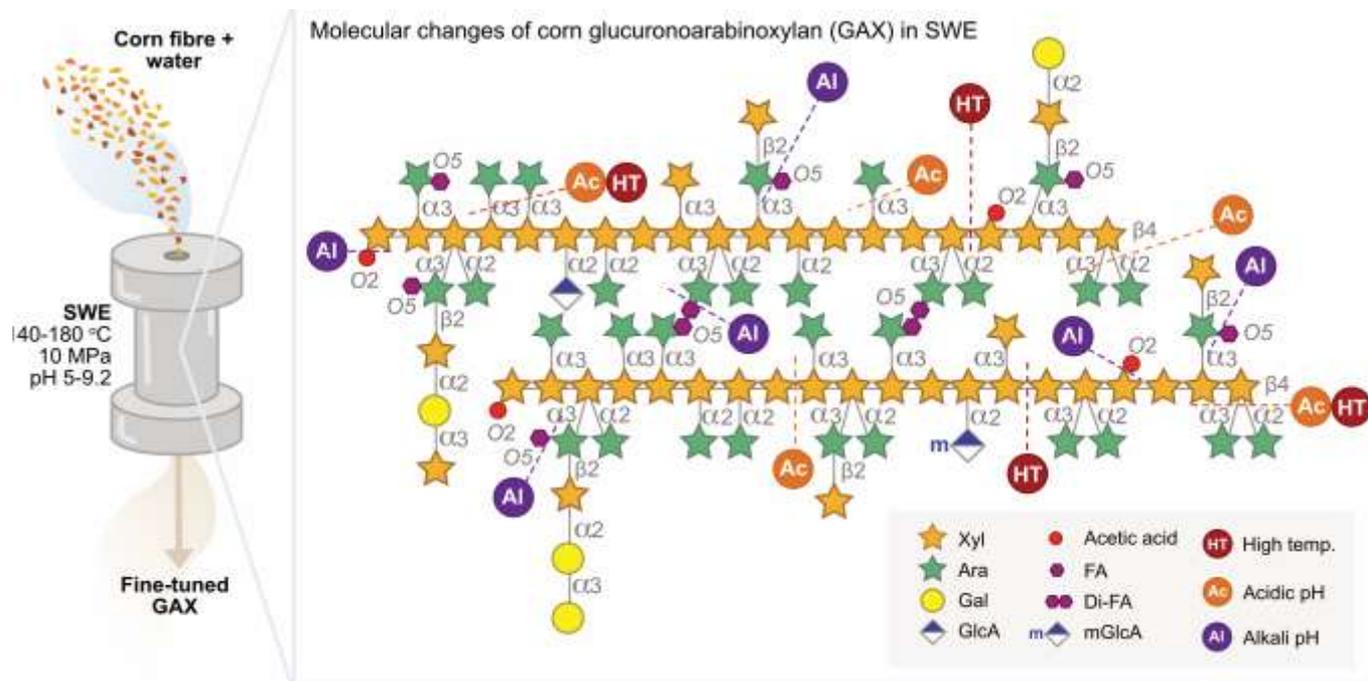


AX with low A/X ratio (0.3-0.5)



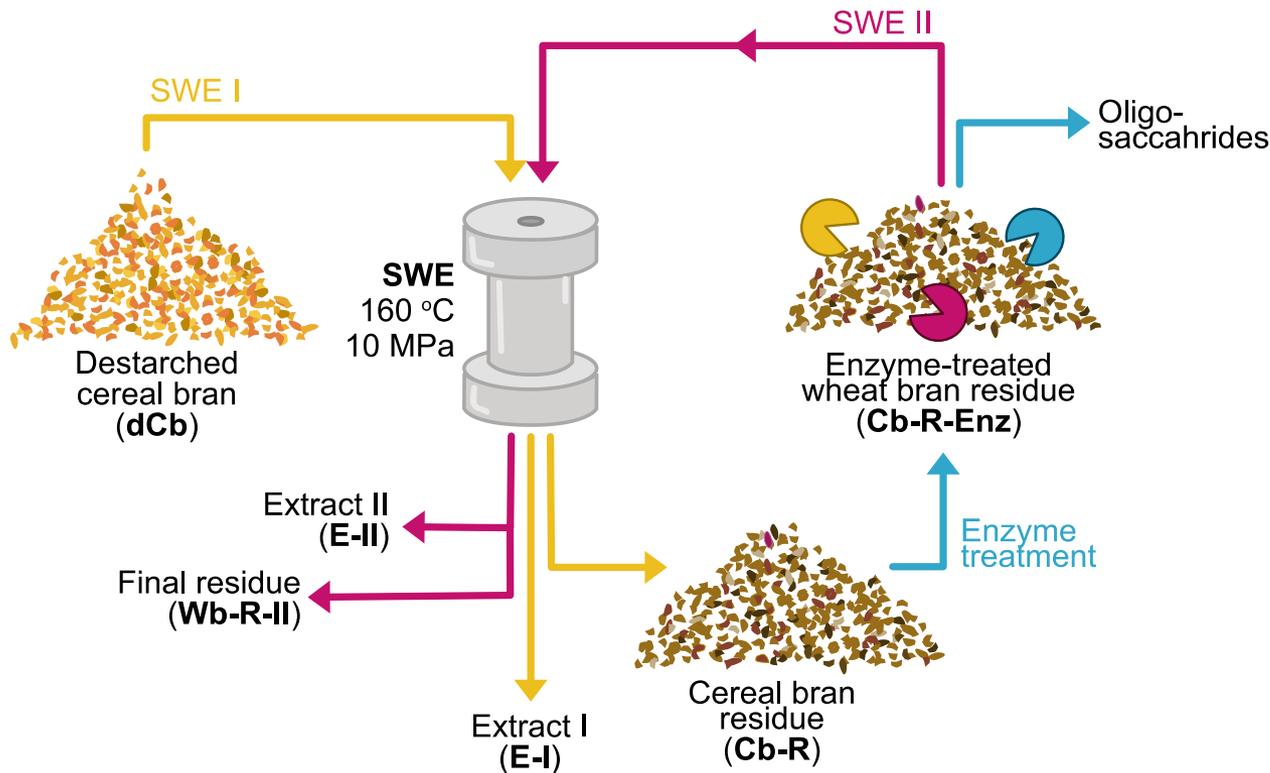
Radical scavenging properties

Cereal source and processing conditions influence molecular structure of F-AX



Integrated bioprocess to release remaining AX in residue

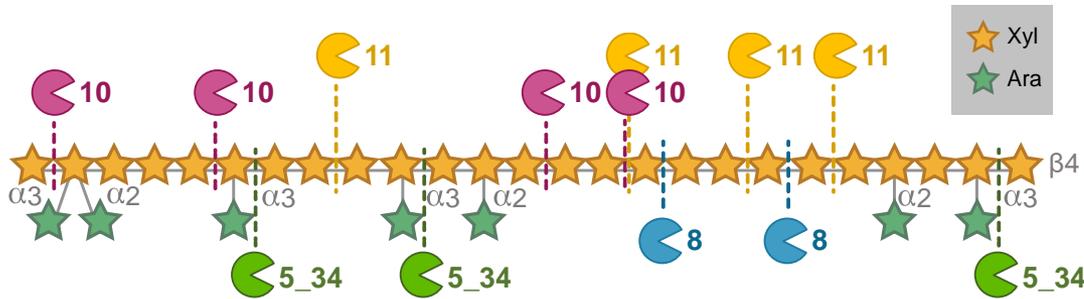
Subcritical water extraction (SWE) and xylanolytic enzymes



- Approx. 43.5 % of AX remain in the residue (R) after SWE I
- Xylanolytic enzymes (xylanases, arabinofuranosidases and FAEs) followed by SWE II

Focus: Xylanases

Family-specific activity of xylanases



WAX (A/X: 0.35)



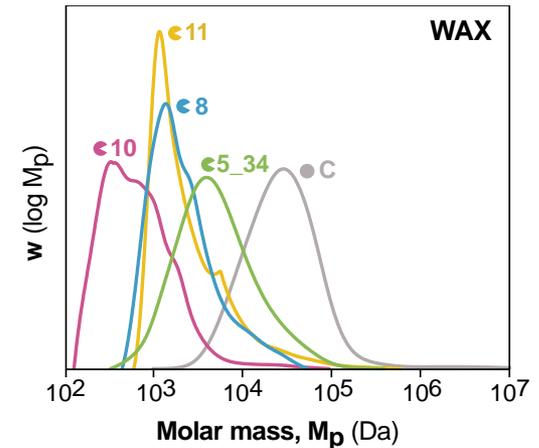
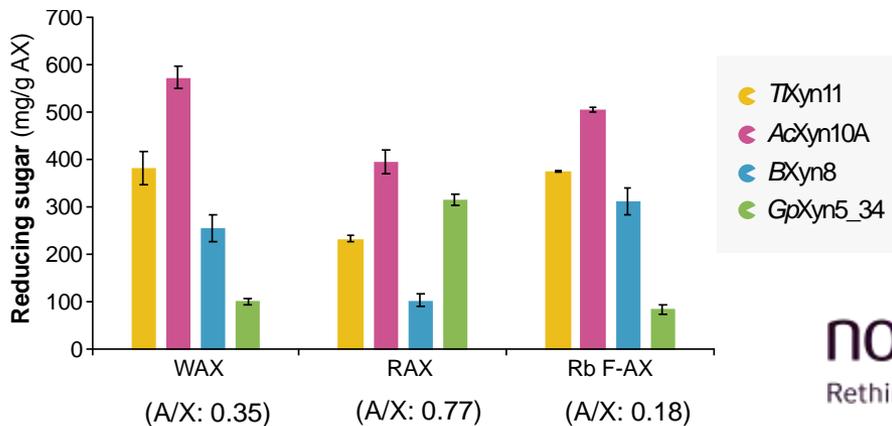
RAX (A/X: 0.77)



Rb F-AX (A/X: 0.18)



Activity on 3 AX substrates with different A/X and FA content



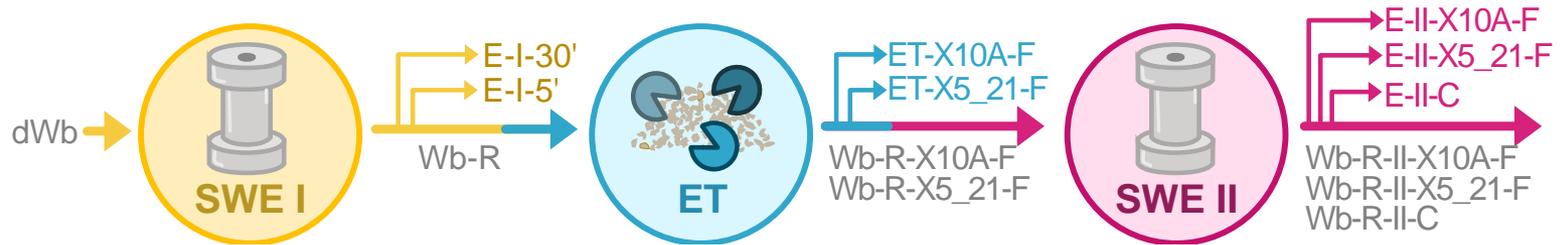
AcXyn10A was most active on all substrates: produces X2 and small oligosaccharides

TlXyn11 was more restricted than the GH10: produces X3 and small oligosaccharides

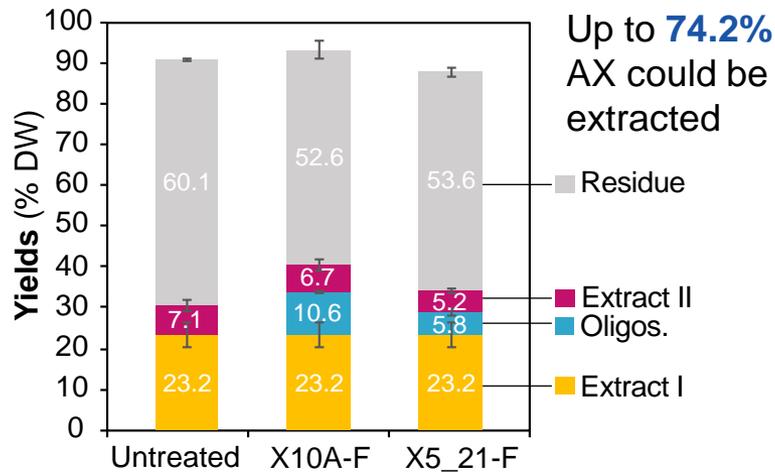
Bxyn8 was most restricted by Araf substitution: produced long linear XOS

GpXyn5_34 required Araf substitution for hydrolysis: produced complex long (A)XOS

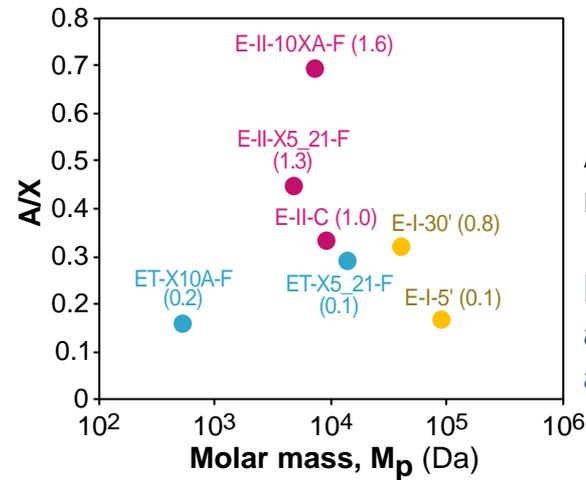
Integrated bioprocess: maximisation and diversification of AX extraction



Extraction yields



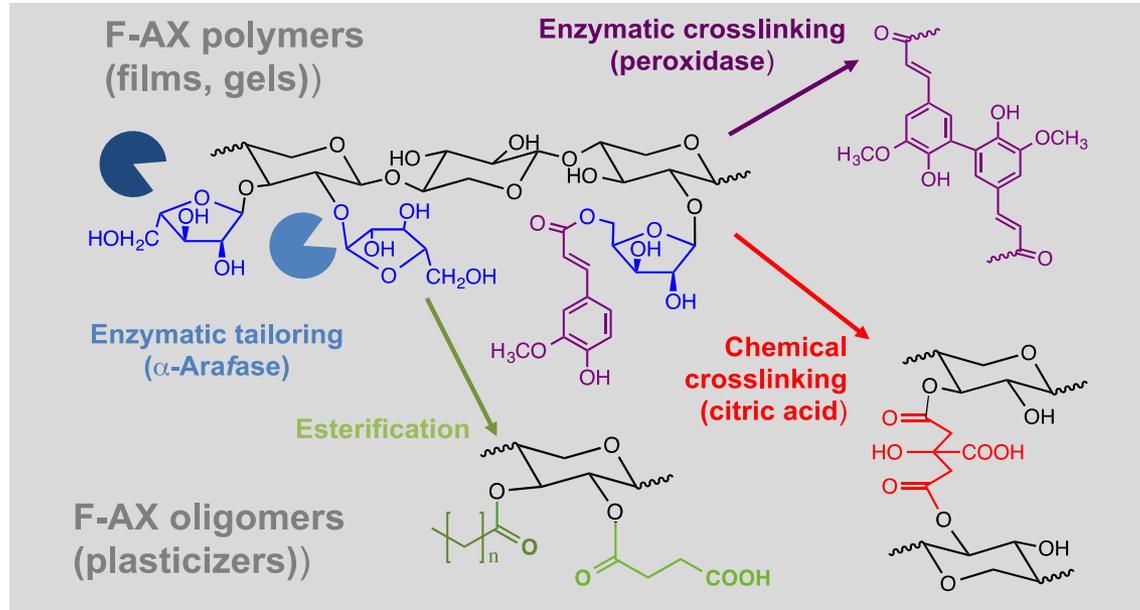
Molecular features



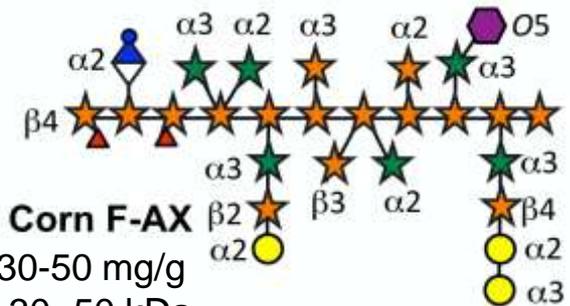
AX fractions with differing molecular structures

Important for material and nutritional applications

Chemo-Enzymatic Valorization of Dietary Fibres from Cereal Brans

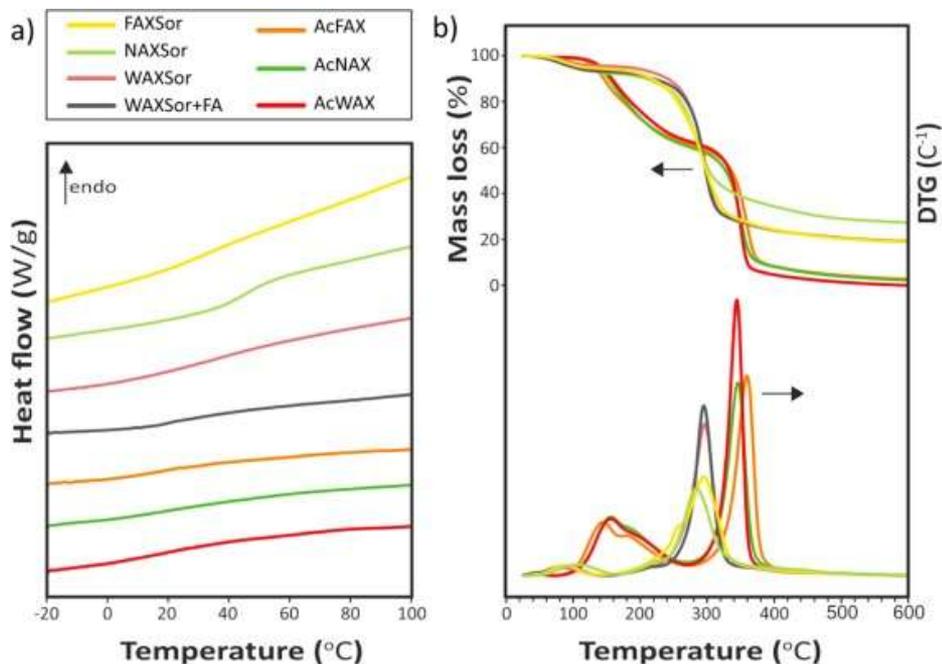


FA: 8-10 mg/g
Mw: 100 kDa



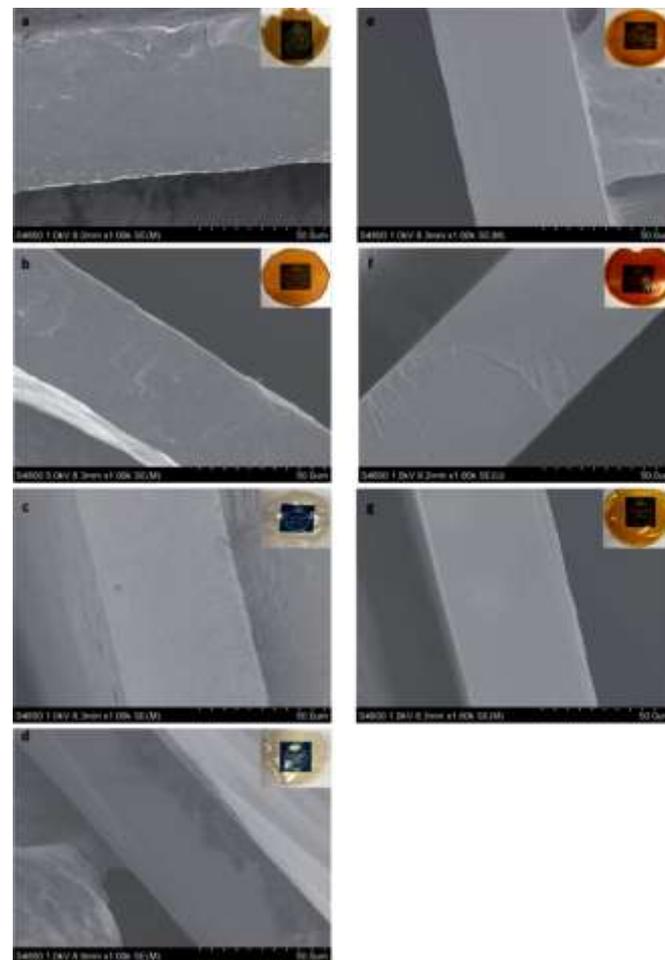
FA: 30-50 mg/g
Mw: 30- 50 kDa

Bio-based films from wheat bran feruloylated arabinoxylan

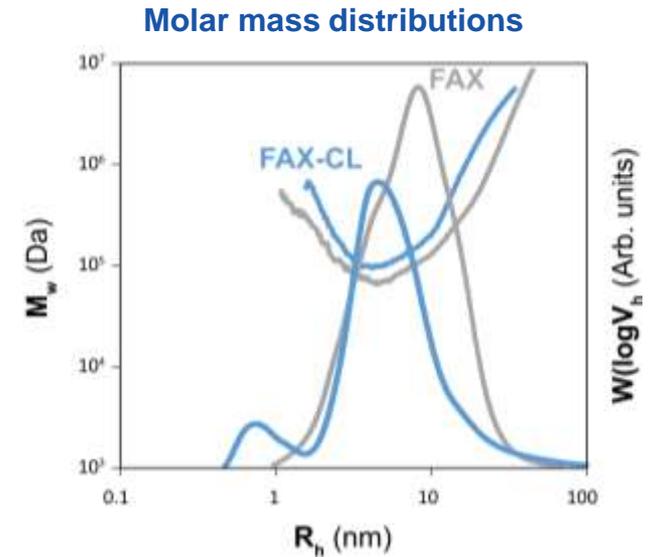
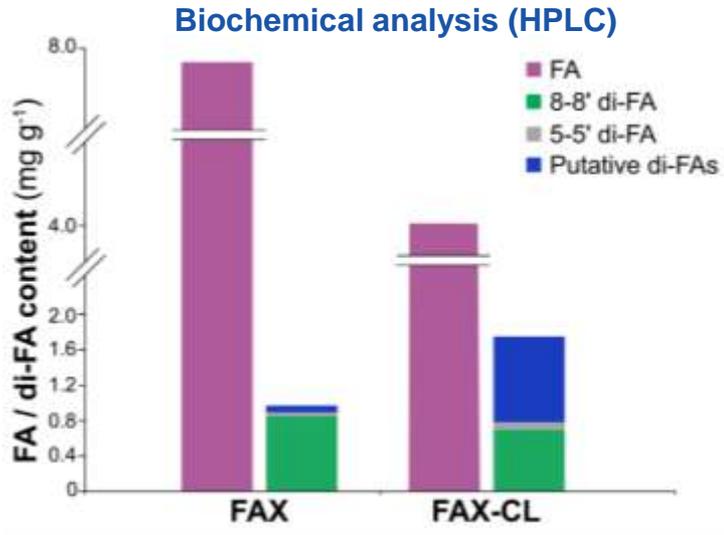
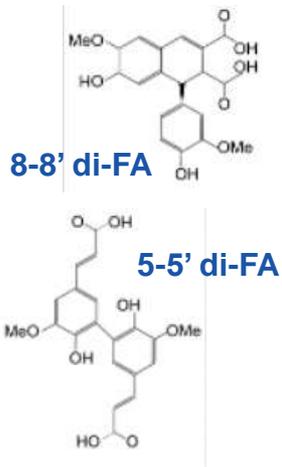
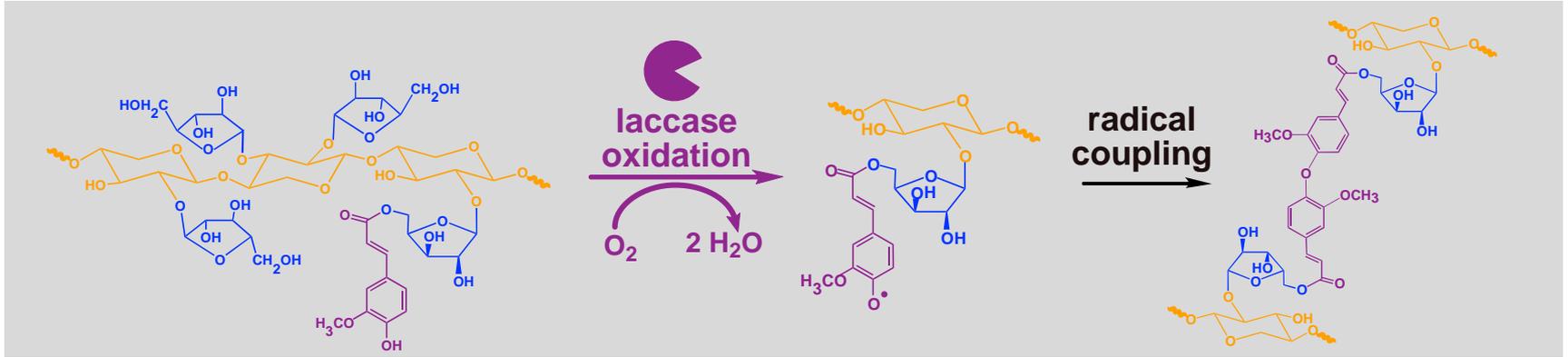


Better bound than free!

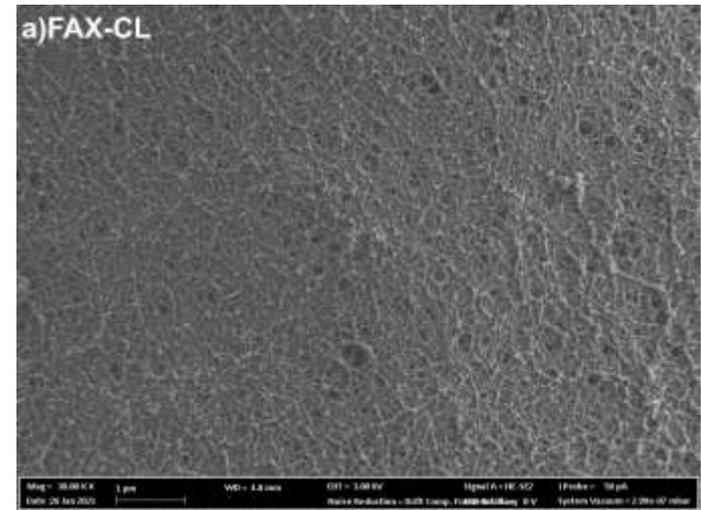
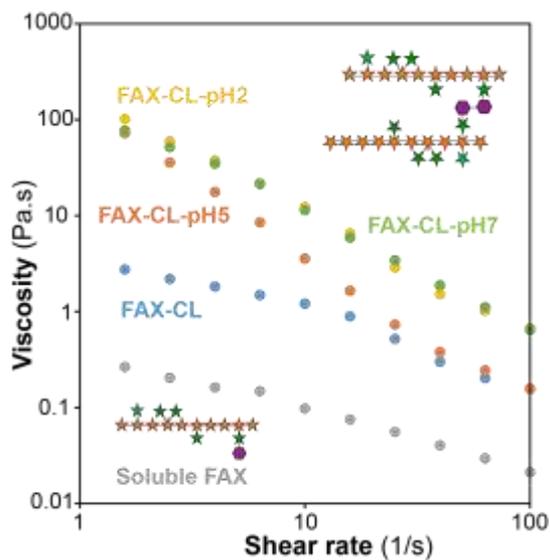
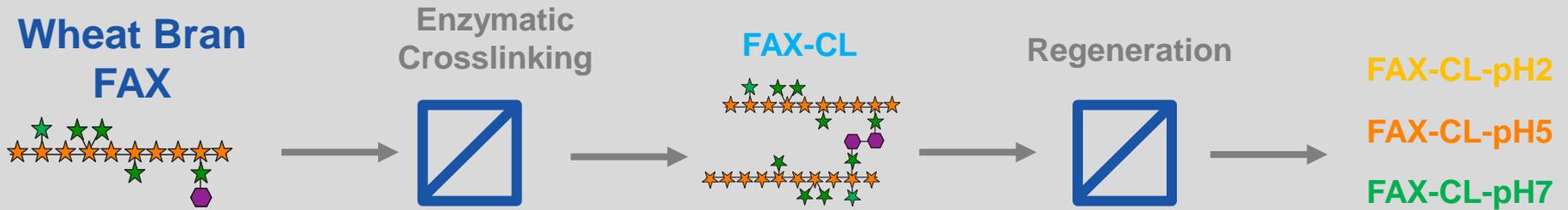
- Higher degree of substitution and molecular weight favour **film properties**
- Bound FA has higher **antioxidant activity** than free FA
- Chemical acetylation improves **thermal stability**



Enzymatic Engineering of F-AX gels from wheat bran

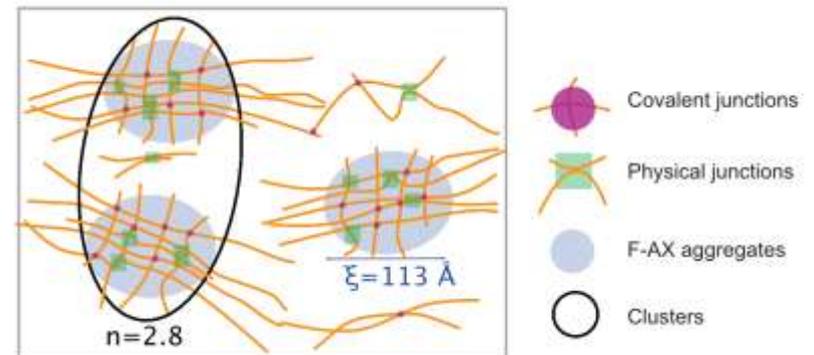
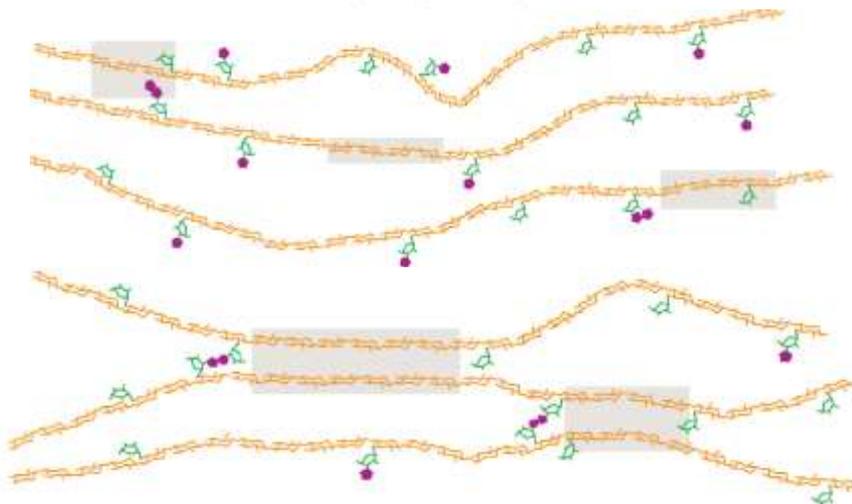
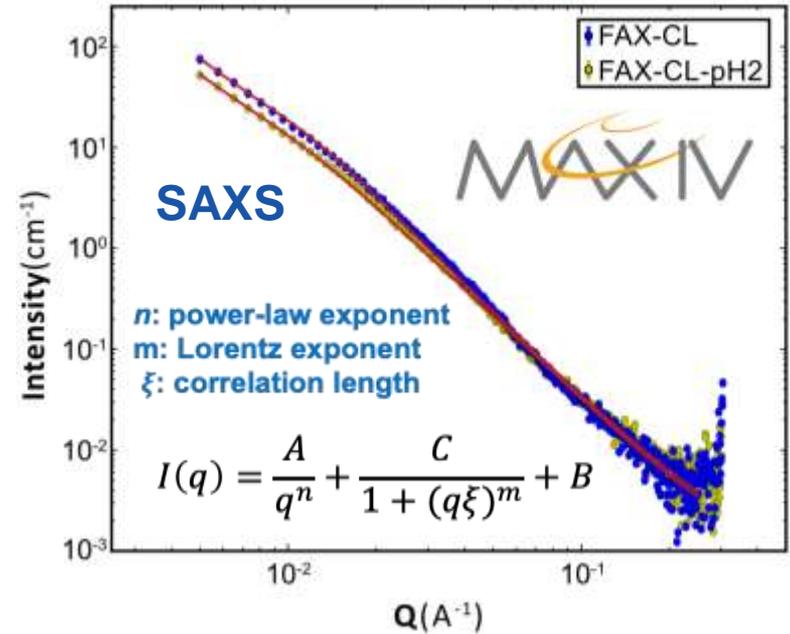
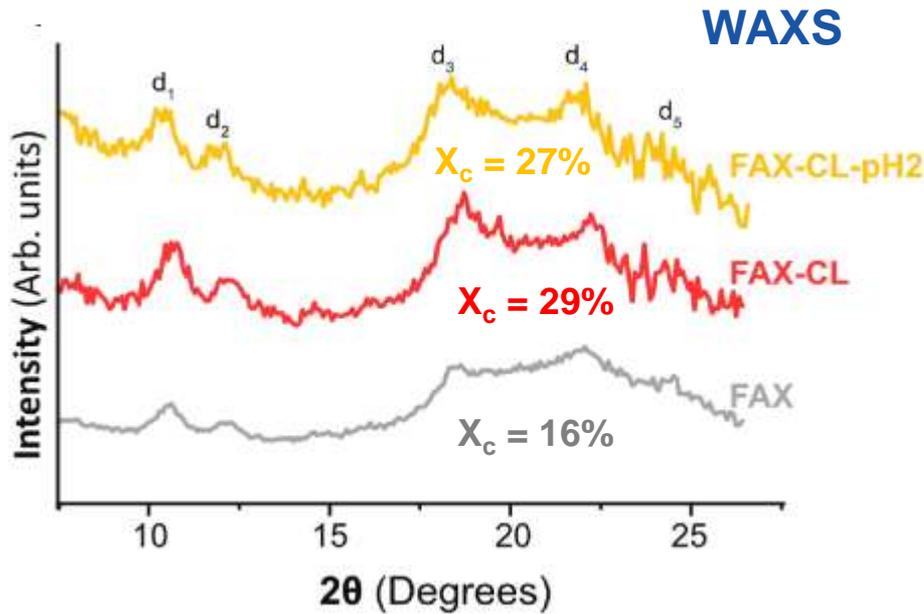


Enzymatic Engineering of F-AX gels from wheat bran



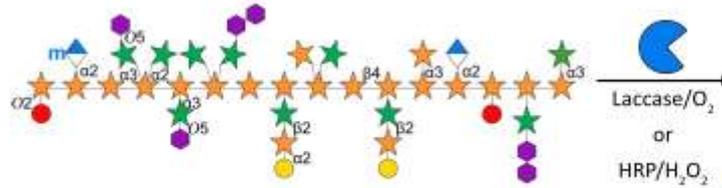
Cryo-SEM gel morphology

Chemical and physical processes influence network assembly



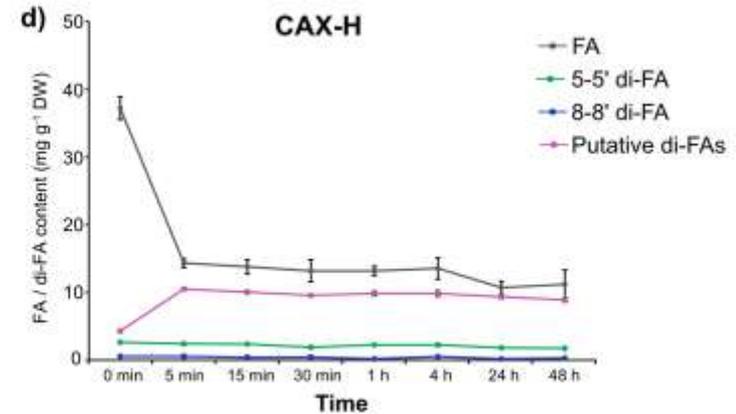
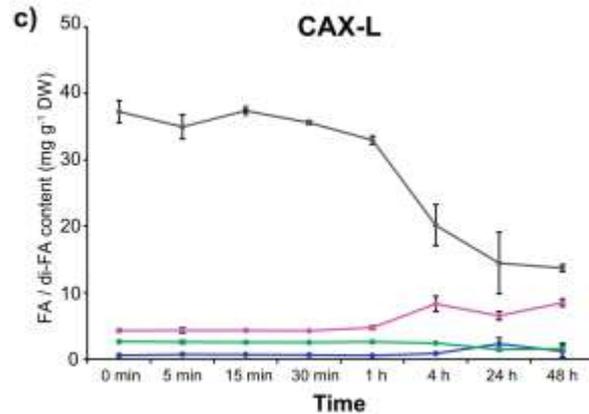
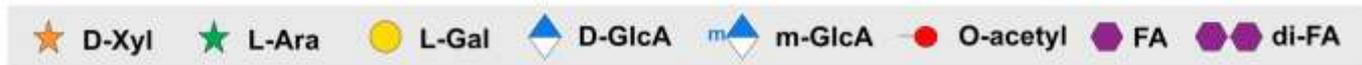
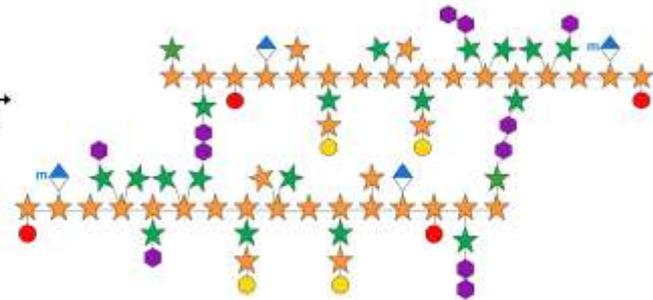
Laccase and peroxidase for crosslinking of corn FAX

a) Corn bran arabinoxylan

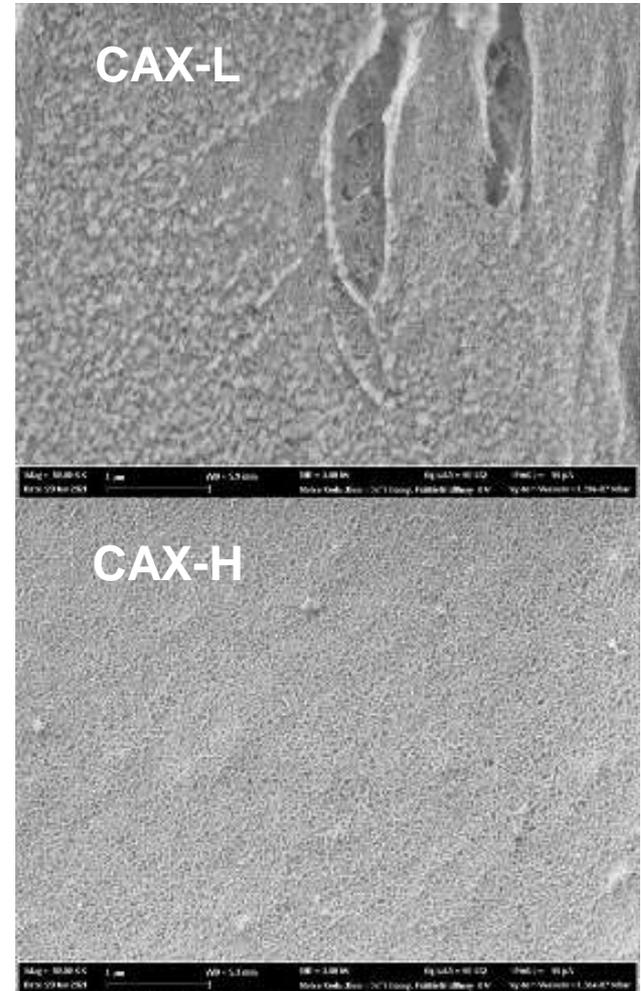
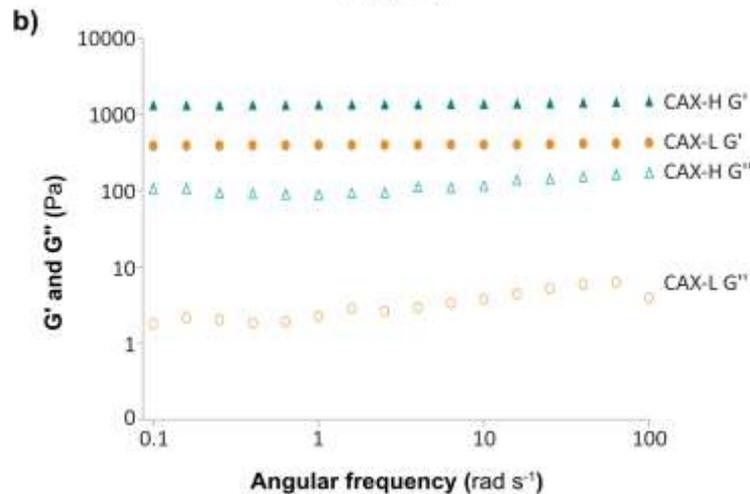
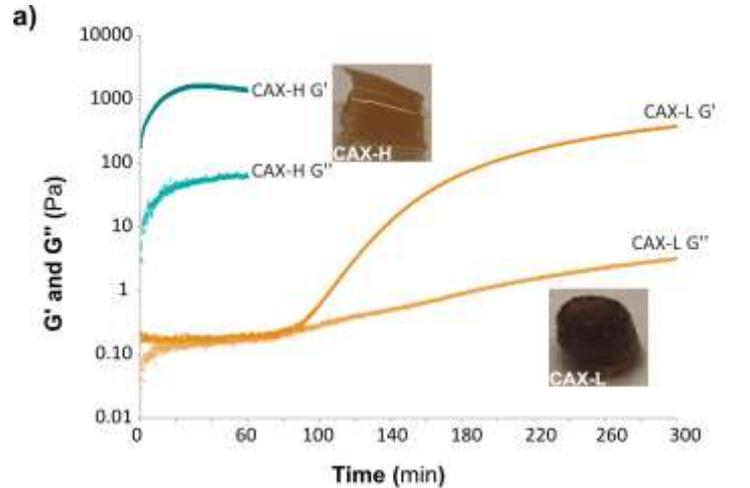


FA: 30-50 mg/g
Mw: 30- 50 kDa

b) Crosslinked corn bran arabinoxylan

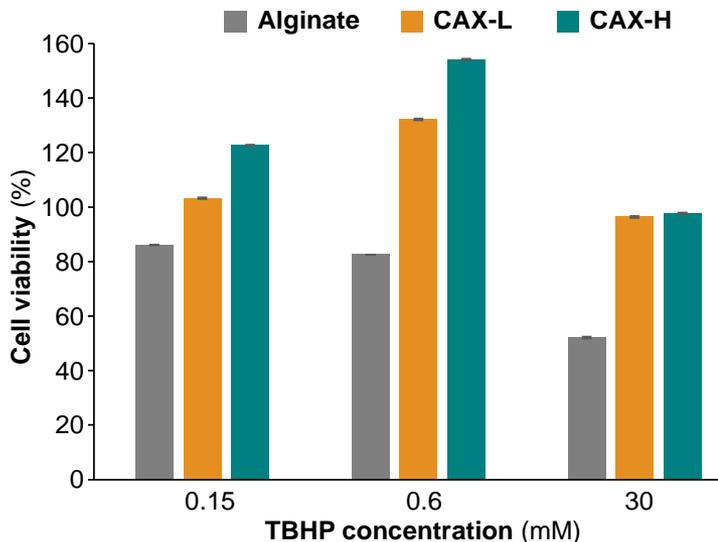
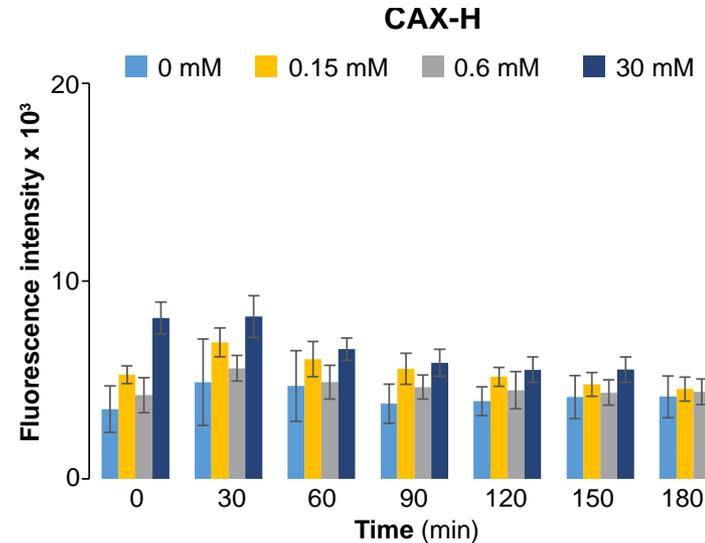
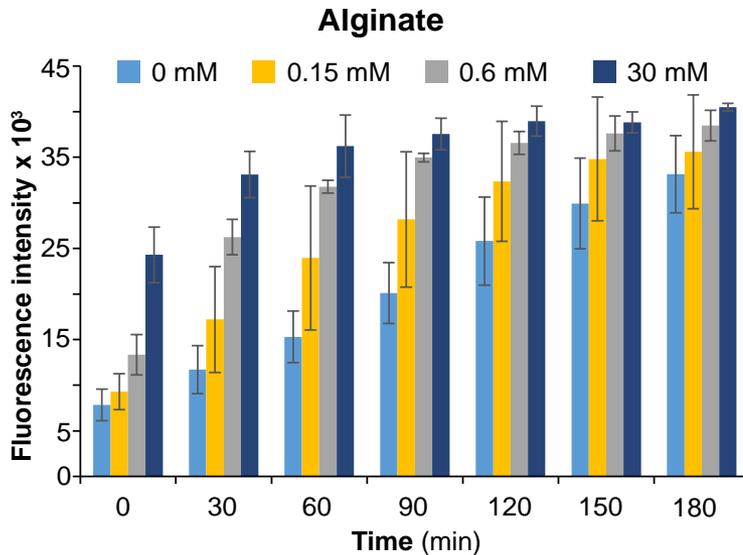


Rheological properties and morphology



Secil Yilmaz-Turan · Francisco Vilaplana · Hydrogels with protective effects against in vitro cellular oxidative stress via enzymatic crosslinking of corn bran arabinoxylan. *ACS Applied Materials and Interfaces Under review*

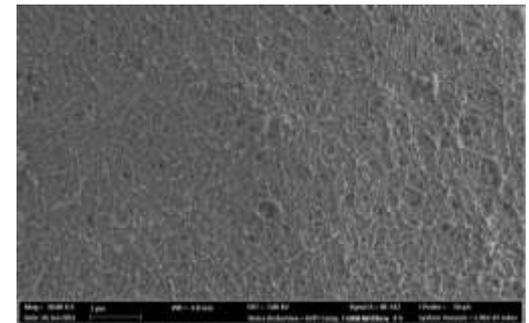
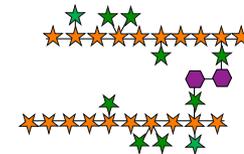
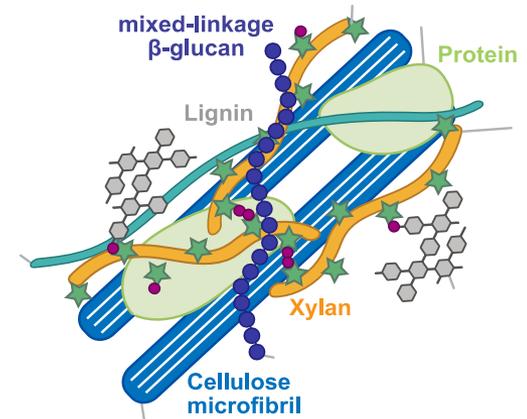
Scavenging Properties Against Reactive Oxygen Species



- Seeding **human epithelial cell line** (HT-29-MTX) on top of the CAX-L and CAX-H hydrogels
- **Cyto-compatibility** and **antioxidant activity** against TBHP-induced oxidative stress.
- Cells cultured on CAX-L and CAX-H **produced lower ROS** for all TBHP concentrations applied
- **Increased cell viability** compared to a reference alginate gel

Take Home Messages

- Feruloylated AX from **cereal sources** as a polymeric matrix for the development of **functional hydrogels** with antioxidant properties
- **Enzymatic oxidative coupling** enables the formation of covalent bridges between the phenolic moieties.
- The **molecular structure** of AX (ferulic acid content, A/X ratio, molar mass) influence the morphology and rheological properties of the hydrogels.
- **Chemical and physical effects** control the mechanisms of hydrogel formation
- The presence of ferulic acid renders hydrogels with protective effects against **cellular oxidative stress**





Acknowledgements



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Sivan



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Özeren



Dr. Diego
Rebaque



Reskandi
Rudjito



Emiia
Heinonen



Questions?

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