

XXII Congress, European Food Chemistry Belgrade, Serbia, June 14-16, 2023



Biocompounds from mushroom aqueous and polysaccharide extracts

Danijel D. Milinčić^{1*}, Jovana Petrović², Jasmina Glamočlija², Uroš Gašić², Ana Doroški¹, Aleksandar Kostić¹, Slađana Stanojević¹, Mirjana B. Pešić¹

¹University of Belgrade, Faculty of Agriculture, Chair of Chemistry and Biochemistry, Nemanjina 6, 11080 Belgrade, Serbia

² Institute for Biological Research "Siniša Stanković", National Institute of the Republic of Serbia, University of Belgrade, Bulevar Despota Stefana 142, 11060 Belgrade, Serbia

INTRODUCTION

The application of mushrooms for medicinal purposes has a long history, primarily due to its therapeutic properties. Today, mushrooms are often used as functional food or natural sources in the development of various nutraceuticals. Using advanced instrumental techniques, it was shown that mushrooms are a good source of highly valuable polysaccharides (i.e., glucans), sterols (i.e., ergosterol), different antioxidants, proteins and peptides. However, due to the great diversity of fungi, additional research in this area should be performed.

* <u>danijel.milincic@agrif.bg.ac.rs</u>

MATERIAL AND METHODS

Mushroom extracts were prepared according to procedure previously desribed by Popović Minić (2023)[1]. Lyophilised mushroom powder was extracted with 80% methanol containing 0.1% HCl, after which the suspension was filtered through 0.45µm filters and used for further chromatographic analysis by UHPLC-QToF-MS. Chemical characterization of mushroom biomolecules was performed using exact mass (m/z) and MS2 fragment ions of each detected compound and their retention times.

AIM

The aim of this study is to analyze biocompounds from polysaccharides and aqueous extracts of two different mushrooms (A. bisporus and A. aegerita).



RESULTS AND DISCUSSION

The identified compounds represented four structurally distinct groups: 1) organic acids and their derivatives (7 compounds); 2) phenolic acids and their derivatives (11 compounds); 3) esters (28 compounds); and 4) other organic compounds (Gibberellin A1). Based on the obtained results, the differences between the tested samples can be clearly observed. In A.bisposrus and A.aegerita polysaccharide extracts only few organic acids and esters were detected, while phenolics and majority of esters were not recorded. On the other hand, the presence of organic acids, phenolic acids, esters and their derivatives was confirmed in both aqueous extracts. The highest number of detected compounds (as many as 41 compounds) was detected in the aqueous extract of A. aegerita. Among organic acids, fumaric, malic and citric acids were detected in all the mushroom extracts, whereas *p*-hydroxybenzoic *m*-hydroxy-hydrocinnamic acid, sinapic acid, 2acid, (pentanoyloxy)benzoate, and 3-(11-hydroxyundecoxy) benzoate were detected among phenolic acids and their derivatives in aqueous extracts of both mushrooms. Regarding detected esters, following compounds were identified in the tested samples: 8carboxyoctanoate, 3-(octyloxy)-3-oxopropanoate, 9,12,13trihydroxyoctadecenoate, 13-hydroxy-9,11-octadecadienoate.

Compounds name	ABP	ABW	AAP	AAV
Organic acids and their o	derivatives			
Fumaric acid	+	+	+	+
Malic acid	+	+	+	+
Citric acid	+	+	+	+
Succinic acid	+	+		+
e-[4-(2-Acetyl-6-acetyloxyundecyl)phenoxy]acetate				+
Pimelic acid (6-Carboxyhexanoate)		+		+
Nono(2-ethylhexyl)maleate				+
Phenolic acids and der	rivatives			1
,4-Dihydroxybenzoic acid		+		
o-Hydroxybenzoic acid		+		+
-Methoxybenzoic acid				+
,4-Dimethoxybenzoate				+
Coumaric acid isomer I				+
n-Hydroxy-hydrocinnamic acid		+		+
inapic acid		+		+
coumaric acid isomer II				+
-(Pentanoyloxy)benzoate		+		+
-[3-(2-Methylprop-2-enoyloxy)propyl]benzoate				+
-(11-Hydroxyundecoxy)benzoate		+		+
Esters				· ·
		.		
,6-dioxo-6-phenylhexa-3-enoate	+	+	+	
Aethylmalonic acid monoethyl ester		+		+
-Hydroxy-5-methoxy-3-methyl-5-oxopentanoate		+		+
,,6-Dioxoheptanoate		+		+
D-Xylobionate		+		
1,7-Dioxo-7-propoxyheptanoate				+
)-Carboxy-6-hydroxynonanoate		+		
,2-Benzenedicarboxylicacid, 1-(5-carboxy-2-ethylpentyl)ester				+
3-Carboxyoctanoate	+	+	+	+
I-(Acetyloxymethyl)-6-hydroxyhexanoate				+
Nono(2-hydroxyethyl)sebacate	+			
6-(Hexyloxy)-6-oxohexanoate				+
-(3-Hydroxy-2,2-dimethylpropoxy)-9-oxononanoate				+
yclohexanepropanoate		+		+
-Isopropenyl-6-oxoheptanoate				
-Methoxy-9-oxononanoate		+	+	+
-Cyclohexyl-3-ethoxy-3-oxopropanoate		+		+
-Oxononanoate	+			+
-Hydroxy-3-isopropenylheptanoate				+
-(Octyloxy)-3-oxopropanoate	+	+	+	+
,12,13-Trihydroxyoctadecenoate	+	+	+	+
,8,17-Trihydroxy-4,9,11,13,15,19-docosahexaenoate				+
9S,10E,12Z,15Z)-9-Hydroperoxy-10,12,15-octadecatrienoate		+		+
,10-Dihydroxy-12-octadecenoate				+
9Z,11E,13S)-13-Hydroperoxy-9,11-octadecadienoate		+		+
9E)-18-Hydroxy-9-octadecenoate		+		+
10E,12Z)-9-Oxo-10,12-octadecadienoate		+		+
3-Hydroxy-9,11-octadecadienoate	+	+	+	+
Other organic comp	ounds			
Jibberellin A1				+

CONCLUSION

The estimated profiles of biocompounds present in mushroom extracts can contribute to the further understanding of their antioxidant and biological properties.

[1] D. A. Popović Minić, D. D. Milinčić, S. Kolašinac, V. Rac, J. Petrović, M. Soković, N. Banjac, J. Lađarević, B. B. Vidović, A. Ž. Kostić, V.B. Pavlović, M.B. Pešić, Food Chemistry, 402 (2023) 134299.

For further information please contact: <u>danijel.milincic@agrif.bg.ac.rs</u>



This research was supported by the Science Fund of the Republic of Serbia, #GRANT No.



from grape pomace and edible mushrooms-FUNPRO.

5