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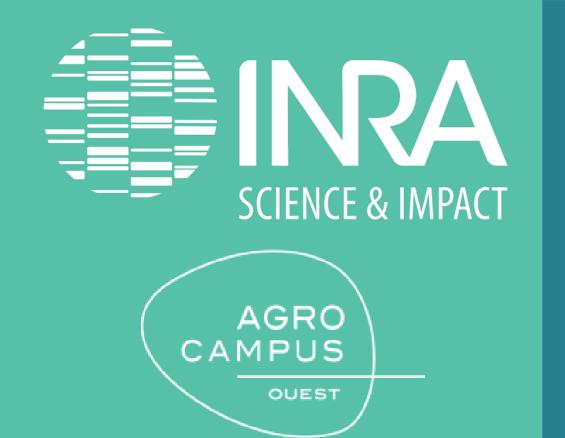
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Static *in vitro* digestion tests to assess allergenic risk of novel proteins

Use of a peptidomics workflow based on free softwares

Authors: <u>Julien Jardin</u>^a, Valérie Briard-Bion^a, Amélia Torcello Gomez^b, Didier Dupont^a, Alan Mackie^b

aSTLO. INRA. UMR1253 Science et Technologie du Lait et de l'Œuf. Rennes. France. bSchool of Food Science and Nutrition. University of Leeds. Leeds. United Kingdom.

Introduction

- Allergenic risk assessment of proteins:
 - ✓ Safety to consume:
 - Evaluate **persistence** of **intact protein** and **large protein fragments** in gastrointestinal (GI) tract
 - Potential sensitisation via duodenum and eventual allergic reaction
- In vitro digestion as a first screening step
 - Current pepsin resistance test (PRT) is not physiologically relevant
 Naegeli, H., et al., Guidance on allergenicity assessment of genetically modified plants. EFSA Journal, 2017, 15(6), 4862-4911.

Methodology Static in vitro digestion models Shaking incubator: **Stomach:** T = 37 °C • Dilution ratio with simulated gastric fluid √ 100 rpm (SGF) Digestion run in triplicate Acidic pH • Enzyme activity (pepsin) Sampling: √ 0.5, 2, 5, 10, 20, 30 and 60 min **Small intestine:** ✓ Gastric and intestinal phase • Dilution ratio with simulated intestinal fluid ✓ Three digestion protocols (SIF) Proteolysis stopped with protease Neutral pH inhibitors Enzyme activity (trypsin/chymotrypsin 4/1) ✓ Gastric: Pepstatin A Biosurfactants: fixed total bile salt ✓ Intestinal: Pefabloc® concentration **Harsh conditions** Mild conditions (Bile Salts, pH, Enzyme Ratios) **Early Phase Adult (INFOGEST)**² Infant¹ Late Phase Adult (PRT)³ NanoLC-MS/MS: Peptide **SDS-PAGE: Evaluation of protein** identification and quantification degradation Late Phase Relative Peptide ID quantification MassChroQ⁶ proteowiza R project MSConvert⁴

¹Menard, O., *et al.*, A first step towards a consensus static *in vitro* model for simulating full-term infant digestion. Food Chemistry, 2018, 240, 338-345. ²Minekus, M., *et al.*, A standardised static *in vitro* digestion method suitable for food-an international consensus. Food & Function, 2014, 5,1113-1124 ³Thomas, K., *et al.*, A multi-laboratory evaluation of a common *in vitro* pepsin digestion assay protocol used in assessing the safety of novel proteins. Regulatory Toxicology and Pharmacology, 2004, 39, 87-98.

⁴Chambers, M.C., *et al.*, A cross-platform toolkit for mass spectrometry and proteomics. Nature Biotechnology 30, 918-920 (2012) ⁵Langella O, *et al.*, X!TandemPipeline: A Tool to Manage Sequence Redundancy for Protein Inference and Phosphosite Identification. J. Proteome Res., 2 (16) 494-503 (2017)

⁶Valot B, et al., MassChroQ: a versatile tool for mass spectrometry quantification. Proteomics, 17 (11) 3572-3577 (2011)

File conversion to

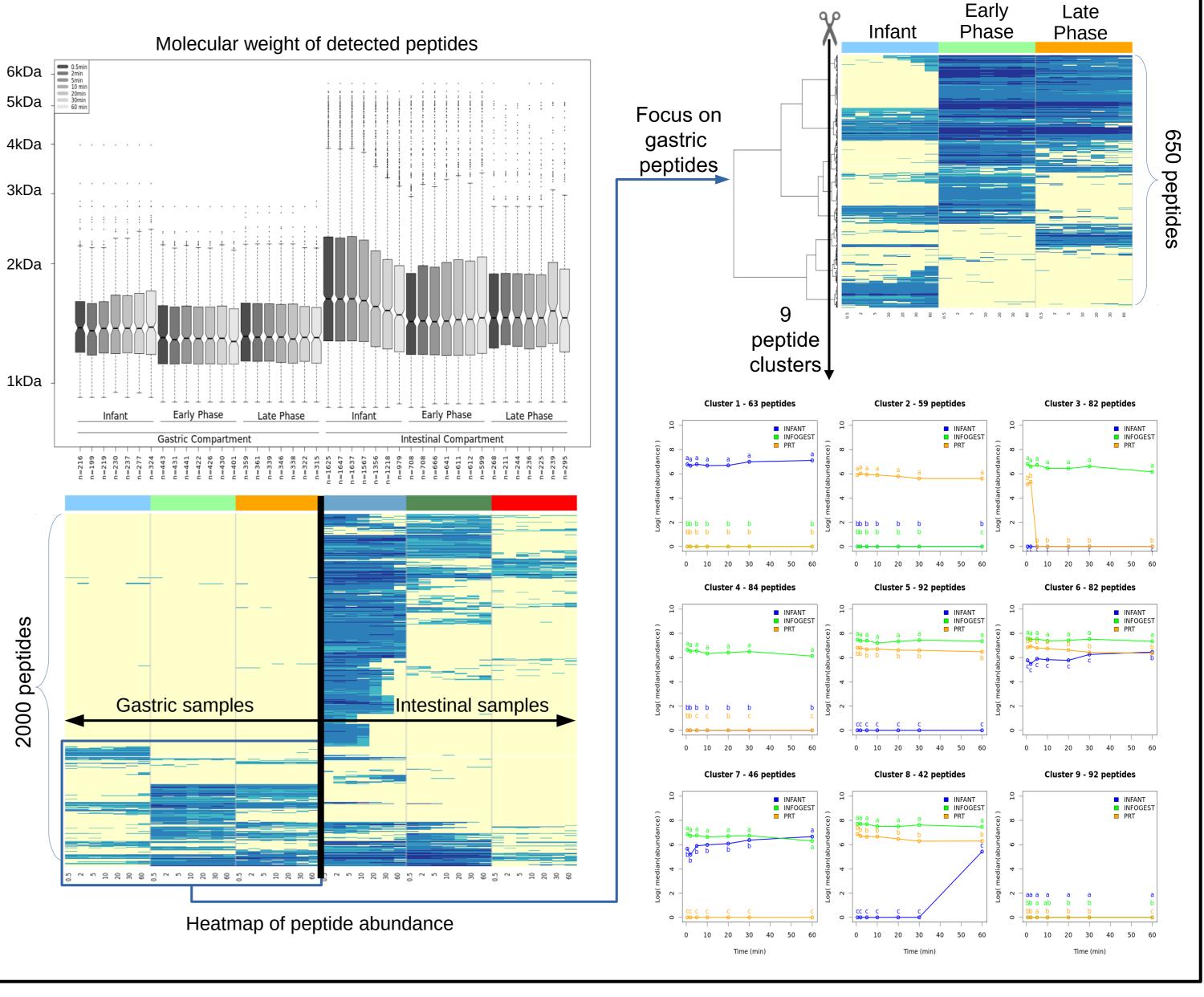
.mzML, .mzXML

Objectives

- Development and validation of a robust physiologically relevant, in vitro digestion protocol to assess stability of purified proteins
- Increase productivity of peptidomics data interpretation using only free softwares

Preliminary results

- ✓ Proteins that are not pepsin resistant (Beta-Casein, Soybean Lipoxygenase, Acid Phosphatase) show slower kinetics of proteolysis for the infant model of digestion
- ✓ Intact protein and protein fragments >> 9 amino acids remain throughout the intestinal phase for Kunitz Trypsin Inhibitor and Concanavalin A regardless of the digestion model
- ✓ Peptidomics allow for a precise description of peptides with specific behaviours according to the digestion model



Conclusions

- This project highlights the importance of a multi-test protocol to assess protein digestibility. Future studies should include the effect of the food processing and/or food matrix on protein digestion.
- A workflow based on free softwares can succesfully be used to quickly:
 - convert proprietary MS file formats to open .mzML or .mzXML
 - ✓ perform database search → peptide identification
 - ✓ align chromatograms and automatically extract peak areas on large datasets → relative quantification
 - perform statistical treatment and automate figure production

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Proprietary

MS file format







Statistical

analysis

and figures