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▶ To cite this version:

Thomas De Lise-Braga, Jolijn Koomen, Lucie Birault, Alice Kermarrec, Michèle Viau, et al.. Lipid oxidation and co-oxidation reactions in oleosome dispersions from various sources: Which constituents are involved?. 3rd International Conference on Lipid Droplets & Oleosomes, May 2023, Wageningen, Netherlands. hal-04172736

HAL Id: hal-04172736 https://hal.science/hal-04172736

Submitted on 28 Jul 2023

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Lipid oxidation and co-oxidation reactions in oleosome dispersions from various sources: Which constituents are involved?

Thomas DE LISE-BRAGA^{1*}, Jolijn KOOMEN¹, Lucie BIRAULT¹, Alice KERMARREC¹, Michèle VIAU¹, Jérémy CLAUDEL², Claire BOURLIEU-LACANAL², Romain VALENTIN³, Éric LACROUX³, Claire BERTON-CARABIN^{1,4}, Anne MEYNIER¹

1- INRAE, UR 1268 BIA, F-44316 Nantes, France (*<u>anne.meynier@inrae.fr</u>)/ 2- INRAE/UM/Institut Agro Montpellier, UMR 1208 IATE, F-34060 Montpellier, France / 3- INRAE/Université de Toulouse/ENSIACET/INPT, UMR 1010 LCA, F-31030 Toulouse, France / 4- Food Process Engineering Group, Wageningen University & Research, 6700 AA Wageningen, NL

INTRODUCTION AND CONTEXT

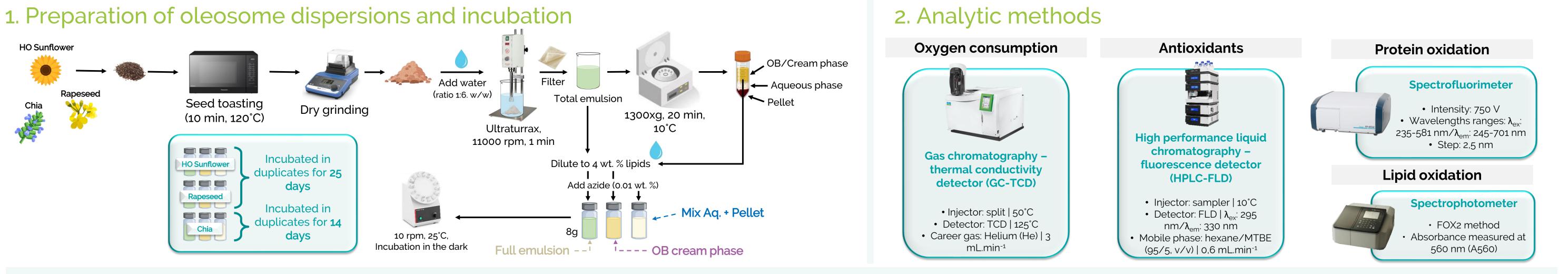
In a context of shifting human diets towards alternatives with increased sustainability and nutritional quality, a strong interest has emerged in promoting the use of plant-based and minimally processed food ingredients and products, Amongst the many options that are currently in the spotlight, **oilseeds** have raised strong interest, as they are rich in **polyunsaturated fatty acids (PUFAs)** and other valuable components (**proteins, antioxidants**,

To make the extraction of lipids from these oilseeds more environmentally friendly, we studied lipids in the form of oil bodies (OB), also known as oleosomes. Given their high PUFA content, assessing their oxidative stability is a logical step when targeting food applications. OB dispersions from high oleic sunflower seeds, rapeseeds or chia seeds were prepared and incubated under selected conditions to monitor their physical

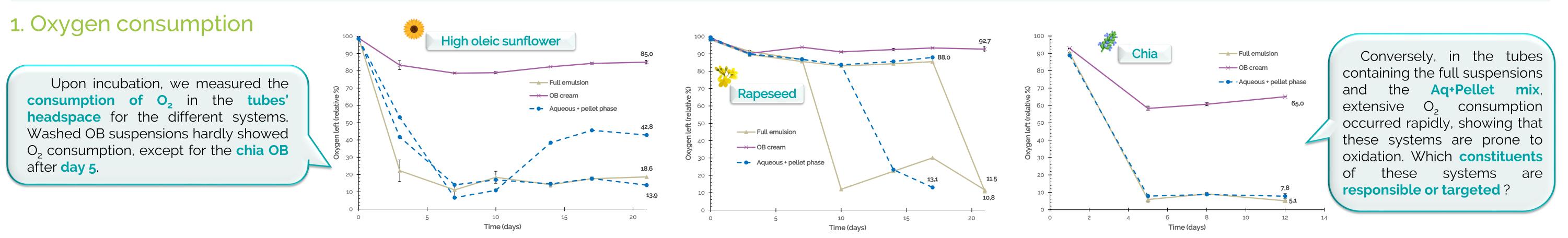
etc.).

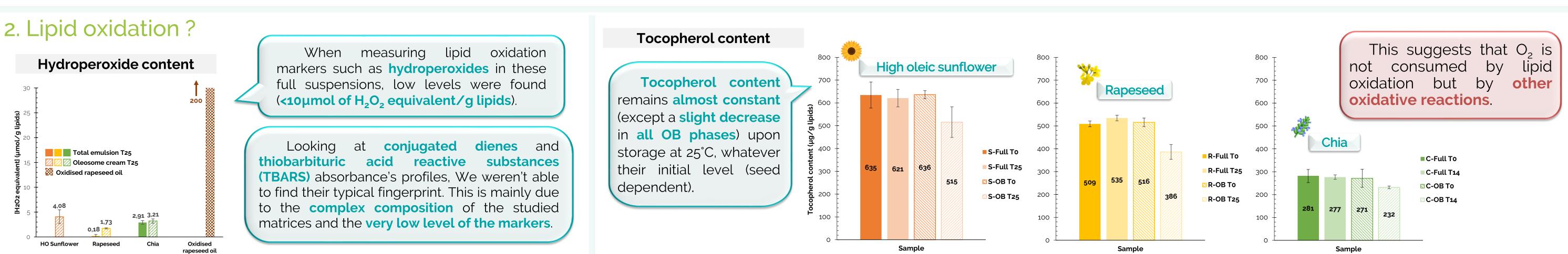
and **oxidative stability** over time.

EXPERIMENTAL APPROACH

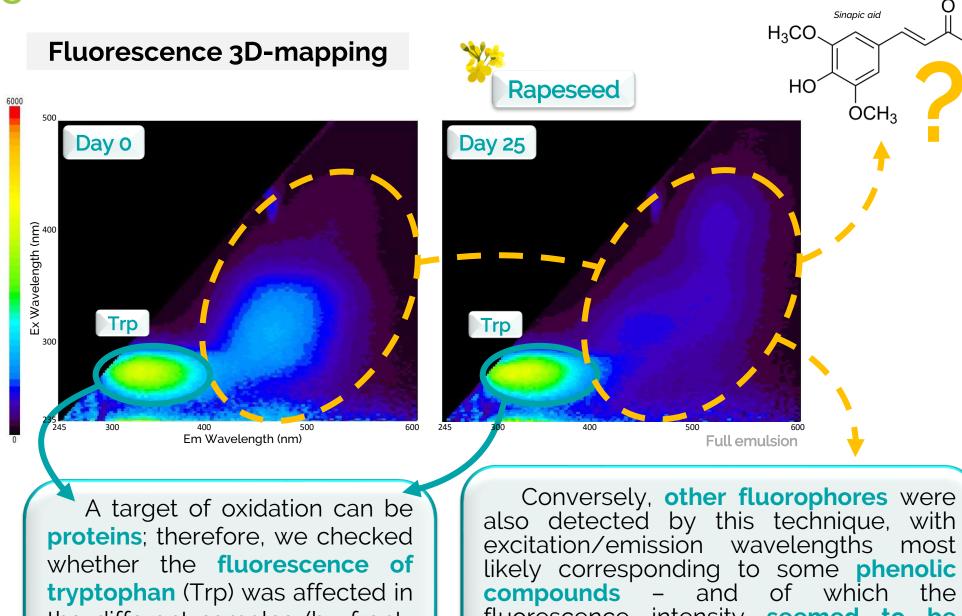


RESULTS



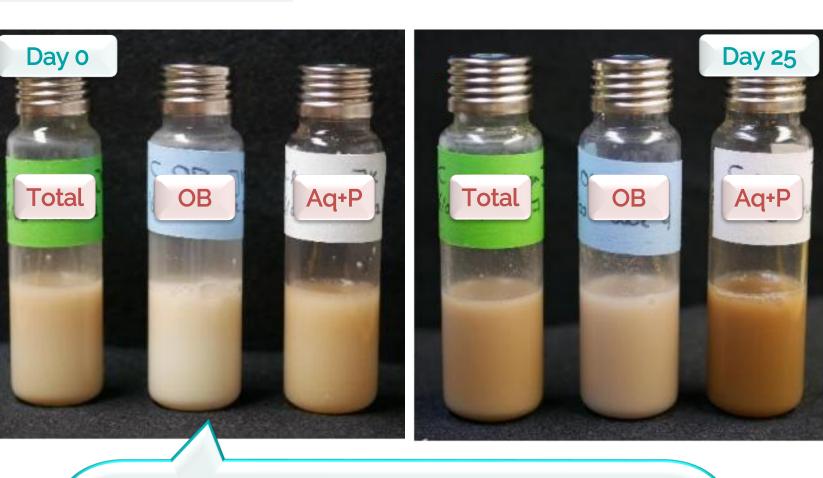


3. Protein oxidation ?

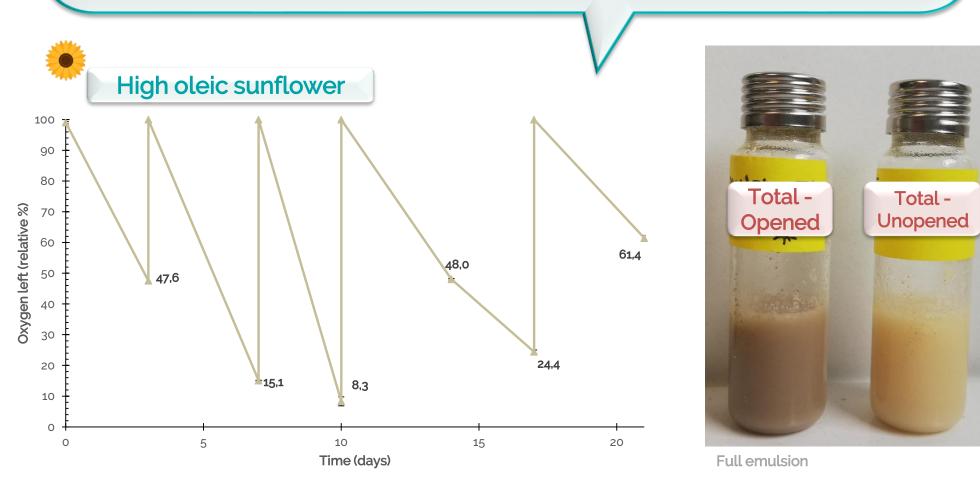


4. Phenolic compound oxidation ?

Sample browning



Considering the hypothesis of phenolic compounds' oxidation, we referred to the **browning phenomenon** that occurred in tubes. This may indicate that phenolic compounds, present in the full suspensions and in the Aq+Pellet mix but largely eliminated in the OB suspensions, **substantially oxidize**. To confirm this hypothesis, some headspace tubes were opened during incubation so that oxygen **was no longer a limiting factor in the oxidation reaction**. It was found that oxygen **kept being consumed** as more was added to the tubes and that **browning increased sharply in the opened samples**.



the different samples (by frontsurface fluorimetry), but this was not the case.

somewhat quenched upon incubation.

Can the **phenolic compound oxidation** be involved in this oxygen consumption ?

O2 consumption and browning phenomenon seem to be correlated.

CONCLUSIONS AND PROSPECTS

These results confirm that OB overall exhibit a good resistance to lipid oxidation, as often claimed in literature. Yet, it reveals that other oxidative reactions may be at play in such systems, involving the non-OB constituents of the oilseeds.

Further investigations of the exact substrates and reactions involved are ongoing, and will be important outcomes to rationalize the extent of purification that is needed to yield stable OB systems for applications.



The financial support of this work by the Carnot institutes Qualiment and 3BCAR (OBEINN project) is gratefully acknowledged.