



Antioxidant Capacity and Polyphenol Content of Brown Seaweeds after Heat Processing

Gaurav Rajauria, Shilpi Gupta, Nissreen Abu-Ghannam and Amit Kumar

School of Food Science and Environmental Health, Department of Food Science
Dublin Institute of Technology, Cathal Brugha St., Dublin 1, Ireland.

E-mail: gaurav.rajauria@dit.ie

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Introduction

Seaweeds or marine macroalgae are renewable living resources used as food, feed and fertilizer in many parts of the world.

These produce a great variety of secondary metabolites characterized by a broad spectrum of biological behavior such as antibacterial and antioxidant capacities.

Over 500 different species of seaweed from Irish coast have been identified out of which 147 species belongs to brown algae.

The traditional role of antioxidants is to inhibit the development of oxidative rancidity in fat-based foods, because oxidation is a naturally occurring process within the human body, a balance with antioxidants must exist to maintain health.

It has long been perceived that thermally processed food, fruits and vegetables have altered nutritional value than fresh produce because of variation in some physiochemical characteristics.

Objective

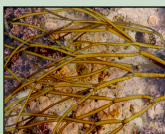
The present study aims at evaluating the effect of heat processing on polyphenol content and radical scavenging capacity of three species of raw and hydrothermally treated (autoclaved) Irish brown seaweeds; namely *Himanthalia elongata*, *Laminaria saccharina* and *Laminaria digitata*.



Laminaria digitata



Laminaria saccharina



Himanthalia elongata

Materials and Methods

Irish seaweeds
(*H. elongata*, *L. saccharina*, *L. digitata*)

Heat treatment

Sample/water ratio: 1:5
Temperatures: 85, 95, 100, 110 and 121 °C
Time: 15 minutes

Extraction

- Seaweed samples were ground with liquid nitrogen and extracted with methanol (60%) under nitrogen atmosphere for 2 hours.
- The extraction was carried out at 40 °C at 100 rpm in a shaker incubator followed by centrifugation at 9468xg for 15 minutes.
- The resulting extracts were concentrated under vacuum on a rotary evaporator.

(Gupta *et al.*, 2010)

Antioxidant analysis

DPPH

- Sample (100 µl) in microtiter plate
- 165 µM DPPH solution (100 µl)
- Incubation at room temperature in dark for 30 min
- Read absorbance at 517 nm
- Scavenging effect (%)

FRAP

- Sample (50 µl) in microtiter plate
- Preheated 100 µl FRAP reagent (300 mM acetate buffer, pH 3.6; 10 mM TPTZ in 40 mM HCl and 20 mM FeCl₃·6H₂O in the ratio of 10:1:1)
- Read absorbance at 593 nm after 10 min incubation.

Phytochemical analysis

Total phenolic content (TPC)

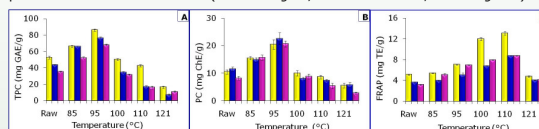
- Sample (100 µl)
- 2% Sodium carbonate (2ml)
- 50% Folin reagent (100 µl)
- Incubation at room temperature in dark for 30 min
- Read absorbance at 720 nm

Proanthocyanidin content (PC)

- Sample (50 µl)
- 4% Vanillin solution (1.5 ml)
- Hydrochloric acid (750 µl)
- Incubation at room temperature for 20 min
- Read absorbance at 500 nm

Results

Fig. 1: Total phenolic content (mg gallic acid equivalent/g), proanthocyanidin content (mg catechin equivalent/g) and FRAP value (mg trolox equivalent/g) of raw and heat processed Irish brown seaweeds (■: *H. elongata*, ■: *L. saccharina*, ■: *L. digitata*).

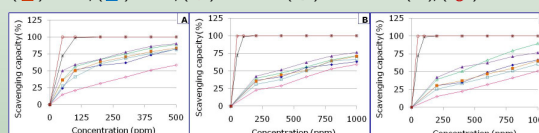


The TPC of brown seaweeds increased by thermal processing at 95 °C by 64, 75.6 and 69.8% as compared to raw *H. elongata*, *L. saccharina* and *L. digitata*, respectively.

The PC maximally increased by 94.3, 95.7 and 155.6% at 95 °C, as compared to raw *H. elongata*, *L. saccharina* and *L. digitata*, respectively.

The FRAP value increased maximum in *L. digitata* (2.8-fold) followed by *H. elongata* (2.6-fold) and *L. saccharina* (2.4-fold) at 110 °C.

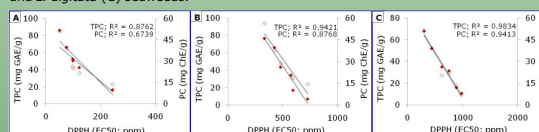
Fig. 2: DPPH radical scavenging capacity (%) of raw and heat processed *H. elongata* (A), *L. saccharina* (B) and *L. digitata* (C) seaweeds (◆) raw, (△) 85 °C, (▲) 95 °C, (■) 100 °C, (□) 110 °C and (◆) 121 °C and (◆) ascorbic acid (AA), (◆) BHT.



The highest DPPH[•] scavenging capacity was detected in raw *H. elongata* (EC₅₀ 97.5 ± 1.90 ppm) followed by *L. saccharina* (EC₅₀ 480.4 ± 5.71 ppm) and *L. digitata* (EC₅₀ 619.5 ± 8.58 ppm).

The percentage reduction in EC₅₀ values for all the seaweeds at 95 °C was 30.7 to 51.8%.

Fig. 3: Correlations analysis (r²) between photochemical content and DPPH radical scavenging capacities (EC₅₀) of raw and heat treated *H. elongata* (A), *L. saccharina* (B) and *L. digitata* (C) seaweeds.



Conclusion

Present work revealed that Irish brown seaweeds are a good source of bioactive compounds. They have potent antioxidant capacity which was significantly increased by heating.

Heat processing not only enhanced the contents of biologically active compounds in seaweeds but also the biological activity associated with these compounds as compared to the unprocessed seaweeds.

These findings could provide new avenues for developing new nutraceutical foods based on seaweeds with particular considerations of processing conditions.

Literature Cited

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Yoshiki, M., Tsuge, K., Tsuruta, Y., Yoshimura, T., Koganemaru, K., Sumi, T., Matsui, T., & Matsumoto, K. (2009). Production of new antioxidant compound from mycosporine-like amino acid, porphyra-334 by heat treatment. *Food Chemistry*, 113, 1127-1132.

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"God made the world and seaweed made that field" - Bull Mc Cabe