

### TOCOPHEROL AND TOCOTRIENOL CONTENTS IN THE SEA BUCKTHORN BERRY BEVERAGES IN BALTIC COUNTRIES: IMPACT OF THE CULTIVAR

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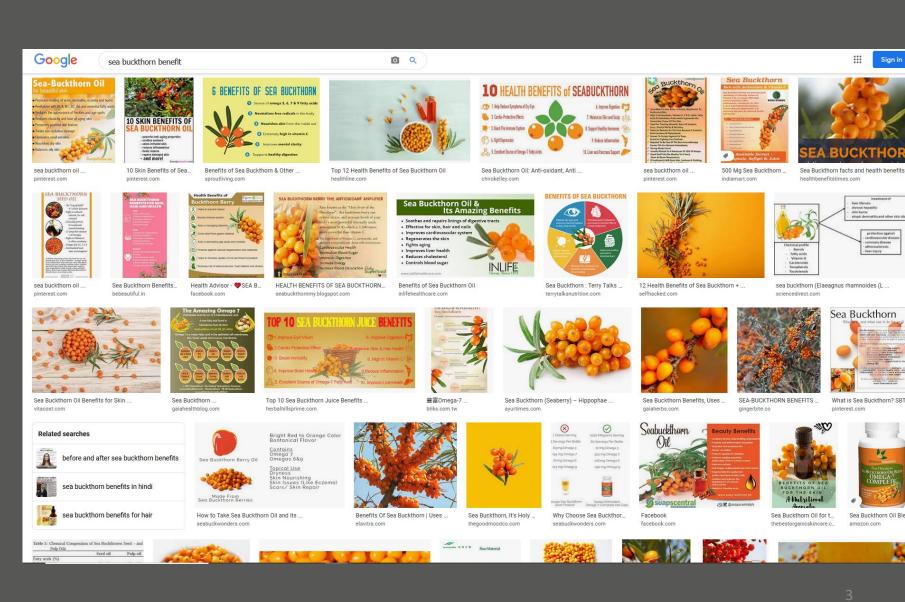
### **Content of the presentation**

Introduction
Material and methods
Results
Recommendations for manufacturers

## Introduction - sea buckthorn benefit

- Excellent source of polyunsaturated fatty acids;
- □ Cardio-protective effect;
- Boost the immune system;
- □ Help reduce symptoms of dry eye;
- □ Improve digestion;
- Liver and pancreas support;
- □ Fight depression;
- Support healthy hormones;

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Sea Buckthorn Oil Blen

amazon.com

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### **Introduction - Tocopherols**

Tocopherol and tocotrienol homologues (tocochromanols) are bio-compounds with a lipophilic nature and unique physico-chemical properties (e.g. important antioxidants in biological systems) and biological activity (vitamin E).

Vitmin E is essential for the proper physiological functioning of human systems such as neural, vascular, musculoskeletal and reproduction.

- To date, it is believed that tocotrienols may help to prevent against cancer, diabetes, neurodegenerative and cardiovascular diseases.
- The Recommended Daily Allowance (RDA) of vitamin E for adult women and men was originally set at 8 and 10 mg in 1989 respectively.

However, the value has been raised for both adult men and women to 15 mg in 2005.

## Introduction – Beverage industry

The juice and nectar are the main product manufactured from sea buckthorn berries! The second most important product since ancient times is **oil**.

- The richest food products with tocochromanols are traditional and unconventional plant oils;
- During the sea buckthorn juice production, part of the oil can be removed from the juice and may be used for other purposes.
- As the world market of food and beverage products expands daily, the nutritional value on the label is becoming highly important.



### **Introduction - The nutrition label**

REGULATION **(EU) No 1169/2011** OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL (of 25 October 2011) on the provision of food information to consumers.....

Nutrition Information	Per 10	Da						
1	%Reference Intake RI							
Energy	485 kJ / 117 ko	al 6% RI						
Fat	8 g	11% RI						
Of which Saturates	3,7 g	19% RI						
Carbohydrate	9 g	3% RI						
Of which Sugars	8 g	9% RI						
Protein	1,4 g	3% RI						
Salt	0,02 g	0% RI						
Vitamin C	14,81 mg	19% RI						
Salt content is exclusively due to the presence of naturally occurring sodium. Reference intake of an average adult (8 400 kJ / 2 000 kcal)								
INGREDIENTS: Mandarin Oranges (37.9%), Light Whipping Cream (Milk), Pears (12.4%), Peaches (7.7%), Thompson Seedless Grapes (7.6%), Apple (7.5%), Banana (5.9%), English Walnuts (Tree Nuts)								

**USA** - The Nutrition Facts label on packaged foods was <u>updated in 2016</u> to reflect updated scientific information, including information about the link between diet and chronic diseases, such as obesity and heart disease.

#### Current Label

Controlling

authorities...

#### **New Label**

Servings Per Co Amount Per Servi			_		8 servings per container Serving size 2/3 cup	(55g)
Calories 230	Ca	ories fron	Fat 72	2	Amount per serving	
		% Dail	y Value*		Calories 2	230
Total Fat 8g			12%			
Saturated Fat	1g		5%			y Value*
Trans Fat 0g				3	Total Fat 8g	10%
Cholesterol 0	mg		0%		Saturated Fat 1g	5%
Sodium 160mg	)		7%		Trans Fat 0g	
Total Carboh	ydrate 37	g	12%	1	Cholesterol 0mg	0%
Dietary Fiber	4g		16%		Sodium 160mg	7%
Sugars 12g					Total Carbohydrate 37g	13%
Protein 3g					Dietary Fiber 4g	14%
					Total Sugars 12g	
Vitamin A			10%	4	Includes 10g Added Sugars	20%
Vitamin C			8%	1	Protein 3g	
Calcium			20%		- Totom og	
ron			45%	5	Vitamin D 2mcg	10%
Percent Daily Value Your daily value may					Calcium 200mg	15%
your calorie needs.	Calories:	2.000	2,500		Iron 8mg	45%
Total Fat	Less than	65g	80g		Potassium 235mg	6%
Sat Fat	Less than	20g 300mg	25g 300mg	_	- caucian coonig	070
Sodium Total Carbohydrate Dietary Fiber	Less than	2,400mg 300g 25g	2,400mg 375g 30g	6	* The % Daily Value (DV) tells you how much a a serving of food contributes to a daily diet. 2, a day is used for general nutrition advice.	

### The aim of the study, materials

The aim of this study was to investigate the concentration range of tocopherol and tocotrienol homologues in the sea buckthorn berry beverages.

#### Materials:

- 28 different products commercially available in Baltic countries;
- Additionally, the tocochromanol content was compared with juices prepared in lab-scale from 6 various cultivars ('Avgustinka', 'Botanicheskaya Lubitelskaya', 'Prozrachnaya', 'Luchistaya', 'Mary', 'Tatyana') of sea buckthorn (*Hippophae rhamnoides* L.) berries grown in Latvia.



 $\Box$  Four homologues (α, β,γ and δ) of tocopherol and tocotrienol standards;

Characterization of tocopherols and tocotrienols via RP-HPLC/FLD;

The antioxidant activity - DPPH assay.

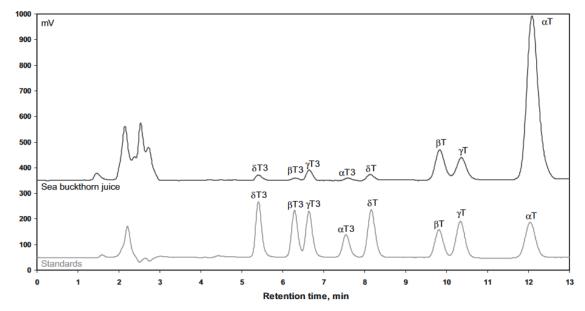


Figure 1. Chromatogram of the tocochromanols separated by RP-HPLC/FLD method in sea buckthorn (*Hippophae rhamnoides* L.) juice and standards.  $\alpha T$ ,  $\beta T$ ,  $\gamma T$ ,  $\delta T$  and  $\alpha T3$ ,  $\beta T3$ ,  $\gamma T3$ ,  $\delta T3$  are individual homologues of tocopherols and tocotrienols, respectively.

Tocopherol and tocotrienol homologues content in the sea buckthorn (*Hippophae rhamnoides* L.) berry beverages commercially available in three Baltic countries, (mg L<sup>-1</sup>)

Samples	n	a-T	b-T	g-T	d-T	a-T3	b-T3	g-T3	d-T3	Total T+T3
Location of the purchased product in the market										
Lithuania	6									
mean		24.76 ± 24.13	1.91 ± 2.02	1.03 ± 1.27	0.18 ± 0.28	0.41 ± 0.41	0.06 ± 0.09	0.66 ± 0.68	0.31 ± 0.30	29.32 ± 28.77
range		0.25 – 46.47	0.00 – 4.59	0.00 – 3.27	0.00 – 0.73	0.00 – 0.96	0.00 – 0.24	0.00 – 1.60	0.00 – 0.70	0.25 – 62.71
Latvia	10									
mean		30.32 ± 23.36	2.28 ± 1.79	0.94 ± 0.81	0.19 ± 0.16	0.84 ± 0.79	0.08 ± 0.06	1.00 ± 0.88	0.36 ± 0.19	36.01 ± 27.18
range		2.02 – 64.53	0.06 – 4.76	0.02 – 2.10	0.01 – 0.44	0.04 – 2.26	0.00 – 0.15	0.05 – 2.46	0.08 – 0.66	2.29 <b>–</b> 75.90
Estonia	12									
mean		21.64 ± 18.57	1.49 ± 1.47	0.63 ± 0.67	0.15 ± 0.10	0.33 ± 0.27	0.13 ± 0.05	0.53 ± 0.38	0.20 ± 0.11	25.10 ± 21.43
range		4.58 – 59.09	0.04 – 4.21	0.02 – 1.95	0.04 – 0.33	0.02 – 0.85	0.04 – 0.25	0.04 – 1.22	0.08 – 0.37	5.60 – 67.67

Tocopherol and tocotrienol homologues content in the sea buckthorn (*Hippophae rhamnoides* L.) berry beverages commercially available in three Baltic countries, (mg L<sup>-1</sup>)

Nectar*	14	a-T	b-T	g-T	d-T	a-T3	b-T3	g-T3	d-T3	Total T+T3
mean		6.83 ± 5.59	0.36 ± 0.48	0.31 ± 0.59	0.08 ± 0.12	0.13 ± 0.13	0.06 ± 0.05	0.21 ± 0.17	0.15 ± 0.12	8.11 ± 6.85
range		0.25 – 20.80	0.00 – 1.74	0.00 – 2.10	0.00 – 0.44	0.00 – 0.41	0.00 – 0.13	0.00 – 0.52	0.00 – 0.37	0.25 – 26.33
Juice	14									
mean		39.35 ± 17.18	2.99 ± 1.33	1.22 ± 0.83	0.23 ± 0.16	0.83 ± 0.59	0.13 ± 0.06	1.11 ± 0.65	0.38 ± 0.19	46.24 ± 20.00
range		10.58 – 64.53	0.79 – 4.76	0.20 – 3.27	0.07 – 0.73	0.20 – 2.26	0.03 – 0.25	0.38 – 2.46	0.12 – 0.66	12.63 – 75.90

Tocopherol and tocotrienol homologues content in the sea buckthorn (*Hippophae rhamnoides* L.) berry beverages commercially available in three Baltic countries, (mg L<sup>-1</sup>)

#### Two important outcomes should be highlighted:

- Firstly, the total content of tocochromanols was on average over five times higher for the juices in comparison to the nectars.
- Secondly, for each tocopherol and tocotrienol homologue in the nectars the standard deviation had approximately similar value as the mean concentration of the individual tocochromanol.
- \*According to CODEX STAN 247, nectars must contain at least 25% (v/v) of sea buckthorn juice or fruit puree.
- Based on the recorded concentration of tocochromanols, these minimum requirements were not met in some of the studied nectar products.
- Only 4 products have declared concentration of vitamin E on the label.

- The concentration of tocochromanols is dependent on the time of harvesting and more importantly on the subspecies and cultivar of sea buckthorn berries!
- The storage time and conditions of the beverages may also have an impact on the vitamin E content.



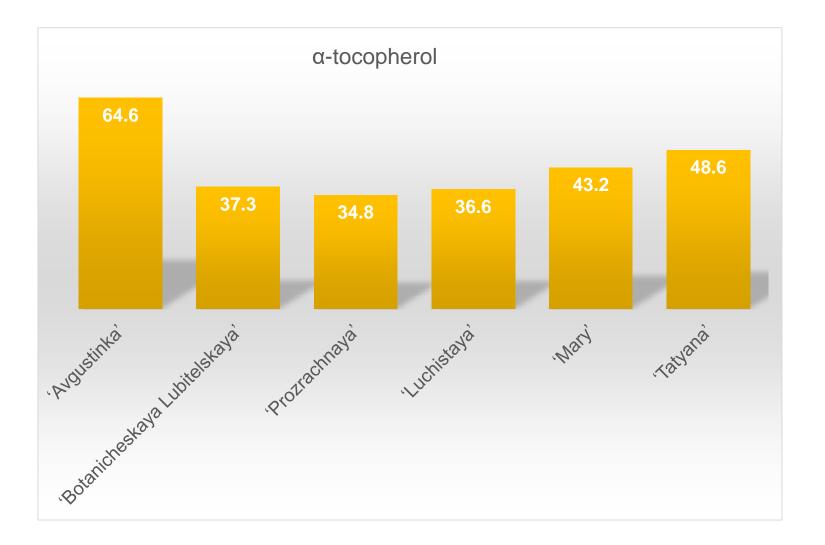






The juices from 6 various cultivars ('Avgustinka', 'Botanicheskaya Lubitelskaya', 'Prozrachnaya', 'Luchistaya', 'Mary', 'Tatyana') of sea buckthorn (*Hippophae rhamnoides* L.) berries grown in Latvia were prepared in lab-scale

### Tocopherol and tocotrienol homologues content in the juice obtained on the lab-scale, (mg L<sup>-1</sup>)



(n = 3)

The  $\alpha$ -T represented 85% of total tocochromanols in sea buckthorn juice

Tocopherol and tocotrienol homologues content in the juice obtained on the lab-scale, (mg L<sup>-1</sup>)

Samples	b-T	g-T	d-T	a-T3	b-T3	g-T3	d-T3	Total T+T3
'Avgustinka'	4.15	1.14	0.08	1.16	0.23	1.65	0.11	73.08
'Botanicheskaya Lubitelskaya'	2.62	0.28	0.06	1.33	0.16	1.3	0.06	43.14
'Prozrachnaya'	1.48	0.13	0.04	1.19	0.17	1.55	0.16	39.52
'Luchistaya'	3.32	0.32	0.06	0.44	0.01	0.69	0.14	41.6
'Mary'	2.08	0.07	0.07	0.77	0.1	0.93	0.08	47.32
'Tatyana'	3.21	0.42	0.03	1.11	0.03	1.05	0.05	54.5

(n = 3) T: tocopherols; T3: tocotrienols

- The average and the highest concentrations in both cases of the studied samples were very similar; however, the standard deviation is almost twice higher and the minimum level of total tocochromanols is three-fold lower for the commercial juices compared to the obtained juices prepared in lab-scale.
- This indicated that the lower content of tocopherols and tocotrienols in some commercially available sea buckthorn juices, may be the result of recipe (or the addition of cheaper substitutes), different varieties or species, as well as the possibility, that a part of the lipid fraction was removed from the obtained juices.

Tocochromanols have been reported as strong lipophilic antioxidants in different model systems.

- In order to determine and compare the antioxidant activity of studied sea buckthorn beverages, a wellestablished and reliable DPPH assay was applied.
- The capacity in scavenging of free radicals by DPPH was associated with the concentration of tocochromanols.

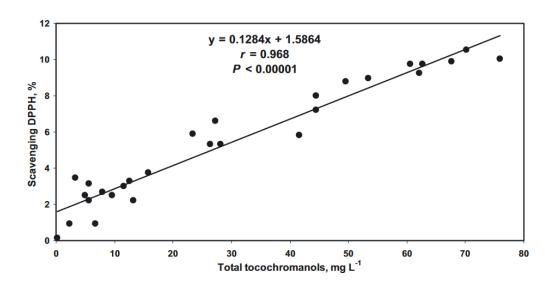


Figure 2. Correlation between the total tocochromanol content (mg  $L^{-1}$ ) and the DPPH radical-scavenging activity (%) of sea buckthorn beverages' saponified fractions.

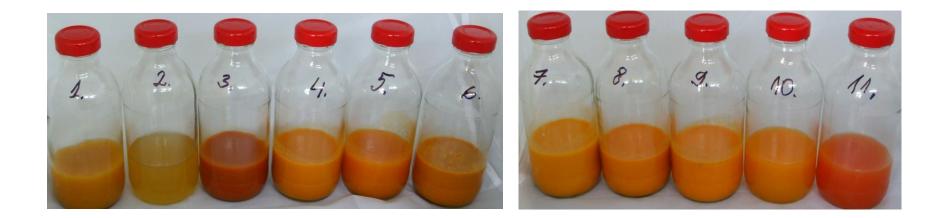
A significant correlation (r = 0.968, P < 0.00001) between the total content of tocochromanols in the sea buckthorn beverages and scavenging of free radical DPPH were established.

### Conclusion

- The commercially available sea buckthorn berry beverages had a wide range of the tocochromanol content (0.25–75.90 mg L<sup>-1</sup>).
- □ The findings of this study highlighted that only part of the sea buckthorn berry beverages, the juices, can be considered as a rich source of tocochromanols, mainly in the form of  $\alpha$ -T (85%).
- The results of the DPPH assay showed a strong association between the concentrations of tocochromanols in the sea buckthorn beverages with the antioxidant activities of the tested samples.
- From a nutritional point of view the inclusion of the tocochromanol content on the label of the sea buckthorn beverages should be included, to facilitate an improved consumers' control on their vitamin E daily dietary intake.

### **Recommendations for manufacturers**

- It is important to use the same raw materials (sea buckthorn cultivars) when developing new products.
- The optimal ratio of red and yellow sea buckthorn berries has a positive effect on the taste, aroma, and color of the juice (including nectar).
- It is also important to assess the sugar and acid content of the berries.



## THANK YOU FOR THE ATTENTION!

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#### ORIGINAL ARTICLE

Tocopherol and tocotrienol contents in the sea buckthorn berry beverages in Baltic countries: Impact of the cultivar

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