CHAPTER 4

YELLOW DISCOLORATION OF CUTTLEFISH (SEPIA PHARAONIS) LIPOSOME SYSTEM AS INFLUENCED BY LIPID OXIDATION

4.1 Abstract

Lipid oxidation, discoloration, loss of amine groups and pyrrolization of cuttlefish liposome systems in the presence of FeCl₃ and ascorbic acid were studied. Thiobarbituric acid reactive substances (TBARS) and b*-value of cuttlefish liposomes increased with a coincidental decrease in amino groups when the incubation temperatures (0, 4, 25 and 37 °C) and incubation times (0-24 h) were increased (p<0.05). As lipid oxidation and yellow pigment formation in the cuttlefish liposome preceded, a loss of amine groups and pyrrolization were also detected. Effects of FeCl₃ and ascorbic acid at different concentrations on TBARS production, b*-value, loss of amine groups and pyrrolization of cuttlefish liposome were also investigated. Both FeCl₃ and ascorbic acid showed prooxidative effects in cuttlefish liposome in a concentration dependent manner. Sodium chloride (0-2%) reduced TBARS, b*-value and pyrrole compounds. These results suggest a positive correlation between lipid oxidation the development of yellow pigments in cuttlefish phospholipids.

4.2 Introduction

Lipid oxidation mainly causes the rancidity in foods and different lipid oxidation products are able to modify different food components. Chemical reactions of oxidized lipids with amines, amino acids and proteins have received considerable attention because they are associated with changes in functional properties, nutritive value, flavor, and color of food (Narwar, 1996; Xiong, 2000; Pokorny and Kolakowska, 2002). Carbonylic lipid oxidation products, particularly aldehydes, can react with amine groups of proteins through the formation of Schiff bases. Those intermediates can further react with another aldehyde molecule, forming
aldolization products (Korczak et al., 2004). Conjugated double bond formation induced by aldolization causes the production of pigments (Hidalgo and Zamora, 1993). Pyrroles formed in the reaction between oxidized lipid and proteins are important precursors of both color and fluorescence compounds (Hidalgo et al., 2005). The resulting products of reaction between oxidized lipid and protein are yellow, red or brown (Kikugawa et al., 1984). Our previous work demonstrated that the yellow color intensity increased rapidly with increasing production of TBARS in the phospholipids of squid and egg yolk lecithin and yellow pigment formation correlated with loss of primary amine groups (Thanonkaew et al., 2006b).

Frozen cuttlefish production and consumption is increasingly. Though the microbiological deterioration was effectively prohibited by frozen storage, various chemical reactions still take place. Yellow pigment formation sometimes occurs during frozen storage of cuttlefish, accompanied by development of rancid odor (Thanonkaew et al., 2006a). Lauritzen and Martinsen (1999) reported that the yellow/brown color was correlated with lipid oxidation of cod fillet during salting. During frozen storage of Norwegian spring-spawning herring for up to 9 weeks, there was an increase in TBARS and peroxide values along with an increase in b*- value (Hame et al., 2003).

Cuttlefish muscle contained very high phospholipid content (Thanonkaew et al., 2006c). Those membrane phospholipids have a higher content of highly polyunsaturated fatty acids than do the neutral lipids. Additionally, the membrane phospholipids exist primarily in the form of a bilayer with a large surface area (Huang et al., 1993). As a consequence, cuttlefish phospholipids are susceptible to oxidation. Since phospholipids contain amine groups, their oxidation can lead to aldehyde-amine interactions that produce color. The objective of this study was to investigate the effect of lipid oxidation on the formation of yellow pigments in a cuttlefish phospholipid liposome system.

4.3 Materials and Methods

Chemicals
Butylated hydroxytoluene (BHT), L-ascorbic acid, \( \rho \)-dimethylamino-benzaldehyde and Triton X-100 were purchased from Sigma Chemical Co., (St. Louis, MO, USA). Ferric (III) chloride, and 2,4,6-trinitrobenzenesulfonic acid were obtained from Wako Pure Chemical Industries, Ltd (Tokyo, Japan). Hydrochloric acid, methanol, chloroform, sodium dodecyl sulfate (SDS) monopotassium dihydrogen phosphate and dipotassium hydrogenphosphate were purchased from Merck (Darmstadt, Germany). Thiobarbituric acid (TBA) was procured from Fluka (Buchs, Switzerland).

**Cuttlefish collection and preparation**

Cuttlefish (*Sepia pharaonis*) with the size of 6-10 cuttlefish/kg, caught by cast net from the Songkhla coast along the Gulf of Thailand and off-loaded 12-24 h after capture, were purchased from a dock in Songkhla. Cuttlefish were placed in ice with a sample/ice ratio of 1:2 (w/w) with the temperature range of 0-1 °C and transported to the Department of Food Technology, Prince of Songkla University within 1 h. The cuttlefish were deskinned and eviscerated. The cuttlefish were then washed with tap water and kept in ice during preparation.

**Preparation of cuttlefish liposome**

Cuttlefish lipids were extracted as described by Bligh and Dyer (1959). Liposomes were prepared from the cuttlefish lipid according to the method of Decker and Hultin (1990a). The cuttlefish lipids (5 mg/mL) were dispersed in 25 mM potassium phosphate buffer containing 0.12 M KCl, pH 7.2 with a homogenizer (Model RW 20, IKA Laboratechnik, Salengor, Malaysia) at a speed of 300 rpm for 5 min, followed by sonication (35% amplitude with 5 sec repeating cycle using High Intensity Ultrasonic (Digital Sonifier 450, Branson, Denberg, CT, USA) in an ice bath for 30 min. The suspension was referred to as “cuttlefish liposome system; CLS”.

**Lipid oxidation of cuttlefish liposome systems**
Lipid oxidation in CLS was accelerated with a nonenzymatic iron redox cycling system. The reaction medium contained NaCl (0-2%) ascorbic acid (0-200 µM), FeCl₃ (0-200 µM) and 5 mg lipid in 25 mM potassium phosphate buffer containing 0.12 M KCl pH 7.2. All reagents were prepared fresh and added to the assay systems within 30 min. CLS was incubated at different temperatures (0 °C: an ice bath, 4 °C: cold room, 25 °C: ambient temperature and 37 °C: shaking incubator, Unimax 1010 DT, Heidolph, Germany). All CLS samples were analyzed for TBARS and color. CLS incubated at 37 °C were also analyzed for free amine groups and pyrrole compounds.

**Determination of lipid oxidation**

Lipid oxidation was monitored by measuring thiobarbituric acid reactive substances (TBARS) according to the procedure of McDonald and Hultin (1987) with a slight modification. Thiobarbituric acid (TBA) stock solution consisted of 15% trichloroacetic acid (w/v) and 0.375% TBA (w/v) in 0.25 M HCl. To 100 mL of TBA stock solution, 3 mL of 2% butylated hydroxytoluene (BHT) in ethanol was added. CLS (1.0 mL) was added to 2 mL of the TBA/BHT mixture, vortexed, heated in a boiling water bath for 15 min, cooled to room temperature and centrifuged at 1600 xg for 20 min. The absorbance of supernatant was measured at 532 nm and the results were reported as µmol TBARS/mg liposome lipid. TBARS concentrations were determined from a malonaldehyde standard curve produced from 1, 1, 3, 3-tetraethoxypropane.

**Determination of free amine groups**

Free amino groups were determined using a modified spectroscopic method (Kubo et al., 2005). CLS was diluted (1:4) with 5% Triton X-100 and incubated at room temperature for 30 min. Diluted sample (1.5 mL) was then added to 30 µL of 100 mM 2, 4, 6-trinitrobenzenesulfonic acid (TNBS). Sample was incubated at room temperature for 1 h and the formation of the resulting trinitrophenyl derivatives were detected spectrophotometrically at 420 nm with UV-visible spectrophotometer (UV-1601, Shimadzu, Kyoto, Japan). A blank was
prepared in the same manner, except that the phosphate buffer was used instead of CLS. Concentrations were calculated from a standard curve prepared with glycine.

Measurement of phospholipid pyrrolization

Phospholipid pyrrolization was used as an index of non-enzymatic browning as described by Hidalgo et al. (2005). CLS was diluted (1:1) with 25 mM phosphate buffer containing 3% SDS. The diluted sample (1 mL) was reacted with 160 µL of 0.134 M Ehrlich reagent. The reagent was prepared by suspending 200 mg of ρ-dimethylamino benzaldehyde in 2 mL of ethanol and adding 8 mL of 1.25 N HCl. The resulting solution was incubated at 45 °C for 30 min and the absorbance was measured at 570 nm. A blank was prepared in the same manner but the phosphate buffer was used instead of CLS.

Color measurement

Color was measured using a colorimeter (Hunter Lab, Model Color Flex, Virginia, USA) and reported using the CIE system color profile of L*, a* and b*-values.

Statistical analysis

Completely randomized design (CRD) was used in this study. All experiments were run in triplicate. Statistic analysis was performed using one-way analysis of variance (ANOVA). Mean comparison was carried out using Duncan’s multiple range test (Steel and Torrie, 1980).

4.4 Results and Discussion

Effect of temperature and time on the changes of cuttlefish liposome system
In the presence of 200 µM ascorbate and 50 µM iron, TBARS values of CLS increased with increasing temperatures and times (p<0.05) (Figure 17). Figure 18 shows the discoloration of CLS incubated at different temperatures and times in the presence of 200 µM ascorbate and 50 µM iron. CLS had an increased b*-value when the temperature and incubation time increased (p<0.05). No marked changes in a*-value were observed within the first 10 h of incubation at all temperatures tested. Thereafter, a*-value decreased, particularly for CLS incubated at 37 °C for 24 h. L*-value decreased slightly within 2-5 h, with no changes thereafter. Not surprisingly, both lipid oxidation and yellow pigment formation were more pronounced at higher temperature since temperature is an important factor in lipid oxidation and browning in foods.

Figure 19 shows that TBARS formation and changes in b*-value occurred over a similar time period in the presence of 200 µM ascorbate and 50 µM iron suggesting that lipid oxidation products could be involved in the formation of yellow pigments. Interactions between phospholipids and lipid oxidation products can be monitored by the loss of free amines (Hidalgo et al., 2004; Kubo et al., 2005).

Figure 17. Formation of thiobarbituric acid reactive substances (TBARS) in liposomes made from cuttlefish lipids (5 mg lipid/mL) in the presence of 50 µM FeCl₃ and 200 µM ascorbic acid during incubation at different temperatures for 24 h. Error bars indicate standard deviations from triplicate determinations.
Pyrroles formed in the reaction of oxidized lipids with protein are important precursors of both brown and fluorescing compounds (Zamora et al., 2000) therefore they were also measured to determine interactions between lipid oxidation products and phospholipid amines. Simultaneously with TBARS and yellow pigment formation, free amines decreased and pyrrole compounds were formed in the presence of 200 µM ascorbate and 50 µM iron suggesting that lipid oxidation products were reacting with phospholipid amines to produce yellow pigments. These results were in agreement with our previous work on squid microsomes, squid liposomes and egg yolk lecithin liposomes, which yellow pigment formation correlated with the loss of the amine groups (mainly from phospholipids) and the formation of pyrrole compounds (Thanonkaew et al., 2005 and 2006b).

During oxidation of lipids, lipid hydroperoxides are degraded to carbonyl compounds such as aldehydes and ketones (Khayat and Schwall, 1983). Among these carbonyls, aldehydes posses the pronounced ability to form Schiff base adducts with amine groups (Korczak et al., 2004). Upon rearrangement of the Schiff-base products, polymerization can occur to produce yellow-brown pigments. The amines in phospholipids such as phosphatidylethanolamine have been shown to participate in nonenzymatic browning reactions in vitro (Zamora et al., 2005). Kikugawa et al. (1984) reported that the interaction between primary amines and malonaldehyde or/and monofunctional aldehydes produced yellow pigments. 4-Hydroxynonenal will covalently attach to aminophospholipids to form Schiff base adducts and cyclic pyrroloidation products (Guichardant et al., 1998).
Figure 18. Changes in L* (A), a* (B) and b*(C)-values in liposomes made from cuttlefish lipids (5 mg lipid/mL) in the presence of 50 µM FeCl₃ and 200 µM ascorbic acid during incubation at different temperatures for 24 h. Error bars indicate standard deviations from triplicate determinations.

Figure 19. Thiobarbituric acid reactive substances (TBARS) formation and yellow pigment formation (b*-value; A), the loss of amine groups (B) and the formation of pyrrole compounds (C) in liposomes made from cuttlefish lipids (5 mg lipid/ml) in the presence of 50 µM FeCl₃ and 200 µM ascorbic acid during incubation at 37 °C for different times. Error bars indicate standard deviations from triplicate determinations.

Effect of FeCl₃ and ascorbic acid on the changes of cuttlefish liposome system
Ferric state ($\text{Fe}^{3+}$) can be reduced by ascorbic acid to produce the prooxidative ferrous state ($\text{Fe}^{2+}$) of iron. The ferrous state of iron accelerates lipid oxidation by breaking down hydrogen and lipid peroxides to reactive free radicals via Fenton type reaction (Dunford, 1987). TBARS formation in CLS was determined as a function of different FeCl$_3$ and/or ascorbic acid concentrations (0, 50, 100, and 200 $\mu$M) after incubation at 37°C for 24 h (Figure 20). TBARS formation increased in CLS with increasing FeCl$_3$ ($p<0.05$) when ascorbate was held constant at 200 $\mu$M. TBARS value of CLS in the presence of 200 $\mu$M FeCl$_3$ was approximately 8-fold greater than CLS without FeCl$_3$. When different concentrations ascorbic acid was used at a FeCl$_3$ concentration of 50 $\mu$M, a marked increase in TBARS was observed from 0 to 50 $\mu$M ascorbate with little further increase in TBARS from 100-200 $\mu$M ascorbate. Yellow pigment ($b^*$-value, Figure 20B), amines (Figure 20C) and pyrrole compounds (Figure 20D) also changed when FeCl$_3$ and ascorbate were increased from 0 to 50 $\mu$M. However, little further change in $b^*$-value, amines and pyrrole compounds were observed when iron or ascorbate were increased from 50 to 200 $\mu$M with the exception of amines which continued to decrease with increasing iron concentrations (Figure 20C).

**Effect of NaCl on the changes of cuttlefish liposome system**

NaCl is one of the most important additives used for improving texture of cephalopods including cuttlefish. Table 10 shows the effect of NaCl on TBARS formation, $b^*$-value and pyrrolization in CLS in the presence of 50 $\mu$M ascorbate and 50 $\mu$M FeCl$_3$ after 24 h of incubation at 37°C. NaCl by itself (1.0%) had no pronounced effect on the formation of TBARS and pyrrole compounds but decreased $b^*$-value in CLS. NaCl (0.2-2.0%) in the presence of iron and ascorbate reduced TBARS and $b^*$-value and pyrrolization with inhibition increasing with increasing NaCl concentrations compared to iron and ascorbate alone. The result indicated that NaCl was inhibiting iron-promoted oxidation in CLS. Sodium chloride has been reported to inhibit lipid oxidation in emulsion (Mei et al., 1997) and liposomes (Arnold et al., 1991). Reduction of iron-catalyzed oxidation by NaCl could be due to the ability of sodium to displace iron from the surface of the negatively charged phospholipid lipid bilayer (Mei et al., 1997). Iron displacement would decrease iron-lipid interactions and thus decrease oxidation rates. In
addition, chloride is able to form complexes with iron that decrease iron’s prooxidative activity (Osinchak et al., 1992). These results, suggest that NaCl could be used to help control lipid oxidation and discoloration in cuttlefish products.

**Figure 20.** Effect of FeCl₃ and ascorbic acid concentrations on the formation of thiobarbituric acid reactive substances (TBARS; A), yellow pigments formation (b*-value; B), loss of amine groups (C) and pyrrolization (D) in liposomes made from cuttlefish lipids (5 mg lipid/mL) during incubation at different temperatures for 24 h. To study the effect of FeCl₃ or ascorbic acid concentrations, one reagent was fixed at 200 µM,
while varying the concentration of another. Error bars indicate standard deviations from triplicate determinations.

**Table 10.** Effect of sodium chloride on thiobarbituric acid reactive substances (TBARS) formation, b*-value and pyrrole compounds of cuttlefish liposome systems

<table>
<thead>
<tr>
<th>Sample</th>
<th>TBARS (µmol TBARS/mg lipid)</th>
<th>b*-value (Abs 570)</th>
<th>Pyrrole (Abs 360)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Control</td>
<td>0.952±0.010e</td>
<td>6.791±0.035d</td>
<td>0.100±0.001e</td>
</tr>
<tr>
<td>2. 1% NaCl</td>
<td>0.951±0.056e</td>
<td>2.733±0.021d</td>
<td>0.093±0.001f</td>
</tr>
<tr>
<td>3. 50 µM ASC+50 µM FeCl₃</td>
<td>6.455±0.073a</td>
<td>15.443±0.055a</td>
<td>0.150±0.003a</td>
</tr>
<tr>
<td>4. 50 µM ASC+50 µM FeCl₃+0.2% NaCl</td>
<td>3.255±0.075b</td>
<td>11.317±0.020b</td>
<td>0.128±0.001b</td>
</tr>
<tr>
<td>5. 50 µM ASC+50 µM FeCl₃+0.5% NaCl</td>
<td>2.342±0.077c</td>
<td>8.337±0.006d</td>
<td>0.105±0.001c</td>
</tr>
<tr>
<td>6. 50 µM ASC+50 µM FeCl₃+1.0% NaCl</td>
<td>1.606±0.099d</td>
<td>5.020±0.066e</td>
<td>0.106±0.014d</td>
</tr>
<tr>
<td>7. 50 µM ASC+50 µM FeCl₃+2.0% NaCl</td>
<td>1.449±0.057e</td>
<td>4.070±0.035f</td>
<td>0.104±0.001de</td>
</tr>
</tbody>
</table>

ASC: Ascorbic acid. Values are given as mean ± SD from triplicate determinations. Values in the same column with different superscripts are significantly different (p<0.05).

**4.5 Conclusion**
Cuttlefish lipids dispersed into a liposome system were susceptible to lipid oxidation in the presence of the prooxidants iron and ascorbic acid with susceptibility increasing with increasing temperature. Lipid oxidation products derived from the cuttlefish lipids in the liposomes could react with the amine groups of phospholipids to form complexes with yellow pigmentation. NaCl was able to reduce lipid oxidation as well as yellow discoloration in the liposome system suggesting that NaCl might be a useful preservative to inhibit discoloration of cuttlefish products.