

#### Static in vitro digestion tests to assess allergenic risk of novel proteins - Use of a peptidomics workflow based on free softwares

Julien Jardin, Valérie Briard-Bion, Amélia Torcello Gomez, Didier Dupont,

Alan Mackie

#### ► To cite this version:

Julien Jardin, Valérie Briard-Bion, Amélia Torcello Gomez, Didier Dupont, Alan Mackie. Static in vitro digestion tests to assess allergenic risk of novel proteins - Use of a peptidomics workflow based on free softwares. SMAP 2019, Sep 2019, Strabourg, France. , 2019. hal-02294941

#### HAL Id: hal-02294941 https://hal.science/hal-02294941

Submitted on 23 Sep 2019

**HAL** is a multi-disciplinary open access archive for the deposit and dissemination of scientific research documents, whether they are published or not. The documents may come from teaching and research institutions in France or abroad, or from public or private research centers. L'archive ouverte pluridisciplinaire **HAL**, est destinée au dépôt et à la diffusion de documents scientifiques de niveau recherche, publiés ou non, émanant des établissements d'enseignement et de recherche français ou étrangers, des laboratoires publics ou privés.



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

# Use of a peptidomics workflow based on free softwares

Authors: Julien Jardin<sup>a</sup>, Valérie Briard-Bion<sup>a</sup>, Amélia Torcello Gomez<sup>b</sup>, Didier Dupont<sup>a</sup>, Alan Mackie<sup>b</sup> <sup>a</sup>STLO. INRA. UMR1253 Science et Technologie du Lait et de l'Œuf. Rennes. France. <sup>b</sup>School 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

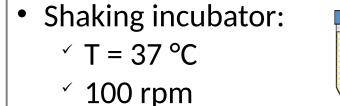
Current pepsin resistance test (PRT) is not physiologically relevant Naegeli, H., et al., Guidance on allergenicity assessment of genetically modified plants. EFSA Journal, 2017, 15(6), 4862-4911.

### 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

## Methodology

#### Static in vitro digestion models



- Digestion run in triplicate
- Sampling :
  - <sup>•</sup> 0.5, 2, 5, 10, 20, 30 and 60 min
  - Gastric and intestinal phase
- \* Three digestion protocols
- Proteolysis stopped with protease inhibitors
  - ✓ Gastric: Pepstatin A
  - Intestinal: Pefabloc<sup>®</sup>

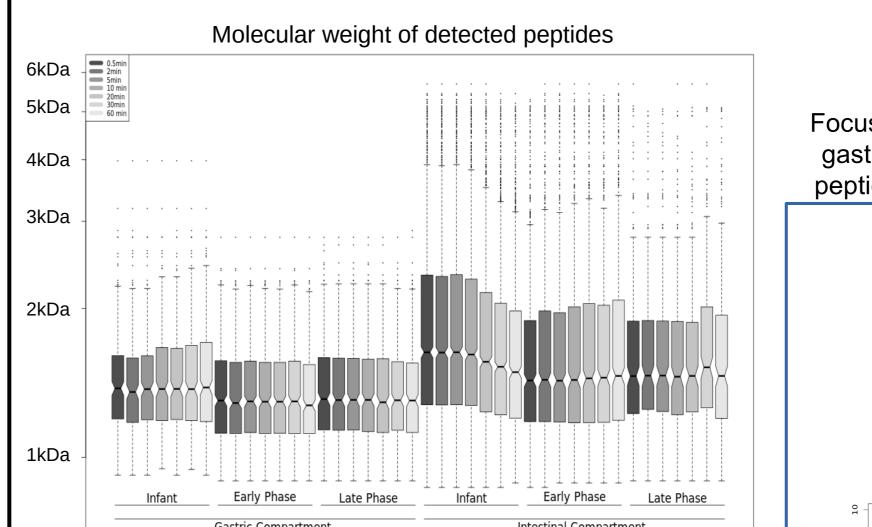
Infant<sup>1</sup>

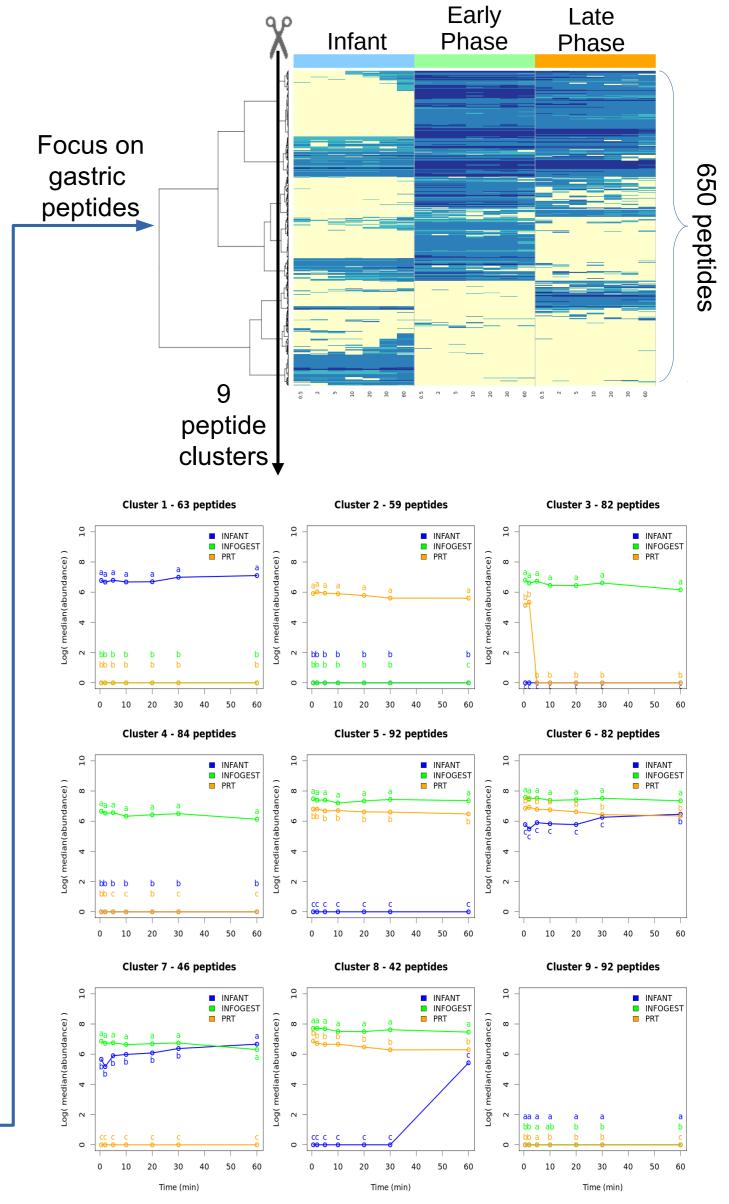
• Dilution ratio with simulated gastric fluid (SGF) • Acidic pH • Enzyme activity (pepsin) **Small intestine:** • Dilution ratio with simulated intestinal fluid (SIF) • Neutral pH Enzyme activity (trypsin/chymotrypsin 4/1) Biosurfactants: fixed total bile salt concentration Harsh conditions Mild conditions (Bile Salts, pH, Enzyme Ratios) **Early Phase Adult (INFOGEST)**<sup>2</sup> Late Phase Adult (PRT)<sup>3</sup>

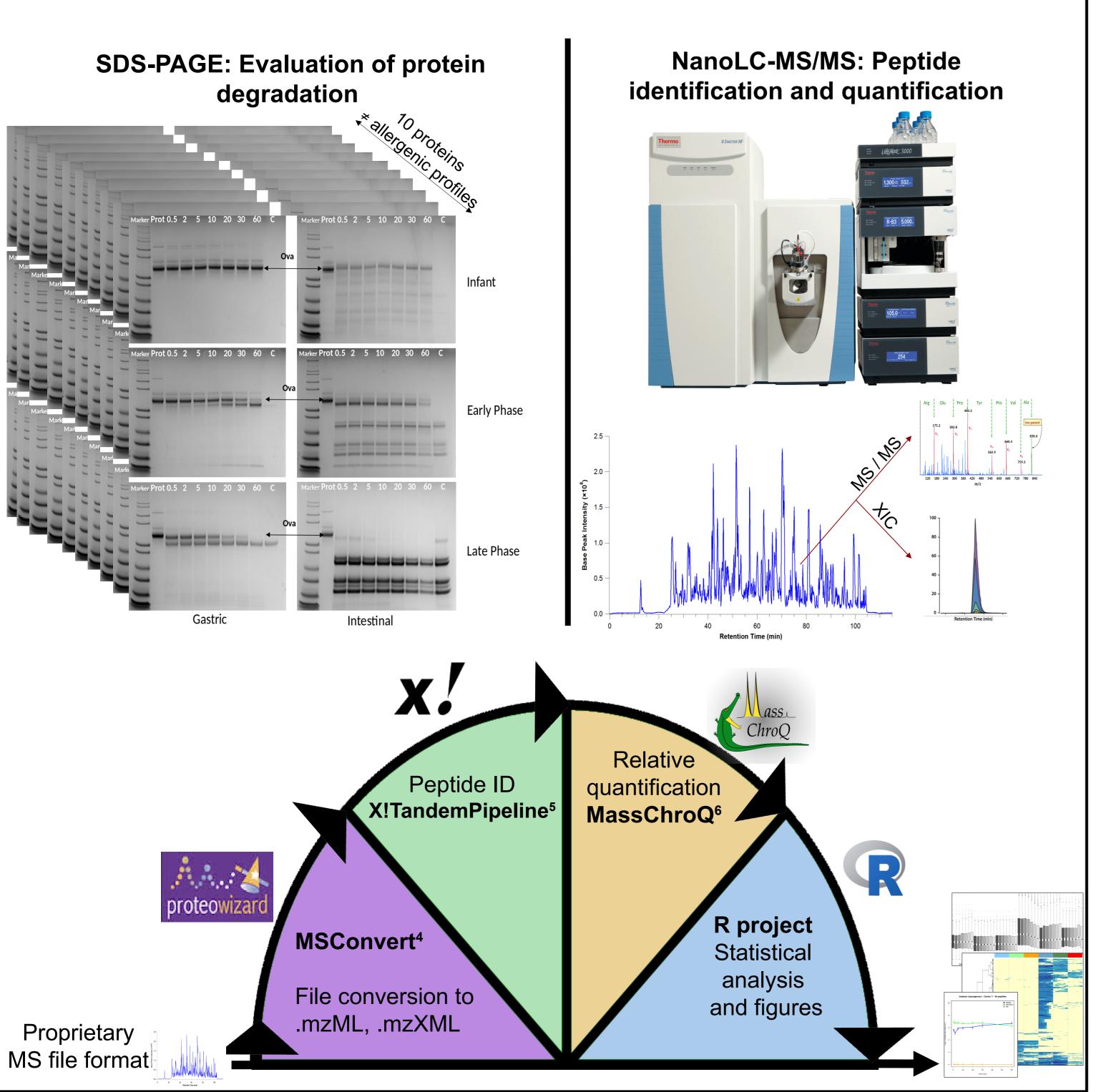
Stomach:

#### **Preliminary results**

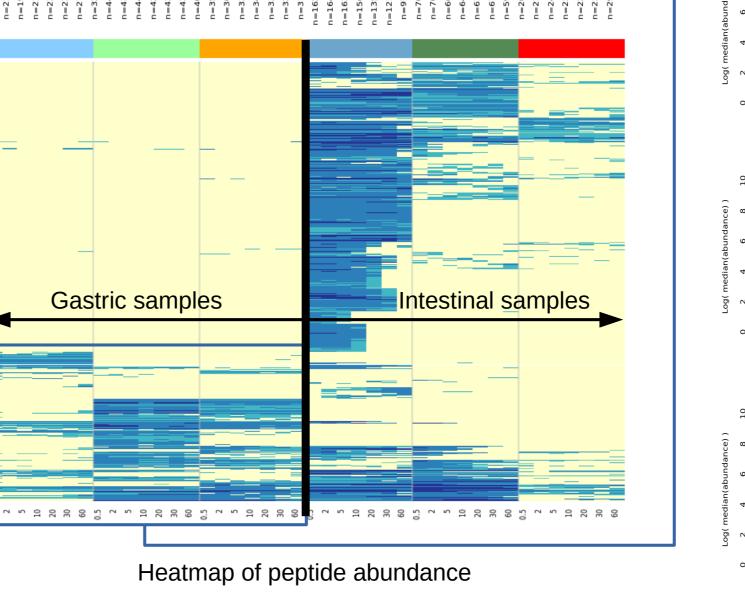
- Proteins that are not pepsin resistant (Beta-Casein, Soybean Lipoxygenase, Acid Phosphatase) show slower kinetics of proteolysis for the infant model of digestion
- Intact protein and protein fragments >> 9 amino acids remain throughout the intestinal phase for Kunitz Trypsin Inhibitor and Concanavalin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







# Gastric samples 2000



### 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  $\checkmark$  perform database search  $\rightarrow$  peptide identification

<sup>1</sup>Menard, 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. <sup>2</sup>Minekus, M., et al., A standardised static in vitro digestion method suitable for food-an international consensus. Food & Function, 2014, 5,1113-1124 <sup>3</sup>Thomas, 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.

<sup>4</sup>Chambers, M.C., *et al.*, A cross-platform toolkit for mass spectrometry and proteomics. Nature Biotechnology 30, 918-920 (2012) <sup>5</sup>Langella 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)

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

align chromatograms and automatically extract peak areas on large datasets  $\rightarrow$  relative quantification

European Food Safety Authority

' perform statistical treatment and automate figure production

#### **Acknowledgements :**

 Olivier Langella and the PAPPSO plateform Antonio Fernández Dumont etsa

Javier Moreno

INFOGEST



QUALIMENT

