

Review

The complex links between dietary phytochemicals and human health deciphered by metabolomics

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A large variety of phytochemicals commonly consumed with the human diet, influence health and may contribute to the prevention of diseases. However, it is still difficult to make nutritional recommendations for these bioactive compounds. Current studies of phytochemicals are generally focused on specific compounds and their effects on a limited number of markers. New approaches are needed to take into account both the diversity of phytochemicals found in the diet and the complexity of their biological effects. Recent progress in high-throughput analytical technologies and in bioinformatics now allows the simultaneous analysis of the hundreds or more metabolites constituting the metabolome in urine or plasma. These analyses give complex metabolic fingerprints characteristic of a given phenotype. The exploitation of the wealth of information it contains, in randomized controlled trials and cohort studies, should lead to the discovery of new markers of intake for phytochemicals and new markers of effects. In this paper, we briefly review the current methods used to evaluate intake of phytochemicals and their effects on health. We then describe the applications of metabolomics in this field. Recent metabolomics studies illustrate the potential of such a global approach to explore the complex relationships linking phytochemical intake and metabolism and health.

Keywords: Biomarkers of intake / Health effects / Metabolomics / Phytochemicals / Polyphenols

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1 Introduction

Epidemiological evidence suggests that a regular consumption of fruits, vegetables and whole grains is associated with reduced risks of developing chronic diseases such as cancer and cardiovascular diseases [1, 2]. This association has been partly ascribed to the presence of a variety of non-nutritive phytochemicals naturally occurring in plant-based foods [3–5]. These phytochemicals show highly diverse chemical structures. More than 5000 individual phytochemicals have been identified in food and beverages [6, 7]. They can be classified into several major groups: polyphenols, terpenoids, alkaloids and other nitrogen compounds, carbohydrates and lipids (Fig. 1) [8].

A large variety of biological effects and mechanisms of action have been described depending on their chemical

structures. Plant sterols, for instance, which exhibit structural similarities to cholesterol, reduce LDL-cholesterol levels in humans by interfering with cholesterol intestinal absorption [9]. Soy isoflavones are structurally related to 17- β -estradiol and show some estrogenic or anti-estrogenic properties. They are referred to as phytoestrogens. Their consumption has been associated with a reduced risk of some hormone-dependent diseases [10]. A number of phytochemicals such as curcuminoids from curcuma, glucosinolates from cruciferous vegetables, isoflavones from soy or lycopene from tomatoes show anticarcinogenic properties [11–15]. They act through diverse cellular and molecular mechanisms including the stimulation of detoxifying systems, inhibition of cell cycle proliferation, induction of apoptosis, immuno-modulation or inhibition of angiogenesis [6, 16]. Numerous reports have highlighted the free radical scavenging properties of phytochemical antioxidants such as polyphenols or carotenoids [17, 18]. It appears today that the biological effects of such antioxidants are more diverse and involve cell-mediated responses and the modulation of various cell-signalling pathways [19–22]. Hypotheses on the mechanisms of action of phytochemicals

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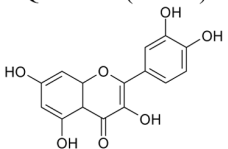
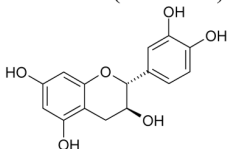
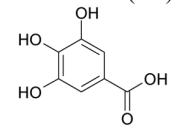
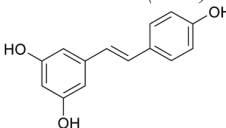
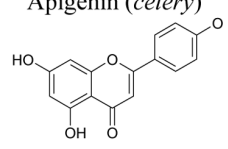
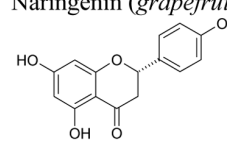
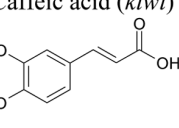
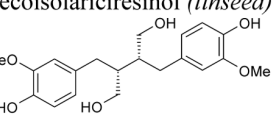
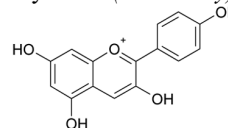
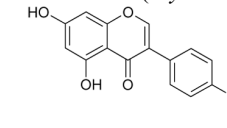
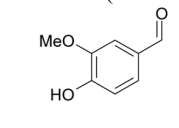
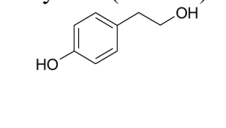
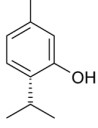
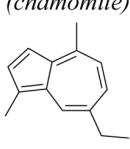
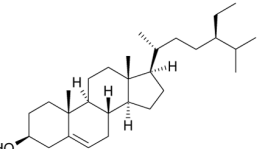
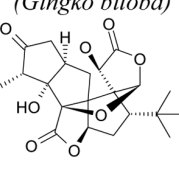
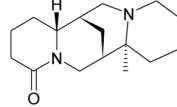
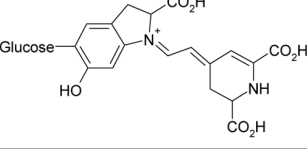
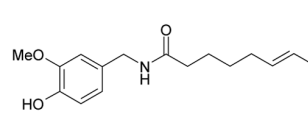
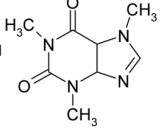
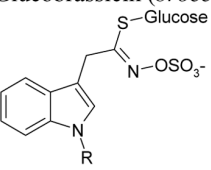
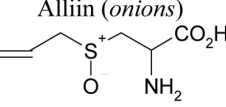
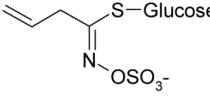
P H E N O L I C S	FLAVONOIDS		NON-FLAVONOIDS	
	Flavonols Quercetin (<i>onions</i>) 	Flavanols Catechins (<i>chocolate</i>) 	Hydroxybenzoates Gallic acid (<i>tea</i>) 	Stilbenes Resveratrol (<i>wine</i>) 
	Flavones Apigenin (<i>celery</i>) 	Flavanones Naringenin (<i>grapefruit</i>) 	Hydroxycinnamates Caffeic acid (<i>kiwi</i>) 	Lignans Secoisolaricresinol (<i>linseed</i>) 
	Anthocyanins Cyanidin (<i>blackberry</i>) 	Isoflavones Genistein (<i>soybean</i>) 	Phenolic aldehydes Vanillin (<i>vanilla</i>) 	Phenolic alcohols Tyrosol (<i>olive oil</i>) 
T E R P E N O I D S	Monoterpenes C₁₀ Thymol (<i>thyme</i>) 		Sesquiterpenes C₁₅ Chamazulene (<i>chamomile</i>) 	
	Phytosterols Sitosterol (<i>sunflower oil</i>) 		Diterpenes C₂₀ Ginkgolides (<i>Ginkgo biloba</i>) 	
A L K A L O I D S	Quinolizidine alkaloids (+)-Lupanine (<i>lupin</i>) 		Betalains Betanin (<i>red beet</i>) 	
	Phenolic amide alkaloids Capsaicin (<i>chili pepper</i>) 		Purine alkaloids Caffeine (<i>coffee</i>) 	
N I T R O G E N C O M P O U N D S	Glucosinolates Indolyl-glucosinolates Glucobrassicin (<i>broccoli</i>) 		S-Alkyl cysteine sulfoxide derivatives Alliin (<i>onions</i>) 	
	Aliphatic glucosinolates Sinigrin (<i>black mustard</i>) 			

Figure 1. Major classes of phytochemicals in food.

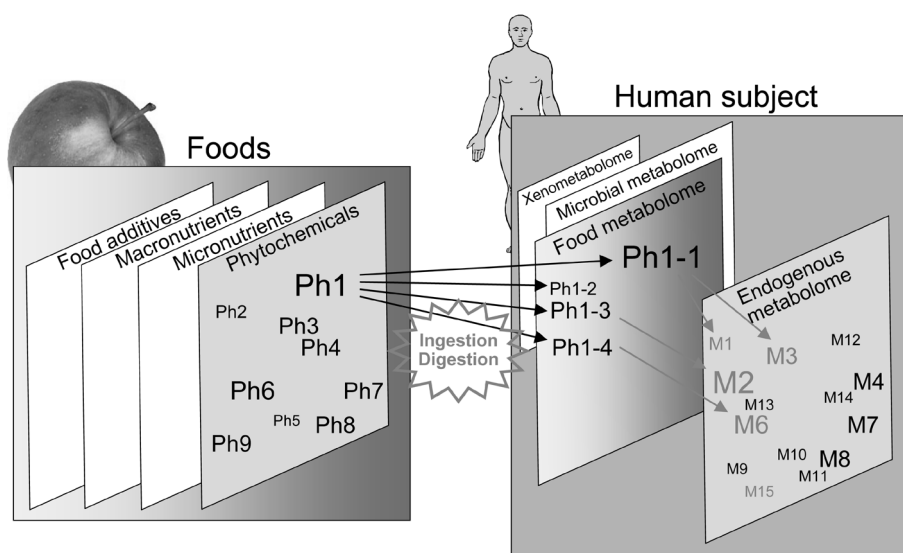


Figure 2. Phytochemical metabolites as part of the food metabolome. A large number of phytochemicals (Ph1,2, ... n) are present in foods of plant origin. When ingested, they are transformed in the body into various metabolites (Ph1-1,2, ... n), all part of the 'food metabolome'. Some of these phytochemical metabolites modulate cell metabolism, resulting in changes in the endogenous metabolome profile. All connections linking the various phytochemicals in food to metabolic changes in the body influence health and disease risk.

have regularly been derived from knowledge on their chemical structures and physico-chemical properties. They have been tested in *in vitro* studies but they must still be proven *in vivo* and more particularly in human studies.

With the notable exception of phytosterols as cholesterol-lowering agents, it is still difficult to make nutritional recommendations for phytochemicals. Beyond elucidation of their mechanisms of action, such recommendations should be largely based on randomised control trials and epidemiological studies. However, most often the number of intervention studies is still too limited to draw definitive conclusions on the effects of phytochemicals on health. Furthermore, these studies are generally short-term studies carried out using foods rich in phytochemicals, rather than pure phytochemicals [23]. A number of observational studies have suggested an inverse association between intake of some phytochemicals and disease occurrence, but the limited number of phytochemicals considered in these epidemiological studies, is far from representing the wide diversity of compounds consumed with the diet.

New tools and approaches are needed to take into account the following two levels of complexity: (i) the diversity of phytochemicals in the human diet and (ii) the complexity of their biological effects. Metabolomics is one such promising approach. High-throughput analytical methods such as NMR spectroscopy or MS allow to simultaneously analyse the hundreds of metabolites constituting the urine or plasma metabolome [24]. The metabolome (the complete set of low-MW metabolites in a biological sample) can be divided into several fractions: the endogenous

metabolome which includes all metabolites produced by a cell, a tissue or an organism, the microbial metabolome produced by the microbiota and the xenometabolome which includes all foreign metabolites derived from drugs, pollutants and dietary compounds [25, 26] (Fig. 2). The set of metabolites derived from the digestion of food is also called the food metabolome [27]. Variations of the endogenous metabolome upon an intervention with a phytochemical may reveal new mechanisms of action and lead to the discovery of new markers of effects. Ingested phytochemicals are absorbed through the gut barrier and metabolised. The resulting phytochemical metabolites are part of the food metabolome [27]. Their concentrations in plasma and urine generally increase proportionally to the amount ingested. For this reason, they have been used as markers of phytochemical intake [28]. Endogenous metabolites and exogenous phytochemical metabolites form a signature characteristic of the intake of a given phytochemical. This signature contains detailed information on phytochemical intake and on the effects of these phytochemicals on host metabolism.

In this paper we describe the current methods used to evaluate dietary intake of phytochemicals in populations, either through the use of food composition tables and dietary records or biomarkers. Basic principles of metabolomics and its application in the discovery of new biomarkers of intake and effects are then presented. This high-throughput technique may be the most suitable one to characterize the health effects of phytochemicals, by tackling both the complexity of their chemical structures and their biological effects.

2 Measuring dietary intake of phytochemicals: Current limitations

Accurate measurements of intake of the various phytochemicals ingested with our diet or with dietary supplements are needed to identify those associated to health and diseases. Dietary records and food composition tables for phytochemicals are required to estimate intake. However, this approach suffers from a number of limitations, inherent to difficulties in assessing food intakes and to the lack of comprehensive food composition tables for phytochemicals.

The most common methods employed to assess dietary intakes are based on food frequency questionnaires or multiple 24 h recalls, but the accuracy of such questionnaires and self-reports remains uncertain [29]. Several food composition tables for phytochemicals have been constructed in recent years [30]. They include for instance the different databases from the US Department of Agriculture related to the levels of isoflavones, flavonoids, procyanidins or carotenoids in selected foods (<http://www.nal.usda.gov/fnic/foodcomp/Data/isoflav/isoflav.html>, <http://www.nal.usda.gov/fnic/foodcomp/>, <http://www.nal.usda.gov/fnic/foodcomp/Data/PA/PA.html>) [31], the Phenol-Explorer database for all polyphenols including phenolic acids [32], the VENUS database related to the levels of phytoestrogens in plant foods [33], databases dedicated to the glucosinolates in cruciferous vegetables [34] or phytosterols in various foods [35, 36]. However, these databases are still incomplete in regard to the considerable diversity of phytochemicals in food plants.

Various parameters such as genetic, environmental factors (including growing location or agricultural practices) and food processing and storage have a profound effect on the levels of phytochemicals in food [37–39]. Some phytochemicals may be present in a few plant cultivars and absent in others (*e.g.*, anthocyanin pigments in blood oranges) but these varieties are often not distinguished either in the food composition tables or in dietary records, making the estimation of the phytochemical intake less accurate. Phytochemical databases need to be further developed to better take into account these key factors that may affect their levels in commonly consumed plant-based food. However, these classic methods currently used to estimate food consumption and the intake of phytochemicals will still have inherent limitations bound to food complexity and the variability of their composition. The direct estimation of phytochemicals in human urine or plasma allows to partly circumvent these limitations.

3 Biomarkers of phytochemical intake

Phytochemicals, once absorbed, are found in the systemic circulation, either unchanged or in the form of various

metabolites and are eventually excreted in urine. Polyphenols are largely deglycosylated when absorbed through the gut barrier and conjugated to glucuronyl and sulphate groups in the gut barrier and the liver. Glucosinolates form isothiocyanates upon myrosinase-catalysed reaction, and are conjugated to glutathione in the enterocytes and in the liver and finally excreted as mercapturates [40]. Carotenoids are absorbed through the gut and some of them (pro-vitamin A carotenoids) are cleaved in the intestine and in the liver to form vitamin A and other breakdown products [41]. Concentrations of these metabolites in urine or plasma usually reflect the amount of phytochemicals ingested. Isoflavones in urine or plasma were well correlated to their intake in cohort studies [42, 43]. The urinary excretion of various polyphenols such as phloretin, flavanones, gallic acid and chlorogenic acid were also found to be well correlated to the consumption of some of their major dietary sources, respectively apples, citrus fruits, tea + wine and coffee [28]. All such compounds estimated in urine or plasma constitute potential markers of intake for phytochemicals. Plasmatic or urinary isoflavones, lignans and carotenoids have effectively been used as biomarkers of intake in various epidemiological studies to look for associations with disease or disease risk [5, 44, 45].

The selection of candidate biomarkers of intake is usually based on previous knowledge on the metabolism and pharmacokinetics of the phytochemicals of interest and on the effects of the various factors which may influence their absorption, metabolism and excretion, as possible sources of uncontrolled variability [46]. The factors which affect the reliability of such candidate markers of intake have been discussed previously; they notably include pharmacokinetic parameters, interactions with the food matrix and inter-individual variations in absorption, metabolism and excretion [47, 48]. Pharmacokinetic parameters depend on the chemical structure of the phytochemical and determine the kind of information borne by a biomarker of intake. Depending on the phytochemical lifetime in the body, they may reflect short or long-term intake. A phytochemical metabolite quickly eliminated, may only reflect acute intake. Its use as a biomarker will require repeated biofluid sampling over time. In contrast, some phytochemicals such as carotenoids or other lipophilic phytochemicals accumulate in fat tissues where they are in equilibrium with the plasma pool. Carotenoids in plasma can thus be used as biomarkers reflecting longer-term intake [49]. Other phytochemicals such as chlorogenic acid abundant in coffee or catechins abundant in tea, although quickly eliminated within less than a day, can still be used as biomarkers of intake due to the very regular consumption of their major food sources by some individuals [28]. This regular ingestion results in smoother variations of the phytochemical concentrations in biofluids.

A second factor influencing the reliability of biomarkers of intake is the food matrix which may interact with phyto-

chemicals. Several observations suggest that the composition of the diet and the food matrix may interfere with the absorption of some phytochemicals in the gut [50]. Plasma concentrations of lycopene are higher after consumption of a tomato puree rather than fresh raw tomatoes [51] and carotenoid bioavailability was shown to depend on the lipid content of the diet [52, 53]. Bioavailability of green tea catechins was also significantly enhanced when consumed in fasting conditions rather than with a meal [54]. For phytochemicals whose bioavailability is influenced by the food matrix, plasma concentrations may better reflect tissular exposure than intake.

Lastly, absorption and metabolism of phytochemicals can also differ widely between individuals and this may also influence the reliability of a biomarker of intake [55, 56]. These inter-individual differences can be explained by genetic polymorphism, physiological state and gut microbiota [57]. The nature of intestinal microbiota contributes significantly to the inter-individual variations in the metabolism of dietary phytochemicals. For instance, different types of metabolite excreters have been identified on the basis of their ability to produce equol, an active end-product resulting from the intestinal bacterial metabolism of the soy isoflavone daidzein [58].

The variability in the concentrations of phytochemicals in urine or plasma, induced by these various factors should be studied more extensively. The variability induced by these factors should be minimal as compared to that induced by the diet to use a given phytochemical as a marker of intake.

The nature of the biofluid from which the phytochemical is estimated is also a key parameter. Due to their accessibility, urine and plasma are the main body fluids used to assess phytochemical intake in cohort studies. However, many phytochemicals with short half-lives show large variations of concentrations in the plasma over one day [46]. Lesser variations are expected in urine due to their accumulation over several hours. Therefore, for phytochemicals quickly excreted, urine should better reflect their intake during the previous day. To analyse such biomarkers, 24-h urine samples would be ideal, but they are not easily collected in cohort studies. However, spot urine samples can also be used. Thirteen polyphenols have been estimated in both spot urine samples and 24-h urine samples collected by 154 subjects following their regular diets. Good correlations were observed between most polyphenols and the consumption of their major food sources in both types of urine samples [59]. The phytochemicals most quickly excreted might be under-represented in urine or plasma collected in fasting conditions. However, good correlations between intake of various polyphenols and concentrations in spot urine samples collected in fasting conditions have been observed [59].

Once candidate biomarkers have been identified and validated, analytical methods can be developed to quantify

the set of selected compounds in urine or plasma in a targeted approach [60]. Alternatively, a metabolomics fingerprinting approach [24] could be used to identify new and unexpected candidate biomarkers of intake for phytochemicals.

4 Metabolomics and biomarker discovery

With the recent development of post-genomic technologies, it has become possible to characterize in an integrative way, the molecular regulation of cells and whole organisms. Metabolomics combines a high-throughput analysis measuring all small molecules present in a biological system with multivariate statistical treatments enabling the discrimination of specific metabolites which together characterize a particular physiological state or the response to a given intervention (Fig. 3). Data capture is most often based on NMR spectroscopy and MS. First metabolomics studies were carried out by NMR spectroscopy [61], a technique characterized by its high reproducibility but also by its limited sensitivity. More sensitive MS techniques hyphenated to gas or liquid have more recently been applied to metabolomics studies [24, 62]. About one to several hundreds of metabolites can be analysed in a given biological sample. GC coupled with MS (GC-MS) is used to analyse the more volatile constituents [63]. Multidimensional GC (GC \times GC-MS) is another recent option providing high peak resolution and spectral purity by using two successive columns of different polarity [64]. High-performance or ultra-performance LC coupled with high resolution TOF MS (LC-ToF-MS) are also increasingly used to analyse the metabolome with limited sample preparation [65]. All these analytical tools are in constant evolution for metabolomic studies; the choice of the analytical method will depend on the nature of the samples, the nature of the compounds under examination, *i. e.*, polar or apolar, volatile or non-volatile and on the targeted (compounds *a priori* known) or non-targeted approach (compounds *a priori* unknown) chosen [24].

The complex data sets obtained from various samples, once aligned, are analysed by multivariate statistical tools such as principal component analysis (PCA) or hierarchical clustering analysis (HCA). These two unsupervised methods (no prior knowledge of sample classes) enable differentiation between samples based on their metabolite composition. Supervised methods such as Partial Least Square Discriminate Analysis (PLS-DA) can also be employed to visualize metabolic differences between predefined sample classes [66]. Models generated by supervised analysis must be carefully validated to avoid data overfitting [62, 67]. These different statistical treatments allow separating sample groups on the basis of their metabolic signatures. Biological interpretation requires identification of the sets of metabolites characterizing each sample group. Metabolite

Table 1. Reported endogenous metabolite modifications resulting from phytochemical intake

Reference	Intervention	Subjects (samples)	Analytical-technique	Modified endogenous metabolites	Biological hypotheses
Fardet <i>et al.</i> , 2008	<i>Animal study:</i> Normo-(5%) or hyperlipidic (15 and 25%) diets supplemented or not with (+)-catechin (0.2% diet) for 6 wk	6 groups of 8 male Wistar rats (urine)	LC-ToF	<p>↑ Deoxycytidine, ↑ Nicotinic acid, ↑ Dihydroxyquinoline, ↑ Pipecolic acid</p> <p>↑ Hippuric acid, ↑ Hydroxyhippuric acid, ↑ Catechin (glucuronide and aglycone), ↑ Methylcatechin (glucuronide and aglycone), ↑ Dihydroxyphenylvalerolactone glucuronide, ↑ Methoxyhydroxyphenylvalerolactone (glucuronide, aglycone, and sulphate)</p>	<p>Possible increase in DNA breakdown, chronic liver dysfunction or peroxisomal disorders. Possible inhibition of microbiota growth by catechin</p> <p>Catechin metabolites</p>
Walsh <i>et al.</i> , 2007	<i>Non-controlled human study (parallel design):</i> Low-phytochemical diet for 2 days followed by a standard phytochemical diet for 2 days (apple, carrot, strawberry drinks)	21 healthy women (<i>n</i> = 12) and men (<i>n</i> = 9) (spot urine)	¹ H NMR LC-ToF	<p>↑ Creatinine, ↑ 3-Methylhistidine</p> <p>↑ Hippurate</p>	<p>Possible changes in energy metabolism and muscle proteolysis</p> <p>Intestinal bacterial metabolism of phytochemicals</p>
Bertram <i>et al.</i> , 2006	<i>Animal study:</i> Comparison of a rye-based diet (whole grain) and a wheat-based diet (non-whole grain), each diet for one week	6 female pigs (plasma and urine)	¹ H NMR LC-MS	<p>↑ Betaine, ↑ Hippurate after the whole-grain diet (rye)</p> <p>↑ Creatinine after the non-whole grain diet (wheat)</p>	<p>Further studies needed to elucidate the role of betaine and its potential connection with creatinine excretion in the health-promoting effect of wholegrain cereals</p>
Stella <i>et al.</i> , 2006	<i>Randomized crossover study:</i> Comparison of vegetarian (420 g/day), low-meat (60 g/day), high-meat (420 g/day) diets for 15 days	12 healthy men (24 h urine)	¹ H NMR	<p>↑ Creatinine, ↑ Taurine, ↑ TMAO, ↑ Methylhistidine after the high meat diet.</p> <p>↑ Carnitine after the high meat diet.</p> <p>↑ <i>p</i>-Hydroxyphenylacetate after vegetarian diet</p> <p>↑ <i>N</i>-Acetyl-5-hydroxytryptamine after the high meat diet</p>	<p>Biomarkers of meat consumption</p> <p>Changes in energy metabolism</p> <p>Microbial metabolism of plant foods</p> <p>Changes in tryptophan metabolism</p>
Van Dorsten <i>et al.</i> , 2006	<i>Randomized crossover study:</i> Consumption of black tea (6 g/day), green tea (6 g/day) or caffeine (control) for 2 days	17 healthy men (plasma and 24 h urine)	¹ H NMR	<p>Urine: ↑ Hippurate, ↑ 1,3-Dihydroxyphenyl-2-O-sulphate</p> <p>Urine: ↑ Citrate, ↑ Succinate, ↑ Oxaloacetate, ↑ 2-Oxoglutarate</p> <p>Urine: ↑ β-Hydroxybutyrate (only after black tea)</p> <p>Plasma: ↓ Lactate, ↓ Alanine (only after green tea)</p> <p>Plasma: ↓ Glucose</p>	<p>Intestinal bacterial metabolism of tea flavanols</p> <p>Stimulation of oxidative energy metabolism</p> <p>Liver ketogenesis / Fatty acid oxidation</p> <p>Reduction in anaerobic glycolysis</p>
Solanky <i>et al.</i> , 2005	<i>Controlled study:</i> Miso (50 g/day) or soy protein (60 g/day) intervention or one month	9 healthy premenopausal women (24 h urine)	¹ H NMR	<p>↑ TMAO, ↑ Choline, ↓ Creatinine, ↑ Creatine</p> <p>↑ Methylamine, ↑ Dimethylamine</p> <p>↓ Citrate, ↓ Lactate (only after miso intake)</p> <p>↓ Hippurate, ↓ Benzoate</p> <p>↑ Glutamine, ↑ Glutamate (only after soy intake)</p>	<p>Enhanced insulin activity</p> <p>Changes in glomerular or kidney functions</p> <p>Changes in lipid and cholesterol metabolism</p> <p>Changes in carbohydrate metabolism</p> <p>Changes in phenyl/benzoate metabolism</p> <p>Changes in tricarboxylic acid cycle; Increase in protein breakdown</p>

Table 1. Continued

Reference	Intervention	Subjects (samples)	Analytical-technique	Modified endogenous metabolites	Biological hypotheses
Wang <i>et al.</i> , 2005	<i>Controlled study:</i> chamomile tea intervention (200 mL/day, 25 mg/mL chamomile flowers) for 2 wk	14 healthy women ($n = 7$) and men ($n = 7$) (spot urine)	^1H NMR	↑ Hippurate, ↑ Glycine, ↓ Creatinine (after chamomile intake)	Perturbation of the gut microflora activity; High intrinsic physiological variations
Solanky <i>et al.</i> , 2003	<i>Controlled study:</i> Soy protein intervention for 1 month (60 g/day containing 45 mg isoflavones)	5 healthy premenopausal women (plasma)	^1H NMR	↑ Citrate and ↑ Glycine in women ↑ 3-Hydroxybutyrate, ↑ <i>N</i> -acetyl glycoproteins, ↑ Lactate, ↓ Carbohydrates	↑ Creatinine in men Changes in carbohydrate/energy metabolism; Increase in anaerobic metabolism
Solanky <i>et al.</i> , 2003	<i>Animal study:</i> Single dose of epicatechin (22 mg)	10 Sprague-Dawley rats (spot urine)	^1H NMR	↓ Citrate, ↓ 2-Oxoglutarate, ↓ Dimethylamine, ↓ Creatinine, ↓ Taurine	Modification in carbohydrate metabolism; Changes in liver and kidney functions

TMAO, trimethylamine-*N*-oxide.

Meteor or MetabolExpert designed to predict the metabolic fate of chemicals from their structure may also be of great value for the construction of a phytochemical metabolite theoretical database [85, 86]. Such a theoretical database should provide a list of all expected phytochemical metabolite masses associated with the intake of a food or phytochemical under study, and facilitate the identification of characteristic markers in the food metabolome. Algorithms have been developed to help recognizing from their predicted exact masses, expected phase II metabolites conjugated with *e.g.*, glucuronoyl, sulphate or glutathionyl groups [87, 88]. The combined exploitation of such phytochemical databases and of phenotypic databases capturing metabolomic fingerprints and metadata from various controlled interventions and cohort studies [89], may allow to search for new associations between intake of phytochemicals or phytochemical-rich food and metabolic and health outcomes.

6 Metabolomics and biological effects of phytochemicals

Due to their high diversity, phytochemicals can affect a wide array of physiological functions and metabolic pathways. Most phytochemicals present in the human diet are clearly different from a drug specifically designed to interact with a specific target. Each phytochemical molecule most likely interacts with more than one molecular target, therefore influencing different signalling pathways and the expression of a large variety of genes and modulating various metabolic pathways [90–93]. The small number of markers that are generally used to evaluate the effects of phytochemicals in short-term clinical trials may fail to accurately describe or predict health effects of phytochemicals. Several long-term intervention studies have failed to show any protective health effects (total mortality) upon supplementation with some antioxidant vitamins [94, 95],

in contrast to a large number of short-term studies which have shown an improvement of various surrogate markers. Metabolomics should allow to better characterize phenotypes in healthy subjects or subjects at an early disease stage rather than at a late disease stage, like most diagnostic techniques [96]. It opens new perspectives which should contribute to the elaboration of nutritional and dietary recommendations [89]. Global metabolic changes resulting from a phytochemical intervention are characterized with no restriction to an *a priori* selected metabolic pathway, as most commonly done up to now. Such an open metabolite profiling strategy should lead to the generation of novel hypotheses on unexpected modes of action of phytochemicals and to the discovery of new markers of effects able to characterize the subtle metabolic changes induced in nutritional interventions (Fig. 4) [97].

The analysis of urinary profiles of healthy premenopausal women following a soy or miso-controlled dietary intervention, revealed an influence of both free and conjugated isoflavones on kidney osmolyte activity and energy metabolism (Table 1) [98]. Using a similar approach, the consumption of green tea by healthy volunteers was shown to result in a significant increase in the levels of several citric acid cycle intermediates such as citrate, pyruvate and oxaloacetate, also suggesting an effect of tea flavanols on oxidative energy metabolism [80]. The consumption of chamomile tea by healthy subjects was shown to decrease the urinary excretion of creatinine and to increase that of hippurate and glycine, indicating a possible effect of chamomile on gut microflora metabolism [99].

More recently, we used a metabolomic approach based on high-resolution MS to characterize the metabolic effects of catechin, a flavonoid abundant in various fruits, cocoa and wine, in rats fed a hyperlipidic diet [93]. About 1000 metabolic variables were found to be affected by the hyperlipidic diet, among which 76 were fully reversed by catechin supplementation. Some of these variables could be identified by comparison of their exact mass with those

stored in open metabolite databases, revealing unexpected effects on nicotinic acid and the tryptophan pathway.

Here again, the identification of the ions detected by high-resolution MS is essential to interpret the changes observed in the endogenous metabolome [62]. No more than 10% of the ions observed by high-resolution MS can be identified today by screening exact masses in open metabolite libraries such as KEGG or HMDB [100]. As a consequence, various authors have developed targeted methods rather than open fingerprinting approach in which a selection of about 100 to 200 metabolites *a priori* known as most abundant in the samples of interest are estimated in one or several analytical platforms [100, 101]. Such targeted approaches already improve our understanding of the effect of a diet or nutrient on the metabolism but still leave unexplored, the major fraction of the human metabolome.

Another major problem commonly encountered in metabolomics studies is the interpretation of the metabolic changes. It is still difficult to interpret an increase or a decrease in the concentrations of a metabolite in a given context. New bioinformatic tools like NuGOWiki (http://www.nugowiki.org/index.php/Main_Page) or HMDB (<http://www.hmdb.ca/>) will contribute to provide such information [62].

7 Conclusion

Phytochemicals have been selected throughout the evolution and stored in tissues to defend the plant against pathogens and predators or as signal compounds [102]. Often specific to one species or a larger group of species, they contribute to give the plant its own identity. Mammals have also evolved alongside plants, depending on some of them as staple food. Mammals have thus been exposed to a variety of phytochemicals for millions of years. Through the careful selection of plant species for food, they have avoided most phytochemicals that cause acute toxicity. However, a number of phytochemicals present in our foods still affect human health on a long-term basis positively or negatively. The challenge today is to interpret the complex relationships between phytochemicals present in the human diet and health, taking into account both the diversity of their chemical structures and the complexity of their metabolic effects.

In contrast to single markers or metabolites, commonly measured in clinical trials or cohort studies, the whole metabolome bears considerable information on phenotype and exposure to all chemicals present in our environment. We are just beginning to learn how to decipher this information. Expected progress in high-throughput analyses of metabolites and in bioinformatics should in the near future allow us to characterise the food metabolome and the endogenous metabolome in human biofluids or tissues in far more details than is possible today. This should help us unravel the complex links between diet and human health.

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