

Moringa Oleifera Seed Protein Hydrolysates Inhibit Haemoglobin Glycosylation and β -Glucosidase Activity in-vitro

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Abstract

In recent times, the biological activities of enzymatic digests of plant and animal proteins have been investigated and have been shown to exhibit multidirectional effects against key enzymes involved in the pathophysiology of a number of diseases. The present study evaluated the inhibitory effects of *M.oleifera* seed protein hydrolysates on haemoglobin glycosylation and β -glucosidase. Proteins were hydrolyzed using the enzymes pepsin, trypsin, papain and chymotrypsin. The resulting hydrolysates were evaluated for inhibitory activities against non-enzymatic haemoglobin glycosylation as well as β -glucosidase. Peptic and chymotrypsin hydrolysates demonstrated the best inhibitory effects against hemoglobin glycosylation, while chymotryptic and tryptic hydrolysates had better β -glucosidase inhibitory activities. Kinetic data showed that the hydrolysates inhibited β -glucosidase inhibitory effects by different mechanisms, such tryptic and chymotrypsin hydrolysates indicated a competitive mode of inhibition while papain and pepsin hydrolysates displayed mixed inhibition of β -glucosidase. These results suggest that *M.oleifera* seed proteins contain peptides that can be harnessed to formulate peptides which could serve as novel alternatives to current therapies in the management of diabetes mellitus.

Index terms— *M.oleifera*, hydrolysates, pepsin, trypsin, papain, chymotrypsin, hemoglobin, β -glucosidase, diabetes mellitus.

1 Introduction

peptide products of plant and animal proteins have in recent times have been exploited for therapeutic purposes (Olusola et al., 2018). Peptides of therapeutic value have been utilized in the treatment and management of a variety of disorders (Lien and Lowman, 2004). For the most part, emphasis has been placed on the use of peptides and protein hydrolysate preparations as possible alternatives in the management of cardiovascular diseases such as hypertension (Arise et al., 2016 a) and diabetes mellitus (Arise et al., 2016 b , Olusola and Ekun, 2019). One plant whose proteins encode potentially bioactive peptides is *M. oleifera*.

Moringa oleifera is naturalized in India, especially in the Western & Himalayan regions. It is also found in the tropical regions of Africa as well as the Middle East (Madubuike et al., 2015). Mune-Mune et al., (2016) reported that *M. oleifera* seeds have a relatively high protein content, over 30%, making it an excellent source of potentially therapeutic peptide products when subjected to enzymatic hydrolysis. Globulins and albumins constitute the major portion of *Moringa oleifera* seeds (Baptista et al., 2017), and amino acid analysis reveals that it contains high proportion of basic and acidic amino acids, moderate amount of most hydrophobic amino acids, but limiting in sulfurcontaining amino acids such as methionine and cysteine (Okereke and Akaninwor, 2013). Parts of the plant such as its leaves, seeds and roots have been evaluated for their health promoting benefits which include hypoglycemic effects (Villarruel-López et al., 2018) antimicrobial activity (Bukar et al., 2010), antioxidative potentials (Wright et al., 2017) among other properties.

43 Diabetes mellitus is a metabolic disorder occurring as a result of disturbances in insulin function. It is
44 characterized by severe hyperglycemia and leads to a plethora of derangements in the metabolism of carbohydrate,
45 proteins and lipids (Arise et al., 2016 b). These ultimately cause damage to organs, such as liver, kidney, retina,
46 as the disease progresses. One of the adverse effects of elevated blood glucose is the formation of advanced glycated
47 end products, and this occurs when blood glucose forms non-enzymatic covalent adducts with protein and lipids
48 in plasma. (Ramasamy et al., 2005). These glycated products may set the stage for the onset of generation of
49 reactive oxygen species; activating a number of proinflammatory pathways causing impaired cellular function,
50 and these are thought to occur by signal transduction processes mediated by the receptor for advanced glycated
51 end-products (RAGE) play key roles in pathogenesis the diabetic cataracts, diabetic neuropathy and nephropathy
52 (Singh et al., 2014).

53 Current therapeutic approaches are aimed at controlling glucose levels by slowing its rate of release into the
54 blood stream by inhibiting glucoside cleavage enzymes such as α -amylase and β -glucosidase; increasing insulin
55 sensitivity by altering the activities of incretin degrading enzymes such as dipeptidylpeptidase (iv) in combination
56 with lifestyle changes (Katzung et al., 2012). However, these chemotherapeutic approaches give rise to certain
57 untoward side effects such as gastrointestinal discomfort and renal damage. Also, many of these drugs, owing to
58 their high cost of procurement, increase economic burden on patients as well as their relatives. Hence, the search
59 for newer, safe and cost-effective alternatives in the management of diabetes mellitus cannot be overemphasized,
60 and recently attention has turned to newer sources such as peptides and hydrolysate preparations (Olusola and
61 Ekun, 2019).

62 There have been reports about several biofunctional properties of various parts of the *M. oleifera* plants (
63 ??nwar et al., 2007). Previous work had demonstrated that hydrolysates obtained from its seed proteins possess
64 α -amylase inhibitory activities (Garza et al., 2017, Olusola et al., 2018). Hence, this study aims to evaluate the
65 inhibitory activities of *M. oleifera* seed protein hydrolysates on hemoglobin glycosylation and β -glucosidase to
66 further justify their anti-diabetic potentials.

67 2 II.

68 3 Materials and Methods

69 4 a) Materials

70 5 i. Collection of *Moringa oleifera* seeds

71 *Moringa oleifera* seeds were bought from stores in Ikere-Ekiti, Ekiti State, Nigeria, and authenticated by the
72 Department of Plant Science and Biotechnology, Adekunle Ajasin University Akungba Akoko.

73 ii. Chemicals and Reagents Enzymes: pepsin (from porcine stomach), trypsin (from bovine pancreas), papain
74 (from *Carica papaya*), chymotrypsin (human), and α -amylase (from *Saccharomyces cerevisiae*) were products
75 of Kem Light Laboratories, India. α -glucosidase (*Saccharomyces cerevisiae*) and other reagents used were of
76 analytical grade and were purchased from Sigma Aldrich (USA).

77 6 b) Methods

78 7 i. Isolation of *Moringa oleifera* seed proteins

79 The *Moringa oleifera* seeds were dried and pulverized before being kept in an air-tight container at 4 0 C. This
80 were defatted using n-hexane as described by Wani et al., (2011). The meal was extracted four times with n-
81 hexane(60-80 0 C) using a meal/solvent ratio of 1:10(w/v). The meal was dried at 40 0 C in a vacuum oven
82 and ground again to obtain a fine powder, termed defatted seed meal, which was then stored at -20 0 C. The
83 protein component of the defatted meal was extracted using the method described by Alashi et al., (2014) with
84 modifications. Defatted *Moringa* seed meal was suspended in 0.5M NaOH pH 12.0 at a ratio of 1:10 and stirred
85 for one hour to facilitate alkaline solubilisation. This was then centrifuged at 18 0 C and 3000g for 10min. Two
86 additional extractions of the residue from the centrifugation process were carried out with the same volume of
87 0.5M NaOH and the supernatants were pooled. The pH of the supernatant was adjusted to pH 4.0 to facilitate
88 acid-induced protein precipitation using 5M HCl solution; the precipitate formed was recovered by centrifugation
89 as described above. Also the pH of the supernatant formed was further adjusted to a pH of 5.5 using 0.1M
90 NaOH. The precipitates formed were recovered by centrifugation. They were then washed with distilled water,
91 adjusted to pH using 0.1M NaOH, freeze-dried and the protein isolate was stored at -20 0 C until required for
92 further analysis.

93 ii. Preparation of *Moringa oleifera* seed protein Hydrolysates The protein isolate was hydrolysed using the
94 methods described by Onuh et al.,(2015) with slight modifications. The conditions for hydrolysis were tailored
95 for each enzyme in order to optimize its activity. Hydrolysis were done using each of pepsin (pH 2.2, 37 0 C),
96 trypsin (pH 8.0, 37 0 C), papain (pH 6.0, 50 0 C) and chymotrypsin (pH 8.0, 37 0 C). The protein isolate (5%
97 w/v, based on the protein content of the isolate) was dissolved in the appropriate buffer (phosphate buffer, pH
98 8.0 for trypsin and chymotrypsin, glycine buffer, pH 2.2 for pepsin, phosphate buffer, pH 6.0 for papain). The
99 enzyme was added to the slurry at an enzyme-substrate ratio (E: S) of 2:100. Digestion was performed at the

100 specified conditions for 24 hours with continuous stirring. The enzyme was inactivated by boiling in water bath
101 (95-100 °C) for 15 minutes followed by centrifugation at 700g for 30 minutes. The supernatant containing target
102 peptides were then collected. Protein content of samples were determined using biuret assay method with bovine
103 serum albumin (BSA) as standard.

104 **8 iii. Inhibition of Hemoglobin Glycosylation**

105 This was investigated by estimating the degree of non-enzymatic hemoglobin glycosylation according to the
106 method described by Venu, et al., (2016) with modifications. Glucose solution (2%), 0.06% hemoglobin and
107 Gentamycin (0.02%) solution were prepared in phosphate buffer 0.1M, pH 7.4. 1ml each of above solution
108 was mixed. 0.25ml, 0.50ml, 0.75ml and 1ml of hydrolysate was added to above mixture. Gallic acid was used as
109 standard. The mixture was kept in dark at room temperature for incubation for 72hours. At 520nm, haemoglobin
110 glycosylation was measured with a spectrophotometer and % inhibition was calculated thus:

111
$$\text{Percentage of hemoglobin glycosylation} = \frac{\text{Abs}(\text{sample}) - \text{Abs}(\text{control})}{\text{Abs}(\text{sample})} \times 100\%$$

112 **9 iv. Determination of α -glucosidase Inhibition**

113 The effect of the hydrolysates on α -glucosidase activity were determined according to the method described by
114 (Kim et al., 2005) with slight modifications, using α -glucosidase from *Saccharomyces cerevisiae*. The substrate
115 solution p-nitrophenyl glucopyranoside (pNPG) was prepared in 20 mM phosphate buffer, and pH 6. pre-
116 incubated with 100 μ L of the different concentrations of the hydrolysates for 10 min. Then 50 μ L of 3.0 mM
117 (pNPG) as a substrate dissolved in 20 mM phosphate buffer (pH 6.9) will be added to start the reaction. The
118 reaction mixture were incubated at 37 °C for 20 min and stopped by adding 2mL of 0.1 M Na₂CO₃
119 solution. The α -glucosidase activity was determined by measuring the yellow-colored para-nitrophenol released
120 from pNPG at 405 nm. The results were expressed as percentage of the blank control. Percentage inhibition
121 were calculated as: % Inhibition = $(A_{\text{control}} - A_{\text{sample}}) / A_{\text{control}} \times 100$.

122 **10 Determination of Kinetic Parameters of α -glucosidase Inhibition**

124 The kinetic parameters of α -glucosidase by the hydrolysates were determined according to the modified method
125 described by Ali et al., (2006). Briefly, 50 μ L of the (5 mg/mL) hydrolysate was pre-incubated with 100 μ L of
126 α -glucosidase solution for 10 min at 25°C in one set of tubes. In another set of tubes, α -glucosidase was
127 pre-incubated with 50 μ L of phosphate buffer (pH 6.9). 50 μ L of pNPG at increasing concentrations (0.63-2.0
128 mg/mL) was added to both sets of reaction mixtures to start the reaction. The mixtures were then incubated
129 for 10 min at 25 °C, and 500 μ L of Na₂CO₃ solution was added to stop the reaction. The amount of reducing
130 sugars released were determined spectrophotometrically at 405nm using a paranitrophenol standard curve and
131 converted to reaction velocities. A double reciprocal plot (1/V versus 1/[S]) where V is reaction velocity and [S]
132 is substrate concentration was then plotted. The mode of inhibition of the hydrolysates on α -glucosidase activity
133 was determined by analysis of the double reciprocal (Lineweaver-Burk) plot using Michaelis Menten kinetics.

134 **11 vi. Statistical Analysis**

135 Results were expressed as mean of replicates \pm standard error of mean (SEM). The data were statistically
136 analyzed using One Way Analysis of Variance (ANOVA) and Duncan's multiple range tests. Differences were
137 considered statistically significant at $p < 0.05$ using Microsoft Excel and GraphPad Prism version 7.0 (GraphPad
138 Software, San Diego, CA, USA).

139 **12 III.**

140 **13 Results**

141 **14 a) Inhibition of Haemoglobin Glycosylation**

142 The effects of *Moringa oleifera* seed protein hydrolysates on non-enzymatic haemoglobin glycosylation at a
143 concentration range of 0.25mg/ml to 1.00mg/ml are illustrated in Figure 1. The hydrolysates showed a
144 concentration-dependent reduction in the inhibition of hemoglobin glycosylation. Also, they demonstrated
145 significantly lower ($p < 0.05$) inhibitory effects when compared to gallic acid. Peptic hydrolysates exhibited
146 inhibitory effect of $62.583 \pm 0.621\%$ at a final concentration of 1.00mg/ml, which was significantly ($p < 0.05$)
147 higher when compared to other hydrolysates, at the same concentration. Chymotrypsin hydrolysates, with
148 a inhibitory extent of $53.513 \pm 0.361\%$ had higher inhibitory effects than tryptic and papain hydrolysates
149 ($38.360 \pm 0.439\%$ and $46.540 \pm 0.323\%$ respectively) while tryptic hydrolysates had lowest inhibitory activity.
150 Figure ?? depicts the IC₅₀ Values of *Moringa oleifera* seed protein hydrolysates in inhibiting hemoglobin
151 glycosylation as compared to gallic acid. Peptic hydrolysates inhibited hemoglobin glycosylation to a 50% extent
152 at a concentration of 0.533 ± 0.392 mg/ml, while tryptic, papain and chymotrypsin hydrolysates exhibited 50%
153 inhibition at 0.113 ± 0.027 mg/ml, 0.599 ± 0.026 mg/ml and 0.765 ± 0.046 mg/ml respectively. With the exception of

154 tryptic hydrolysates, all the other hydrolysates had significantly ($p < 0.05$) higher IC 50 values when compared to
155 gallic acid. Hydrolysates derived from tryptic digestion had significantly lower ($p < 0.05$) IC 50 values than other
156 hydrolysates, just as values obtained for peptic and papain hydrolysates were not significantly ($p < 0.05$) different
157 from each other, but were lower than those of chymotrypsin hydrolysates.

158 15 b) α -Glucosidase Inhibitory Activity

159 The inhibitory activities of the hydrolysates on α -glucosidase -catalyzed hydrolysis of p-nitrophenyl glucopyra-
160 noside at varying concentrations are presented in Figure ???. The hydrolysates displayed increasing inhibitory
161 activity with increasing concentration, with peptic, tryptic, papain and chymotryptic hydrolysates attaining
162 71.040 \pm 6.322%, 80.620 \pm 2.308%, 74.06 \pm 0.081% and 72.39 \pm 0.450% inhibition respectively at a final concentration
163 of 1.0mg/ml. Tryptic hydrolysates demonstrated the highest inhibitory activity at all concentrations in this
164 study ($p < 0.05$). At lower concentrations however, papain hydrolysates had significantly higher ($p < 0.05$) inhibitory
165 activity than peptic and chymotrypsin hydrolysates.

166 Figure ??? shows the IC 50 values of the four hydrolysates in inhibiting the reaction catalyzed by α -glu-
167 cosidase. Peptic and tryptic hydrolysates inhibited the reaction to a 50% extent at concentrations of
168 0.465 \pm 0.394mg/ml and 0.151 \pm 0.027mg/ml respectively, while papain and chymotrypsin hydrolysates had IC 50
169 values of 3.348 \pm 0.028mg/ml and 0.085 \pm 0.013mg/ml respectively. The IC 50 values of tryptic and chymotrypsin
170 hydrolysates were not significantly ($p < 0.05$) different from each other, but they were lower than those obtained
171 by peptic and papain hydrolysates. Also, peptic hydrolysates had a significantly ($p < 0.05$) lower IC 50 value than
172 papain hydrolysates.

173 Each bar represents the mean of triplicate determinations \pm SEM. Bars with same letters are not significantly
174 different at ($p < 0.05$), while bars with different letters are significantly different.

175 16 c) Kinetics of α -glucosidase inhibition

176 The effects of *M. oleifera* seed protein hydrolysates on the kinetics of α -glucosidase-catalyzed hydrolysis of p-
177 nitrophenyl glucopyranoside, p-NPG, to p-nitrophenol are illustrated in figures 5-8. The kinetic parameters from
178 the resulting Line-weaver Burk plots are summarized in Table 1. In the absence of inhibitory hydrolysates, the
179 Michaelis constant, k_m of α -glucosidase for its substrate was determined to be 0.297 p-NPG, while maximum
180 velocity, V_{max} , was 270.27mM/mg/min. All hydrolysates except papain hydrolysates, caused a concentration
181 dependent increase in the apparent k_m of the enzyme. Also, all hydrolysates reduced the maximum velocity,
182 V_{max} as well as the catalytic efficiency, CE, of the α -glucosidase reaction. Hydrolysates from chymotrypsin
183 digestion exhibited the most reduced CE, while peptic hydrolysates displayed the most reduced V_{max} , when
184 compared to other hydrolysates.

185 The enzyme-inhibitor dissociation constant, k_i , was lowest with chymotrypsin hydrolysates (0.193mg/ml),
186 although it was only slightly lower than 0.203mg/ml obtained for tryptic hydrolysates. Papain hydrolysates had
187 the highest k_i value of 1.278mg/ml. The mode of inhibition of peptic, tryptic and papain hydrolysates was the
188 mixed type, while chymotrypsin hydrolysates displayed a competitive inhibition of α -glucosidase.

189 17 Discussion a) Inhibition of Hemoglobin Glycosylation

190 The formation of advanced glycation end products (AGEs) as a result of poorly controlled hyperglycemia in
191 diabetes mellitus leads to a plethora of complications such as retinopathy, renal dysfunction atherosclerosis,
192 among other devastating conditions (Ramasamy et al., 2005, Singh et al., 2014). These AGEs cause deleterious
193 effects by promoting the generation of reactive oxygen species which activate a cascade of signaling pathways,
194 leading to an increase in the production of pro-inflammatory mediators, leading to other complications such as
195 the formation of atherosclerotic plaques and culminating in cardiovascular disease in diabetic patients ???Han
196 et al., 2018). Certain plant extracts have been reported to inhibit haemoglobin glycosylation in vitro (Hosseini
197 et al., 2015), but information has been scarce on the abilities of peptides and protein hydrolysates to inhibit
198 haemoglobin glycosylation. In this study, the hydrolysates displayed a concentration dependent reduction in
199 their abilities to inhibit haemoglobin glycosylation in vitro, such that peptic and chymotrypsin hydrolysates had
200 >50% inhibition at a final concentration of 1.00mg/ml, which was higher than those of other hydrolysates. This
201 may be due to the possible influence of the nature of the peptides in the hydrolysate preparations. Chymotrypsin
202 cleaves proteins specifically at C-terminals of aromatic amino acid residues, while pepsin being relatively non-
203 specific, hydrolyzes proteins at C-terminals of aminoacyl residues having hydrophobic and aromatic side chains
204 (Voet and Voet, 2011). This may give rise to residues such as Trp, Tyr, Leu, Phe, Ile found at these positions,
205 and as such could be responsible for anti-AGE formation. This is evidenced by the recent report by Han et al.,
206 (2014) that Asn-Trp dipeptides inhibited the formation of AGEs in mice models.

207 18 b) α -Glucosidase Inhibition

208 α -glucosidase is one of the enzymes found on the brush border membranes of the intestinal mucosa and participates
209 in carbohydrate digestion by hydrolyzing glucose residues from oligosaccharides (Voet and Voet, 2011). Thus, the
210 modulation of the activity of this enzyme represents on key strategy in the control of blood glucose levels in the
211 management of 1. The Michaelis constant, k_m , of α -glucosidase for p-nitrophenyl glucopyranoside in the absence

212 of inhibitor was determined to be 0.297mg/ml p-NPG in this study. This is slightly higher than 0.211mg/ml
 213 (0.7mM) p-NPG obtained by Awosika and Aluko (2019) and lower than 6.31mg/ml reported by Arise et al.,
 214 (2019). V_{max} , in the absence of inhibitory hydrolysates was 270.27mM/mg/ml. The Lineweaver Burk plots
 215 indicate that hydrolysates derived from peptic digestion displayed a mixed type of inhibition at 0.5mg/ml and
 216 an uncompetitive type of inhibition at 1.0mg/ml. This partly compares to the uncompetitive mode of inhibition
 217 obtained by Arise et al., (2019) for *Luffa cylindrica* seed protein hydrolysates. Papain hydrolysates on the other
 218 hand, showed mixed mode of inhibition at all concentrations. This means that the peptides in the hydrolysate
 219 preparations tend to bind and inhibit the β -glucosidase in both its free form and p-NPG bound forms, creating
 220 dead-end complexes. Chymotrypsin and tryptic hydrolysates on the other hand exhibited a competitive type of
 221 inhibition, which was in contrast to an uncompetitive mode of inhibition for the 1kD fraction of Chymotrypsin
 222 hydrolysates derived from yellow field pea proteins as reported by Awosika and Aluko (2019). This could be
 223 because the hydrolysates used in this study were unfractionated, thus containing peptides of different lengths
 224 and molecular sizes. In addition, the presence of proline, basic and bulky aminoacyl residues in the peptide
 225 chains could confer on them, the ability to lock into the enzyme active site (Yu et al., 2011), thereby preventing
 226 substrate binding.

227 Maximal rate of reaction, V_{max} , as well as catalytic efficiency, CE, of the enzymatic reaction were reduced
 228 by the four hydrolysates, which is usually seen with the different modes of inhibition. The enzymeinhibitor
 229 dissociation constant, k_i , of 0.193mg/ml, 0.203mg/ml and 0.305mg/ml determined for chymotryptic, and peptic
 230 and tryptic hydrolysates respectively, and was lower than 10.51mg/ml and 49.83mg/ml obtained for tryptic
 231 and peptic hydrolysates Arise et al., (2019) for *Luffa cylindrica* seed protein hydrolysates. This indicates that
 232 hydrolysates derived from chymotrypsin and tryptic digestion showed higher binding affinity for β -glucosidase
 233 when compared to papain hydrolysates.

234 V.

235 19 Conclusion

236 To summarize, the hydrolysates derived from enzymatic digestion of *M. oleifera* seed proteins demonstrated
 237 potential anti-diabetic activities in-vitro by inhibiting both the formation of glycosylated haemoglobin and
 238 β -glucosidase activity. Peptic and chymotrypsin hydrolysates displayed better inhibitory effects against non-
 239 enzymatic glycosylation of haemoglobin, while chymotrypsin and tryptic hydrolysates demonstrated higher β -
 240 glucosidase inhibitory properties. This not only justifies the use of *M. oleifera* seeds for alternative therapeutic
 241 purposes, but may also indicate that these proteins could be potential sources of biologically active peptides which
 242 could be optimized to formulate new and potent antidiabetic agents. Further studies such as fractionation of
 243 these hydrolysates and characterization of resulting peptides responsible for the observed biofunctional properties
 are suggested, and are currently underway.

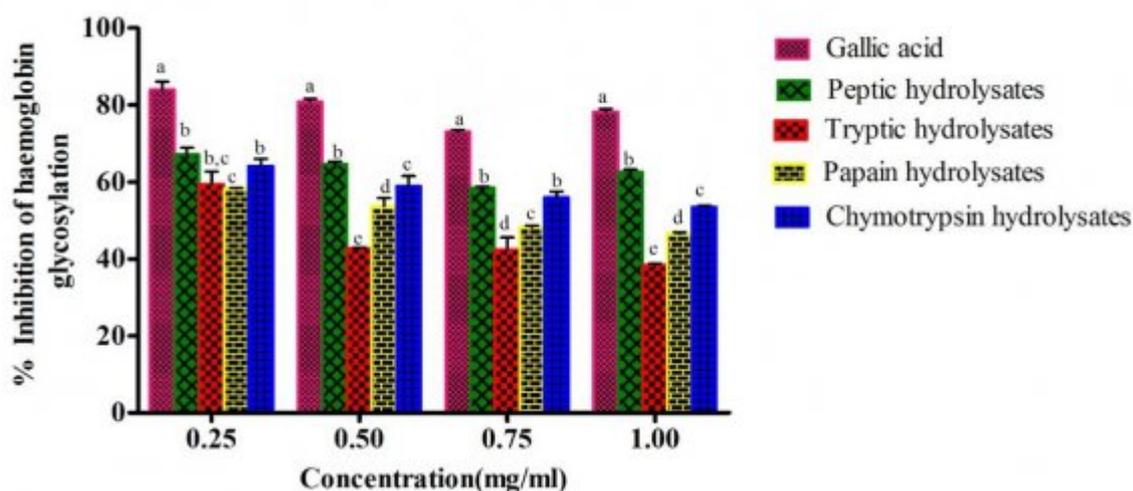
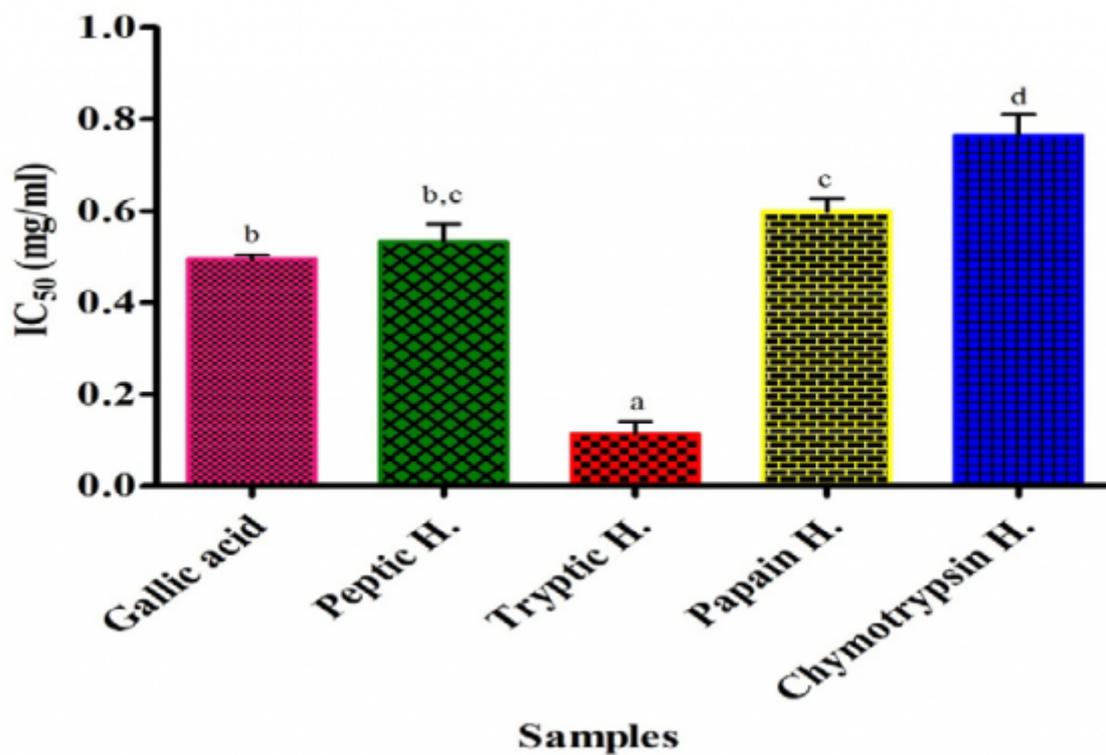


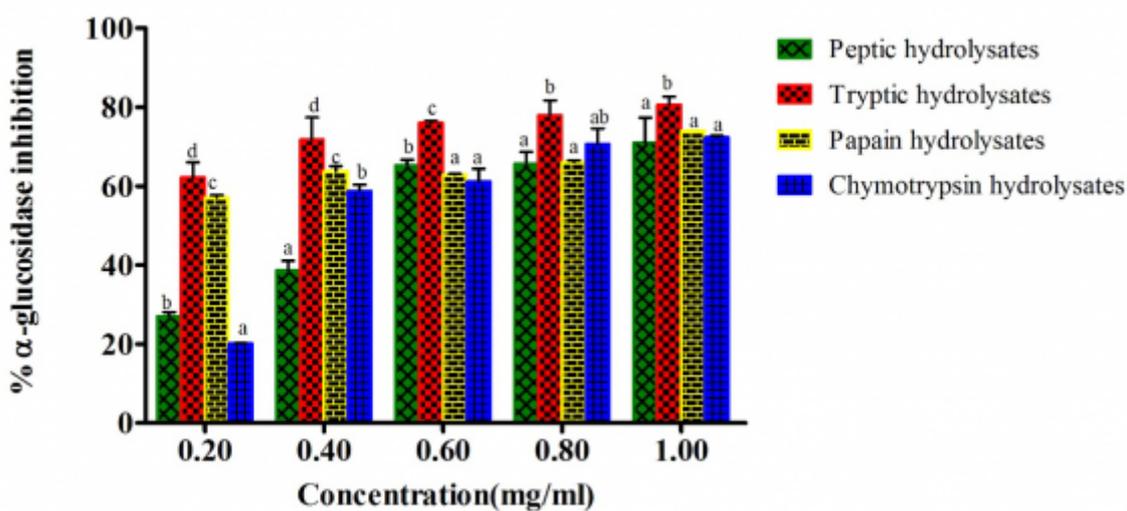
Figure 1: B

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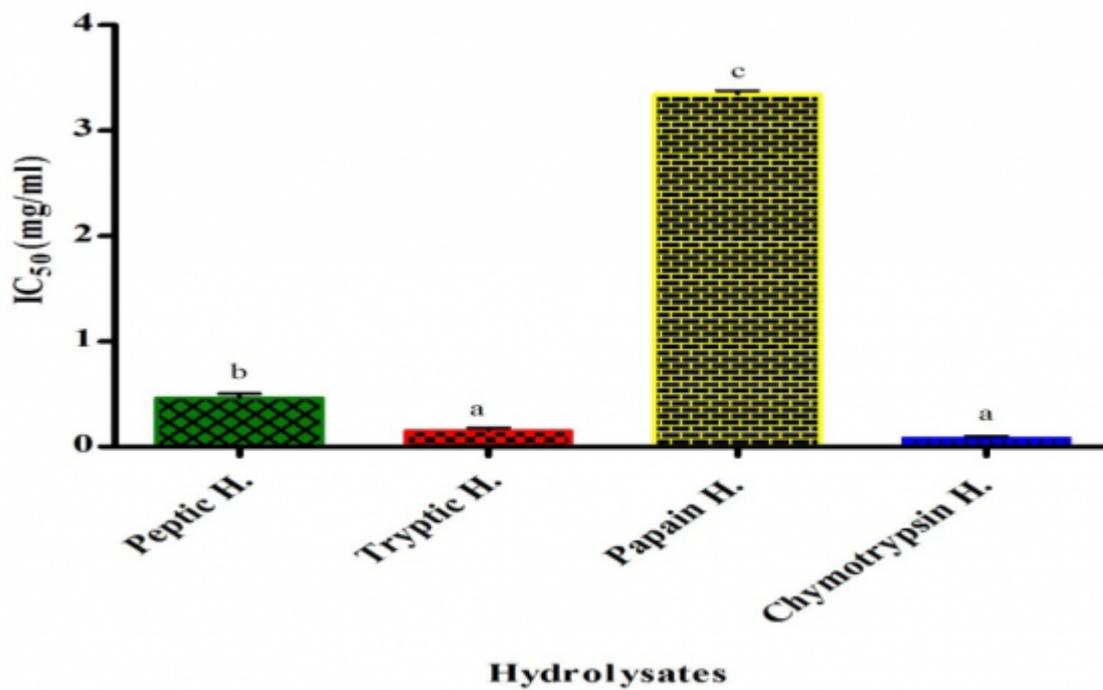
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Figure 2: Figure 1 :



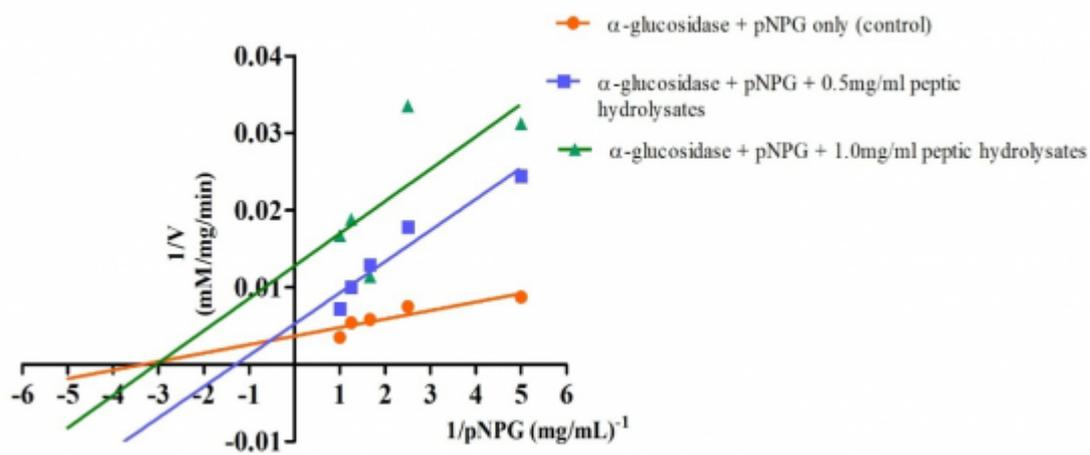
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Figure 3: Figure 2 :



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Figure 4: Figure 4 :BFigure 3 :



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Figure 5: Figure 6 : 1 B

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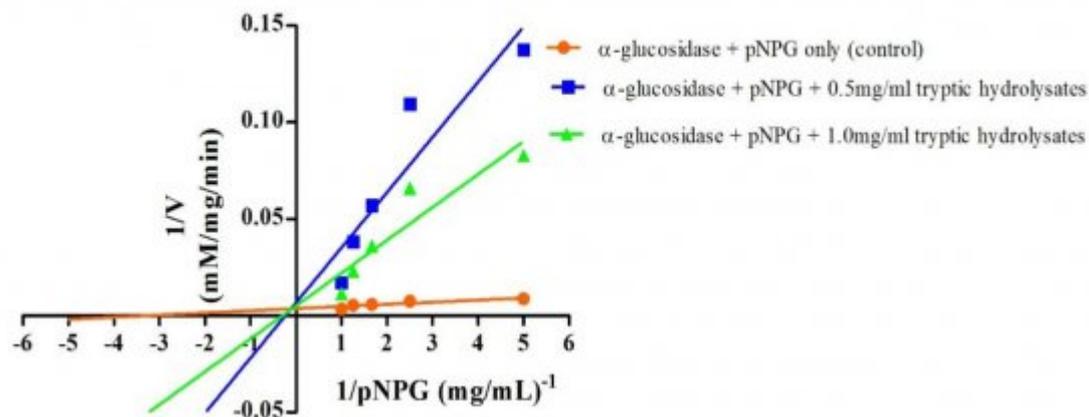


Figure 6: Figure 5 :Figure 7 :Figure 8 :B

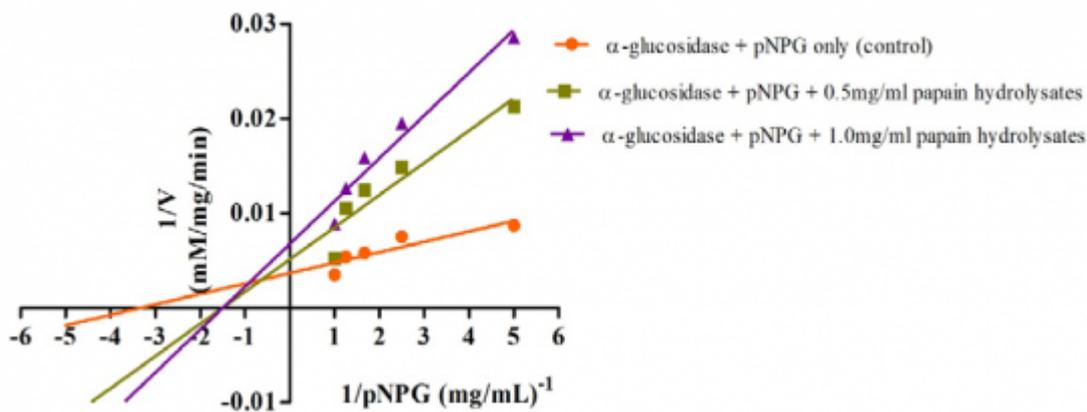


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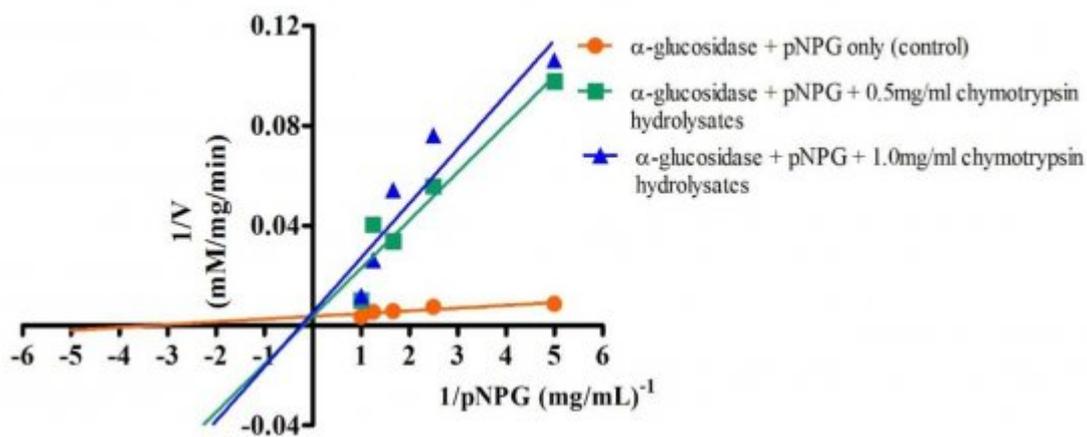


Figure 8:

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Figure 9: Table 1 :

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