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Abstract

A novel extraction method, homogenate-assisted negative pressure cavitation extraction (HNPCE), was designed for the extraction and determination of main phenolic compounds from *Pyrola incarnata* Fisch. by LC-MS/MS. The particle sizes and extraction yields in the process of homogenate were compared with conventional pulverization. The results showed that the homogenate under 120 s could produce more suitable particle size powders for analyte extraction. The following NPCE parameters were optimized by a BBD test and under the optimal conditions, the maximum extraction yields of arbutin, epicatechin, hyperin, 2'-*O*-galloylhyperin and chimaphilin increased 68.7%, 72.0%, 43.3%, 62.5% and 34.5% than the normal NPCE. LC-MS/MS method was successfully applied for the quantification of five target compounds in pyrola, and the results of the precision test indicated a high accuracy of the present method for the quantification of target compounds in pyrola. Furthermore, the antioxidant activities of the pyrola extracts were also determined. The results showed that pyrola had good antioxidant activities and it was a valuable antioxidant natural source.

Keywords: homogenate-assisted negative pressure cavitation extraction, *Pyrola incarnata* Fisch, LC-MS/MS, BBD test, antioxidant activity

Page 3 of 43 Food & Function

40 Pyrola [*Pyrola incarnata* Fisch.] is a herbaceous plant widespread in China. 41 Because of its function of slowing down aging and boosting immunity, it was used as a kind of tea called *Lu Shou Cha* for daily drinking in China.¹ Pyrola is widespread as 43 an edible plant for food and healthy industry.² The extracts of the plant was reported 44 to inhibit the growth of many kinds of human pathogenic bacilli *in vitro* and it can be 45 also used in refreshing foods.^{3, 4} Earlier investigations of pyrola plants led to the 46 isolation of chimaphilin, arbutin, epicatechin, catechin, 2'-*O*-galloylhyperin, hyperin, 47 quercetin, pyrolatin and other naphthoquinones.⁵⁻¹⁰ According to other research, 48 2"-*O*-galloylhyperin has anti-inflammatory, cough, blood pressure, and lower 49 cholesterol, the cardiovascular and cerebrovascular protective role.^{11, 12} Epicatechin 50 and hyperin have good antioxidant activity.^{13, 14} Chimaphilin has the antifungal 51 activities and antioxidant activity.¹⁵ Thus, it is meaningful to investigate the extraction 52 and determination of the active compounds from pyrola.

According to other reports, arbutin can be successfully extracted by ultrasound 54 extraction, maceration and heating reflux extraction followed by HPLC-UV $^{16, 17}$ and 55 LC-MS/MS.¹⁸ And catechin and hyperin can be successfully extracted by ultrasound extraction, microwave extraction, heating reflux extraction determined by HPLC-UV 19-21 and LC-MS/MS.22, 23 57 For 2'-*O*-galloylhyperin and chimaphilin, there was no report about the determination, only some reports about pharmacological activity can be found. As a modern separation method, LC-MS/MS presents excellent sensitivity and selectivity for the quantification of target compounds in plants. Thus, in the

present study, LC-MS/MS was used as the detection method.

Particle size is an important factor which can influence the extraction efficiency. The reduction in particle size can essentially shorten the processing time, and enhance the overall extraction yield. However, if the powder of crushed particles is too fine, it may cause difficulties in the filtration and raise the cost of processing during the subsequent industry procedures and moreover, it can also lead to dust pollution. Homogenate is an effective pulverization method. This method is wildly used in the 68 pretreatment of animal and plant tissues. $24-27$ Compared with the conventional pulverization method, homogenate can not only pulverize the samples but also mix the samples with extraction solvent effectively, which can avoid dust pollution.

Traditional extraction methods such as soxhlet extraction, heating reflux extraction or maceration reveal disadvantages, e.g. time-consuming, no environmental 73 friendliness processes and low efficiency.²⁸ Because of the complexity of plant material and the low content levels of some phytochemicals, normal extraction 75 methods are not always suitable.²⁹ Negative pressure cavitation extraction (NPCE) is a cheap and energy efficient extraction method. The cavitation phenomenon of NPCE is generated by negative pressure which is similar to ultrasonic cavitation. It keeps constantly lower temperature and its intensity is comparable to that of ultrasonic cavitation. Nitrogen is continuously added to the NPCE system. Under negative pressure, small nitrogen bubbles appear and ascend among the liquid-solid phase, resulting in the violent movement of solvent and the formation of a highly instable 82 gas–liquid–solid phase.³⁰ When the bubbles collapse, it will cause the effect of **Food & Function Accepted Manuscript Food & Function Accepted Manuscript**

Page 5 of 43 Food & Function

cavitation which can destroy the cell wall of plant samples and result in the efficient extraction of active compounds.

In the present study, a new homogenate assisted negative pressure cavitation extraction (HNPCE) device was proposed and designed, it combined the both benefits of homogenate and negative pressure cavitation extraction. HNPCE was applied for the extraction of target compounds from pyrola followed by the determination of LC-MS/MS. In the device, the samples were firstly pulverized in a homogenizer and then the mixtures (samples and solvent) were extracted by NPCE with the action of negative pressure. After that a LC-MS/MS method was applied for the determination of the target compounds in pyrola, the intra-day test, inter-day test and recovery test were conducted for the precision of the method.

2. Materials and methods

2.1. Plant material

Pyrola [*Pyrola incarnata* Fisch.] was collected in autumn in Heilongjiang province, China, and identified by Professor Shao-Quan Nie (Key Laboratory of Forest Plant Ecology, Ministry of Education, Northeast Forestry University, P. R. China). Voucher specimens were deposited in the herbarium of the same laboratory. The samples were dried in the shade, pulverized, and sieved. They were protected from light in a desiccator at room temperature until used.

2.2. Chemicals and reagents

Arbutin (≥95%), epicatechin (≥98%), hyperin (≥98%), 2'-*O*-galloylhyperin (≥96%) and chimaphilin (≥95%) were purchased from Daierta (Wuhu, China).

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controlled by the valve (8).

pump. Then nitrogen was supplied from the bottom of the device and the pressure was

Page 7 of 43 **Food & Function**

HNPCE: 5 g of dry sample was introduced into the homogenizer with a specified

interface from Applied Biosystems (USA) was operated in negative electrospray

Food & Function Page 8 of 43

Food & Function Accepted Manuscript Food & Function Accepted Manuscript

149 ionisation (ESI⁻) source mode. All mass spectra were acquired in multiple reaction monitoring (MRM) transitions. The ESI-MS of five phenolic compounds was recorded using direct infusion of each reference compound. The analytical conditions were as follows: nebulizing gas (NEB), curtain gas (CUR) and collision gas (CAD) 12, 10 and 6 a.u.; dwell time 1.5 s; ion spray voltage -4500 V; the ion source temperature $300 °C$; focusing potential (FP) and entrance potential (EP) -400 and -10 V, respectively. The other parameters for LC-MS/MS analysis of seven phenolic compounds including declustering potential (DP), collision energy (CE) and collision cell exit potential (CXP) were further studied. Peak areas obtained from the selected reaction monitoring (SRM) were utilized for the quantification of five compounds. Analyst Software (version 1.4) installed on a DELL computer was used for data acquisition.

2.5 SEM

A Hitachi S-520 field emission scanning electron microscope (Hitachi, San Jose, CA, USA) was used to observe the morphological alteration of dried samples with different extraction methods. After removing the solvent, the remaining pyrola samples were fixed on an adhesive tape and then sputtered with gold. All the samples were examined under high vacuum condition and an accelerating voltage of 15.0 kV.

2.6. Validation study

The linear range, limit of detection (LOD), limit of quantification (LOQ), precision and recovery were studied for the developed method. The linearity of calibration curve was tested by analysis of individual reference compound at eight

Page 9 of 43 Food & Function

- solution absorbance was determined in a UV-Vis spectrophotometer (UNICO,
- Shanghai, China) to monitor absorbance at 517 nm. Ascorbic acid (Sigma-Aldrich), a

stable antioxidant, was used as a positive reference. The DPPH radical-scavenging

activity in percentage of sample was calculated as follows: DPPH scavenging activity

- 195 $(^{0\%}) = (1-A_{517} \text{ sample}/A_{517} \text{ DPPH solution}) \times 100.$
- *2.8.2 The reducing power*

197 The reducing power was measured according to the method of Wu et al. $(2010)^{32}$ with some modification. An aliquot of each sample (0.5 mL), with different concentrations, was mixed with 0.5 mL of phosphate buffer (0.2 M, pH 6.6) and 0.5 200 mL of 1% potassium ferricyanide $[K_3Fe(CN)_6]$. The reaction mixture was incubated at 201 50 °C for 20 min. After incubation, 0.5 mL of 10% trichloroacetic acid (TCA) was added, followed by centrifugation at 650 xg for 10 min. The supernatant (0.5 mL) was 203 mixed with 0.5 mL of distilled water and 0.1 mL of 0.1% ferric chloride (FeCl₃). The absorbance of all sample solutions was measured at 700 nm. An increased absorbance indicated increased reducing power. BHT was used as the positive control.

3. Results and discussion

3.1 Comparison between conventional pulverization and homogenate

The particle size was first investigated and the results were shown in Fig. 2. The particle size ranges were selected as > 20 mesh, 20-30 mesh, 40-90 mesh and <90 mesh. Early research reported that the particle sizes ranged from 40 to 90 mesh were 211 the optimum material mesh for extraction.^{33, 34} For both conventional pulverization and homogenate, the amount of the samples with the particle size of 40-90 mesh and \leq 90 mesh increased as the time increase, while the amount with the particle of $>$ 20 mesh and 20-30 mesh decreased. After treated by conventional pulverization for 60 S,

Page 11 of 43 Food & Function

In Fig. 2, it indicates that with the homogenate time increases, the amount of the homogenate samples with the particles of 40-90 mesh increase. And meanwhile, the extraction yield of the target compounds also increased. That may prove 40-90 mesh is the suitable particle sizes for extraction. From Fig. 3, it is found that with the pulverization time increases, the extraction yields by the conventional pulverization method increases first and then decreases. And the optimal pulverization time of conventional pulverization method is 90 S. For homogenate, when the homogenate time is more than 120 S, the extraction yields increased slightly. So 120 S is the optimal homogenate time. At the optimal time of conventional pulverization, the extraction yields of arbutin, epicatechin, hyperin, 2'-*O*-galloylhyperin and chimaphilin 241 were 2.169 ± 0.104 , 0.744 ± 0.026 , 1.188 \pm 0.057, 4.732 \pm 0.193 and 0.377 \pm 0.020 242 mg/g which were lower than those of homogenate at its optimal time 120 S (2.677 \pm 243 0.087, 0.844 \pm 0.032, 1.371 \pm 0.055, 5.039 \pm 0.204 and 0.388 \pm 0.017 mg/g). The reason may be because the sample amounts with 40-90 mesh by homogenate were more than those by conventional pulverization, and on other hand, the samples and extraction solvent can be mixed fully in homogenate process which was benefits to the following extraction. Thus, homogenate is more suitable than conventional pulverization for extraction.

3.2 BBD test

The objective of the present study was to optimize the operating conditions to achieve an efficient extraction of arbutin, epicatechin, hyperin, 2'-*O*-galloylhyperin and chimaphilin from pyrola for determination. A Box-Behnken design (BBD) was used to optimize the extraction conditions of target compounds (Table 1). The yields 254 of arbutin (Y_1) , epicatechin (Y_2) , hyperin (Y_3) , 2'-*O*-galloylhyperin (Y_4) and 255 chimaphilin (Y_5) were function of these variables. Negative pressure (X_1) , 256 liquid/sample ratio (X_2) and ethanol concentration (X_3) are independent variables. By applying multiple regression analysis to the experimental data, the second order polynomial equations were found to represent the extraction yield adequately.

Page 13 of 43 Food & Function

$$
Y_1 = -7.619 + 100.475X_1 + 0.061X_2 + 0.258X_3 - 619.000X_1^2 - 1.267 \times 10^{-3}X_2^2 - 2.557 \times 10^{-3}X_3^2 - 0.598X_1X_2 - 0.218X_1X_3 + 6.4 \times 10^{-4}X_2X_3.
$$
\n(1)
\n
$$
Y_2 = -3.860 + 58.138X_1 + 0.054X_2 + 0.010X_3 - 460.500X_1^2 - 1.271 \times 10^{-3}X_2^2 - 8.830 \times 10^{-4}X_3^2 + 0.050X_1X_2 - 0.188X_1X_3 + 7.5 \times 10^{-6}X_2X_3.
$$
\n(2)
\n
$$
Y_3 = -6.308 + 98.163X_1 + 0.095X_2 + 0.157X_3 - 830.5X_1^2 - 2.246 \times 10^{-5}X_2^2 - 1.373X_3^2 + 0.230X_1
$$
\n
$$
X_2 - 0.273X_1X_3 - 1.275 \times 10^{-4}X_2X_3.
$$
\n(3)
\n
$$
Y_4 = -23.704 + 373.713X_1 + 0.318X_2 + 0.591X_3 - 3.104 \times 10^{-4}X_1^2 - 6.664 \times 10^{-3}X_2^2 - 4.882 \times 10^{-3}
$$
\n
$$
X_3^2 + 0.888X_1X_2 - 1.1159X_1X_3 - 1.275 \times 10^{-3}X_2X_3.
$$
\n(4)
\n
$$
Y_5 = -1.389 + 20.463X_1 + 8.523X_2 + 0.044X_3 - 113.000X_1^2 - 1.780 \times 10^{-4}X_2^2 - 4.005 \times 10^{-4}X_3^2 - 0.
$$

268
$$
090X_1X_2-0.108X_1X_+9.750\times10^{-5}X_2X_3
$$
 (5)

The significance of each coefficient was determined using the F test and p-value. The coefficients calculated from the five regression model are listed in Table 2. The 271 high significant levels for the five models $(p < 0.01)$ were obtained by statistical analysis, results mean that they are precise and applicable models.

In the NPCE process, nitrogen is continuously added to the extraction system. Under negative pressure, small nitrogen bubbles appear and ascend among the liquid–solid phase, resulting in cavitation and turbulence. Cavitation effects can corrode the surface of solid particles. Turbulence effects can make the solid and liquid 277 fully mixed and enhance the effect of mass transfer³⁹. These effects are all generated by negative pressure. Thus, negative pressure is an important parameter influencing the efficiency of cavitation and the extraction yield.

After optimization, the optimal pressure was -0.05 MPa which was calculated

Food & Function Page 14 of 43

from the equations. And both higher and lower than -0.05 MPa, the extraction yield of the target compounds decreased. This was because of an increase in negative pressure resulting from reduction of the nitrogen flow rate and consequent a decrease in tiny bubble formation. Hence, there were not enough nitrogen bubbles to form turbulent motion for appropriate mass transfer. However, high negative pressure is not always recommendable, especially if overfull gas in the liquid results in insufficient cavitation effects which leads to little damage of cell wall.

After calculated, the extraction conditions were negative pressure -0.05 MPa, liquid/solid ratio 22.74 mL/g, ethanol concentration 50.66%. Thus, in order to facilitate the operation, negative pressure -0.05 MPa, liquid/sample ratio 20:1 mL/g, ethanol concentration 50% were identified as optimal conditions, which were used in 292 the following tests. The optimal extraction yields were arbutin 2.718 \pm 0.114 mg/g, 293 epicatechin 0.859 ± 0.053 mg/g, hyperin 1.378 ± 0.043 mg/g, 2'-*O*-galloylhyperin 5.132 ± 0.198 mg/g and chimaphilin 0.390 ± 0.014 mg/g, respectively.

3.3 Comparison of different extraction methods

HNPCE and NPCE were compared for their performances of extracting target compounds at the optimized conditions (Fig. 4). The extraction time was 15, 30, 45, and 60 min, respectively. For HNPCE, The extraction yields of the target compounds increased in the first 30 min. After 30 min, the extraction yields increased slightly. For NPCE, the extraction yields of epicatechin and chimaphilin reached equilibrium at around 45 min. And other compounds did not reach equilibrium until 60 min. Meanwhile, the extraction yields by NPCE at 30 min were lower than these by

Page 15 of 43 Food & Function

3.4 SEM observation

Pyrola samples were examined by SEM to elucidate the morphological changes of samples using different extraction methods, which is helpful in understanding the extraction mechanism. Fig. 5A-D shows the samples micrographs of pulverized, homogenate, NPCE, and HNPCE, respectively. Some differences were observed on the parenchyma of different samples. In Fig. 5A, there was no destruction on the parenchyma for the pulverized sample while little destruction of the microstructure of sample occurred on the homogenate samples. That may be caused by the shear force in the homogenate process. In NPCE and HNPCE, the parenchymas of samples were all greatly changed or destroyed (Fig. 5C and D). And especially in the HNPCE samples, there are nearly no complete parenchyma resulting in more serious destruction than that of the pulverized samples. That meant the HNPCE method could destroy the parenchyma of pyrola samples more seriously than NPCE in the extraction process.

3.5 *LC-MS analysis*

The composition of the mobile phase was investigated first. A methanol–water system and a acetonitrile–water system were both used in the selection of LC–MS/MS conditions. After optimization, the methanol–water system was found to be more suitable for the separation of the five target compounds. Then the mass spectrometric parameters including precursor ion and product ion, declustering potential, collision energy and collision cell exit potential were optimized and the results were shown in Table 3 and Fig. 6A. Under the optimal LC-MS/MS conditions, the five compounds

Page 17 of 43 Food & Function

can be separated adequately.

3.6 Antioxidant activity

After analyzed by LC-MS, it indicated that there are many phenolic compounds in

pyrola. Some reports showed that the phenolic compounds exhibit extensive

antioxidant activity through their reactivity as hydrogen or electron-donating agents,

and metal ion chelating properties. Thus, the antioxidant activity of the extracts by

HNPCE was analyzed by DPPH test and reducing power test. The result of DPPH test

Food & Function Page 18 of 43

Food & Function Accepted Manuscript Food & Function Accepted Manuscript

4. Conclusion

A new extraction method HNPCE was developed for extraction of five active compounds from *P. incarnata* Fisch. followed by liquid chromatography–tandem

Page 19 of 43 Food & Function

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Page 21 of 43 Food & Function

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Food & Function Accepted Manuscript Food & Function Accepted Manuscript 1217, 6169-6177.

Page 23 of 43 Food & Function

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Page 25 of 43 Food & Function

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- 2'-*O*-galloylhyperin, 5: chimaphilin (B).
-
- **Fig. 7** The free radical-scavenging activity (A) and reducing power (B) of HNPCE
- extracts.

Food & Function

No.	Negative pressure	Liquid/solid ratio	Ethanol	Y_1^a	$Y_2^{\ b}$	Y_3^c	Y_4^d	Y_5^e
	(X_1, MPa)	$(X_2, mL/g)$	concentration (X_3, M)	(mg/g)	(mg/g)	(mg/g)	(mg/g)	(mg/g)
	$-1(-0.04)$	$-1(10)$	0(0.05)	2.085	0.579	0.870	3.484	0.312
2	$1(-0.06)$	$-1(10)$	0(0.05)	2.512	0.675	0.995	4.057	0.376
3	$-1(-0.04)$	1(30)	0(0.05)	2.368	0.652	1.043	3.919	0.355
4	$1(-0.06)$	1(30)	0(0.05)	2.556	0.788	1.26	4.843	0.383
5	$-1(-0.04)$	0(20)	$-1(0.25)$	2.036	0.639	1.023	3.845	0.305
6	$1(-0.06)$	0(20)	$-1(0.25)$	2.402	0.719	1.150	4.323	0.360
7	$-1(-0.04)$	0(20)	1(0.75)	2.144	0.733	1.173	4.408	0.330
8	$1(-0.06)$	0(20)	1(0.75)	2.423	0.738	1.181	4.440	0.347
9	$0(-0.05)$	$-1(10)$	$-1(0.25)$	2.036	0.532	0.851	3.197	0.306
10	$0(-0.05)$	1(30)	$-1(0.25)$	2.235	0.680	1.088	4.089	0.335
11	$0(-0.05)$	$-1(10)$	1(0.75)	2.010	0.571	0.913	3.962	0.301
12	$0(-0.05)$	1(30)	$-1(0.25)$	2.465	0.722	1.099	4.344	0.369
13	$0(-0.05)$	0(20)	0(0.50)	2.594	0.850	1.359	5.109	0.388
14	$0(-0.05)$	0(20)	0(0.50)	2.583	0.839	1.342	5.045	0.387
15	$0(-0.05)$	0(20)	0(0.50)	2.601	0.830	1.328	4.992	0.389
16	$0(-0.05)$	0(20)	0(0.50)	2.636	0.823	1.317	4.949	0.395
17	$0(-0.05)$	0(20)	0(0.50)	2.530	0.876	1.402	5.268	0.379

Table 1 Box-Behnken design along with experimental values of arbutin, epicatechin, hyperin, 2'-*O*-galloylhyperin and chimaphilin.

Food & Function

Variables	Eq(1)		Eq (2)		Eq (3)		Eq (4)		Eq (5)	
	F-value	p -value	F-value	p -value	F-value	p -value	F-value	p -value	F-value	p -value
Model	31.41	${}< 0.0001$	21.23	0.0003	36.05	${}< 0.0001$	18.18	0.0005	16.09	0.0007
X_1	74.54	${}< 0.0001$	12.8	0.009	19.76	0.003	15.24	0.0059	27.72	0.0012
X_2	45.18	0.0003	31.38	0.0008	61.77	0.0001	23.55	0.0019	23.7	0.0018
X_3	5.21	0.0565	5.46	0.0521	4.96	0.0612	10.93	0.013	1.42	0.2721
X_1X_2	5.36	0.0537	0.12	0.7433	1.41	0.2737	0.93	0.3665	2.84	0.1357
X_1X_3	0.71	0.4271	1.63	0.242	1.98	0.2022	1.5	0.2596	4.06	0.0839
X_2X_3	6.15	0.0422	2.61E-03	0.9607	0.43	0.5313	1.97	0.2035	3.34	0.1105
X_1X_1	6.06	0.0434	10.37	0.0147	19.36	0.0032	12.28	0.0099	4.72	0.0664
X_2X_2	25.37	0.0015	78.92	${}_{0.0001}$	141.52	${}_{0.0001}$	56.58	0.0001	11.7	0.0111
X_3X_3	103.36	${}< 0.0001$	38.12	0.0005	52.91	0.0002	30.36	0.0009	59.25	0.0001
Lack of fit	4.24	0.0982	3.47	0.1303	1.83	0.2812	1.92	0.2677	1.44	0.3553
R^2		0.9753		0.9648		0.9789		0.959		0.9539
Adjusted R^2		0.9435		0.9196		0.9517		0.9062		0.8946

Table 2 Significance of regression coefficient for arbutin, epicatechin, hyperin, 2'-*O*-galloylhyperin and chimaphilin.

Table 3 Mass spectrometric parameters for seven phenolic compounds.

^a Declustering potential

^b Collision energy

^c Collision cell exit potential

Compound	Linearity range (ng/mL)	Calibration equation ^a	LOD (ng/mL)	LOQ (ng/mL)	R^2
Arbutin	200-2000	$y = 380.4x + 42.3$	1.86	6.74	0.9947
Epicatechin	50-500	$y = 457.2x - 56.5$	1.21	4.45	0.9929
Hyperin	500-5000	$y = 651.8x + 132.4$	0.92	3.74	0.9941
$2'-O$ -galloylhyperin	500-5000	$y = 738.9x + 50.3$	1.02	4.31	0.9963
Chimaphilin	20-200	$y = 422.5x - 36.8$	1.35	5.48	0.9952

Table 4 Calibration equation, LODs and LOQs for five target compounds.

^a y: peak area of analyte; x: concentration of analyte (ng/mL).

Table 5 Precision and recovery of five target compounds

Analyte	Content (mg/g)	RSD(%)
Arbutin	2.695	2.25
Epicatechin	0.834	3.14
Hyperin	1.383	2.45
$2'-O$ -galloylhyperin	5.088	3.20
Chimaphilin	0.395	1.96

Table 6 Contents of five target compounds in pyrola with the HNPCE-LC-MS/MS method (*n*=3).

Fig. 2

Fig. 3

Conventional pulverize E Homogenate

Fig. 5

Page 43 of 43 **Food & Function**

