



Il Progetto «MICROFLOWER»

**Composizione e proprietà antiossidanti
di microalghe ad alto valore biologico**

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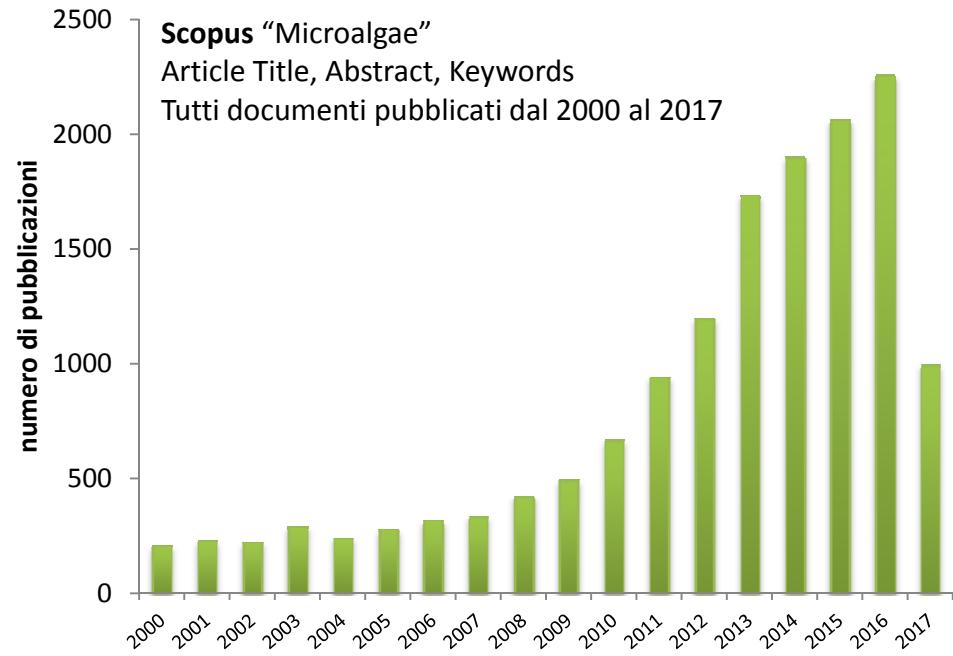
Rivolta d'Adda, 22 giugno 2017

Progetto finanziato da:

Sponsor dell'evento:

Outline

- Composizione chimica delle microalghe
- Microalghe in ambito alimentare, farmaceutico e cosmetico
- Elevato valore biologico delle microalghe: la spirulina
- Risultati MICROFLOWER
- Conclusioni



Composizione chimica delle microalghe

Proteine

Carboidrati

Lipidi

Vitamine

Pigmenti

Minerali

Additivi alimentari /coloranti

Alimenti funzionali

Prodotti farmaceutici

Cosmetici

Applicazioni alimentari



TABLE 1. General composition of different human food sources and algae (% of dry matter) (3)

Commodity	Protein	Carbo-hydrate	Lipid
Bakers' yeast	39	38	1
Meat	43	1	34
Milk	26	38	28
Rice	8	77	2
Soybean	37	30	20
<i>Anabaena cylindrica</i>	43–56	25–30	4–7
<i>Chlamydomonas rheinhardtii</i>	48	17	21
<i>Chlorella vulgaris</i>	51–58	12–17	14–22
<i>Dunaliella salina</i>	57	32	6
<i>Porphyridium cruentum</i>	28–39	40–57	9–14
<i>Scenedesmus obliquus</i>	50–56	10–17	12–14
<i>Spirulina maxima</i>	60–71	13–16	6–7
<i>Synechococcus</i> sp.	63	15	11



Applicazioni farmaceutiche

Acidi grassi polinsaturi

- DHA sviluppo cerebrale e della vista
- GLA antinfiammatorio e antibatterico
- EPA antinfiammatorio e vasodilatatore

Omega-3 <i>polinsauri</i> (PUFA)	Omega-6 <i>polinsauri</i> (PUFA)
Acido alpha linolenico (ALA) <i>essenziale</i>	Acido linoleico (LA) <i>essenziale</i>
Acido Eicosapentaenoico (EPA)	Acido-Gamma-linolenico (GLA)
Acido Docosesaenoico (DHA)	Acido Arachidonico (AA)

Carboidrati

- Polisaccaridi solfati immunomodulanti e antitrombotici

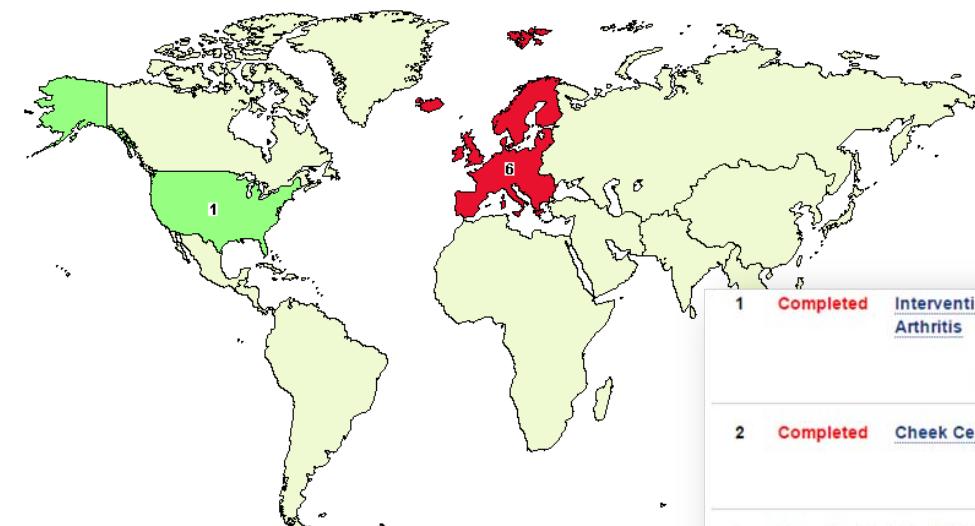
Pigmenti

- Marker fluorescenti
- Carotenoidi
 - β-carotene antiossidante
 - Astaxantina antiossidante



Trial clinici

ClinicalTrials.gov (ultimo accesso 12/06/2017)
“Microalgae”



Colors indicate the number of studies with locations in that region
Least Most
Labels give the exact number of studies

1	Completed	Intervention With Long-chain n-3 Polyunsaturated Fatty Acids From Microalgae Oil in Patients With Rheumatoid Arthritis
		Condition: Rheumatoid Arthritis
		Interventions: Dietary Supplement: long-chain n-3 PUFA; Dietary Supplement: sunflower oil
2	Completed	Cheek Cells - Non-invasive Fatty Acid Status Marker
		Condition: Healthy
		Intervention: Dietary Supplement: DHA (docosahexaenoic acid)
3	Completed	The DHA (Docosahexaenoic Acid) Oxford Learning and Behaviour (DOLAB) Study
		Conditions: Learning; Behaviour
		Interventions: Dietary Supplement: DHA (docosahexaenoic acid); Dietary Supplement: Sunflower oil capsules
4	Terminated	Effect of Docosahexaenoic Acid (DHA)-Enriched Human Milk in Premature Newborns
		Condition: Premature
		Intervention: Dietary Supplement: Supplementation of lactating mothers who has delivered prematurely with DHA
5	Completed	Consumption of Eggs Rich in Lutein and Omega-3 Fatty Acids on the Macular Pigment
		Condition: Age-related Macular Degeneration
		Intervention: Other: Nutritional study
6	Completed	Intervention With n-3 Polyunsaturated Fatty Acids (PUFA)-Supplemented Products in Moderate Hypertriglyceridemic Patients
		Condition: Hypertriglyceridemia
		Intervention: Dietary Supplement: n-3 PUFA
7	Completed	Docosahexenoic Acid (DHA) Supplementation and Cardiovascular Disease in Men With High Triglycerides
		Condition: Hypertriglyceridemia
		Interventions: Dietary Supplement: Docosahexenoic acid (DHA); Dietary Supplement: Olive oil

Applicazioni cosmetiche

Cute e capelli



Proprietà delle microalge

- Anti-età
 - fotoprotettori
 - antiossidanti
 - inibitori degradazione del collagene
- Anti-macchia/Sbiancanti
- Antimicrobici

Impieghi

- Idratanti
- Tonici
- Ristrutturanti/anti-aging
- Solari

Elevato valore biologico delle microalghe *Arthrospira platensis*

Content in 100 g	
Proteins	35.4–70.0 g
Amino acids	Glutamate 7.0–7.3 g
Leucine	5.9–8.4 g
Aspartate	5.2–6.0 g
Lysine	2.6–4.6 g
Tyrosine	2.6–3.4 g
Phenylalanine	2.6–4.1 g
Methionine	1.3–2.7 g
Fat	4.0–16.0 g
% of total fatty acids	Palmitic 25.8–44.9%
Gamma-linoleic	17.1–40.1%
Linoleic	11.1–12.0%
Oleic	10.1–16.6%
Palmitoleic	2.3–3.8%
Stearic	1.7–2.2%
Carbohydrates	14.0–19.0 g
Crude fiber	3.0–7.0 g
Minerals	
Potassium	2.0–2.6 g
Sodium	1.5–2.2 g
Total phosphorus	1.3–2.2 g
Iron	273.2–787.0 mg
Magnesium	330
Calcium	120–900 mg
Vitamins	
B12	5.7–38.5 µg
B2	3.0–4.6 mg
B6	0.5–0.8 mg
Niacin (B3)	13–15 mg
Folic acid	0.05–9.92 mg
Carotenoids	0.3–2.6 g
Tocopherol	0.4–9.8 g

In 1967 *Spirulina* was recognized as a 'future food source' by the International Association of Applied Microbiology

Generally recognized as safe (GRAS) dal 1981 (FDA)

Antiossidante

Antinfiammatorio

Ipoglicemizzante

Antipertensivo

Antibatterico



MICROFLOWER

Composizione e valutazione attività antiossidante

A. *platensis* coltivata considerando 4 medium di coltura:

- Zarrouck: medium di riferimento
 - T3.1: $\text{NH}_4\text{NO}_3/\text{KNO}_3$
 - K1: KNO_3
 - RM6: NaNO_3
- Medium low cost

Proteine

Carboidrati

Lipidi

Pigmenti

Attività antiox

... e considerando tre condizioni di coltura:

- Lab scale (ISILS)
- Lab scale con riciclo medium (ISILS)
- Mid scale (P680)

Controllo:

Arthropira platensis
commerciale

Confronto:

- Liofilizzazione
- Essiccazione a freddo



Risultati MICROFLOWER Proteine

Materiali e metodi

Microalge 0,1 mg/ml in H₂O

BCA-protein assay kit

Incubazione a 37°C per 2h

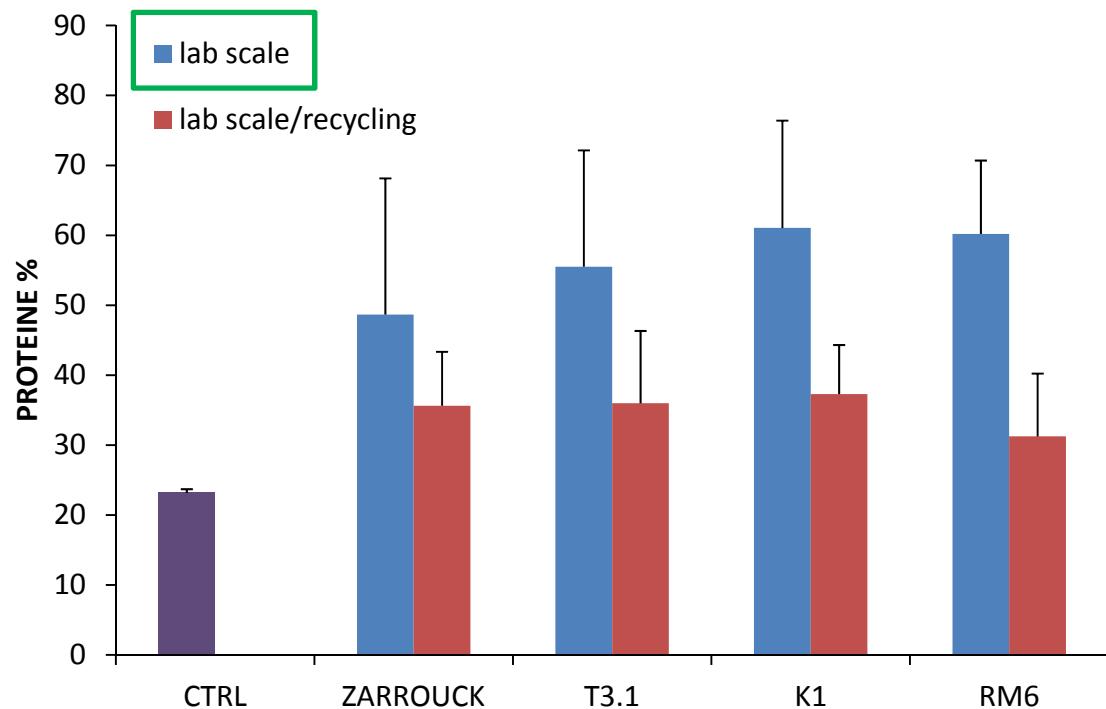
Centrifugazione 3000 g 10 min

λ 562 nm

Standard albumina serica bovina

Trattamento p < 0,0001

Medium n.s.



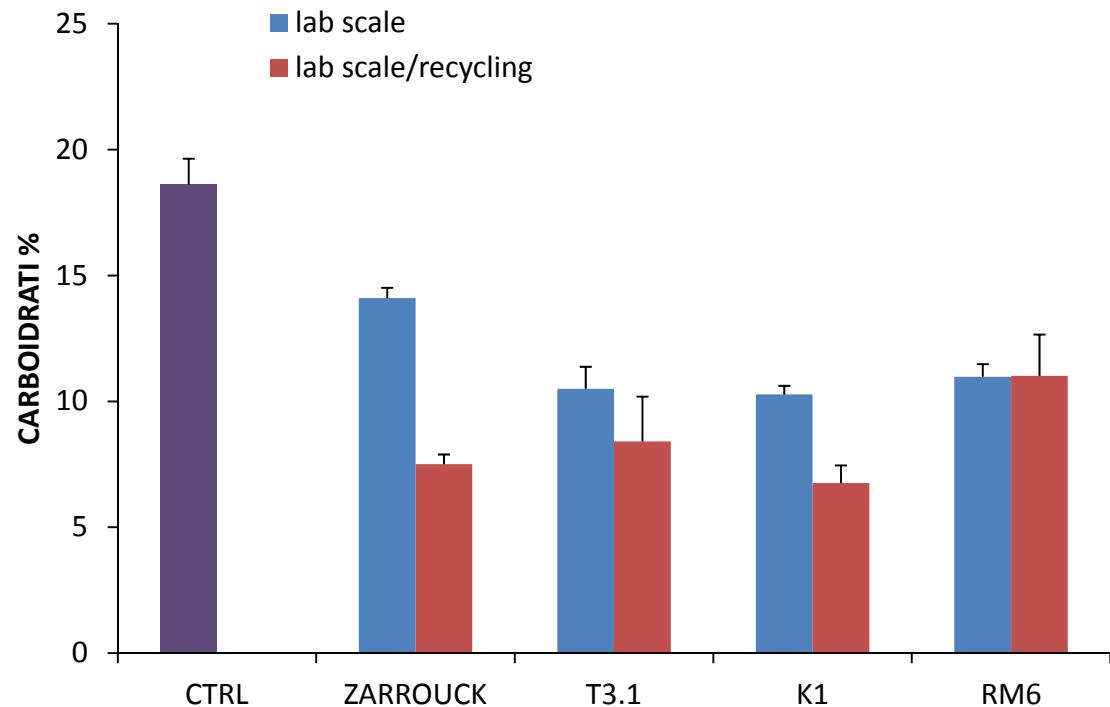
Risultati MICROFLOWER Carboidrati

Materiali e metodi

Microalghe 20 mg/ml
in HCl 2.5N 100 °C 3h
Aggiunta di Na₂CO₃ sino a fine effervescenza e H₂O
concentrazione finale 1 mg/ml
Centrifugazione 3000 g 20 min
2 ml surnatante + 1 ml fenolo +
5 ml acido solforico
Incubazione 10 min
 λ 490 nm
Standard glucosio

Waghmare et al. Bioresour. Bioprocess. 2016 3:16

Trattamento p < 0,0001
Medium p < 0,0001



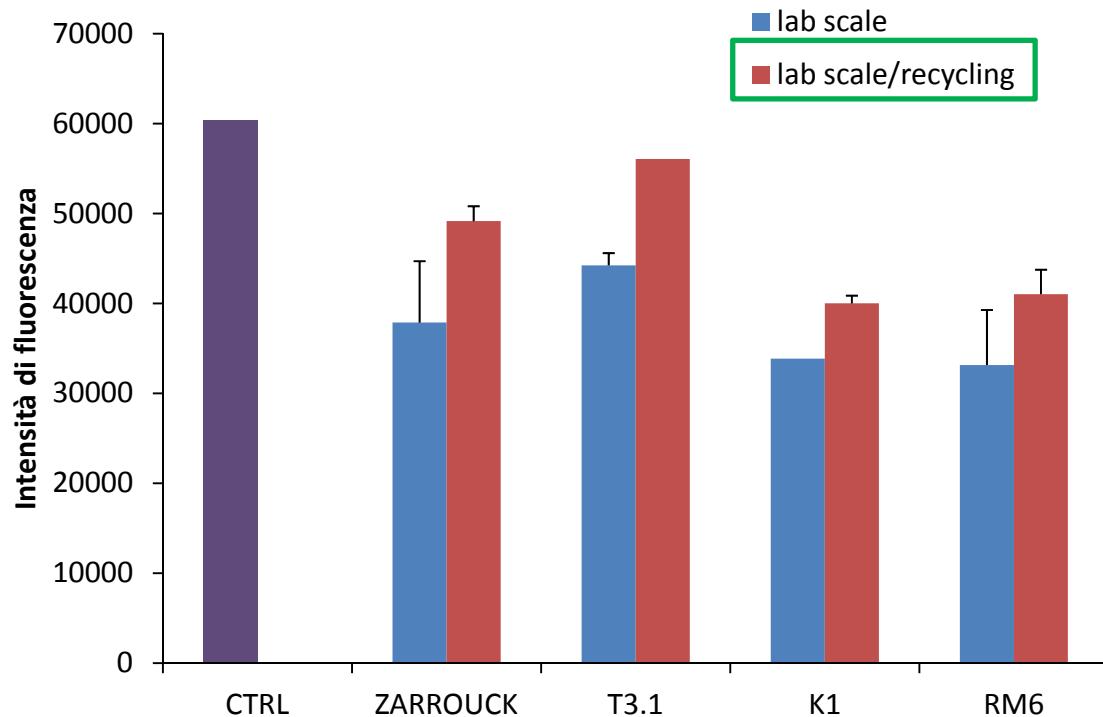
Risultati MICROFLOWER Lipidi

Materiali e metodi

Microalga 0,3 mg/ml in H₂O
Trattamento con glicerolo
Incubazione con Nile Red
(15 µg/ml) in acetone
Intensità di fluorescenza
filtri di Ecc/Em 485/590 nm

Baldyck et al. J Microbiol Methods 2015 118:152-158

Trattamento p = 0,0275
Medium n.s.



Risultati MICROFLOWER *Pigmenti*

Materiali e metodi

Microalge 1 mg/ml in EtOH

3 cicli

Sonicazione 20 minuti

Centrifugazione 3000 g 10 min

λ 470, 648 e 664 nm

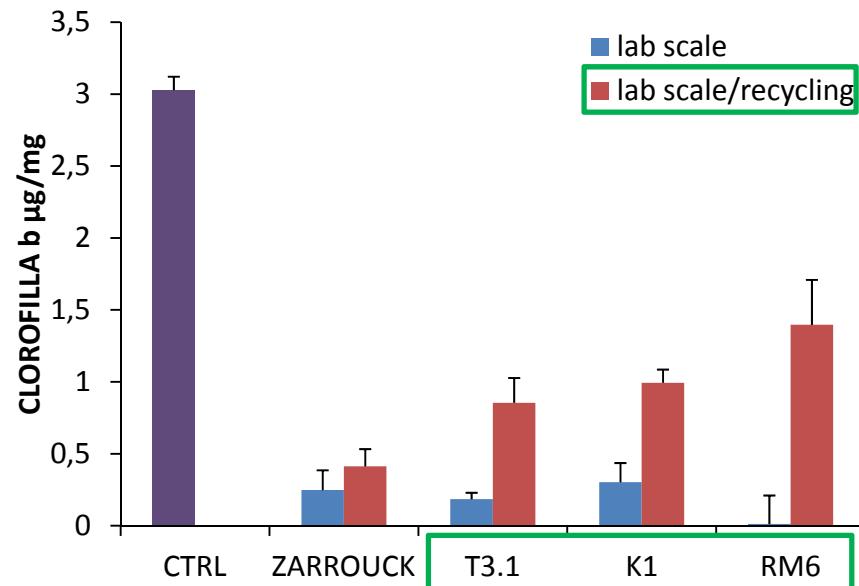
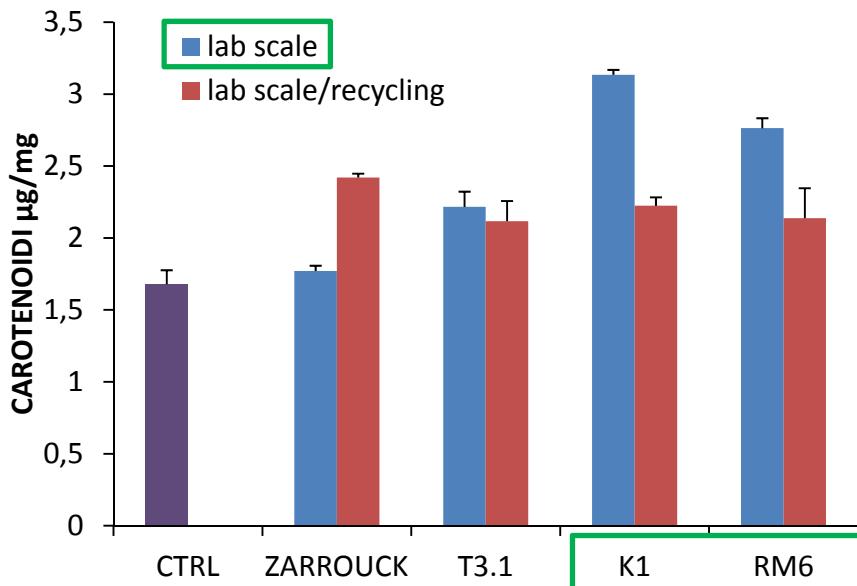
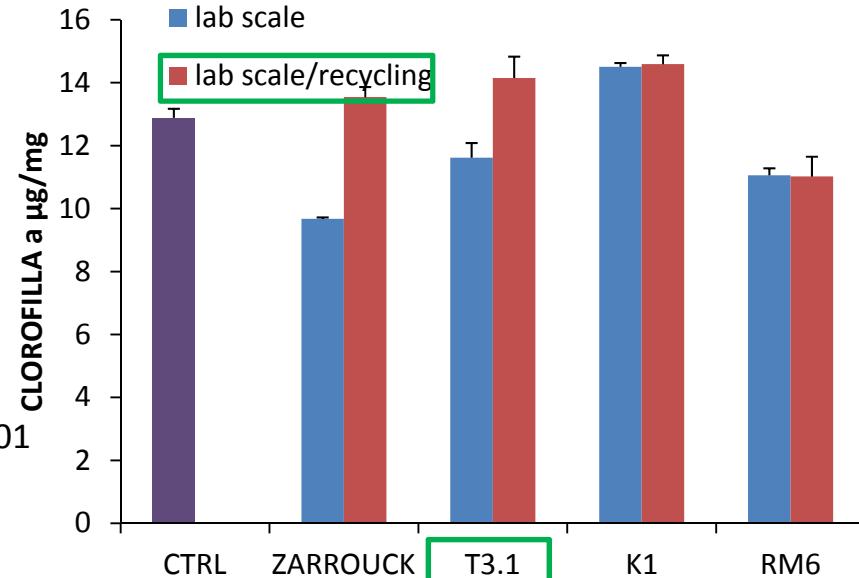
$$\text{Chl a} \rightarrow y = (13,36 * A_{664}) - (5,15 * A_{648})$$

$$\text{Chl b} \rightarrow y = (27,43 * A_{648}) - (8,12 * A_{664})$$

$$\text{Carot.} \rightarrow y = [(1000 * A_{470}) - (1,63 * \text{Chla}) - (104,96 * \text{Chlb})] / 221$$

Lichtenhaller, F4.3.1-F4.3.8, Wiley & Sons, Inc., 2001

Trattamento $p < 0,0001$
Medium $p < 0,005$



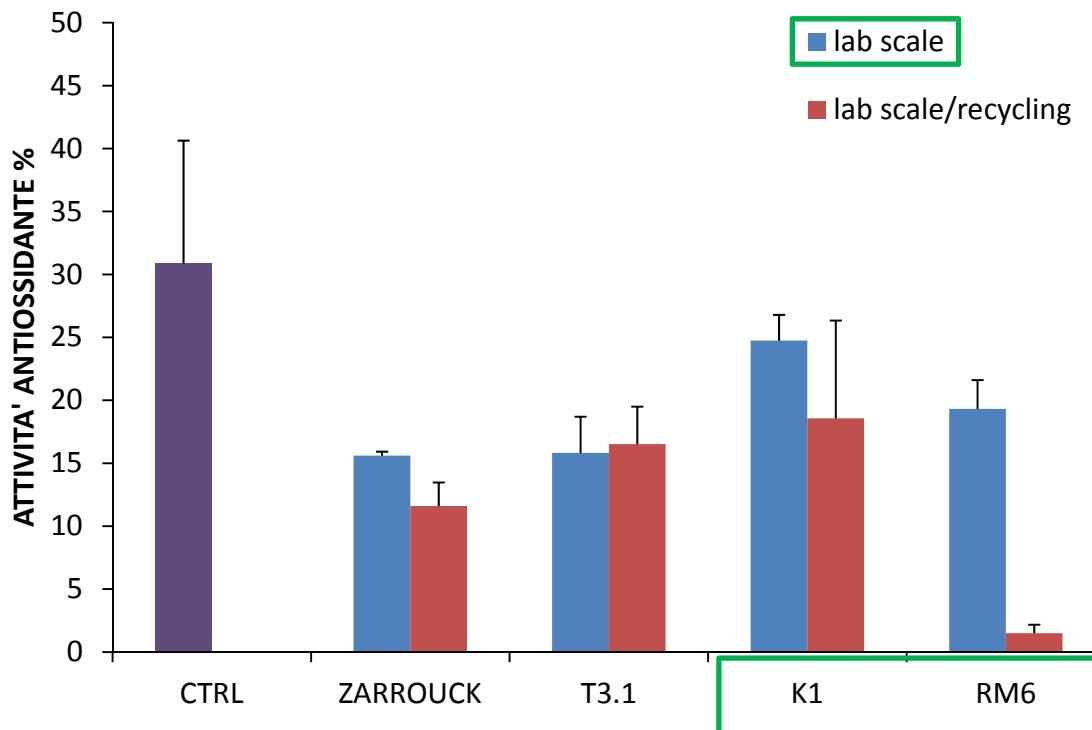
Risultati MICROFLOWER Attività antiossidante

Materiali e metodi

Microalga 25 mg/ml
MeOH 70% v/v
Soluzione DPPH (2,2-diphenyl-2-picrylhydrazyl hydrate)
Incubazione 20 minuti
Centrifugazione 3000 g 10 minuti
 λ 515 nm
Ac. ascorbico controllo positivo
 $Att\% = (A_{ctr} - A_{camp}) / A_{ctr} * 100$
 A_{ctr} assorbanza controllo negativo
 A_{camp} assorbanza campione

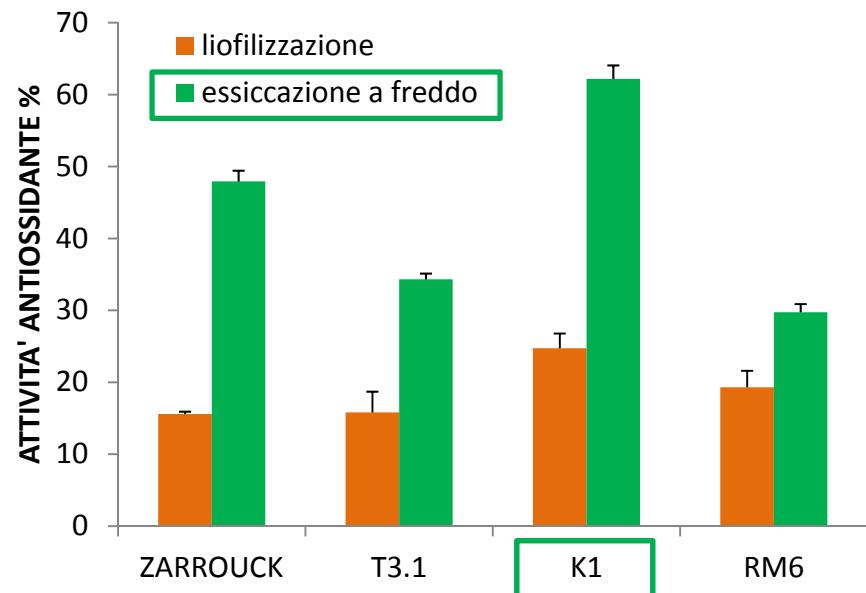
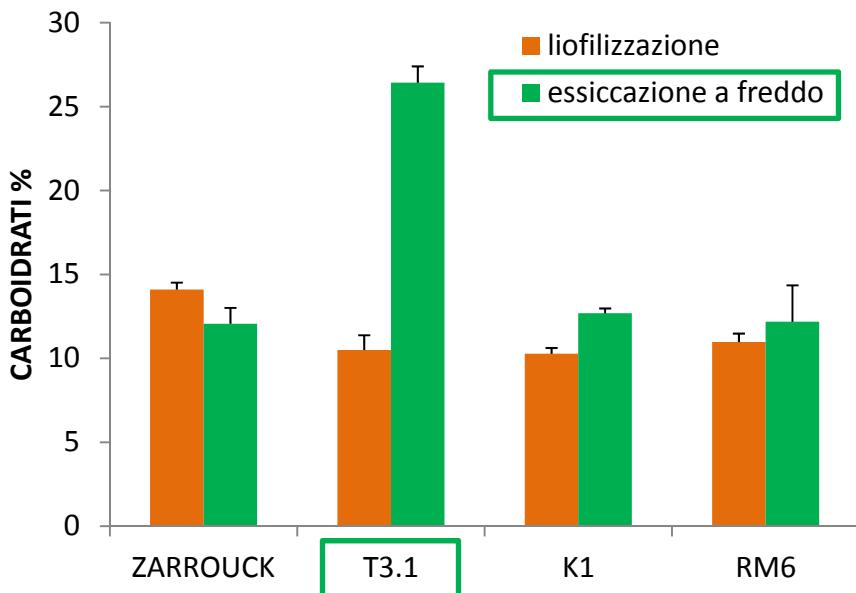
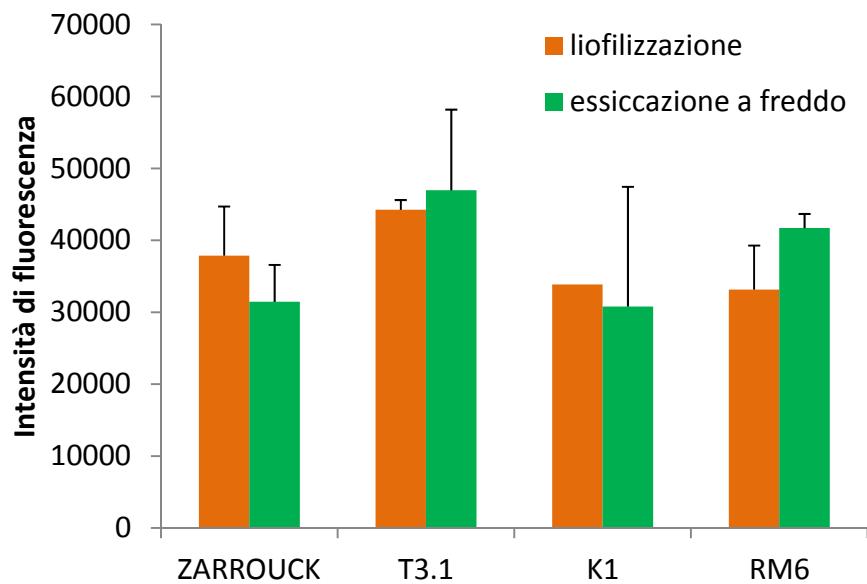
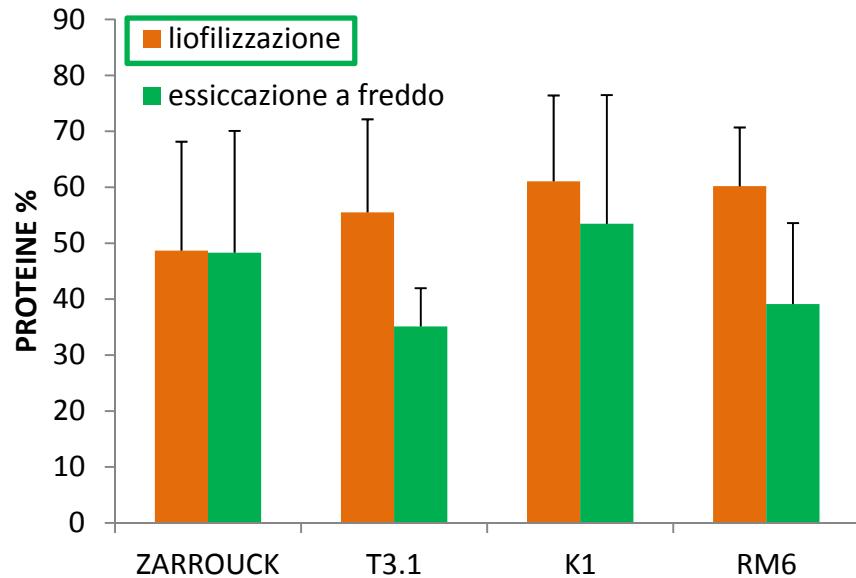
Lucconi et al. Pharm Dev Technol 2013 19:65-72

Trattamento $p < 0,0001$
Medium $p < 0,0001$

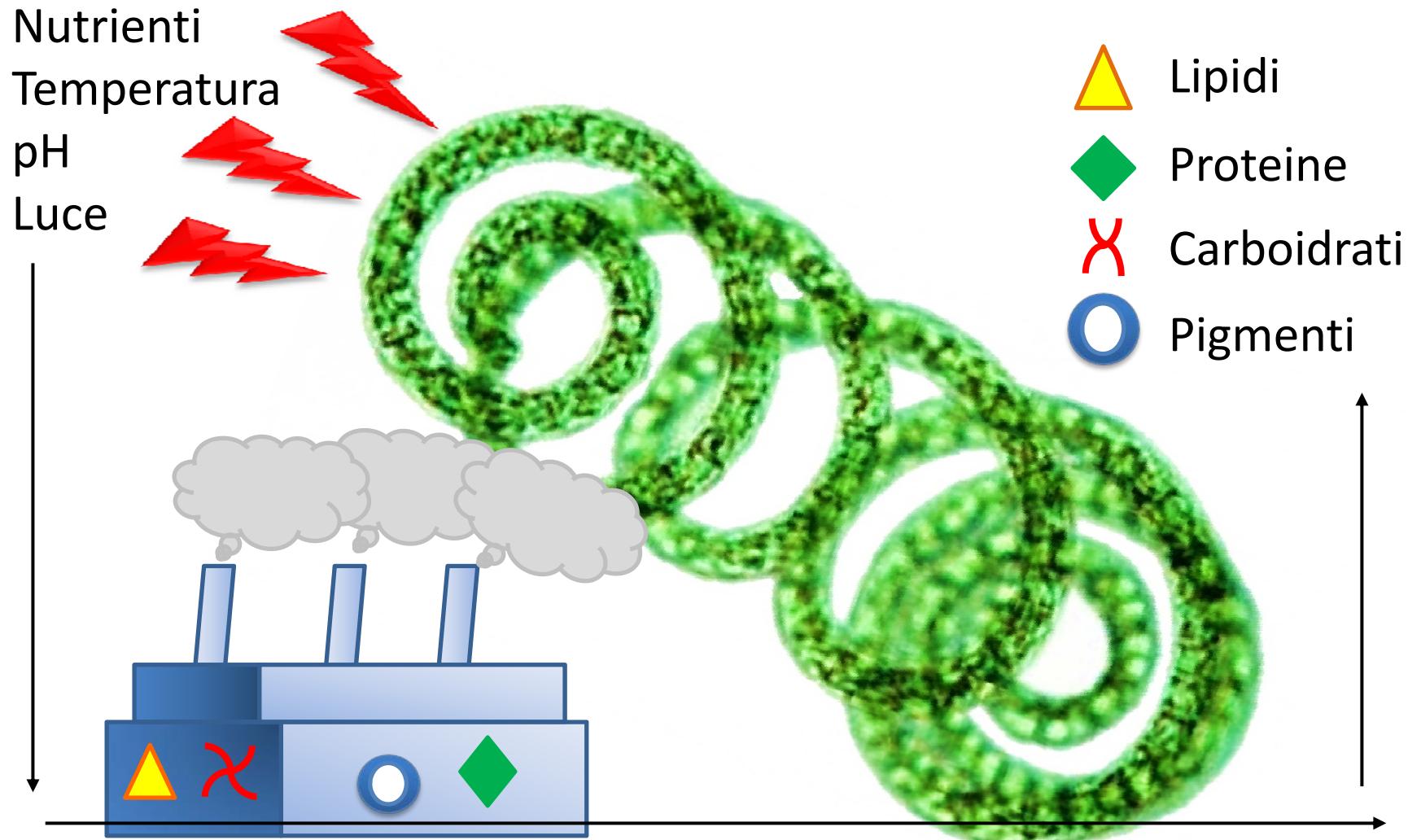


Risultati MICROFLOWER

Liofilizzazione Vs Essiccazione a freddo



Conclusioni



Microalgae as Drug Factory



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Grazie dell'attenzione!

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da:



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GRAFICHE CAM
Pandino (CR)