

# Maximizing the Extraction of Bioactive Compounds from *Diospyros kaki* Peel Through the Use of a Pulsed Electric Field and Ultrasound Extraction

Vassilis Athanasiadis, Theodoros Chatzimitakos, Eleni Bozinou, Konstantina Kotsou, Dimitrios Palaogiannis and Stavros I. Lalas \*

## Section S1. Total Polyphenol Content (TPC) Determination

Following a previously established methodology [1], the total polyphenol content (TPC) of the extracts was determined using the Folin-Ciocalteu assay. In brief, a 1.5 mL Eppendorf tube was filled with 100  $\mu$ L of persimmon peel extracts and 100  $\mu$ L of Folin-Ciocalteu reagent. The solution was heated at 40  $^{\circ}$ C for 20 minutes before 800  $\mu$ L of  $\text{Na}_2\text{CO}_3$  solution (5% *w/v*) was added. Ultimately, a Shimadzu spectrophotometer (UV-1700, Shimadzu Europa GmbH, Duisburg, Germany) was used to record the absorbance at 740 nm. A calibration curve was further prepared using gallic acid as a standard compound. The TPC ( $C_{\text{TP}}$ ) was expressed as mg gallic acid equivalents (GAE) per L. The extraction yield in total polyphenols ( $Y_{\text{TP}}$ ) was expressed as mg GAE per g of dry weight (dw), using the following Equation (S1):

$$Y_{\text{TP}} \text{ (mg GAE/g dw)} = \frac{C_{\text{TP}} \times V}{w} \quad (\text{S1})$$

where  $V$  is the volume of the extraction medium (in L) and  $w$  is the dry weight of the sample (in g).

## Section S2. Ferric Reducing Antioxidant Power (FRAP) Assay

An earlier described technique was used to assess the FRAP [2]. The sample extracts were combined with 0.05 mL of  $\text{FeCl}_3$  solution (4 mM in 0.05 M HCl) in an Eppendorf tube, and the mixture was then incubated at 37  $^{\circ}$ C for 30 min. Following the addition of 0.90 mL of the TPTZ solution (1 mM in 0.05 M HCl), the absorbance at 620 nm was measured after 5 minutes. Ascorbic acid was used to create a calibration curve. Ferric reducing antioxidant power ( $P_{\text{R}}$ ) was determined as  $\mu$ mol ascorbic acid equivalents (AAE) per g of dw, using the following Equation (S2):

$$P_{\text{R}} \text{ (}\mu\text{mol AAE/g dw)} = \frac{C_{\text{AA}} \times V}{w} \quad (\text{S2})$$

where  $V$  is the volume of the extraction medium (in L) and  $w$  is the dry weight of the sample (in g).

## Section S3. DPPH Radical Scavenging Activity

An approach that has been used before was used to evaluate the DPPH radicals' absorption activity [1]. In brief, 25  $\mu$ L of the obtained extract were carefully mixed with 975  $\mu$ L of 100  $\mu$ M DPPH solution. The solution's absorbance was then measured at 515 nm ( $A_{515(i)}$ ) after mixing and after 30 min of incubation in the absence of light ( $A_{515(f)}$ ). The antiradical activity ( $A_{\text{AR}}$ ) was calculated employing Equation (S3):

$$A_{\text{AR}} \text{ (}\mu\text{mol DPPH/g dw)} = \frac{\Delta A}{\varepsilon \times l \times C} \times Y_{\text{TP}} \quad (\text{S3})$$

where  $\Delta A = A_{515(i)} - A_{515(f)}$ ;  $\varepsilon$  (DPPH) =  $11,126 \times 10^{-6} \text{ }\mu\text{M}^{-1} \text{ cm}^{-1}$ ;  $C = C_{\text{TP}} \times 0.025$ ;  $Y_{\text{TP}}$  is the total polyphenol yield of the extract (mg/g), and  $l$  is the path length (1 cm).

#### Section S4. Hydrogen peroxide (H<sub>2</sub>O<sub>2</sub>) scavenging assay

A previously mentioned method was applied for the H<sub>2</sub>O<sub>2</sub> scavenging assay [3]. 400 µL of the extract along with 600 µL of H<sub>2</sub>O<sub>2</sub> solution (40 mM, prepared in phosphate buffer, pH 7.4) was added in an Eppendorf tube. The absorbance at 230 nm was recorded after 10 min. The capacity to scavenge the H<sub>2</sub>O<sub>2</sub> was expressed as:

$$\% \text{ Scavenging of H}_2\text{O}_2 = \frac{A_o - (A - A_c)}{A_o} \times 100 \quad (\text{S4})$$

where,  $A_o$ ,  $A_c$ , and  $A$  are the absorbance of the blank solution, the extract solution in the absence of hydrogen peroxide and sample, respectively.

Anti-hydrogen peroxide activity ( $A_{\text{AHP}}$ ) was determined as µmol ascorbic acid equivalents (AAE) per g of dw, using an ascorbic acid calibration curve ( $C_{\text{AA}}$ , 50–500 µmol/L in 0.05 M HCl), using the following equation:

$$A_{\text{AHP}} (\mu\text{mol AAE/g dw}) = \frac{C_{\text{AA}} \times V}{w} \quad (\text{S5})$$

where,  $V$  is the volume of the extraction medium (in L) and  $w$  is the dry weight of the sample (in g).

#### Section S5. Ascorbic Acid (AA) Content

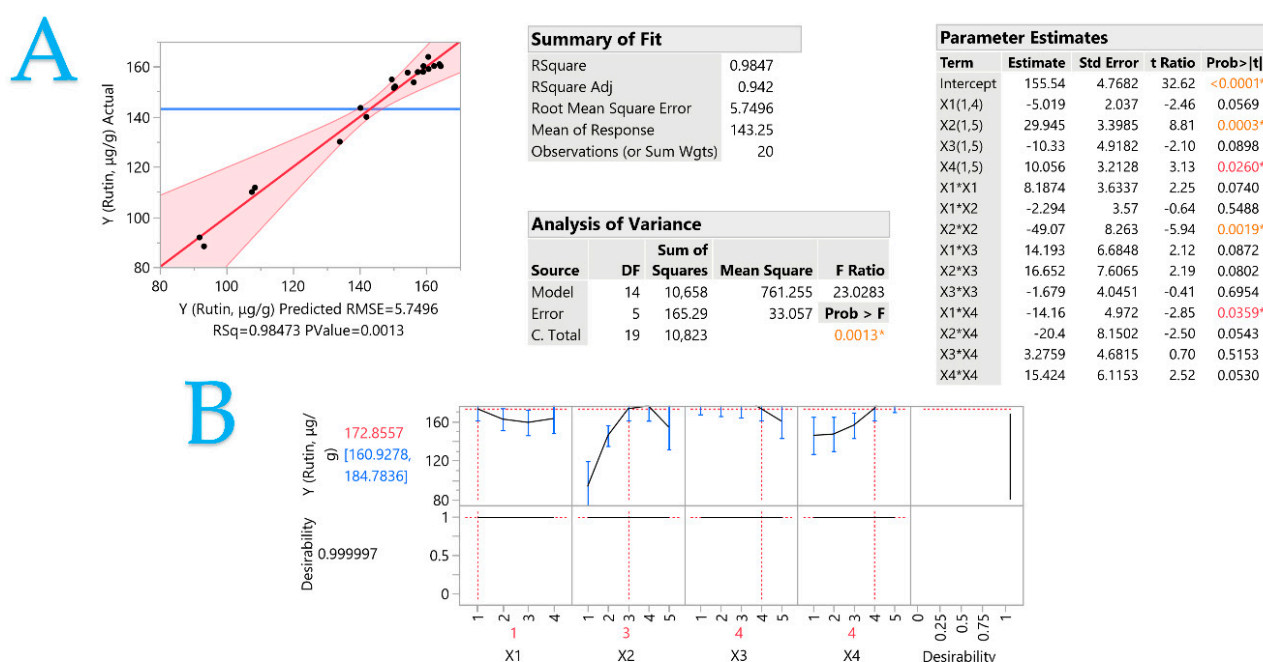
A colorimetric test created by Dani et al. [4] was used to evaluate the ascorbic acid (AA) concentration. 500 µL of 10% ( $v/v$ ) Folin-Ciocalteu reagent was added to 900 µL of 10% ( $w/v$ ) trichloroacetic acid after 100 µL of sample persimmon peel extract was added. After 10 minutes, the absorbance was measured at 760 nm. Ascorbic acid was used to prepare a standard curve.

#### Section S6. Determination of Total Carotenoid Content (TCC)

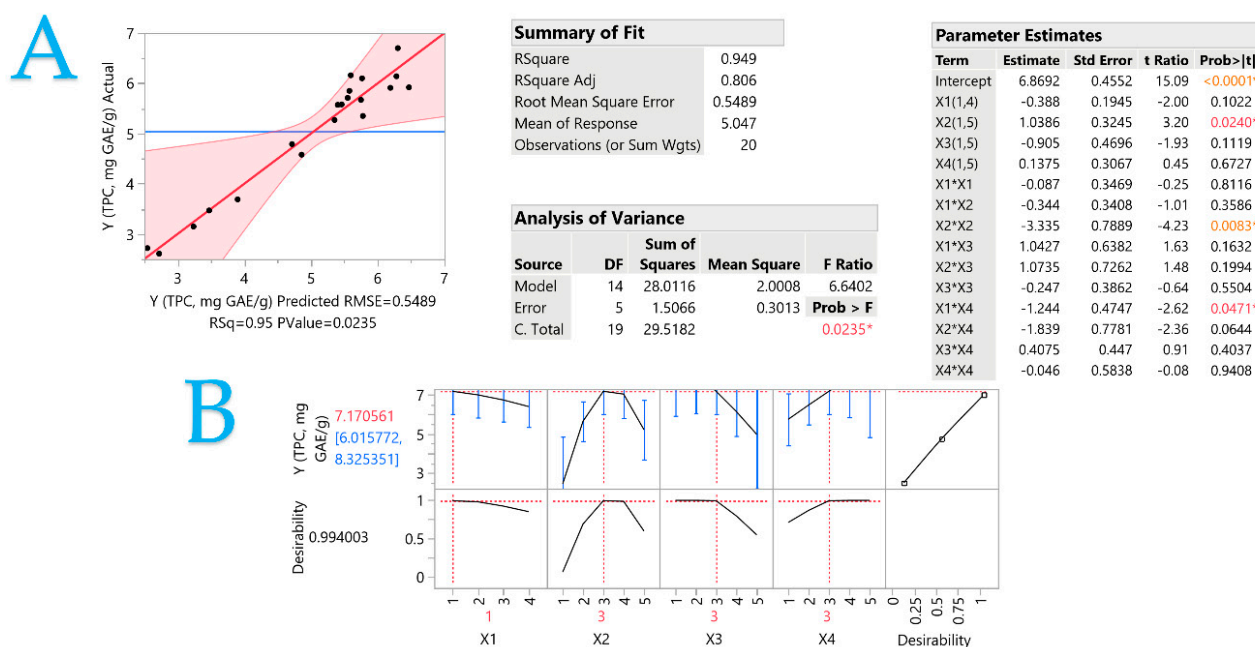
The estimation of carotenoid content was carried out using a previously reported method [5]. The extraction step involved adding 10 mL of ethanol to 1 g of each sample and stirring for 30 min at 300 rpm at room temperature. The mixture was then placed in an ice bath for 5 min with intermittent shaking, followed by centrifugation for 5 min at 3600×  $g$ . The resulting extract was used to determine the carotenoid content by measuring its absorbance at 450 nm and by using a standard β-carotene calibration curve.

#### Section S7. HPLC-Based Determination of the Rutin Content and Other Polyphenolic Compounds

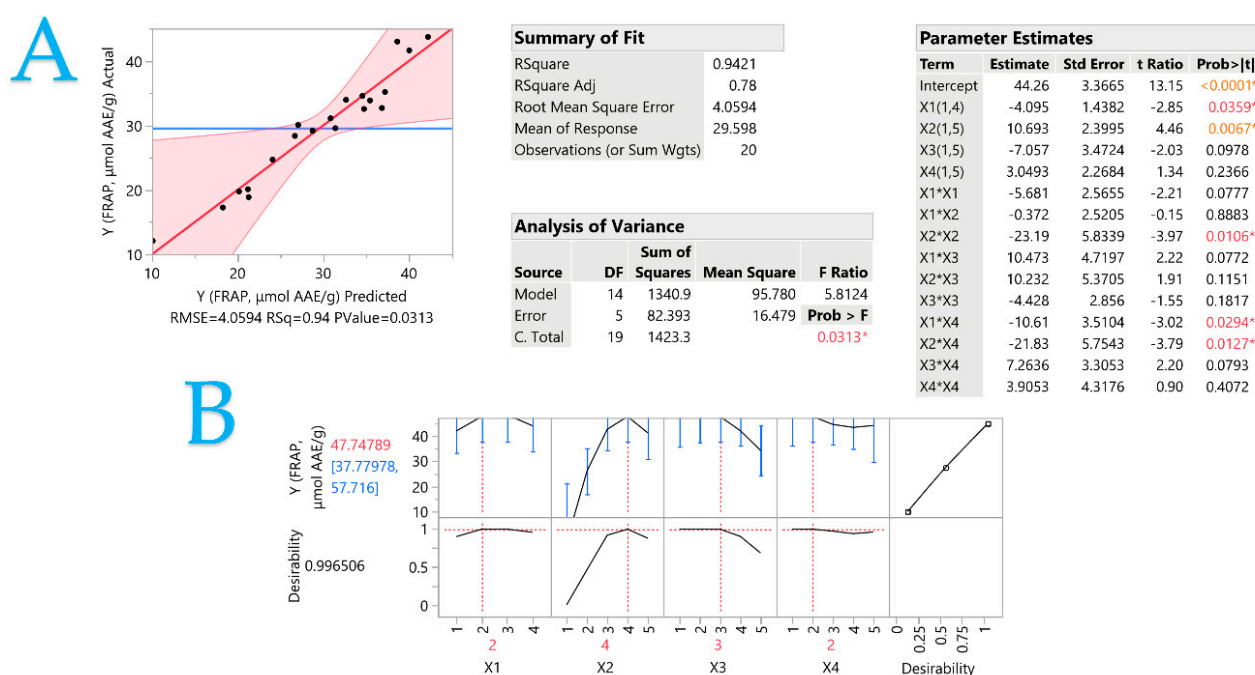
An HPLC system was used to evaluate the sample extracts [5]. The study was conducted using Shimadzu CBM-20A liquid chromatography and a Shimadzu SPD-M20A diode array detector (both supplied by Shimadzu Europa GmbH in Duisburg, Germany). The compounds were separated using a Phenomenex Luna C18(2) column from Phenomenex Inc. in Torrance, California, maintained at 40 °C (100 Å, 5 µm, 4.6 mm × 250 mm). The mobile phase consisted of 0.5% aqueous formic acid (A) and a mixture of 0.5% formic acid in acetonitrile/water (6:4) (B). The gradient program used was as follows: 0% B to 40% B, then to 50% B in 10 min, to 70% B in another 10 min and then held constant for 10 min. The flow rate of the mobile phase was 1 mL/min. The retention time and absorbance spectrum were compared to those of pure chemical standards to identify the compounds and then quantified using calibration curves (0–50 µg/mL).



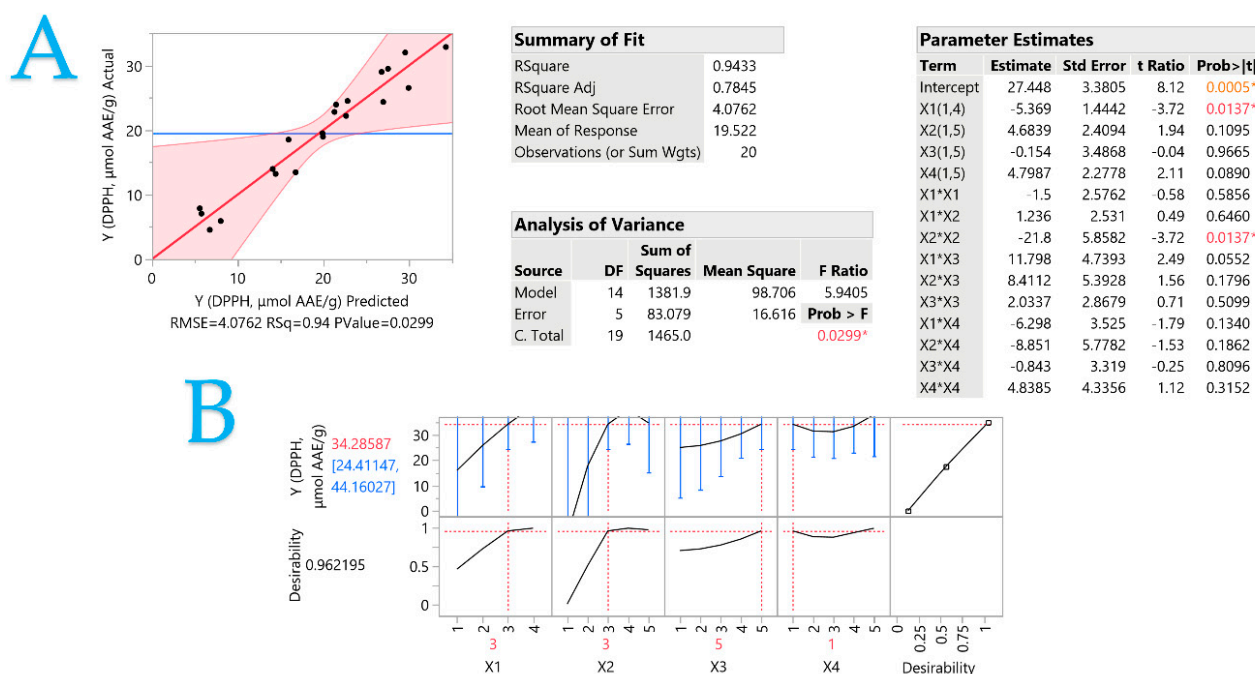
**Figure S1.** Plots A and B display the actual response versus the predicted response (Rutin, µg/g) for the optimization of Persimmon peels waste extracts carried out with hydroethanolic solutions, different extraction methods, and the desirability function. Asterisks and colored values denote statistically significant values, while inset tables include statistics relevant to the evaluation of the resulting model.



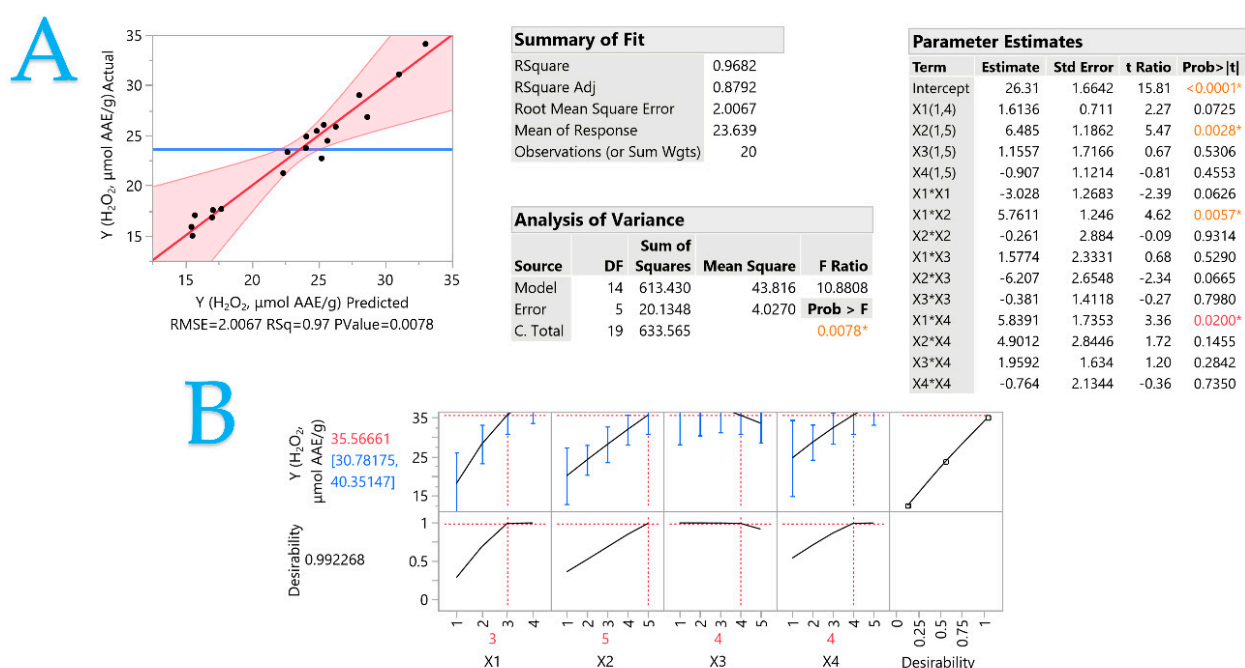
**Figure S2.** Plots A and B display the actual response versus the predicted response (Total polyphenol content – TPC, mg GAE/g) for the optimization of Persimmon peels waste extracts carried out with hydroethanolic solutions, different extraction methods, and the desirability function. Asterisks and colored values denote statistically significant values, while inset tables include statistics relevant to the evaluation of the resulting model.



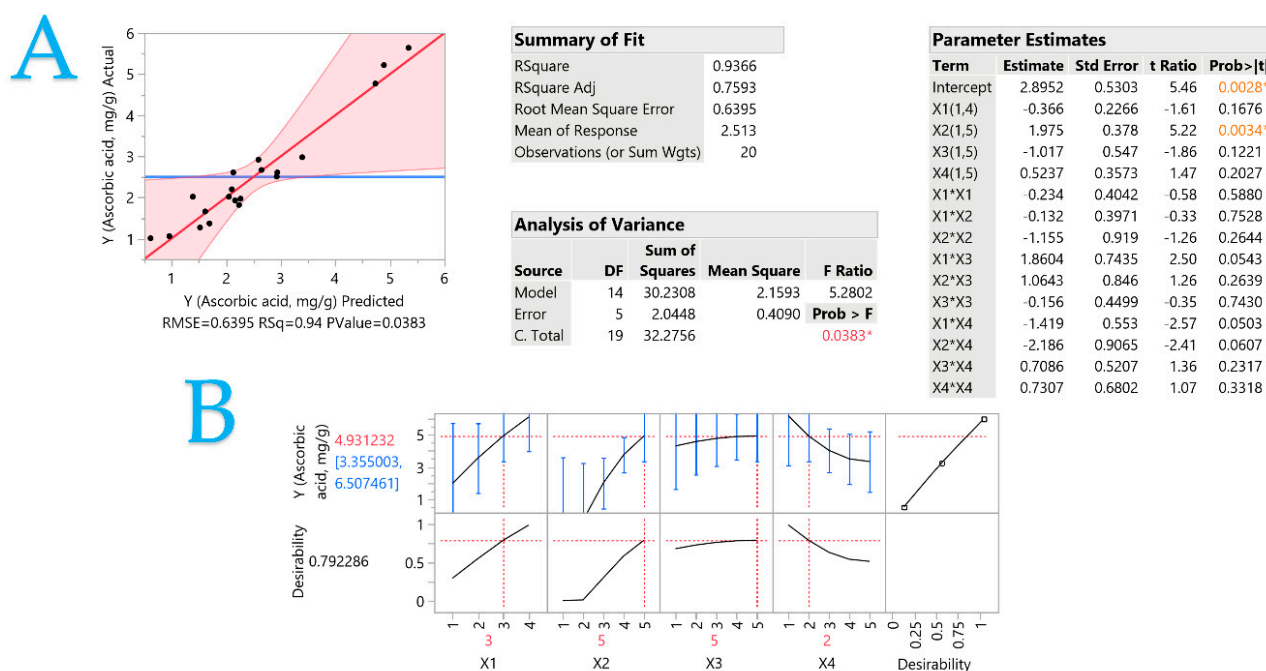
**Figure S3.** Plots A and B display the actual response versus the predicted response (FRAP,  $\mu\text{mol AAE/g}$ ) for the optimization of Persimmon peels waste extracts carried out with hydroethanolic solutions, different extraction methods, and the desirability function. Asterisks and colored values denote statistically significant values, while inset tables include statistics relevant to the evaluation of the resulting model.



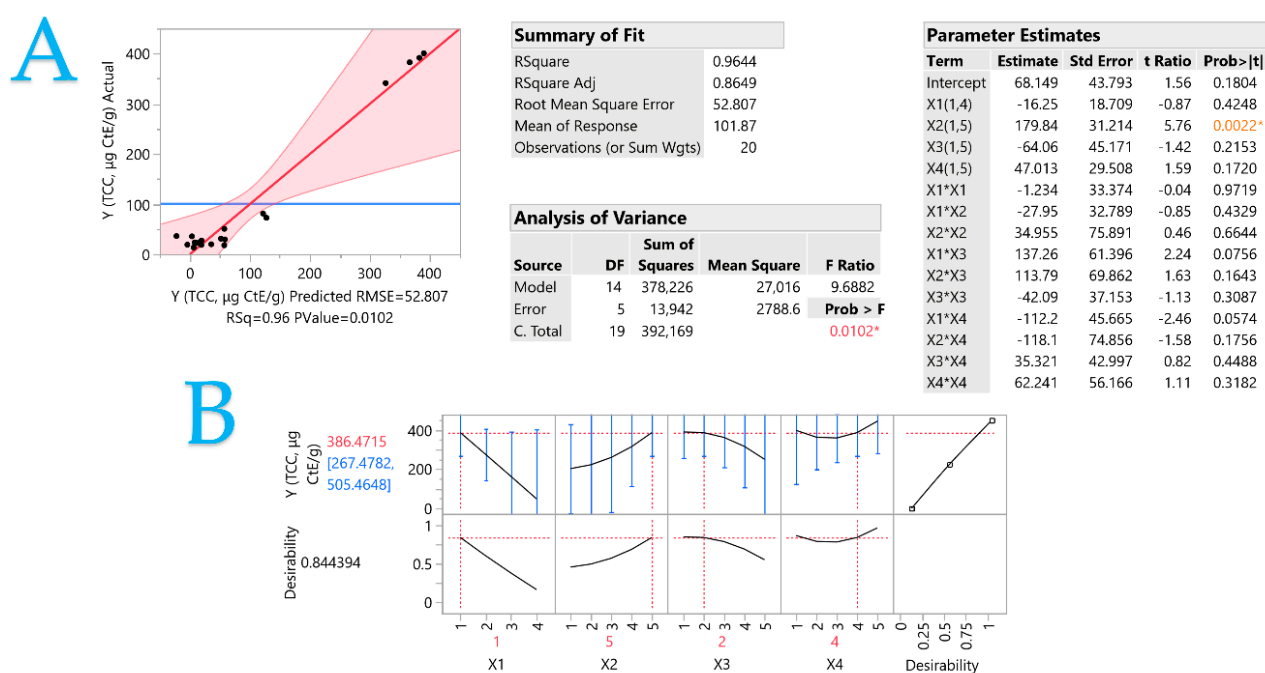
**Figure S4.** Plots A and B display the actual response versus the predicted response (DPPH,  $\mu\text{mol AAE/g}$ ) for the optimization of Persimmon peels waste extracts carried out with hydroethanolic solutions, different extraction methods, and the desirability function. Asterisks and colored values denote statistically significant values, while inset tables include statistics relevant to the evaluation of the resulting model.



**Figure S5.** Plots A and B display the actual response versus the predicted response (H<sub>2</sub>O<sub>2</sub>, μmol AAE/g) for the optimization of Persimmon peels waste extracts carried out with hydroethanolic solutions, different extraction methods, and the desirability function. Asterisks and colored values denote statistically significant values, while inset tables include statistics relevant to the evaluation of the resulting model.

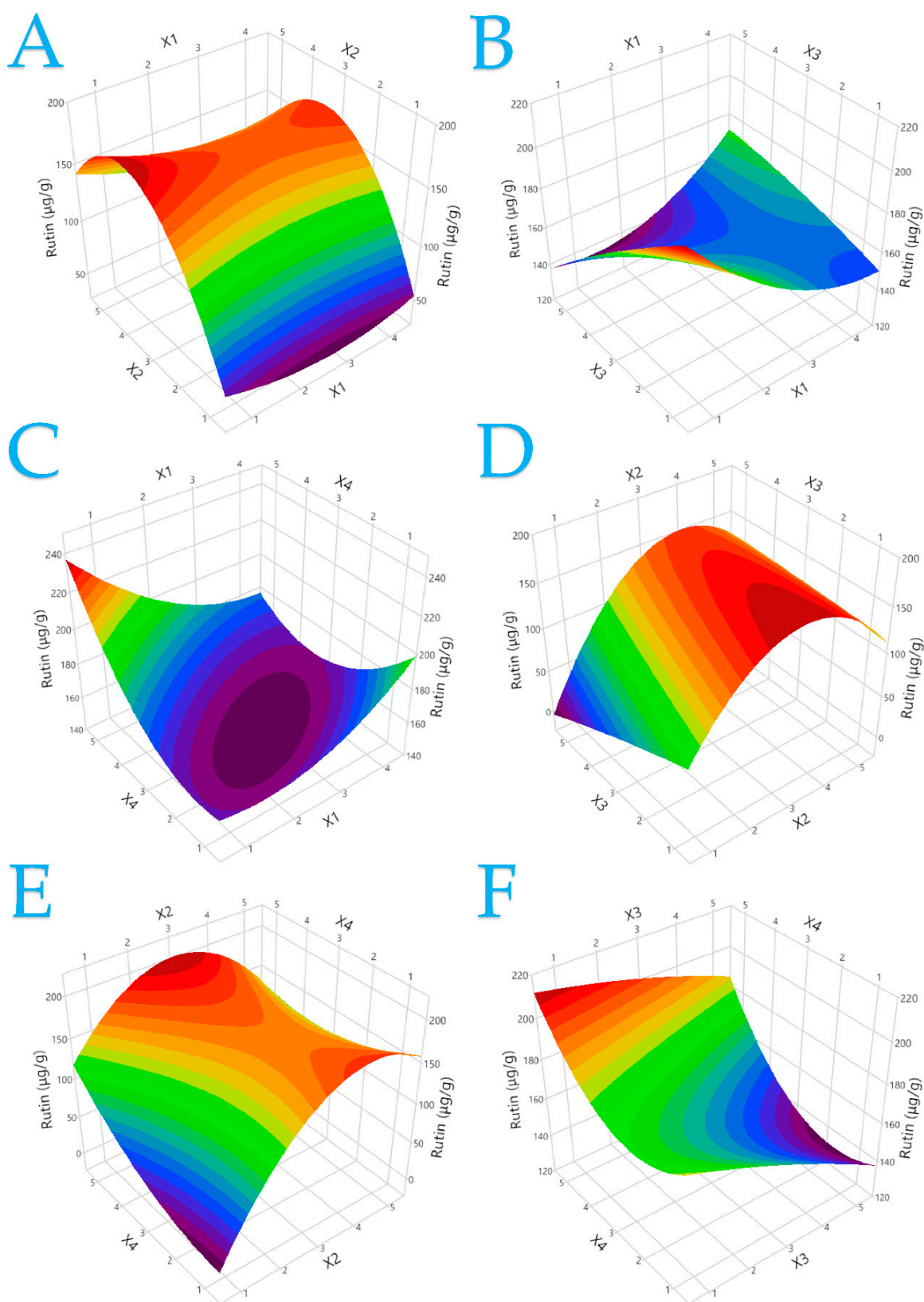


**Figure S6.** Plots A and B display the actual response versus the predicted response (Ascorbic acid, mg/g) for the optimization of Persimmon peels waste extracts carried out with hydroethanolic solutions, different extraction methods, and the desirability function. Asterisks and colored values denote statistically significant values, while inset tables include statistics relevant to the evaluation of the resulting model.

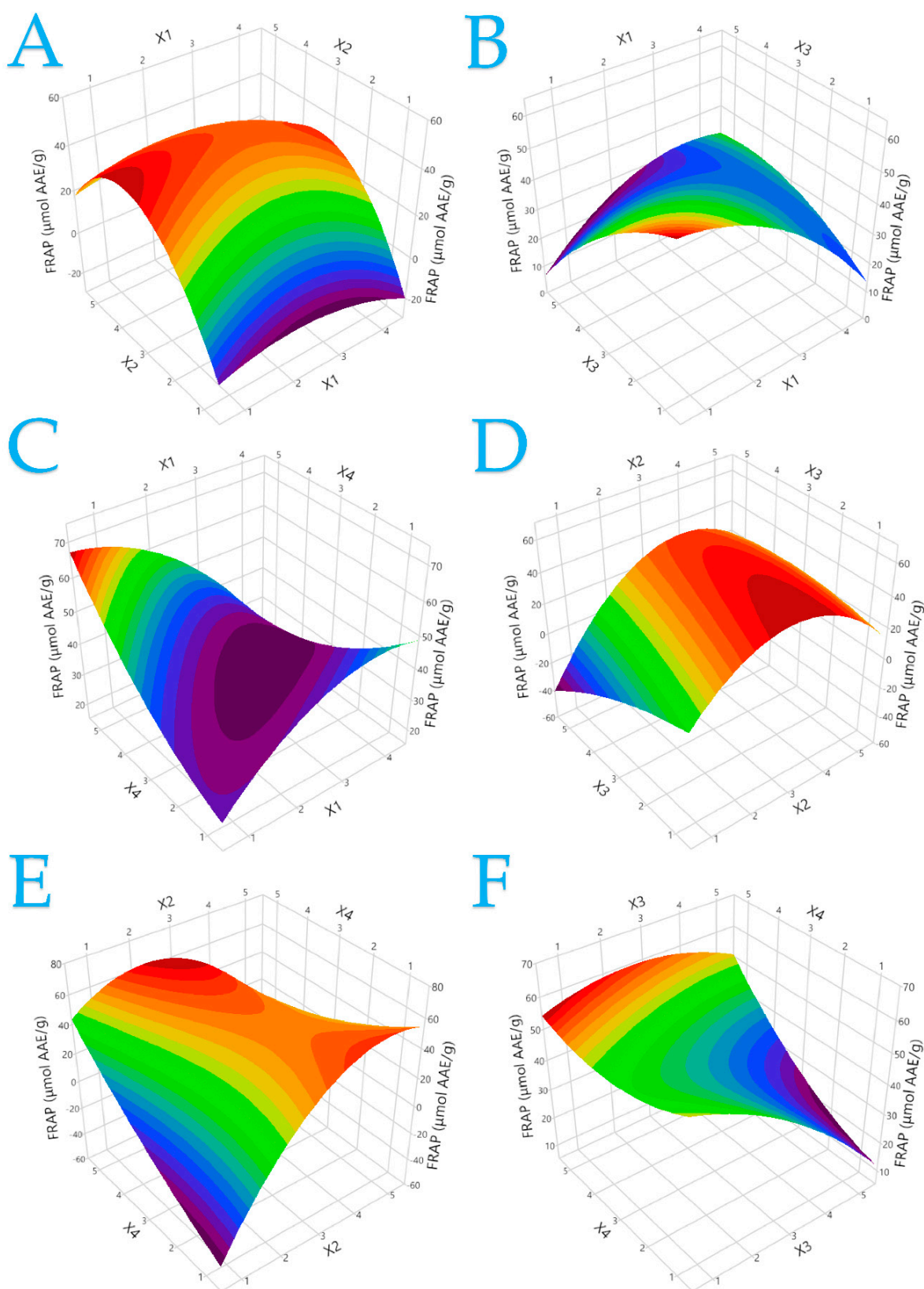


**Figure S7.** Plots A and B display the actual response versus the predicted response (Total carotenoid content – TCC, µg CtE/g) for the optimization of Persimmon peels waste extracts carried out with hydroethanolic solutions, different extraction methods, and the desirability function. Asterisks and colored values denote statistically significant values, while inset tables include statistics relevant to the evaluation of the resulting model.



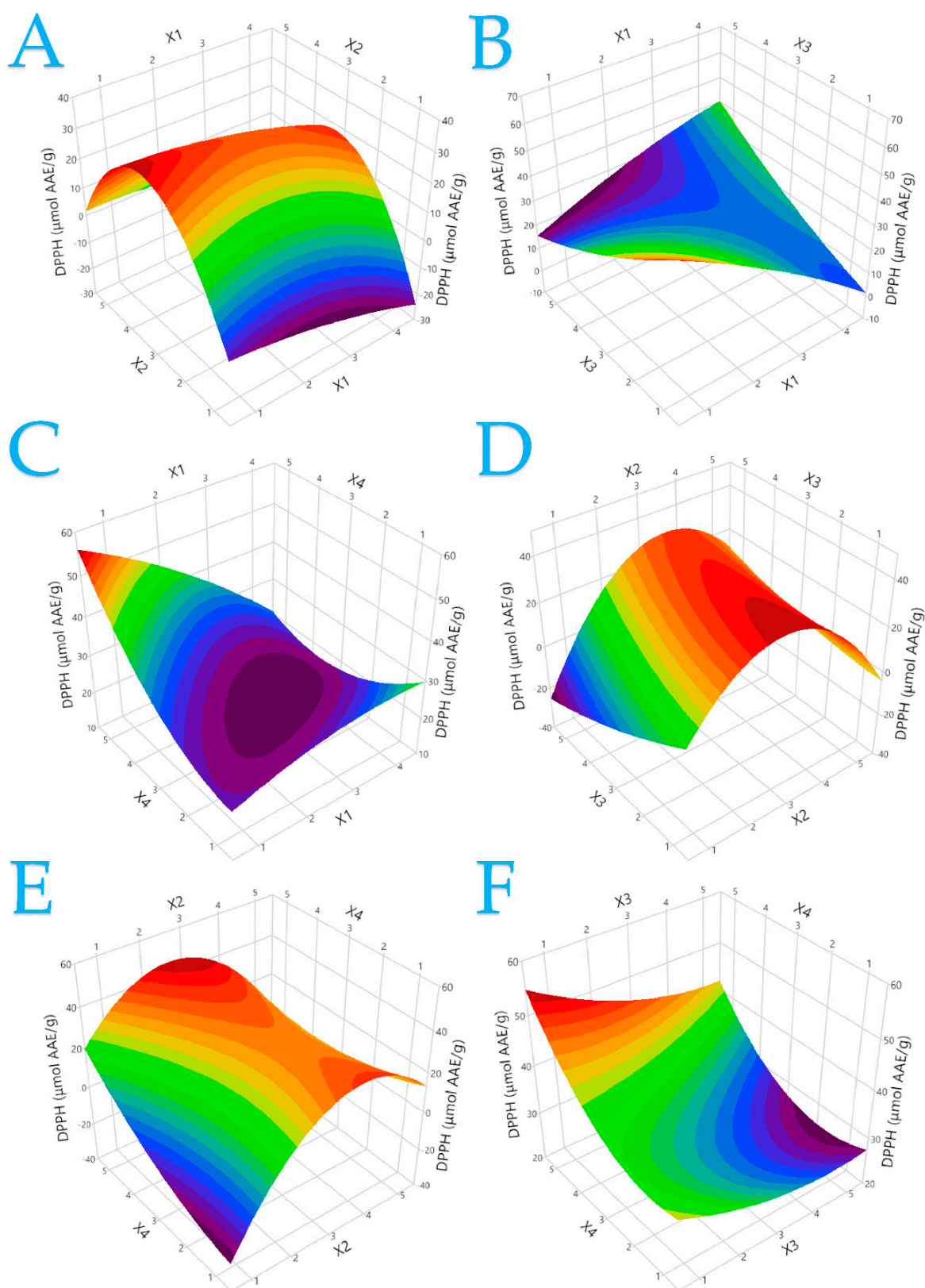


**Figure S8.** The optimal extraction of Persimmon peels waste extracts using different extraction methods and hydroethanolic solutions is shown in 3D graphs that show the impact of the process variables considered in the response (Rutin,  $\mu\text{g/g}$ ). Plot (A), covariation of  $X_1$  and  $X_2$ ; plot (B), covariation of  $X_1$  and  $X_3$ ; plot (C), covariation of  $X_1$  and  $X_4$ ; plot (D), covariation of  $X_2$  and  $X_3$ ; plot (E), covariation of  $X_2$  and  $X_4$ ; plot (F), covariation of  $X_3$  and  $X_4$ .

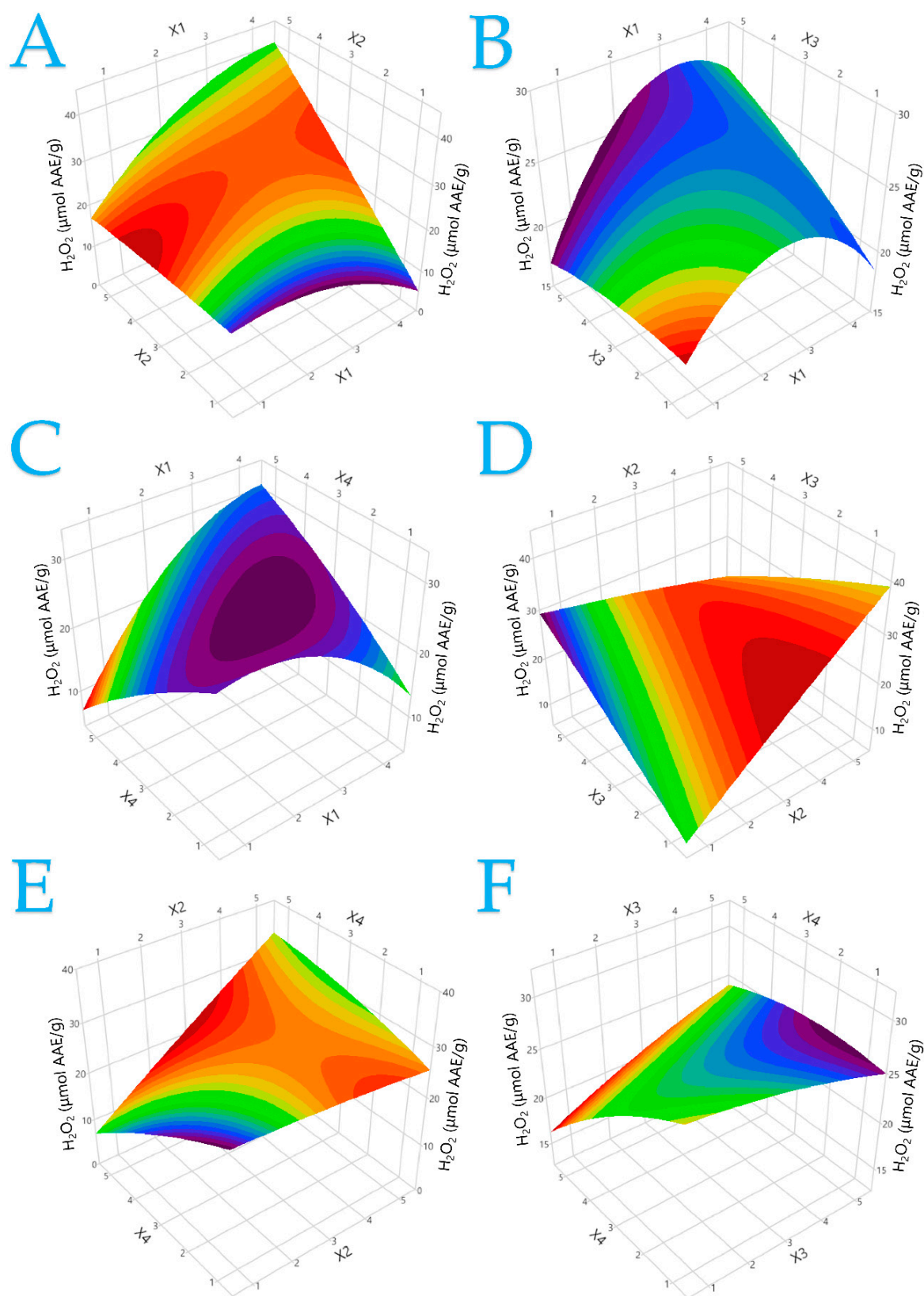


**Figure S9.** The optimal extraction of Persimmon peels waste extracts using different extraction methods and hydroethanolic solutions is shown in 3D graphs that show the impact of the process variables considered in the response (FRAP, μmol AAE/g). Plot (A), covariation of X1 and X2; plot (B), covariation of X1 and X3; plot (C), covariation of X1 and X4; plot (D), covariation of X2 and X3; plot (E), covariation of X2 and X4; plot (F), covariation of X3 and X4.

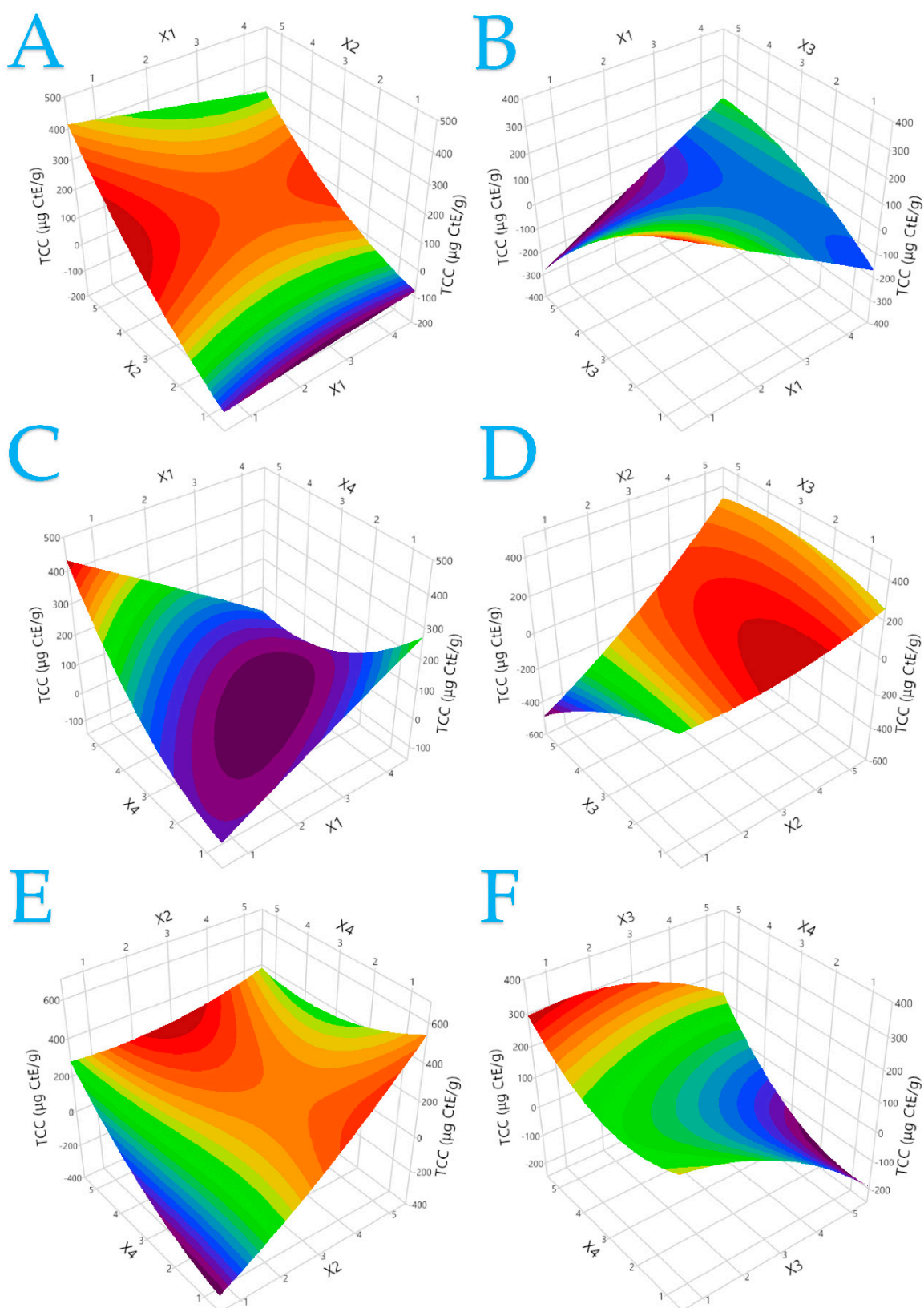




**Figure S10.** The optimal extraction of Persimmon peels waste extracts using different extraction methods and hydroethanolic solutions is shown in 3D graphs that show the impact of the process variables considered in the response (DPPH,  $\mu\text{mol AAE/g}$ ). Plot (A), covariation of  $X_1$  and  $X_2$ ; plot (B), covariation of  $X_1$  and  $X_3$ ; plot (C), covariation of  $X_1$  and  $X_4$ ; plot (D), covariation of  $X_2$  and  $X_3$ ; plot (E), covariation of  $X_2$  and  $X_4$ ; plot (F), covariation of  $X_3$  and  $X_4$ .



**Figure S11.** The optimal extraction of Persimmon peels waste extracts using different extraction methods and hydroethanolic solutions is shown in 3D graphs that show the impact of the process variables considered in the response ( $H_2O_2$ ,  $\mu\text{mol AAE/g}$ ). Plot (A), covariation of  $X_1$  and  $X_2$ ; plot (B), covariation of  $X_1$  and  $X_3$ ; plot (C), covariation of  $X_1$  and  $X_4$ ; plot (D), covariation of  $X_2$  and  $X_3$ ; plot (E), covariation of  $X_2$  and  $X_4$ ; plot (F), covariation of  $X_3$  and  $X_4$ .



**Figure S12.** The optimal extraction of Persimmon peels waste extracts using different extraction methods and hydroethanolic solutions is shown in 3D graphs that show the impact of the process variables considered in the response (Total carotenoid content – TCC,  $\mu\text{g CtE/g}$ ). Plot (A), covariation of  $X_1$  and  $X_2$ ; plot (B), covariation of  $X_1$  and  $X_3$ ; plot (C), covariation of  $X_1$  and  $X_4$ ; plot (D), covariation of  $X_2$  and  $X_3$ ; plot (E), covariation of  $X_2$  and  $X_4$ ; plot (F), covariation of  $X_3$  and  $X_4$ .

## References

1. Lakka, A.; Grigorakis, S.; Kaltsa, O.; Karageorgou, I.; Batra, G.; Bozinou, E.; Lalas, S.; Makris, D.P. The Effect of Ultrasonication Pretreatment on the Production of Polyphenol-Enriched Extracts from *Moringa Oleifera* L. (Drumstick Tree) Using a Novel Bio-Based Deep Eutectic Solvent. *Appl. Sci.* **2020**, *10*, doi:10.3390/app10010220.
2. Chatzimitakos, T.; Athanasiadis, V.; Kotsou, K.; Palaiogiannis, D.; Bozinou, E.; Lalas, S.I. Optimized Isolation Procedure for the Extraction of Bioactive Compounds from Spent Coffee Grounds. *Appl. Sci.* **2023**, *13*, doi:10.3390/app13052819.
3. Al-Amiery, A.A.; Al-Majedy, Y.K.; Kadhum, A.A.H.; Mohamad, A.B. Hydrogen Peroxide Scavenging Activity of Novel Coumarins Synthesized Using Different Approaches. *PLoS One* **2015**, *10*, 2–10, doi:10.1371/journal.pone.0132175.
4. Dani, H.M.; Jagota, S.K. A New Calorimetric Technique for the Estimation of Vitamin C Using Folin Phenol Reagent. *Anal. Biochem.* **1982**, *127*, 178–182.
5. Athanasiadis, V.; Chatzimitakos, T.; Kotsou, K.; Palaiogiannis, D.; Bozinou, E.; Lalas, S.I. Optimization of the Extraction Parameters for the Isolation of Bioactive Compounds from Orange Peel Waste. *Sustainability* **2022**, *14*, 13926, doi:10.3390/su142113926.

**Disclaimer/Publisher's Note:** The statements, opinions and data contained in all publications are solely those of the individual author(s) and contributor(s) and not of MDPI and/or the editor(s). MDPI and/or the editor(s) disclaim responsibility for any injury to people or property resulting from any ideas, methods, instructions or products referred to in the content.