



Non-covalent interaction between dietary stilbenoids and human serum albumin: Structure–affinity relationship, and its influence on the stability, free radical scavenging activity and cell uptake of stilbenoids



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ABSTRACT

Dietary stilbenoids are associated with many benefits for human health, which depend on their bioavailability and bioaccessibility. The stilbenoid–human serum albumin (HSA) interactions are investigated to explore the structure–affinity relationship and influence on the stability, free radical scavenging activity and cell uptake of stilbenoids. The structure–affinity relationship of the stilbenoids–HSA interaction was found as: (1) the methoxylation enhanced the affinity, (2) an additional hydroxyl group increases the affinity and (3) the glycosylation significantly weakened the affinity. HSA obviously masked the free radical scavenging potential of stilbenoids. The stabilities of stilbenoids in different medium were determined as: HSA solution > human plasma > Dulbecco's modified Eagle's medium. It appears that the milk enhanced the cell uptake of stilbenoids with multi-hydroxyl groups and weakened the cell uptake of stilbenoids with methoxyl group on EA.hy 926 endothelial cells. The stilbenoids are hardly absorbed by human umbilical vein endothelial cells in the presence of milk.

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1. Introduction

Natural stilbenoids are typically non-flavonoid polyphenols, which mainly exist in red grapes, wines, cranberries, strawberries and peanuts (Mulat, Latva-Maenpaa, Koskela, Saranpaa, & Wahala, 2014; Pineiro, Guerrero, Fernandez-Marin, Cantos-Villar, & Palma, 2013; Xie & Bolling, 2015; Xie, Wei, Lin, Wen, & Qin, 2014; Zraunig, Pacher, Brecker, & Greger, 2014). Resveratrol and its derivatives (Table 1) are the most important dietary stilbenoids associated with many benefits for human health, such as anti-inflammatory activity (Penalva et al., 2015), anti-asthmatic activity (Chen et al., 2015), anti-diabetes activity (Kim, Lee, Eom, & Kim, 2014), hypolipidemic activity (Jo, Kim, & Lim, 2014), anti-oxidant activity (Mulero et al., 2015; Vlachogianni, Fragopoulou, Kostakis, & Antonopoulou, 2015; Wang et al., 2015), anti-cancer activity (Folmer et al., 2014; Fu et al., 2015; Seo et al., 2015) and anti-bacterial activity (Liu et al., 2014). The biological properties of stilbenoids depend on their bioavailability and bioaccessibility. The chemical structure of polyphenols influences their rate and

extent of intestinal absorption and the nature of the metabolites circulating in the plasma (Boyer, Brown, & Liu, 2004; Kosinska-Cagnazzo, Diering, Prim, & Andlauer, 2015; Uhlenhut & Högger, 2012; Willenberg et al., 2015; Xiao & Högger, 2014).

Polyphenols are known to non-covalently interact with human serum albumin (HSA) in blood through hydrophobic or hydrophilic interactions (Xiao, 2013; Xiao & Kai, 2012). However, considerable differences are observed due to the stability, the interaction with other food components, the uptake in the intestine, or the binding to plasma proteins. The interactions between resveratrol and serum albumins have attracted great interest among researchers (Nair, 2015; Wu et al., 2009; Xiao, Chen, Jiang, Hilczer, & Tachiya, 2008; Xiao, Zhao, et al., 2011). However, the interactions between other stilbenoids and HSA are rarely reported. Moreover, most of the reports only focused on the binding process, such as the binding forces, binding distance, energy transfer, and molecular modeling. It was found that the effect of polyphenol–protein interaction on the bioavailability of polyphenols is not equivocal. Few reports have focused on the structure–affinity relationship of stilbenoids on binding to HSA. Herein, the structure–affinity relationship of the stilbenoid–HSA interaction, and its influence on the stability,

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