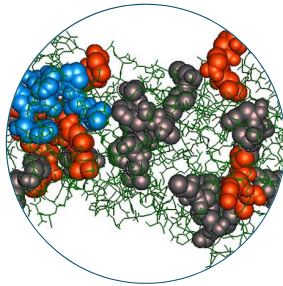


## From (waste) protein to bioactive functional food ingredient

Bioactive Food & Feed Ingredients (BFFI)

Heleen van den Bosch



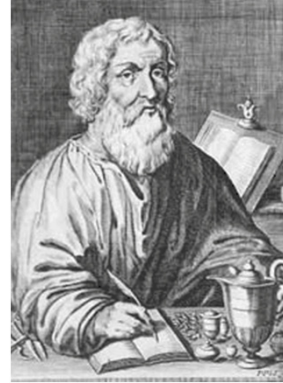
From Food to Food - Sustainable valorisation of agri-food rest raw materials  
14<sup>th</sup> of November - Nofima AS

## Functional foods, nothing new!!!!



## Functional foods, nothing new!!!

- Hippocrates
  - ±460 to ±370 BC
  - the father of modern medicine



"Let your food be your medicine and  
let your medicine be your food"



## Wageningen University & Research

- Combination of university departments and application-directed research institutes
- Five Sciences Groups (several departments and one institute):
  - Animal
  - Agrotechnology & Food
  - Plant
  - Environment
  - Social



## Wageningen Food & Biobased Research

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- Not-for-profit contract research organisation (CRO) of the Agrotechnology and Food Sciences Group
- Activities/Fields:
  - Sustainable innovation in the areas of healthy food, fresh produce chains and biobased materials, chemicals and energy
- > 70% of overall budget is result of acquisition of projects
- 'Customers': SMEs, multinationals, governments, EU, .....
- Business units:   Fresh, Food & Chains  
                          Biobased Products



## Bioactive Food & Feed Ingredients

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- Activities:
  - Development of bioactive peptides / hydrolysates for the prevention or reduction of cardiovascular and diabetes complications
  - Antimicrobial compounds (peptides and other ingredients)
  - Antioxidant compounds (low-grade inflammation)
  - Identification and purification of added value compounds from waste organs / materials



## Bioactive Food & Feed Ingredients

### ■ Expertise:

- *In vitro* hydrolysis of high-potential proteins
  - Over 20 different proteases and protease mixtures have been used in optimizing the bioactivity of proteins.
- Development/Application of miniaturized *in vitro* bioassays for selected enzymes (drug targets):
- Antioxidant assays such as the DPPH and ORAC tests; prevention of 'low grade inflammation'.
- *In vitro* cell assays to test uptake, bioavailability and/or biofunctionality



## functional foods



## Market of functional foods / nutraceuticals

### ■ Trends in pharma and food industries

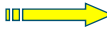


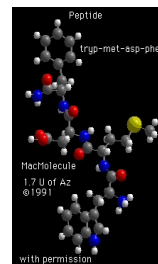
- **Pharmaceutical** example:
  - captopril; ACE-inhibiting drug; blood pressure reduction
- **Nutraceutical** example (application in a clinical setting):
  - IgA in whey powder; neutralising *Clostridium difficile*
- **Functional food** example:
  - drink with antihypertensive peptides, protein-derived

## Market of functional foods / nutraceuticals

- Average age is increasing
- Increased risk of diseases such as CVD, CHD, obesity (MBS), cancer, .....
- Some foods play a role in the onset of diseases
- **However, functional foods can be applied in the prevention of diseases**
  - The global functional foods market is growing at a compound annual growth rate (CAGR) of roughly 6% (Ref: MarketsandMarket)
- **Challenge: Development of functional foods that contribute to a better and healthier life**

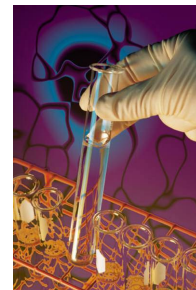
## Disease (prevention) targets

- (Food) protein hydrolysates (processed or via *in vivo* digestion) contain bioactive peptides
- High potential application areas:
  - Antihypertensive activity (drop of blood pressure)
  - Cholesterol / lipid reduction
  - Improving insulin resistance (diabetes)  **Metabolic Syndrome**
  - Reduction of inflammation markers
  - Circumference of waist (obesity)
  - Anti-oxidant activity
  - Cognitive function and stress



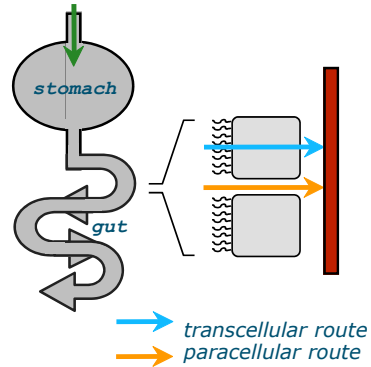
## Functional foods - Considerations

- Bioactivity foreseen in GI-tract or in systemic circulation?
  - Length of bioactive peptides relevant criterion
- Mild activity; pharmaceutical application not intended
- Availability of good biomarker(s)
  - Relevant to the *in vivo* situation
- Expected toxicological implications
  - Which parameters should be studied



## Functional foods - Considerations

- For systemic application:
  - 'The smaller, the better'
  - Bioactivity in GIT allows larger peptides to be applicable
- Smaller: higher chance of presence in source protein
  - Chance decreases with  $n^{20}$
- Smaller: better oral availability
  - >98 % arrives in blood as mono-/di-/tri-peptides



## Functional foods - Considerations

- Why peptides?
  - Many endogenous bioactives are peptides: neurotransmitters, hormones, enzyme inhibitors
  - Broad range of activities
  - No (?) accumulation-related toxicity
- Which peptides are relevant ?
  - Active in gastro-intestinal tract (GIT)
  - Or: small enough to be taken up actively in systemic circulation
  - Or: sufficient passive uptake
- Systemic activity: *The smaller, the better !*

## Functional foods - Considerations

- Many bioactive peptides in proteins are there by coincidence (ACE inhibitors, bile acids/cholesterol binders)
- However: Concentration sufficient for *in vivo* activity?
  - Occurrence increases exponentially with decreasing peptide length
    - Chance to exactly match a bioactive sequence is much higher for smaller peptides
  - Release of bioactive peptides by normal, endogenous digestion (pepsin, (chymo)trypsin, etc.) is far from optimal
    - Normal digestion should deliver free amino acids; building blocks for the body
- Therefore, *in vivo* activity is often not to be expected



## Strategy





## Strategy

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### ■ Strategy:

- Search for high-potential protein sources by an *in silico* approach
- *In vitro* hydrolysis of high-potential proteins
- Development/Application of miniaturized *in vitro* bioassays for selected enzymes/proteins
- Testing/Optimizing hydrolysates for enzyme-inhibiting activity
- If necessary: partial purification of active peptides

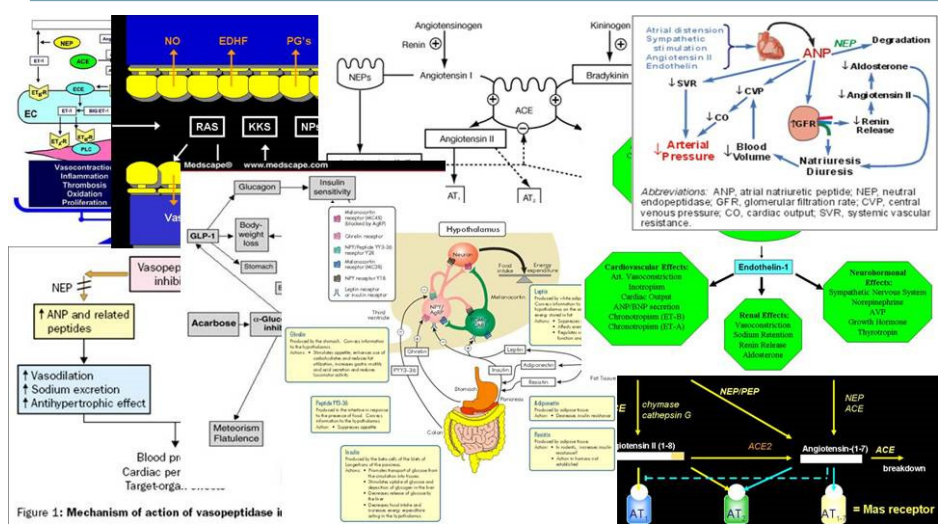
## Strategy

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### ■ Strategy continued:

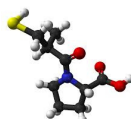
- *In vivo* experiments with hydrolysates that show significant inhibiting activity; animal and, if successful, human studies (in collaboration)
- Design and formulation of functional food products
  - Peptides have a bitter taste, addition of aroma and or masking compounds is needed

## Strategy

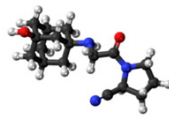


## Strategy

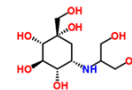
- **NB: targets of drugs; chosen by the pharmaceutical industry**
- **Examples:**
  - Angiotensin-Converting-Enzyme (ACE) inhibitors such as Captopril
  - DiPeptidyl Peptidase-4 (DPP4) inhibitors such as Vildagliptin
  - $\alpha$ -glucosidase inhibitors such as Voglibose



Captopril



Vildagliptin



Voglibose



## From protein to functional food ingredient



## Potential protein sources

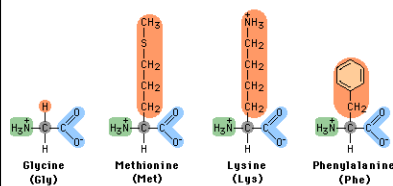
- Sources (bulk, economically feasible):
  - **Animal:** structure and mobility proteins (milk, egg, collagen, keratin, muscle, .....
  - **Plant:** storage and structure proteins (soy, wheat, pea, maize, oat, rice, .....
  - **Waste streams** (animal, plant, ....)



## Amino acids: Building blocks of proteins

■ Amino acid characteristics:

- 20 naturally occurring
- Some derivatives occurring
- Identical basic structure
- Different R-groups (neutral, hydrophobic, positive, negative)



Name	Abbrev.	Molecular weight	Name	Abbrev.	Molecular weight
<b>NEUTRAL + HYDROPHOBIC</b>			<b>NEUTRAL + POLAR</b>		
Alanine	Ala	A 89	Glycine	Gly	G 75
Proline	Pro	P 115	Serine	Ser	S 105
Valine	Val	V 117	Threonine	Thr	T 119
Leucine	Leu	L 131	Cysteine	Cys	C 121
Isoleucine	Ile	I 131	Asparagine	Asn	N 132
Methionine	Met	M 149	Glutamine	Gln	Q 146
Phenylalanine	Phe	F 165	Tyrosine	Tyr	Y 181
Tryptophan	Trp	W 204			
<b>ACIDIC</b>			<b>BASIC</b>		
Aspartic Acid	Asp	D 133	Arginine	Arg	R 174
Glutamic Acid	Glu	E 147	Histidine	His	H 155
			Lysine	Lys	K 146

essential amino acids are shown on coloured background

## Hydrolysis of proteins with proteases



Degree of Hydrolysis (DH)

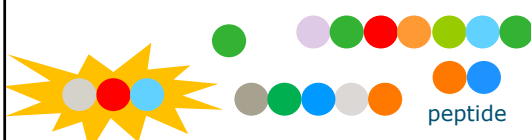
Level of cutting

DH = 1 : intact chain

DH = 25 : average peptide length is 4



✂ **Hydrolysis** (▽) = cut proteins in smaller parts i.e. peptides with foodgrade proteases



Hydrolysate (mixture of peptides)

**ACE - inhibiting peptide**



## Peptide preparation routes

- Isolation from natural resources
- 'Anabolic' route -> Antimicrobials
  - Biotechnological production
  - Chemical synthesis
- 'Catabolic' route -> Functional ingredients / Nutraceuticals
  - Proteolysis of bulk proteins accepted way of processing in food industry
    - At least nutritional value
    - Added value: based on particular bioactivity



## Suitable proteins: rich in bioactive peptides

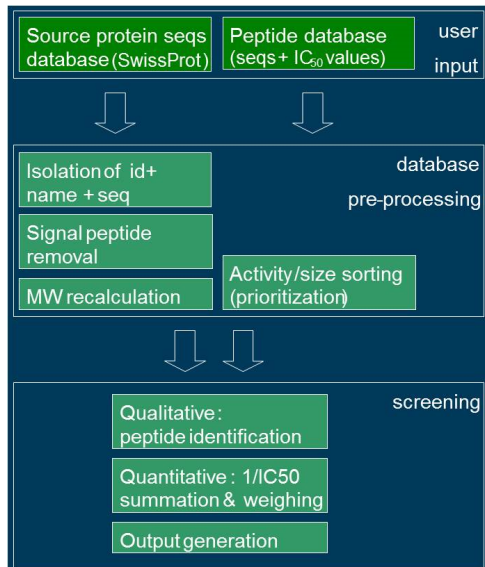
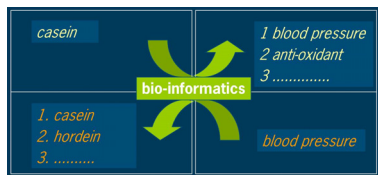
- Classical method: empirical
  - Labour-intensive, 'trial and error'
- Rational method: application of bio-informatics
  - Rapid *in silico* screening
  - Requires sequences & software



## WFBR bioinformatics screening software

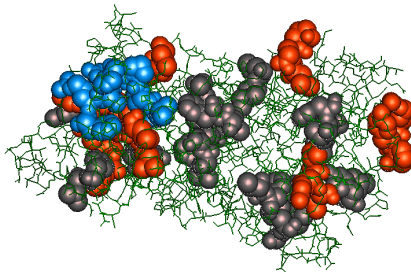
- Procedure to screen protein (and DNA) databases against bioactive peptides (1995-2005):

- Possible searches:



## Hydrolysis of proteins with proteases

- Example in silico screening :  $\beta$ -Lactoglobulin
  - Part of amino acid chain (total 178 residues)
    - In vivo* released peptides may result in blood pressure decrease



## BIOPEP database

- Biopep database  
<http://www.uwm.edu.pl/biochemia/index.php/pl/biopep>

→ Contains many bioactivity properties of peptides

Peptide Data	2617	synthetic fr. of human beta-CN (99-101) ACE inhibitor	VMP	345.4480	345.1604	29.00
Peptide Data	2618	synthetic fr. of human beta-CN (97-101) ACE inhibitor	GRVMP	558.6880	558.2824	250.00
Peptide Data	2619	synthetic fr. of human beta-CN (92-101) ACE inhibitor	TVYTKGRVMP	1151.3750	1150.6014	38.00
Peptide Data	2620	synthetic fr. of human beta-CN (77-81) ACE inhibitor	PVPQP	536.6150	536.2820	110.00
Peptide Data	2621	synthetic fr. of human beta-CN (72-77) ACE inhibitor	PAVVLP	594.7390	594.3610	45.00
Peptide Data	2622	synthetic fr. of human beta-CN (65-68) ACE inhibitor	NILP	455.5410	455.2629	560.00
Peptide Data	2623	synthetic fr. of human beta-CN (63-68) ACE inhibitor	PQNILP	680.7890	680.3729	440.00



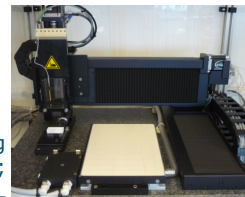
## Miniaturized microtiter plate assays

- Assays available for the human enzymes:
  - ACE; cardiovascular system; blood pressure
  - DPP4; glucose metabolism; insulin action
  - $\alpha$ -Glucosidase; glucose absorption in intestine
  - CETP
  - Lp-PLA2
  - COX



Robotic liquid handling system for automated enzyme / immunochemical assays

- Readily introduced:
  - eNOS
  - NADH Oxidase
  - sPLA2



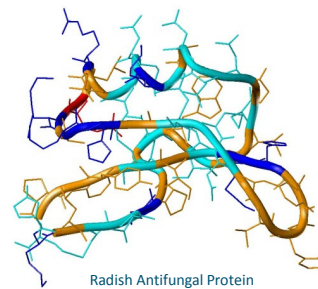
Microarrayer for printing proteins on substrates; volumes down to 100 pL



## Miniaturized microtiter plate assays

- Antimicrobial compounds (peptides); various projects executed such as an EU project on alternative AMPs in food products
  - Alternatives to chemical antibiotics and inspired by increasing antibiotic resistance
  - Miniaturised microbial assays (bacteria, fungi, yeasts) and toxicity assays with eukaryotic cells (e.g. erythrocytes)
- Other antimicrobial compounds (such as glycosinolates and alkaloids) can be tested as well

- AIR2-CT94-1356 (1994-1998) Agro-Industrial applications of antifungal proteins from plant seeds
- EU FAIR CT97-3135 (1996-2000) Antimicrobial peptides - Studies Aimed at Application in Food and Food Products



## Miniaturized microtiter plate assays

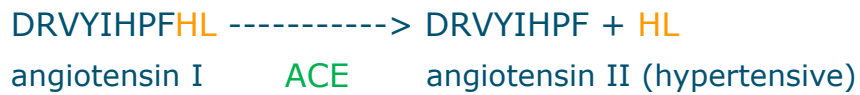
- Antioxidant compounds in relation to 'low-grade inflammation'; various diseases linked to this status
  - Antioxidant *in vitro* assays available



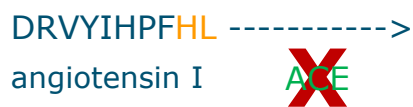


## ACE mechanism

- Angiotensin Converting Enzyme (ACE) converts angiotensin I to angiotensin II => blood pressure ↑

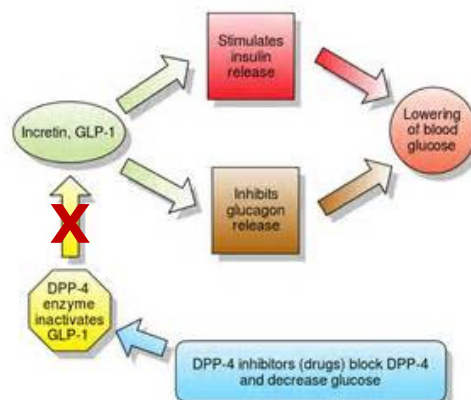


Inhibition of ACE: antihypertensive effect = bloodpressure ↓



## DPP4 mechanism

- GLP-1 is inactivated by DiPeptidyl Peptidase-4 (DPP4)
- ↑ GLP-1 → ↑ insulin → faster uptake of glucose from the blood



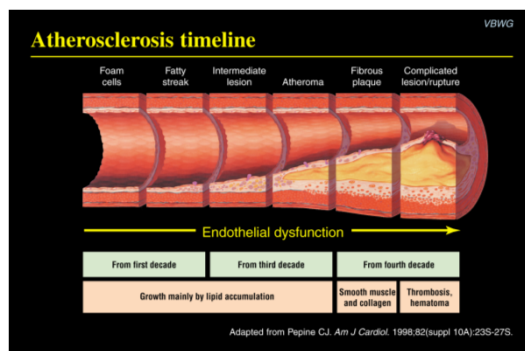
## Metabolic syndrome



## Metabolic syndrome

- The Metabolic Syndrome constitutes significant risk for atherosclerosis

- Atherosclerosis major contributor to cardiovascular disease (CVD)
- CVD major cause of death (33%) in The Netherlands



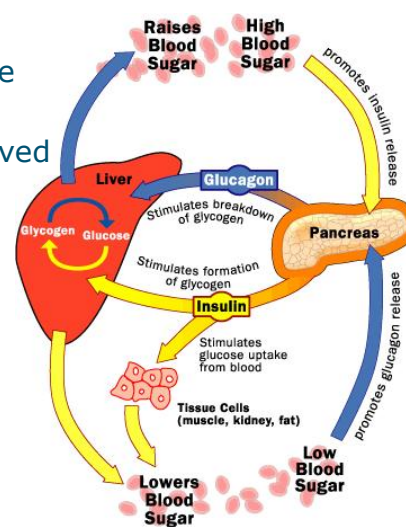
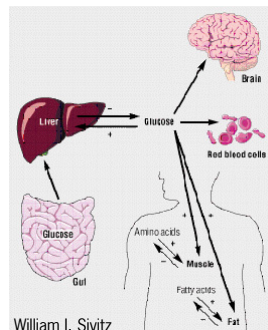
## Metabolic syndrome

- Also a risk factor for Type 2 Diabetes mellitus (T2DM)
  - Diabetes is a chronic metabolic disorder that **affects about 8.5% of the population** in Europe (in 2010 source: [www.idf.org/diabetesatlas](http://www.idf.org/diabetesatlas)) and accounts for **over \$100 billion in medical costs**
  - Type 2 diabetes, a metabolic disorder ( $\pm 90\%$ ; generally after the age of 40) involves progressive development of insulin resistance leading to hyperglycemia



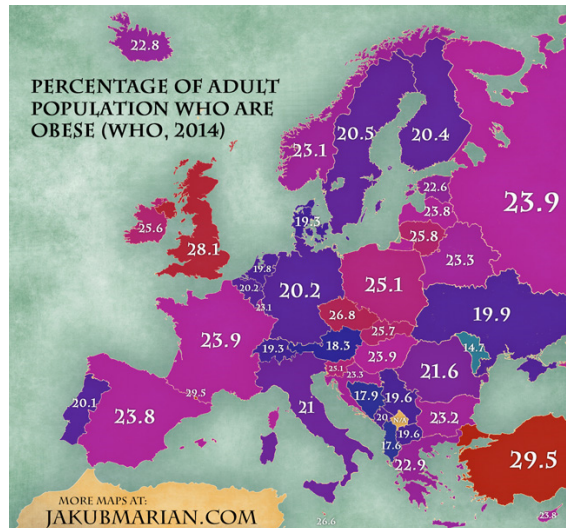
## Metabolic syndrome

- Type 2 Diabetes mellitus
  - Regulation of blood glucose levels
  - Major organ systems involved



## Obesity in Europe

- Obese: BMI > 30



BMI = Body Mass Index



## Metabolic Syndrome

- How to combat risk factors?

- Drugs
- Physical activity
- Reduced caloric intake
- Consumption of mildly bioactive (preventive) functional foods/food ingredients



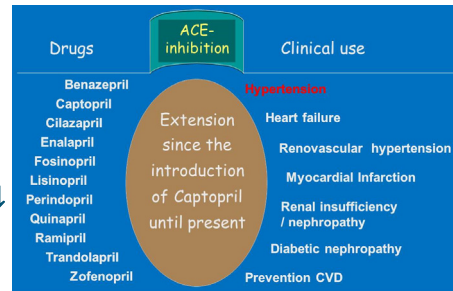
"Metabolic Syndrome may be treatable with Malaria drug"

- However, complex relationships exist between metabolic pathways involved in the regulation of the various risk factors of the MBS: Which enzymes/proteins to target?



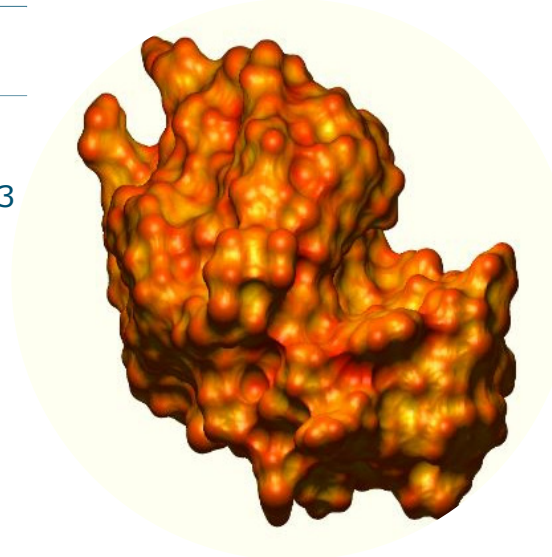
## Combat the Metabolic Syndrome

- ACE is a regulator in blood pressure homeostasis
- ACE-inhibiting drugs also show beneficial effects on:
  - angiotensin-II ↓
  - bradykinin ↑
  - hypertension ↓
  - endothelial function ↑
  - insulin-resistance ↓
  - inflammatory responses ↓
  - individual health profile ↑



## Example

Development of NWT-03  
from lysozyme



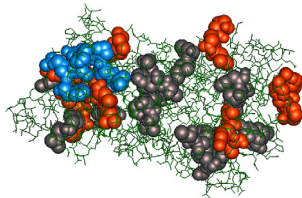
## Development of NWT-03

- Several sequential projects (started in 2003, still ongoing) in collaboration with:
  - Newtricious BV
  - Clinical Pharmacology (University of Groningen)
  - Maastricht University
  - Aroma Uden BV
  - Bouwhuis Enthoven BV
- Projects:
  - EU EggPressure
  - FND metabolic syndrome
  - FND NWT03
  - Characterization



## Example: antihypertensive egg hydrolysate

- *In silico* score with **priority on shortest peptides**
  - The lower the value, the better the theoretical activity



```

1      10      20      30      40
MKCLLLALALTCGAQALIVTQTMKGLDIQKVAGTWYSLAMAASDISL
50      60      70      80      90 >>> 178
LDAQSAPLRVYVEELKPTPEGDLEILLQKWENGECAQKKIIEK.....
  
```

Example: beta-lactoglobulin

- Of all egg proteins **lysozyme** had the best score

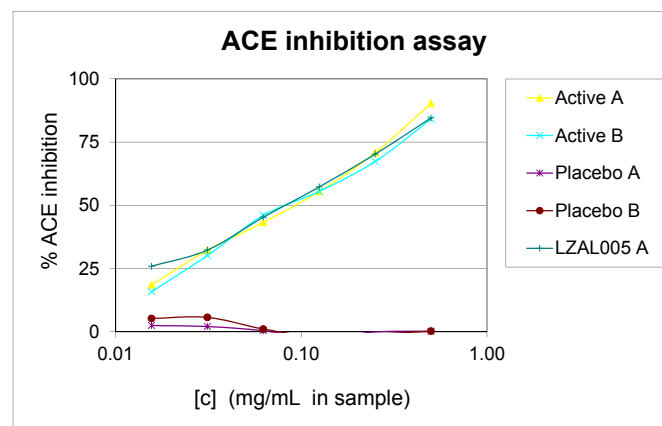


## Development of NWT-03

- Hydrolysis of lysozyme with approximately 20 different food grade proteases and protease mixtures
  - Percentage and hydrolysis time optimized
- Sources of enzymes: bacterial, fungal, plant, mammalian
- Characterization / Purification of hydrolysates by:
  - C18 reverse phase HPLC (analytical and preparative)
  - Size-Exclusion Chromatography (specific for peptide separation)
  - Cation-/Anion exchange chromatography
  - Membrane ultra- and nano-filtration
  - LC-Mass-Spectrometry analyses to identify peptide amino acid sequences

## NWT-03: ACE inhibition assay

- IC<sub>50</sub> ACE inhibition = 0.085 mg/mL



### Example: antihypertensive egg hydrolysate

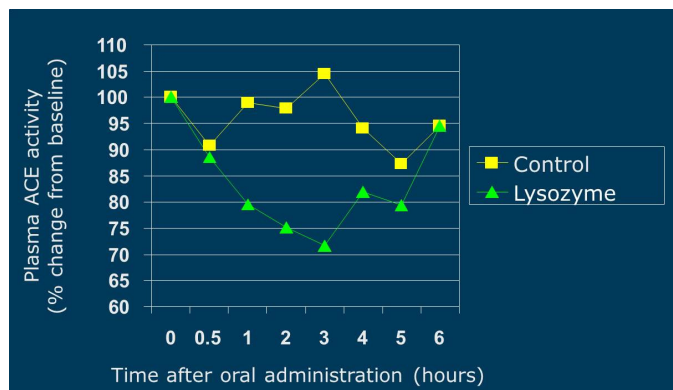
- Acute effect of Lysozyme hydrolysate (NWT-03) on systolic blood pressure in anaesthetized Spontaneously Hypertensive Rats (SHR)



Part of this study has been executed in the framework of EU-CRAFT EGGPRESSURE, QLKT1-CT-2002-71943

### Example: antihypertensive egg hydrolysate

- Acute effect of Lysozyme hydrolysate (NWT-03) on plasma ACE activity in anaesthetized Spontaneously Hypertensive Rats (SHR)

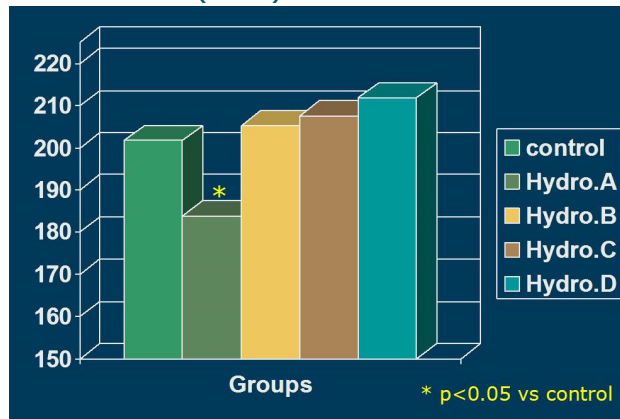


Part of this study has been executed in the framework of EU-CRAFT EGGPRESSURE, QLKT1-CT-2002-71943



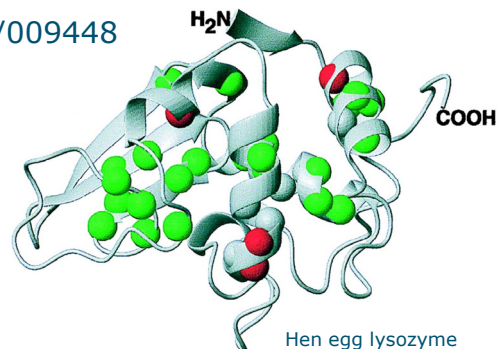
## Example: antihypertensive egg hydrolysate

- Long-term (2 months) effect of Lysozyme hydrolysate (A; NWT-03) on systolic blood pressure in Spontaneously Hypertensive Rats (SHR)



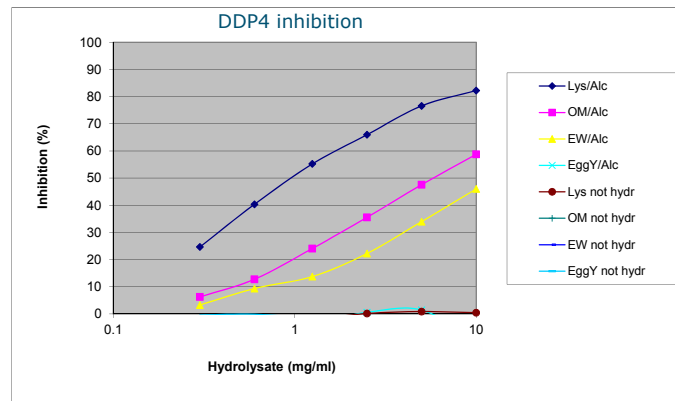
## Example: antihypertensive egg hydrolysate

- Patent application:
  - Antihypertensive functional food products
  - Amerongen, A. van; Beelen, M.J.C.; Bent, A. van der; Buikema, J.H.; Gilst, W.H. van; Loonen, M.H.J.; Merck, K.B.; Nelissen, J.; Thielen, W.J.G.; Togtema, K.A.
  - Patent nr. WO 2006/009448



## NWT-03 also inhibitor of DDP4

- Hydrolysate has inhibitory effect on both ACE and DDP4 activity

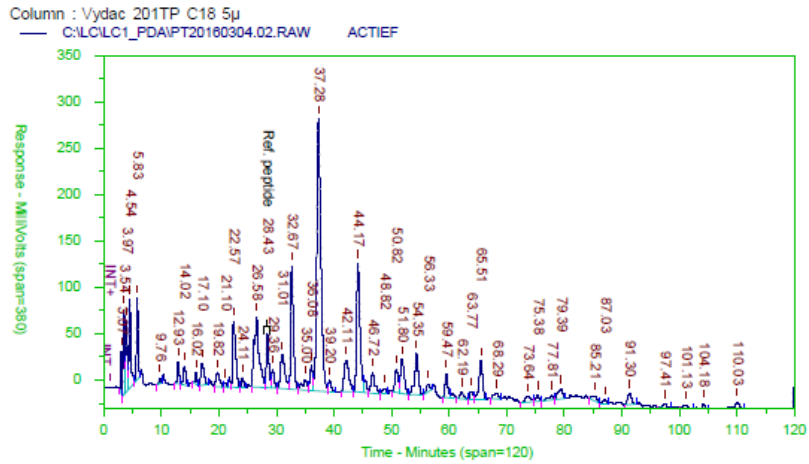


## Purification & characterization

- Further purification of active peptides is only possible if a cost-efficient process can be developed
  - Often not cost-efficient
  - Full hydrolysate used as functional food ingredient
- Purification and characterization of the hydrolysate can be used for:
  - IP purposes
  - Quality Assurance of the product

## Example: lysozyme hydrolysate

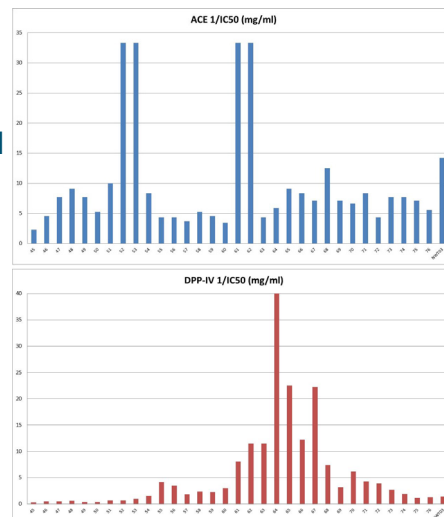
### ■ Purification of enzyme inhibiting peptides



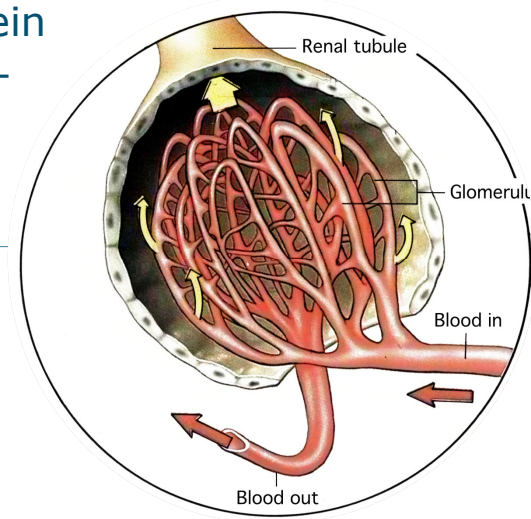
## Example: lysozyme hydrolysate

### ■ Purification of enzyme inhibiting peptides from the NWT-03 hydrolysate

- Column fractions tested in miniaturized inhibition assays for Angiotensin Converting Enzyme (ACE) and DiPeptidylPeptidase-4 (DPP4)



## Effect of egg protein hydrolysate (NWT-03) on renal function



## Effect of NWT-03 on renal function

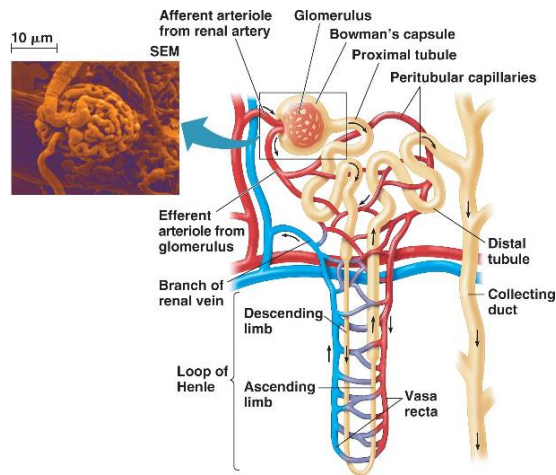
- Effect NWT-03 and drug vildagliptin on renal function in Zucker Diabetic Fatty (ZDF) rats



Wang Y, Landheer S, van Gilst WH, van Amerongen A, Hammes H-P, Henning, RP, Deelman, LE, and Buikema, H. (2012). Attenuation of Renovascular Damage in Zucker Diabetic Fatty Rat by NWT-03, an Egg Protein Hydrolysate with ACE- and DPP4-Inhibitory Activity. PLoS ONE 7(10): e46781

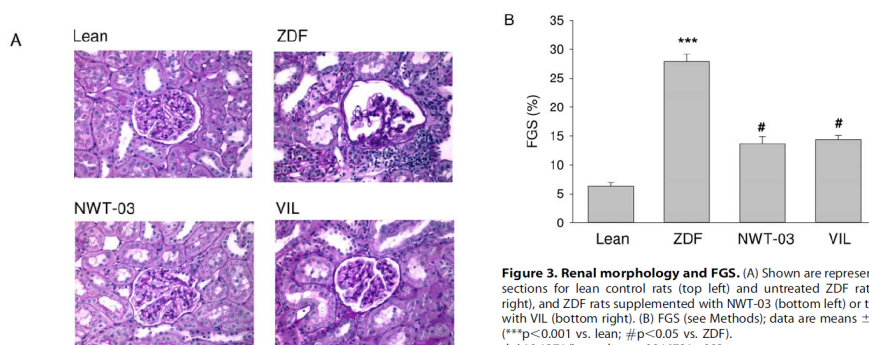
## Effect of NWT-03 on renal function

### Focal glomerulosclerosis (FGS)



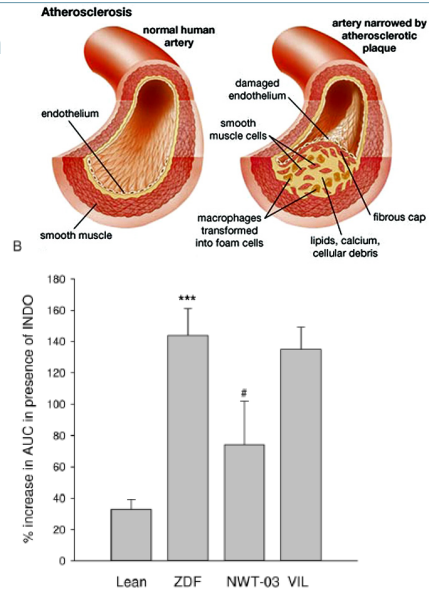
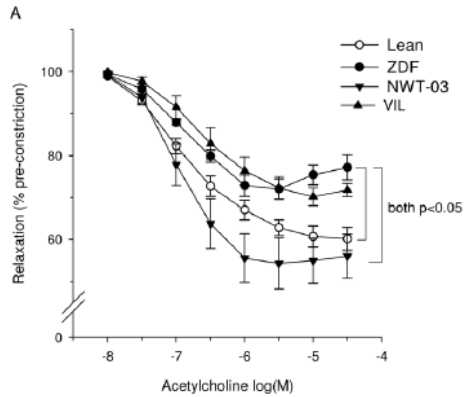
## Effect of NWT-03 on renal function

- Beneficial effect of NWT-03 on focal glomerulosclerosis (FGS) as compared to untreated ZDF rats



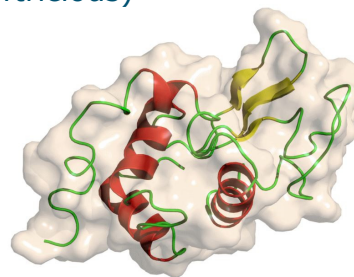
## Effect of NWT-03 on renal function

- Beneficial effect of NWT-03 on aorta endothelium-dependent relaxation (EDR) as compared to untreated and vildagliptin-treated ZDF rats



## Egg lysozyme hydrolysate (NWT-03)

- Next human trial ongoing (Newtricious)



- Market introduction is expected by the end of 2017

## NWT-05: Ovomucin mouth spray

- Project on NWT-05 (ovomucin): Mouth spray for dry-mouth-syndrome
- Sjögren syndrome (auto immune disease)
- Symptoms:
  - Hyposialy (less secretion of saliva)
  - Xerostomy (dry mouth feeling)
  - Dry eyes
- Prevalence: 1-1.5%
- Other important causes of less secretion of saliva and dry mouth symptoms:
  - Radiotherapy head-neck area
  - Side effects of (multiple) medication



## Acknowledgements

### Wageningen Food & Biobased Research

- Dr. Aart van Amerongen
- Brigit Beelen
- Louise van Zeeland
- Antoine Moers
- Arnoud Togtema
- Kees van Kekem

### Clinical Pharmacology, University of Groningen

- Prof. dr. Hendrik Buikema
- Dr. Wiek van Gilst

### Maastricht University

- Prof. dr. Joghum Plat

### Newtricious BV

- Jos Nelissen,
- Dr. Paul Jonker,
- Dr. Luc Sterkman,
- Lieke van Adrichem
- Dr. Sanne van der Made
- Resy Smeets

### Bouwhuis Enthoven BV

- Jan Zijderveld
- Tjesca Eilert

### Aroma Uden BV

- Esther Keepe



Questions?

Thank you for your attention!

