

# ANTIOXIDANT AND ANTICANCER EFFECTS OF PRUNUS AVIUM L. FRUITS

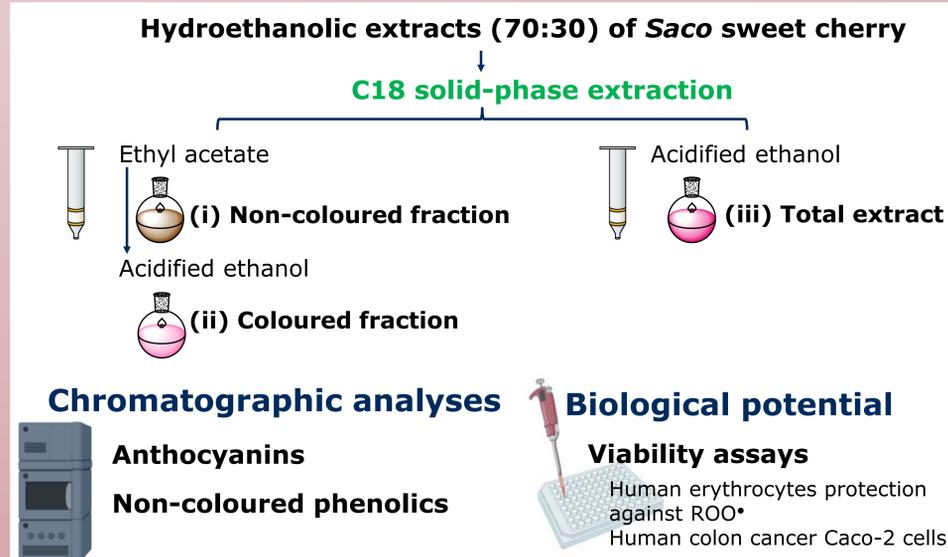
Ana C. Gonçalves<sup>1,2(\*)</sup>, Ana R. Nunes<sup>1,3</sup>, José D. Flores-Félix<sup>1,4</sup>, Gilberto Alves<sup>1</sup>, Amílcar Falcão<sup>1,5</sup>, Cristina García-Viguera<sup>6</sup>, Diego A. Moreno<sup>6</sup>, Luís R. Silva<sup>1</sup>

<sup>1</sup>CICS-UBI – Health Sciences Research Centre, University of Beira Interior, Covilhã, Portugal; <sup>2</sup>CIBIT – Coimbra Institute for Biomedical Imaging and Translational Research, University of Coimbra, Coimbra, Portugal; <sup>3</sup>CNC – Centre for Neuroscience and Cell Biology, University of Coimbra, Coimbra, Portugal; <sup>4</sup>Departamento de Microbiología y Genética, Universidad de Salamanca, Spain; <sup>5</sup>Laboratory of Pharmacology, Faculty of Pharmacy, University of Coimbra, Coimbra, Portugal; <sup>6</sup>CEBAS-CSIC, Food Science and Technology Department, Phytochemistry and Healthy Foods Laboratory, Murcia, Spain. \*Corresponding author: anacarinagoncalves@sapo.pt

## Introduction

Natural-based plants and derivatives have received much attention due to their capacity to reduce oxidative stress levels and attenuate, or even mitigate the occurrence of many diseases<sup>1</sup>. Therefore, it is not surprising that their consumption and incorporation in new pharmaceutical drugs and nutraceuticals is increasing worldwide. Among fruits, sweet cherries have been a focus of many studies for being nutrient-dense fruits with low caloric content, glycemic index and high percentage of water and phenolic compounds<sup>2</sup>. In this context, the aim was to characterize the phenolic profile and evaluate the biological potential of phenolic-enriched fractions from *Saco* sweet cherry cultivar, i.e., (i) non-coloured phenolic fraction, (ii) coloured phenolic fraction and (iii) total phenolic extract.

## Experimental Design



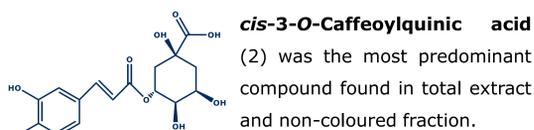
## Results and Discussion

### Chromatographic analysis

A total of 35 non-coloured phenolics and 4 anthocyanins were detected.

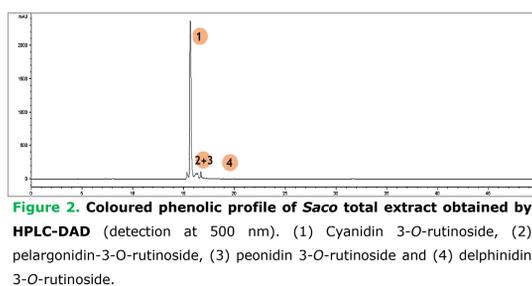
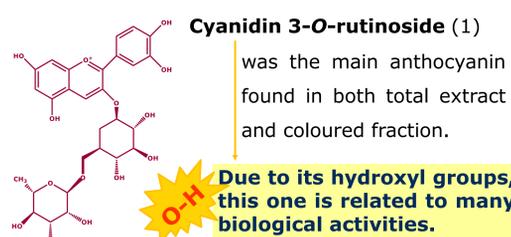
Total amounts of non-coloured phenolics:

Total phenolic extract: 11069.73 µg/g  
Non-coloured fraction: 15220.88 µg/g



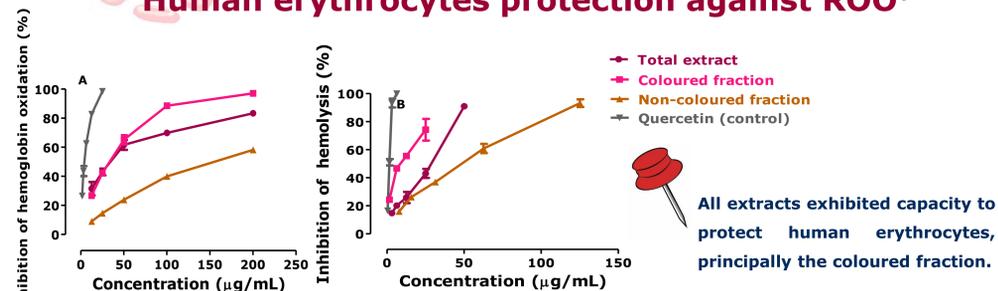
Total amounts of coloured phenolics:

Total phenolic extract: 4740.73 µg/g  
Coloured fraction: 19214.50 µg/g

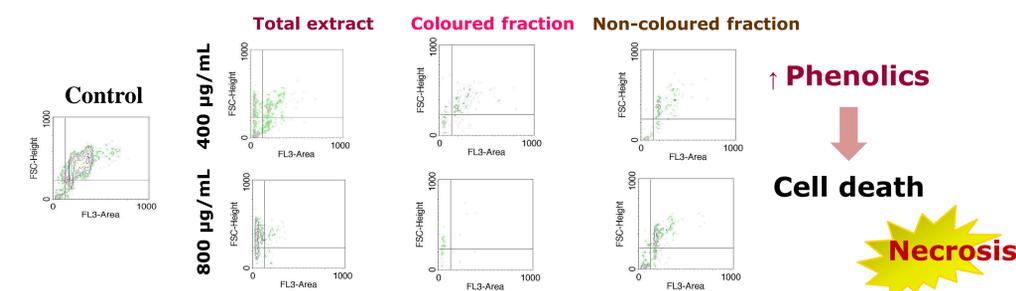


### Biological potential

#### Human erythrocytes protection against ROO•



#### Human colon cancer Caco-2 cells



## Conclusions

The present data encourage not only the consumption of *Prunus avium* fruits but also their incorporation in pharmaceuticals and nutraceuticals, given that they can act as antioxidant agents and have benefits in cancer diseases.

### Acknowledgments

The authors are grateful to FCT, MCTES, EFS and EU for the PhD fellowships of Ana Carolina Gonçalves (2020.04947.BD) and Ana Raquel Nunes (SFRH/BD/139137/2018). Part of this work was also supported by the Grant for Research Group of Excellence - Fundação Seneca, Murcia Regional Agency for Science and Technology, Project 19900/GERM/15 at CEBAS-CSIC.

### References

- Gonçalves, A.C.; Bento, C.; Silva, B.; Simões, M.; Silva, L.R. (2019). Nutrients, bioactive compounds and bioactivity: the health benefits of sweet cherries (*Prunus avium* L.). *Current Nutrition & Food Science*, 15, 208–227.
- Gonçalves, A. C., Rodrigues, M., Santos, A. O., Alves, G., Silva, L.R. (2018). Antioxidant status, antidiabetic properties and effects on Caco-2 cells of colored and non-colored enriched extracts of sweet cherry fruits. *Nutrients*, 10(11) 1-20.