

1 **Antioxidant activity of xylooligosaccharides produced from**  
2 **glucuronoxyylan by Xyn10A and Xyn30D xylanases and eucalyptus**  
3 **autohydrolysates**

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25 **ABSTRACT**

26 Antioxidant activity of xylooligosaccharides (XOS) released from beechwood  
27 and birchwood glucuronoxylans by two different xylanases, one from family  
28 GH10 (Xyn10A) and another from family GH30 (Xyn30D) was examined. The  
29 ABTS (2, 2'-Azino-bis(3-ethylbenzothiazoline-6-sulfonic acid)) method was  
30 used, since it resulted more accurate for the antioxidant activity determination of  
31 XOS. Thin layer chromatography and MALDI-TOF MS analysis showed that  
32 Xyn10A produced a mixture of neutral and acidic XOS whereas the XOS  
33 produced by Xyn30D were all acidic, containing a methylglucuronic acid  
34 (MeGlcA) ramification. These acidic XOS, MeGlcA substituted, showed a  
35 strongly higher antioxidant activity than the XOS produced by Xyn10A (80% vs.  
36 10% respectively, at 200  $\mu\text{g mL}^{-1}$ ). Moreover, the antioxidant activity increased  
37 with the degree of polymerization of XOS, and depended on the xylan substrate  
38 used. The antioxidant capacity of eucalyptus autohydrolysates after xylanase  
39 treatment was also analysed, showing a decrease of their antioxidant activity  
40 simultaneous with the decrease in XOS length.

41

42 **Keywords:**

43 Xyn10A, Xyn30D, antioxidant activity, xylooligosaccharides, glucuronoxylan,  
44 eucalyptus autohydrolysate

45

## 46 1. INTRODUCTION

47 New interest has been aroused to search natural and safe antioxidant  
48 agents from natural sources. An antioxidant compound can be defined as a  
49 substance whose action can inhibit oxidation rate of a free radical. Although  
50 synthetic antioxidants seem to be promising, their toxicity and side effects rule  
51 out their extensive use. Plant biomass, which is the main source of renewable  
52 materials on earth, consists largely of two polysaccharides (cellulose and  
53 hemicelluloses) and an aromatic polymer (lignin). Hemicelluloses account for  
54 15-25% of all lignocellulose. In hardwood species, grasses and agro-industrial  
55 by-products (cereal straws, sugarcane bagasse, corn stover and sisal, among  
56 others), xylans are the most abundant hemicelluloses (Aracri & Vidal, 2011;  
57 Valls, Gallardo, et al., 2010; Valls, Cadena, & Roncero, 2013) whereas in  
58 softwoods, mannans are more abundant (Scheller & Ulvskov, 2010). The term  
59 arabinoxylan is used to describe xylan of cereals and grasses which shows  
60 abundant decorations of arabinose and ferulic acid (Ebringerová & Heinze,  
61 2000). On the other hand, xylan from hardwood species is denominated  
62 glucuronoxylan as is highly substituted with methylglucuronic acid decorations  
63 (MeGlcA), and can be heavily acetylated while it does not contain arabinose  
64 and ferulic acid decorations (Teleman, Tenkanen, Jacobs, & Dahlman, 2002).

65 Endoxylanases (EC 3.2.1.8) randomly hydrolyse the  $\beta$ -(1,4) glycosidic  
66 bonds of the xylose backbone of xylan (Biely, Vrsanská, Tenkanen, & Kluepfel,  
67 1997; Pollet, Delcour, & Courtin, 2010). These enzymes are glycosyl hydrolases  
68 (GH) grouped in families GH10, GH11 and GH30 (previously classified in family  
69 GH5) (Lombard, Golaconda Ramulu, Drula, Coutinho, & Henrissat, 2014). The

70 hydrolysis products of these enzymes are a mixture of xylooligosaccharides  
71 (XOS) of different degrees of polymerisation and substitution, depending on the  
72 xylanase GH family. XOS show a structure of around 2–7 xylose units linked by  
73  $\beta$ -(1,4) bonds, variably decorated with different substituents depending on the  
74 source. For example, XOS from hardwoods contain acetyl groups and MeGlcA  
75 ramifications whereas XOS from agricultural residues contain arabinose units  
76 and ferulic acid. While XOS released from glucuronoxylans by GH10 and GH11  
77 xylanases are a mixture of linear (neutral) and MeGlcA substituted (acidic)  
78 oligomers, XOS released by xylanases of family GH30 are all MeGlcA  
79 substituted xylooligomers (Kolenova, Vrsanska, & Biely, 2006; Vrřanská,  
80 Kolenová, Puchart, & Biely, 2007). Antioxidant activity of XOS from  
81 arabinoxylans has been reported in several articles (Bian et al., 2013;  
82 Gowdhaman & Ponnusami, 2015; Mandelli et al., 2014; Veenashri &  
83 Muralikrishna, 2011), although in these works the activity of different types of  
84 XOS has not been evaluated.

85 Xylanases from families GH10 (Xyn10A), and GH30 (Xyn30D) have been  
86 previously isolated from *Paenibacillus barcinonensis* and characterized  
87 (Valenzuela, Diaz, & Pastor, 2012; Valenzuela, Díaz, & Pastor, 2010). These  
88 xylanases were previously tested for their bleach boosting ability on pulp from  
89 eucalyptus and agricultural fibres, showing different effectiveness (Valenzuela  
90 et al., 2013; Valls, Vidal, et al., 2010). We have applied Xyn10A and Xyn30D on  
91 glucuronoxylans for XOS production in order to analyse their antioxidant effect.  
92 A comparison between the antioxidant activity of XOS produced by xylanases of  
93 different GH families has been evaluated in this work for the first time.

94 Additionally we have analysed the antioxidant activity of XOS released from  
95 eucalyptus, the most important raw material for pulp production in Spain, a  
96 process that generates a large amount of residues that can be upgraded to  
97 added value products.

## 98 **2. MATERIALS AND METHODS**

### 99 **2.1. Raw material**

100 Birchwood, oat spelt xylans, D-Glucuronic acid, gallic acid and Trolox  
101 were purchased from Sigma Aldrich (Germany). Beechwood xylan was  
102 purchased from Roth (Germany). Autohydrolysates from eucalyptus wood were  
103 a gift of J. Parajó (Gullón et al., 2011).

### 104 **2.2. Xylanases**

105 The xylanases assayed were Xyn10A from family GH10 (Valenzuela et  
106 al., 2010) and Xyn30D from family GH30 (Valenzuela et al., 2012). Xyn10A is a  
107 single-domain enzyme and thus comprised of a sole catalytic module whereas  
108 Xyn30D is a modular enzyme comprised of a GH30 catalytic module linked to a  
109 CBM35 carbohydrate binding module. These xylanases were recombinant  
110 enzymes from *P. barcinonensis* that were previously cloned in *Escherichia coli*  
111 and characterized. They were purified as described (Valenzuela et al., 2012;  
112 Valenzuela et al., 2010).

113 Protein concentration was determined using the Bradford method  
114 (Bradford, 1976). Xylanase activity was assayed by measuring the amount of  
115 reducing sugars released from xylan hydrolysis by the dinitrosalicylic (DNS)  
116 reagent method (Miller, 1959). DNS was purchased from Sigma Aldrich

117 (Germany). The 100  $\mu$ l volume standard assay contained the enzyme samples  
118 in 50mM sodium-phosphate buffer pH 6.5 with 1.5% birchwood xylan, final  
119 concentration. The reaction mixtures were incubated at 50° for 15 min. Then,  
120 temperature was increased at 100°C for 2 min to inactivate the enzymes. To  
121 quantify the reducing sugars released from substrate, samples were chilled, 100  
122  $\mu$ L of DNS reagent were added and the reaction mixtures were incubated for 5  
123 min at 100°C. Finally, 40  $\mu$ L of samples were mixed with 260  $\mu$ L of distilled  
124 water in ELISA plates and the absorbance at 540 nm was measured. A  
125 standard curve of xylose was used to calculate activity units. One unit of  
126 xylanase activity was defined as the amount of enzyme that releases 1  $\mu$ mol of  
127 xylose reducing sugar equivalent per min under the assay conditions described.  
128 All determinations of enzyme activity were made in triplicate.

### 129 **2.3. Enzymatic treatments**

130 XOS were obtained incubating 2% xylans (wt/vol) (2.22 mL of a xylan  
131 solution at 4.5%) with Xyn10A or Xyn30D at 10 U g<sup>-1</sup> of substrate in 50 mM  
132 sodium-phosphate buffer at pH 6.5 for 2 h at 50°C in a final volume of 5 mL.  
133 Incubations were performed in a thermostatic bath. These conditions  
134 correspond to the optimum pH for the activity of both enzymes and optimum  
135 temperature for Xyn30D activity. Xyn10A shows optimal activity at 60°C while at  
136 50°C shows more than 85% of maximum activity (Valenzuela et al., 2012;  
137 Valenzuela et al., 2010). After incubation, unhydrolysed and partially hydrolysed  
138 xylans were separated from XOS by step precipitation with three volumes of  
139 ethanol. For this purpose, 5 mL of ethanol were added to the 5 mL volume

140 reaction and samples were centrifuged at 4500 rpm (revolutions per min) for 10  
141 min. The supernatants were collected, mixed with additional 10 mL of ethanol  
142 and centrifuged again at 4500 rpm for 10 min. The resulting supernatants of this  
143 second centrifugation were collected, ethanol was eliminated by evaporation,  
144 and dried samples obtained were considered as purified XOS. They were  
145 dissolved in 1.5 mL of 200 mM sodium-phosphate buffer pH 6.5, analysed for  
146 their content in reducing sugars, and kept for the determination of antioxidant  
147 properties.

#### 148 **2.4. Determination of reducing sugar**

149 The reducing sugar content of the XOS released from xylan hydrolysis  
150 was measured according to the dinitrosalicylic (DNS) reagent method (Miller,  
151 1959). 100  $\mu$ l of DNS were added to 100  $\mu$ l of XOS samples and mixtures were  
152 incubated at 100°C during 5 min. Then, 40 $\mu$ L of reaction samples were placed  
153 in ELISA plates, 260  $\mu$ L of distilled water were added and the absorbance at  
154 540 nm was measured. Samples were analysed by triplicate. A standard curve  
155 of xylose was used to calculate the xylose reducing sugar equivalent of the  
156 different samples.

#### 157 **2.5. Antioxidant activity (%)**

158 The antioxidant activity was assessed by a procedure consisting in the  
159 quantification of the ABTS<sup>•+</sup> radical decoloration described by several authors  
160 (Cusola, Valls, Vidal, & Roncero, 2015; Re et al., 1999; Valls & Roncero, 2013)  
161 with some modifications. The method consists in the addition of the antioxidant  
162 compound to a pre-formed ABTS<sup>•+</sup> radical solution and quantifying the

163 remaining ABTS<sup>•+</sup> after a fixed time period, by means of UV spectrophotometry.  
164 Firstly, the ABTS<sup>•+</sup> radical was pre-formed adding 44.5 μL of 140 mM potassium  
165 persulfate to 2.5 mL of 7 mM ABTS and keeping at darkness for 16h. Due to  
166 the precipitation of XOS of high molecular weight with ethanol, ABTS<sup>•+</sup> was  
167 dissolved in water instead of in ethanol until the absorbance was 0.7±0.1 at 730  
168 nm. 900 μL of the ABTS<sup>•+</sup> solution and 100 μL of XOS (at several  
169 concentrations) were mixed in a methacrylate cuvette. The reaction was left in  
170 the darkness during 10 min. Then, the final absorbance was measured at 730  
171 nm. Complete decoloration meant 100% of antioxidant activity, while the  
172 percentage of decoloration was equivalent to the % of antioxidant activity. It was  
173 calculated as inhibition % as follows:

$$174 \text{ ABTS}^{\bullet+} \text{ inhib. (\%)} = 100 [(A_i - A_f)/A_i]$$

175 where  $A_i$  is the ABTS<sup>•+</sup> absorbance value of the blank, and  $A_f$  is the ABTS<sup>•+</sup>  
176 absorbance value after contact with the antioxidant compound. The % of  
177 inhibition or decoloration of ABTS by a compound was considered the % of its  
178 antioxidant activity. As positive control, the potent antioxidant agents Gallic acid  
179 and Trolox were used. Experiments were performed by triplicate on a T92+UV  
180 Spectrophotometer (PG Instruments).

## 181 **2.6. Thin-layer chromatography**

182 Purified XOS were analyzed by thin-layer chromatography (TLC) as  
183 previously described (Gallardo et al., 2010). 10-15 μL of XOS were applied on a  
184 silica gel plate (Merck, Germany) constituting the solid phase. 10 μL of an  
185 oligomer standard mixture containing neutral xylooligosaccharides (Megazyme,  
186 Ireland) at a concentration of 20 mg mL<sup>-1</sup> were applied as migration standards.



187 The mobile phase was a mixture of chloroform, acetic acid and H<sub>2</sub>O in a 6:7:1  
188 ratio, respectively. The migration was repeated twice and the silica gel plate  
189 was then sprayed (Fungilab S.A., Spain) with a developing solution, consisting  
190 of 5% H<sub>2</sub>SO<sub>4</sub> in ethanol. Finally, the plate was heated in the oven at 100°C for 5  
191 min, where the spots corresponding to the different XOS were visualized.

## 192 **2.7. MALDI-TOF MS**

193 For the analysis by MALDI-TOF MS, 1 µl of XOS was mixed with 1 µl of  
194 matrix solution (10 mg/ml 2, 5- dihydroxybenzoic acid dissolved in acetonitrile-  
195 water [1:1, vol/vol], 0.1% [wt/vol] trifluoroacetic acid). One microliter of the  
196 mixture was spotted onto the MALDI-TOF MS plate and allowed to dry before  
197 the analysis. Positive mass spectra were collected with a 4800 Plus MALDI  
198 TOF/TOF (ABSciex 2010) spectrometer with an Nd:YAG 200-Hz laser operated  
199 at 355 nm.

## 200 **3. RESULTS AND DISCUSSION**

### 201 **3.1. Xylooligosaccharides (XOS) production**

202 Firstly, we analyzed the production of XOS from oat spelt arabinoxylan  
203 by a xylanase of GH10 family, Xyn10A from *Paenibacillus barcinonensis*. Xylan  
204 concentration was set at 2% according to Akpinar, Erdogan, Bakir, & Yilmaz,  
205 2010 and Bian et al., 2013, which showed that higher substrate concentration  
206 decreased the yield of XOS, due to the increase in viscosity and density of the  
207 reaction mixture. We treated with several enzyme doses (0.1, 1, 10 and 40  
208 Xylanase Units g<sup>-1</sup> of xylan) at pH 6.5 and 50°C for 2h and analyzed the  
209 production of XOS. To quantify them, a mixture of oligomers of different

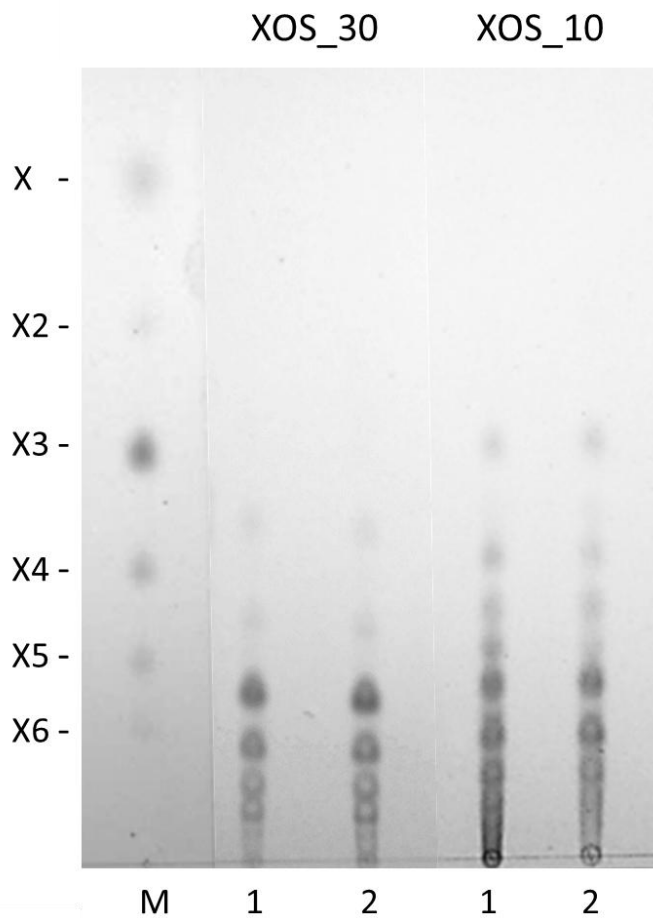
210 polymerization degree, we determined the release of reducing sugars. As  
211 xylooligomers have a unique reducing group in their terminal xylose residue, we  
212 assumed that one mol of xylose reducing sugar would be equivalent to one mol  
213 of released XOS. We believe that this is a more accurate way to quantify XOS  
214 that measuring in g the amount of products released from xylan, comprised by  
215 XOS of quite different size. The doses of 0.1 and 1 U g<sup>-1</sup> of xylan produced low  
216 amount of XOS, while with 10 U g<sup>-1</sup> the XOS production was increased until 2.1  
217 g of xylose reducing equivalent L<sup>-1</sup>. Higher enzyme concentrations (40 U g<sup>-1</sup>)  
218 gave rise to lower XOS production, probably because of poor xylan conversion  
219 by high concentrations of enzyme and substrate. For this reason, the xylanase  
220 dose of 10 U g<sup>-1</sup> was chosen for the following experiments.

221 A different type of xylan, beechwood glucuronoxyylan, was tested for XOS  
222 production. Beechwood xylan was treated with xylanase Xyn10A or with a  
223 family GH30 xylanase, Xyn30D from *Paenibacillus barcinonensis*, in the same  
224 conditions as above and the release of XOS at different intervals of incubation  
225 was analyzed. Both xylanases released a similar amount of XOS (around 500  
226 mg L<sup>-1</sup>) at short incubation time (5 min), in accordance to their similar specific  
227 activity. However, in prolonged incubations (120 min), while the amount of XOS  
228 released by Xyn30D remained constant, higher XOS production (up to 1745 mg  
229 L<sup>-1</sup>) was obtained with Xyn10A, probably reflecting the higher thermostability of  
230 this enzyme (Valenzuela et al., 2012; Valenzuela et al., 2010). To calculate the  
231 yield of enzymatic treatments, the dry weight of the XOS produced by the  
232 enzymes was determined. Treatment for 120 min with Xyn10A gave rise to 0.22

233 g of XOS from 1 g of birchwood xylan (22% yield) while Xyn30D gave rise to a  
234 lower production (13%).

235 The XOS released from beechwood xylan were purified and analyzed by  
236 thin layer chromatography (TLC). They showed a different pattern of oligomers  
237 (Fig. 1). Hydrolysis products of Xyn10A (XOS\_10) contain a mixture of  
238 oligomers with the mobility of neutral XOS, such as xylotriose (X3), xylotetraose  
239 (X4) xylopentaose (X5) and xylohexaose (X6), accompanied by oligomers of  
240 intermediate mobility, indicating they are methylglucuronic acid (MeGlcA)  
241 substituted oligomers (acidic XOS). Moreover, longer XOS were found, which  
242 were less abundant in long term incubations (120 min). On the contrary, all  
243 oligomers produced by Xyn30D (XOS\_30) show mobility corresponding to  
244 acidic XOS, in accordance to the mode of action of GH30 xylanases, that  
245 exclusively release MeGlcA substituted xylooligomers from glucuronoxylans  
246 (Kolenova et al., 2006; Vršanská et al., 2007). Moreover, no differences in  
247 oligomer size was found in long term incubations with Xyn30D.

248



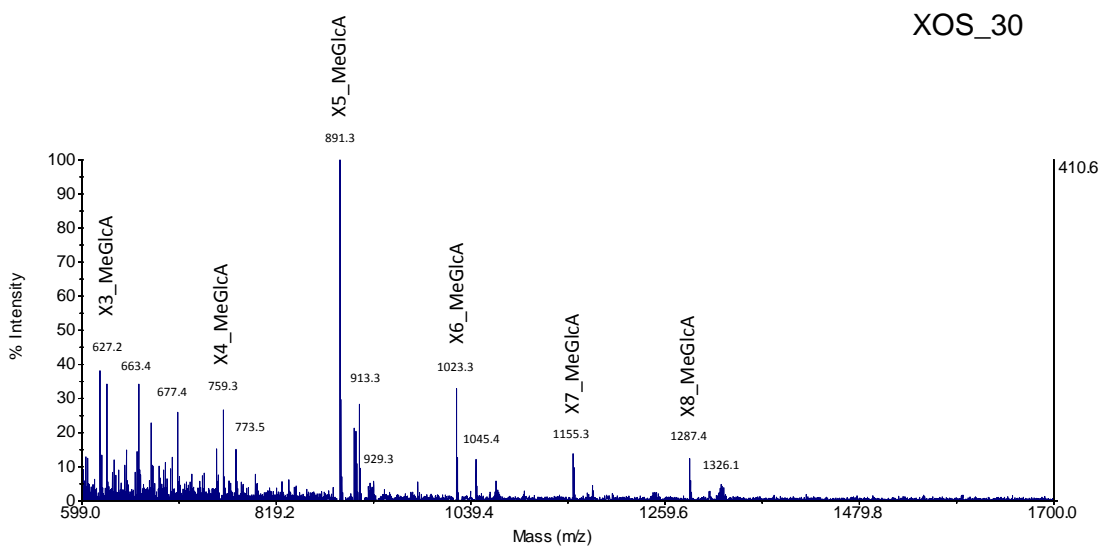
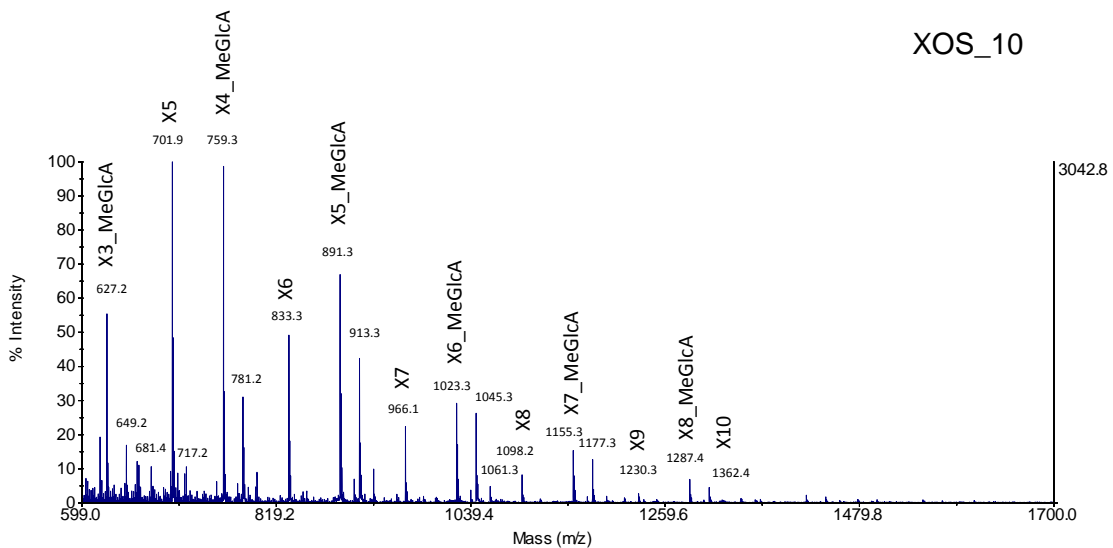
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250 **Figure 1.** TLC analysis of XOS released from beechwood xylan by Xyn10A  
 251 (XOS\_10) or Xyn30D (XOS\_30). Xylan was incubated with enzymes for 5 min  
 252 (1) or 120 min (2). M) size markers of xylose (X), xylobiose (X2), xylotriose (X3),  
 253 xylotetraose (X4), xylopentaose (X5), and xylohexaose (X6)

254

255 In order to better elucidate the structure of the XOS obtained, they were  
 256 analysed by MALDI-TOF MS (Fig. 2). The mass spectrum showed the presence  
 257 of molecular ions of linear and substituted oligomers identified as sodium and  
 258 potassium adducts (Valenzuela, Lopez, Biely, Sanz-aporicio, & Pastor, 2016).

259 XOS released by Xyn10A were linear oligomers consisting of 5 to 10  
 260 xylopyranosyl (X5-X10) residues (Fig. 2), although X3 was also found.  
 261 Moreover, acidic XOS containing 3 to 8 xylopyranosyl residues and a single  
 262 MeGlcA residue (X3\_MeGlcA to X8\_MeGlcA), were also observed. In long term  
 263 incubations xylobiose (X2) was also detected. The pattern found is in  
 264 accordance with products pattern of family 10 xylanases, where the smaller  
 265 products obtained are X2 and X3\_MeGlcA (aldotetrauronic acid) (Biely, Singh,  
 266 & Puchart, 2016).



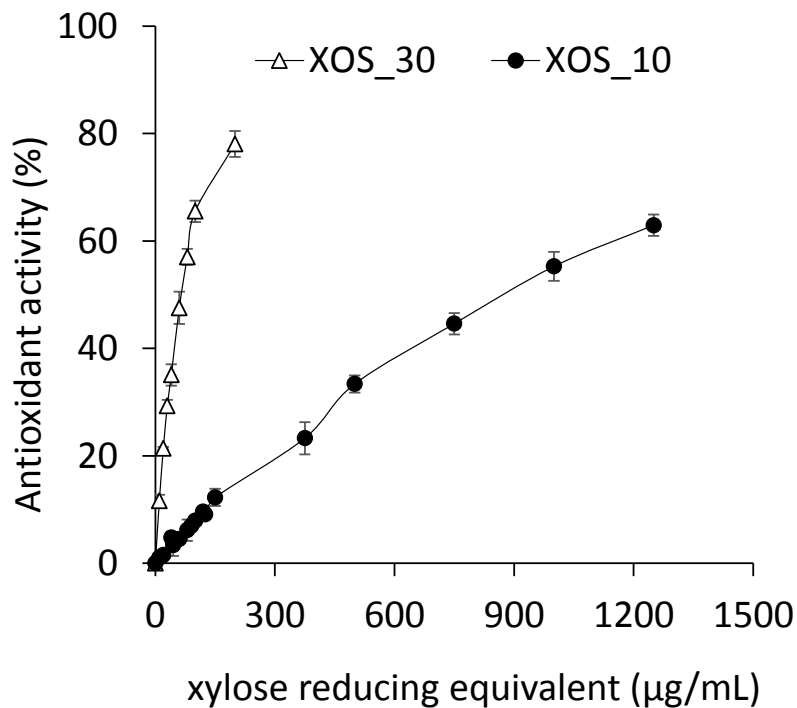
268 **Figure 2.** MALDI-TOF MS spectra of XOS\_10 and XOS\_30 from beechwood  
269 xylan.

270 The mass spectra of products released by Xyn30D showed that all of  
271 them are acidic oligomers containing a single MeGlcA residue (Fig. 2).  
272 Substituted xylooligosaccharides consisting of 3 to 8 xylopyranosyl residues  
273 (X3\_MeGlcA to X8\_MeGlcA) are shown, in accordance with TLC analysis.  
274 Moreover, thin layer chromatograms shown in Fig. 1 revealed that X5\_MeGlcA  
275 and X6\_MeGlcA are produced in higher amounts, followed by X7\_MeGlcA and  
276 X8\_MeGlcA. The pattern found is in agreement with the mode of action of  
277 family 30 xylanases, which have an absolute requirement of MeGlcA side  
278 chains for hydrolysis of xylan, and release XOS substituted in the penultimate  
279 xylose from the reducing end (Biely et al., 2016; Vršanská et al., 2007). The  
280 structure of the main XOS\_10 and XOS\_30 obtained from beechwood xylan are  
281 shown in supplementary Fig. S1.

### 282 **3.2. Antioxidant activity of XOS from beechwood xylan**

283 We analyzed the antioxidant capacity of the XOS produced from  
284 beechwood xylan by Xyn10A and Xyn30D. As the methodology to evaluate  
285 antioxidant activity we used quantification of the ABTS<sup>•+</sup> radical discoloration.  
286 This method confirmed the high antioxidant effect of well known compounds  
287 such as Trolox and gallic acid, which exhibited a powerful antioxidant activity,  
288 100% decoloration of ABTS<sup>•+</sup> at 20 and 10 μM respectively (supplementary Fig.  
289 S2). We measured the antioxidant activity of the XOS produced by Xyn10A and  
290 Xyn30D at several concentrations (Fig. 3). In both cases the antioxidant activity  
291 increased with XOS concentration, although the antioxidant activity of the two

292 types of XOS was clearly different. XOS\_30 showed a much higher  
293 effectiveness in reducing the ABTS<sup>•+</sup> radical, much higher antioxidant activity  
294 than XOS\_10. At a concentration of 200 µg xylose reducing equivalents mL<sup>-1</sup>  
295 the antioxidant activity was around 80% in XOS\_30 and 10% in XOS\_10.  
296



297  
298 **Figure 3.** Antioxidant activity of XOS\_10 and XOS\_30 from beechwood xylan.  
299

300 The antioxidant activity of a compound can be compared to that of  
301 Trolox, obtaining the TEAC (trolox equivalent antioxidant activity) value (Cusola  
302 et al., 2015; Re et al., 1999). However, this value is determined according to the  
303 molar concentration of the compound. Since the evaluated XOS include  
304 oligomers of different length and molecular weight, the molar concentration  
305 cannot be measured. As detailed above we can associate the antioxidant

306 activity value of a XOS sample to its concentration expressed as  $\mu\text{g mL}^{-1}$  of  
307 xylose reducing equivalents, and refer this value to the Trolox concentration  
308 needed to obtain the same antioxidant activity. Thus,  $100 \mu\text{g mL}^{-1}$  of XOS\_30  
309 produce the same antioxidant activity than Trolox at  $13.2 \mu\text{M}$  whereas the  
310 antioxidant activity of XOS\_10 at the same  $100 \mu\text{g mL}^{-1}$  concentration  
311 corresponds to  $3.2 \mu\text{M}$  Trolox.

312         Although the antioxidant capacity of XOS produced by xylanases has  
313 been reported in several works, to our knowledge, differences in the antioxidant  
314 effect of XOS obtained by different families of xylanases has not been  
315 described previously. The XOS described in literature come from different raw  
316 materials such as sugarcane bagasse (Bian et al., 2013; Mandelli et al., 2014),  
317 corncob (Gowdhaman & Ponnusami, 2015), garlic straw (Kallel, Driss,  
318 Chaabouni, & Ghorbel, 2014), wheat bran (Lasrado & Gudipati, 2014), wheat  
319 aleurone (Malunga & Beta, 2015), sunflower stalk and wheat straw (Akpinar,  
320 Erdogan, et al., 2010), or agricultural residues (Rashad et al., 2016). However,  
321 to our knowledge this is the first report on the antioxidant properties of XOS  
322 from glucuronoxylans, xylans without ferulic acid ramifications.

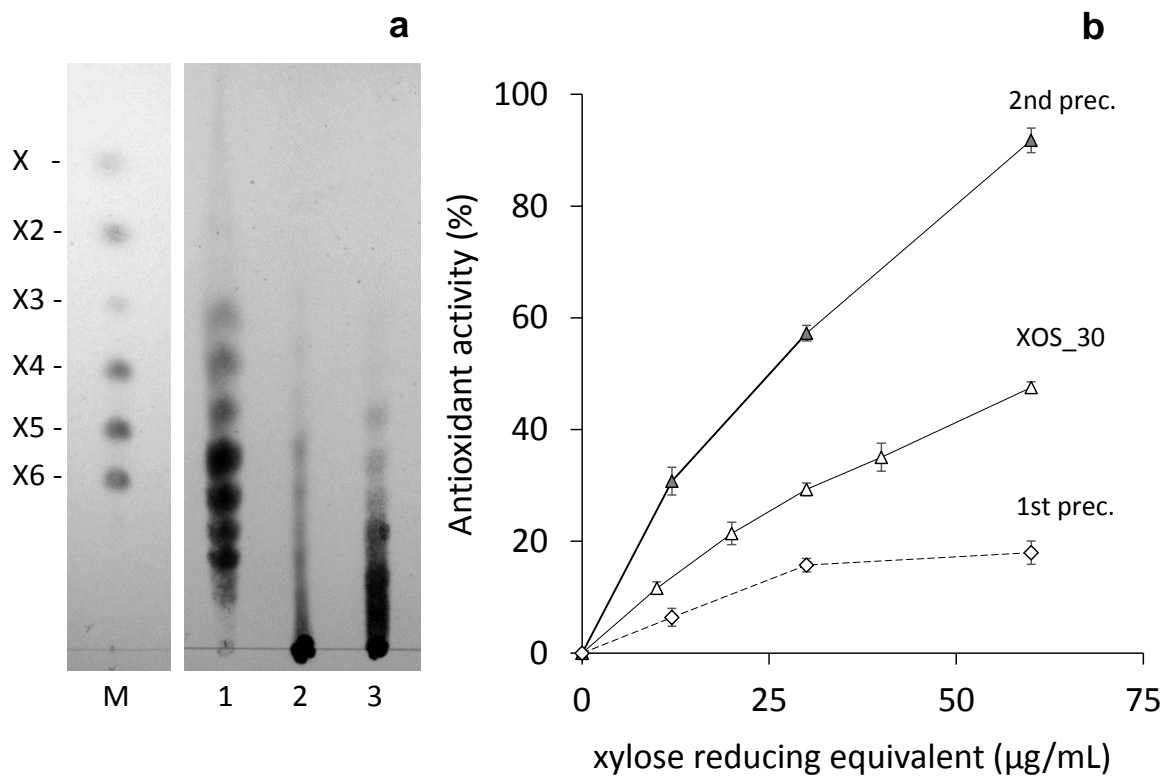
323         Xylanases randomly hydrolyse xylan chains resulting in XOS of varying  
324 degrees of polymerisation and substitution depending on the family of GH used.  
325 TLC and MALDI-TOF have demonstrated a different XOS pattern depending on  
326 the xylanase used, being those produced by Xyn10A a mixture of neutral and  
327 acidic XOS whereas those produced by Xyn30D only acidic XOS. Since neither  
328 xylose, neutral XOS (X2-X6) or glucuronic acid, at a concentration range of 200-  
329  $1000 \mu\text{g mL}^{-1}$  exhibited antioxidant activity, it could be concluded that the



330 presence of the MeGlcA substitutions determines the antioxidant activity effect  
331 found on XOS. In fact, Rao & Muralikrishna (2006) showed that the presence of  
332 sugars with uronyl or acetyl groups impart strong antioxidant activity to cereal  
333 polysaccharides. It has been also reported that carboxyl groups increase  
334 antioxidant activity of cell wall polysaccharides (Pristov, Mitrovi, & Spasojevi,  
335 2011). In a similar way, Malunga & Beta, (2015) reported that the antioxidant  
336 capacity of XOS obtained from arabinoxylan is correlated to their degree of  
337 ferulic acid substitution.

### 338 **3.3. Effect of the XOS length on the antioxidant activity**

339 Apart of substitution, other factors, such as XOS length, can affect the  
340 antioxidant property. XOS samples studied up to this point had been depleted of  
341 undigested or partially digested xylans by graded precipitation with three  
342 volumes of ethanol. This methodology can also be used to separate XOS of  
343 different degrees of polymerisation (Malunga & Beta, 2015). Analysis of a first  
344 precipitate obtained by the addition of one volume of ethanol, showed that it  
345 mainly contained unhydrolysed xylan and exhibited very low antioxidant activity  
346 (Fig. 4a, b). A second precipitate was obtained by the subsequent addition of  
347 two more volumes of ethanol. It mainly contained very long xylooligomers,  
348 which showed high antioxidant activity. Remarkably this XOS fraction showed  
349 considerably higher antioxidant activity than that of the supernatant, which  
350 correspond to the purified XOS fraction (XOS\_30), which showed lower degree  
351 of polymerization (Fig. 4a, b). The results indicate that the antioxidant activity of  
352 XOS\_30 is also affected by the degree of polymerization. Similar results were  
353 obtained by grade ethanol precipitation of XOS\_10 (data not shown).



355

356 **Figure 4.** Analysis of XOS\_30 from beechwood xylan. a) TLC analysis. 1,  
 357 XOS\_30; 2, first ethanol precipitate; 3, second ethanol precipitate; M, size  
 358 markers of xylose (X), xylobiose (X2), xylotriose (X3), xyloetraose (X4),  
 359 xylopentaose (X5), and xylohexaose (X6). b) Antioxidant activity of XOS\_30,  
 360 first and second ethanol precipitates.

361

362 The time length of the enzyme treatments can affect to the degree of  
 363 polymerization of the released XOS. We analyzed the antioxidant activity of the  
 364 purified XOS obtained after different incubation time (from 1 to 120 min). Since  
 365 XOS content was different at each time, to better visualize the results, the  
 366 antioxidant activity of the different samples was divided by the amount (µg) of  
 367 xylose reducing equivalents in each of them (Table 1). The values of antioxidant

368 activity oscillated from 0.32 to 0.16 for XOS\_10 and from 1.41 to 1.20 for  
 369 XOS\_30. The results confirm the higher antioxidant activity of the XOS  
 370 produced by family GH30 xylanases previously found. Comparing samples of 5  
 371 and 120 min enzyme incubation, in the case of Xyn10A, antioxidant activity was  
 372 reduced 50% with time. This can be caused by the diminished degree of  
 373 polymerization of the XOS\_10 obtained after 120 min, as it can be seen by TLC  
 374 (Fig. 1). On the other hand, with Xyn30D, the antioxidant activity of XOS\_30 did  
 375 not show a significant variation with time. In fact, the same pattern of the XOS  
 376 obtained after 5 and 120 min incubation with Xyn30D was observed by TLC  
 377 (Fig.1).

378

379 **Table 1** Antioxidant activity of XOS obtained after different incubation time.

380 Beechwood xylan was treated with Xyn10A or Xyn30D and the XOS released at  
 381 different incubation time were purified and analyzed.

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	% Antioxidant activity $\mu\text{g}^{-1}$ xylose reducing equivalent	
Time (min)	XOS_10	XOS_30
1	0.32	1.41
5	0.36	1.43
10	0.29	1.26
30	0.17	1.59
120	0.16	1.20

395

Our results clearly show that apart of ramifications, the degree of

396

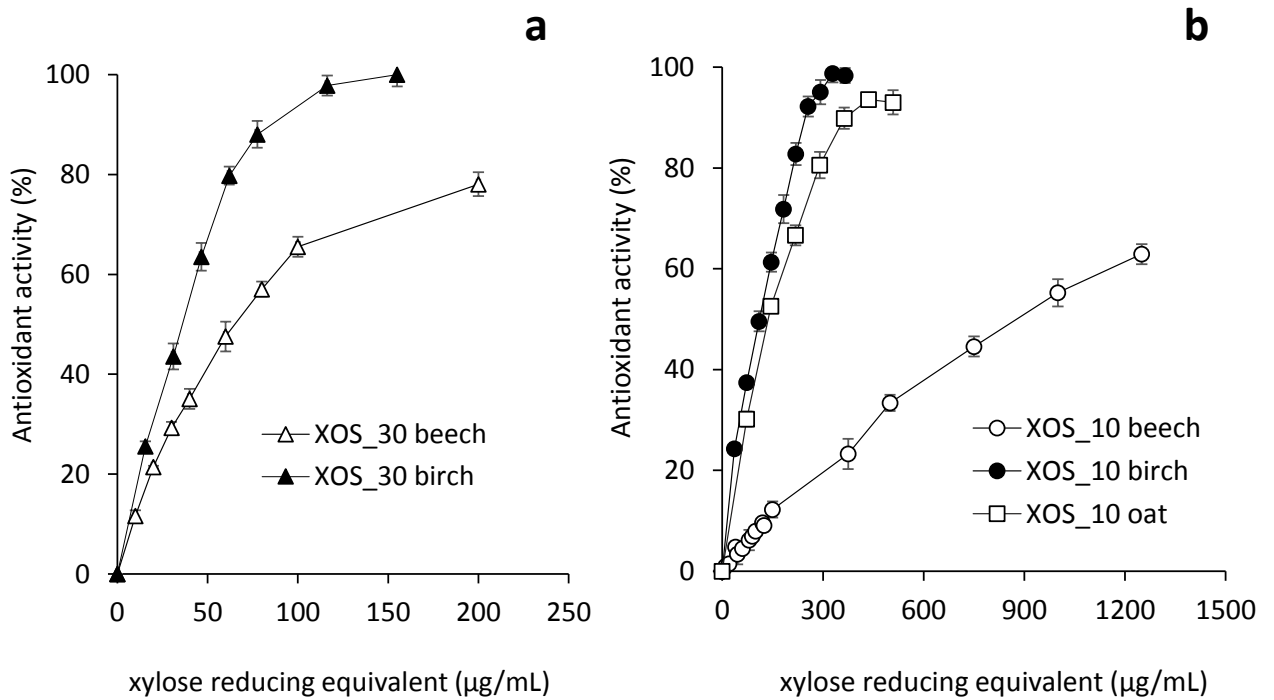
polymerization of XOS obtained from glucuronoxylans affects the antioxidant

397 activity. In fact, the increase of the antioxidant activity with the molecular weight  
398 had been previously reported for XOS released from arabinoxylans by Malunga  
399 & Beta, (2015) and Rao & Muralikrishna, (2006).

#### 400 **3.4. Antioxidant activity of XOS from birchwood and oat spelt xylans**

401       Once made it evident the antioxidant activity of XOS obtained from  
402 beechwood xylan, XOS produced from other glucuronoxylans, such as  
403 birchwood xylan, and from arabinoxylans, such as oat spelt xylan, were also  
404 evaluated. These xylans were hydrolyzed by xylanases, the XOS obtained after  
405 2h of treatment were purified and their antioxidant activity was analysed at  
406 increasing concentrations. As shown in Fig. 5 (a and b) the XOS obtained from  
407 birchwood xylan showed higher antioxidant activity than those obtained from  
408 beechwood xylan for both xylanases, although the difference was higher for  
409 Xyn10A. These glucuronoxylans are very similar although they differ in their  
410 number of methyl glucuronic acid ramifications, with higher content in birchwood  
411 xylan (Hespell & Cotta, 1995). Differences in antioxidant activity may also result  
412 from the different size of the XOS produced by the enzymes from the different  
413 glucuronoxylans. Since Xyn30D is a glucuronoxylan-specific xylanase, and it  
414 does not hydrolyse arabinoxylans (Valenzuela et al., 2012) this enzyme was not  
415 tested on oat spelt xylan. XOS produced from oat spelt xylan by Xyn10A  
416 showed similar antioxidant activity than those produced from birchwood xylan,  
417 and much higher than those produced from beechwood xylan. This effect can  
418 be justified by the presence of ferulic acid substitutions in arabinoxylans from  
419 oat spelt. In fact, high antioxidant activity has been reported in water-soluble  
420 arabinoxylans (feraxans) (Rao & Muralikrishna, 2006), isolated from rice and

421 ragi. The phenolic content of oligosaccharides has been proposed to have an  
 422 important effect in antioxidant activity (Bijalwan, Ali, Kesarwani, Yadav, &  
 423 Mazumder, 2016; Rashad et al., 2016). On the other hand, in beechwood and  
 424 birchwood XOS, since they do not contain ferulic acid, the main reason of their  
 425 antioxidant capacity was the presence of methyl glucuronic acid ramifications.

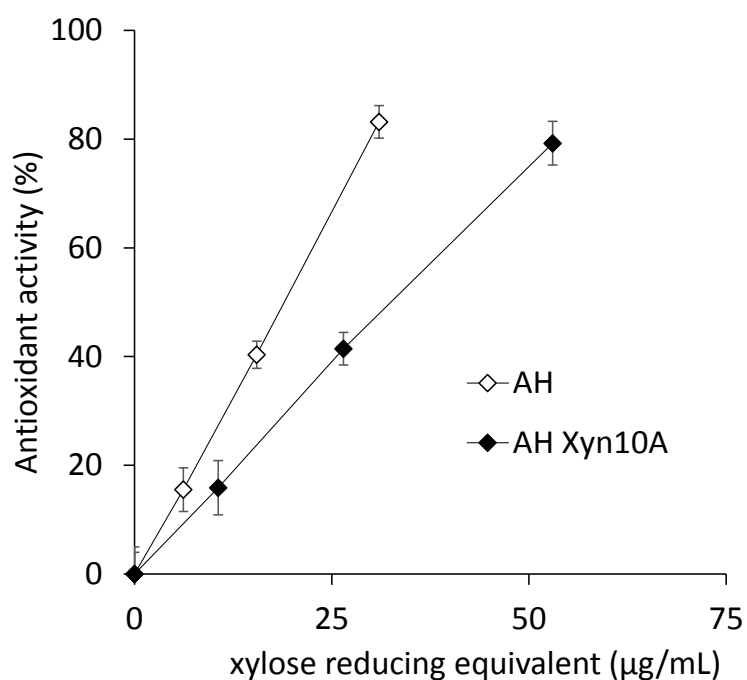


426  
 427 **Fig. 5** Antioxidant activity of XOS from beechwood, birchwood and oat spelt  
 428 xylans. a) XOS\_30. b) XOS\_10

429  
 430 **3.5. Antioxidant activity of XOS from eucalyptus autohydrolysates**

431 Pulping process in paper industry produces an enormous amount of wastes  
 432 containing an important quantity of dissolved xylans among other wood  
 433 components. Evaluation of the antioxidant activity of XOS derived from  
 434 eucalyptus xylan can make it possible its upgrading to added value products. As

435 a first approach we tested the antioxidant activity of XOS extracted from  
436 eucalyptus wood by the autohydrolysis process. In this process, biomass is  
437 treated with hot water or steam and hemicelluloses are converted into soluble  
438 glucuronoxytan polymers and long oligosaccharides (Gullón et al., 2011).  
439 Eucalyptus autohydrolysates showed high antioxidant activity, probably due to  
440 the presence of long XOS together with some quantity of lignin (Fig. 6).  
441 However, when autohydrolysates were treated with Xyn10A for 1 h antioxidant  
442 activity was strongly decreased. A similar value of around 80% antioxidant  
443 activity required twice the amount of xylose reducing equivalents when treating  
444 with the enzyme. TLC analysis showed a high amount of XOS of high molecular  
445 weight (higher than X6) in the initial AH whereas XOS of lower molecular weight  
446 appeared after treatment with Xyn10A (data not shown). As previously stated,  
447 the XOS length is an important factor for their antioxidant activity. Concerning  
448 Xyn30D, the enzyme did not show noticeable enzymatic activity on eucalyptus  
449 autohydrolysate, probably as a result of the heavy acetylation of xylan in the  
450 autohydrolysate or to the lack of accessibility of the enzyme, of bigger size than  
451 Xyn10A, to the substrate. So the effect of Xyn30D could not be tested on  
452 eucalyptus hydrolysate.



453

454 **Fig. 6** Antioxidant activity of autohydrolysate liquors from eucalyptus wood.

455 Autohydrolysates without enzyme treatment (AH) or treated with Xyn10A (AH

456 Xyn10A).

457

458 To compare the antioxidant effect of XOS from eucalyptus hydrolysates

459 with that of XOS obtained by enzyme action on xylans, the antioxidant activity

460 per µg of xylose reducing equivalents of the different XOS studied was

461 determined (Supplementary Table S1). Although eucalyptus hydrolysates

462 showed the highest antioxidant activity (2.65), a rather similar activity was found

463 in XOS\_30 from birchwood xylan (1.30), while XOS\_10 from beechwood

464 showed the lowest activity (0.08).

465 Akpinar, Gunay, Yilmaz, Levent, & Bostanci, (2010) found that liquors

466 from autohydrolysis of agricultural residues had antioxidant activity while

467 González, Cruz, Domínguez, & Parajó, (2004) and Rivas, Conde, Moure,  
468 Domínguez, & Parajó, (2013) reported antioxidant effect in liquors from  
469 eucalyptus wood autohydrolysis. However, no knowledge exist concerning the  
470 effect of xylanases on the antioxidant activity of eucalyptus autohydrolysates.

### 471 **3.6. Antioxidant activity: ABTS vs. DPPH**

472 Several methods exist for the measure of antioxidant activity. Concerning  
473 the antioxidant activity of XOS, several works use the DPPH method (Akpinar,  
474 Gunay, et al., 2010; Bian et al., 2013; Gowdhaman & Ponnusami, 2015;  
475 Hromádková, Paulsen, Polovka, Košťálová, & Ebringerová, 2013; Kallel et al.,  
476 2014; Lasrado & Gudipati, 2014; Veenashri & Muralikrishna, 2011) although  
477 other reports use the ABTS method (Malunga & Beta, 2015; Rivas et al., 2013).  
478 Both, DPPH and ABTS methods consist on radical scavenging assays whose  
479 reaction mechanism involves transfer of electron by the reducing agent to the  
480 DPPH/ABTS radical. The discoloration produced by the interaction of this  
481 radical with hydrogen or electron donor species is quantified.

482 In this work the antioxidant activity of XOS produced by xylanases from  
483 beechwood was also analysed by the DPPH method. However, some difficulties  
484 were observed with this method. The DPPH radical has to be firstly dissolved in  
485 ethanol or methanol to perform the measurements. When XOS were mixed with  
486 this solution, some XOS precipitated giving an erroneous lecture of the  
487 absorbance, and making the method less sensitive or not suitable for XOS  
488 determination. The concentration that produced the 50% of inhibition of the  
489 radicals was measured, being determined as 13157  $\mu\text{g}$  of xylose reducing  
490 equivalent  $\text{mL}^{-1}$  for XOS\_10 with DPPH method, or 850 of  $\mu\text{g}$  of xylose reducing



491 equivalent  $\text{mL}^{-1}$  with ABTS. In the case of XOS\_30 these values were 417 or 70  
492  $\mu\text{g}$  of xylose reducing equivalent  $\text{mL}^{-1}$  with DPPH or ABTS, respectively.  
493 Although the higher effectiveness of XOS\_30 was shown by both methods, the  
494 concentration needed to inhibit DPPH was strongly higher, indicating a higher  
495 sensitivity of the ABTS method for XOS studies. Rivas et al., (2013) analysed  
496 the antioxidant activity of autohydrolysates liquors and also found higher  
497 antioxidant activity with ABTS than with DPPH. In reported works, where the  
498 antioxidant activity of XOS from arabinoxylans has been evaluated by the  
499 DPPH method, 50% of inhibition has been found with  $1000 \mu\text{g mL}^{-1}$  of XOS  
500 from corncob (Gowdhaman & Ponnusami, 2015) or with  $620 \mu\text{g mL}^{-1}$  of  
501 sugarcane bagasse derived XOS. Although these reported values for producing  
502 50% DPPH inhibition cannot be compared to those obtained in our work,  
503 obtained from different xylan substrates, our results indicate that the important  
504 antioxidant activity we have identified in MeGlcA branched XOS can be  
505 compared to that of arabinoxylan derived XOS, ferulic acid branched, of high  
506 potential as antioxidants for food industry.

#### 507 **4. CONCLUSIONS**

508 XOS produced by enzymatic hydrolysis of glucuronoxylan showed high  
509 antioxidant activity. XOS produced by a family GH30 xylanase (Xyn30D),  
510 comprised exclusively of acidic XOS, showed higher antioxidant activity than  
511 those produced by xylanase Xyn10A of family GH10, a mixture of neutral and  
512 acidic XOS. The MeGlcA ramification contained in acidic XOS seems to be an  
513 important determinant of the antioxidant power of xylooligomers. Besides,  
514 antioxidant activity increased with XOS degree of polymerization. Eucalyptus

515 wood autohydrolysate showed high antioxidant activity, which was diminished  
516 by xylanase treatment. ABTS was a more accurate methodology for the  
517 antioxidant activity determination of XOS than DPPH.  
518  
519

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529

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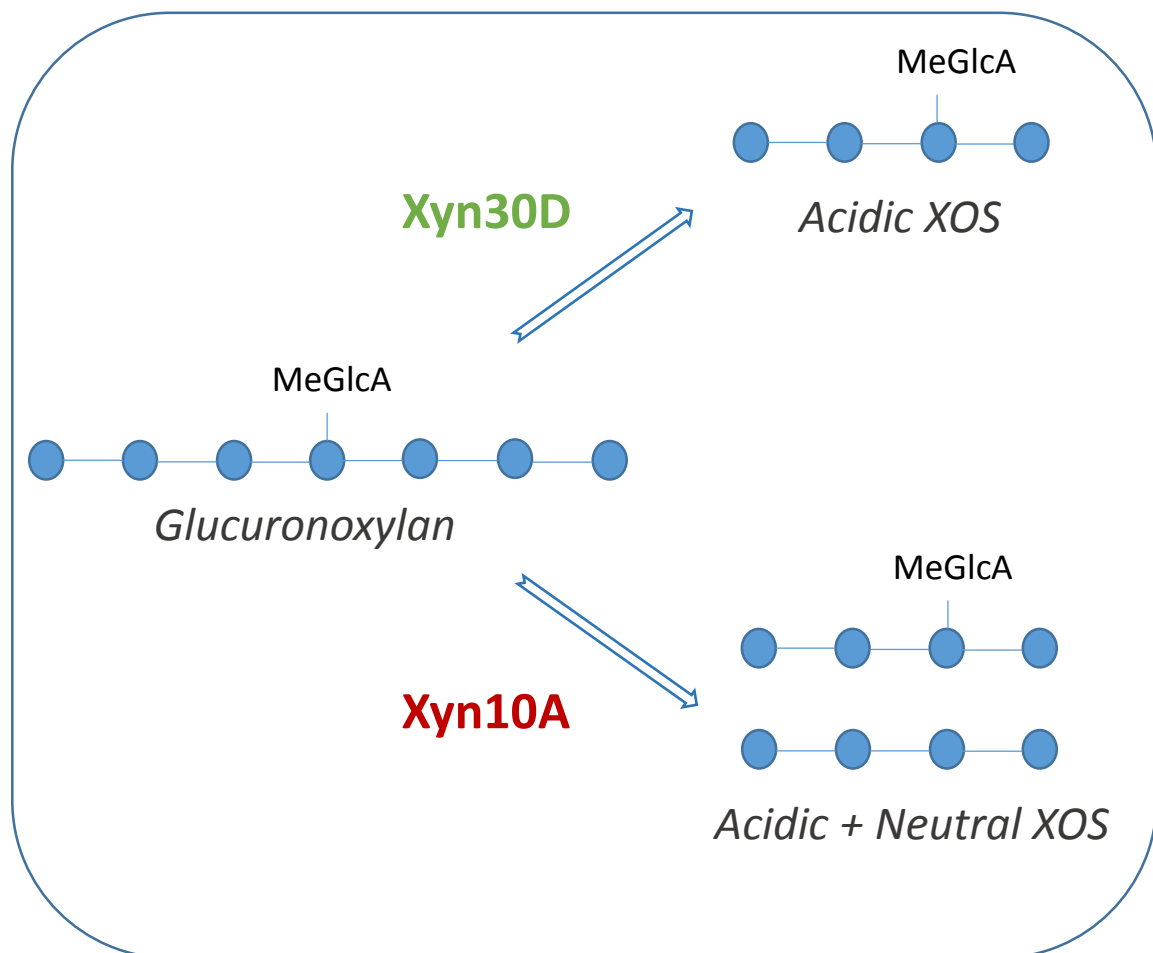
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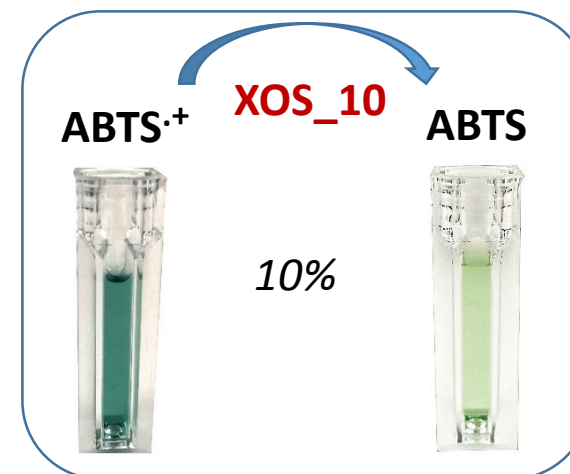
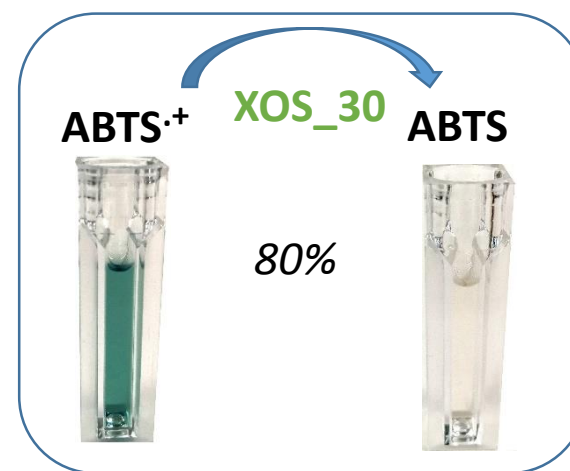
**Supplementary data**

[Click here to download Supplementary data: SUPPLEMENTARY INFORMATION JC.docx](#)

### XOS Enzymatic Production



### Antioxidant activity at 200 µg xylose reducing equivalent mL<sup>-1</sup>



- Increased by:
- *Acidic XOS*
  - *XOS length*
  - *Lignin*

### Eucalyptus autohydrolysates (AH)

