



# BENEFICIAL EFFECTS OF NATURAL COMPOUNDS: STUDIES IN VITRO AND IN VIVO

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## FUNCTIONAL FOOD AND NUTRACEUTICALS

**FUNCTIONAL FOOD:** is a food given an additional function (often related to health-promotion or disease prevention) by adding new ingredients or more of existing ingredients.

Example: addition of iodine to table salt; Vitamin D to milk ;  
Fermented foods can be considered functional foods

**NUTRACEUTICAL:** is a combination of the words “nutrition” and “pharmaceutical”

Nutraceuticals are products derived from food sources that can provide extra health benefits, in addition to the basic nutritional value found in foods.

They can prevent diseases , improve health, delay the aging process, increase life expectancy or support the structure or function of the body



CNR-IBBA



## FUNCTIONAL FOOD AND NUTRACEUTICALS *and* RESEARCH

Functional Foods and Nutraceuticals are an emerging field in FOOD SCIENCE

The activity of Researchers has allowed to find out that many traditional foods, mainly those of plant origin, contain substances with beneficial to health.

Several studies already report positive effects of substances present in Food in reducing :

- METABOLIC DISORDERS
- OXIDATIVE STRESS
- INFLAMMATION



## OPPORTUNITIES FOR AGRI-FOOD COMPANY

**Nutraceuticals and Functional Foods** represent a potentially significant opportunity for

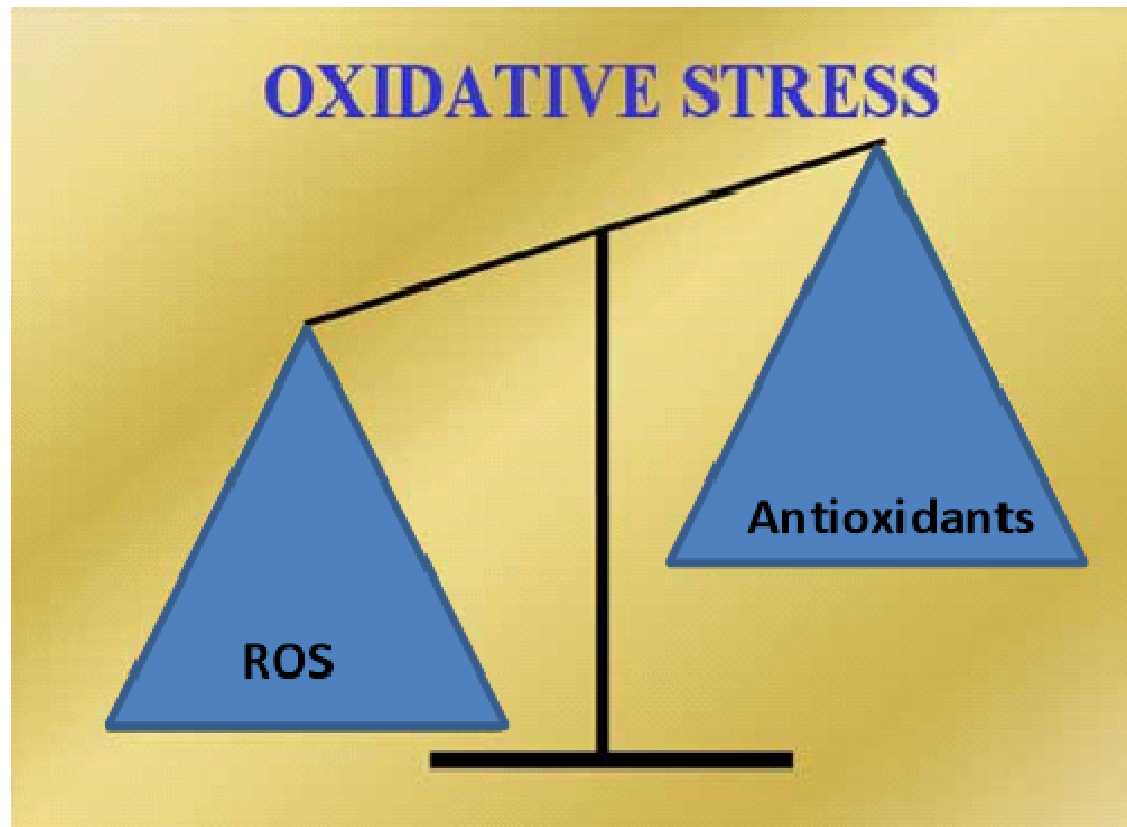
FARMERS AND FOOD PRODUCERS

They can use health claims (It exists a stringent regulation) to promote their products

It is very important the collaboration between Researchers and Food Company to enhance the food products through nutraceutical and functional studies

## OXIDATIVE STRESS

Oxidative stress is the presence of active oxygen species (ROS) and other free radicals in excess of the available antioxidant buffering capacity .

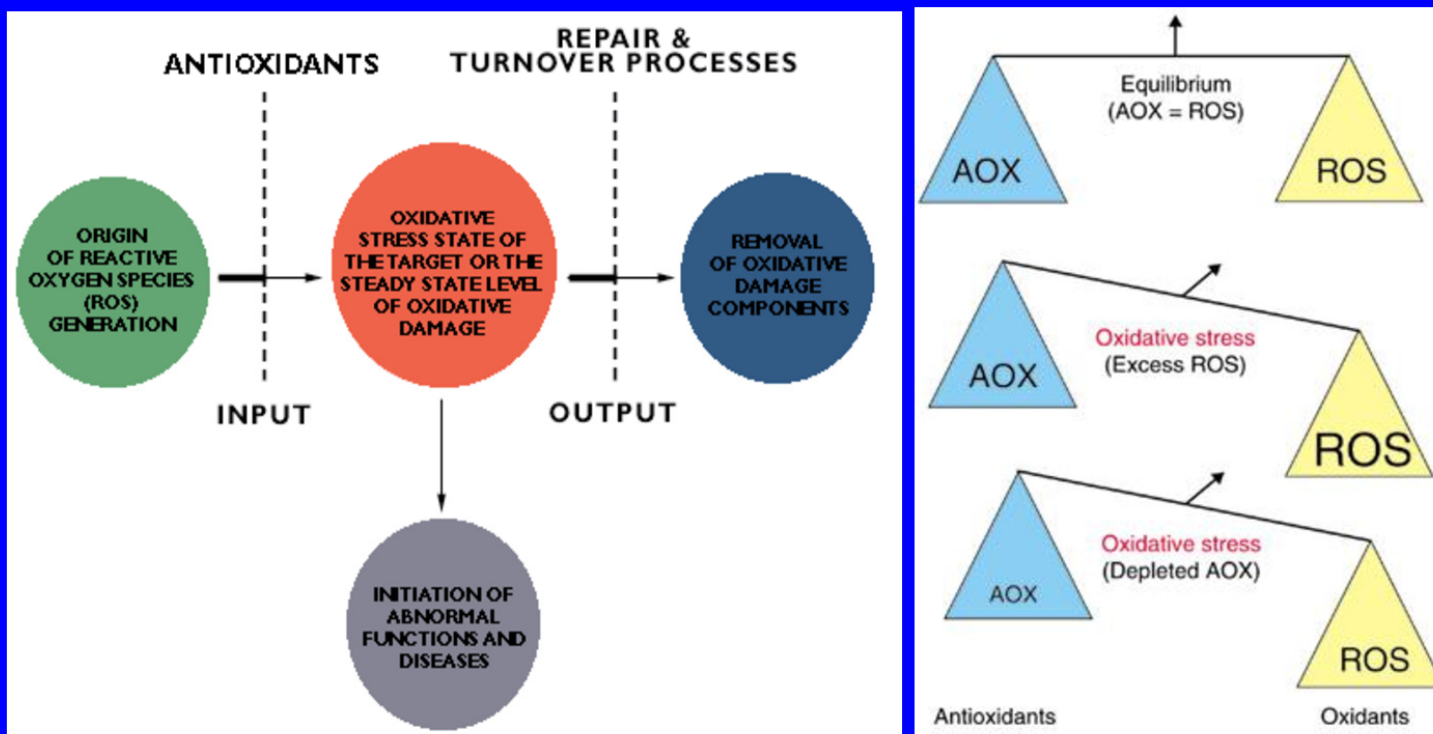


## OXIDATIVE STRESS

### Diseases Related to Oxidative Stress



# OXIDATIVE STRESS



## SOME OF OUR RESEARCH

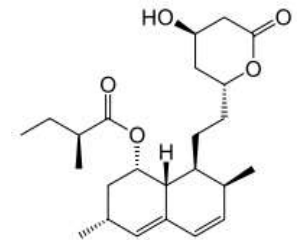
**Lisosan G:** a fermented of grain ( *Triticum Sativum* )



**Glucosinolates (Brassicaceae),**



**Fermented red rice(Monacolin K)**







## LISOSAN G

### Main components of the Lisosan G

<b>Protein</b>	208 g/kg
Lipids	70 g/kg
Glucids	166 g/kg
<b>Lactobacilli</b>	10 <sup>2</sup> ufc/g
Magnesium	4.1 g/kg
Iron	0.1 g/kg
Zinc	0.13 g/kg
Copper	0.01 g/kg
Selenium	57 mg/kg
→ Linolenic acid ( $\omega$ -3)	3 g/kg
→ Linoleic acid ( $\omega$ -6)	33 g/kg
Oleic acid	7.4 g/kg
Tocopherols	0.02 g/kg
Vitamin B1	3.8 mg/kg
Vitamin B2	0.9 mg/kg
Vitamin B6	2.2 mg/kg
→ Lipoic acid	66 mg/kg

### **Antimutagenic and antioxidant activity of Lisosan G in *Saccharomyces cerevisiae*.**

Frassinetti S, Della Croce CM, Caltavuturo L, Longo V. *Food Chem.* 2012 Dec 1;135(3):2029-34. 2.

### **Beneficial effect of Lisosan G on cultured human microvascular endothelial cells exposed to oxidised low density lipoprotein.**

Lubrano V, Baldi S, Napoli D, Longo V. *Indian J Med Res.* 2012 Jul;136(1):82-8.

### **Cisplatin induced toxicity in rat tissues: the protective effect of Lisosan G.**

Longo V, Gervasi PG, Lubrano V. *Food Chem Toxicol.* 2011 Jan;49(1):233-7.

### **Lisosan G, a powder of grain, does not interfere with the drug metabolizing enzymes and has a protective role on carbon tetrachloride-induced hepatotoxicity.**

Longo V, Chirulli V, Gervasi PG, Nencioni S, Pellegrini M. *Biotechnol Lett.* 2007 Aug;29(8):1155-9.



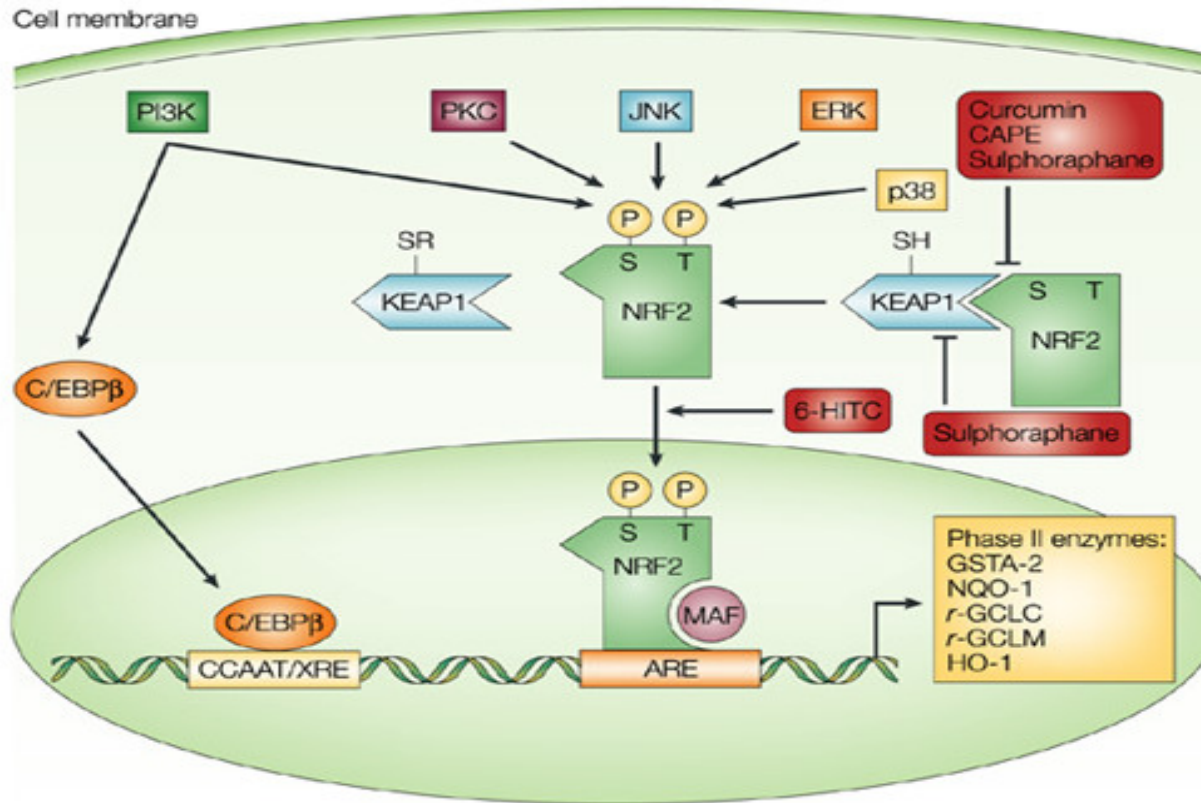
## LISOSAN G

**Lisosan G, a fermented powder of wheat, is an inducer of the antioxidant/detoxifying system in primary rat hepatocytes**

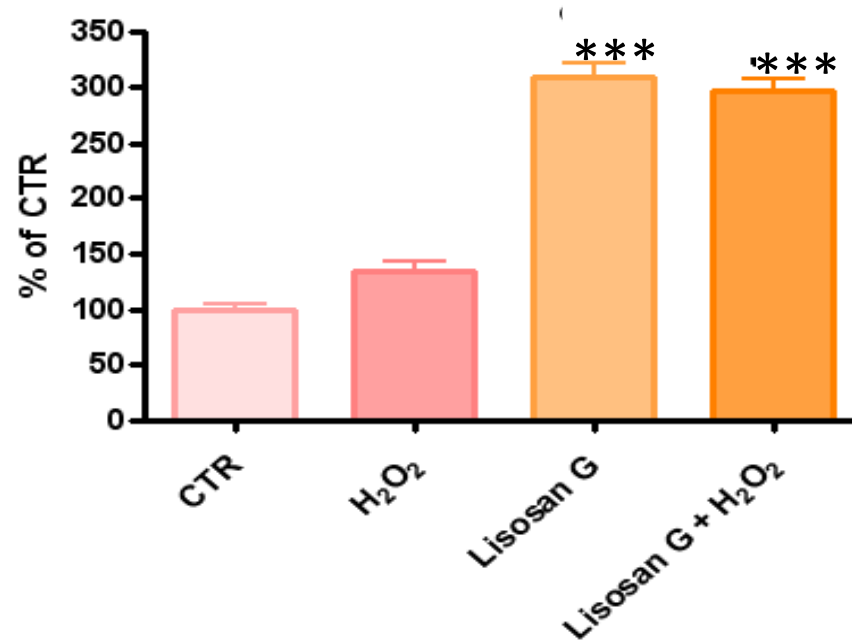
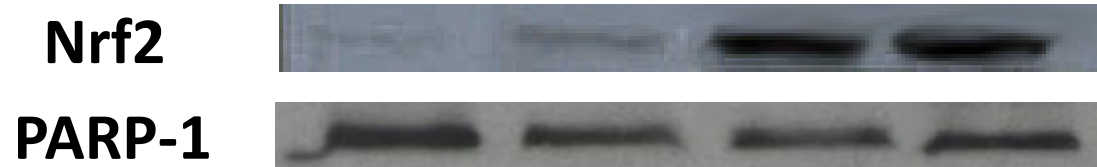
La Marca M, Befly P, Pugliese, Longo V (PLOS ONE, 2013)



# Nrf2 pathway

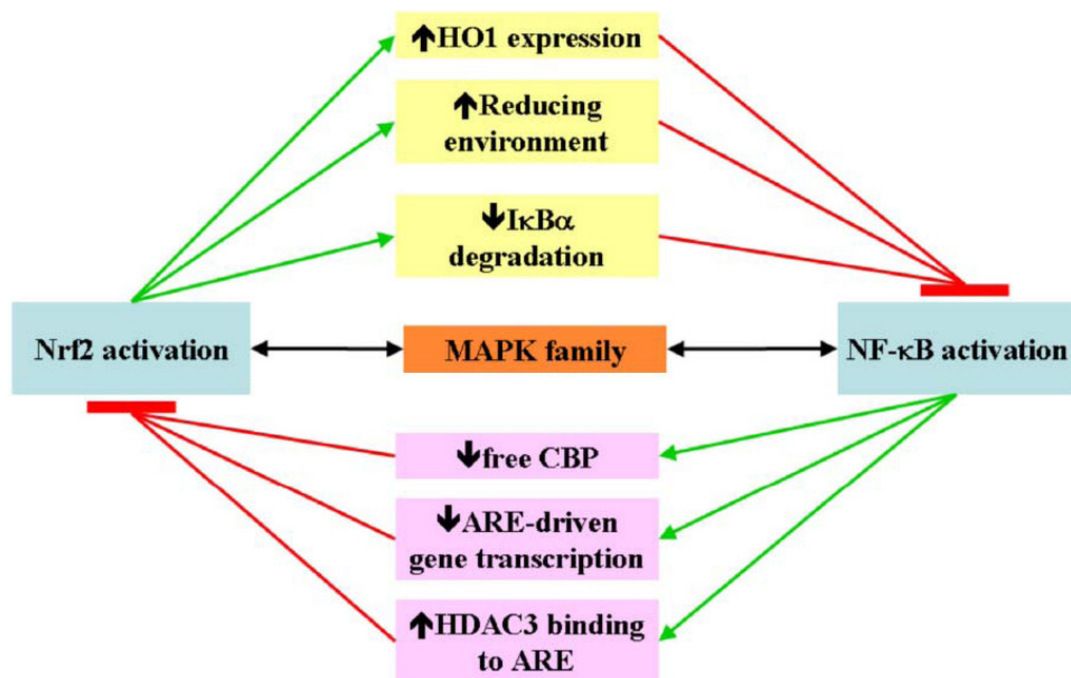


## Nrf2 pathway

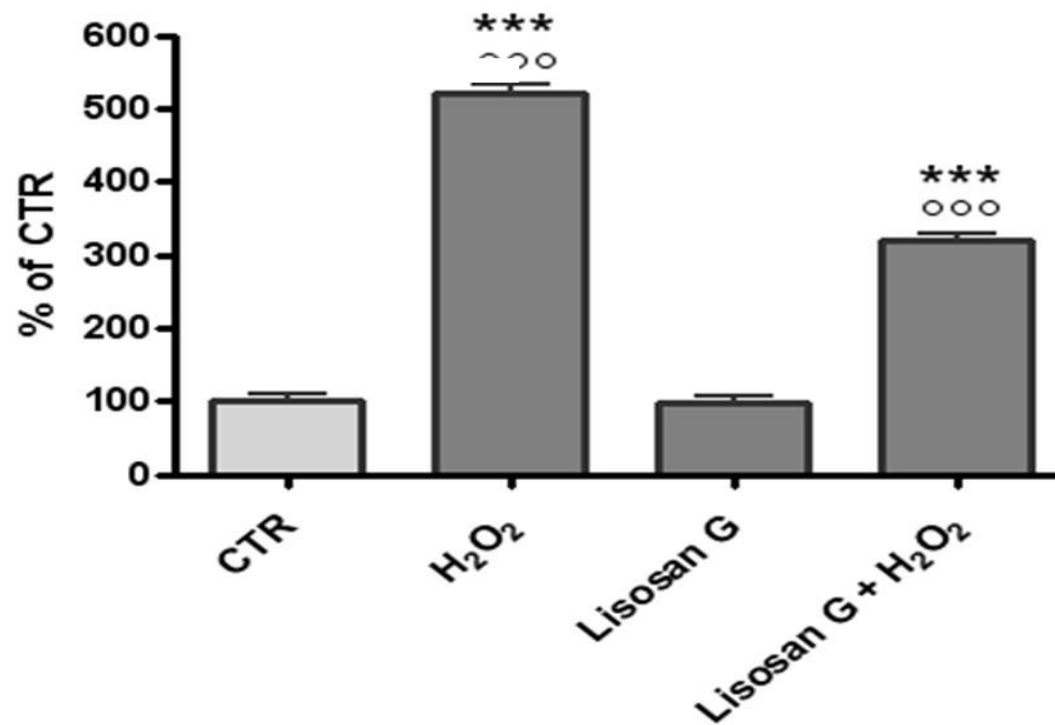
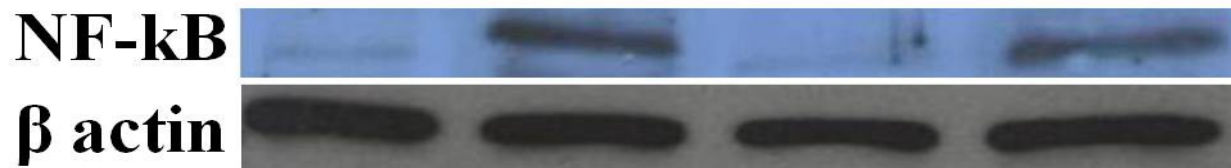




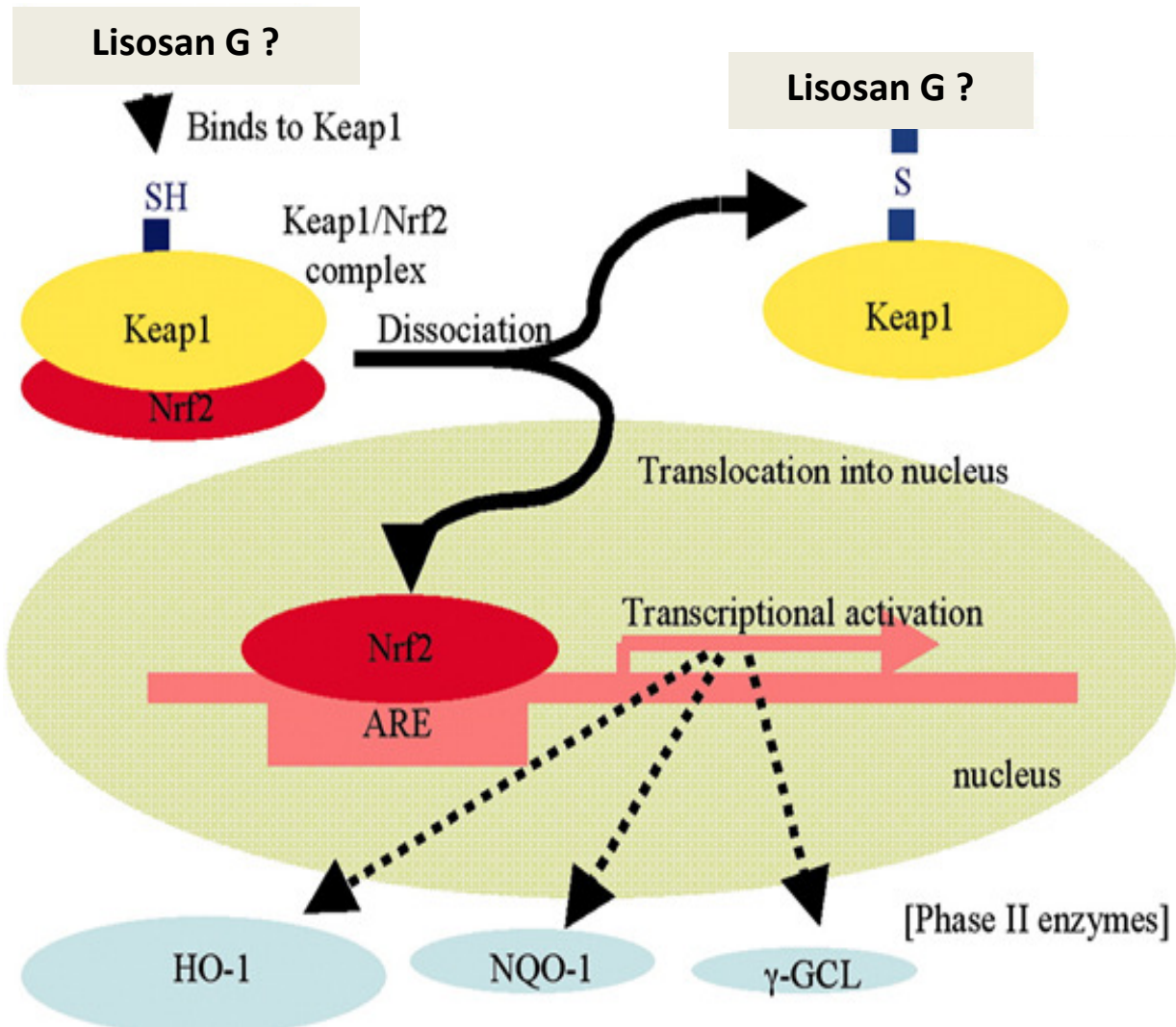
# Cross-talk between Nrf2/ARE and the nuclear factor-kappa B (NF- $\kappa$ B)



## NF- $\kappa$ B pathway



# HYPOTHESIS







# Grain and Bean Lysates Improve Function of Endothelial Progenitor Cells from Human Peripheral Blood: Involvement of the Endogenous Antioxidant Defenses

**Daniela Lucchesi<sup>1</sup>, Rossella Russo<sup>2</sup>, Morena Gabriele<sup>2</sup>, Vincenzo Longo<sup>2</sup>, Stefano Del Prato<sup>1</sup>, Giuseppe Penno<sup>1</sup>, Laura Pucci<sup>2\*</sup>**

<sup>1</sup> Department of Clinical and Experimental Medicine, Section of Metabolic Diseases, University of Pisa, Pisa, Italy, <sup>2</sup> Institute of Agricultural Genomics and Biotechnology, National Research Council, CNR, Pisa, Italy

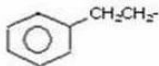
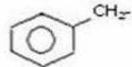
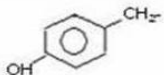




Food and Chemical Toxicology 50 (2012) 2822–2830

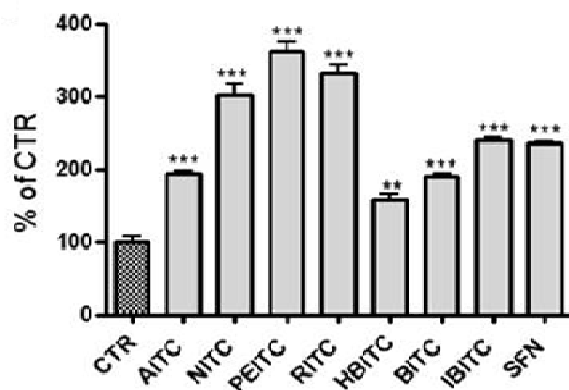
## Structural influence of isothiocyanates on expression of cytochrome P450, phase II enzymes, and activation of Nrf2 in primary rat hepatocytes

M. La Marca<sup>a</sup>, P. Befly<sup>b</sup>, C. Della Croce<sup>a</sup>, P.G. Gervasi<sup>b</sup>, R. Iori<sup>c</sup>, E. Puccinelli<sup>b</sup>, V. Longo<sup>a,\*</sup>

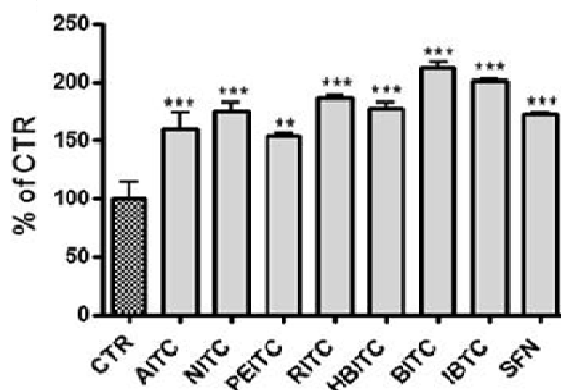
<u>Glucosinolates</u>	<u>Isothiocyanates (ITCs)</u> R– N=C=S	<u>-R groups</u>
Glucoraphanin	Sulforaphane (SFN)	CH <sub>3</sub> S(O)CH <sub>2</sub> CH <sub>2</sub> CH <sub>2</sub> CH <sub>2</sub> -
Glucoiberin	Iberin isothiocyanate (IBITC)	CH <sub>3</sub> S(O)CH <sub>2</sub> CH <sub>2</sub> CH <sub>2</sub> -
Glucoraphasatin	Raphasatin isothiocyanate (RITC)	CH <sub>3</sub> SCH=CHCH <sub>2</sub> CH <sub>2</sub> -
Gluconapin	Napin isothiocyanate (NITC)	CH <sub>2</sub> =CHCH <sub>2</sub> CH <sub>2</sub> -
Sinigrin	Allyl isothiocyanate (AITC)	CH <sub>2</sub> =CHCH <sub>2</sub> -
Gluconasturtin	Phenethyl isothiocyanate (PEITC)	
Glucotropeolin	Benzyl isothiocyanate (BITC)	
Glucosinalbin	4-hydroxybenzyl isothiocyanate (HBITC)	



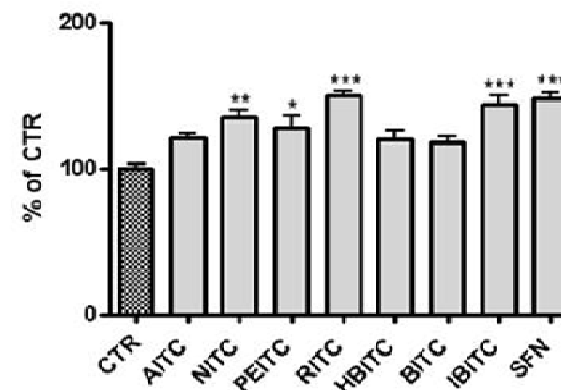
NAD(P)H:quinone oxidoreductase



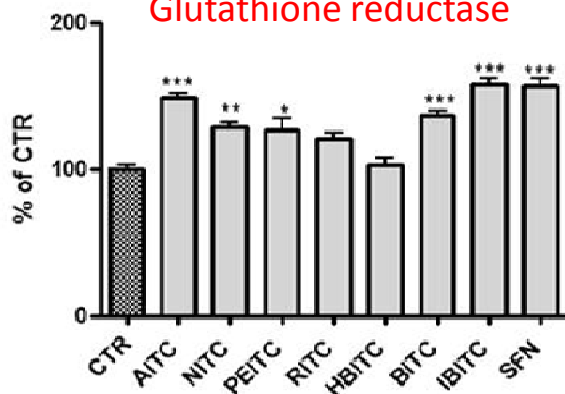
Heme oxygenase-1



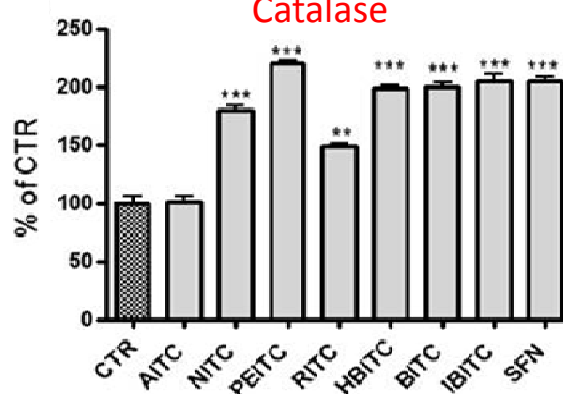
Glutathione-S-transferase

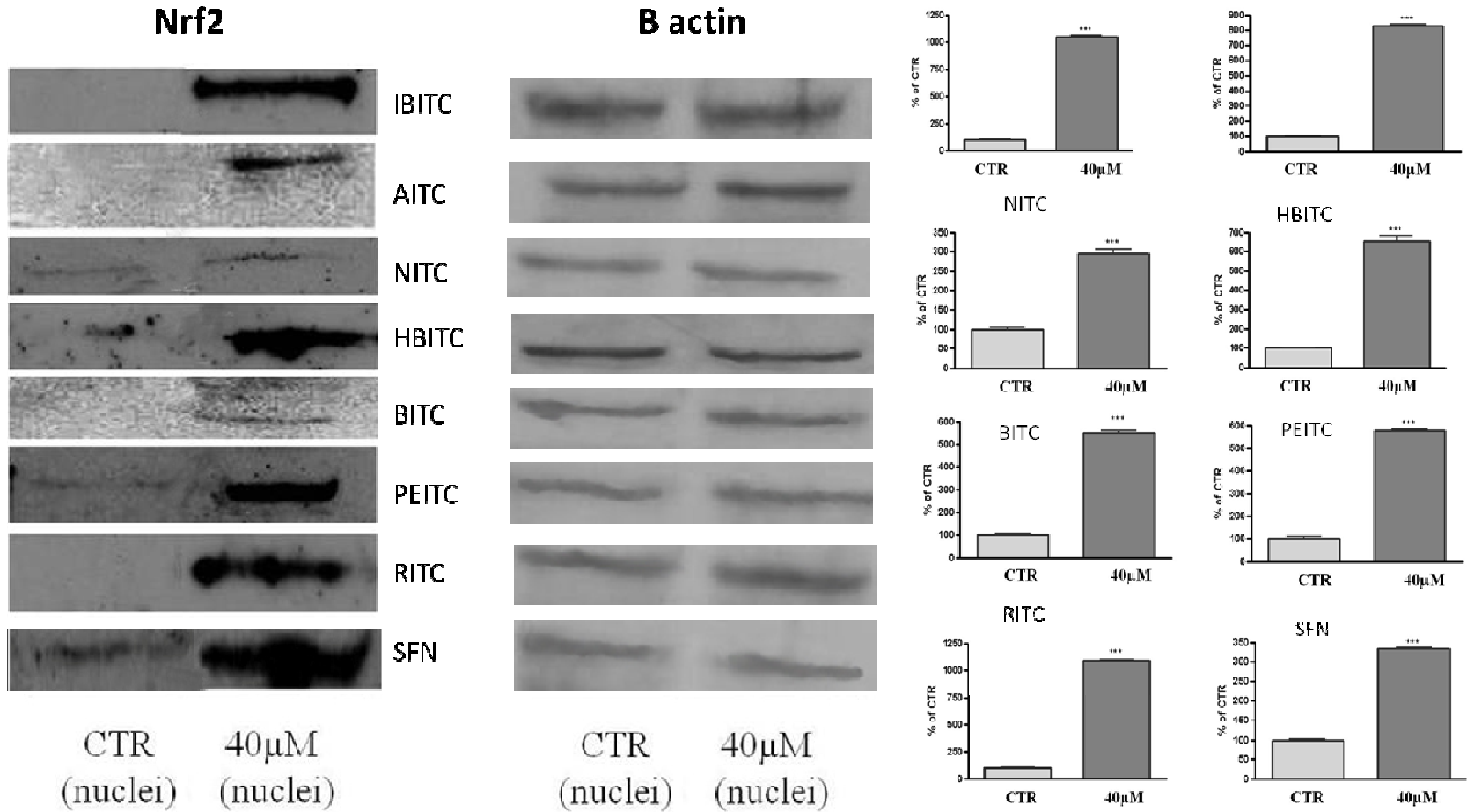


Glutathione reductase



Catalase





# Journal of the Science of Food and Agriculture

## Research Article

### **Effect of white wheat bread and white wheat bread added with bioactive compounds on hypercholesterolemic and steatotic mice fed a high fat diet**

Luisa Pozzo<sup>1,\*</sup>, Laura Pucci<sup>1</sup>, Guglielmo Buonamici<sup>2</sup>, Lucia Giorgetti<sup>1</sup>, Maristella Maltinti<sup>3</sup> and Vincenzo Longo<sup>1</sup>

## Issue



Journal of the Science of  
Food and Agriculture



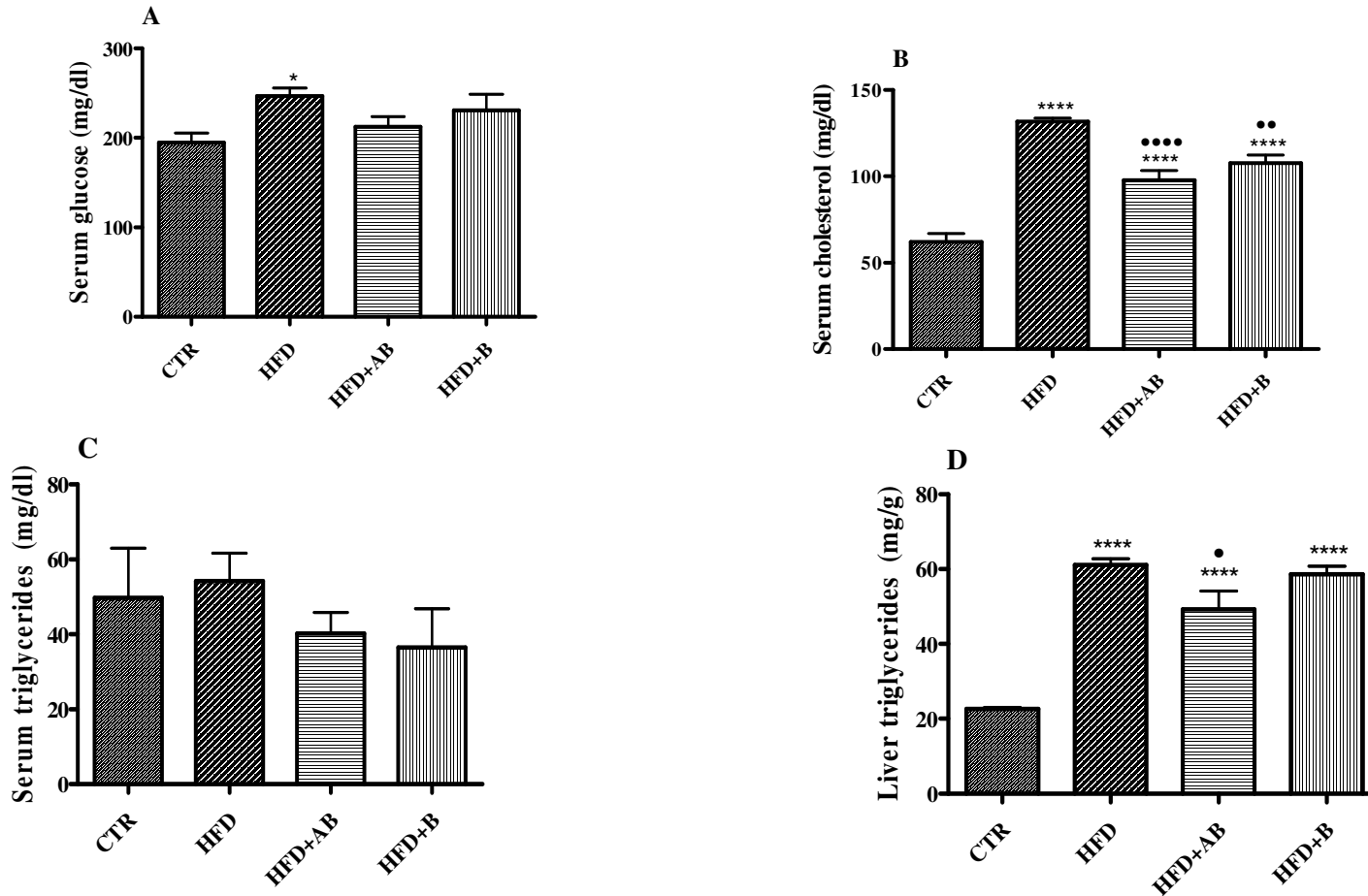
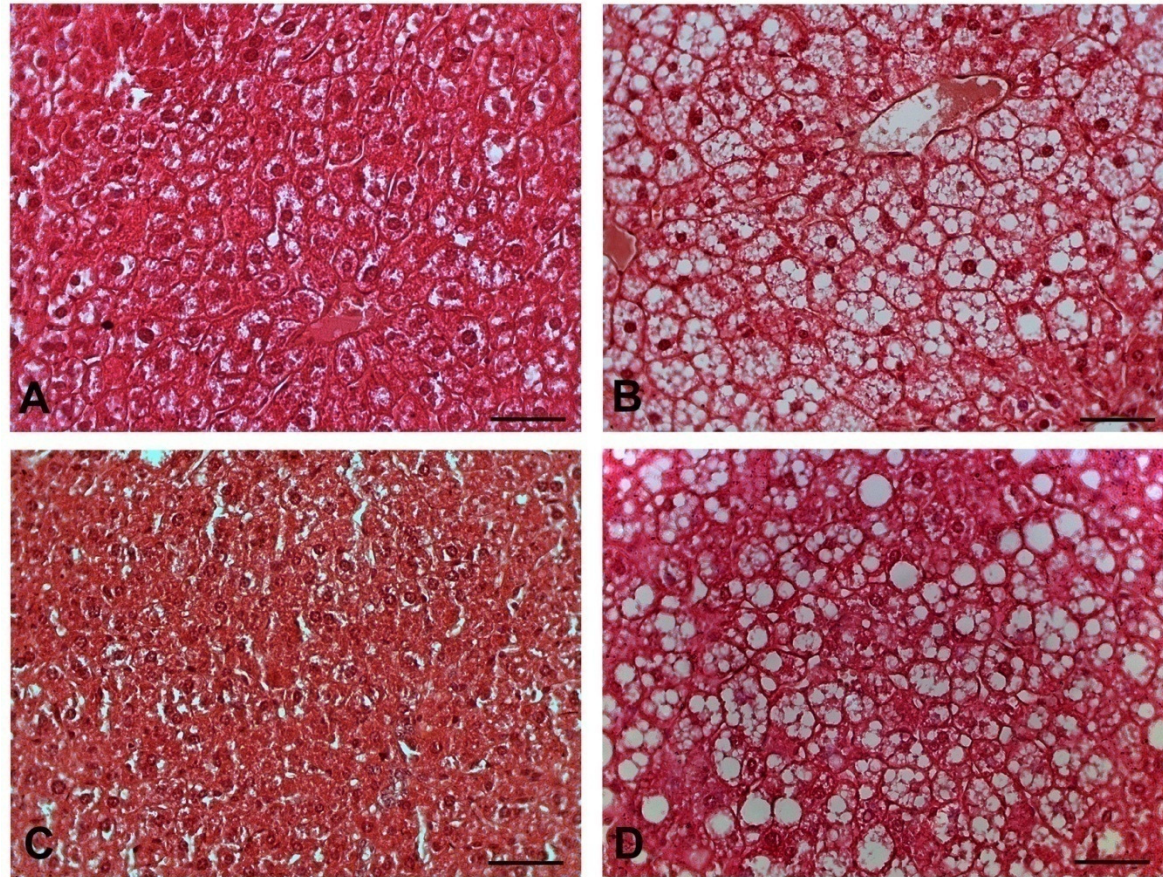


Figure 1. Plasma glucose (A), cholesterol (B) and triglycerides (C) and liver triglycerides (D) from mice exposed CTR, HFD, HFD+AB and HFD+B diets. Values are reported in the means  $\pm$  s.d. of relative levels (n=6 per group). Data were tested using a one-way ANOVA coupled with *Tukey's multiple-comparison post hoc tests*.



bar= 50 µm

Figure 2. Hematoxylin and eosin staining of liver tissue of the CTR (A), HFD (B), HFD+AB (C) and HFD+B (D) groups. Magnification. Bar, 50 µm.

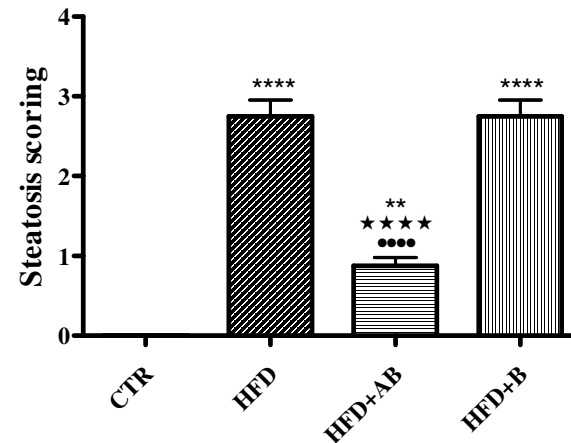


Figure 3. Steatosis scores for mice fed CTR, HFD, HFD+AB and HFD+B diets. Bars represent the means  $\pm$  s.d. of relative levels (n=4 per group). Data were tested using a one-way ANOVA coupled with *Tukey's multiple-comparison* post hoc tests.

\*\* (p<0.01) and \*\*\*\* (p<0.001) compared to CTR group;

●●●● (p<0.001) compared to HFD group;

★★★★ (p<0.001) compared to HFD+B group.







THANK YOU FOR ATTENTION