Research Article

Formation of hydrogen peroxide in cell culture media by apple polyphenols and its effect on antioxidant biomarkers in the colon cell line HT-29

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Beneficial health effects of diets containing fruits have partly been attributed to polyphenols which display a spectrum of bioactive effects, including antioxidant activity. However, polyphenols can also exert prooxidative effects in vitro. In this study, polyphenol-mediated hydrogen peroxide (H₂O₂) formation was determined after incubation of apple juice extracts (AEs) and polyphenols in cell culture media. Effects of extracellular H₂O₂ on total glutathione (tGSH; =GSH + GSSG) and cellular reactive oxygen species (ROS) level of HT-29 cells were studied by coincubation ± catalase (CAT). AEs $(\geq 30 \,\mu \text{g/mL})$ significantly generated H₂O₂ in DMEM, depending on their composition. Similarly, H₂O₂ was measured for individual apple polyphenols/degradation products (phenolic acids > epicatechin, flavonols > dihydrochalcones). Highest concentrations were generated by compounds bearing the o-catechol moiety. H₂O₂ formation was found to be pH dependent; addition of CAT caused a complete decomposition of H₂O₂ whereas superoxide dismutase was less/not effective. At incubation of HT-29 cells with quercetin (1–100 μM), generated H₂O₂ slightly contributed to antioxidant cell protection by modulation of tGSH- and ROS-level. In conclusion, H₂O₂ generation in vitro by polyphenols has to be taken into consideration when interpreting results of such cell culture experiments. Unphysiologically high polyphenol concentrations, favoring substantial H₂O₂ formation, are not expected to be met in vivo, even under conditions of high end nutritional uptake.

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1 Introduction

Polyphenol-rich diets have found considerable interest with respect to their cell protective effects, potentially mitigating major degenerative diseases such as cancer or arteriosclerosis [1, 2]. In the Western diet, apples and apple juice represent a major source of polyphenols such as hydroxycinnamic acids, dihydrochalcones, monomeric and dimeric catechins [3–6]. Most of these polyphenols exhibit power-

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Abbreviations: 3,4DHBA, 3,4-dihydroxybenzoic acid; **AE**, apple juice extract; **APE**, extract from pomace extraction juice; **CaA**, caffeic

ful antioxidant activity by acting as free radical scavengers, hydrogen donating compounds, singlet oxygen quenchers, and metal ion chelators [7]. Furthermore, they can induce cellular antioxidant defense by modulation of redox-sensitive gene expression [8].

However, prooxidant activities of polyphenols have also been reported under *in vitro* conditions [9]. Since cells in culture are exposed to a higher O₂ concentration (approx. 150 mmHg) compared to the *in vivo* situation (1–10 mmHg), more reactive oxygen species (ROS) may be

acid; CAT, catalase; ChA, chlorogenic acid; DCF, dichlorofluorescein; DHCaA, dihydrocaffeic acid; DMEM/F12, mixture of DMEM with Ham's Nutrient Mix F12 (1:1); FCS, fetal calf serum; FI, fluorescence increase; FOX1, ferrous oxidation xylenol orange; GSH, (reduced) glutathione; H₂O₂, hydrogen peroxide; Pt, phloretin; Pxg, phloretin-2'-O-xyloglucoside; Pz, phloridzin (phloretin-2'-O-glucoside); Que, quercetin; ROS, reactive oxygen species; Rut, rutin; SOD, superoxide dismutase; TBH, *tert*-butylhydroperoxide; tGSH, total glutathione (=GSH + GSSG)



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Figure 1. Structures of (A) major apple juice polyphenols/aglyca and (B) major intestinal phenolic degradation products.

produced in the medium under standard incubation conditions [10]. Polyphenols can be oxidized in cell culture medium producing significant amounts of ROS such as $O_2^{\bullet-}$ and H_2O_2 (hydrogen peroxide), which can lead to the artifactual modulation of cellular gene expression, apoptosis, or proliferation [10, 11].

The aim of the present study was to clarify, to which extent the biological effectiveness of apple phenolics in cell culture experiments is affected by polyphenol-mediated ROS formation. To this end, we studied the generation of H₂O₂ during incubation with extracts from apple and pomace extraction juice (AEs, APEs), and with major extract constituents (Fig. 1) in media. Structurally related phenolic acids, known to be generated by intestinal degradation of polyphenols [12], were also included. Structureactivity relationship of phenolic compounds and influence of medium composition on H₂O₂ generation were assessed. To study whether extracellularly generated H_2O_2 affects the cellular antioxidant defense, total glutathione level (tGSH; =GSH + GSSG) and modulation of ROS-level were monitored at incubation of HT-29 human colon carcinoma cells with selected apple polyphenols with/without catalase (CAT).

2 Materials and methods

2.1 Chemicals, cells, and media

All reagents were purchased from Sigma–Aldrich/Fluka (Taufkirchen, Germany) except for Phloretin (Pt) and HEPES, provided from Carl Roth (Karlsruhe, Germany); H₂O₂, from Merck (Darmstadt, Germany); 3-(3-hydroxyphenyl)-propionic acid (3HPPA), 3-(4-hydroxyphenyl)-propionic acid (4HPPA), and 3,4-dihydroxybenzoic acid (3,4DHBA) from Lancaster (Karlsruhe, Germany). Phlore-tin-2'-O-xyloglucoside (Pxg) was kindly provided by Junior Prof. Dr. E. Richling. BCA protein quantification kit was acquired from Uptima (Montluçon, France). All solvents and chemicals were of analytical grade or complied with

the standards needed for cell culture experiments. HT-29 cells were obtained from Deutsche Sammlung fuer Mikroorganismen und Zellkulturen (DSMZ, Braunschweig, Germany) and media, fetal calf serum (FCS) and penicillin/streptomycin from Invitrogen (Karlsruhe, Germany). Media in use were DMEM [13, 14] and a 1:1 mixture of DMEM with Ham's Nutrient Mix F12 (DMEM/F12) [13, 14]. Cell culture consumable material (cell culture flasks, petri dishes, well plates, *etc.*) were purchased from Greiner Bio-One (Essen, Germany).

2.2 Preparation and analysis of phenolic apple juice extracts

Phenolic extracts (AEs and APEs) were produced from juices of different, mainly cider apple varieties, harvested at Geisenheim Research Center and from local orchards as described [15–17]. AEs (AE01, 02, 04, 05, 06, 07) were obtained from apple juices and APEs (APE03, 06) from pomace extraction juices. The juices differed with respect to the selection of apple cultivars and production year, resulting in different polyphenol patterns.

Briefly, after crushing and extraction of the apples, juices were separated and filtered. Polyphenols were adsorbed on adsorber resins and rinsed with water to eliminate sugars, organic acids, and minerals. Thereafter, the polyphenol fraction was eluted with ethanol, concentrated, freeze dried, and stored at 4°C, excluding light and moisture [15, 17]. For APEs, after the first crushing, pomace was treated with pectinases and cellulase before extraction as described [16, 17].

Polyphenols were determined on a Surveyor HPLC/DAD system (ThermoFinnigan, Dreieich, Germany). Chromatographic separation was achieved on a $150 \times 2 \text{ mm}^2$, 3 µm RP-Reprosil-Pur C18-AQ column (Dr. Maisch, Ammerbuch, Germany) protected with a guard column of the same material in a cartridge holder. Injection volume was 3 µL, elution conditions were 200 µL/min flow rate at 40°C ; solvent A was 2% acetic acid; solvent B was ACN/water/acetic

acid (50/49.5/0.5 v/v/v). Gradient elution was applied: 0-31 min from 10-55% B, 31-37.5 min to 100% B; washing with 100% B for 4.5 min before reequilibrating the column. Detection wavelengths were 280 nm for flavanols and dihydrochalcones, 320 nm for phenolic acids, and 360 nm for flavonols. Methanolic extracts were injected after centrifugation and $0.45 \, \mu \text{m}$ membrane filtration. Quantification was carried out using peak areas from external calibration curves. HPLC analysis was performed in duplicate.

Total proanthocyanidins were determined using an acid/butanol assay according to [15]. Briefly, A(P)Es were subjected to acid catalyzed depolymerization of oligomeric proanthocyanidins to yield colored anthocyanidins, which were detected photometrically. Methanolic extract solutions were mixed with 1-butanol/hydrochloric acid (95:5 v/v), followed by heating at 95°C for 2 h, cooling to room temperature, and absorbance reading at 555 nm. Quantification was performed using a purified standard of proanthocyanidins as described [15].

Sugar composition was analyzed as follows: Neutral and acidic sugars were determined after Saeman hydrolysis [18] of the polysaccharides followed by HPAEC on a Dionex Bio-LC system (Dionex Softron, Germering, Germany). In prehydrolysis, 10-15 mg of dried material was exactly weighed into glass vials and 125 µL of sulfuric acid (72% w/w) was added. Samples were sonicated for 45 min at ambient temperature. For the main hydrolysis, 1.35 mL of water was added, and the vials were placed in a heating block for 60 min at 120°C. After cooling to room temperature, the vials were transferred completely into 50 mL flasks and made up to volume with bidistilled water. To save time in larger test series, neutral sugars and D-galacturonic acid were determined in separate runs. Filtered $(0.2 \mu m)$ samples $(20 \mu L)$ were injected onto a $4 \times 250 \text{ mm}^2$ Carbo Pac PA-1 column, guarded with a $4 \times 50 \text{ mm}^2$ Carbo Pac PA-1 precolumn (Dionex Softron, Germering, Germany), both at 15°C in a Jasco column thermostat. Elution of neutral sugars was performed during 0-24 min with 12 mM NaOH, followed by flushing from 24.1 to 34 min with 400 mM NaOH and then equilibration to 12 mM NaOH. For D-galacturonic acid, the eluent was 400 mM NaOH. In both cases, the flow rate was 1.0 mL/min and the detection was electrochemical with pulsed amperometry. Quantitation was carried out using peak areas from external calibration with standard solutions. Analysis was performed in duplicate.

2.3 Incubation of AEs/polyphenols in cell culture media

AEs and polyphenols were dissolved in DMSO, diluted in cell culture medium (DMEM or DMEM/F12, supplemented with 10 and 20% FCS, respectively, and 100 U/mL penicillin, $100~\mu g/mL$ streptomycin) to reach final concen-

trations of 1–300 µg/mL and 1–300 µM, respectively, and incubated in 24-well tissue culture plates (final DMSO concentration 1%) for 1, 3, 6, and 24 h in a humified incubator at 37°C, 5% CO₂, and 95% relative humidity. Some incubations were performed in the presence of CAT (100 U/mL, from bovine liver) or superoxide dismutase (SOD, 1–100 U/mL, from bovine erythrocytes) to elucidate a potential influence on extracellular H_2O_2 . The use of such antioxidant enzymes in the cell medium provides a tool to exclude effects originating from exogenous H_2O_2 generated during incubation. Addition of these enzymes does not affect the cellular markers, since they do not enter the cells and are removed after incubation.

To monitor the stability of H_2O_2 under the applied conditions, H_2O_2 (10, 100 μM) was added to the incubation mixture instead of polyphenols.

2.4 Determination of H₂O₂ (FOX1-assay)

 $\rm H_2O_2$ in cell culture medium was determined using the ferrous oxidation xylenol orange (FOX1) assay according to Wolff [19] with modifications [20]. After oxidation of Fe(II) to Fe(III) by $\rm H_2O_2$, the resulting xylenol orange—Fe(III) complex was quantified photometrically (595 nm). Briefly, after 24 h incubation of medium under cell culture conditions (24-well plates, without cells), aliquots of medium were added to a solution of xylenol orange, sorbitol and Fe(II) in perchloric acid. After 20 min at 25 °C, absorbance at 595 nm was monitored in a microplate reader (Synergy HT, Bio-Tek, Bad Friedrichshall, Germany). Peroxides were quantified by comparing the absorbance to a $\rm H_2O_2$ standard curve (0–200 μ M). CV (interassay) was 13%.

2.5 Cell culture

HT-29 cells were maintained in 175 cm² flasks in DMEM supplemented with 10% FCS, 100 U/mL penicillin, and 100 μ g/mL streptomycin, in a humified incubator as described above [17]. Cells were harvested using trypsin/EDTA (0.5% v/v).

2.6 Incubation of HT-29 cells with AEs and polyphenols

When H_2O_2 formation was studied in the presence of HT-29 cells, these were seeded in 24-well plates $(4.5 \times 10^4 \text{ cells/well})$ allowed to grow for 24 h, washed with PBS and incubated with AEs or phenolic constituents (dissolved in DMSO with a final solvent concentration of 1%) for another 24 h in incubation medium containing 5% FCS.

For biomarker experiments, HT-29 cells were seeded either in petri dishes (tGSH determination: 10⁶ cells/9.6 cm dish) or in 96-well plates [DCF (dichlorofluorescein) assay: 32 000 cells/well] and processed as described above.

2.7 Cellular ROS-level (DCF-assay)

Oxidative stress in cells was quantified using the DCF-assay according to Wang and Joseph [21], with slight modifications [12]. Briefly, after incubation with A(P)E/polyphenols, cells were washed and treated for 30 min with dichlorofluorescin-diacetate (final concentration, 50 μ M in PBS pH 7.0; 0.5% DMSO v/v), washed and treated with *tert*-butylhydroperoxide (TBH, 250 μ M in PBS) for 30 min at 37°C. The increase of fluorescence (FI), resulting from oxidation of the nonfluorescent probe dichlorofluorescin to fluorescent DCF by intracellular ROS, was determined from measurements at 0 and 30 min after TBH addition in a microplate reader (ex/em: 485/528 nm). All treatments and fluorimetric determination were performed in the dark. FI was calculated as described [21] and expressed as rel. FI in % of TBH-treated control. CV (intraassay) was 13%.

2.8 GSH-level (photometric kinetic assay)

Total glutathione (tGSH = GSH + GSSG) was measured by photometric determination of 5-thio-2-nitrobenzoate, formed from 5,5'-dithiobis-(2-nitrobenzoic acid) (DTNB) by (reduced) glutathione (GSH), as described previously [17]. Briefly, after the incubation, cells were isolated by trypsin treatment (0.5% w/v), washed and resuspended in phosphate buffer. Aliquots were used for protein quantification. In the remaining suspension, cells were lysed by protein precipitation with 5-sulfosalicylic acid, followed by centrifugation and photometric determination of tGSH in the supernatant. A freshly prepared reaction mixture (containing DTNB, NADPH, and glutathione reductase in phosphate buffer) was added to the centrifugation supernatant and GSH-dependent formation of 5-thio-2-nitrobenzoate was monitored in a microplate reader at 412 nm. tGSH was calculated as nmol/mg protein and expressed as % of untreated solvent control. CV (intraassay) was 12%.

2.9 Statistics

Results of cell assays are presented as mean \pm SD of 3–5 independent experiments, each performed at least in duplicate. Data were analyzed for significant difference (p < 0.05) to either oxidant-treated control (DCF-assay) or respective solvent control (FOX1, tGSH determination) by one-sided t-test.

Linear regression analysis (Microcal Origin 7.5) was used to assess correlations between H_2O_2 formation and concentration of AE composition.

3 Results and discussion

3.1 Composition of AEs

Table 1 illustrates the composition of the AEs/APEs under investigation. The amount of identified compounds in the

AE01, 02, 04, 05, and APE03, reported previously [15, 17, 22], was included for comparison with the composition of AE06, AE07, and APE06. Polyphenols were found to be the major extract constituents, consisting mainly of procyanidins (including (+)-catechin and (-)-epicatechin) and phenolic acids (together representing more than 50% of the extracts), followed by dihydrochalcones (3-11%) and quercetin (Que) glycosides (0.3–11.6%). After hydrolysis, substantial amounts of sugars (up to 38%), originating mainly from cell wall oligosaccharides (such as pectins and hemicelluloses) associated to AE polyphenols [23], were detected in the AE hydrolysates. As expected, highest amounts of oligosaccharides were present in the two APEs, as a consequence of enzymatic pomace liquefaction [16]. Monomeric sugars, present as constituents in the apple juices, were found at best in trace amounts (data not shown).

Extract specific differences of composition were observed between AEs and APEs in the amount of phenolic acids (AEs > APE06 > APE03), in the amount of Que glycosides (APE03 >> other A(P)Es), and sugar oligomers (APEs > AEs).

3.2 H₂O₂ generation by polyphenolic AEs

All tested extracts (AEs, APEs) generated H_2O_2 in a concentration-dependent manner (Fig. 2) under conditions routinely used for experiments with HT-29 cells (DMEM + 5%FCS, 24 h incubation, 37°C, 5% CO₂, without cells). Amounts of H_2O_2 significantly exceeding solvent control were found at AE concentrations \geq 30 µg/mL. AEs showed distinctly higher H_2O_2 concentrations than both APEs at 24 h incubation of 100 µg/mL extract. H_2O_2 generation was linearly increasing with AE concentration ($R^2 > 0.983$). Time-dependent increase of H_2O_2 was also found to be linear at incubation with 100 µg/mL AE07, which resulted in H_2O_2 concentrations of 6.5, 9.4, 12.5, and 44.4 µM after 1, 3, 6, and 24 h incubation ($R^2 = 0.997$).

3.3 Correlation between AE/APE composition and peroxide concentration

Linear regression analysis showed a direct correlation for the sum of polyphenols (coefficient of correlation R=0.707; without oligomeric procyanidins) with H_2O_2 concentration in the medium after 24 h incubation of $100 \,\mu\text{g/mL}$ A(P)E, suggesting a marked contribution of these AE constituents to H_2O_2 formation. For the total amount of sugar oligomers, an inverse correlation was found (R=-0.842), indicating that higher concentrations of, e.g., pectins or hemicelluloses (corresponding to lower polyphenol concentrations) in the extract are associated with lower H_2O_2 concentrations in the medium. Regarding the oligomeric procyanidins, no correlation was found (R=0.044). Within the group of polyphenols, the most distinct correlation was observed for the class of phenolic

Table 1. Amounts of identified compounds in the extracts from AEs and APEs in mg/g (polyphenols) or mass% (sugars, proanthocyanidins, total recovery)

Compound	AE01 [17]	AE02 [42]	AE04 [17]	AE05 [15]	AE06	AE07	APE03 [17]	APE06
Procyanidin B ₁	2.9	7.0	n.d.	2.4	2.1	2.5	6.2	2.4
(+)-Catechin	n.d.	n.d.	n.d.	5.9	4.2	4.8	2.7	4.2
Procyanidin B ₂	16.0	15.1	12.1	n.d.	28.6	20.6	18.4	17.1
(−)-Epicatechin	11.8	19.2	12.5	5.9	30.4	12.8	17.7	14.3
Procyanidin C₁	4.7	n.d.	2.0	2.5	16.0	3.9	3.4	13.5
∑ Flavan-3-ols	35.4	41.3	26.6	16.7	81.3	44.5	48.4	51.5
Phloretin-2'-O-xylo- glucoside	42.7	66.2	68.9	28.2	29.1	54.2	31.7	9.6
Phloridzin	34.7	27.9	48.0	28.7	9.2	23.6	78.9	24.4
∑ Dihydrochalcones	77.4	94.1	116.9	56.9	38.4	77.7	110.6	34.0
5-Caffeoylquinic acid	171.8	181.5	183.2	183.9	140.3	124.9	19.2	76.6
4-Caffeoylquinic acid	10.2	n.d.	9.2	20.9	4.1	16.3	1.2	5.0
Coumaroylglucose	0.8	n.d.	11.9	2.9	0.1	1.2	n.d.	0.2
 Caffeic acid 	5.5	4.8	7.5	3.9	0.1	0.0	4.0	0.7
3-Coumaroylquinic acid	16.0	9.5	9.4	2.0	3.1	5.5	3.0	0.7
4-Coumaroylquinic acid	72.4	77.3	66.0	84.9	37.3	98.2	5.0	52.1
5-Coumaroylquinic acid	7.0	10.4	39.8	n.d.	2.0	0.0	3.8	0.2
 p-Coumaric acid 	1.8	n.d.	2.6	1.3	0.2	1.0	4.2	0.6
∑ Phenolic acids	285.5	283.5	329.6	299.8	187.3	247.1	40.4	136.0
Quercetin-3-rutinoside	1.8	2.6	4.5	n.d.	n.d.	n.d.	49.1	n.d.
Quercetin-3-galactoside	0.9	0.8	1.8	1.5	1.0	1.1	8.1	2.8
Quercetin-3-glucoside	1.4	1.4	1.5	0.7	0.5	0.4	12.3	0.6
Quercetin-3-xyloside	0.5	n.d.	n.d.	n.d.	0.3	0.6	18.1	1.4
Quercetin-3-arabinoside	n.d.	n.d.	n.d.	n.d.	0.2	0.9	3.5	0.0
Quercetin-3-rhamnoside	3.2	4.1	4.3	1.3	1.4	1.5	25.1	0.9
∑ Flavonols	7.8	8.9	12.1	3.5	3.4	4.4	116.2	5.7
∑ Polyphenols	406.1	427.8	485.2	376.9	310.3	373.7	315.6	227.3
% Polyphenols	40.6	42.8	48.5	37.7	31.0	37.4	31.6	22.7
Fucose	0.3	0.2	0.0	0.1	0.1	0.0	0.1	0.6
Rhamnose	0.3	0.3	0.5	0.6	0.3	0.5	1.8	2.2
Arabinose	0.8	1.0	0.3	1.8	0.7	0.6	5.0	17.9
Galactose	0.8	0.7	0.3	0.9	0.8	0.4	2.5	2.9
Glucose	12.7	11.2	5.6	7.5	6.1	7.0	11.2	9.9
Xylose	2.0	2.7	0.6	1.0	0.4	1.1	1.3	2.9
Galacturonic acid	0.1	0.0	0.2	0.2	0.4	0.1	0.6	1.6
Glucuronic acid	8.0	0.2	0.1	1.0	0.1	0.6	0.2	0.2
∑ Sugars ^{a)}	17.7	16.3	7.5	13.0	8.7	10.3	22.8	38.2
Total Procyanidins ^{b)}	25	36	52	24	57	48.3	46	35
Total	83.3	95.1	108.1	74.7	96.7	96.0	100.3	96.0

Polyphenols marked with a \bullet were studied for H_2O_2 generation in medium.

acids (R = 0.776), whereas for flavan-3-ols (R = 0.098) and dihydrochalcones (R = 0.163), almost no correlation and for Que glycosides (R = -0.590) an inverse correlation was found. Strongest direct correlations of individual polyphenols were seen for chlorogenic acid (ChA, R = 0.758), Pxg (R = 0.725), and 4-coumaroylquinic acid (R = 0.684). Similar to the group of flavonol glycosides, quercetin-3-galactoside and quercetin-3-xyloside showed an inverse correlation (R = -0.754 and -0.641, respectively). All other polyphenols exhibited less distinct correlations with absolute R values <0.6.

3.4 Peroxide generation by individual apple juice phenolics and their intestinal degradation products

ChA, caffeic acid (CaA); Pz, phloridzin (phloretin-2'-O-glucoside); Pxg; (–)-epicatechin; and rutin (Rut), representing major extract polyphenols, were comparatively tested at the described conditions to elucidate whether the correlations were supported by experimental results on H₂O₂ generation from individual phenolic constituents. The aglyca Que and Pt, representing the functional structures of many widespread extract glycosides, were included. Results are sum-

Values given are means of two independent determinations.

a) Total content of sugars after extract hydrolysis, resulting mainly from oligo-/polysaccharides.

b) Total content of procyanidins (photometrically, including the amount of flavan-3-ols quantified by HPLC-DAD).

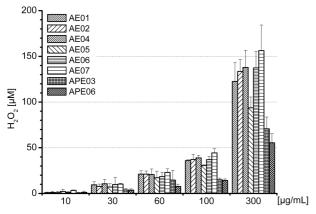


Figure 2. H_2O_2 concentration in cell culture medium (DMEM + 5%FCS, 100 U/mL penicillin, 100 μ g/mL streptomycin) after 24 h incubation with extracts (10-300 μ g/mL) from AE and APE. Mean and SD from n=3-5 independent experiments. Solvent control (1% DMSO): <1 μ M H_2O_2

marized in Table 2. After 24 h incubation, the dihydrochalcones, Pz and Pxg, as well as their aglycon Pt (each 100 μ M) showed no H₂O₂ formation significantly exceeding the level of solvent control. Under these conditions, the flavonol Rut produced a small, yet significant amount of H₂O₂, whereas Que, (–)-epicatechin, and ChA were more potent H₂O₂ generators. The highest H₂O₂ level was observed for incubation with CaA. At 10 μ M concentration, only Que, ChA, and CaA significantly generated H₂O₂ (exceeding solvent control). These results agree with findings of Long *et al.* [24], who reported generation of H₂O₂ by catechin, Que, and other polyphenols (100 μ M each, 1 h incubation) in DMEM and other cell culture media.

ChA- and CaA-mediated H_2O_2 level was linearly elevated with incubation time (100 μ M, R^2 = 0.9995 and 0.955, respectively, data not shown), as already observed for AE07 (see Section 2). In contrast, incubation with 100 μ M Que resulted in rather similar H_2O_2 concentrations at 1, 3, 6, and 24 h (25, 28, 28, and 21 μ M H_2O_2 , respectively). This might be due to fast oxidation of Que [25] which is in line with the observed decay of Que in DMEM + 5% FCS [17, 26], whereas ChA and CaA were much more stable under these conditions [17].

Phenolic acids, known as intestinal degradation products of above polyphenols [12], were comparatively studied (DMEM + 5% FCS, 24 h incubation). The selected compounds differ in extent of ring hydroxylation and structure of the aliphatic side chain. Distinct H₂O₂ formation was found for substances bearing an o-catechol (3,4-dihydroxyphenyl) moiety but not for the respective monohydroxylated phenols: CaA > p-coumaric acid (CuA) and dihydrocaffeic acid (DHCaA) > 3HPPA ≈ 4HPPA. This agrees well with our findings for dihydrochalcones, lacking the catechol structure and with Miura et al. [27], who stated that polyphenols which possess pyrogallol or catechol moieties show strong H₂O₂-generating activity. For phenolic acids with an o-catechol group, saturation of the aliphatic side chain resulted in elevated H₂O₂ formation: CaA < DHCaA, whereas no influence of chain length was observed [3,4dihydroxyphenylacetic acid (3,4DHPAA) ≈ DHCaA]. The low H₂O₂ generation from 3,4DHBA might be due to the COOH group, enhancing the bond dissociation energy for the phenolic O-H bond in para-position [28]. In the case of ChA, hydrolysis of the ester bond was found to increase H_2O_2 formation: ChA < CaA.

Table 2. H_2O_2 concentrations in cell culture medium (DMEM + 5%FCS, 100 U/mL penicillin, 100 μ g/mL streptomycin) after 24 h incubation with selected apple polyphenols (1–100 μ mol/L) and major degradation products (100 μ mol/L)

	1 μmol/L	10 μmol/L	100 μmol/L
Solvent control ^{a)}	n.d. ^{b)}	n.d. ^{b)}	n.d. ^{b)}
Phloridzin	1.7	1.8	1.9
Phloretin	1.8	2.0	2.4
Phloretin-2'-O-xyloglucoside	_c)	_	1.7
Rutin	1.4	1.4	4.8
Quercetin	1.6	2.6	20.9
-)-Epicatechin	n.d.	1.5	32.3
Chlorogenic acid	1.7	2.8	32.5
Caffeic acid	1.4	3.6	50.7
p-Coumaric acid	_	_	n.d.
3-(3-Hydroxyphenyl)-propionic acid	_	_	n.d.
3-(4-Hydroxyphenyl)-propionic acid	_	_	n.d.
Dihydrocaffeic acid	_	_	89.0
3.4-Dihydroxyphenylacetic acid	_	_	83.7
3.4-Dihydroxybenzoic acid	_	_	3.8
I-Methylcatechol	_	_	95.0
-)-Quinic acid	_	_	n.d.

a) DMSO at a concentration of 1% in cell culture medium.

b) n.d. not detectable: H₂O₂ <1 μmol/L.

c) not analyzed.

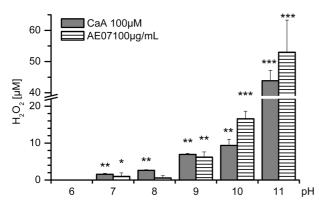


Figure 3. H_2O_2 concentration after 24 h incubation of PBS (adjusted to pH values of 6–11) with AE07 (100 μ g/mL) or CaA (100 μ M). Solvent control 1% DMSO: H_2O_2 formation for all pH values <1 μ M. Mean and SD from n = 3–4 independent experiments. Significantly higher than solvent control: *p <0.05, $^{**}p$ <0.01, and $^{***}p$ <0.001.

3.5 Influence of cell culture medium composition on H₂O₂ concentration

AE07 and CaA, both potent H₂O₂ generators in DMEM (see Sections 2 and 4, respectively), were comparatively studied in DMEM/F12 and selected medium constituents (24 h, cell incubator with 5% CO₂) in the absence of cells. In addition, some experiments were performed with H₂O₂ (100 µM) instead of polyphenols to gain information on the stability of H₂O₂ in the medium. After 24 h incubation with CaA or AE07, practically no H₂O₂ could be detected using DMEM/F12 ($H_2O_2 < 2 \mu M$), in contrast to DMEM. Artifactual H₂O₂ formation in DMEM, but not in F12, has also been described for epigallocatechin gallate (2 h incubation) [29]. When H₂O₂ was added to the medium instead of polyphenols, its concentration substantially decreased in DMEM and even more so in DMEM/F12 (down to 14 and <1%, respectively), whereas in water H_2O_2 remained stable (>95% recovery after 24 h; data not shown). This suggests that in DMEM/F12, decomposition of H₂O₂ substantially contributes to the observed low H₂O₂ concentration after polyphenol incubation.

Among the DMEM constituents tested, only sodium bicarbonate was found to clearly accelerate H_2O_2 generation by polyphenols, *e.g.*, after 24 h incubation of 100 μ M CaA in 44 mM NaHCO₃, 47.9 ± 1.8 μ M H_2O_2 were measured. Incubation of CaA and AE07 in PBS at pH 4–11 showed that significant H_2O_2 formation occurred only at pH values \geq 7 (Fig. 3). This supports the relevance of alkaline pH for H_2O_2 formation, since higher reactivity of the phenolate anion results in facilitated generation of the semiquinone radical anion [30] (Fig. 4). This is in line with the reduced stability of apple polyphenols in DMEM, compared to DMEM/F12 [17, 31], and favors the use of HEPES buffer (as in DMEM/F12) over HCO₃⁻, whose pH adjustment is dependent on the CO₂ atmosphere in the incubator.

The observed ineffectiveness of redox active Fe (e.g., 0.248 μ M Fe(III) in DMEM) on H₂O₂ formation agrees well with earlier findings of Lapidot et~al. [32], incubating gallic acid and FeCl₃ in DMEM. Supplementation of DMEM with 5% FCS diminished H₂O₂ concentration by 49% (AE07) and 12% (CaA) as compared to the incubation in DMEM without FCS. Since decomposition of 100 μ M H₂O₂, added to DMEM, was not significantly affected by the presence of FCS (from 100 μ M to 18 and 14 μ M in DMEM with/without FCS, respectively), an influence of serum enzymatic activity on the degradation of H₂O₂, as stated [32], does not seem to play a major role here. Rather, polyphenol-mediated H₂O₂ generation appears to be diminished, probably due to covalent or noncovalent binding of polyphenols to serum protein [25, 33].

3.6 Effects of extracellular antioxidant enzyme (CAT, SOD) supplementation on H₂O₂ concentration

Supplementing cell culture medium with 100 U/mL CAT resulted in almost complete decomposition of polyphenol-generated $\rm H_2O_2$ (Rut, Que, ChA, and CaA, 100 $\mu \rm M$ each, 24 h incubation) down to concentrations of <1 $\mu \rm M$, as described for DMEM after incubation with delphinidin or gallic acid [22]. Accordingly, Chai *et al.* [34] reported that $\rm H_2O_2$ -mediated cytotoxicity, resulting from incubation of PC12 cells with green tea or red wine, was completely prevented by the addition of bovine liver CAT.

To elucidate the contribution of superoxide radical anions $(O_2^{\bullet-})$ in polyphenol-mediated H_2O_2 formation (Fig. 4), we used SOD (catalyzing the dismutation of two molecules of $O_2^{\bullet-}$ to H_2O_2 and O_2) instead of CAT. Incubations were performed with 100 μ M Cha, CaA, Que, and 100 μ g/mL AE07 for 1 and 24 h. With raising SOD concentrations (1, 10, and 100 U/mL), a decrease of H_2O_2 could be observed for AE07 and Que (Fig. 5). This is in line with the observation that oxygen consumption of myricetin could be inhibited by SOD, suggesting that $O_2^{\bullet-}$ might be involved in the reaction [35]. For ChA and CaA, however, H_2O_2 concentration was increased mainly after 24 h, reaching its maximum by use of 10 U/mL SOD (Fig. 5).

These results give evidence that addition of CAT to cell culture medium more efficiently prevents extracellular H_2O_2 than SOD.

3.7 Interactions of HT-29 cells with polyphenolmediated peroxides

In the presence of HT-29 cells (under standard conditions of cell incubation, without CAT), $\rm H_2O_2$ concentration in the medium after 24 h-incubation of different polyphenols (Rut, Que, ChA, CaA: 1, 10 and 100 μM each did not significantly differ from solvent control. This is attributed to decomposition of $\rm H_2O_2$ by cellular antioxidant enzymes

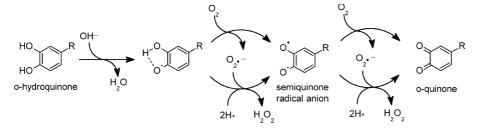


Figure 4. Possible mechanism for the autoxidation of polyphenols containing an *o*-hydroquinone moiety to the respective quinones with simultaneous generation of ROS, according to [30, 41], modified.

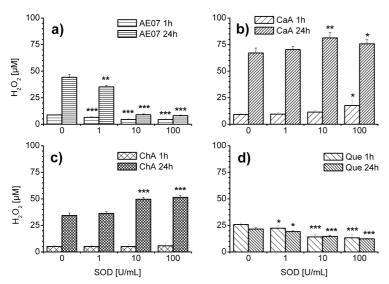


Figure 5. $\rm H_2O_2$ concentration after 1 and 24 h incubation of cell culture medium (DMEM + 5%FCS), supplemented with SOD (1, 10, or 100 U/mL) and with (a) AE07 (100 $\rm \mu g/mL$), (b) CaA, (c) ChA, or (d) Que (100 $\rm \mu M$, each). Mean and SD from n=4 independent experiments. Significantly different from control without SOD (SOD 0 U/mL): *p <0.05, **p <0.01, and ***p <0.001.

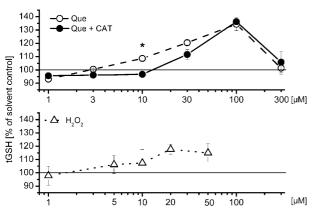


Figure 6. Total glutathione concentration (tGSH=GSH+GSSG) of HT-29 cells after 24 h incubation with Que (1–300 μ M, with/without CAT 100 U/mL) or H₂O₂ (1–50 μ M, without CAT). Mean and SD from n=3-5 independent experiments. Significant differences between Que incubation with and without CAT: *p <0.05.

and/or metabolic acidification of the medium, as described [36].

Effects of polyphenol-mediated H_2O_2 generation on tGSH- and cellular ROS-level of HT-29 cells were studied by comparative incubation of polyphenols with/without addition of 100 U/mL CAT to the medium (DMEM + 5%FCS, 24 h incubation time). Without CAT, tGSH-level was raised by Que $(10-100 \ \mu M)$ in a concentration-dependent manner

(Fig. 6), as reported previously [17]. In the presence of CAT, however, the tGSH-level was not elevated until 30 µM Que. At ≥100 μM Que, such CAT-specific effect was no longer detectable. These results give strong evidence that moderate amounts of extracellularly generated H₂O₂ contribute to the Que-mediated induction of tGSH-level. For incubation of HT-29 cells with H_2O_2 (0.5-50 μ M) instead of Que, a concentration-dependent increase of tGSH-level up to 115-120% of solvent control was observed (Fig. 6), which is in line with findings of Day and Suzuki [37], showing an increase of GSH-level in bovine artery endothelial cells by moderate H₂O₂ levels. By use of the more potent H₂O₂ generators ChA and CaA (10-100 µM), the increase of HT-29 tGSH-level was marginal and not modulated by CAT treatment (data not shown). Taken together, these results give evidence that extracellularly generated H₂O₂ moderately contributes to the observed (intracellular) effects of polyphenols on tGSH-level.

TBH-induced cellular ROS-level was concentration dependently decreased by Que pretreatment (0.3–100 μ M; Fig. 7). Since only marginal differences between incubation of Que with/without CAT were observed we assume that the reduction of cellular ROS-level originates mainly from Que than from generated H_2O_2 .

Preincubation with H_2O_2 (0.3–100 μ M) instead of Que resulted in a distinct decrease of cellular ROS-level only at concentrations \geq 30 μ M H_2O_2 (Fig. 7), which can be ascribed to H_2O_2 -mediated induction of antioxidant defense

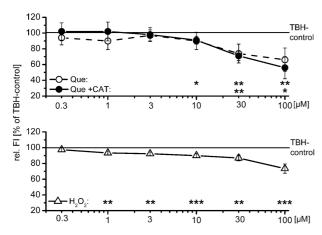


Figure 7. Modulation of TBH-induced ROS-level in HT-29 cells after 24 h incubation with Que $(0.3-100 \, \mu\text{M})$ with/without CAT 100 U/mL) or H₂O₂ $(0.3-100 \, \mu\text{M})$. Mean and SD from n=3-4 independent experiments. Significantly lower than TBH-treated control: *p<0.05, **p<0.01, and ***p<0.001.

[38]. No such effect was observed incubating the cells with Que without CAT; the generated H₂O₂ concentrations (see Table 2) were probably too low to induce ROS-decomposing enzymes.

4 Concluding remarks

Taken together, all AEs generated H_2O_2 in the commonly used cell culture medium DMEM (+5% FCS, without cells). Significant formation already occurred at extract concentrations $\geq 30~\mu g/mL$, which are in the lower range of polyphenols present in the apple juice (10–400 $\mu g/mL$) [39]. H_2O_2 levels increased with incubation time and extract concentration and were found largely dependent on extract composition: highest values were generated by AEs (up to 44 μ M for 100 $\mu g/mL$ AE07, 24 h), whereas APEs were less efficient H_2O_2 generators (\leq 15 μ M).

The direct correlation of total extract polyphenols with H₂O₂ concentration in the medium points to the relevance of these apple juice constituents, whereas oligosaccharide concentration in the extracts inversely correlated with H₂O₂ formation. Oligomeric procyanidins did not seem to contribute to H₂O₂ generation. Within the group of polyphenols, correlations with H₂O₂ levels were in the following order: phenolic acids (R > 0) > dihydrochalcones, flavan-3-ols (R \approx 0) > flavonol glycosides (R < 0). This ranking of H₂O₂-generating potency was confirmed by experiments with individual phenolic compounds: Phenolic acids (ChA, CaA) were the most potent H₂O₂ generators, whereas dihydrochalcones (Pt, Pxg, Pz) were practically ineffective. In contrast to the inverse correlation of total flavonol amount with H₂O₂ concentration, Rut and Que acted as moderate H₂O₂ generators. Comparing results of different apple phenolics confirms the paramount importance of the catechol moiety for H₂O₂ formation. Moreover, saturation of the aliphatic side chain (CaA *vs.* DHCaA) and its elongation (3,4DHBA *vs.* 3,4DHPAA) were also found to be enforcing factors.

Polyphenol-mediated H₂O₂ generation significantly varied in the media DMEM and DMEM/F12, largely due to differences in buffer composition and pH. Significant H₂O₂ levels were observed only at pH \geq 7, implicating that the oxidation of the catechol to the (semi)quinone is facilitated for the phenolate anion. This is in line with our findings on enhanced H₂O₂ formation in the more alkaline DMEM, concomitant with diminished decomposition of H₂O₂. Other medium constituents, particularly redox active Fe(III), were not found to be relevant as H₂O₂ generators. FCS supplementation slightly reduced medium H₂O₂ level, probably due to binding of polyphenols to protein. Complete reduction of medium H₂O₂ was achieved by addition of CAT, whereas use of SOD resulted at best in partial decrease or even increased H₂O₂ level, suggesting that CAT is the enzyme of choice to remove H₂O₂, generated in cell culture medium during incubation.

In the presence of HT-29 cells (without CAT), polyphenol-generated H₂O₂ level in DMEM was hardly raised over solvent control, pointing to cellular uptake/decomposition of H₂O₂. Effects of extracellular H₂O₂ on cellular antioxidant defense were studied by incubation with polyphenols \pm CAT or with H_2O_2 . In both cases, moderate concentrations of extracellular H₂O₂ resulted in elevation of tGSHlevel, probably by an adaptive response due to increased γ-glutamylcysteine ligase activity [40]. At variance to tGSH, Que-mediated decrease of cellular ROS-level was at best slightly intensified in the presence of CAT, pointing to a minor contribution of extracellular H₂O₂. Results of both biomarkers substantiate that moderate levels of extracellularly generated H₂O₂ can exert beneficial antioxidant effects in HT-29 cells which, however, contribute only to a minor extent to the observed induction of antioxidant defense by apple polyphenols in food relevant concentrations (up to 100 µM). It should be considered that higher polyphenol concentrations are known to result in H₂O₂induced cytotoxicity/growth inhibition [22, 29].

In conclusion, H_2O_2 generation in cell culture media by individual polyphenols and by mixtures as AEs is governed by structure and concentration of phenolics, by incubation time, and by type of medium. Extracellular CAT efficiently scavenges H_2O_2 . The latter was found to moderately contribute to the observed induction of tGSH-level by polyphenols.

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