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1 **Isoflavones in food supplements: chemical profile, label accordance and permeability**
2 **study in Caco-2 cells**

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27 **Abstract**

28

29 Consumers nowadays have an active role in their health-care. A special case is the increasing
30 number of reluctant women to the use of exogenous hormone therapy for treatment of
31 menopausal symptoms and looking for complementary therapies. However, food supplements
32 are not clearly regulated in Europe. EFSA only recently begun to address the issue of botanical
33 safety and purity regulation, leading to variability of content, standardization, dosage, and
34 purity of available products.

35 In this work, isoflavones (puerarin, daidzin, genistin, daidzein, glycitein, genistein,
36 formononetin, prunetin, and biochanin A) from food supplements ($n=15$) for menopausal
37 symptoms were evaluated and compared to the labelled information. Only four supplements
38 comply with the recommendations made by the EC on the tolerable thresholds. Intestinal
39 bioavailability of these compounds was investigated using Caco-2 cell. The apparent
40 permeability coefficients of selected isoflavonoids across the Caco-2 cells were affected by the
41 isoflavone concentration and the product matrix.

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50 **Keywords:** Food supplements; menopause; isoflavones; HPLC-DAD; bioavailability; Caco-2
51 cells.

52 Introduction

53 Nowadays, consumers are aware of their health and self care. They perform an active role by
54 selecting specific foods and supplements that could improve their health and quality of life.
55 Food supplements (also known as dietary or nutritional supplements) are generally used to
56 overcome nutritional deficiencies, prevent or reduce the risk of disease and/or to promote
57 general well-being. According to European Food Safety Authority (EFSA), food supplements are
58 defined as concentrated sources of nutrients or other substances with a nutritional or
59 physiological effect, whose purpose is to supplement the normal diet. The wide and steadily
60 growing consumption range and popularity of food supplements, constitutes a challenge for
61 consumer protection. Food supplements are not subjected to rigorous standardized and
62 quality control measures, unlike pharmaceuticals, and, therefore, the presence of impurities,
63 adulteration and/or dosage inconsistency can occur. Also, the field of supplements is not
64 clearly regulated in Europe. The number of substances other than vitamins and minerals used
65 in food supplements on the European market is estimated to be over 400, grouped in six main
66 categories: amino-acids, enzymes, prebiotics and probiotics, essential fatty acids, botanicals
67 and botanical extracts and other substances (such as isoflavones)¹. The European Commission
68 has established harmonised rules to ensure that food supplements are safe and properly
69 labelled. However, as these supplements are regulated as foods, the legislation only focuses on
70 vitamins and minerals as ingredients². The Directive sets out labelling requirements and
71 requires that EU-wide maximum and minimum levels are set for each vitamin and mineral
72 added to supplements.

73 The consumer's lack of information related with composition, *in vivo* absorption and effects
74 are bearing in mind, leading to some doubts. Thus, it is very important to control the market
75 and have a clear idea about their safety.

76 The consumption of food supplements-containing phytoestrogens among postmenopausal
77 women is rapidly increasing due to their beneficial effects, especially for relief of hot-flushes ³.
78 Isoflavones are phenolic compounds with antioxidant activity and structural similarity to
79 estradiol molecule ⁴, being primarily found in plants of the Fabaceae family, including soy,
80 lentils, bean plant, chickpeas, alfalfa and red clover ⁵. A number of epidemiological studies
81 associate the consumption of isoflavone-rich foods with low incidence of the major hormone-
82 dependent cancers ⁶, cardiovascular diseases ⁷, osteoporosis ⁴, and climateric complaints ⁸.
83 Driven by these purported health benefits, a plethora of products containing isoflavones is on
84 the market, specifically targeting women in menopause. These preparations generally contain
85 extracts from soy, red clover and kudzu, as single ingredients or are multi-ingredient
86 formulations mixed with minerals, vitamins, other plant extracts and omega-3, 6, and 9 fatty
87 acids.

88 Soybean (*Glycine max* (L.) Merrill) has in its composition mainly isoflavone aglycones (daidzein,
89 glycitein and genistein) and glycoside, acetylglycoside and malonylglycoside forms. In contrast
90 to soybean, red clover (*Trifolium pratense* L.) contains biochanin A and formononetin
91 (aglycones), and their glycosides and malonyl derivatives, as the major components ⁹. *Pueraria*
92 *mirifica* Airy Shaw et Suvatabhandu (Fabaceae), commonly known as White Kwao Krua and
93 Thai kudzu, is an indigenous herb from Thailand, traditionally used in folk medicine for
94 rejuvenation and to attenuate menopausal symptoms ¹⁰. The dried powder of the plant tubers
95 has also been used to prepare food supplements. Several isoflavonoids have been identified in
96 *P. mirifica* tubers, including glycoside forms (daidzin, puerarin and genistin) and the aglycone
97 forms (daidzein and genistein) ¹¹.

98 Isoflavones, like the majority of polyphenols, are usually found in plants mainly as glycosides
99 and glycoside esters. After ingestion they are metabolised by bacteria in the gastrointestinal
100 tract, releasing their aglycones, the truly bioactive constituents ¹². The Caco-2 monolayer

101 model has been well recognized for investigation of intestinal transport of xenobiotics¹³⁻¹⁴. The
102 transepithelial transport of flavones occurs by passive diffusion¹⁵. Thus, it is very important to
103 know the bioavailability of such compounds in order to understand their biological activity in
104 food supplements. Several Caco-2 cell line studies have examined the intestinal absorption of
105 isoflavones as pure compounds¹⁶⁻¹⁷, but there are very few studies regarding the extracts of
106 isoflavones-containing food supplements¹⁸. The great variability of products in the market
107 regarding the concentration and source of isoflavones, and its therapeutic uses need more
108 studies¹⁹. Additionally, the biological effectiveness of these bioactive compounds greatly
109 depends on the intestinal bioavailability, being variable between the different isoflavones.
110 The aim of this study was to study the isoflavone composition (puerarin, daidzin, genistin,
111 daidzein, glycitein, genistein, formononetin, prunetin, and biochanin A) of 15 commercial food
112 supplements. The obtained results were compared with the labelled information. The
113 permeability of the compounds in some supplements was also assessed using a human colon
114 adenocarcinoma Caco-2 cell line.

115

116 **2. Material and methods**

117 **2.1 Chemicals and reagents**

118 Puerarin ($\geq 99\%$), daidzin ($\geq 95\%$), genistin ($\geq 95\%$), glycitein ($\geq 97\%$), daidzein ($\geq 98\%$), genistein
119 ($\geq 98\%$), biochanin A ($\geq 97\%$), prunetin ($\geq 98\%$), and formononetin ($\geq 99\%$) and the internal
120 standard 2-methoxyflavone were purchased from Sigma-Aldrich (St. Louis, MO, USA).
121 Preparative C₁₈ sorbent (125 Å, 55-105 µm) was from Waters (Milford, MA, USA). Water was
122 purified with a "Seradest LFM 20" system (Seral, Ransbach-Baumbach, Germany). The eluents
123 were filtered through 0.45 µm filters and degassed under reduced pressure. Disposable
124 acetated cellulose 0.45 µm were from OlimPeak, Teknokroma (Barcelona, Spain). HPLC grade

125 solvents, methanol, dimethyl sulfoxide (DMSO) and acetonitrile, and analytical grade formic
126 acid were from Merck (Darmstadt, Germany).
127 Caco-2 (ATCC HTB-37, passage 30-40) human colon adenocarcinoma cell line was purchased
128 from the American Type Culture Collection (ATCC, Rockville, MD, USA). Dulbecco's Modified
129 Eagle's Medium (DMEM) with 4.5 g/L glucose and GlutaMAX™, fetal bovine serum (FBS), 0.05%
130 trypsin–EDTA, penicillin–streptomycin (Lonza Biowhittaker, Verviers, Belgium) and non-
131 essential amino acids (NEAA) were obtained from Gibco (Life Technologies, Paisley, UK).
132 Phosphate buffer saline (PBS) was purchased from Sigma Chemical Co. (St. Louis, MO, USA).
133 Tissue-treated inserts (high density PET membrane, 23.1 mm, 0.3 µm pore size, 4.2 cm²) were
134 from Becton Dickinson Falcon™ (Bedford, MA, USA) and 6 wells plates were purchased from
135 Orange Scientific (Braine-l'Alleud, Belgium).

136

137 **2.2 Standards**

138 Purity-corrected individual isoflavones stock solutions were prepared in DMSO (1 g/L) and then
139 serially diluted in water: methanol (10:90, v/v) in order to obtain the standard concentrations
140 for the calibration curves. A working 2 mg/L solution of the internal standard was also
141 prepared in DMSO. All solutions were stored in amber glass vials at 4 °C.

142

143 **2.3 Samples and sample preparation**

144 **2.3.1 Sampling**

145 Fifteen different food supplements containing isoflavones were purchased from local retail,
146 herbal stores and pharmacies. Their selection was based on the availability on the market and
147 the range of isoflavone profiles and concentrations. Characteristics of the selected food
148 supplements are presented in Table 1.

149

150 Insert Table 1

151

152 The supplements in evaluation were in the form of tablets or capsules and ten from each
153 product were sampled. Tablets were ground to a fine powder using a glass mortar and pestle,
154 after careful removing of the coating, if present. The shells from hard-gelatine capsules were
155 removed and the content homogenised. The content of soft gel capsules were squeezed into a
156 test tube and homogenised.

157

158 **2.3.2. Matrix solid-phase dispersion**

159 The compounds were extracted based on the procedure described by Visnevschi-Necrasov et
160 *al.*²⁰, with several modifications. An aliquot of 0.5 g of the previously homogenized samples, 2
161 g of C₁₈ and the internal standard (2 mg/L, 0.5 mL) were placed in a glass mortar and blended
162 together using a glass pestle to obtain a complete disruption and dispersion of the sample on
163 the solid support. After complete blending, the sample was packed into an empty column
164 containing a polyethylene frit at the bottom. A second frit was placed on the top of the sample
165 by careful compression with a syringe plunger. The packed column was attached to a vacuum
166 manifold (Visiprep, Supelco) coupled with a vacuum pump and the flow adjusted to 1 mL/min.
167 The column was rinsed with 10 mL water (discharged fraction) and the elution step was carried
168 out with 2 × 5 mL of water: methanol (10:90, v/v) (collected fraction). Before HPLC analysis,
169 extracts were collected in amber vials and filtered through disposable 0.45 µm cellulose
170 membranes. Sample extraction was performed in triplicate.

171 **2.4. HPLC equipment**

172 The chromatographic analysis was performed using an HPLC unit (Jasco, Tokyo, Japan),
173 consisting of two Jasco PU-2080 Plus HPLC pumps, an AS-950 automated injector (20 µL loop),
174 and a MD-2010 Plus multiwavelength diode-array detector (DAD). The separation of the

175 isoflavones was carried out on a reversed-phase Luna C18 column (4.60 mm × 150 mm, 5 μm
176 particle size) from Teknokroma (Barcelona, Spain), maintained at 40 °C. The mobile phase
177 consisted of 0.1% formic acid (A) and acetonitrile with 0.1% formic acid (B). The gradient
178 program was previously developed²⁰⁻²¹, and used with some modifications: 0 min 0% B, 15 min
179 32% B, 18 min 45% B, 23 min 50% B, 25 min 70% B, 35 min 10% B, maintaining these
180 conditions for 5 min and returning to the initial conditions within 3 min. The flow rate of the
181 mobile phase was 1 mL/min and the injection volume was 20 μL.

182 Peak purity measurements of all compounds were based on spectral comparison at three
183 different peak heights through DAD information. Analytes were monitored at 254 nm and
184 quantified on the basis of the internal standard method. Chromatographic data were
185 processed with ChromNAV Software (Jasco, Tokyo, Japan).

186 **2.5 Caco-2 cell culture**

187 Caco-2 cells were obtained from ATCC. Cells were routinely cultured in 75-cm² flasks in
188 Dulbecco's modified Eagle's medium (DMEM) containing D-glucose (4.5 g/L) and GlutaMAX™
189 and supplemented with 10% fetal bovine serum (FBS), 1% penicillin and streptomycin (10,000
190 U/mL), and 1% MEM Amino Acids. The cells were maintained in a humidified atmosphere of
191 5% CO₂/95% air at 37 °C, and were supplied with fresh medium every 2 days. Cells were
192 subcultured at 80-90% confluence. For experiments, Caco-2 cells were seeded in cell culture
193 inserts in 6-well plates at a density of 4×10⁴ cells/cm². The basolateral and apical
194 compartments contained 2.5 and 1.5 mL of culture medium DMEM, respectively. Culture
195 medium was replaced every day. The integrity of the Caco-2 cell monolayer was checked by
196 Transepithelial Electrical Resistance (TEER) measurements using an epithelial voltammeter
197 (EVOM, World Precision Instrument, Sarasota, FL, USA) for the whole period.

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200 **2.6 Permeation experiments**

201 Experiments, in triplicate, were performed 21 days after seeding. The cell monolayers were
202 pre-equilibrated with fresh PBS, pH 7.4 at 37 °C, for 30 min, and the incubation medium was
203 then discarded. Afterwards, 1.5 mL of the test solutions, prepared by dilution of the MSPD
204 extracts in PBS, were added to the apical side of the Caco-2 monolayers and 2.5 mL of PBS to
205 the basolateral side, and allowed to permeate for 120 min at 37 °C under 5% CO₂ and 95% of
206 relative humidity. Samples (0.5 mL) were withdrawn from the receptor side at 0, 15, 30, 60,
207 and 120 minutes for the determination of the isoflavone molecules transported across the
208 monolayer. After each sampling time, the basolateral side was replenished with the same PBS
209 volume. Samples were preserved at -20 °C for subsequent HPLC analysis as described in
210 section 2.4.

211 The apparent permeation coefficient (P_{app}) of the isoflavones, expressed in cm/s, was
212 calculated from the following equation: $P_{app} = Q / (A \times C \times t)$, where Q is the total amount of
213 permeated isoflavones during the 120 minutes of experiment (µg), A is the diffusion area
214 (cm²), C is the donor compartment concentration at time zero (µg/mL), and t is the time of
215 experiment (s). In addition to P_{app} , the percentage of permeation (%) of each aglycone
216 (daidzein, genistein, formononetin and biochanin A) was calculated as the proportion of the
217 original amount that permeated through the monolayer, which was calculated as the amount
218 transported divided by the initial amount in the apical chamber.

219

220 **3. Results and Discussion**

221 The extraction of native isoflavones from natural matrices is commonly based on solvent
222 extraction with polar organic solvents (methanol, ethanol, acetonitrile, acetone, and water,
223 mixed or not), followed (although not always) by a clean-up step to eliminate interfering
224 compounds. Isoflavones are analysed in their conjugated forms or as aglycones, depending

225 upon the objectives of the research. When a hydrolysis step is employed, the unstable malonyl
226 and acetyl derivatives are converted into more stable forms such as β -glycosides and/or
227 aglycones. At the same time, the chromatographic complexity is reduced. On the other hand, a
228 possible drawback is the increase of the analysis time and/or the possible degradation of
229 compounds ²². The knowledge of the original isoflavone profile of food supplements is
230 important, since their therapeutic potential seems to depend from the levels and the
231 composition of the isoflavones present ²³.

232 The use of MSPD for sample preparation is a recent and increasing approach due to the
233 flexibility and versatility of the process, which allows sample extraction and clean-up in one
234 single step. MSPD has been used for the extraction of pesticides, pharmaceuticals, and other
235 contaminants ²⁴, but also in the isolation of naturally-occurring compounds from different
236 plants ²⁵ including the extraction of isoflavonoids from leguminous plants ²⁰.

237 The MSPD methodology used in this study for isoflavones analysis was based on the procedure
238 described by Visnevschi-Necrasov *et al.* ²⁰ with several modifications. Method optimization was
239 performed in order to reduce the use of organic solvents. As it is well known, sustainability is a
240 recent concept that should be taken into account and encompasses the type of procedures,
241 chemicals and solvents used for the extraction of interesting compounds. For this reason, and
242 bearing in mind the question of green chemistry, the extraction process should be designed as
243 simple as possible and, simultaneously, considering the effective costs for industries ²¹. For
244 extraction, the dichloromethane-methanol mixture (25:75, v/v) was replaced by methanol-
245 water (90:10, v/v), a greener mixture of solvents than the previous one, also described as
246 adequate for isoflavonoids extraction ²⁶. The modified methodology was validated to evaluate
247 its efficiency for isoflavones analysis in food supplements.

248 The set of standards used was chosen to represent the main isoflavonoids found in soy, red
249 clover and Thai-kudzu products: puerarin, daidzin, genistin, daidzein, glycitein, genistein,

250 formononetin, prunetin, and biochanin A. The retention times, linear regression data, limit of
251 detection (LOD) and limit of quantification (LOQ) values of the nine isoflavones investigated
252 are presented in Table 2.

253

254

Insert Table 2

255

256 Standard curves were obtained by plotting standard solutions, at five concentrations (mg/mL
257 of injected solution), as a function of the ratio between the peak areas of each standard and
258 the internal standard. Standards were subjected to the entire extraction method and injected
259 in triplicate. Standard curves were linear over the concentration range tested, with
260 determination coefficients greater than 0.998 for all the analytes. Relative standard deviations
261 (RSDs) of the triplicate injections varied between 0.4 and 4.1 %. The deviation in the retention
262 time was less than 0.06%. The LOD and the LOQ for each isoflavone were calculated as 3.3 and
263 10 times the standard deviation of the background noise divided by the slope of the calibration
264 curve, respectively. The obtained LOD values were in the range of 12.6 – 161 ng/g and the LOQ
265 values ranged from 41.8 to 535 ng/g. For validating analytical accuracy (in terms of recovery),
266 0.5 g of samples (in duplicate) S10 (soy), RC (red clover), and TK (Thai-kudzu) were spiked with
267 0.1 mg of all isoflavones, and extracted as previously described. For the three samples, the
268 mean recovery for all isoflavones ranged from 90.1 to 102.0%, whereas calculated relative
269 standard deviations (RSD) were below 6.0% (Table 3).

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Insert Table 3

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274 The results indicate that the MSPD extraction method was accurate and precise.
275 Chromatograms of a standard solution containing the isoflavones puerarin, daidzin, genistin,
276 dadzein, glycitein, genistein, formononetin, prunetin, and biochanin A (A) and of a sample (B)
277 are depicted in Figure 1.

278

279  Insert Figure 1

280

281 The proposed method was applied to the quantification of 9 isoflavones (aglycones and
282 glycosides) in fifteen food supplements indicated for the management of menopause
283 symptoms, in capsules and tablets, described in Table 1. The determined amounts of the
284 individual isoflavones in the samples (mg/unit), total isoflavones (sum of the individual
285 isoflavones) and the percentage of total isoflavones with respect to the stated content given in
286 the label are presented in Table 4.

287

288  Insert Table 4

289

290 The total isoflavones content per unit ranged from 0.029 to 110.9 mg. The percentages of
291 isoflavones with respect to the stated content ranged from 42% to 139%, except for S7 and TK,
292 with 9 and 180% of the label claim, respectively. Label claims, in the majority of the assayed
293 samples, were inconsistent with the determined isoflavones content, with only four food
294 supplements (S9, S10, S12, and RC) compliant with the recommendations made by the
295 European Community on the tolerable thresholds of the claimed constituent content (80–
296 145%)²⁷. Nevertheless, it is important to state that only 9 isoflavones (aglycone and glycoside
297 forms) were quantified, due to the fact that those are the major compounds in these types of
298 matrices. Other isoflavone derivatives, including malonyl and acetyl derivatives, could also be

299 present, but were not considered in this study. Recently, Yanaka *et al.* have also identified
300 isoflavone succinyl glucosides in soy-based products ²⁸. The isoflavones content described on
301 the labels of all evaluated supplements analysed were unclear (the isoflavone forms included
302 in the total values were not always specified), being difficult to compare labelled values with
303 experimental ones.

304 The isoflavone profiles of the food supplements revealed a large variability, namely among
305 products containing soy. The concentration of individual isoflavones is labelled in four
306 preparations (Table 4). It is possible to conclude that there are considerable differences
307 between the determined and the claimed content for all the individual isoflavones. The
308 relative amounts of the compounds in the food supplements will depend on the isoflavone
309 composition in primary raw material and the tissue of the soybean from which they are
310 derived. The isoflavone contents of the soy germ and the soy extract used in food supplements
311 are different, with germ containing typically at least about three times the isoflavone content
312 of the whole seed. The soy germ is richer in daidzin and glycitin, while in the cotyledons
313 genistin is the main component ²⁹. Since differences in the biological activity of the individual
314 isoflavones are recognized, the registered variability in the relative amounts of the different
315 isoflavones may have a considerable impact on the efficacy of the soy-based supplements.

316 Soybeans and foods derived from soy are major food products for Asian populations, and have
317 been linked to a variety of health outcomes (including low incidence rates of breast and
318 prostate cancers, and reduction of menopause symptoms). Several works have estimated that
319 the dietary intake of isoflavones by those populations range between 30 and 50 mg/day
320 (expressed as aglycone equivalents) ³⁰⁻³¹. Therefore, such studies provided the background for
321 many clinical researches about the effects of isoflavones consumption, which have used
322 supplements containing at least 40 mg of isoflavones ³². According to the recommended daily
323 doses described in the labels only five samples (S3, S9, S12, RC, and SR) can provide the daily

324 amount of isoflavones, with samples S9 and S12 supplying two times or more that level.

325 Previous works on the quantification of isoflavones in food supplements have also reported

326 inconsistencies in the isoflavone content from that claimed by the manufacturers. Setchell *et*

327 *al.* analysed 33 supplements containing isoflavones and revealed significant differences

328 between labelled and determined isoflavone contents, with approximately half of the

329 supplements presenting lower isoflavones content than the indicated one ¹². Nurmi *et al.*

330 analysed fifteen soybean-based supplements available in Finland and found only one that had

331 the content mentioned on the label, with the remaining products presenting isoflavones

332 content lower than claimed ³³. Recently, Clarke *et al.* studied 35 food supplements available in

333 the UK, Canada and Italy and concluded that the preparations evaluated did not contained the

334 claimed content and only 14 food supplements were found to deliver more than 40 mg/day of

335 aglycone isoflavones ³⁴. Similar outcomes were reported by Boniglia *et al.* after analysing 14

336 food supplements intended for menopausal symptoms, available in Italy. In this study, soy

337 aglycones were determined after hydrolysis, and it was concluded that in more than 50% of

338 the analysed products, isoflavones contents were below those claimed ¹⁹. This study confirms

339 the need for more rigorous control on the labelling of food supplements.

340 The most studied species for the treatment of menopause symptoms and used in supplements

341 are soy and red clover. When consumed, isoflavones are hydrolyzed not only by gastric acid

342 but also by bacterial glucosidases of human intestinal microflora. Sugar moieties are cleaved

343 and aglycones (the bioactive form) are released, which can be absorbed intact by enterocytes

344 or further biotransformed by bacteria to specific metabolites ³⁵.

345 In order to evaluate the *in vitro* bioavailability and distribution of the main isoflavone

346 aglycones, a permeation study was performed using the well-established Caco-2 cell

347 monolayers for three food supplements: S1 (standardized isoflavonoids from soy), S6 (soy

348 extract), and RC (red clover). These supplements were selected because soy and red clover are

349 generally the main source of isoflavones used in those products. Also, we search for
350 differences among soy supplements with different treatments (pure soy isoflavones and a soy
351 extract). The Caco-2 cell model provides a robust manner to measure the ability of compounds
352 to be absorbed from small intestine and, in addition, to compare the absorption between the
353 different supplements. Test solutions were prepared to contain 1 mg/mL of the respective
354 product. The permeation of the selected isoflavones presented in the food supplements,
355 through the Caco-2 cell model, is depicted in Figure 2 as cumulative transport over time along
356 120 minutes, simulating digestion time. It is evident that isoflavones permeation through Caco-
357 2 cell monolayer increased over time for all isoflavones. After 120 minutes, the basolateral
358 recoveries were for daidzein: $5.80 \pm 0.48\%$ (S1); $7.15 \pm 0.43\%$ (S6); $5.47 \pm 0.53\%$ (RC); genistein:
359 $2.70 \pm 0.37\%$ (S1); $4.75 \pm 0.43\%$ (S6), $8.93 \pm 0.46\%$ (RC); formononetin: $27.8 \pm 1.52\%$ (RC) and
360 for biochanin A $27.9 \pm 2.32\%$ (RC).

361 Insert Figure 2

362 Table 5 summarizes the isoflavones apparent P_{app} in the Caco-2 model. In the red clover
363 supplement (RC), the permeability of formononetin and biochanin A were similar. For the
364 three analysed supplements the P_{app} for genistein was considerably lower for supplement S1.
365 This may be due to the complexity of the extract, as the extracted matrix also possesses
366 additional components responsible for the diffusion saturation, resulting in the delay of
367 permeability kinetics for genistein. Moreover, the commercial products also contain mucilage
368 on their composition, which may act as a physical barrier against the free diffusion of
369 compounds through the epithelia layer, justifying the P_{app} differences between different
370 extracts ³⁶. As Wang *et al.*, who studied red clover food supplements, the present results
371 concluded that the permeability of formononetin was similar to that of biochanin A ¹⁸.

372

373 Insert Table 5

374

375 **4. Conclusions**

376 Food supplements acceptance by consumers continues to grow in Europe, but there is a lack of
377 regulation that needs to be improved. The isoflavones quantification in food supplements is
378 important for the quality control of these products, since they are often used by consumers for
379 medicinal purposes. In this way, it is very important to ensure that labels are in accordance
380 with the real composition of the product. In this study, 15 commercial food supplements were
381 analysed regarding its isoflavone qualitative and quantitative composition. The proposed
382 method to quantify isoflavones in food supplements was based on a MSPD extraction in the
383 presence of an internal standard, followed by the direct analysis by HPLC/DAD. This method
384 was used taken into account sustainability questions regarding the chemicals and solvents
385 employed. The obtained results showed significant differences between labelled and
386 determined contents for the majority of food supplements.

387 One of the most important factors to define the oral absorption should be the permeability
388 across the intestinal membrane. Therefore, it is crucial to evaluate *in vitro* cell models in order
389 to obtain a better correlation with *in vivo* data, which will be set in our ongoing research work.
390 In this study, we reported the permeation of isoflavones from different food supplements in
391 Caco-2 cells. The apparent permeability coefficients (*P_{app}*) of the isoflavonoids across the
392 Caco-2 cell monolayers were found to be affected by the isoflavone concentration and the
393 product matrix.

394 Reliable labelling information, better standardization, improved manufacturing practices and
395 regulation of the market is required to assure the isoflavone supplements quality. This study
396 reinforces the need for careful selection of isoflavone-containing food supplements by
397 consumers, retailers and health care professionals.

398

399 **Conflict of interest**

400 The authors declare no conflict of interest. This article does not contain any studies with
401 human or animal subjects.

402

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Figure Captions

Figure 1 - Chromatograms (254 nm) of a standard mixture (A) and of sample S1 (standardized isoflavonoids from soy) (B).

Figure 2 - Transport of the isoflavones daidzein, genistein, formononetin, and biochanin A in three food supplements across Caco-2 cell monolayer: (◆) S1 (isoflavonoids from soy dosed at 30 mg/g), □ S6 (soy extract), ▲ S11 (red clover extract). Data (means \pm SD; $n=3$) are expressed as percentage of the amount of the isoflavones applied to the apical side of the cell culture inserts.

Figure 1

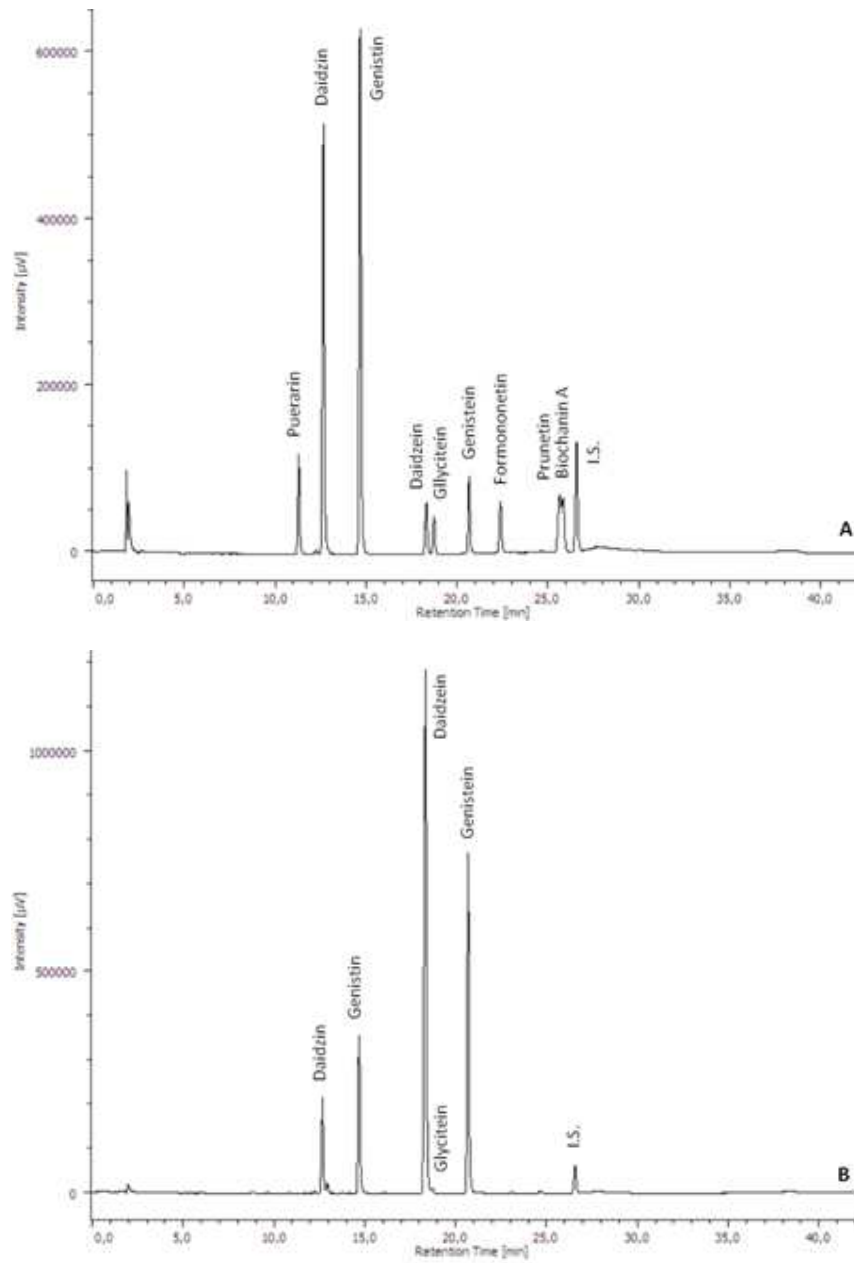
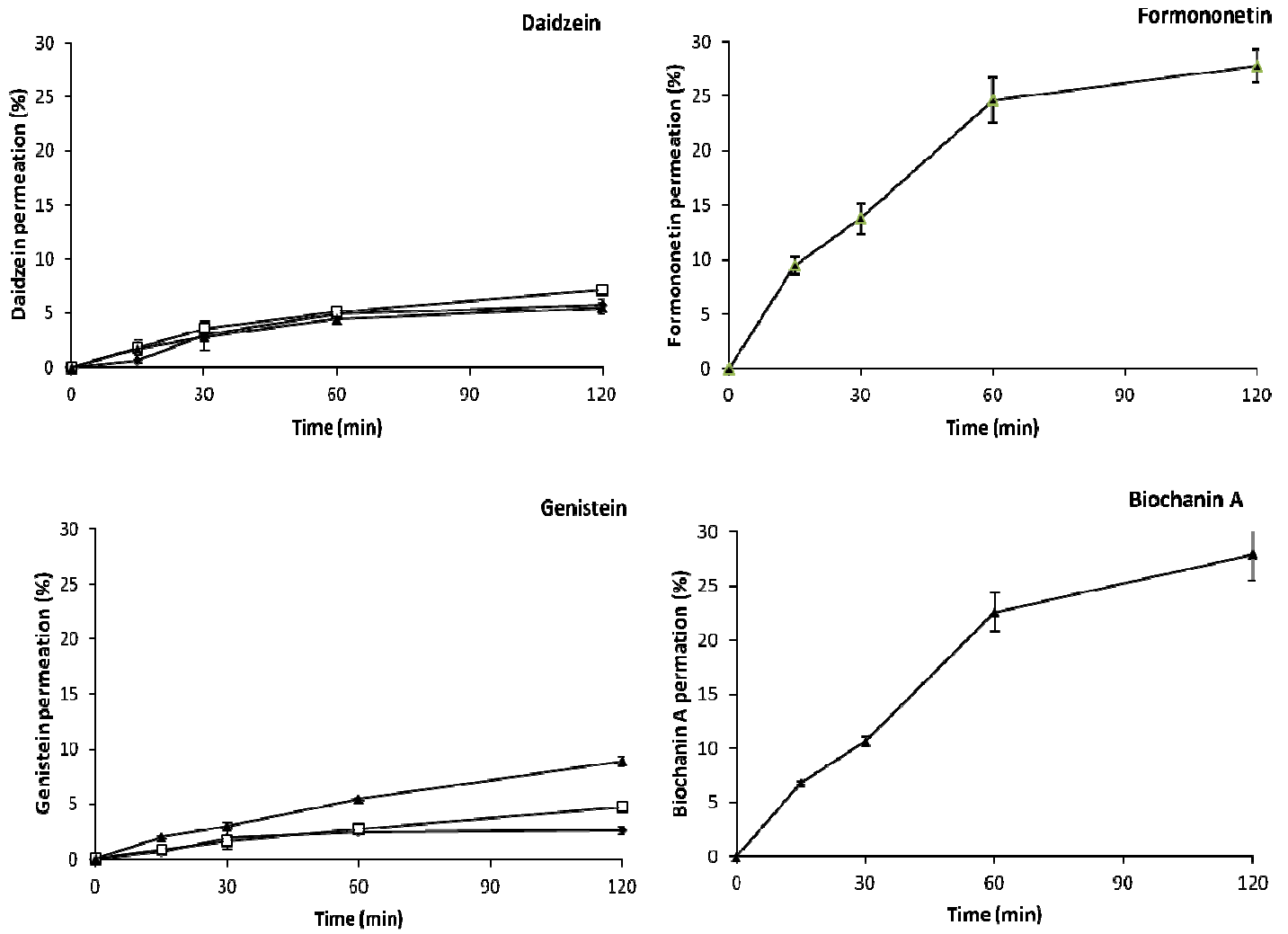


Figure 2



Tables Caption

Table 1 - Sample code and specifications of the analysed food supplements as provided by the manufacturers.

Table 2 - Retention times (t_R), linear regression data, LOD and LOQ values of the nine isoflavones investigated.

Table 3 - Recoveries of the nine isoflavones from soy, red clover, and Thai-kudzu samples. Values are mean \pm SD, n=3.

Table 4 - Isoflavones content in the 15 food supplements analysed (mg/unit) and percentages of total isoflavone with respect to the labelled content.

Table 5 - Apparent permeability coefficient (P_{app}) (apical to basolateral) for food supplements extracts across the Caco-2 monolayer.

Table 1

Sample Code	Origin and composition	Dosage form	Capsule/tablet weight (g)
S1	EU. Natural isoflavonoids from non-transgenic soy .	Capsule	0.394
S2	France. Soy extract (<i>Glycine max</i>), excipients.	Capsule	0.334
S3	France. Tomato extract, milk proteins, soy extract , vitamin C.	Capsule	0.740
S4	United Kingdom. Evening primrose oil, soy isoflavones , fish oil, vitamin E, excipients.	Gel capsule	0.564
S5	UE. Coral Calcium, soy extract rich in phytoestrogens, Passiflora, excipients.	Tablet	1.237
S6	France. Yam extract (<i>Dioscorea opposita</i> Thunb), soy extract (<i>Glycine max</i>), fructo oligo saccharides, hop (<i>Humulus lupulus</i>), meadowsweet (<i>Spiraea ulmaria</i>), grape vine (<i>Vitis vinifera</i>), vitex (<i>Vitex agnus castus</i>), vitamin E, selenized yeast.	Capsule	0.307
S7	Portugal. <i>Discorea opposita</i> , wild yam, Soy (<i>Glycine max</i>) (pure isoflavones), primrose oil, Dong Quai (<i>Angelica sinensis</i>), melissa (<i>Melissa officinalis</i>), sage (<i>Salvia officinalis</i>), siberian ginseng (<i>Eleutherococcus senticosus</i>), hop (<i>Humulus lupulus</i>), vitex (<i>Vitex agnus-castus</i>), vitamins E, B6.	Gel capsule	0.470
S8	Spain. Red algae (<i>Lithothamnium calcareum</i>), fermented soy, soy isoflavones .	Capsule	0.565
S9	EU. Evening primrose oil (<i>Oenothera biennis</i>), soy isoflavones , vitamin E, excipients.	Gel capsule	0.447
S10	Belgium. Sage extract, soy extract , saffron (<i>Crocus sativus</i>), vitamin B6.	Tablet	0.772
S11	EU. Soy isoflavones , sage, oat, marine magnesium, vitamin E, excipients.	Capsule	0.538
S12	Italy. Soy isoflavones (with 55-72% genistin/genistein), excipients.	Capsule	0.623
RC	Australia. Standardized red clover (<i>Trifolium pratense</i>) extract, excipients.	Tablet	0.351
SR	Spain. Soy rich in isoflavones of retarded action, yam extract, red clover extract , vitamins A, C, B1, B2, B12, E, excipients.	Capsule	0.634
TK	USA. Vitamin B12, standardized Pueraria mirifica root extract (Thai Kudzu) : miroestrol, isoflavonoids; pyridoxal-5 phosphate, biotin, folic acid, excipients.	Capsule	0.519

Table 2

Isoflavones	t_R (min)	Regression equation ^a	Linear range (mg/mL)	R^2	LOD (ng/g)	LOQ (ng/g)
Puerarin	11.287	$y = 29.933x + 0.0217$	0.010-0.050	0.9995	23.9	79.8
Daidzin	12.641	$y = 23.197x + 0.1485$	0.050-0.250	0.9994	138	459
Genistin	14.661	$y = 24.982x + 0.1742$	0.050-0.250	0.9991	161	535
Daidzein	18.303	$y = 35.457x + 0.0103$	0.005-0.025	0.9995	12.6	41.8
Glycitein	18.712	$y = 21.774x + 0.0054$	0.005-0.025	0.9994	12.9	43.2
Genistein	20.657	$y = 35.871x + 0.0132$	0.005-0.025	0.9992	17.9	59.7
Formononetin	22.367	$y = 33.257x + 0.0108$	0.005-0.025	0.9994	13.9	46.5
Prunetin	25.624	$y = 39.776x + 0.0119$	0.005-0.025	0.9983	22.6	75.4
Biochanin A	25.799	$y = 35.825x + 0.0043$	0.005-0.025	0.9982	23.5	78.4

^a y, standard peak area/internal standard peak area; x, concentration (mg/mL of injected solution).

Table 3

Compound	Soy		Red clover		Kudzu	
	Recovery %	RSD %	Recovery %	RSD %	Recovery %	RSD %
Puerarin	98.1	2.5	94.3	2.8	96.3	1.5
Daidzin	91.1	0.2	90.1	0.9	94.2	0.7
Genistin	92.4	1.7	95.5	1.3	93.6	0.9
Daidzein	92.5	3.2	94.2	2.4	102.0	4.8
Glycitein	94.2	1.1	92.6	2.0	93.6	0.6
Genistein	101.2	4.2	97.3	3.5	100.8	5.2
Formononetin	95.0	3.5	96.0	1.7	99.8	0.2
Prunetin	99.2	2.8	100.5	4.2	100.5	5.2
Biochanin A	91.5	4.5	95.7	2.9	93.6	6.0

Table 4

Product type	Sample code	Individual isoflavones, mg/unit									Total isoflavones (mg/unit) ^a	Labelled isoflavones (mg/unit)	% Labelled isoflavones ^b	RDD	Actual RDD
		Puerarin	Daidzin	Genistin	Daidzein	Glycitein	Genistein	Formononetin	Prunetin	Biochanin A					
Soy	S1	nd	0.90	1.22	2.24 (7.75)	0.05 (5.20)	5.28 (2.02)	nd	nd	nd	9.7	15	64.6	2	19.4
	S2	nd	5.80	1.30	0.15 (5.5)	0.07	0.01	nd	nd	nd	7.3	17.5	41.9	2	14.6
	S3	nd	8.50	10.16	0.48	0.13	0.08	nd	nd	nd	19.4	25	77.4	2	38.8
	S4	nd	0.47	0.10	7.66	0.13	16.05	nd	nd	nd	24.4	40	61.0	1	24.4
	S5	nd	23.79	5.77	1.68	0.65	1.40	nd	nd	nd	33.3	60	55.5	1	33.3
	S6	nd	9.86	2.10	1.21	0.64	0.29	nd	nd	nd	14.1	20	70.5	2	28.2
	S7	nd	3.38	0.84	0.13	0.08	0.04	nd	nd	nd	4.5	50	8.9	2	9.0
	S8	nd	2.69	3.82	12.97	0.17	5.83	nd	nd	nd	25.5	60	42.5	1	25.5
	S9	nd	3.83	5.10	21.70 (12.8)	0.33 (1.4)	9.08 (20.8)	nd	nd	nd	40.0	35	114.4	2	80.0
	S10	nd	8.69	18.71	2.10	0.48	2.05	nd	nd	nd	32.0	34	94.2	1	32.0
	S11	nd	5.97	2.57	0.76	0.29	0.54	nd	nd	nd	10.1	15	67.5	3	30.2
	S12*	nd	34.00	69.01	5.37	0.42	2.07	nd	nd	nd	110.9	80	138.6	1	110.9
Red clover	RC	nd	nd	0.048	0.15	0.58	0.83	16.19	nd	26.83	44.6	40	111.6	1	44.6
Soy + red clover	SR	nd	14.28	17.02	13.33	1.02	7.33	0.280	0.023	0.04	53.3	NA	NA	1	53.3
Thai-kudzu	TK	0.007	0.009	nd	0.009	nd	0.003	nd	nd	nd	0.029	0.016	179.7	2	0.058

Data are presented as mean \pm standard deviation, $n=3$. Values on brackets correspond to the concentration of individual isoflavones given in label. *, S12 label reports 44-57.6 mg genistein/genistin per capsule; ^a, the value for total isoflavones refers to the sum of puerarin, daidzin, genistin, daidzein, genistein, glycitein, formononetin, prunetin and biochanin A; ^b, percentage of labelled isoflavones calculated as: total isoflavones/unit /label claim*100; nd, not detected. NA, not available.

Table 5

Isoflavones	Samples		
	S1	S6	RC
	<i>Papp</i> × 10 ⁻⁶ (cm/s)		
Puerarin	nd	nd	nd
Daidzein	6.83±0.50	8.86±0.37	6.78±0.66
Genistein	2.81±0.48	10.70±0.36	11.07±0.06
Formononetin	nd	nd	1.76±0.10
Biochanin A	nd	nd	1.07±0.09

Data are presented as mean ± standard deviation, *n*=3; nd, not detected.