

## Dietary exposure biomarkers in nutritional intervention and observational studies to discover biomarkers of intake and disease-risk through a HPLC-QToF-MS metabolomics approach

**Mar Garcia-Aloy, Rafael Llorach, Mireia Urpi-Sarda, Rosa Vázquez-Fresno, Olga Jáuregui, Cristina Andres-Lacueva**

Seminari de Recerca de la Facultat de Farmàcia  
Barcelona, 19 d'abril de 2016



Department of Nutrition & Food Science  
Pharmacy School  
University of Barcelona



### "BIOMARKERS AND NUTRITIONAL & FOOD METABOLOMICS" RESEARCH GROUP



**IP** Cristina Andrés-Lacueva  
**Postdoctoral Scientists**

Rafael Llorach  
Mireia Urpi-Sarda  
Raúl Zamora-Ros  
Sara Tulipani  
Mar Garcia-Aloy  
Nina Görner  
Montse Rabassa Bonet  
Lyda Ximena Mora  
Enrique Almanza Aguilera  
Fco. Javier Madrid Gambín  
Sheila Estruel Amades  
Maria Trinidad Soria florido  
Magalí Palau Rodríguez  
Olga Jauregui  
Alexandre Perera Lunna

**PhD students**

[www.nutrimetabolomics.com](http://www.nutrimetabolomics.com)

[margarcia@ub.edu](mailto:margarcia@ub.edu)



**Location**

Dept. of Nutrition & Food Science  
Pharmacy School  
University of Barcelona (Spain)  
Diagonal Campus. Av. Diagonal,  
643 Av. Joan XXIII s/n (Barcelona)

**Collaborators**

## FUNDING

## COLLABORATIONS



Centres Científics i Tecnològics  
UNIVERSITAT DE BARCELONA  
O Jàuregui



**Ministry of Economy and Competitiveness**  
**European Regional Development Fund (ERDF)**  
 Project AGL 2009-13906-C02-01  
 Program Ingenio-Consolider FUN-C-FOOD (CDS 2007-063)  
 Complementary Action AGL2010-10084-E



**Agency for Management of University and Research Grants (AGAUR) - Generalitat de Catalunya**  
 Grants for universities and research centres for the recruitment of new research personnel (FI-DGR 2011)



R Estruch



D Corella  
E Ros  
MA Martínez-González

## Introduction

## Objectives

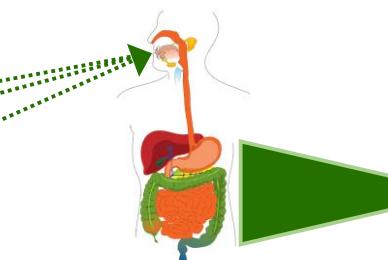
## Methodology

## Results

## Conclusions

## ACCURATE MEASUREMENT OF FOOD INTAKE

diet



health/  
disease



(Bingham *Public Health Nutr*, 2002; Livingstone & Black *J Nutr*, 2003; Tucker *Nutr Metab Cardiovasc Dis*, 2007)

[Introduction](#)[Objectives](#)[Methodology](#)[Results](#)[Conclusions](#)

## ACCURATE MEASUREMENT OF FOOD INTAKE



### FOOD SURVEYS

#### FFQ R24h DIETARY RECORDS

#### LIMITATIONS



- Misreport of intake
- Limitation of the food list
- Errors derived from the conversion food → compounds by composition tables
- Underestimation of daily and seasonal variability

(Bingham *Public Health Nutr*, 2002; Livingstone & Black *J Nutr*, 2003; Tucker *Nutr Metab Cardiovasc Dis*, 2007)

[Introduction](#)[Objectives](#)[Methodology](#)[Results](#)[Conclusions](#)

## ACCURATE MEASUREMENT OF FOOD INTAKE



### FOOD SURVEYS

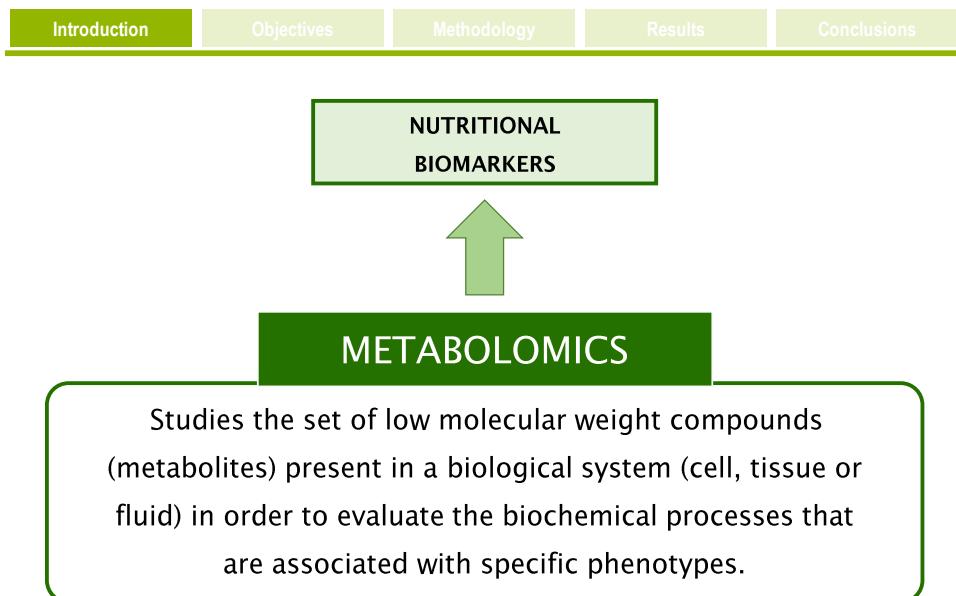
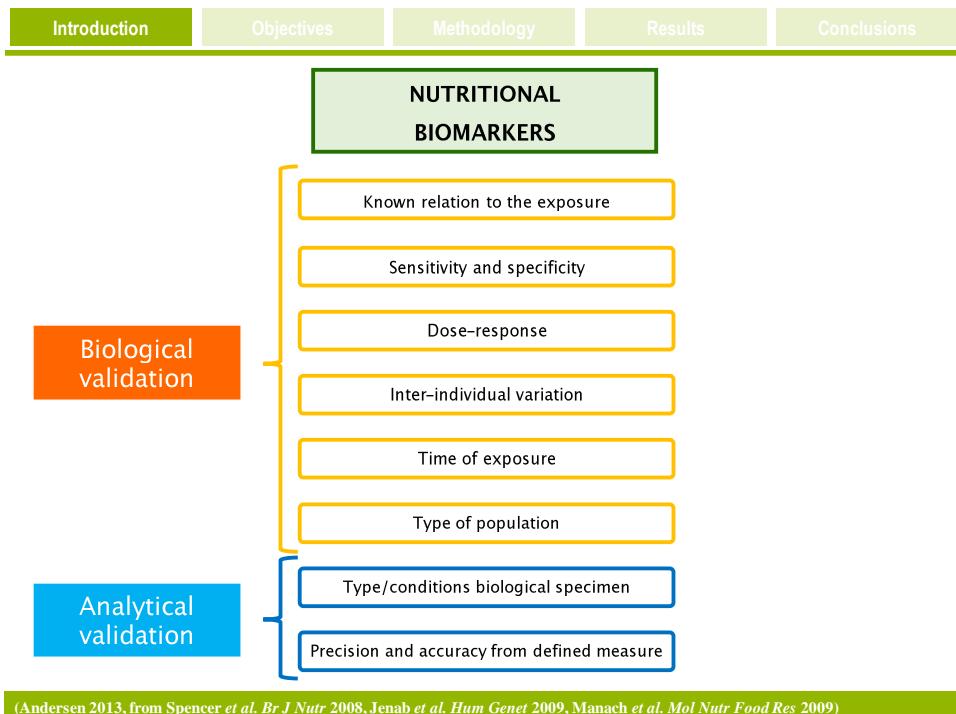


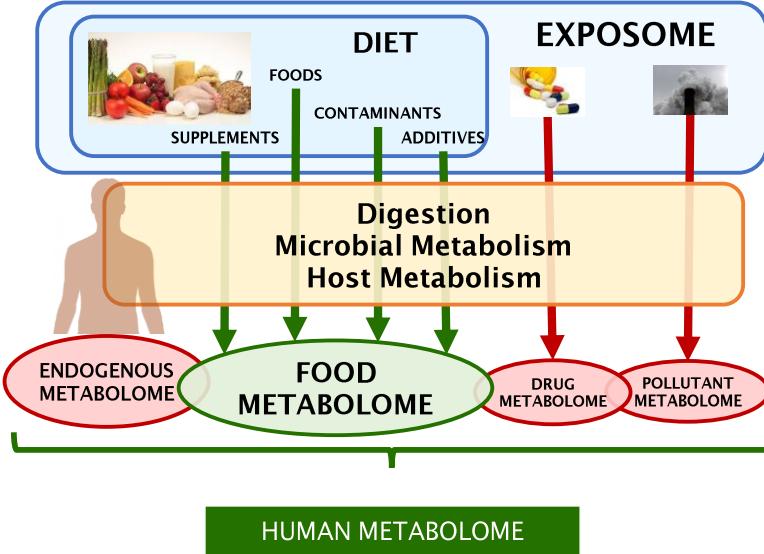
### NUTRITIONAL BIOMARKERS

- Biochemical, functional or clinical index measured in a biological specimen which reveals the nutritional status of intake or metabolism of a dietary constituent, and the biologic consequences of dietary intake.

Joint Programming Initiative  
 A Healthy Diet  
 for a Healthy Life  
 (JPI HDHL), 2014

(Potischman & Freudenheim *J Nutr*, 2003; van Ommen *et al. Mol Nutr Food Res*, 2009; Raiten *et al. Am J Clin Nutr*, 2011)

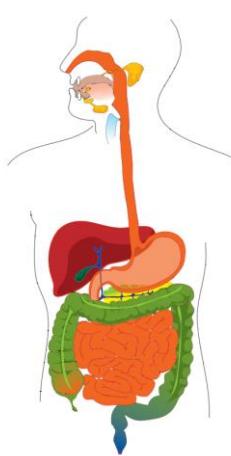




(Bouatra, ...., Wishart. The human urine metabolome. *Plos One*, 2013; Wishart et al. *Nucleic Acids Res*, 2013; Scalbert et al. *Am J Clin Nutr*, 2014)

## FOOD METABOLOME: COMPLEXITY & VARIABILITY

(>25.000 compounds in foods)

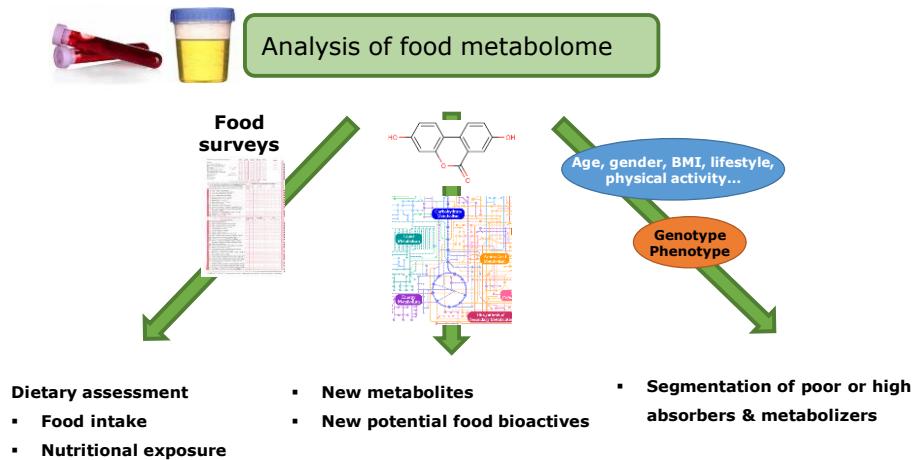
Carbohydrates	
Proteins	
Lipids	
Vitamins	
Minerals	
Polyphenols	
Alkaloids	
Carotenoids	
Phytosterols	
Natural Volatiles	
Artificial Colorants	
Flavoring Additives	

**Tissue & Microbial Biotransformations**

Oxidation,  
Reduction,  
Hydrolysis,  
Dehydrogenation,  
Methylation,  
Sulfation,  
Acetylation,  
Glucuronidation,  
Amino acid conjugation,  
Glutathione conjugation,  
...

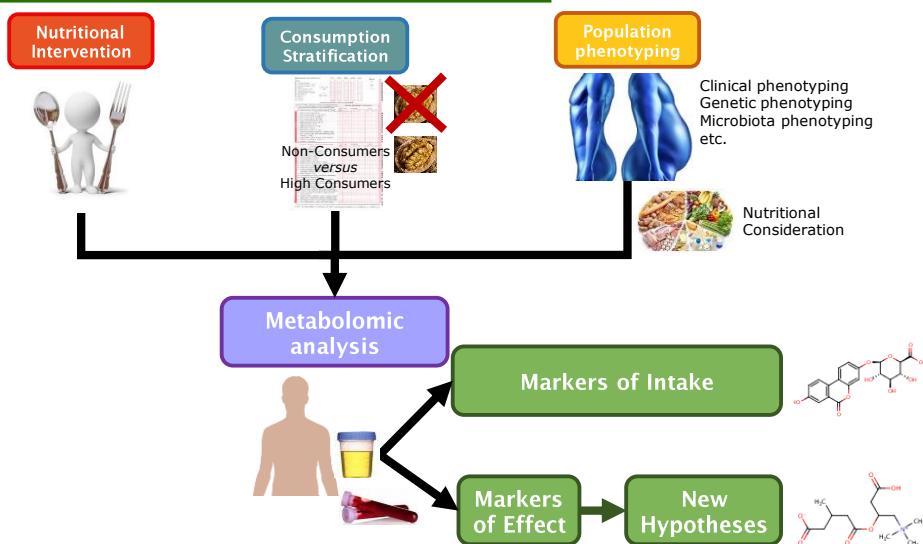
(Bouatra, ...., Wishart. The human urine metabolome. *Plos One*, 2013; Wishart et al. *Nucleic Acids Res*, 2013; Scalbert et al. *Am J Clin Nutr*, 2014)

## FOOD METABOLOME: APPLICATIONS



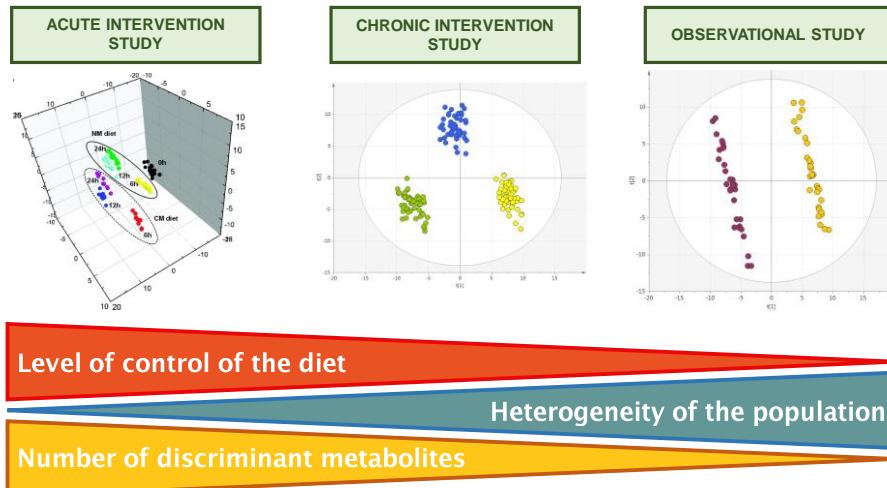
(Manach, Glasgow 2013; Scalbert *et al.* Am J Clin Nutr, 2014)

## NUTRIMETABOLOMICS: APPROACHES



(Llorach R *et al.* J Agric Food Chem, 2012)

## NUTRITIONAL STUDY DESIGNS



(Llorach R et al. *J Agric Food Chem*, 2012; Pujos-Guillot et al. *J Proteome Res*, 2013)

### Narrative Review

#### The food metabolome: a window over dietary exposure<sup>1–3</sup>

Augustin Scalbert, Lorraine Brennan, Claudine Manach, Cristina Andres-Lacueva, Lars O Dragsted, John Draper, Stephen M Rappaport, Justin JJ van der Heijden, and David S Wishart

**1 FOOD ↔  
(>) 1 BIOMARKER  
INDIVIDUALLY ASSESSED**



*The American Journal of Clinical Nutrition*

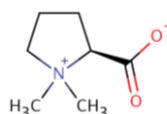
**TABLE 3**  
Tentative dietary biomarkers identified through untargeted metabolomic approaches in human dietary intervention studies and cross-sectional studies<sup>4</sup>

Dietary factor and study type	No. of subjects	Comparison	Dietary assessment tool	Biospecimen	Analytic technique	Biomarker	Reference
Citrus fruit CS	499	Consumers/ nonconsumers	24-h dietary record	U (24-h)	NMR	Proline betaine	(80)
CS	12	H/ML	FFQ	U (fasting)	FIE-FTICR-MS	Proline betaine, 4-hydroxyproline betaine	(44)
Orange juice AI	4	Consumers/ control	NA	U (kinetics)	LC-Q-ToF, LTQ-Orbitrap	Proline betaine, limonene-8,9-diol-glucuronide*, nootkatone-13, 14-diol-glucuronide*, hesperetin-3'-glucuronide, hydroxyproline betaine, N-methyltyramine-sulfate*, naringenin-7-O-glucuronide	(49)
SMTI	12	Consumers/ control	NA	U (24-h)	LC-Q-ToF, LTQ-Orbitrap		
Citrus fruit CS	80	H/L	FFQ and 24-h dietary record	U (spot)	LC-Q-ToF, LTQ-Orbitrap		
CS	107	Consumers/ nonconsumers	24-h dietary record	U (24-h)	LC-Q-ToF	Proline betaine, hesperetin-3-glucuronide*	(81)

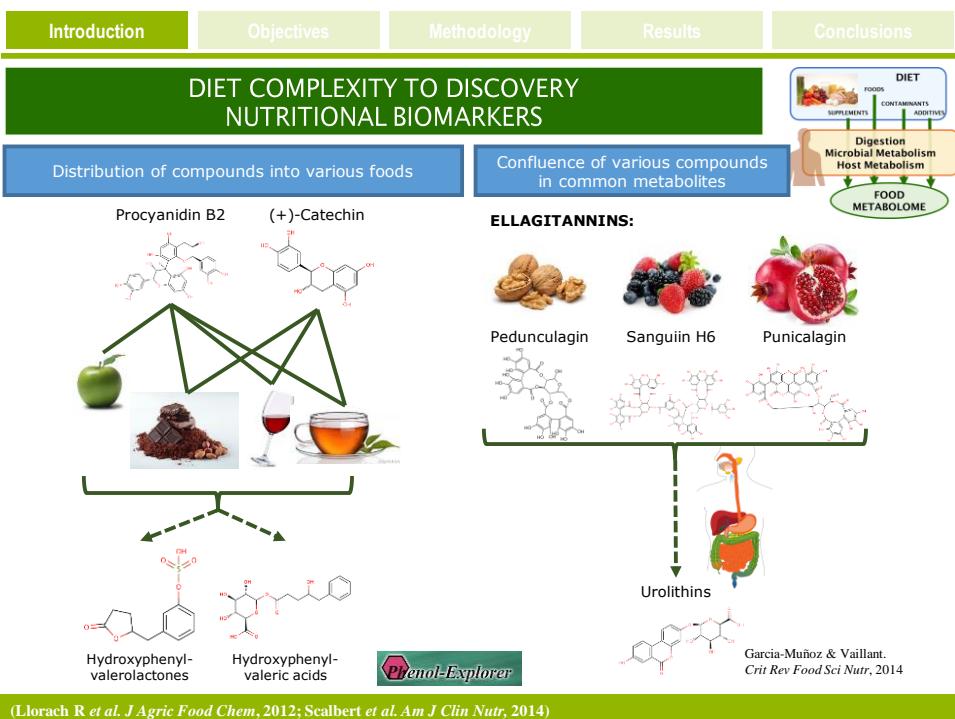
#### Orange



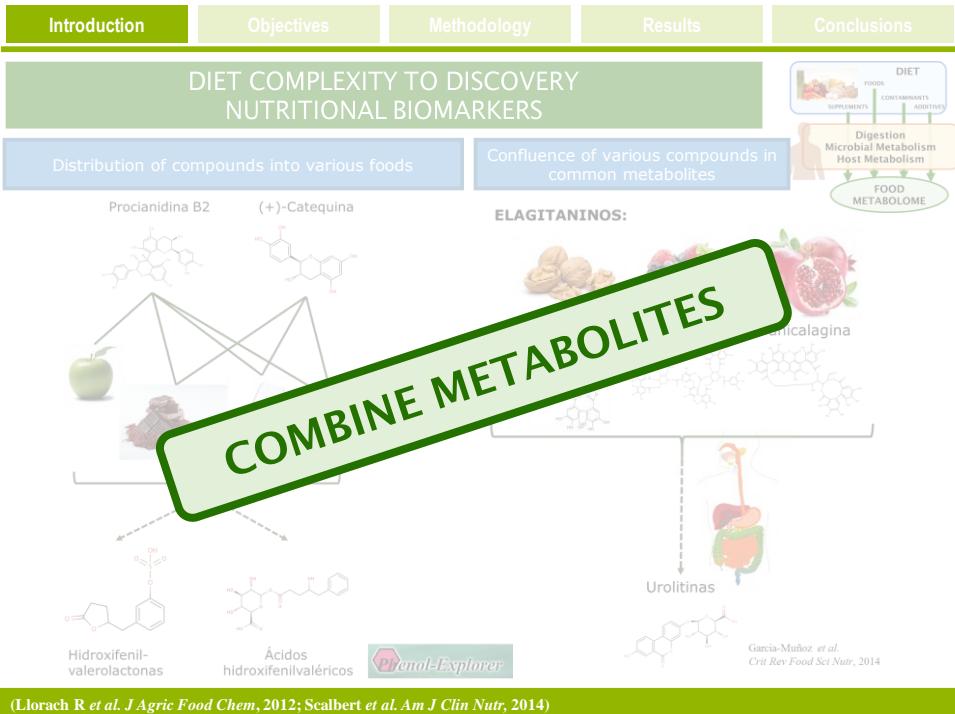
#### Proline betaine



(Scalbert et al. *Am J Clin Nutr*, 2014;99(6):1286-1308)



(Llorach R et al. *J Agric Food Chem.* 2012; Scalbert et al. *Am J Clin Nutr.* 2014)



(Llorach R et al. *J Agric Food Chem.* 2012; Scalbert et al. *Am J Clin Nutr.* 2014)

[Introduction](#)[Objectives](#)[Methodology](#)[Results](#)[Conclusions](#)

## HYPOTHESIS

Since metabolomics offers a new approach for the determination of biomarkers of dietary exposure, we will observe differences in metabolic fingerprints associated with the consumption of food, which will allow us to predict its intake.

## MAIN OBJECTIVE

Identify biomarkers related to the intake of certain foods (**markers of consumption**) and its possible association with health (**markers of effect**) by the application of an HPLC-QToF-MS nontargeted metabolomic strategy in nutritional studies with different designs .

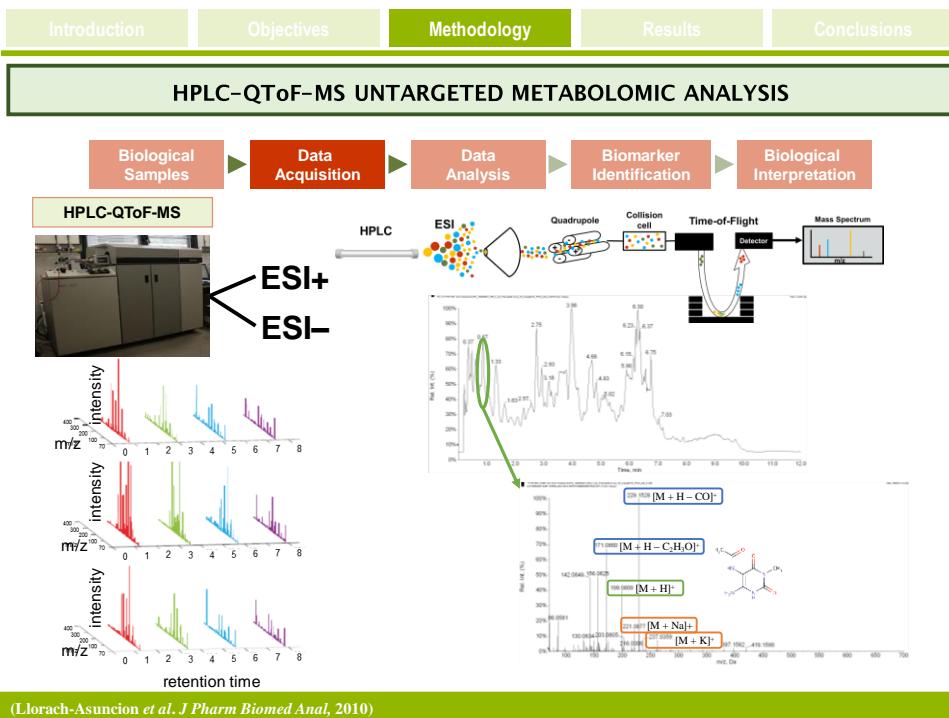
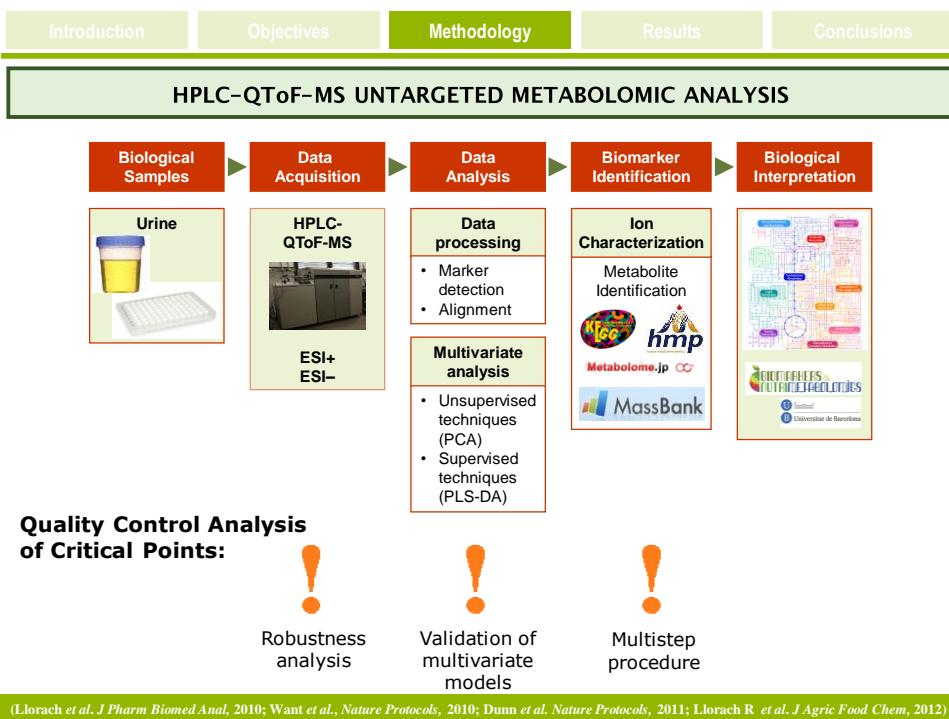
[Introduction](#)[Objectives](#)[Methodology](#)[Results](#)[Conclusions](#)

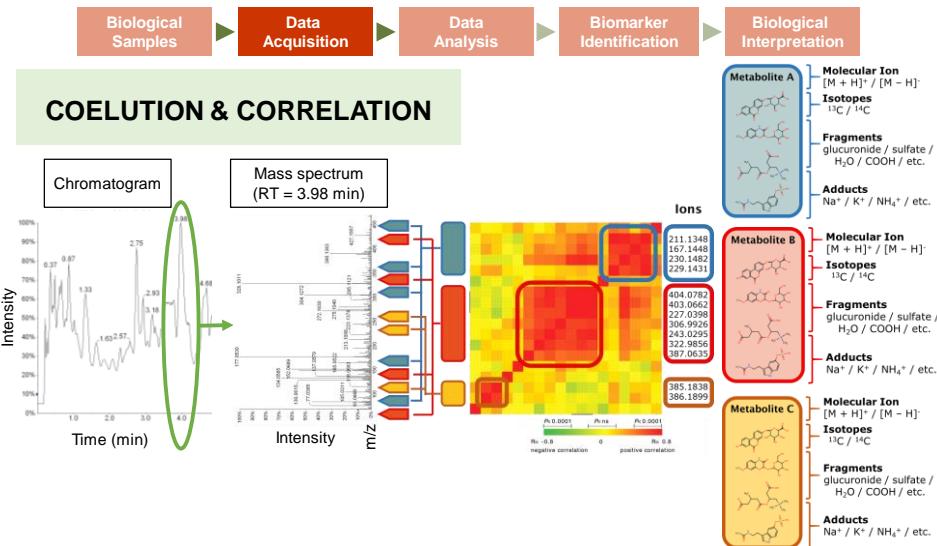
## SPECIFIC OBJECTIVES

Characterize urinary metabolic fingerprint associated with the intake of widely consumed foods: bread, nuts, cocoa.

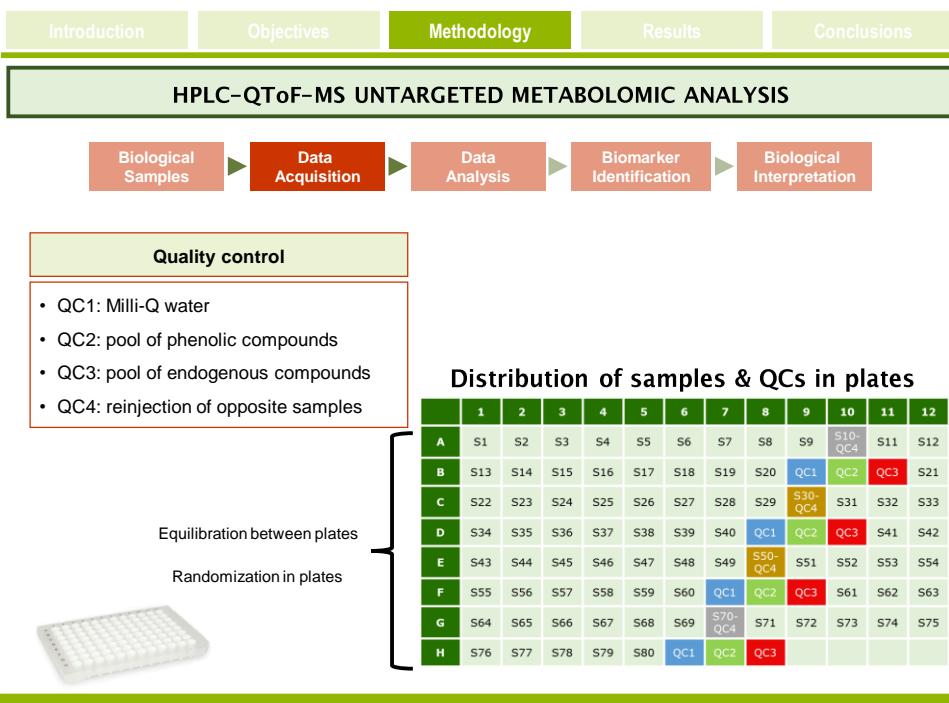
Replicate characterized biomarkers of exposure in controlled clinical trials in a free-living population.

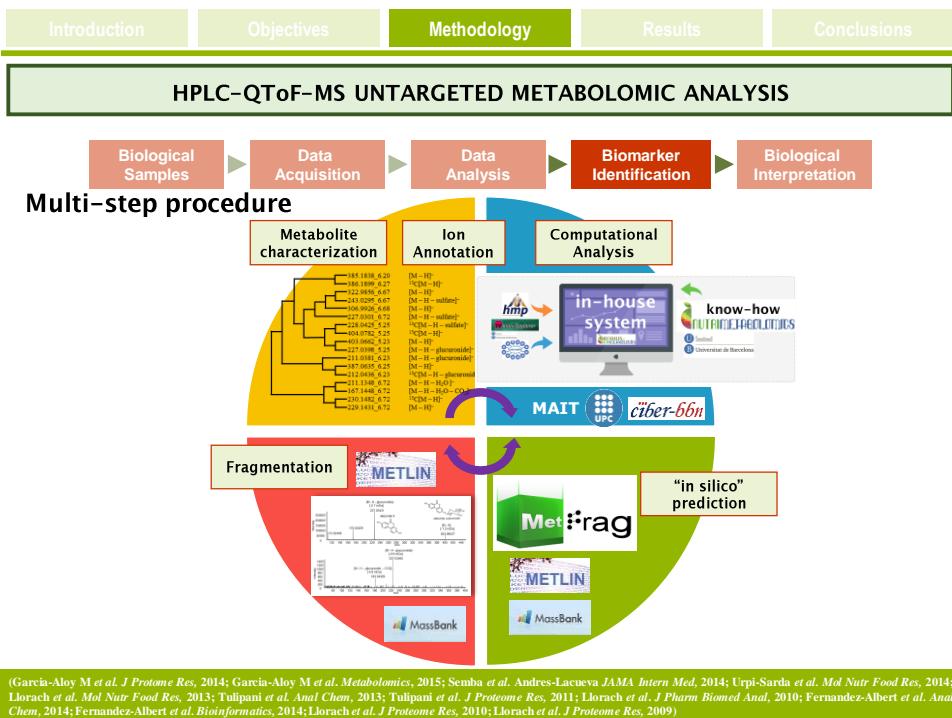
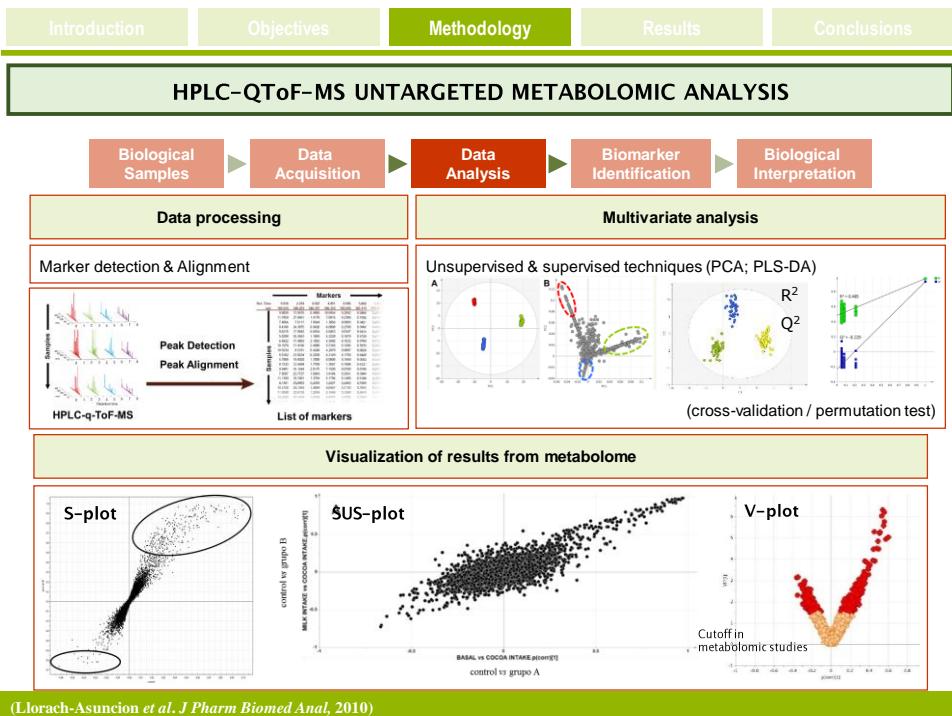
Develop predictive models for determining usual intake and compare its predictive ability with respect to the ability of the metabolites evaluated individually.

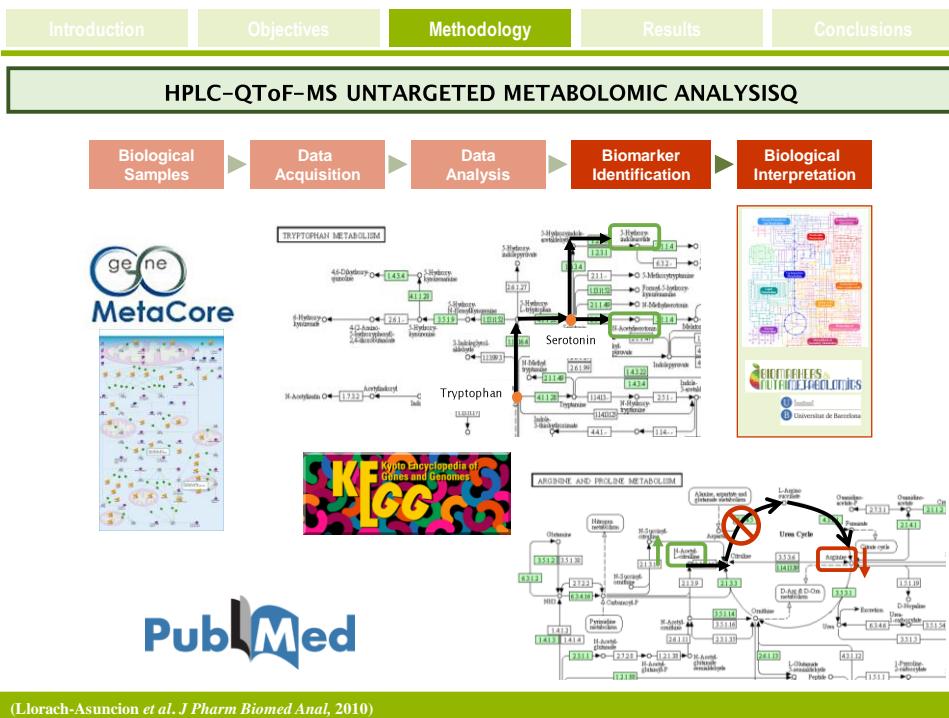
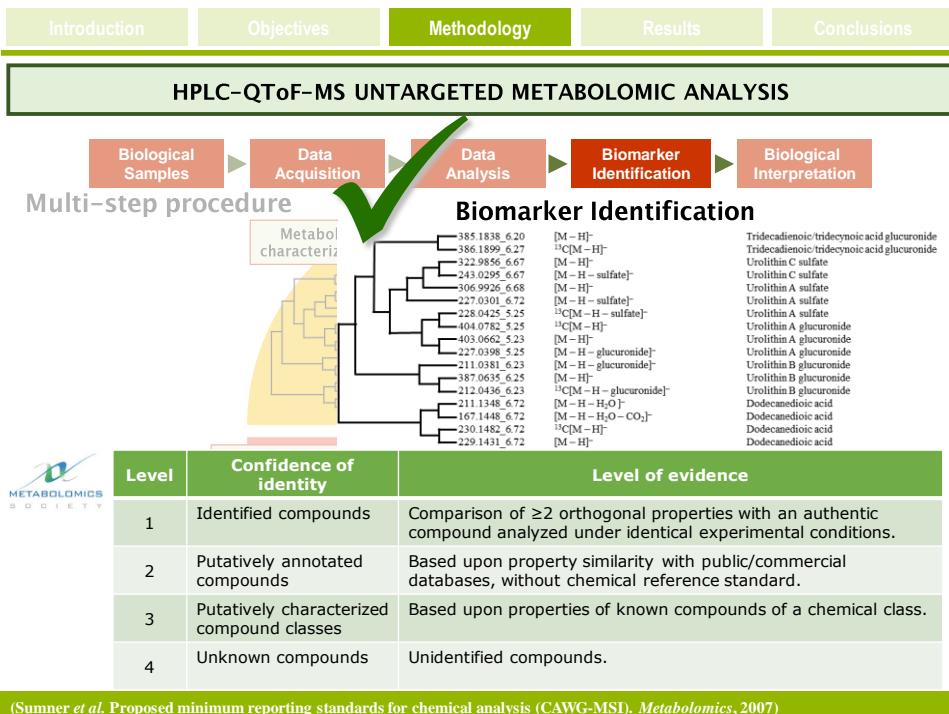


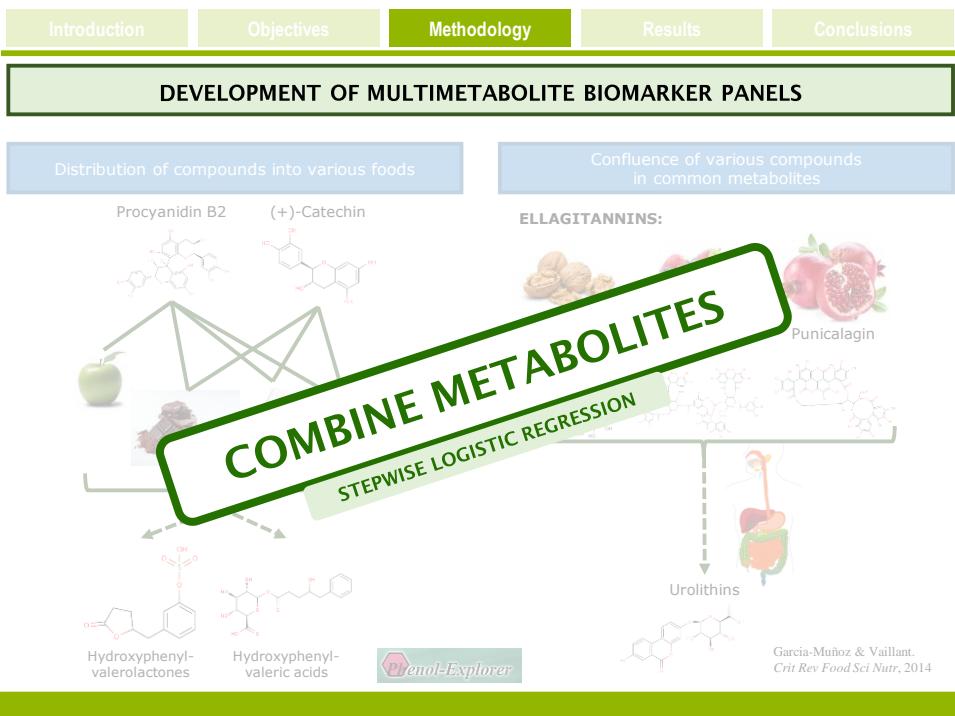
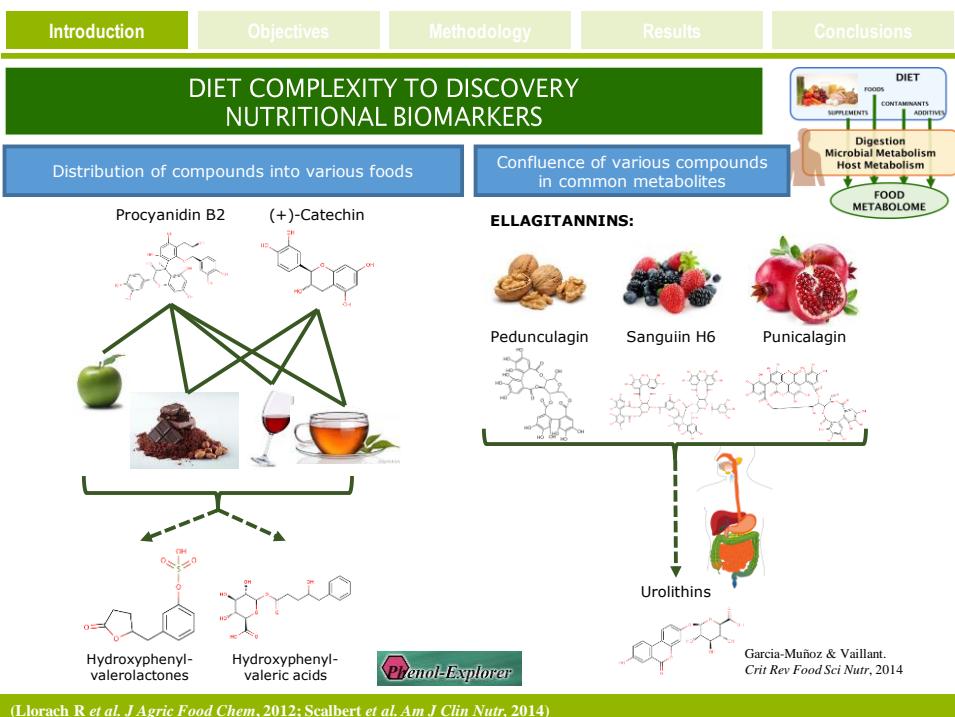


(Llorach-Asuncion *et al.* *J Pharm Biomed Anal*, 2010; Fernández-Albert *et al.* *Anal Chem*, 2014)



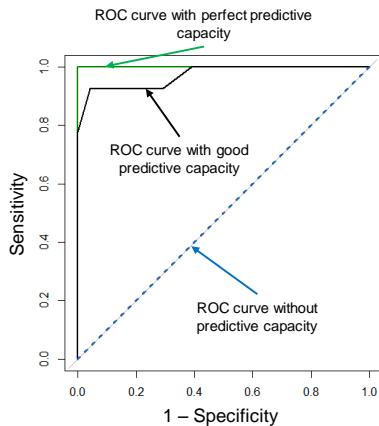








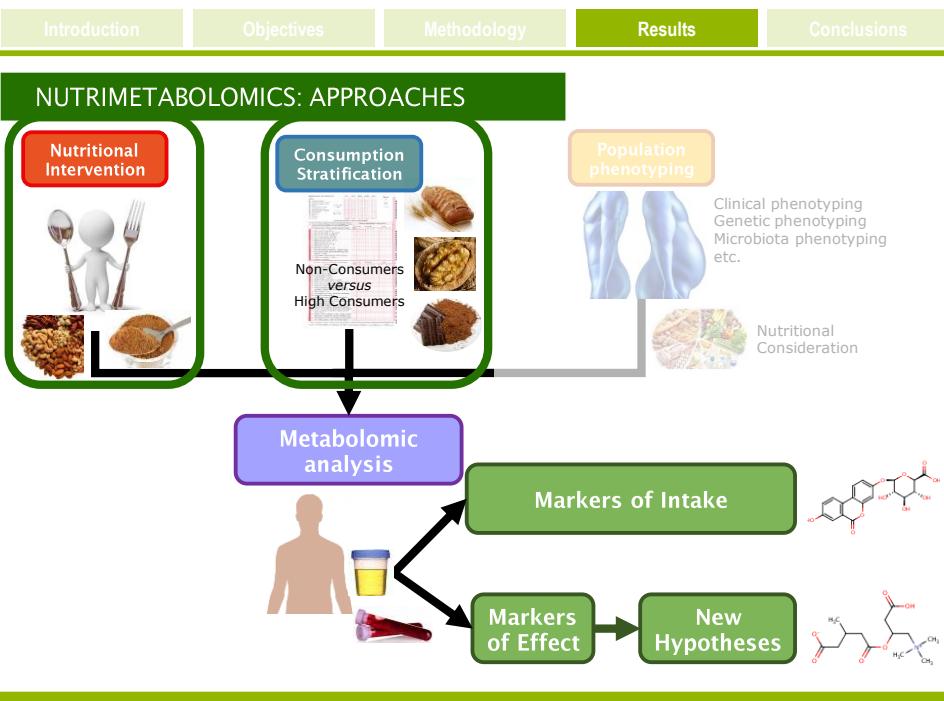
### PREDICTIVE CAPACITY OF BIOMARKERS: ROC CURVES

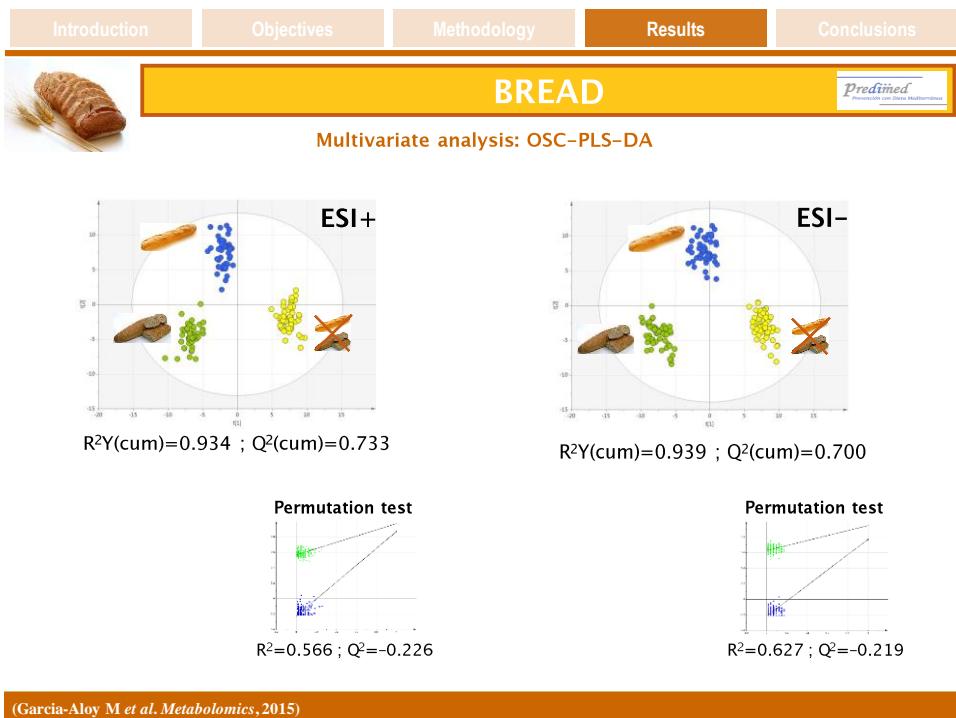
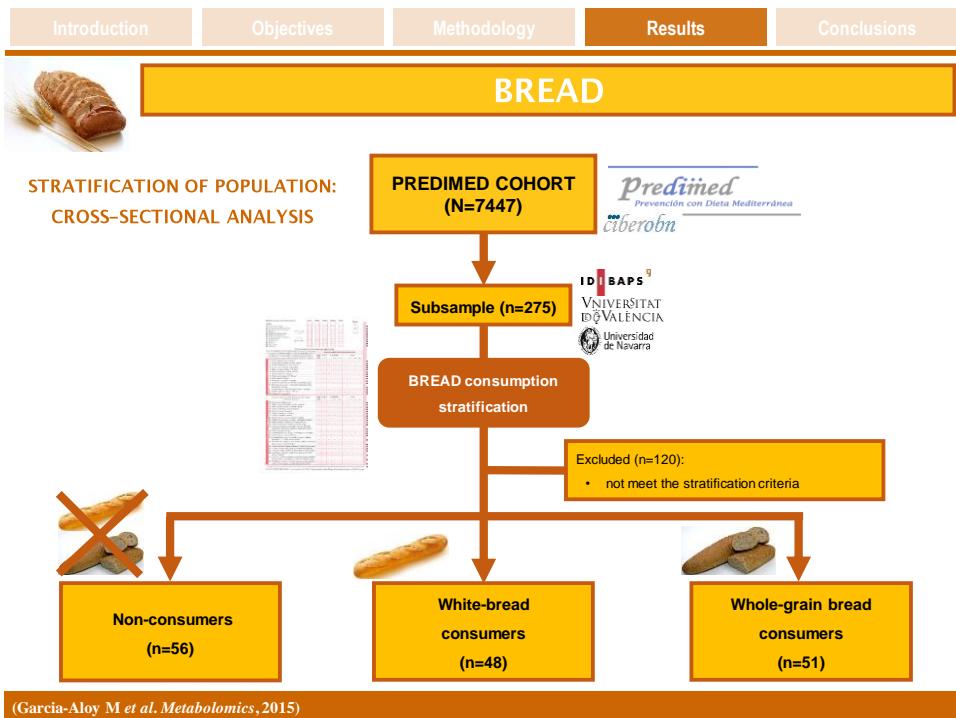


#### AUCs

90%–100% = EXCELLENT  
80%–90% = GOOD  
70%–80% = FAIR  
60%–70% = POOR  
50%–60% = FAIL

(Xia et al. *Metabolomics*, 2013)





BREAD						
RT (min)	DETECTED MASS (m/z)	ASSIGNATION	IDENTIFICATION	vs	vs	vs
0.88	188.0049	[M - H] <sup>-</sup>	2-Aminophenol sulphate	↑	↑	-
1.48	328.1036	[M + H] <sup>+</sup>	HPPA glucuronide	↑	↑	-
	326.0851	[M - H] <sup>-</sup>		-	↑	-
2.07	168.0609	[M + H] <sup>+</sup>	HHPAA	-	↑	↑
3.40	372.0925	[M + H] <sup>+</sup>	HMBOA glucuronide	↑	-	-
	370.0772	[M - H] <sup>-</sup>		↑	↑	-
3.68	326.0922	[M - H] <sup>-</sup>	HBOA glycoside	-	↑	↑
3.72	152.0671	[M + H] <sup>+</sup>	HPPA	-	↑	-
4.78	196.0596	[M + H] <sup>+</sup>	HMBOA	↑	↑	-
	194.0410	[M - H] <sup>-</sup>		↑	↑	-
2.85	357.0791	[M - H] <sup>-</sup>	DHPPA glucuronide	↑	↑	↑
3.12	233.0118	[M - H] <sup>-</sup>	3,5-Dihydroxyphenylethanol sulphate	-	↑	-
5.75	289.0412	[M - H] <sup>-</sup>	DHPPTA sulphate	-	↑	↑
3.67	313.0558	[M - H] <sup>-</sup>	Hydroxybenzoic acid glucuronide	↑	↑	-
4.72	275.0219	[M - H] <sup>-</sup>	Dihydroferulic acid sulphate	-	↑	↑
6.32	299.1278	[M + H - GlcA] <sup>+</sup>	Enterolactone glucuronide	-	↑	↑
	473.1447	[M - H] <sup>-</sup>		-	↑	↑
2.73	255.1345	[M + H] <sup>+</sup>	Pyrraline	-	↑	-
	253.1172	[M - H] <sup>-</sup>		-	↑	↑
3.25	338.0871	[M + H] <sup>+</sup>	3-Indolecarboxylic acid glucuronide	-	↑	↑
	336.0697	[M - H] <sup>-</sup>		-	↑	↑
4.65	377.1475	[M + H] <sup>+</sup>	Riboflavin	↑	↑	↑
0.63	218.1140	[M + H] <sup>+</sup>	N-o-Acetylcturline	-	↓	-
4.20	338.0882	[M + H] <sup>+</sup>	2,8-Dihydroxyquinoline glucuronide	-	↑	↑
	160.0382	[M - H - GlcA] <sup>-</sup>		-	↑	↑

(Garcia-Aloy M et al. Metabolomics, 2015)

BREAD						
AUCs		vs	vs	vs	vs	vs
HPAA glucuronide	73.5% (63.8%-83.2%)	64.0% (53.3%-74.6%)	67.8% (57.7%-77.9%)	69.7% (59.3%-80.1%)		
HHPPA						
HMBOA glucuronide	68.2% (57.8%-78.7%)					
HPPA						
HMBOA	68.4% (57.8%-79.0%)	69.9% (59.8%-79.9%)	66.3% (55.6%-77.0%)	69.6% (59.7%-79.5%)	73.0% (63.0%-83.1%)	
Enterolactone glucuronide						
Pyrraline						
3-Indolecarboxylic acid glucuronide		65.8% (55.6%-76.0%)	67.2% (57.0%-77.4%)	65.5% (54.6%-76.5%)		
Riboflavin	64.2% (53.4%-75.0%)	73.2% (63.7%-82.8%)		62.9% (51.5%-74.4%)		
2-Aminophenol sulphate	66.4% (56.0%-76.7%)	68.9% (59.0%-78.9%)				
HPAA glucuronide		62.0% (51.7%-72.4%)				
HMBOA glucuronide	66.1% (55.9%-76.3%)	61.0% (50.5%-71.5%)				
HBOA glycoside		73.0% (63.6%-82.4%)				
HMBOA	69.2% (59.2%-79.3%)	66.8% (56.8%-76.7%)				
DHPPTA sulphate	64.9% (54.4%-75.4%)	78.4% (69.8%-87.1%)				
3,5-Dihydroxifenilethanol sulphate		67.0% (56.8%-77.2%)				
DHPPTA sulphate		76.7% (67.6%-85.7%)				
Hydroxybenzoic acid glucuronide	67.4% (57.2%-77.6%)	61.3% (50.8%-71.7%)				
Dihydroferulic acid sulphate		74.3% (65.0%-83.6%)				
Enterolactone glucuronide		65.6% (55.4%-75.7%)				
Pyrraline		64.8% (54.7%-75.0%)				
3-Indolecarboxylic acid glucuronide		66.8% (56.9%-76.7%)				

90%-100% = excellent; 80%-90% = good; 70%-80% = fair; 60%-70% = poor; &lt; 50%-60% = fail

(Garcia-Aloy M et al. Metabolomics, 2015)

**BREAD**

**Predimed**  
Proyecto de Dieta Mediterránea

**MULTIMETABOLITE COMBINED MODELS**

**Coef.** **Err. Est.** **p**

HPAA glucuronide	1,565	0,542	0,004
HHPA			
HMBOA glucuronide			
HPPA			
<b>HMBOA</b>	<b>1,639</b>	<b>0,556</b>	<b>0,003</b>
Enterolactone glucuronide			
Pyrraline			
3-Indolecarboxylic acid glucuronide			
Riboflavin	0,842	0,340	0,013
<b>2-Aminophenol sulphate</b>	<b>1,359</b>	<b>0,401</b>	<b>0,001</b>
HPAA glucuronide			
HMBOA glucuronide			
HBOA glycoside			
<b>HMBOA</b>	<b>1,816</b>	<b>0,445</b>	<b>&lt;0,001</b>
DHPPA glucuronide			
3,5-Dihidroxifeniletanol sulphate			
DHPPTA sulphate			
Hydroxybenzoic acid glucuronide			
Dihydroferulic acid sulphate			
Enterolactone glucuronide			
Pyrraline			
3-Indolecarboxylic acid glucuronide			

(Garcia-Aloy M et al. *Metabolomics*, 2015)

**AUC = 80.56% (72.13%-88.98%)**

**AUC = 77.78% (69.11%-86.40%)**

**90%-100% = excellent  
80%-90% = good  
70%-80% = fair  
60%-70% = poor  
50%-60% = fail**

**BREAD**

**Predimed**  
Proyecto de Dieta Mediterránea

**MULTIMETABOLITE COMBINED MODELS**

**Coef.** **Err. Est.** **p**

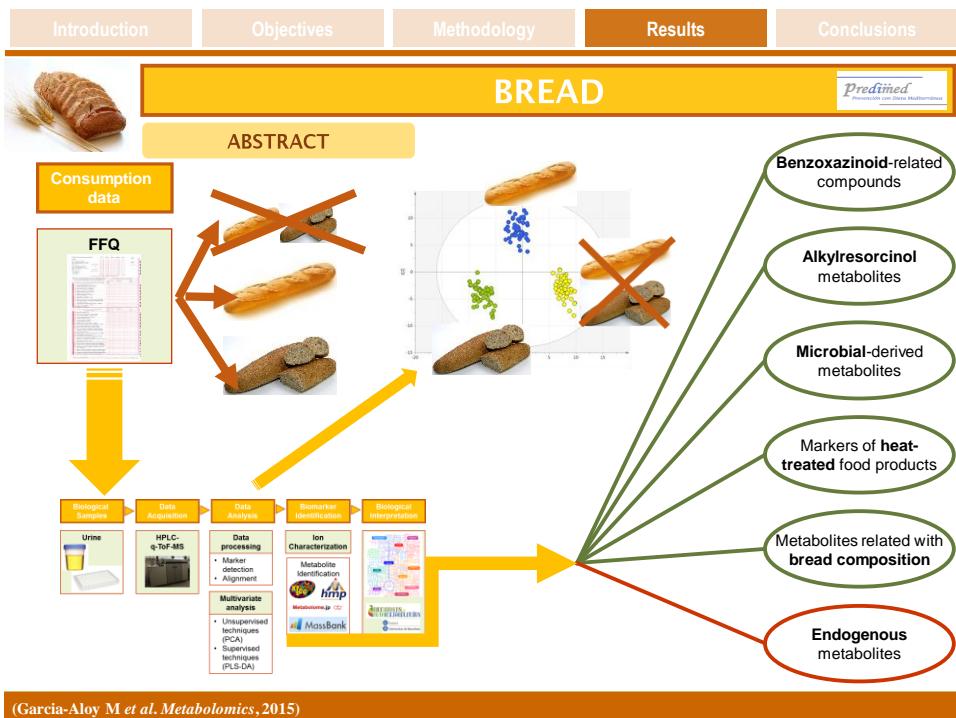
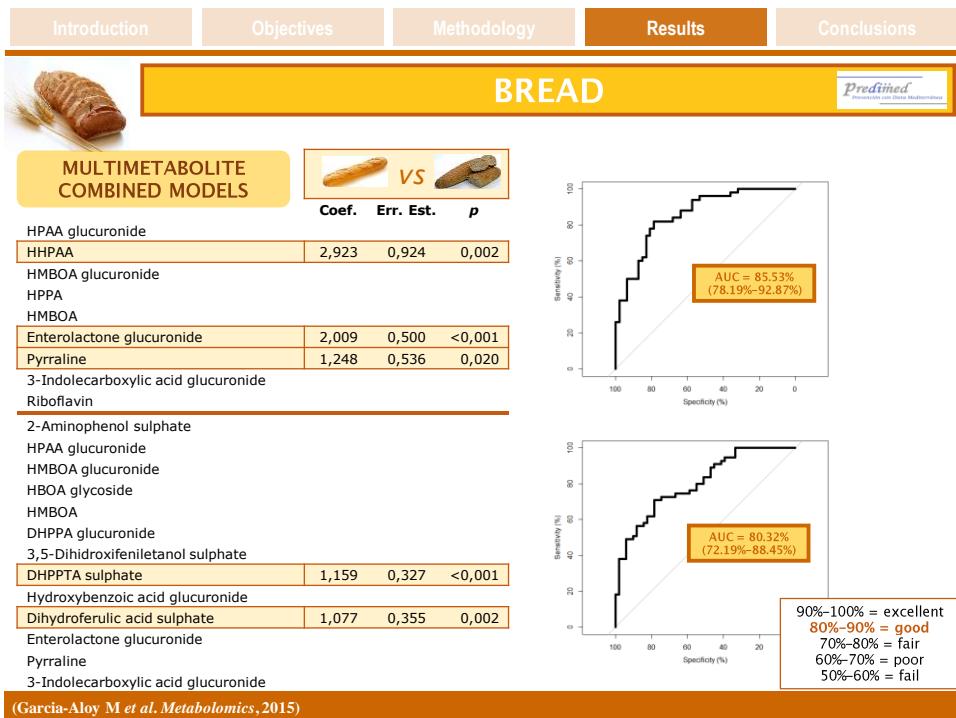
HPAA glucuronide			
<b>HHPA</b>	<b>1,750</b>	<b>0,787</b>	<b>0,026</b>
HMBOA glucuronide			
<b>HPPA</b>	<b>1,361</b>	<b>0,579</b>	<b>0,019</b>
<b>HMBOA</b>	<b>1,362</b>	<b>0,674</b>	<b>0,043</b>
Enterolactone glucuronide	1,642	0,559	0,003
Pyrraline	1,436	0,636	0,024
3-Indolecarboxylic acid glucuronide	1,617	0,556	0,004
Riboflavin	1,921	0,524	<0,001
2-Aminophenol sulphate			
HPAA glucuronide			
HMBOA glucuronide			
HBOA glycoside			
<b>HMBOA</b>	<b>1,856</b>	<b>0,659</b>	<b>0,005</b>
DHPPA glucuronide	1,289	0,439	0,003
3,5-Dihidroxifeniletanol sulphate			
DHPPTA sulphate	1,685	0,481	<0,001
Hydroxybenzoic acid glucuronide			
Dihydroferulic acid sulphate	0,911	0,438	0,037
Enterolactone glucuronide	1,157	0,581	0,047
Pyrraline	1,397	0,502	0,005
3-Indolecarboxylic acid glucuronide	0,980	0,449	0,029

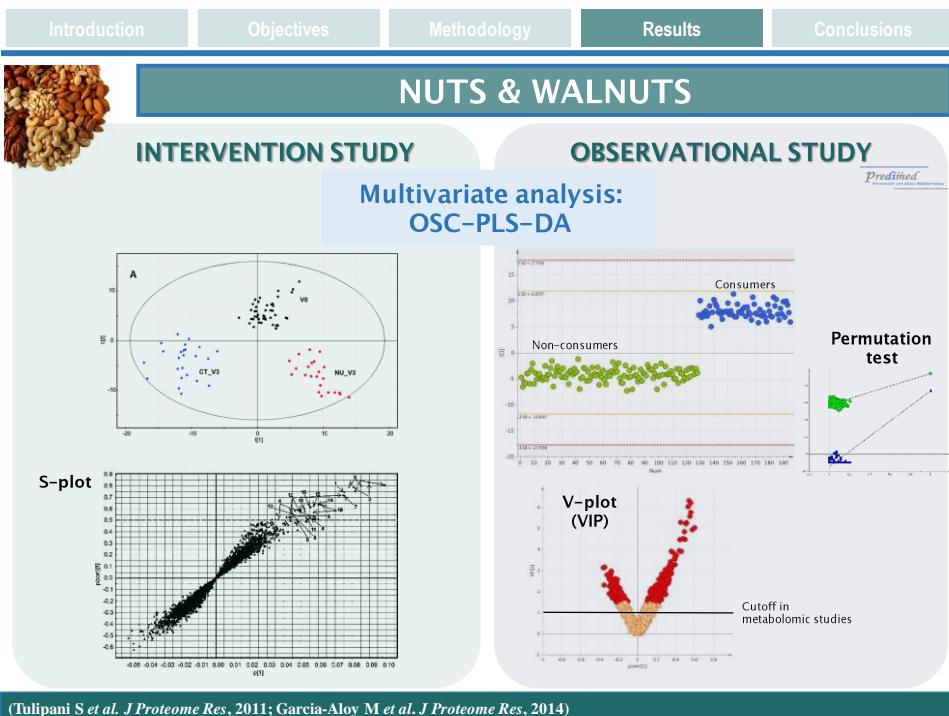
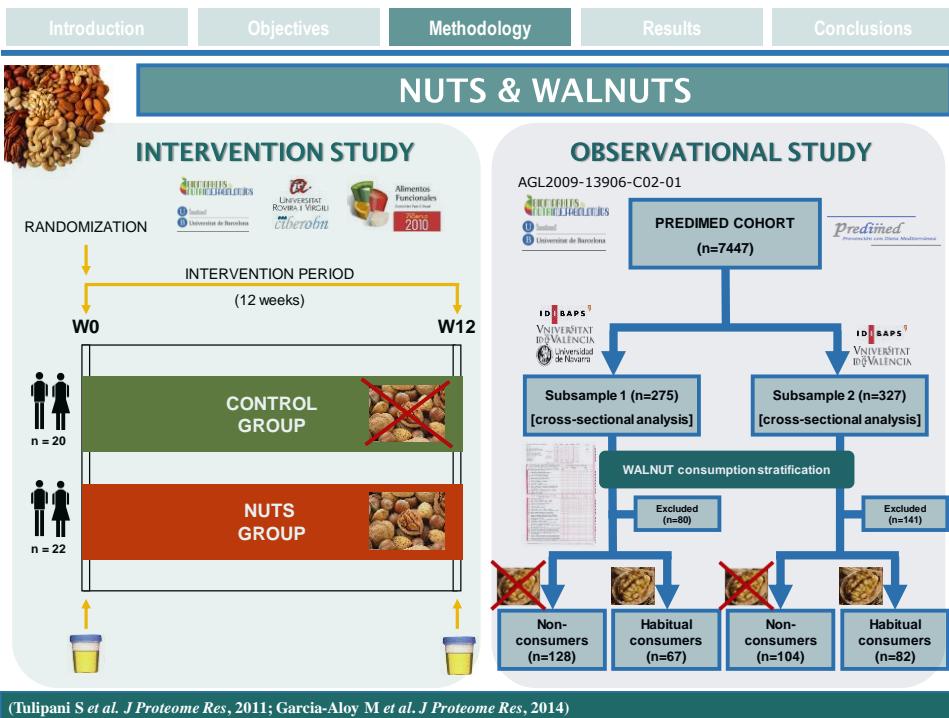
(Garcia-Aloy M et al. *Metabolomics*, 2015)

**AUC = 93.07% (88.74%-97.40%)**

**AUC = 93.73% (89.36%-98.10%)**

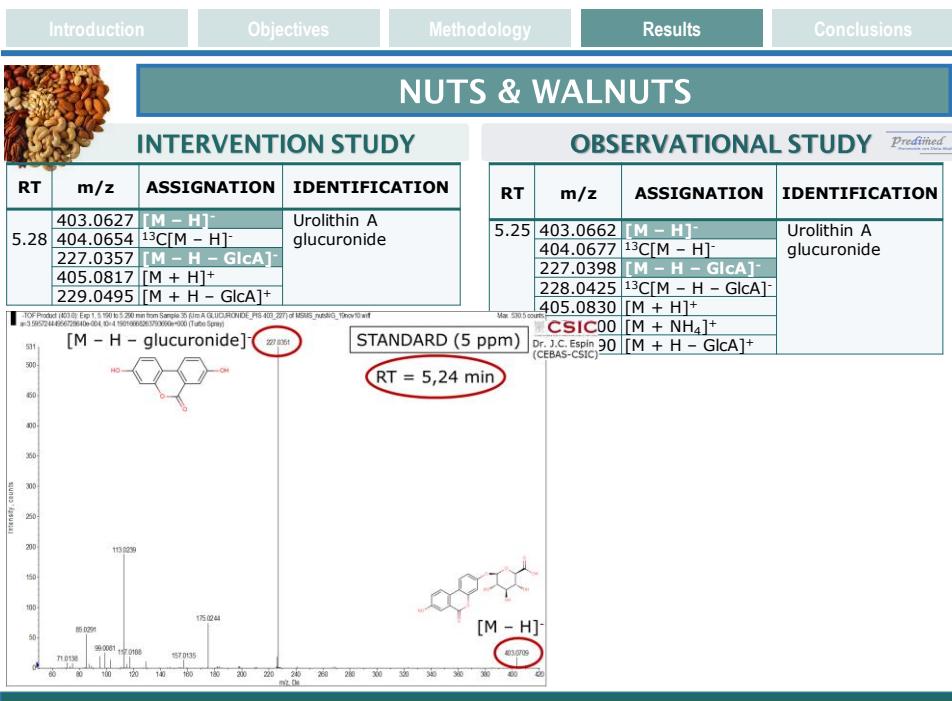
**90%-100% = excellent  
80%-90% = good  
70%-80% = fair  
60%-70% = poor  
50%-60% = fail**

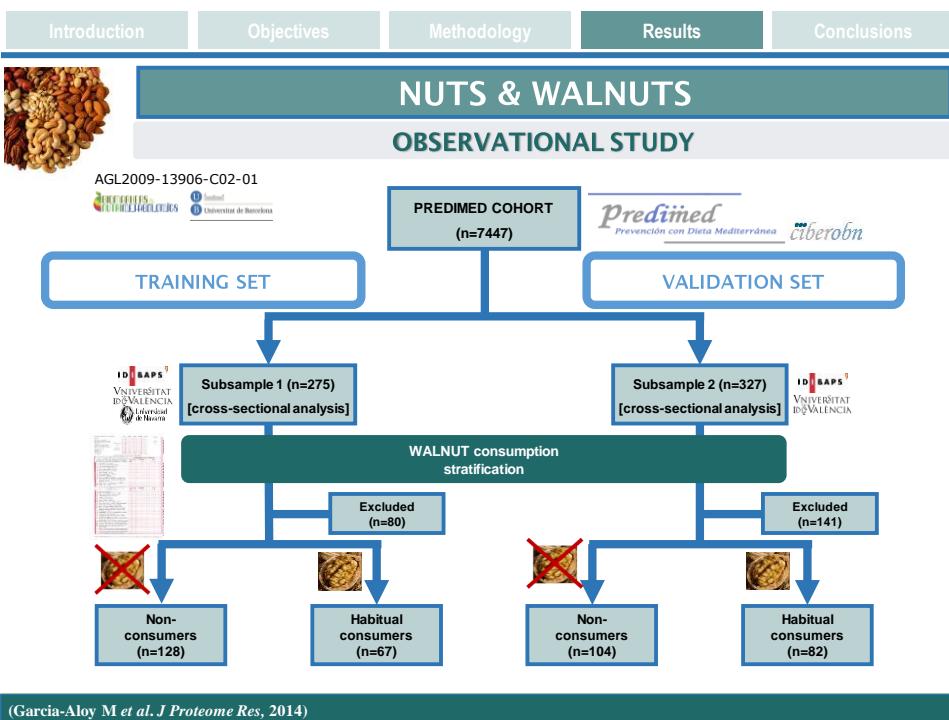
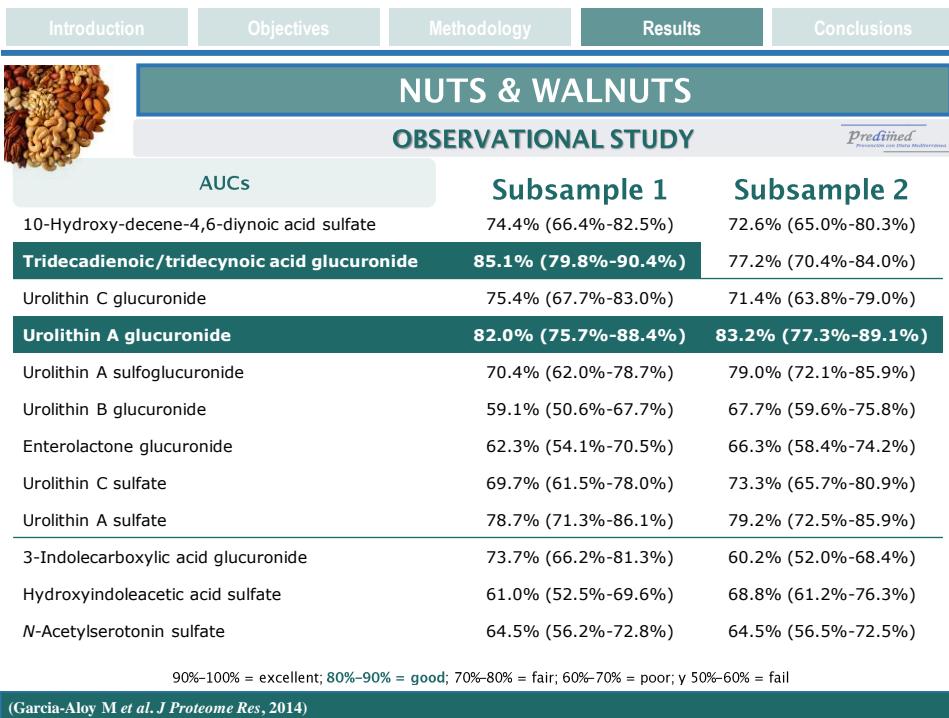




NUTS & WALNUTS							
Introduction		Objectives	Methodology	Results	Conclusions		
							
<b>INTERVENTION STUDY</b>		<b>OBSERVATIONAL STUDY</b>					
RT (min)	DETECTED MASS (m/z)	ASIGNATION	IDENTIFICATION	RT (min)	MASA DETECTADA (m/z)	ASIGNACIÓN	IDENTIFICACIÓN
4.80	257.0085 [M - H] <sup>-</sup> 177.0545 [M - H - sulfate] <sup>-</sup>		10-Hydroxy-decene-4,6-dynoic acid sulfate	4.62	257.0149 [M - H] <sup>-</sup>	10-Hydroxy-decene-4,6-dynoic acid sulfate	
6.25	385.1844 [M - H] <sup>-</sup>		Tridecadienoic/tridecynoic acid glucuronide	6.20	385.1838 [M - H] <sup>-</sup>	Tridecadienoic/tridecynoic acid glucuronide	
	386.1880 [ <sup>13</sup> C[M - H] <sup>-</sup> ]				386.1899 [ <sup>13</sup> C[M - H] <sup>-</sup> ]		
	387.2011 [M + H] <sup>+</sup>				387.1995 [M + H] <sup>+</sup>		
	211.1688 [M + H - GlcA] <sup>+</sup>				388.2035 [ <sup>13</sup> C[M + H] <sup>+</sup> ]		
6.72	193.1576 [M + H - GlcA - H <sub>2</sub> O] <sup>+</sup>				211.1668 [M + H - GlcA] <sup>+</sup>		
	229.1403 [M - H] <sup>-</sup>		Dodecanedioic acid	5.22	419.0618 [M - H] <sup>-</sup>	Urolithin C glucuronide	
	230.1441 [ <sup>13</sup> C[M - H] <sup>-</sup> ]				403.0662 [M - H] <sup>-</sup>	Urolithin A glucuronide	
	211.1314 [M - H - H <sub>2</sub> O] <sup>-</sup>				404.0677 [ <sup>13</sup> C[M - H] <sup>-</sup> ]		
7.55	167.1433 [M - H - H <sub>2</sub> O - CO <sub>2</sub> ] <sup>-</sup>				227.0398 [M - H - GlcA] <sup>-</sup>		
	204.9827 [M - H] <sup>-</sup>		Pyrogallol sulfate		228.0425 [ <sup>13</sup> C[M - H - GlcA] <sup>-</sup> ]		
	233.0118 [HSO <sub>3</sub> - H] <sup>-</sup>				405.0830 [M + H] <sup>+</sup>		
	325.0890 [M - H] <sup>-</sup>		p-Coumaryl alcohol glucuronide		422.1100 [M + NH] <sup>+</sup>		
5.28	326.0987 [ <sup>13</sup> C[M - H] <sup>-</sup> ]		Urolithin A glucuronide		229.0490 [M + H - GlcA] <sup>+</sup>		
	403.0627 [M - H] <sup>-</sup>			5.35	483.0227 [M - H] <sup>-</sup>	Urolithin A sulfglucuronide	
	404.0654 [ <sup>13</sup> C[M - H] <sup>-</sup> ]				387.0770 [M - H] <sup>-</sup>	Urolithin B glucuronide	
	227.0357 [M - H - GlcA] <sup>-</sup>				211.0381 [M - H - GlcA] <sup>-</sup>		
5.30	405.0817 [M + H] <sup>+</sup>				212.0436 [ <sup>13</sup> C[M - H - GlcA] <sup>-</sup> ]		
	229.0495 [M + H - GlcA] <sup>+</sup>				389.0864 [M + H] <sup>+</sup>		
	483.0195 [M - H] <sup>-</sup>		Urolithin A sulfglucuronide		213.0534 [M + H - GlcA] <sup>+</sup>		
	230.0221 [ <sup>13</sup> C[M - H] <sup>-</sup> ]		p-Coumaryl alcohol sulfate	6.34	473.1491 [M - H] <sup>-</sup>	Enterolactone glucuronide	
6.55	149.0615 [M - H - sulfate] <sup>-</sup>				474.1525 [ <sup>13</sup> C[M - H] <sup>-</sup> ]		
	150.0646 [ <sup>13</sup> C[M - H - sulfate] <sup>-</sup> ]				297.1127 [M - H - GlcA] <sup>-</sup>		
	306.9885 [M - H] <sup>-</sup>		Urolithin A sulfate		492.1842 [M + NH] <sup>+</sup>		
	297.0560 [M - H] <sup>-</sup>			6.67	243.0295 [M - H - sulfate] <sup>-</sup>	Urolithin C sulfate	
4.62	190.0505 [M - H] <sup>-</sup>		N-Acetylserotonin sulfate		306.9915 [M - H] <sup>-</sup>	Urolithin A sulfate	
	146.0614 [M - H - CO <sub>2</sub> ] <sup>-</sup>		Hydroxyindoleacetic acid		227.0348 [M - H - sulfate] <sup>-</sup>		
	192.0648 [M + H] <sup>+</sup>				336.0751 [M - H] <sup>-</sup>	3-Iridocarboxylic acid glucuronide	
	174.0539 [M + H - H <sub>2</sub> O] <sup>+</sup>				338.0854 [M + H] <sup>+</sup>		
4.30	146.0592 [M + H - CH <sub>2</sub> O] <sup>+</sup>				270.0081 [M - H] <sup>-</sup>	Hydroxyindoleacetic acid sulfate	
	306.9885 [M - H] <sup>-</sup>				297.0561 [M - H] <sup>-</sup>	N-Acetylserotonin sulfate	

(Tulipani S et al. J Proteome Res, 2011; Garcia-Aloy M et al. J Proteome Res, 2014)





Introduction Objectives Methodology Results Conclusions

## NUTS & WALNUTS OBSERVATIONAL STUDY

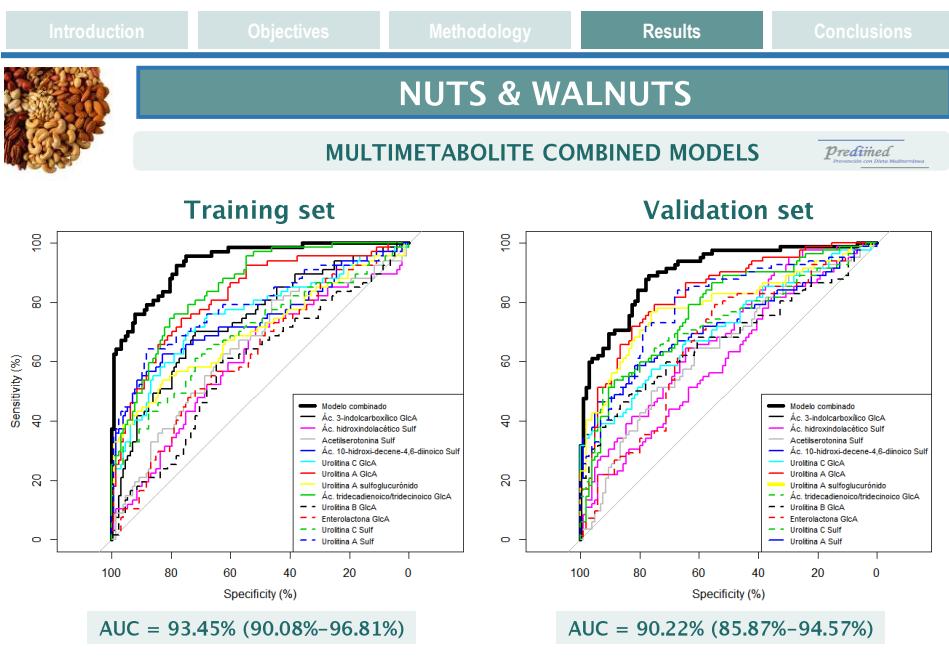
*Predimed*  
Promoción de la Salud Mediante la Nutrición

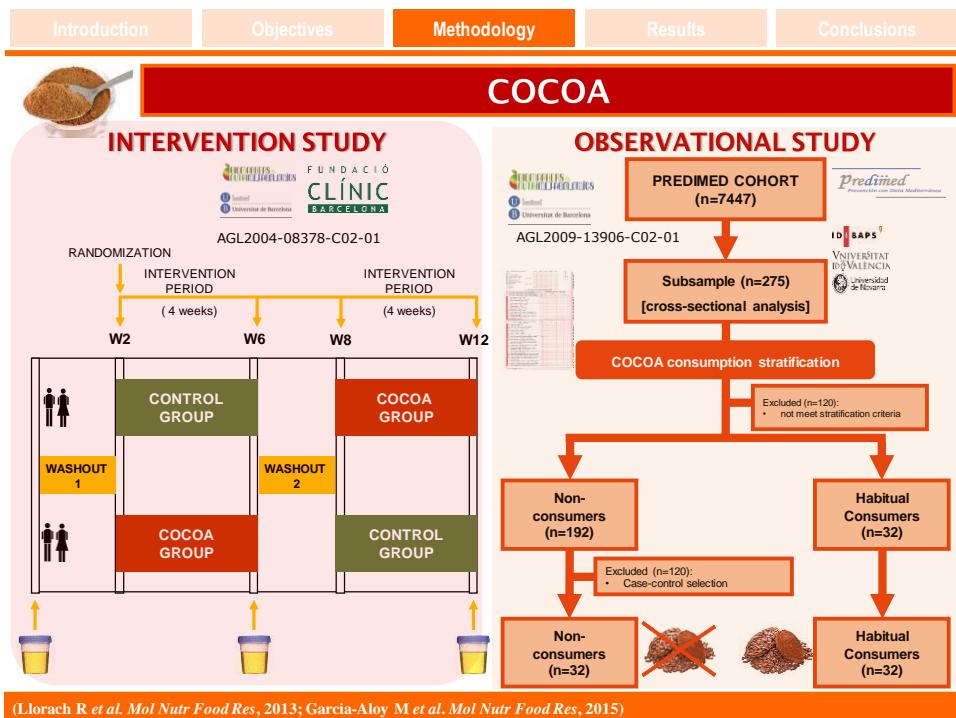
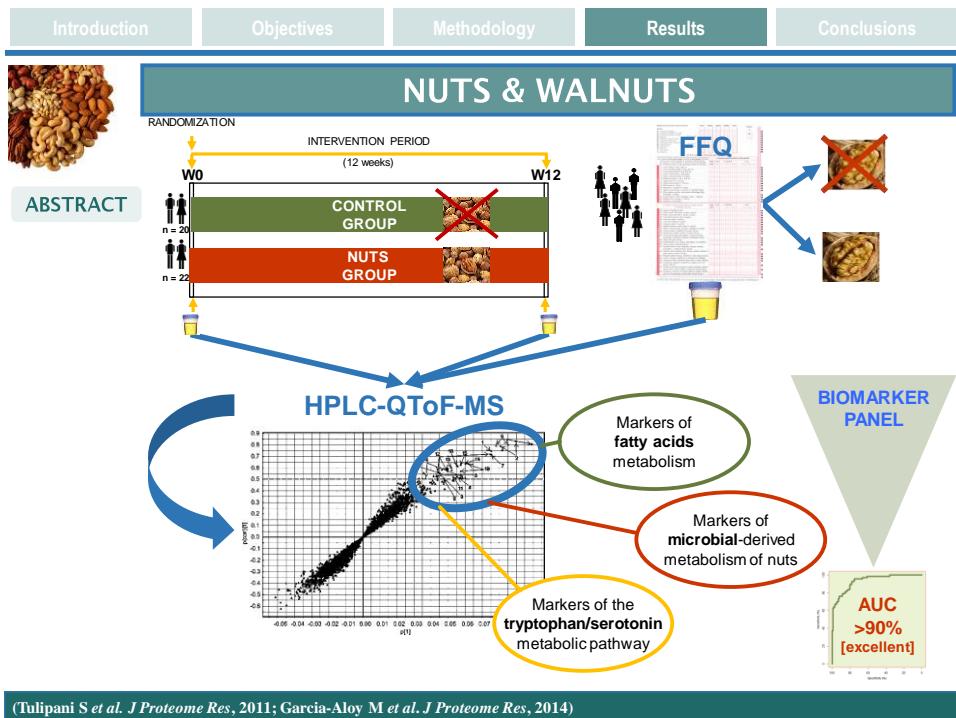
STEPWISE LOGISTIC REGRESSION

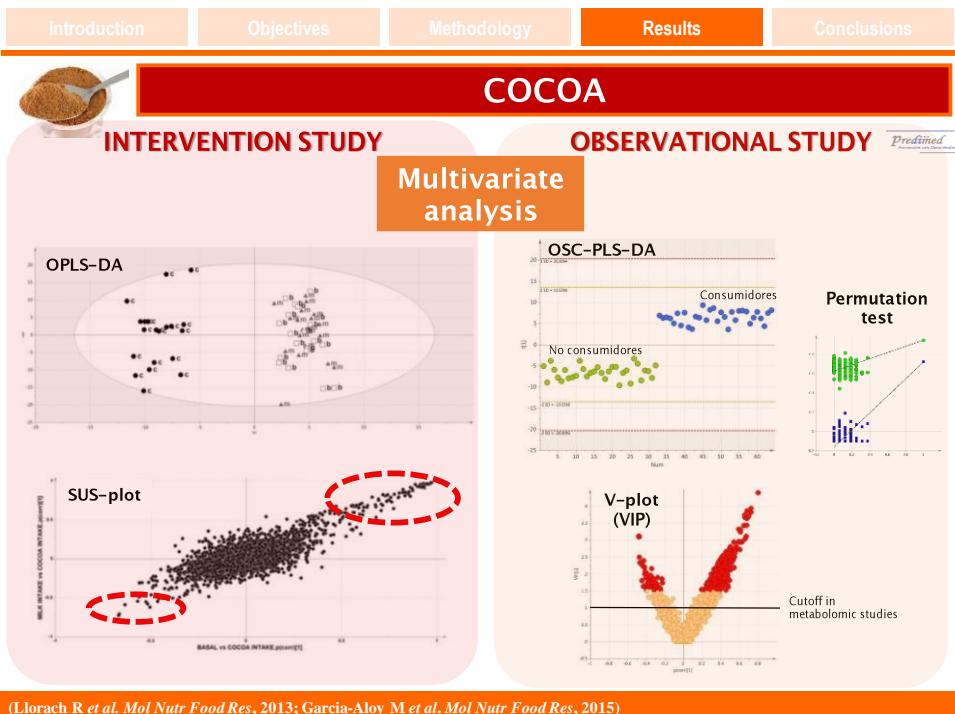
TRAINING SET

	Coefficient	Standard Error	P
<b>10-Hydroxy-decene-4,6-dienoic acid sulfate</b>	<b>1,041</b>	<b>0,431</b>	<b>0,016</b>
<b>Tridecadienoic/tridecynoic acid glucuronide</b>	<b>2,212</b>	<b>0,491</b>	<b>&lt;0,001</b>
Urolithin C glucuronide			
<b>Urolithin A glucuronide</b>	<b>0,778</b>	<b>0,305</b>	<b>0,011</b>
Urolithin A sulfoglucuronide			
Urolithin B glucuronide			
Enterolactone glucuronide			
Urolithin C sulfate			
Urolithin A sulfate	<b>0,812</b>	<b>0,395</b>	<b>0,040</b>
3-Indolecarboxylic acid glucuronide	<b>0,945</b>	<b>0,306</b>	<b>0,002</b>
Hydroxyindoleacetic acid sulfate			
<i>N</i> -Acetylserotonin sulfate			

(Garcia-Aloy M et al. J Proteome Res, 2014)







**COCOA**

**INTERVENTION STUDY**

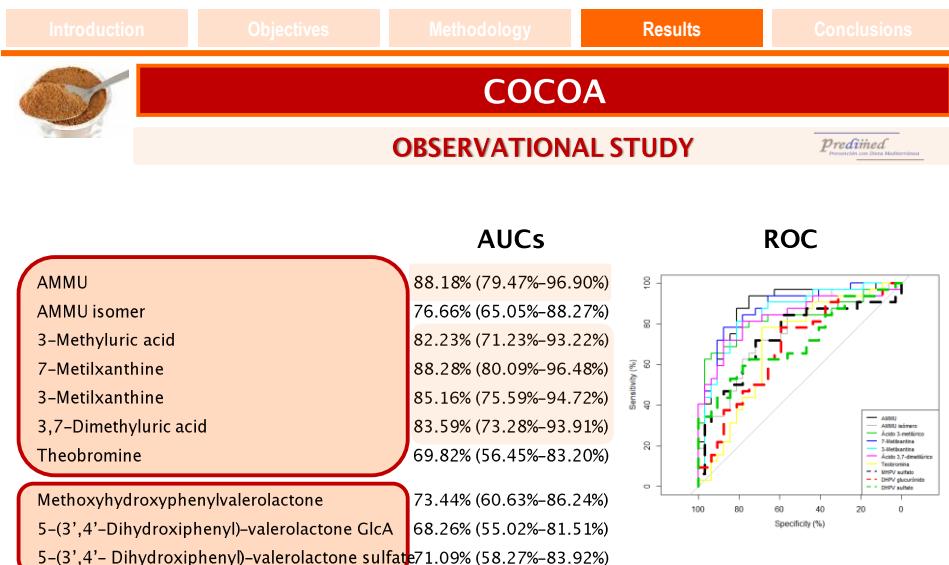
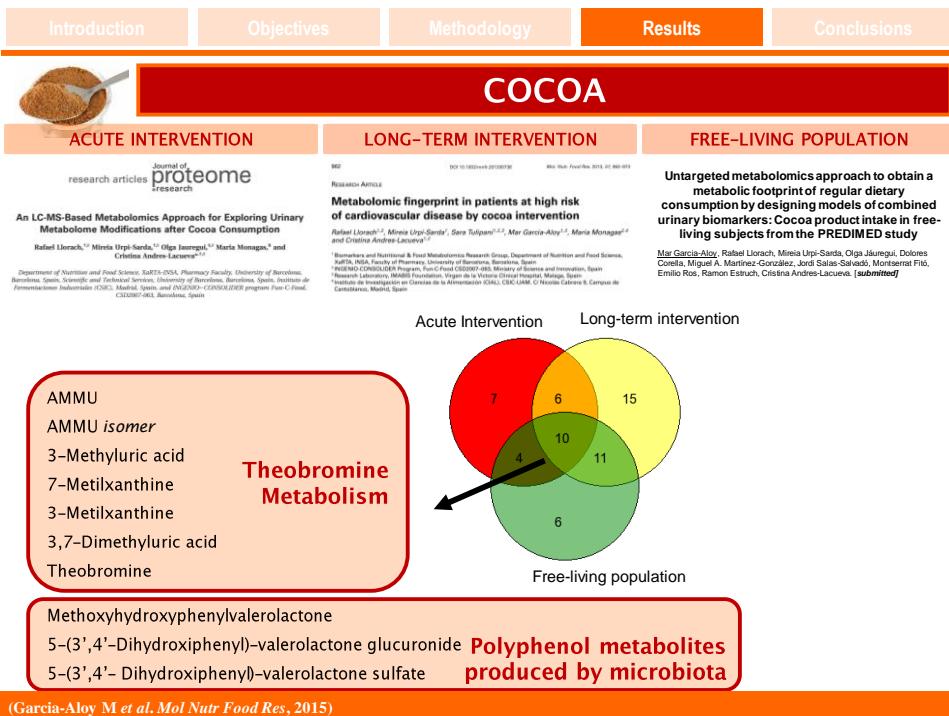


**OBSERVATIONAL STUDY**



RT (min)	DETECTED MASS (m/z)	ASSIGNATION	IDENTIFICATION	RT (min)	DETECTED MASS (m/z)	ASSIGNATION	IDENTIFICATION
0.87	199.0832/197.0691	[M + H] <sup>+</sup> /[M - H]	AMMU	0.63	151.0259	[M - H]	Xanthine
1.08	183.0493	[M + H] <sup>+</sup>	7-Methyluric acid	0.67	199.0816	[M + H] <sup>+</sup>	AMMU
1.24	197.0691/197.0701	[M + H] <sup>+</sup> /[M - H]	AMMU isomer	0.87	199.0785	[M + H] <sup>+</sup>	AMMU isomer
1.58	183.0516	[M + H] <sup>+</sup>	5-Methyluric acid	1.13	183.0509/181.0325	[M + H] <sup>+</sup> /[M - H]	3-Methyluric acid
2.05	167.0575	[M + H] <sup>+</sup>	7-Methylxanthine	1.37	167.0566	[M + H] <sup>+</sup>	7-Methylxanthine
2.47	162.0570/165.0429	[M + H] <sup>+</sup> /[M - H]	3-Methylxanthine	1.62	167.0597/165.0416	[M + H] <sup>+</sup> /[M - H]	3-Methylxanthine
2.80	197.0688/195.0526	[M + H] <sup>+</sup> /[M - H]	3,7-Dimethyluric acid				
3.37	181.0719	[M + H] <sup>+</sup>	Theobromine				
3.67	343.0684	[M - H]	Vanillic acid glucuronide	1.85	197.0678/195.0500	[M + H] <sup>+</sup> /[M - H]	3,7-Dimethyluric acid
3.85	226.0592/224.0592	[M + H] <sup>+</sup> /[M - H]	(Epi)catechin glucuronide	2.75	181.0707	[M + H] <sup>+</sup>	Theobromine
4.23	401.0990	[M - H]	HDHPVA glucuronide	3.73	401.1072	[M - H]	HDHPVA glucuronide
4.35	323.0909	[M + H] <sup>+</sup>	MHPV sulfate	3.90	415.1237	[M - H]	HMPVVA glucuronide
4.38	415.1270	[M - H]	HMPVVA sulfate	3.90	223.0925	[M + H] <sup>+</sup>	MHPV
4.87	385.1143/383.0995	[M + H] <sup>+</sup> /[M - H]	DHPV glucuronide	4.15	287.0229	[M - H - GlcA]	DHPV sulfoglucuronide
5.03	397.1165	[M - H]	MHPV glucuronide	4.20	383.1005	[M - H]	DHPV glucuronide
5.10	463.0584	[M + H] <sup>+</sup>	DHPV sulfoglucuronide	4.30	225.0736	[M - H]	HDHPVA
5.12	289.0365	[M + H] <sup>+</sup>	DHPV sulfate	4.37	305.0291	[M - H]	DHDHPVA sulfate
5.17	305.0291	[M - H]	HDHPVA sulfate	4.42	385.1105/383.0972	[M + H] <sup>+</sup> /[M - H]	DHPV glucuronide
5.45	397.1127	[M - H]	MHPV glucuronide	4.60	319.0495	[M - H]	HMPVVA sulfate
5.53	289.0379	[M - H]	DHPV sulfate	4.60	397.1101	[M - H]	MHPV glucuronide
5.72	287.0221	[M - H]	DHPV sulfate	4.70	367.0990	[M - H]	HPV glucuronide
6.12	289.0374/287.0188	[M + H] <sup>+</sup> /[M - H]	DHPV sulfate	5.22	289.0343	[M + H] <sup>+</sup>	DHPV sulfate
6.45	271.0309	[M - H]	HPVA sulfate	5.62	191.0678	[M - H - sulfato]	HPV sulfate
6.50	301.0416	[M - H]	HPV sulfate	6.54	289.0391	[M - H]	HPVA sulfate
7.12	289.0365	[M - H]	DHPV sulfate	6.64	273.0454	[M - H]	HPVA sulfate
7.17	273.0453	[M - H]	HPVA sulfate	1.88	170.0449	[M + H] <sup>+</sup>	Furoylglycine
0.62	140.0328	[M + H] <sup>+</sup>	Hydroxycinnamoyl-L-aspartic acid	4.72	261.0872	[M - H]	Cyclo(aspartyl-phenylalanyl)
2.83	169.0941	[M + H] <sup>+</sup>	Cyclo(propylalanyl)	4.73	281.1135/279.0943	[M + H] <sup>+</sup> /[M - H]	Aspartyl-Phenylalanine
3.08	151.1227	[M + H] <sup>+</sup>	3,5-Diethyl-2-methylpyrazine				
4.67	278.0698	[M - H]	N-(4'-Hydroxy-cinnamoyl)-L-aspartic acid				
5.04	262.0559	[M + H] <sup>+</sup>	N-(4'-Hydroxy-cinnamoyl)-aspartic acid				
5.22	262.0559	[M + H] <sup>+</sup>	4-(Cinnamoyl)-aspartic acid				
1.97	232.1547	[M + H] <sup>+</sup>	Butyrylcamitine				
2.28	290.1600	[M + H] <sup>+</sup>	Methylglutarylcarnitine	1.87	290.1500	[M + H] <sup>+</sup>	Methylglutarylcarnitine

(Llorach R et al. Mol Nutr Food Res, 2013; Garcia-Aloy M et al. Mol Nutr Food Res, 2015)





## COCOA

### MULTIMETABOLITE COMBINED MODELS

Predimed  
Prevención con Dieta Mediterránea

#### STEPWISE LOGISTIC REGRESSION

TRAINING SET

	Coefficient	Standard Error	p
--	-------------	----------------	---

AMMU

AMMU isomer

3-Methyluric acid

7-Metilxanthine	5,563	1,899	0,003
-----------------	-------	-------	-------

3-Metilxanthine

3,7-Dimethyluric acid

Theobromine

Methoxyhydroxyphenylvalerolactone

5-(3',4'-Dihydroxiphenyl)-valerolactone GlcA	4,081	1,559	0,009
--	-------	-------	-------

5-(3',4'- Dihydroxiphenyl)-valerolactone sulfate

(Garcia-Aloy M et al. Mol Nutr Food Res, 2015)



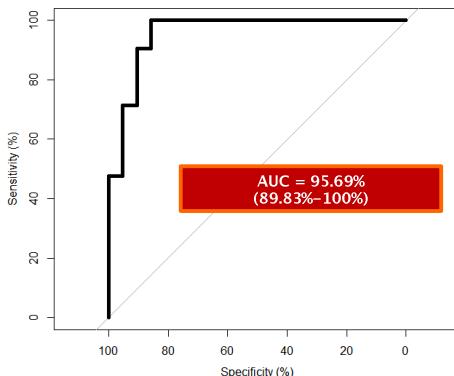
## COCOA

### MULTIMETABOLITE COMBINED MODELS

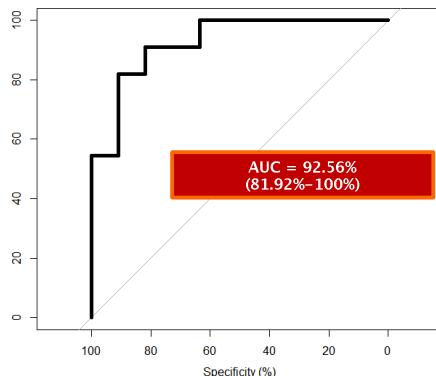
Predimed  
Prevención con Dieta Mediterránea

#### AUCs

TRAINING SET

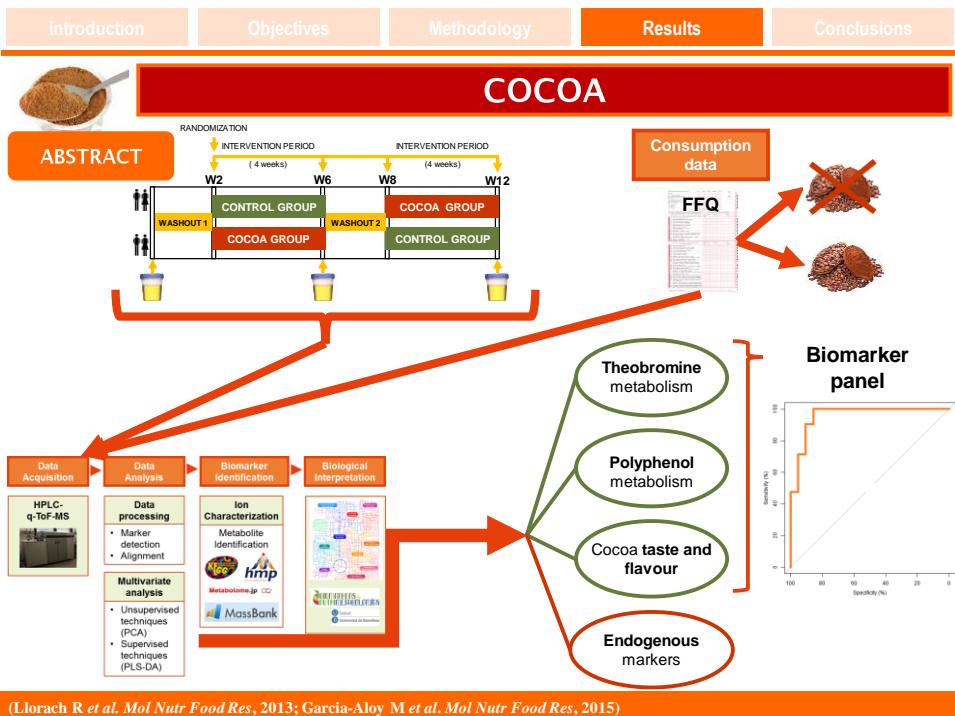


VALIDATION SET



90%-100% = excellent; 80%-90% = good; 70%-80% = fair; 60%-70% = poor; y 50%-60% = fail

(Garcia-Aloy M et al. Mol Nutr Food Res, 2015)



(Llorach R et al. Mol Nutr Food Res, 2013; Garcia-Aloy M et al. Mol Nutr Food Res, 2015)

- Introduction      Objectives      Methodology      **Results**      Conclusions
1. Metabolic footprint of daily consumption of **BREAD** is characterized by compounds from own cereal phytochemicals, such as **benzoxazinoids** and **alkylresorcinols** metabolites; by compounds produced by the **microbiota**, as the metabolites of the enterolactones, hydroxybenzoic acid and dihydroferulic acid; as well as other compounds such as pyrraline and 3-indolecarboxylic acid glucuronide. Furthermore, among consumers of whole-grain bread showed increased and decreased excretion of **2,8-dihydroxyquinoline glucuronide** and **acetylarginine**, respectively, which might be involved in the beneficial effects associated with the intake of bread previously observed in epidemiological studies.
  2. Metabolic footprint of regular consumption of **NUTS**, particularly **WALNUTS**, is characterized by markers of **fatty acid** metabolism, compounds derived from the metabolism of **ellagitannins** by the microbiota, as well as compounds of **tryptophan** and **serotonin** metabolic pathway. The importance of the identification of the latter class of compounds is in the role of serotonin in the regulation of energy balance.

Introduction	Objectives	Methodology	Results	Conclusions
--------------	------------	-------------	---------	-------------

- 3. Metabolic footprint of habitual consumption of **COCOA** is characterized by compounds of **theobromine** and **polyphenol** metabolism, as well as metabolites related to the **processing of cocoa**. Cocoa consumption has also been associated with reduced urinary excretion of metabolites related to the metabolism of **acylcarnitines** and **tyrosine sulfation**, which may be related to cardiovascular disease.
- 4. Many of the characterized biomarkers in clinical trials of nutritional intervention have been **replicated** in free-living subjects evaluated in observational conditions.
- 5. Analysis of stepwise logistic regression allows the **combination of different metabolites** with discriminatory capacity for consumption of certain foods that are characterized by being formed by compounds of different nature that might provide additional information.

Introduction	Objectives	Methodology	Results	Conclusions
--------------	------------	-------------	---------	-------------

- 6. The **predictive ability** of dietary exposure through the combined multi-metabolite models is improved compared to the ability of these compounds evaluated individually. The **combined models** could be useful in improving the accuracy in the assessment of dietary intake.
- 7. The **nutrimetabolomics** allows us to reveal possible **mechanisms of action** to explain the effect of diet observed in epidemiological studies and, thus, contribute to the generation of new hypotheses in the field of food and health.

--	--	--	--	--

