

Massironi A.<sup>1</sup>, Marzorati S.<sup>1</sup>, Linguardo F.<sup>2</sup>, Di Fonzo A.<sup>2</sup>, Monti D.<sup>2</sup>, Verotta L.<sup>1</sup>

<sup>1</sup> Department of Environmental Science and Policy, Università degli Studi di Milano, via Celoria 2, 20133 Milano, Italy. email: alessio.massironi@unimi.it

<sup>2</sup> Istituto di Scienze e Tecnologie Chimiche "G. Natta" (SCITEC), Consiglio Nazionale delle Ricerche, Via Mario Bianco 9, 20131 Milano, Italy.

The development of sustainable procedures for the valorization of industrial biomass wastes represents a major challenge for the scientific community<sup>1</sup>. Among biomasses, medicinal plants residuals could represent an attractive source of bioactive compounds. In this context, two residues from the industry of medicinal plant extracts, have been selected in our work, namely: *Cucurbita pepo* L. seeds and *Serenoa repens* L. fruits, whose oils are commercialized for the treatment of genito-urinary tract pathologies.

***Cucurbita pepo* L. seeds (commercial oil compositions)<sup>2,3</sup>**

Triglycerides: ~ 90%  
Free fatty acids ~ 8%  
Sterols, Carotenoids ~ 1%

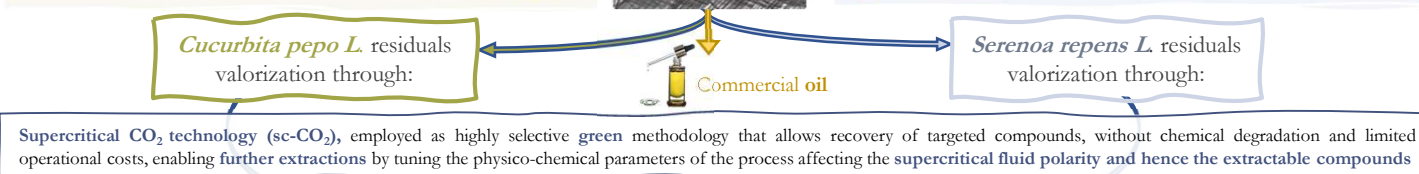
Most abundant fatty acids:  
Oleic and Linoleic acid  
(~ 80% of total Fatty A.)

Commercial oil

***Serenoa repens* L. fruits (commercial oil compositions)<sup>4</sup>**

Most abundant fatty acids:  
Oleic and Lauric Acid  
(~ 75% of total Fatty A.)

Free fatty acids ~ 85%  
Triglycerides: ~ 8%  
Alcohol, Sterols ~ 1%

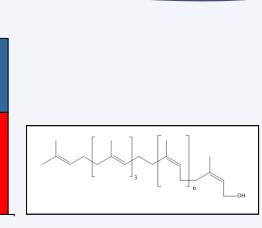
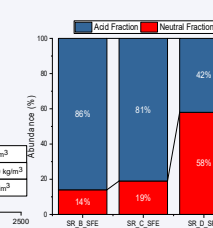
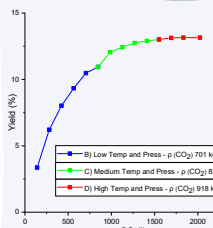
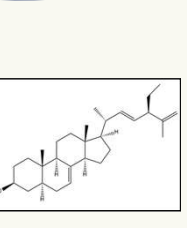
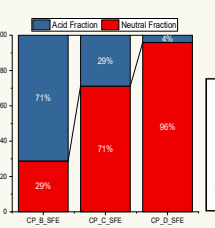
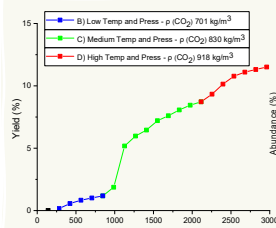


Tuning the CO<sub>2</sub> density (by changing pressure and temperature) leads to selectivity

The presence of low percentages of a co-solvent such as EtOH enables the extraction of more polar species<sup>5</sup>

**Extractables collection and characterization from exhausted biomasses**

Three main fractions with different composition have been collected from each residual biomass. Firstly, in mild conditions, an exhaustion of fatty acids content was achieved. Then, increasing the CO<sub>2</sub> density by tuning the adopted temperature and pressure, neutral fractions rich in alcohol components have been collected. Fatty acids and sterols have been characterized after their derivatization through Gas Chromatography-Mass Spectrometry (GC-MS) and the relative abundances of revealed species were calculated as relative area % detected under each peak. Polyprenols have been identified and quantified through Ultra-High Performance Liquid Chromatography (UHPLC) analysis.



**Extracted fractions from *Cucurbita pepo* exhausted seeds**

**CP\_B:** Fraction enriched in free fatty acids; low content of sterols (<1%).

**CP\_C:** Fraction enriched in neutral components such as triglycerides (~ 90%) and Δ7 sterols (~ 5%), known to be present in cucurbitaceae species.

**CP\_D:** Fraction enriched in triglycerides (~ 95% of total fraction) and low content of free fatty acids

**Extracted fractions from *Serenoa repens* exhausted fruits**

**SR\_B:** Fraction mostly composed by free fatty acids

**SR\_C:** Fraction enriched in free fatty acids, triglycerides and in particular unsaponifiable matter such as Δ5 sterols (~5%)

**SR\_D:** Fraction enriched in alcohols such as sterols (Δ5 sterols ~1%) and polyprenols, a class of unsaturated isoprenic alcohols (~4%)

### Enzymatic conversion of CP\_B fraction

Free fatty acids of extracted fractions provide an opportunity to obtain value-added products such as hydroxy fatty acids, molecules with an improved hydrophilic character, making them appealing to cosmetics, paints and food industry<sup>7</sup>.

To this aim, the Oleate hydratases A2 (OhyA2) from *Stenotrophomonas maltophilia* was cloned and expressed in *E. coli* to evaluate its activity in the hydration reaction of commercially available fatty acids (pure oleic acid) as well as of fatty acids of the CP\_B fraction (enriched fraction mainly containing both oleic acid and linoleic acid).

Thanks to the presence of the hexahistidine (His) tag, OhyA2 was purified from lysed cells using Ni-NTA affinity chromatography. However, the purified enzyme resulted not to be active in the hydration of the target substrates under the conditions reported in literature. Therefore, whole-cell biotransformation was considered as a possible alternative.

Optimal conditions to produce 10-hydroxystearic acid (10-HSA) using recombinant *E. coli* cells containing Ohy are described in literature<sup>8</sup>. Reactions with oleic acid standard (Fig. 7) and CP\_B fraction (Fig. 8) determined the formation of a precipitate. The product formation was monitored by TLC. As shown in TLC, 10-HSA and probably other hydroxy acids were obtained (Fig. 8; lane 2). Further attempts to increase product yields are ongoing.

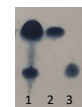


Fig 7. Lane 1: reaction; lane 2: oleic acid; lane 3: 10-HSA.

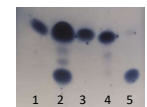


Fig 8. Lane 1: CP\_B; lane 2: reaction; lane 3: oleic acid; lane 4: linoleic acid; lane 5: 10-HSA.

Δ7-sterols, presents at high concentration in fraction CP\_C are known to positive influence the prostate metabolism<sup>3</sup>. Furthermore, they competitively reduced the binding of Dihydrotestosterone (DHT) which is implicated in the development of benign prostate hyperplasia (BPH) DHT to human fibroblasts<sup>3</sup>. Polyprenols enriched fraction SR\_D, can act as antiviral agents and positively influence the immune system<sup>6</sup>.

[1] Tuck C.O. et al. (2012). *Science*, 337, 695-699 [2] Rezig L. et al. (2012). *Int J. Food. Pres.*, 37, 82-87. [3] Prociša G. et al. (2013). *J. Sci. Food. Agric.*, 93, 1035-1041. [4] Marti G. et al. (2019). *Molecules*, 24, 2208-2222. [5] Viganò J. et al. (2016). *J. Supercrit. F.*, 11(01), 1-10. [6] Jommi G. et al. (1988). *Gazz. Chim. Ital.*, 118, 823-826 [7] Cao Y. et al. (2013). *Appl. Microbiol. Biotechnol.*, 97, 3323-3331. [8] Joo et al. (2012). *J. Biotechnol.*, 158, 17-23