

**Effect of high hydrostatic pressure on the structure of the soluble protein
fraction in *Porphyridium cruentum* extracts.**

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Declaration of interest: none

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Abbreviations: APC (allophycocyanin), B-PE (B-phycoerythrin), b-PE (b-phycoerythrin), HHP (high hydrostatic pressure), Micro-DSC (micro-differential scanning calorimetry), PBR (photobioreactor), R-PC (R-phycoerythrin).

Abstract

High hydrostatic pressure (HHP) treatments are trending as “green” stabilization and extraction process. The extraction of B-phycoerythrin from microalgae is getting more and more interest due to its numerous potentialities in foods, cosmetics and medicine. Thus, the effects of high pressure on the structural characteristics of B-phycoerythrin extracted from *Porphyridium cruentum* are explored in this paper.

Spectrophotometric methods allowed to measure B-phycoerythrin content (UV-visible) and gave an indication on the protein structure (fluorescence). Micro-DSC analysis and electrophoresis complemented this structural investigation for all the protein fractions of *P. cruentum* extracts.

Applying high hydrostatic pressure treatments up to 300 MPa during five minutes had no significant effect on B-phycoerythrin content and structure in *P. cruentum* extracts. Nevertheless, conformational changes of the protein are suggested by fluorescence yield decrease at 400 MPa, and protein aggregation of B-phycoerythrin, observed by Micro-DSC and electrophoresis, occurred at 500 MPa.

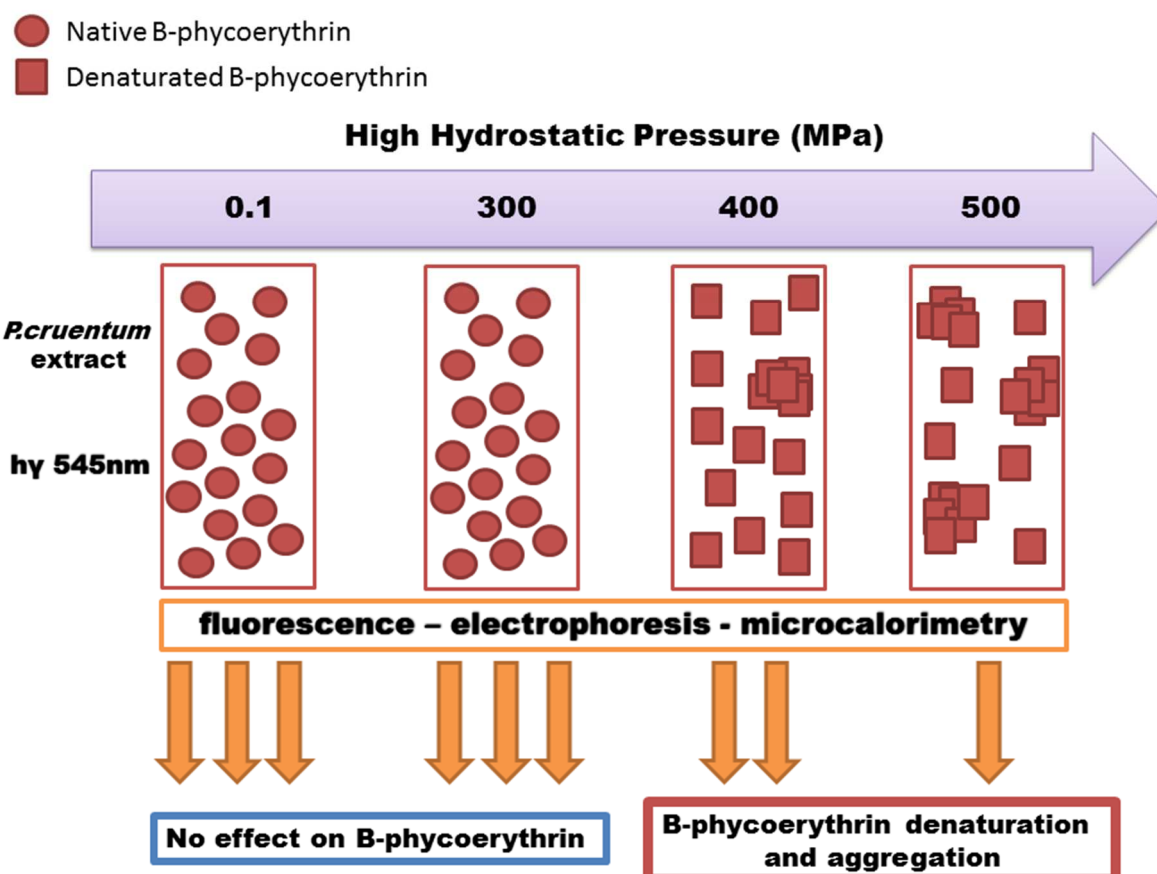
Industrial relevance

The HHP process is an emerging technology for the microbiological stability of various food matrices, including the proteins of microalgae as natural colorant. The target pressure to stabilize is around 400 MPa. High hydrostatic pressure can be used on *P. cruentum* extracts up to 300 MPa without any change in protein structure, as the threshold of protein aggregation is observed at 400 MPa. The observed changes of the proteins structure after applying HHP above 400 MPa can have a strong impact at macroscopic scale on the food matrices: increase of turbidity, change of texture, stability of emulsion.

Keywords

High hydrostatic pressure, B-phycoerythrin, spectroscopy, structure, protein, *Porphyridium cruentum*.

Graphical abstract



Highlights:

- A pressure of 400 MPa induced a change of conformation of the protein
- A treatment at 400 MPa induced the apparition of protein aggregates
- Protein structure was observed by fluorescence, electrophoresis, microcalorimetry
- B-phycoerythrin and b-phycoerythrin reached a stability limit at 300 MPa.

1. Introduction

Porphyridium cruentum is a spherical unicellular red alga (Rhodophyta) without any organized cell wall (Jones, Speer, & Kury, 1963). This microalga is photoautotrophic and is encapsulated in an exopolysaccharide sheath (Arad, Adda, & Cohen, 1985). Photosynthesis is achieved by the lamella-shaped thylakoids that host the photosynthetic material (Gantt & Conti, 1965).

P. cruentum hosts numerous pigment proteins, such as B-phycoerythrin (B-PE). This macromolecule is part of a bigger protein structure called phycobilisome that involves other proteins of the same family (phycobiliproteins) (Gantt & Lipschultz, 1972; Glazer, 1982).

P. cruentum phycobilisomes host three phycobiliproteins: allophycocyanin, phycocyanin and phycoerythrin. Allophycocyanin acts as a core to which are attached the other proteins arranged in rods. Those rods are composed of phycoerythrin in the extremity of the rods attached to the core and phycocyanin is located between allophycocyanin and phycoerythrin (Glazer, 1982). The amounts of phycobiliproteins of *P. cruentum* and their spectral properties reported in the literature are shown in Table 1. These proteins have gained importance in commercial applications in many industrial sectors (food, cosmetics, pharmaceuticals and textile), as the demand of natural colorants is increasing. Because of their spectroscopic and biological properties, phycobiliproteins are fluorescent probes widely used in clinical diagnostics, flow cytometry and immunochemistry (Sekar & Chandramohan, 2008).

The important B-phycoerythrin content of *P. cruentum* makes this microalga an ideal raw material for extraction and study of this pigment protein. In fact, commercial B-phycoerythrin is mainly used as fluorescent biomarker in medical sciences due to its safety aspect for human patients (Glazer, 1994; Manirafasha, Ndikubwimana, Zeng, Lu, & Jing, 2016). Consequently, its natural fluorescence facilitates the investigation of the protein structure response to

environmental conditions. The three-dimensional structure of phycoerythrin from *P. cruentum* has been determined (Camara-Artigas *et al.*, 2012; Ficner & Huber, 1993). All phycobiliproteins consist of two dissimilar subunits, α and β , of 17 kDa to 19 kDa respectively, depending on the species. These subunits are associated to form a heterodimeric complex called the ($\alpha\beta$) monomer, and sometimes an additional γ -subunit, which has been proposed to be located in the center of the hexamer formed by a trimer of the ($\alpha\beta$) monomer acting as a linker protein. The presence of this γ -subunit is the main structural difference between b-phycoerythrin and B-phycoerythrin. The chromophores (phycobilins) are open-chain tetrapyrroles attached to thioether bonds to cysteine residues of the α and β subunits. The spectral properties of bilins are determined not only by the chemical nature of the prosthetic groups, but are also influenced by their nearby proteins.

B-phycoerythrin stability towards different parameters has been studied by Munier *et al.* (2014) as unpurified in phosphate buffer resulting from a “crude extract” of *P. cruentum* and by González-Ramírez *et al.* (2014) as purified in phosphate or potassium buffer. Both studies concluded that B-phycoerythrin’s pH stability ranged between 4 and 10, making this pigment interesting for food application. At extremely low pH, the color darkened from pink to purple and tended to bleach at extremely high pH. The pH dependence of B-phycoerythrin has been studied and explained at the conformation structural level by Camara-Artigas *et al.* (2012). Studies also pointed its important sensitivity to direct light exposure with a significant decrease in 545 nm absorbance after 4 h at 4°C from 33.57 $\mu\text{mol m}^{-2} \text{s}^{-1}$ light intensity (González-Ramírez *et al.*, 2014; Munier *et al.*, 2014). Towards temperature, B-phycoerythrin remained stable between 0 and 40°C (Munier *et al.*, 2014). A study performed by circular dichroism on this protein revealed two irreversible structural transitions at 65°C and 85°C at pH4, with the latter being absent at pH7 and pH10. It has also been shown in this study that the melting temperature of the protein is 77.5°C $\pm$ 0.5 (González-Ramírez *et al.*, 2014).

102

103 In this paper, we experimentally explored the properties of B-phycoerythrin under high
104 hydrostatic pressure (HHP). Indeed, in recent years, HHP have attracted attention to food
105 processing and preservation as an alternative to pasteurization (Baptista, Rocha, Cunha,
106 Saraiva, & Almeida, 2016; Gayán, Govers, & Aertsen, 2017; Perrier-Cornet, Tapin, Gaeta, &
107 Gervais, 2005). HHP is an efficient non-thermal physical method to cause modification in
108 protein secondary structure. The fluid used to transmit the pressure is usually water. The
109 advantages of HHP are reduced energy costs, a “green” process with no use of chemicals, and
110 the avoiding of temperature-induced denaturation of active substances (Huang, Hsu, Yang, &
111 Wang, 2013).

112 Only few studies have been performed on the stability of B-phycoerythrin under HHP. The
113 impact of high hydrostatic pressure up to 300 MPa on the absorbance spectrum of a
114 *P. cruentum* extract in phosphate buffer has been studied by Brody & Stelzig (1983). A shift
115 of phycocyanin absorbance peak from 620 nm to 634 nm was observed as well as a shift from
116 545 nm and 565 nm to 550 nm and 570 nm respectively for phycoerythrin absorbance peaks.
117 Additionally, they measured an absorbance increase at 550 nm at a rate of to $1.4 \cdot 10^{-1} \text{ MPa}^{-1}$
118 and at 570 nm at a rate of $0.61 \cdot 10^{-4} \text{ bar}^{-1}$. The main hypothesis of the authors of this study to
119 explain these changes in spectral properties as function of the high pressure is correlated to a
120 configurational changes in the pigment-protein complex.

121

122 Therefore, the aim of the present study was to investigate, by using multiscale tools, the
123 structural characteristics of B-phycoerythrin, in crude *P. cruentum* extracts treated by HHP
124 ranging from 0.1 MPa to 500 MPa.

125

126 **2. Materials and methods**

2.1. Materials

The marine Rhodophyta *Porphyridium cruentum* (1380-1C) was provided by the SAG Culture Collection (Göttingen, Germany). The microalga was grown by Microphyt (Baillargues, France) in 5,000 L photobioreactor (PBR) consisting in 1.2 km of glass tubes with co-circulation of liquid medium and CO₂ enriched air (Patent No. WO2010109108 A1, 2010; Muller-Feuga *et al.*, 2012). The PBR was set under a greenhouse in order to control temperature (between 22 and 28 °C) and the intensity of natural light using curtains. The pH set point of 7.5 was automatically controlled by CO₂ injection and monitored by an inline Fermprobe F-235 pH probe from Broadley James (Silsoe, United Kingdom). Air was injected continuously at rate of 35 L min⁻¹. The culture medium used is a marine type medium, corresponding to a modified Hemerick's medium (Stein-Taylor, 1973). This medium was modified by addition of N and P up to 20 and 4 mmol L⁻¹ respectively. Cultivation was conducted in semi-continuous conditions, thus maintaining the exponential growth phase during 85 days. Cells were harvested by bowl centrifugation at 6000 rpm for 60 min at room temperature (maximum reachable temperature of 35°C) using a KG 8006 from GEA (Oelde, Germany) and concentrated at the rate of around 10-13% dry weight. The biomass was frozen at - 20°C in polyethylene bags, heat sealed, and stored at -20°C. The biomass was then dispatched in aliquots in airtight glass bottles at - 18°C away from light. The total number freezing/thawing cycle is 2 with freezing at - 18°C and thawing at room temperature.

2.2. Preparation of protein extracts

P. cruentum biomass was resuspended in 0.5M Tris HCl buffer pH 7 (Sigma Aldrich, Saint Louis, USA) at the rate of 3% (w/v) dry weight equivalent under magnetic stirring for one hour at room temperature away from direct light exposure. The suspension was then centrifuged (Sorvall RC6 (Thermofischer Scientific, Waltham, USA) with a SLC-3000 rotor)

at 5000g for 20 minutes at 20°C. The extract corresponds to the supernatant, the pellet was discarded.

2.3. Application of high hydrostatic pressure

Homogenous samples of about 1.8 mL of *P. cruentum* extract were transferred to polyethylene bags, which were then heat-sealed and placed in a high pressure vessel. They were exposed to high pressures at 50, 100, 200, 300, 400 and 500 MPa at 20°C for 5 minutes with a compression rate of approximately 1.6 MPa s⁻¹. The untreated sample was used as control. The samples were made in triplicates for each pressure level.

The high-pressure treatments were performed in a high hydrostatic pressure vessel (Top Industrie S.A., France). A hand operated pressure pump (Nowaswiss, Switzerland) was used to obtain the pressure, using distilled water as pressure transmitting medium. A sheath Type K thermocouple (Top Industrie S.A., France) was passed through the upper plug, and used to measure and monitor the inner temperature of the vessel during the pressure treatment. The sample chamber pressure was measured using a pressure gauge (SEDEME, France). This system is the same as the one described and used in Perrier-Cornet *et al.* (2005).

2.4. Characterization of proteins

2.4.1. Dry weight and protein content

The dry weight ratio of *P. cruentum* extract was determined using gravimetric method: 10 g of sample was kept 24 hours at 102°C in the oven and cooled down in a desiccator.

The total nitrogen determination was performed using elementary analysis with a Dumas Nitrogen Analyzer NDA 701 (Velp Scientifica, Usmate, Italy). Dry samples were manually ground. Then, a known weight of sample was inserted in a stainless-steel capsule for mineralization by combustion. Total nitrogen content was converted to soluble protein content

using a nitrogen-to-protein ratio of 6.34 ± 0.04 , which was precisely determined for *P. cruentum* extracts by Safi *et al.* (2013).

Three repetitions have been done by sample for the determination of dry weight and protein content.

2.4.2. UV- visible spectroscopy

The suspension was then centrifuged (541/R with F45-30-11 rotor from Eppendorf (Hambourg, Germany)) at 5000 g for 15 minutes at 4°C. The extract corresponds to the supernatant, the pellet was discarded.

The absorbance spectrum between 220 and 800 nm was measured using a Monaco UVmc1 from Safas (Monaco) and semi-micro UV-cuvettes Brand (Wertheim, Germany). Extract samples were diluted in Tris buffer 50 times to respect the Beer-Lambert law and each modality was measured in triplicate.

The quantification of B-phycoerythrin in aqueous extracts was calculated using the following equations firstly used by Bermejo, Alvarez-Pez, Acien Fernandez, & Molina Grima (2002):

$$[\text{R-phyococyanin (R-PC)}] (\text{mg mL}^{-1}) = (\text{OD}_{620} - 0.7 \cdot \text{OD}_{650}) / 7.38 \quad (\text{Equation 1})$$

$$[\text{Allophycocyanin (APC)}] (\text{mg mL}^{-1}) = (\text{OD}_{650} - 0.19 \cdot \text{OD}_{620}) / 5.65 \quad (\text{Equation 2})$$

$$[\text{B-phycoerythrin}] (\text{mg mL}^{-1}) = (\text{OD}_{565} - 2.8 \cdot [\text{R-PC}] - 1.34 \cdot [\text{APC}]) / 12.7 \quad (\text{Equation 3})$$

OD₆₂₀, OD₆₅₀ and OD₅₆₅, correspond to the optical densities measured respectively at 620 nm, 650 nm and 565 nm. The B-phycoerythrin content was determined in mg mL^{-1} and was then converted in mg g^{-1} dry biomass.

It is important to mention that this quantification method reflects the ability of the native protein to emit at specific wavelengths and does not reflect the actual protein content.

2.4.3. Fluorescence emission measurements

Fluorescence emission spectra of B-phycoerythrin in *P. cruentum* extracts were measured using a Fluorolog 3 T (Horiba, Kyoto, Japan). The excitation wavelength was 545 nm and corresponded to the absorbance peak of B-phycoerythrin. Fluorescence emission was measured between 555 and 700 nm with a step value of 0.5 and a slit of 1 nm. One measurement was done per repetition, which is equivalent to 3 measurements per pressure level.

2.4.4. Electrophoresis in native conditions

Invitrogen Novex Wedge Well 4-12% Tris-Glycine Gel (Thermo Fischer Scientific, Waltham, USA) was used as migration gel with 0.3 % Tris pH 8.9 (CAS 77-86-1), 1.4 % glycine (CAS 56-40-6) buffer. Sample buffer was composed of 25 % glycerol (CAS 56-81-5), 12.5 % Tris HCl 0.5M pH 6.8 and 0.05 % bromophenol blue (CAS 115-39-9). All reagents were purchased at Sigma-Merck (Darmstadt, Germany). The NativeMark Unstained Protein Standard Protocol molecular weight scale (Thermo Fischer Scientific, Waltham, USA) was used at the rate of 10 µL per well. 5µL of 50% extract and 50% sample buffer were introduced in each well. 35mA was applied on a single gel. Revelation was performed applying Coomassie blue (CAS 6104-58-1) and then the gel was rinsed with water.

2.4.5. Electrophoresis gel image processing

The electrophoresis gel was scanned by a Chemidoc MP device (BioRad, Hercules, USA) and processes by the software Imagelab ver.5.1. (BioRad, Hercules, USA) with the following parameters: 30 s exposure time, “Red epi” illumination and 695/55 filter. The relative band

intensity values were calculated relatively to the control sample (no HHP treatment corresponds to 100%).

2.4.6. Micro-differential scanning calorimetry (Micro-DSC)

A precise amount of extract of about 500 mg was introduced in a micro-DSC device Setaram MicroDSC III (Caluire-et-Cuire, France) with linear temperature profile of 0.5 K minute⁻¹ from 25 °C to 100 °C. The data treatment software associated with the device and used for the peak integration is SETSOFT2000 v.1.2.

The parameters measured on the thermograms are: peak temperature (T_p), peak onset (T_{on}) and peak offset (T_{off}) temperatures and peak enthalpy (through integration). One measurement was done per repetition, which is equivalent to 3 measurements per pressure level.

2.5. Statistical analysis

The statistical analysis of Micro-DSC data, principal component analysis (PCA) and hierarchic cluster analysis (HCA) were performed using the software Statistica v.8. by StatSoft, Inc (Paris, France). The statistical analysis of other data was processed by XLStat v.14.0. by Addinsoft (Paris, France). Regardless of the software used, analysis of variance (ANOVA) and confidence intervals were performed to determine significant differences between the samples for a given parameter. Significance was established at $p < 0.05$. ANOVA showing significant differences lead to the use of Newman-Keuls pair test.

3. Results and discussion

3.1. Characterization of soluble protein extract

The crude *P. cruentum* extract was characterized by a pH value of 7.23 ± 0.10 and a dry weight of 8.25 ± 0.02 %. The nitrogen content of this dry weight was 7.49 % corresponding to

a protein content of 158.6 mg g^{-1} dry weight using the nitrogen-to-protein conversion factor of 6.34.

The spectrum between 220 nm and 800 nm of the extract (Figure 1-A) showed a characteristic profile described for the first time by Gantt & Lipschultz (1974). Beside the 280 nm peak corresponding to UV-absorbing substances such as protein, the other peaks are typical markers of phycobiliproteins: the double peak at 545 nm and 565 nm along with the smaller peak at 320 nm are related to B-phycoerythrin, whereas the peak around 620 nm and the hardly distinguishable peak at 650 nm are linked respectively to R-phycocyanin and allophycocyanin. The spectrophotometric measurements allowed the calculation of B-phycoerythrin content of $66.11 \pm 0.69 \text{ mg g}^{-1}$ dry biomass and a purity index of 2.56 ± 0.04 .

In order to investigate specifically the structure of B-phycoerythrin, the extract was submitted to an excitation wavelength of 545 nm, the fluorescence emission of B-phycoerythrin could be measured (Figure 1-B). This fluorescence emission spectrum was close to the one observed by Gantt & Lipschultz (1974) with a peak around 575 nm.

The molecular weight of the different protein fractions of the crude extract was determined by electrophoresis in native conditions (Figure 2). In the control sample (well 1), several bands were visible before coloration: an originally blue band above 480 kDa, two originally pink intense bands around 242 kDa and a group of three originally pink bands ranging from less than 66 kDa to 146 kDa. The same electrophoretic profile has been described by Gantt and Lipschultz (1974). The pink bands were easily linked to B-phycoerythrin with the two intense bands around 242 kDa being identified as charge isomers of B-phycoerythrin and the group of bands of lower molecular weight representing the polydispersed forms of b-phycoerythrin (meaning dimers and tetramers). It is worth to mention that the main difference between B-phycoerythrin and b-phycoerythrin is the presence of a γ subunit of *ca.* 35 kDa in the B form,

which explains its high molecular weight (Glazer & Hixson, 1977). The blue band can be linked to R-phycoyanin and this has been confirmed by spectrophotometry (Gantt & Lipschultz, 1974). However, there is no explanation of why the R-phycoyanin band was present above 480 kDa whereas its molecular weight has been determined between 103 kDa and 125 kDa (Gantt & Lipschultz, 1974; Glazer & Hixson, 1975). A similar observation was made by (Ma, Wang, Sun, & Zeng, 2003) involving R-phycoyanin and B-phycoerythrin without making further comment. R-phycoyanin's position in native condition electrophoresis should result from a higher aggregation state. As a matter of fact, R-phycoyanin is known to assemble itself in hexamers under specific conditions (Glazer, 1982), although the hexamer association is not enough to explain the molecular weight above 480 kDa.

Complementary to electrophoresis, micro-DSC measurements were carried out to investigate the thermodynamic behavior of the proteins in the extract. The thermogram of the control sample is presented in Figure 3. It reveals two main endothermic peaks. These peaks can be integrated to determine unfolding temperature and enthalpy of this unfolding process. For the control sample, we observed a first peak (peak 1) at $58.8\text{ }^{\circ}\text{C} \pm 0.9$ ($T_{\text{on}} = 53.8 \pm 2.8\text{ }^{\circ}\text{C}$; $T_{\text{off}} = 64.3 \pm 1.2\text{ }^{\circ}\text{C}$) with an enthalpy of $0,0433 \pm 0,0155\text{ J g}^{-1}$ fresh sample, and a second peak (peak 2) at $85.8\text{ }^{\circ}\text{C} \pm 0.5$ ($T_{\text{on}} = 83.7 \pm 1.5\text{ }^{\circ}\text{C}$; $T_{\text{off}} = 87.7 \pm 0.7\text{ }^{\circ}\text{C}$) with an enthalpy of $0,0141 \pm 0,0028\text{ J g}^{-1}$ fresh sample. A third minor peak could be considered at $90.2\text{ }^{\circ}\text{C} \pm 1.3$ ($T_{\text{on}} = 89.3 \pm 1.1\text{ }^{\circ}\text{C}$; $T_{\text{off}} = 91.4 \pm 1.0\text{ }^{\circ}\text{C}$) with an enthalpy of $0.0021 \pm 0.0016\text{ J g}^{-1}$ fresh sample. These results are reminiscent of the two main irreversible structural transitions at 65 $^{\circ}\text{C}$ and 85 $^{\circ}\text{C}$ revealed by González-Ramírez *et al.*, (2014) using circular dichroism with the two first endothermic peaks appearing at similar temperatures.

3.2. Effect of HHP on the soluble protein extract

The spectral properties of the *P. cruentum* extract treated by high hydrostatic pressure were measured to determine the evolution of B-phycoerythrin concentration and its fluorescence emission yield (Table 2).

The B-phycoerythrin concentration remained stable between 0.1 and 400 MPa treatment but underwent a significant loss ($p = 0.007$) at 500 MPa of *ca.* 4 mg g⁻¹ dry biomass (6%) compared to the untreated extract. The fluorescence yield of B-phycoerythrin also remained stable between 0.1 and 300 MPa but showed a significant loss at 400 MPa (- 6 % compared to control) that significantly increased at 500 MPa (- 20 % compared to control) ($p < 0.001$). Those impacts on fluorescence properties of B-phycoerythrin suggest that high pressure induced a conformation change of the protein from 400 MPa leading to its denaturation hence the concentration decrease at 500 MPa.

The observation of the electrophoresis in native conditions (Figure 2) showed that increasing high hydrostatic pressure treatment up to 300 MPa (wells 2 to 5) did not impact the electrophoretic profile. The 400 MPa treatment (well 6) induced the apparition of protein aggregates located at the bottom of the well originally wielding a pink color. Additionally, the b-phycoerythrin bands of lower molecular weight tended to decrease (value intensity of 98, Figure 2). With a 500 MPa treatment (well 7), the pink aggregates gained intensity and the B- and b-phycoerythrin bands appeared even weaker (respectively, value intensity of 65 and 94, Figure 2). This result suggests that B-phycoerythrin is more sensitive to pressure than b-phycoerythrin between 400 MPa and 500 MPa. Moreover, the bands intensity suggests opposite evolutions between the two forms with an increase of b-PE (value intensity from 97 to 108) and a decrease of B-PE band intensity (value intensity from 98 to 91) between 100 MPa and 300 MPa. The R-phyococyanin band is heavily faded at 500 MPa (if not completely absent) (Table 2).

326 These observations support the hypothesis that B-phycoerythrin and b-phycoerythrin reach a
327 stability limit towards pressure from 400 MPa with a clear loss at 500 MPa by undergoing
328 aggregation. This statement can be extended to R-phycoerythrin at 500 MPa. The
329 disappearance of bands could be related to the low initial concentration rather than intrinsic
330 resistance to pressure. Therefore, it is not possible to conclude that R-phycoerythrin showed
331 higher sensitivity to pressure than B- or b-phycoerythrin because of the limit of sensitivity of
332 the used methods.

333 Moving forwards to the impact of the effects of HHP, the micro-DSC data show no
334 significant evolution of the peaks' summit, onset, offset, width nor enthalpy, except for peak 2
335 with a significant decrease in enthalpy at 500 MPa ($p = 0.001$). This suggests a potential link
336 between peak 2 and B-phycoerythrin or R-phycoerythrin.

337 As a way to sum up the effects induced by HHP treatment on B-phycoerythrin in *P. cruentum*
338 extracts, a Principle Component Analysis (PCA) was performed (Figure 4). F1 is the main
339 axis with 85.80 % proper value and F2 only having 9.66 %. As expected, samples are strongly
340 distributed along the F1 axis with increasing pressure level from left to right (Figure 4-A).

341 The parameters are strongly correlated with the F1 axis: pressure and peak 3 enthalpy
342 positively and B-PE content, fluorescence yield, peak 1 enthalpy and peak 2 enthalpy
343 negatively. Increasing pressure levels in HHP treatments negatively impact the B-
344 phycoerythrin content and its fluorescence yield. The PCA also highlights the high correlation
345 between peak 2 and B-PE fluorescence yield (correlation value of 0.96, Table 3) which could
346 strongly suggest that peak 2 is related to the structure of B-phycoerythrin. Peak 1 enthalpy is
347 strongly negatively correlated to pressure (- 0.98, Table 3) which may tie this parameter to
348 native proteins, but not specifically B-phycoerythrin (correlation with B-PE content of 0.77
349 and with B-PE fluorescence yield of 0.70, Table 3). The groups formed according to
350 hierarchic cluster analysis (Figure 4-B) separates the 500 MPa treatment from control, 300

and 400 MPa treatments, indicating that the effects induced by HHP clearly happen at 500 MPa. Nevertheless, the 400 MPa treatment constitutes a sub-group alone and differentiates itself from the control, confirming that modifications occurred from 400 MPa. The value of this threshold 400 MPa is in agreement with the previous study performed by (Brody & Stelzig, 1983) on *P. cruentum* and microalgae extract. Even if there is a lack of information in the literature concerning the effect of HHP treatment on proteins in food matrices, and on the mechanism of proteins unfolding under high pressure in presence of other ingredients, it is now well establish that a pressure between 400 and 600 MPa inactivates most of the food pathogens (Baptista *et al.*, 2016).

4. Conclusion

The HHP process is an emerging technology for the microbiological stability of various food matrices, including the proteins of microalgae as natural colorant. The target pressure to stabilize the food product is above 400 MPa. The results of our study show that the structure of the proteins can be impacted at this level of HHP leading to aggregation at higher pressure. In fact, five minutes HHP treatments up to 300 MPa had no significant effect either on B-phycoerythrin content and structure in *P. cruentum* extracts. Nevertheless, signs of conformational changes of the protein are suggested by fluorescence yield decrease from 400 MPa. This phenomenon might lead to protein aggregation of B-phycoerythrin occurring at 500 MPa. R-phyococyanin content was also clearly impacted at 500 MPa and might undergo the same denaturation path.

Previous studies aimed at characterizing model or isolated proteins under high pressure or after applying high pressure. In the present study, the investigation was done on a protein extract from microalgae with a mixture of proteins, and at a concentration relative of their future use as colorant in food or cosmetic applications.

Indeed, with this complex matrix, we observed the structural change with different methods (fluorescence, microcalorimetry, electrophoresis), which allows observing different levels of structure. It is now well established that protein functionalities are linked to their structure. The observed changes of the proteins structure after applying HHP can thus have a strong impact at macroscopic scale on the food matrices: increase of turbidity, change of texture, stability of emulsion. For example, in the case of the use of microalgae soluble extracts as natural colorant in food or cosmetic matrices (such as drinks or emulsions), if high pressure process is used as an emerging technology to avoid any microbiological contamination, the molecular aggregation of the natural colorants which can happen at around 400 MPa can be the cause of other changes in interaction with the other food ingredients.

At molecular scale, further studies are needed to improve the understanding of the behavior of a mixture of proteins during high pressure processing and if possible at higher concentrations.

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Figure captions

Figure 1. (A) Normalized absorbance spectrum and (B) fluorescence emission spectrum (545 nm excitation) of reference extract obtained from *Porphyridium cruentum* biomass in 500mM pH 7 Tris buffer.

Figure 2. Migration of extracts obtained from *Porphyridium cruentum* biomass on electrophoresis gels in native conditions at 4-12% of acrylamide. From left to right: well 1: 0 bar treatment (control); well 2: 50 MPa treatment; well 3: 100 MPa treatment; well 4: 200 MPa treatment; well 5: 300 MPa treatment; well 6: 400 MPa treatment; well 7: 500 MPa treatment; well 8: molecular weight scale (from top to bottom): 1236 kDa, 1048 kDa, 720 kDa, 480 kDa, 242 kDa, 146 kDa, 66 kDa, 20 kDa.

Numbers in white indicate the relative band intensity value (in %) obtained by image processing.

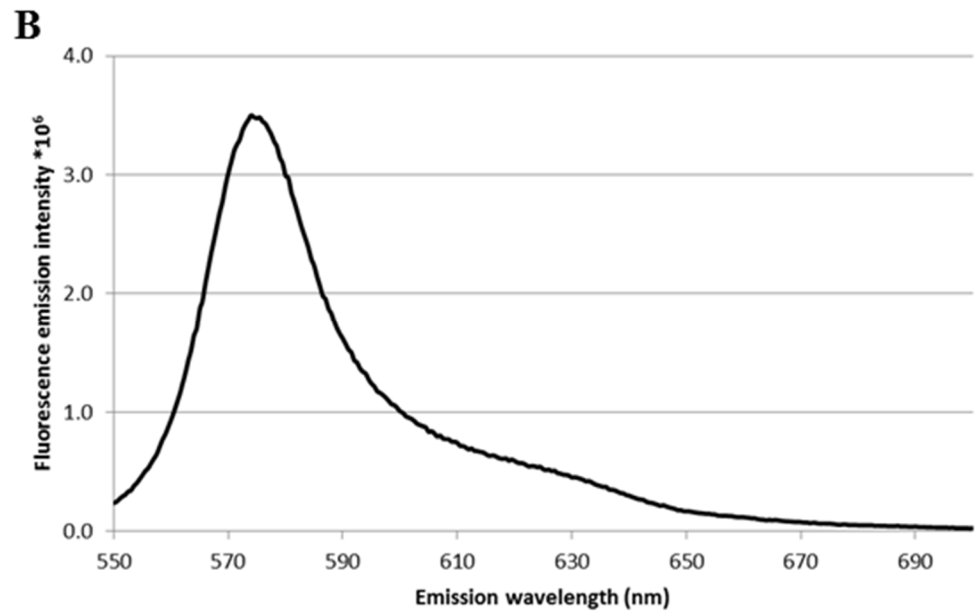
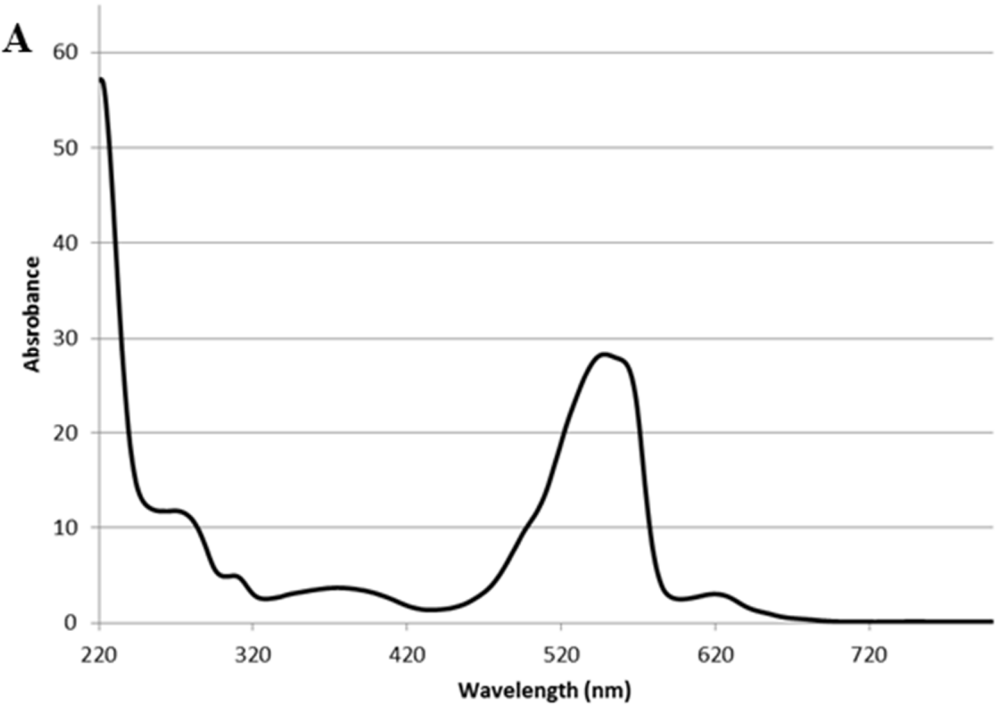
Figure 3. Micro-DSC thermogram of reference extract obtained from *Porphyridium cruentum* biomass in 500mM pH 7 Tris buffer (control sample before HHP treatment).

Figure 4. (A) Results of PCA loading and (B) score plot of the different samples treated at different HHP levels.

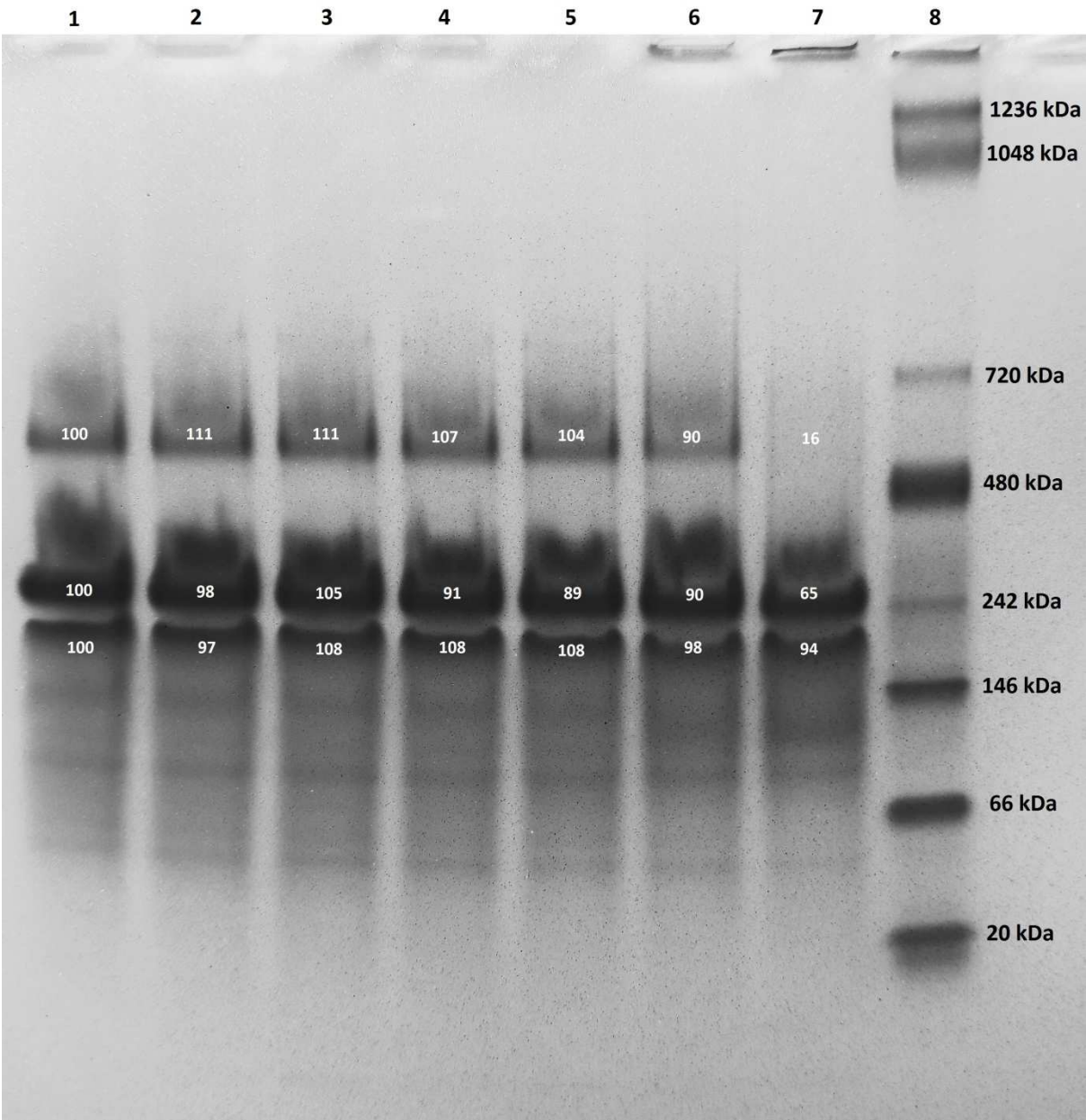
[B-PE] = B-phycoerythrin content.

Circles represent sample groups according to hierarchical cluster analysis.

494 **Figure 1**

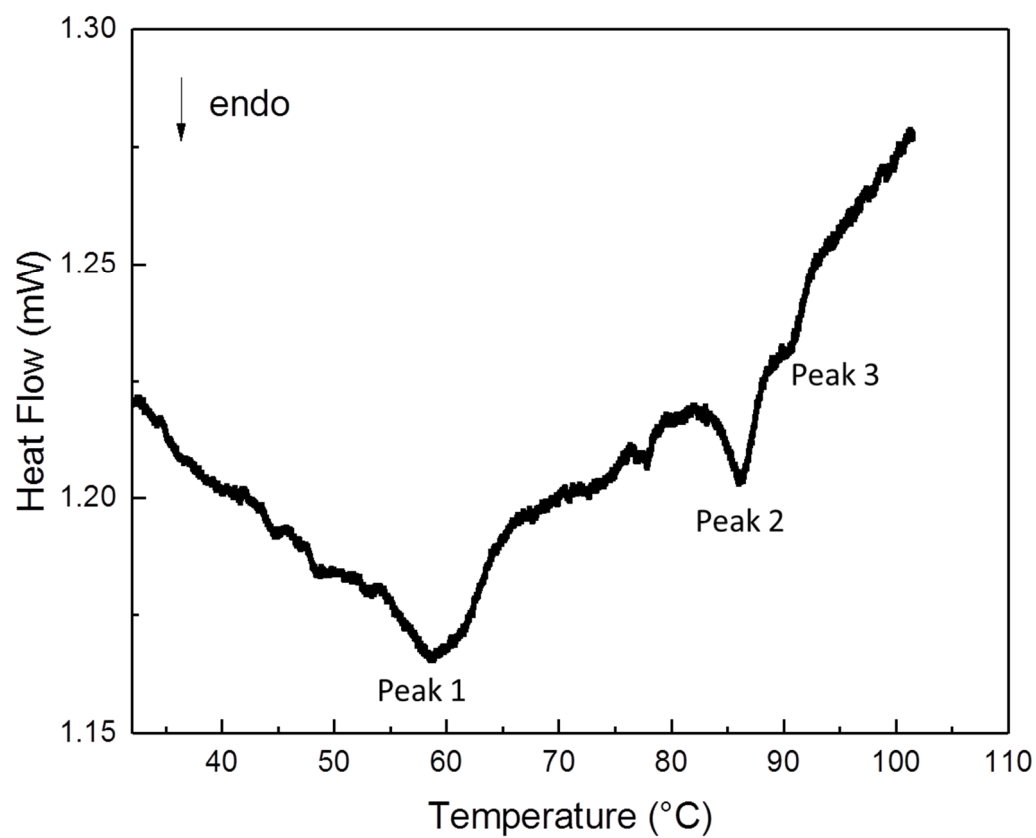


498 **Figure 2**



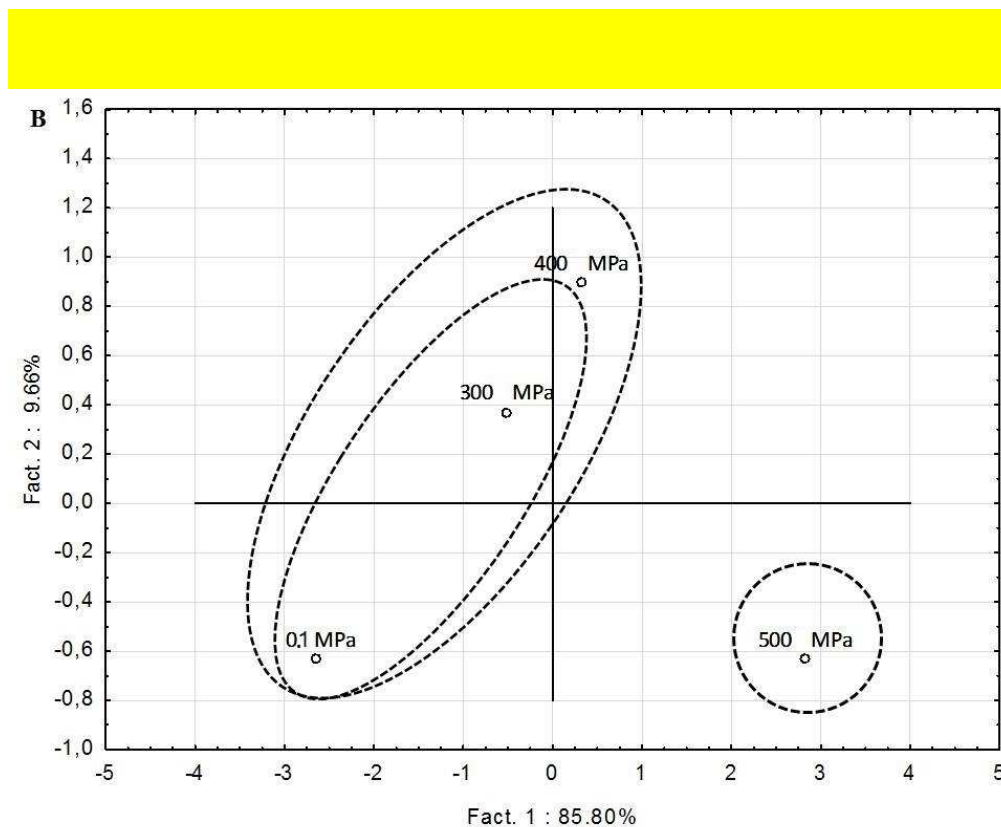
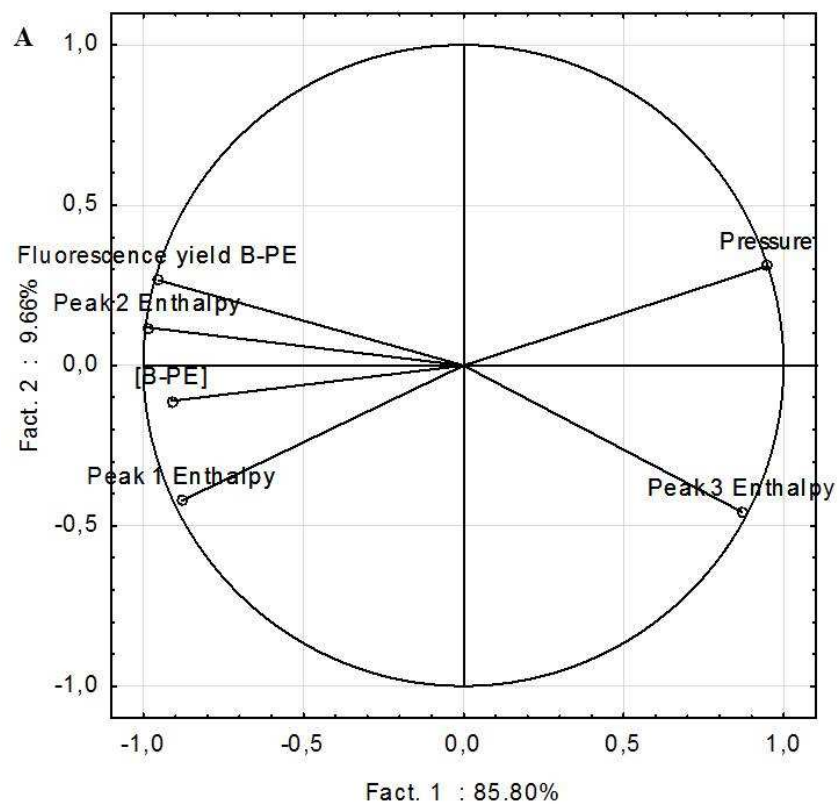
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507 **Figure 3**



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516 **Figure 4**



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518 **Table 1: Spectral properties and contents of the main phycobiliproteins in *Porphyridium cruentum* (Fuentes, Fernández, Pérez, &**
519 **Guerrero, 2000; Gantt & Lipschultz, 1974)**

Name	Characteristic wavelengths of the main peak (nm) ^b	Shoulder(s) (nm) ^b	Characteristic wave lengths of the secondary peak (nm) ^b	Average amount (mg 100g ⁻¹ dry weight) ^a	Proportion of all the phycobiliproteins (% w/w) ^a
B-phycoerythrin (B-PE)	545 and 563	495-500	310	2020 ± 391	42
b-phycoerythrin (b-PE)	545	563	310		42
R-phyococyanin (R-PC)	555 and 617	-	-	262 ± 70	11
Allophycocyanin (APC)	650	600 and 630	-	216 ± 54	5

521

522 ^a : data from (Fuentes *et al.*, 2000)

523 ^b : data from (Gantt & Lipschultz, 1974)

524 **Table 2: B-phycoerythrin content and its structure parameters in extracts obtained from *Porphyridium cruentum* as a function of the**
525 **applied high hydrostatic pressure. Data is shown as mean (n = 3). Common letters indicate no significant difference between the values**
526 **according to ANOVA (p < 0.05).**

HHP (MPa)	0.1	50	100	200	300	400	500
B-phycoerythrin (mg g ⁻¹ dry biomass)	66.1 ^a	66.7 ^a	65.5 ^a	66.5 ^a	65.5 ^a	62.8 ^{ab}	61.9 ^b
B-phycoerythrin fluorescence emission yield (.10 ⁵ (mg/g dry biomass) ⁻¹)	5.1 ^a	5.1 ^a	5.2 ^a	5.2 ^a	5.0 ^a	4.8 ^b	4.1 ^{5c}
Peak 2 enthalpy (J g ⁻¹ fresh sample)	0.0141 ^a	nd	nd	nd	0.0101 ^a	0.0099 ^a	0.0041 ^b

527 **Table 3: Correlation matrix based on PCA analysis.**

	Pressure	[B-PE]	B-PE Fluorescence Yield	Peak 1 Enthalpy	Peak 2 Enthalpy	Peak 3 Enthalpy
Pressure	1	- 0.88	- 0.82	- 0.98	- 0.91	0.69
[B-PE]	- 0.88	1	0.90	0.77	0.85	- 0.67
B-PE Fluorescence Yield	- 0.82	0.90	1	0.70	0.96	- 0.92
Peak 1 Enthalpy (J g ⁻¹)	- 0.98	0.77	0.70	1	0.84	- 0.61
Peak 2 Enthalpy (J g ⁻¹)	- 0.91	0.85	0.96	0.84	1	- 0.93
Peak 3 Enthalpy (J g ⁻¹)	0.69	- 0.67	- 0.92	- 0.61	- 0.93	1

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