

Lipid-soluble bioactive substances in Australian avocados

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Some general information about avocados

- > Avocados are known to contain high amounts of phytonutrients:
 - monounsaturated fatty acids
 - phytosterols
 - carotenoids
 - > vitamins B, C and E
 - polyphenols
- ➤ A recent study (using Californian-grown fruit) reported activity against prostate cancer cells

(Lu et al., Journal of Nutritional Biochemistry, 16, 23-30, 2005)







Our objective

To obtain credible information relating to the healthpromoting benefits of lipid-soluble substances found in Australian-grown avocados (Hass variety)



- > This could then be used for:
 - promotion of the fruit/industry
 - education of public/consumers





Activities

- Measurement of selected substances in extracts
 - ➤ Vitamin E components
 - ➤ Chlorophylls- responsible for the green pigmentation
 - ➤ Carotenoids- responsible for the yellow pigmentation
- > Assessment of antioxidant capacity of extracts

- > Evaluation of growth-inhibitory activity against various human cancer cells:
 - Gastric
 - > Colon
 - Leukaemia







Generation of lipid-soluble extracts

Fruit (randomly from 3 farms in QLD)

Homogenise & extract with acetone

Concentrate

Extract with hexane & concentrate under vacuum



SPE Diol clean-up

Purified extract

HPLC, LC/MS
Antioxidant assay (DPPH)
Anticancer assay (MTT)





Composition of 'Hass' extracts



Major lipid-soluble substances in 'Hass'

Compound	Concentration range (µg/100g FFW)
a-Tocopherol	1197-2151
γ-Tocopherol	118-232
δ-Tocopherol	83-260
Chlorophyll a	1073-1465
Chlorophyll b	1231-2215
Lutein (all <i>trans-</i>)	160-273

Similar variation has been reported for Californian-grown fruit (Lu *et al.*, Journal of Nutritional Biochemistry, 16, 23-30, 2005).

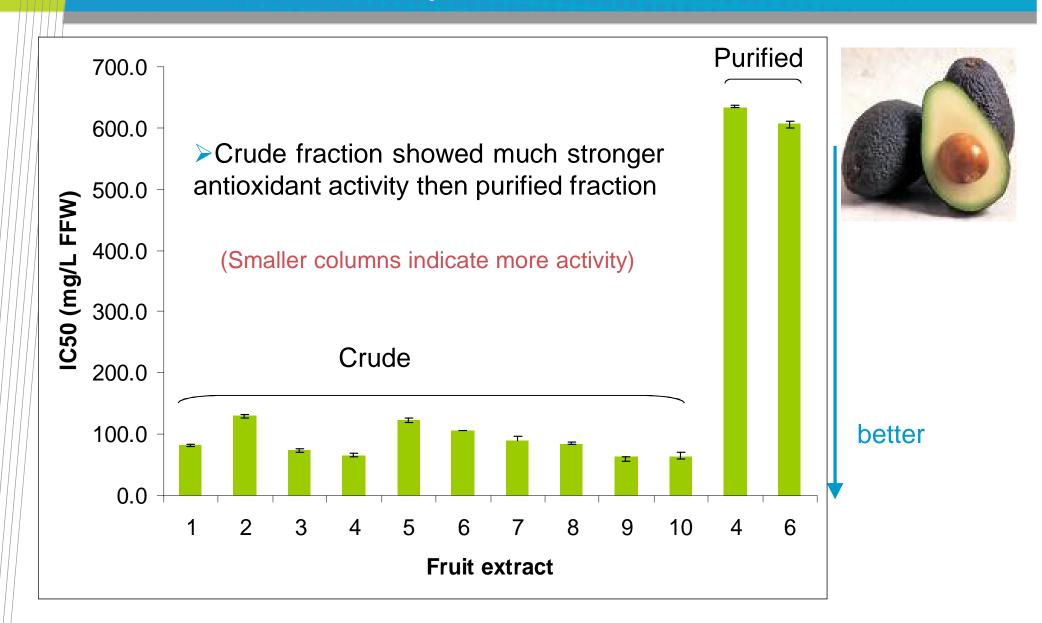


Antioxidant activity of 'Hass' extracts

(antioxidants prevent and repair damage to our cells)

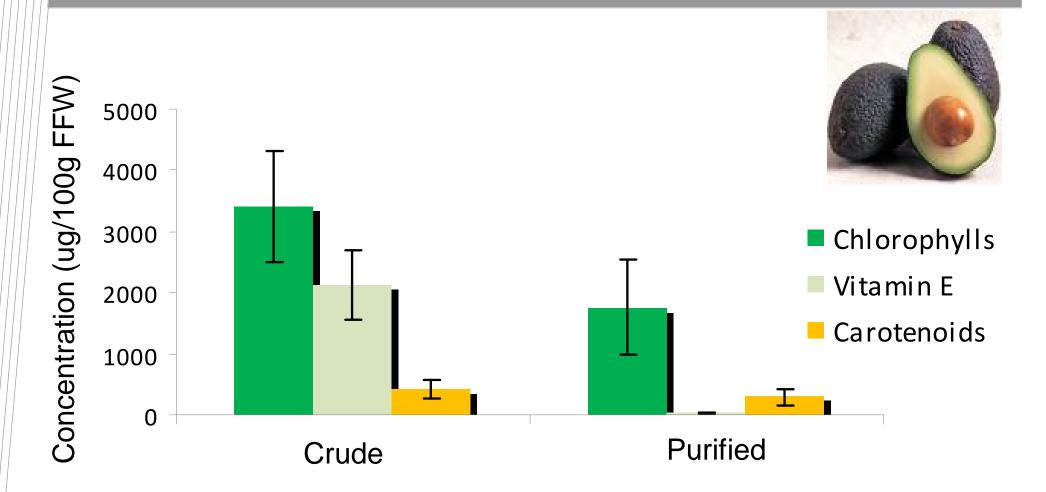


Antioxidant activity of 'Hass' extracts





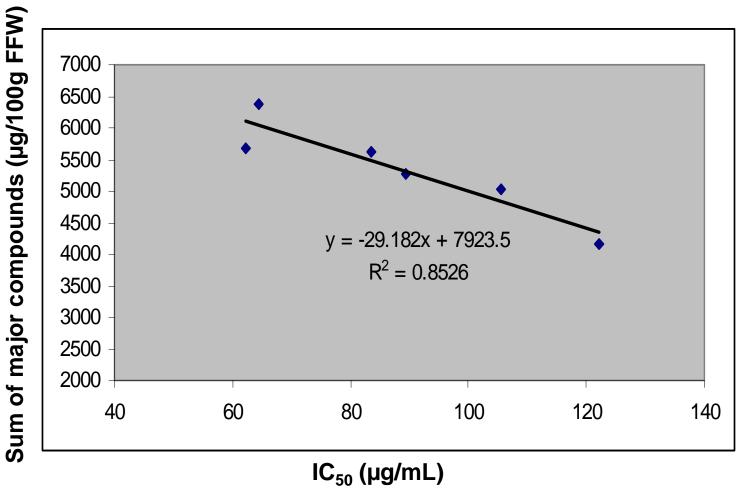
What has been identified in the two fractions?



> Purified fraction has less of these substances compared to the crude extract



Antioxidant activity of 'Hass' extracts



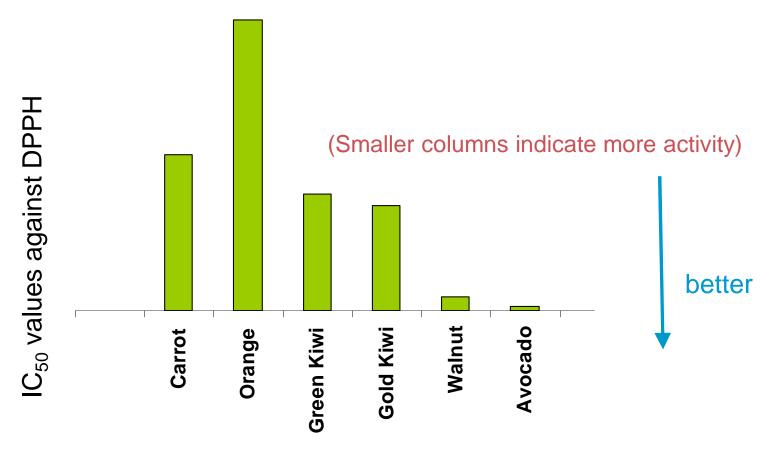


➤ Vitamin E, chlorophylls and carotenoids are primarily responsible for the antioxidant activity of 'Hass' extracts



Lipid-soluble antioxidants from 'Hass': how do they compare?

Lipid-soluble antioxidant fraction from 'Hass' very strong compared to similar fraction from other sources



Please note that total activity= lipid-soluble + water soluble components

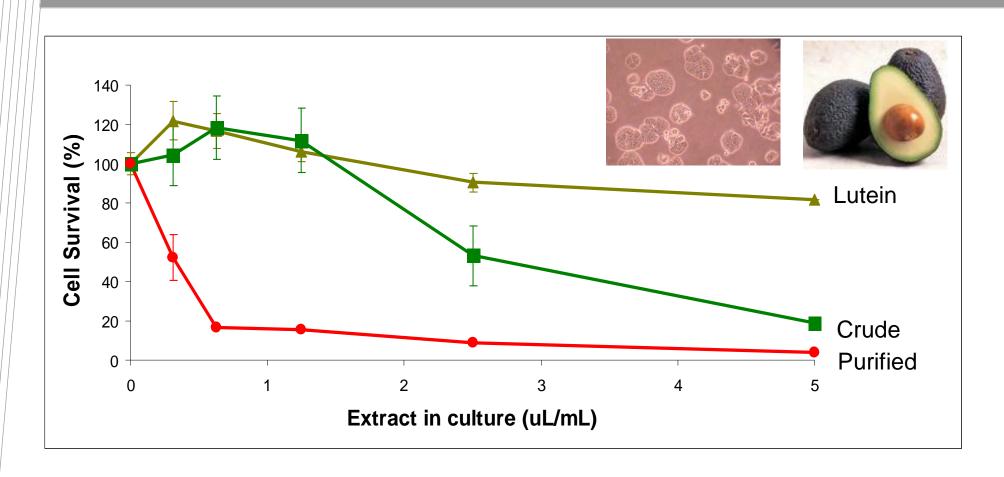


Antiproliferative activity of 'Hass' extracts

(inhibition of growth of cancer cells)



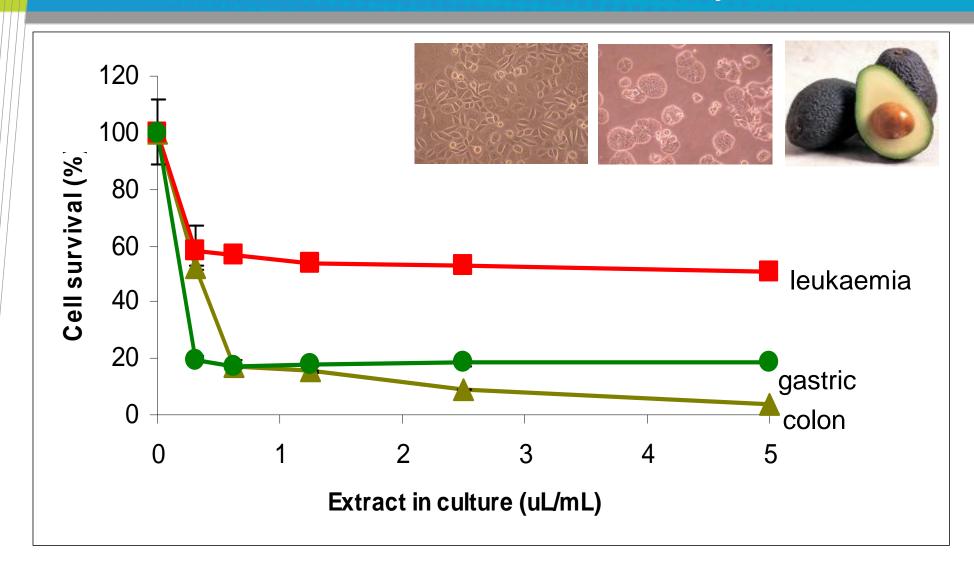
Colon cancer-cell survival when treated with 'Hass' extract in test-tube assays



1 µL extract contained substances found in approx. 1.5 mg fruit FW. The concentration of lutein was 25 times higher than found in fruits.

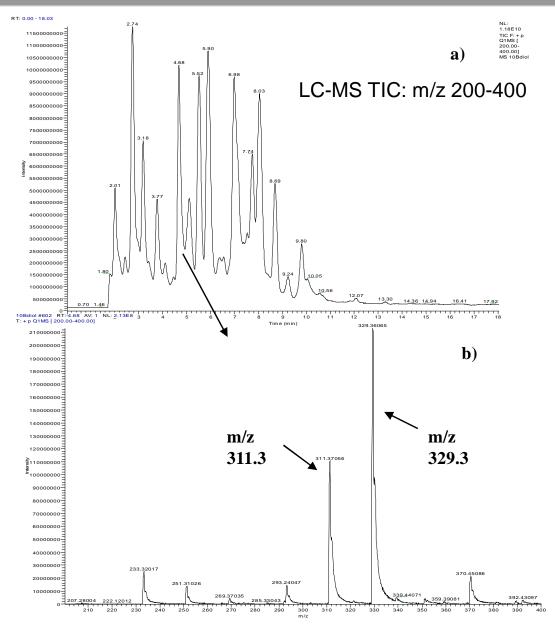


Survival of various cancer-cells when treated with 'Hass' extract in test-tube assays



Assuming complete extraction, 1 µL extract contains phytochemicals found in approx. 1.5 mg fruit fresh weight

Several unreported as yet components?





- Persin and a few other fatty acid derivatives are known bioactives in avocadoes (e.g. work at the Garvan Institute)
- ➤ However, data indicates that the active fraction contains several additional unreported components
- Further work will hopefully reveal more about the active phytochemicals



Conclusions

- Lipid-soluble extracts from 'Hass' fruit were found, as expected, to be rich in Vitamin E, chlorophylls and carotenoids
- Extracts exhibited strong antioxidant and antiproliferative activity against various human cancer cells
- Different components were responsible for each activity:
 - Carotenoids, chlorophylls, vitamin E antioxidants
 - Others (e.g. persin, unidentified) antiproliferative



Significance of the work?

This information can now be used to promote avocado consumption and educate consumers

(For example, retail surveys show that health-minded consumers are more likely to purchase avocados than other consumers)

(Hughes, D. Infocado Summit 2008)



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