





Optimization of Ultrasounds Assisted Extraction of polysaccharides from cladodes of Opuntia ficus-indica (L.) Mill using Response Surface Methodology

Aurora Zamboi Dott. Silvia Fraterrigo Garofalo Prof. Tonia Tommasi Prof. Debora Fino

Aurora Zamboi et al.

Food side-streams: from waste to resource

- The increase in industrial activities in the food and agricultural sectors is causing an increase in waste production
- Around 1.6 billion tons/year of food side-streams involving by-products need to be managed
- This data is expected to **increase by 33 %** within the next decade

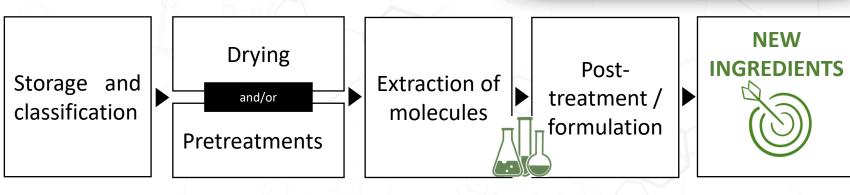


Most of these residues demonstrated to still contain valuable compounds with a variety of different properties



Food waste can be an alternative source of income high-value compounds





Opuntia ficus-indica (OFI)

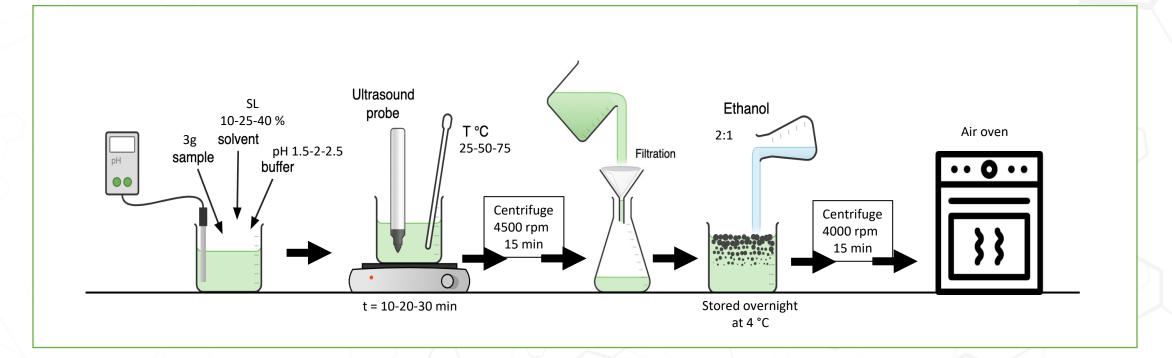


- OFI is important in agricultural economies throughout arid and semiarid parts of the world.
- In Italy there are **7000–8300 ha** of intensive plantations.
- Specialized agro-industries produce **6–8 tons/ha** pruning wastes consisting mostly of cladodes and immature fruits.
- Recent studies have demonstrated the nutraceutical, cosmetic and pharmaceutical potential of cladodes.

	% dw	Method	
moisture	5.88 ± 0.56	AOAC Official Method 925.09	
ash	21.99 ± 0.06	Gravimetric method	
lipid	1.68 ± 0.34	AOAC Official Method 920.39	
protein	7.06 ± 0.29	Dumas method	
TDF	40.96 ± 0.04	Enzymatic + Gravimetric method	
Carbohydrates	22.43 ± 0.86	Difference	

Cladodes valorisation: polysaccharides extraction

ULTRASOUND ASSISTED EXTRACTION



Cladodes valorisation: polysaccharides extraction

DESIGN OF EXPERIMENTS (DOE)

Face centered central composite response surface design (FCCRD)

Tested parameters:

SL X1	рН X2	t X3	т Х4	Coded
10	1.5	10	25	-1
25	2	20	50	0
40	2.5	30	75	1

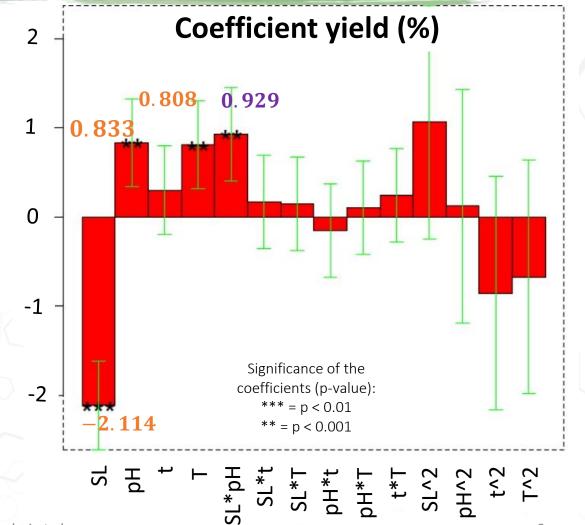
4 variables in 3 levels: 24 configurations + 3 repetitions

27 **EXPERIMENTS**

 $Y = \beta_0 + \sum_{i=1}^{k} \beta_i X_i + \sum_{i=1}^{k} \beta_{ii} X_i^2 + \sum_{i=1}^{k-1} \sum_{j=2(i\neq j)}^{k} \beta_{ij} X_i X_j$ main effects interactions constant curvature

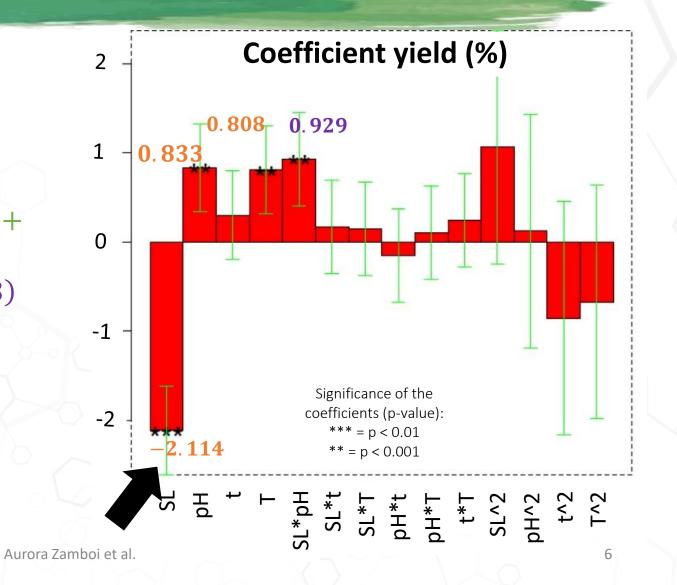
Y(%) = 8.658 + + (-2.114 * X1) + (0.833 * X2) + (0.300 * X3) + (0.808 * X4) + + (1.060 * X1²) + (0.120 * X2²) + (-0.854 * X3²) + (-0.672 * X4²) + + (0.929 * X1X2) + (0.167 * X1X3) + (0.142 * X1X4) + (-0.149 * X2X3) + (0.104X2X4) + (0.239 * X3X4)

(X1 = SL X2 = pH X3 = t X4 = T)



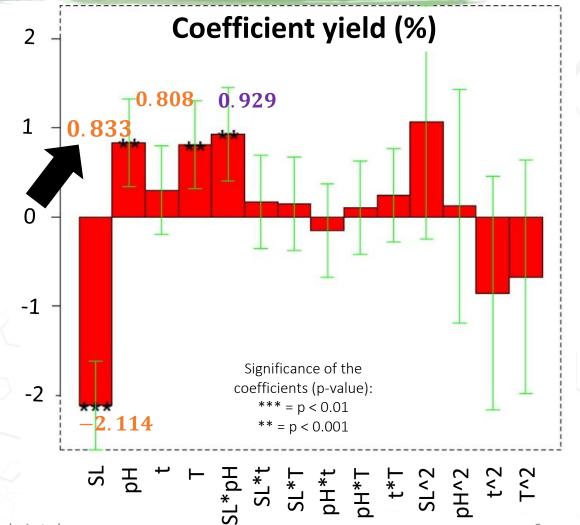
Y(%) = 8.658 + + (-2.114 * X1) + (0.833 * X2) + (0.800 * X3) + (0.808 * X4) + + (0.060 * X1²) + (0.120 * X2²) + (-0.854 * X3²) + (-0.672 * X4²) + + (0.929 * X1X2) + (0.167 * X1X3) + (0.142 * X1X4) + (-0.149 * X2X3) + (0.104X2X4) + (0.239 * X3X4)

(X1 = SL X2 = pH X3 = t X4 = T)



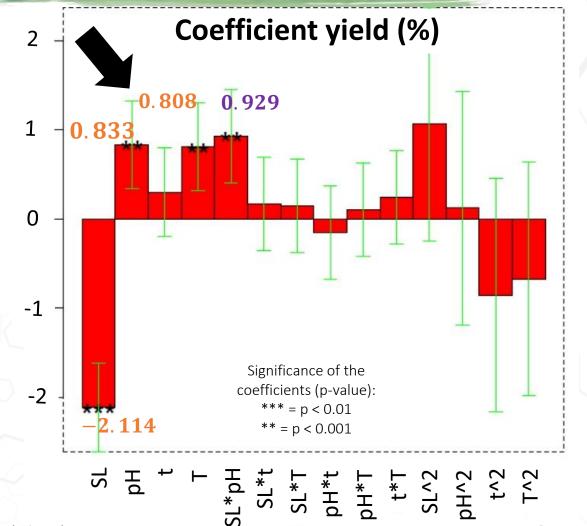
Y(%) = 8.658 + + (-2.114 * X1) + (0.833 * X2) + (0.300 * X3) + (0.833 * X4) + + (1.060 * X1²) + (.120 * X2²) + (-0.854 * X3²) + (-0.672 * X4²) + + (0.929 * X1X2) + (0.167 * X1X3) + (0.142 * X1X4) + (-0.149 * X2X3) + (0.104X2X4) + (0.239 * X3X4)

(X1 = SL X2 = pH X3 = t X4 = T)



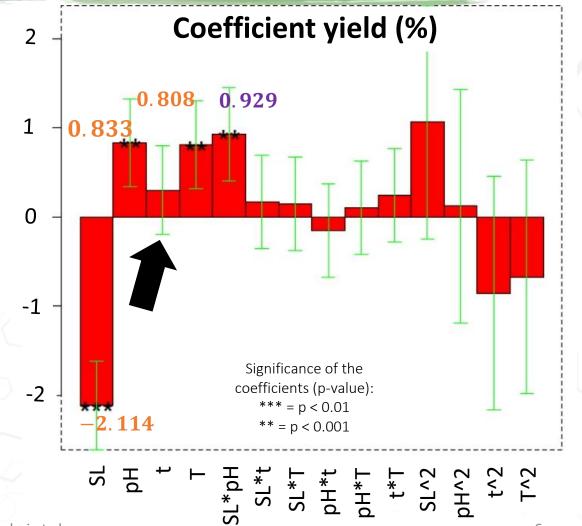
Y(%) = 8.658 + + (-2.114 * X1) + (0.833 * X2) + (0.300 * X3) + (0.808 * X4) + + (1.060 * X1²) + (120 * X2²) + (-0.854 * X3²) + (-0.672 * X4²) + + (0.929 * X1X2) + (0.167 * X1X3) + (0.142 * X1X4) + (-0.149 * X2X3) + (0.104X2X4) + (0.239 * X3X4)

(X1 = SL X2 = pH X3 = t X4 = T)



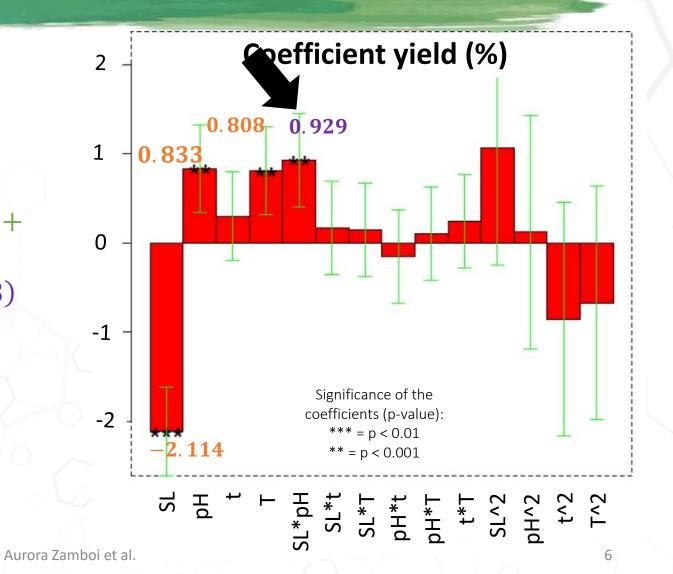
Y(%) = 8.658 + + (-2.114 * X1) + (0.833 * X2) + (0.300 * X3) + (0.808 * X4) + + (0.60 * X1²) + (0.120 * X2²) + (-0.854 * X3²) + (-0.672 * X4²) + + (0.929 * X1X2) + (0.167 * X1X3) + (0.142 * X1X4) + (-0.149 * X2X3) + (0.104X2X4) + (0.239 * X3X4)

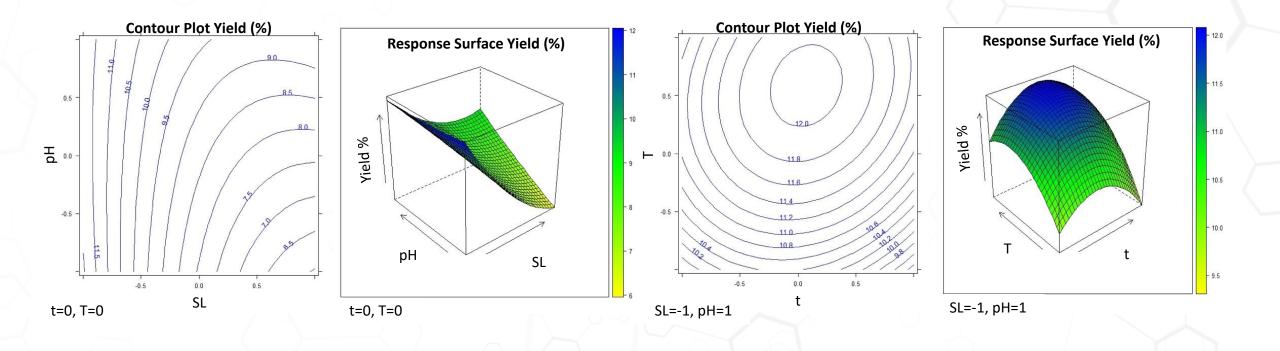
(X1 = SL X2 = pH X3 = t X4 = T)

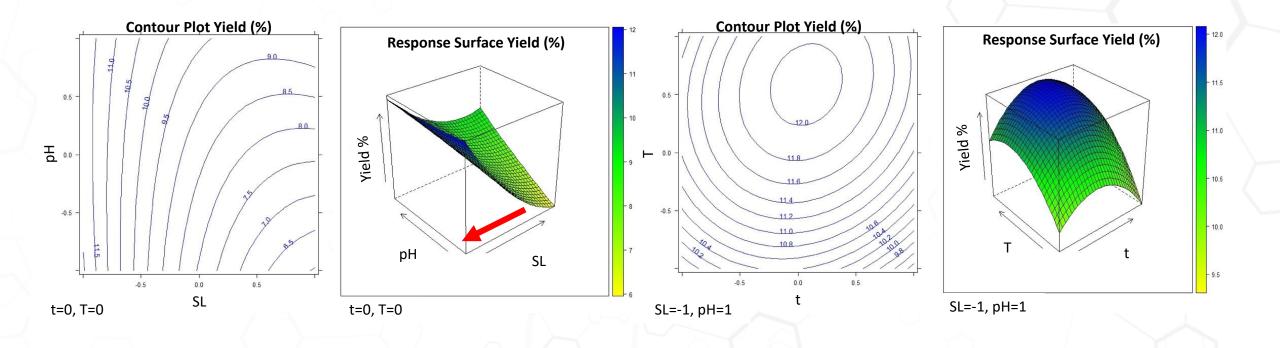


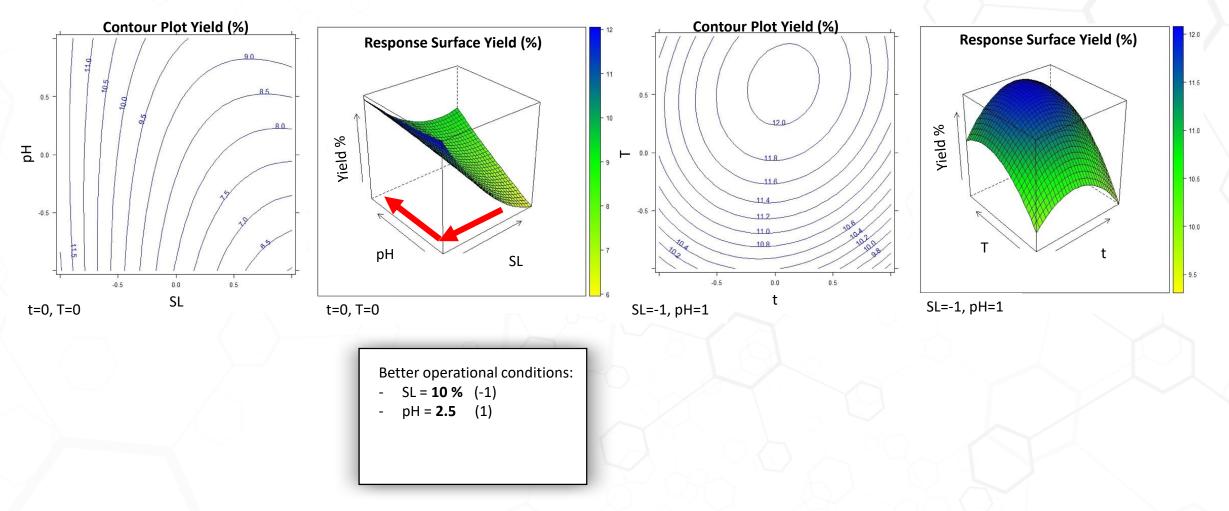
Y(%) = 8.658 + + (-2.114 * X1) + (0.833 * X2) + (0.300 * X3) + (0.808 * X4) + + (1.060 * X1²) + (0.120 * X2²) + (-0.854 * X3²) + (-0.672 * X4²) + + (0.929 * X1X2) + (0.167 * X1X3) + (0.42 * X1X4) + (-0.149 * X2X3) + (0.104X2X4) + (0.239 * X3X4)

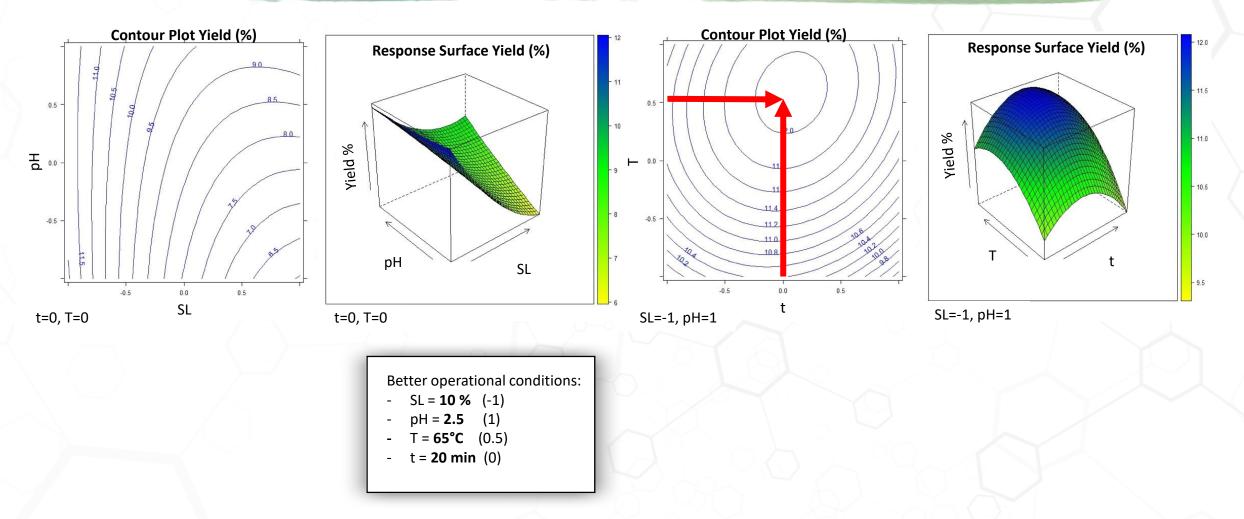
(X1 = SL X2 = pH X3 = t X4 = T)

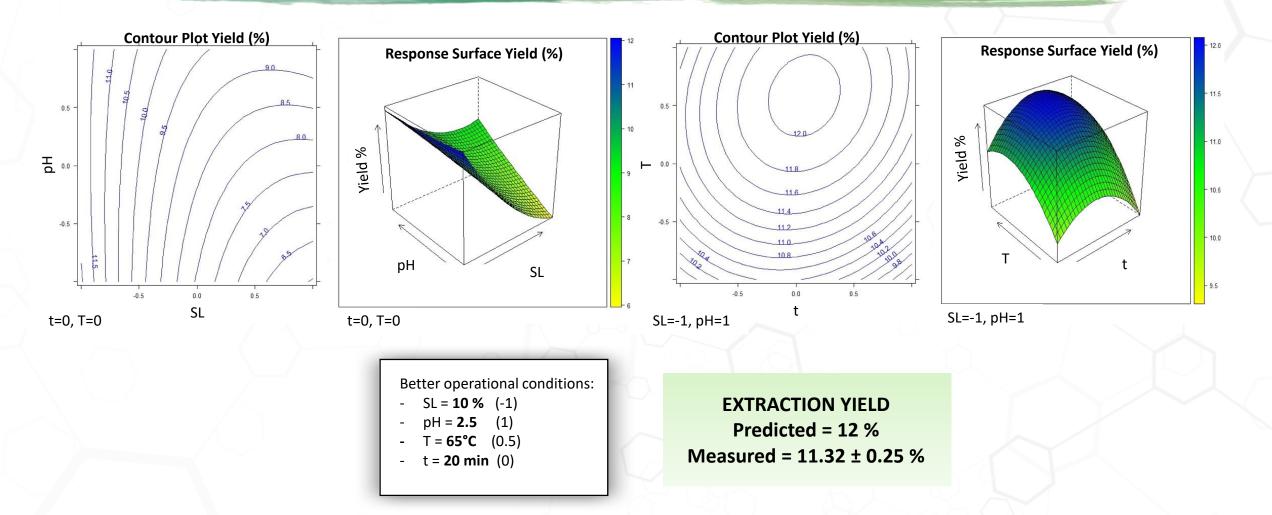












Extract characterization: Monosaccharide composition

Method: HPLC-RID analyses.

Tested monosaccharides:

- Galacturonic acid GalA (25.55 \pm 0.30 %)
- Galactose Gal (13.5 ± 0.22 %)
- Glucose Glu ($1.12 \pm 0.03 \%$)
- Arabinose Ara (14.34 \pm 0.01 %)

Extract characterization: Esterification Degree (ED)

Method: acid-base titration.

➢ ED is a parameter used to determine the degree of methylation of the extract
→ Low Methylated (LM) has ED ≤ 50 %
→ High Methylated (HM) has ED > 50 %

ED = 42.84 \pm 0.48 %

- ED is a fundamental parameter for having information on the ability of the extract to form gels.
- The gelling mechanism of LM extract is based on the alignment of sequences of GalA monomer, linked through electrostatic and ionic bond of carboxyl groups.

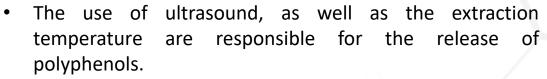
Extract characterization: phenolics

Total Phenolic Content (TPC)

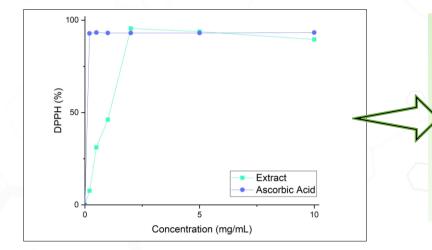
Method: Folin-Ciocalteu reagent.

TPC = 41.33 ± 3.53 mgGAE/g

DPPH radical scavenging activity



Polyphenols are scavengers of free radicals, responsible for oxidation phenomena, and could prevent many diseases like heart diseases, cholesterol, arteriosclerosis and cancer.



the anti-radical ability increases with the concentration up to 95.56 % at a concentration of 2 mg/mL

Conclusions



- Cladodes of OFI are generally undervalued pruning wastes
- UAE optimized parameters (SL 10 %, pH 2.5, t 20 min, T 65 °C) allows to reduce water and chemicals consumption
- UAE allows to recover an extract that is basically a heteropolysaccharide rich in polyphenols
- The extract could be of nutraceutical and cosmetic interest

Next steps

- Further analyses are needed to identify the polyphenols present in the extract
- Further tests are needed to investigate the applicability of the extract in nutraceutical and cosmetic applications





Thanks for your attention

Aurora Zamboi





