

Looking deeper at winemaking by-products composition: target & untarget analysis



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Introduction & Methodology



Vitis vinifera var. Albariño

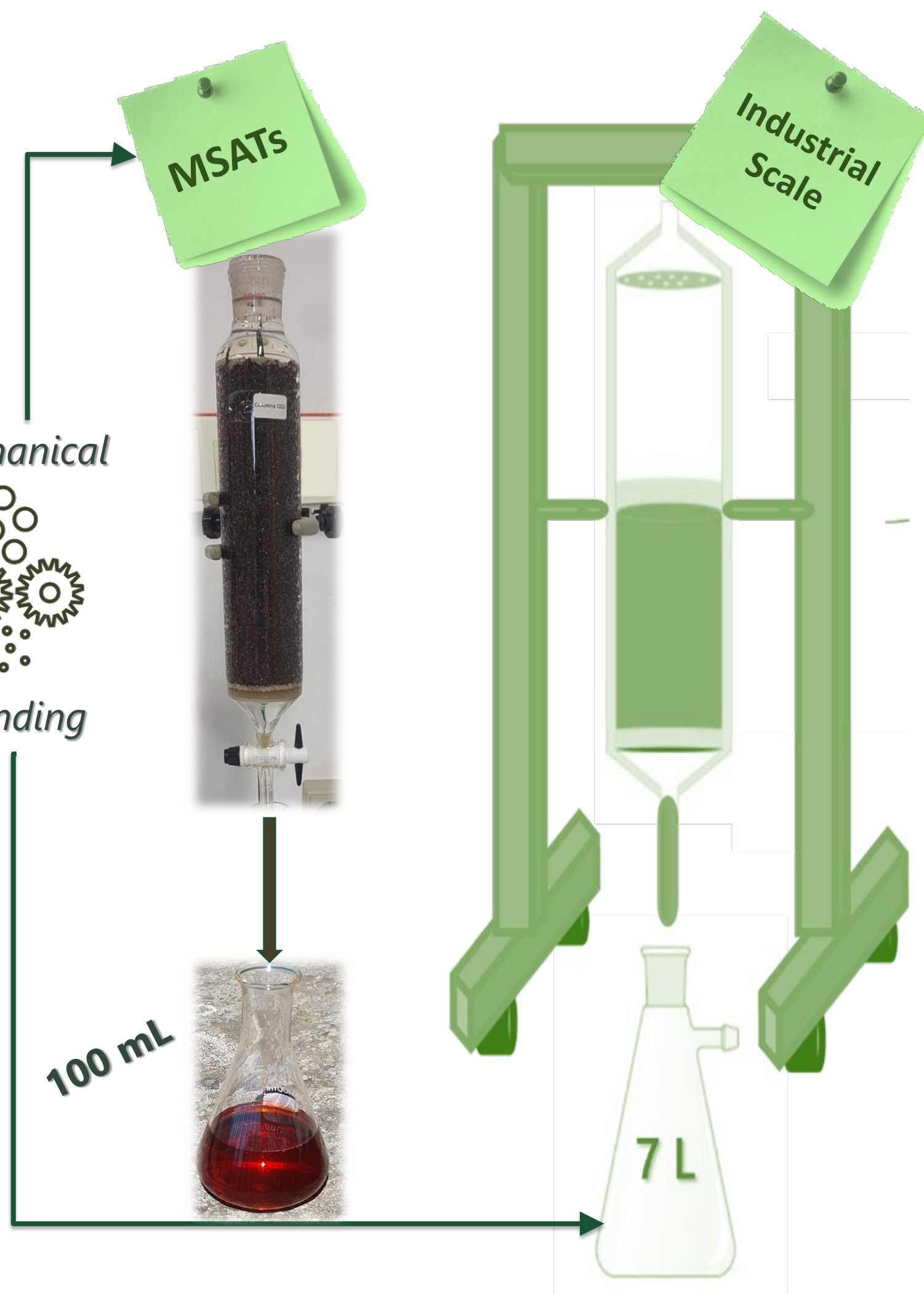
Grapevines (Vitis vinifera), like many other plant species, naturally produce a wide range of secondary metabolites that act as a chemical line of defense against microbial pathogens, animal herbivores, solar radiation (screens out DNA damaging UV-B light), high temperatures, and so on. This phytochemical arsenal is mainly, but not exclusively, composed of **plant phenolics**.

White grape marc



Dispersant

Mechanical Grinding

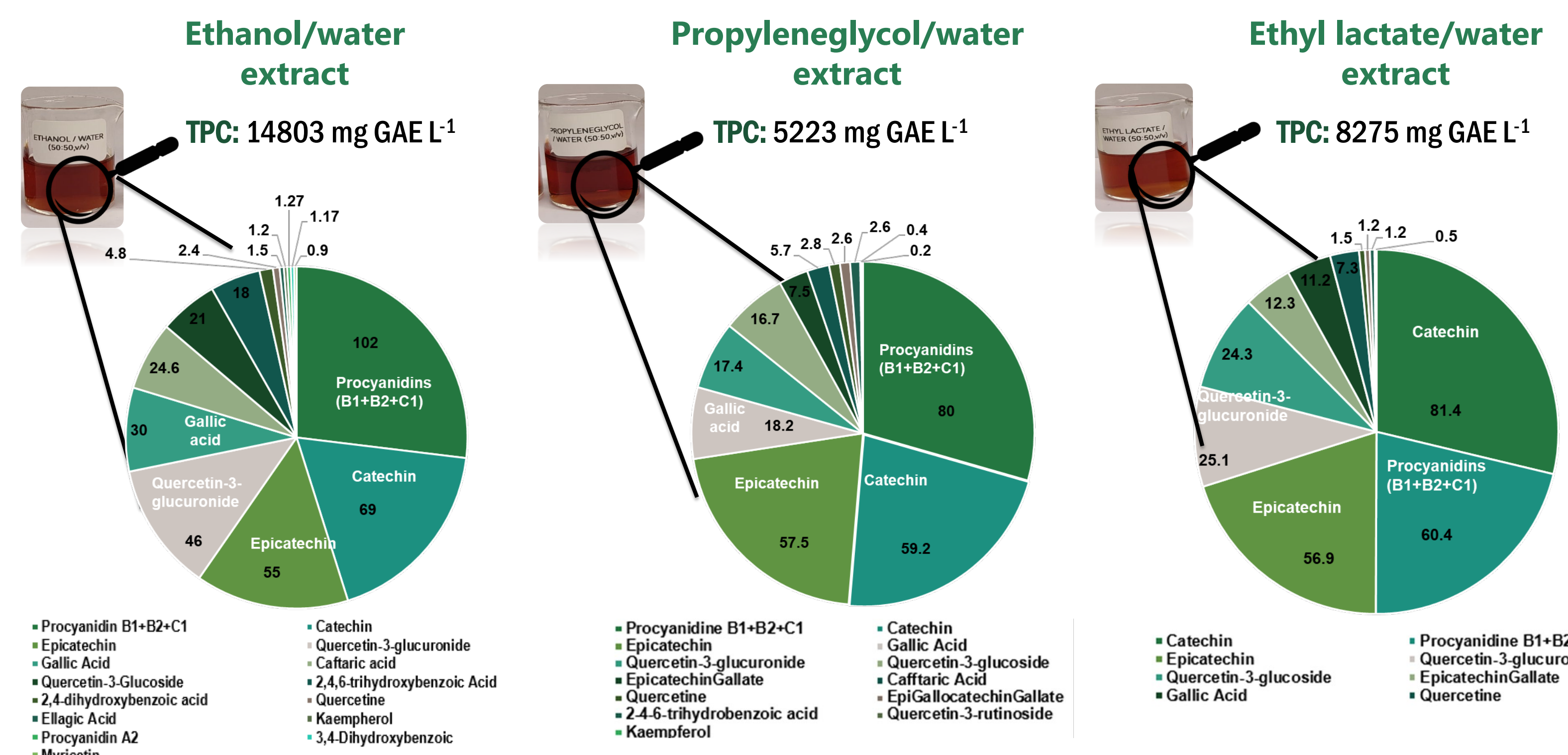
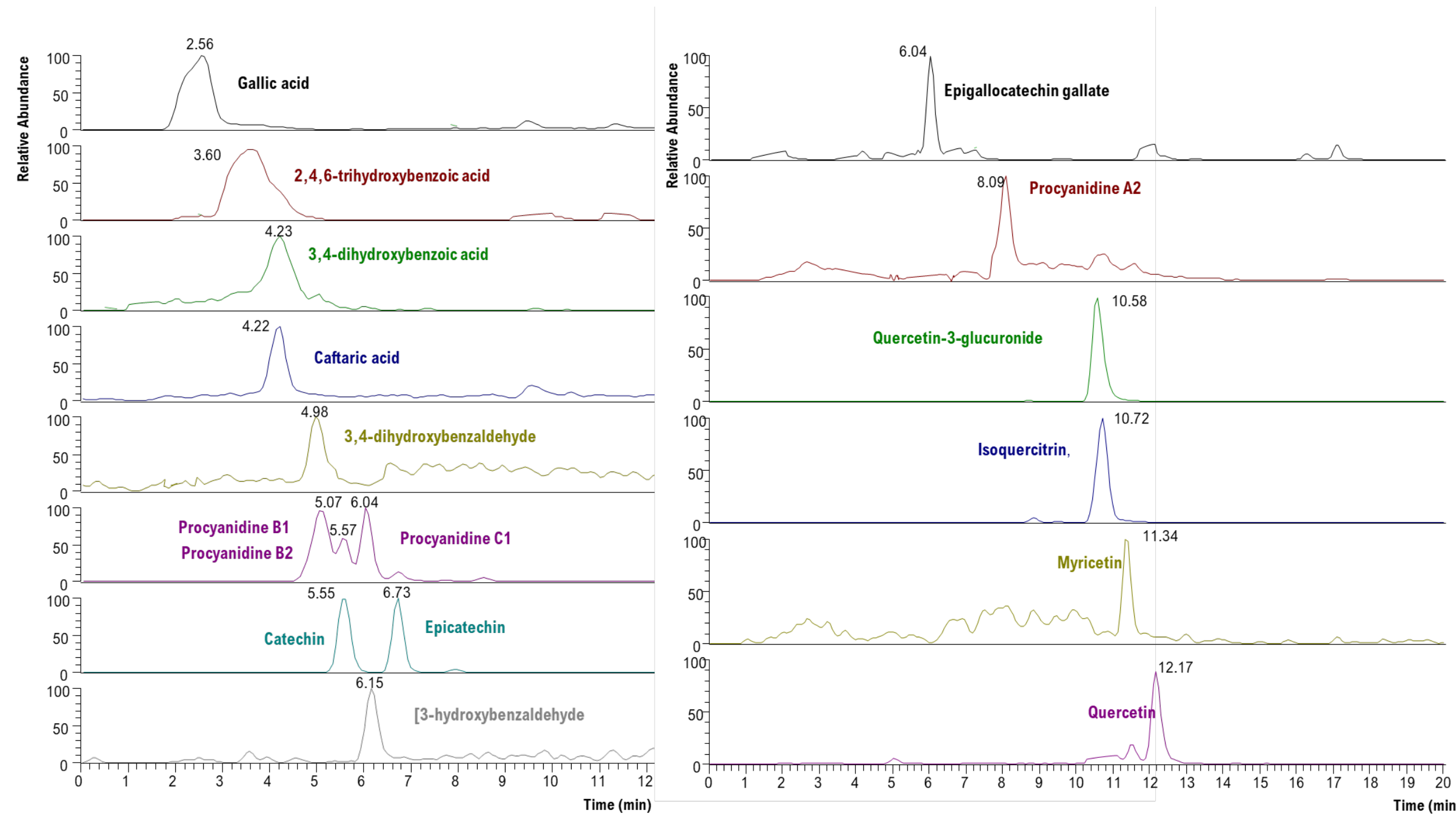


- Among winemaking by-products, **White grape marc** stands out as an unquestionable source of such bioactive compounds.
- All types of extraction techniques and virtually all available solvents have been used to obtain them. In our research group, we have developed and patented (Lores et al, 2022) a green and **scalable** technique called **MSAT** (Medium Scale Ambient Temperature System).
- The extraction process is characterized by minimum energy requirements in combination with solvents generally recognized as safe (GRAS) and their respective hydro-organic mixtures, and produces **multicomponent extracts ready-to-use as liquid ingredients in various innovative formulations** (Castillo et al, 2022).
- This use requires an **in-depth and comprehensive chemical-analytical characterization**, so that these extracts can be registered as additives in compliance with the relevant regulations.
- The polyphenolic composition must be known in detail (**target analysis**), but also the presence of other compounds of interest as well as the absence of unwanted compounds must be evaluated (**untarget analysis**). This is the focus of the present study.



Results & Discussion:

Target analysis: Quantification of bioactive compounds



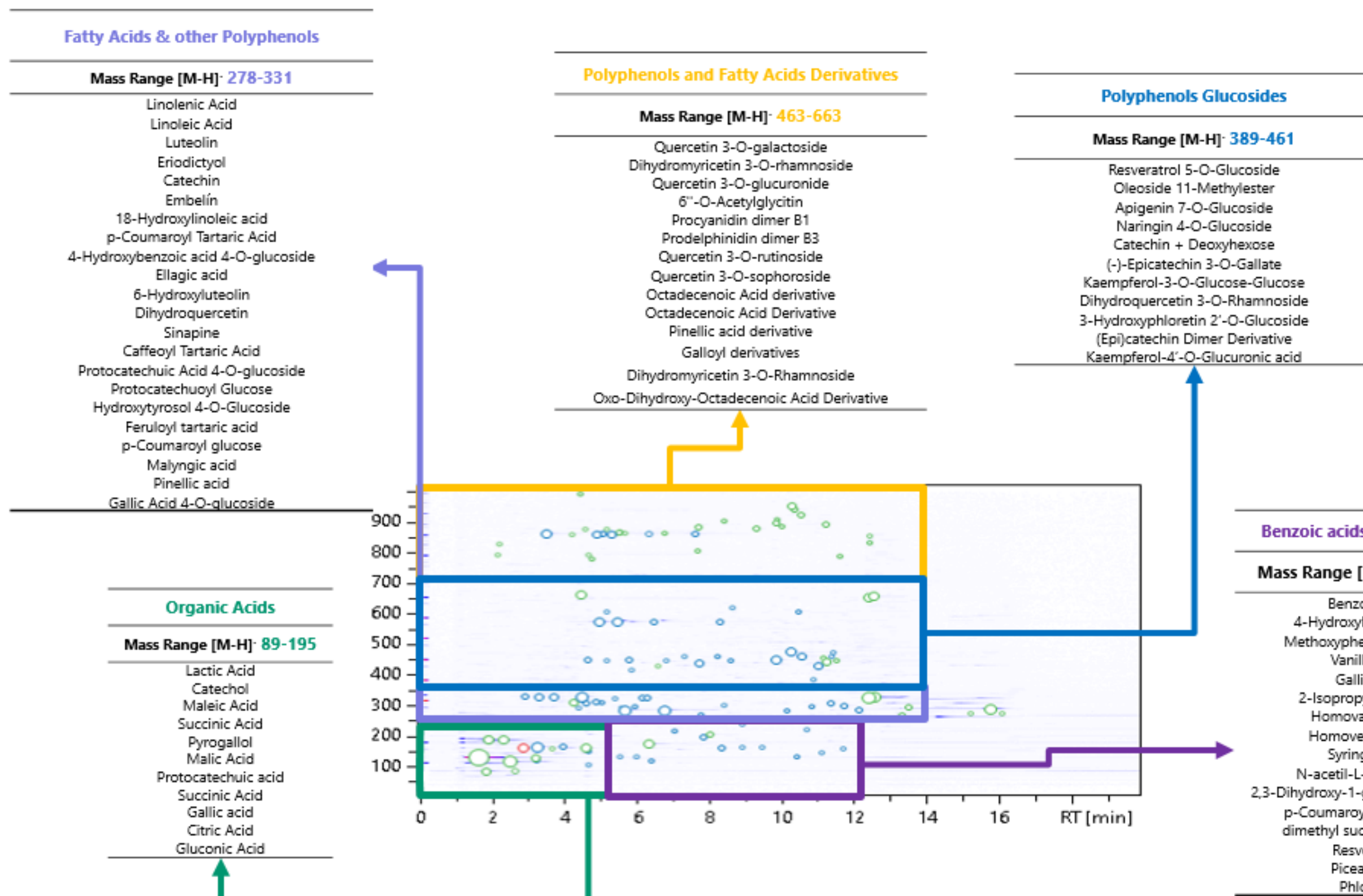
- ✓ 60 target polyphenols were analyzed by liquid chromatography-tandem mass spectrometry (LC-MS/MS) analysis. 18 of them were detected in the analyzed extracts
- ✓ The Σ of individual bioactive compounds was similar in all extracts, between 270-378 mg L⁻¹

- ✓ As expected, the profile for each plant phenolics group was slightly different depending on the solvent employed to obtain the extracts
- ✓ Highlights the presence of **flavan-3-ols (catechin and epicatechin)** as well as their **oligomeric derivatives (procyanidines B1, B2 and C1)**

Non-Target analysis: High Resolution Mass Spectrometry (HRMS)

—by **Metaboscape**: deep search for all analytes detected in each sample. Using chemometric tools, the different industrial extracts of **Albariño** white grape marc were analyzed, and **925 analytes** were detected. Initially, by means of **PCA**, the characteristic analytes of the different extracts were screened, leaving **142 outstanding compounds** (intensity and recurrences) allowing the **perfect discrimination of extracts obtained with different solvents**.

—by combining **metabolomics tools**: SmartFormula, Compound Crawler, Metfrag; together with the **systematic comparison of the mass profile** of each analyte with the other 924 compounds & the **position in the topographical space** (classification by compound family) the identification of these bioactives was obtained



The untarget analysis was carried out in two phases:

—by **SmartFormula** an average of **35 compounds** were detected for each solvent, of which **15 were common to all extracts** (see Table 1) and the others were discriminating compounds

Table 1: common analytes for all hydro-organic extracting mixtures

| Compound | RT (min) | Formula | Ion (m/z) | Mass (Da) | Family |
|---|----------|-----------|-----------|-----------|---------------------------|
| Glucuronic Acid | 1.3 | C6H12O7 | 195 | 196 | Organic Acid Derivative |
| Malic Acid | 1.5 | C4H6O5 | 133 | 134 | Organic Acid Derivative |
| Glucogallin (Derivatives) | 4.5 | C13H16O10 | 331 | 332 | Organic Acid Derivative |
| Procyanidin B# | 5.1 | C30H26O12 | 577 | 579 | Procyanidins |
| Procyanidin B# | 5.5 | C30H26O12 | 577 | 579 | Procyanidins |
| Catechin | 5.8 | C15H14O6 | 289 | 290 | Catechin Derivatives |
| Procyanidin B# | 6 | C30H26O12 | 577 | 579 | Procyanidins |
| Epicatechin | 6.9 | C15H14O6 | 289 | 290 | Catechin Derivatives |
| Procyanidin B# | 9.5 | C30H26O12 | 577 | 579 | Procyanidins |
| Flavonones | 10.1 | C21H20O11 | 449 | 450 | Polyphenol |
| Quercetin 3-O-glucuronide | 10.4 | C21H18O13 | 477 | 478 | Quercetin Derivatives |
| Engletin or prunin | 11.1 | C21H20O10 | 433 | 434 | Polyphenol |
| Malignic acid (Fulvic acid / Fatty acid FA18:2+3O | 12.5 | C18H32O5 | 327 | 328 | Fatty Acids |
| 9,12,13-TriHOME / 5,8,12-TriHOME(B) / FA18:1+3O | 12.7 | C18H34O5 | 329 | 330 | Fatty Acids |
| Lipoic acid | 14.8 | C12H20O4 | 265 | 266 | Phloroglucinol derivative |

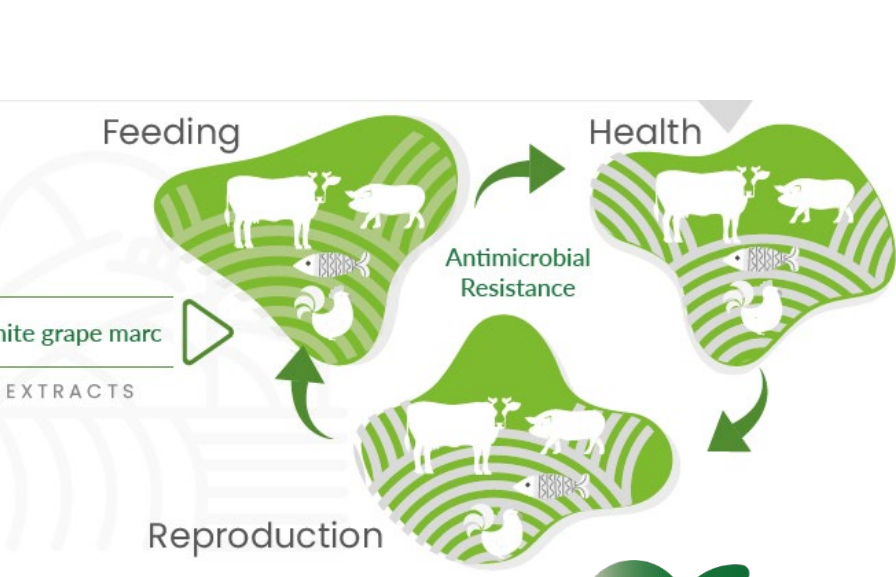
Conclusions

All the extracts obtained are **rich in bioactive compounds**, highlighting the presence of polyphenols, mainly flavan-3-ols and their oligomeric derivatives, along with fatty & organic acids

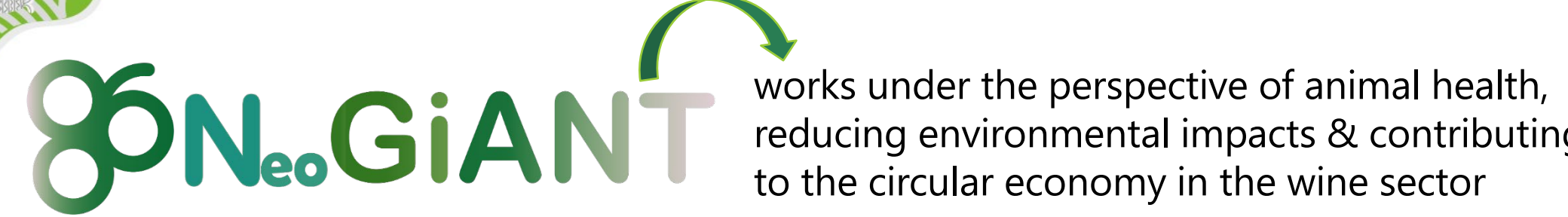
Extracts from grape marc were obtained by a sustainable procedure called MSATs and successfully scaled-up

Applications development: H2020 NeoGiANT project

The **ready-to-use extracts** are being used to develop **novel natural products** for the **control and prevention** of the most relevant diseases in **animal production and aquaculture**



The final formulations: **enhanced feed, plant-extract based therapies and semen extenders** will not only avoid the growth of microorganisms (**antimicrobial**), but also improve the health and welfare of the animals (**antioxidant**), increasing profitability.



References

- Castillo A, Celeiro M, Rubio L, Bañobre A, Otero-Otero M, Garcia-Jares C, Lores M. Front. Nutr. 2022, 9, 1008457.
 Lores, M.; Alvarez Casas, M.; Garcia-Jares, C.; Llompart, M. Polyphenol Extract from White-Grape Residue. EP Patent EP2875822B1, Date of publication and mention of the grant of the patent: 02.11.2022 Bulletin 2022/44.