



FAPESP
WEEK
GERMANY

March 25-26th, 2025



DFG Deutsche
Forschungsgemeinschaft



UNVEILING BIOACTIVE POLYSACCHARIDES: FROM TECHNOLOGICAL PROSPECTION TO BIOLOGICAL EFFECTS IN HUMANS



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NUTRITION

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THE UNIVERSITY OF SÃO PAULO

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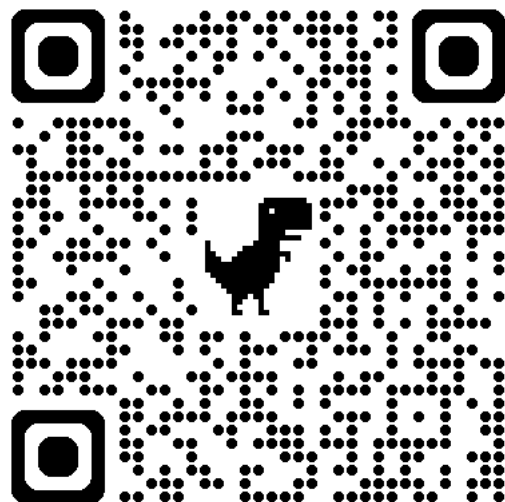


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Centro de Pesquisa em Alimentos



Research, Innovation and Dissemination Centers

Centers

Program RIDC

Opportunities

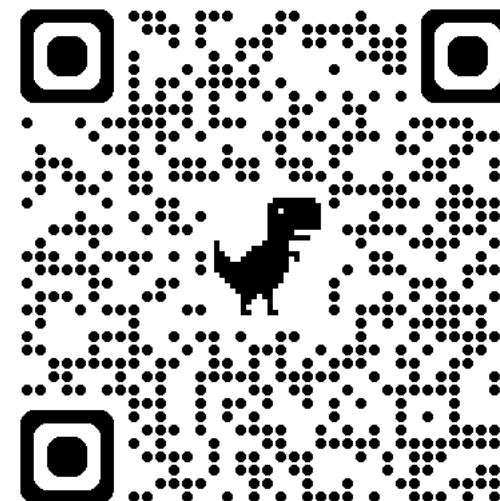
News

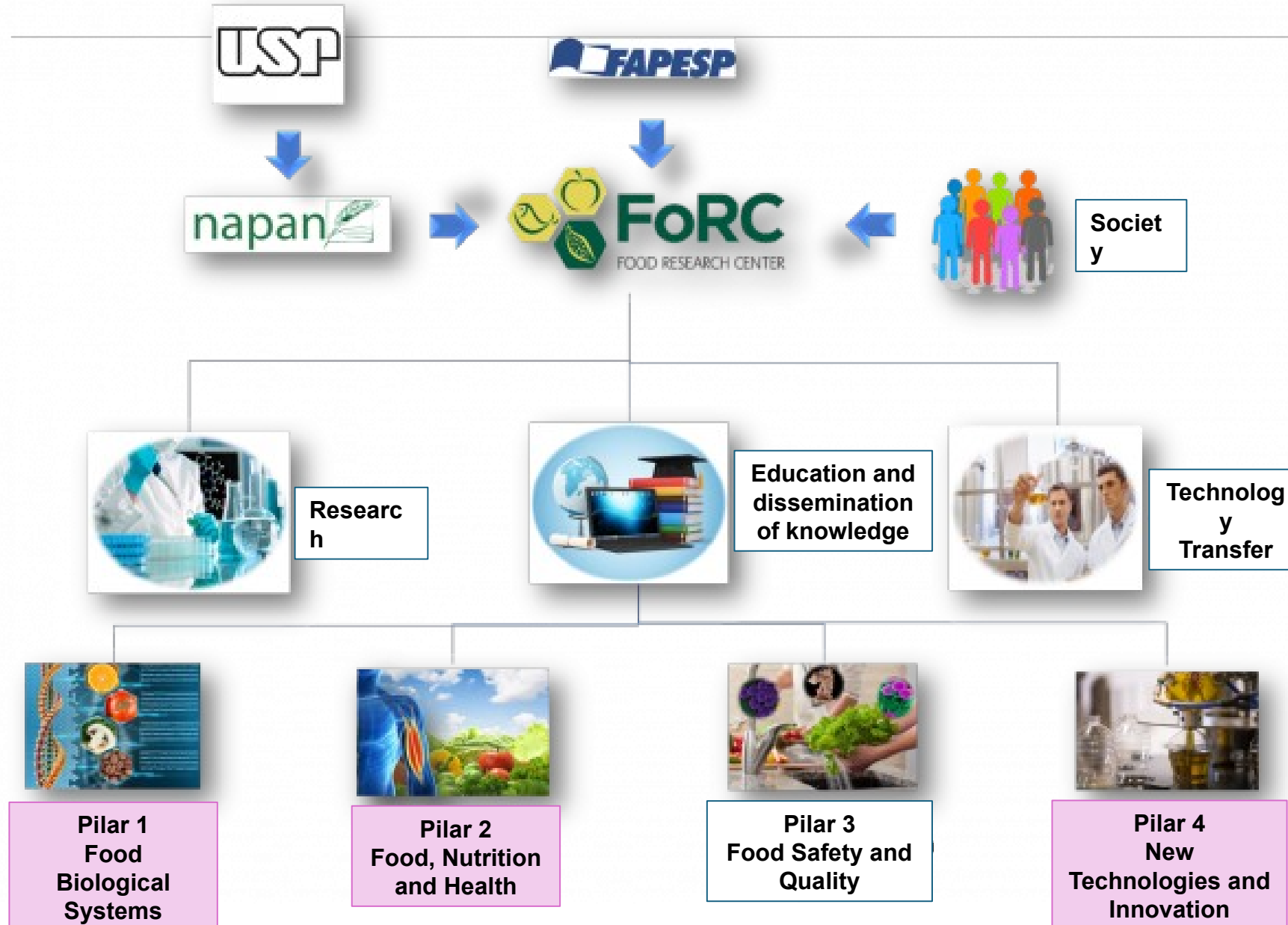
| Português

Food Research Center

CEPID 2013-2024

<https://cepid.fapesp.br/food-research-center>





METABOLOMICS

CONTROL

ETHYLENE 6hs

ETHYLENE 12hs

Day 0

Day 1

Day 2

↑ ETHYLENE
↓ SOFTENING
↑ TCA
↑ AMINO ACIDS
↑ LINALOOL
↑ BETA-OXIDATION
↑ OXI-REDUCTASES

PROTEOMICS

Glutamine

Glutamate

GABA

Citric Acid Cycle

Succinate Semialdehyde

100 μm

GFP

Merged

+cpPG1
+GFP

Legend:

- polygalacturonases
- glucantransferases
- β-mannanases
- α-mannosidases
- xylan glucuronyltransferases
- α-L-arabinofuranosidases
- pectinesterases
- mannosyltransferases
- rhamnosyltransferases
- endo-xyloglucan transferases
- α-galactosidases
- arabinogalactans
- β-galactosidases
- glucuronic acid decarboxylases
- arabinosyltransferases
- galacturonosyltransferases
- xyloglucan 4-xylosyltransferases
- galactosyltransferases
- pectate lyases
- exopolysaccharides
- cellulose synthases
- rhamnogalacturonate lyases
- glucuronic acid epimerases

```
graph TD; Root[ ] --> BIOLOGICAL; Root --> TECHNOLOGICAL; BIOLOGICAL --> FOOD_INGESTION[FOOD INGESTION]; FOOD_INGESTION --> Basket[Basket of fresh fruits and vegetables]; TECHNOLOGICAL --> FOOD_ISOLATION[FOOD ISOLATION]; FOOD_ISOLATION --> FOOD_SUPPLEMENTS[FOOD SUPPLEMENTS]; FOOD_SUPPLEMENTS --> Supplements[Oranges, kiwi, juice, and pills]; FOOD_ISOLATION --> NANO_CAPSULES[NANO CAPSULES];
```

[illegible]



HEALTHY LIFESTYLE



Langlois, M., Chandon, P. (2024).
<https://doi.org/10.1038/s44271-024-00072-x>

EATING HABITS



Dong, HJ., Brain, K., Olsson, M. et al. (2024).
<https://doi.org/10.1038/s41598-024-55449-z>

Food Fibers as Bioactive Compounds

- Polysaccharides (> 10 U / 20 U) not hydrolyzed by human enzymes



INSOLUBLE (non-fermentable)

SOLUBLE (fermentable)



- **Soluble (Fermentable) Fibers** (Pedrosa and Fabi, 2023):
 - PECTINS / Oligosaccharides / Glycans / Gums
 - Increase stool viscosity (satiety);
 - Reduces glycemic response and plasma cholesterol;
 - Fermentable by the human intestinal microbiota (not all



PECTIN

S

Soluble fibers:

- Polysaccharides with High Molecular Weight
 - Biological benefits:
 - Immunomodulation (*Prado et al., 2019*)
- Fermentation by microbiota to SCFAs
 - Biological benefits:
 - Lower risk of cancer (*Pedrosa and Fabi 2023*)
- **Not fermented: local / systemic action**



Fibers:

How to prospect bioactive
pectins?

Comercial centers:

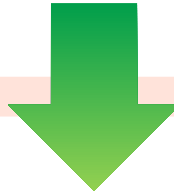


*Juice
industry:*





TWO PECTIN-RICH FRUITS IN BRAZIL: PAPAYA AND PASSION FRUIT



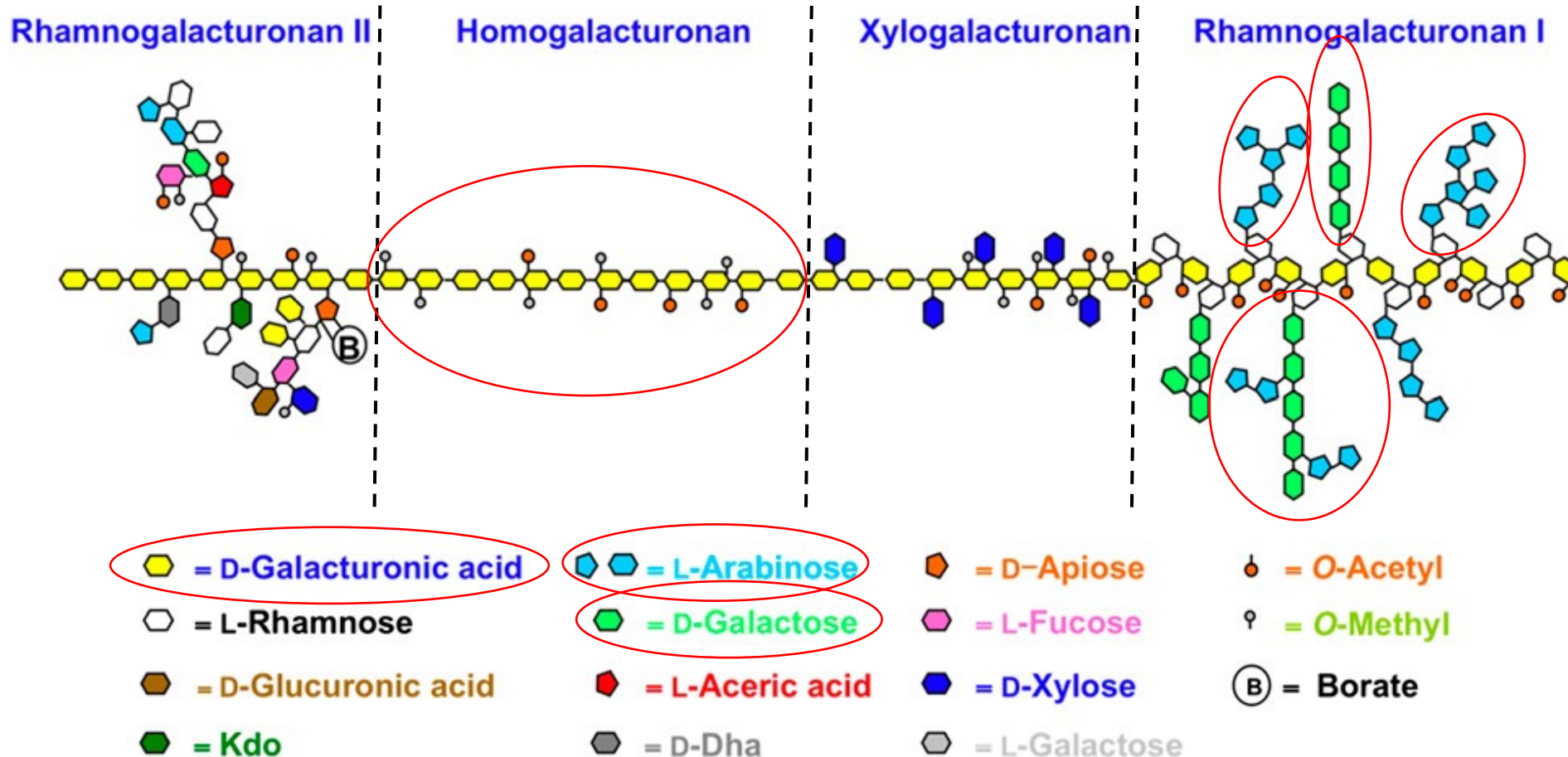
Commercial centers: 4th world producer; 4th most consumed fruit (bananas, apples, oranges); ~ 30% wasted (harvesting, transportation, over-ripening in centers)



Juice industry: 1st world producer; 40% to industry; Peel and mesocarp (albedo) ~ 50% fruit weight

PECTIN STRUCTURE

High Molecular Weight



HOW CAN WE IMPROVE THE BIOLOGICAL ACTIVITY?



PECTIN SOLUBILIZATION

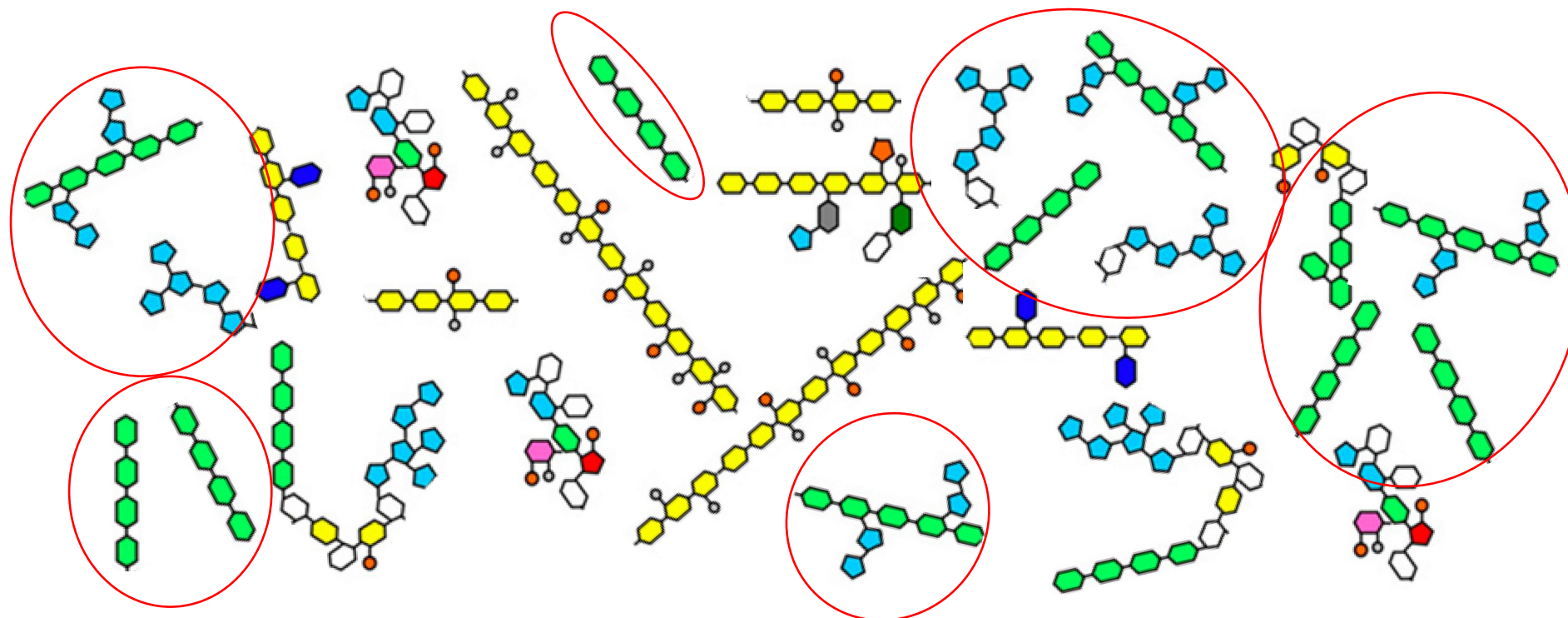
- TEMPERATURE
- CHEMICALS
- ENZYMES
- *NATURAL RIPENING*



Molecular
Weight

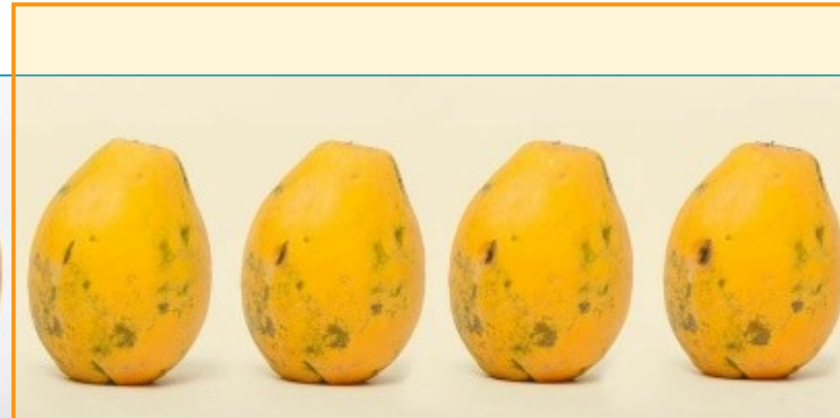
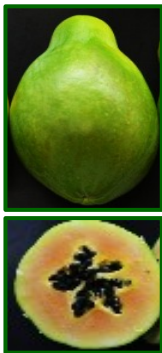
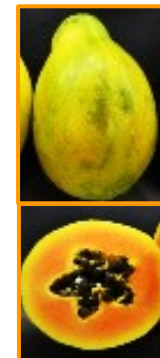
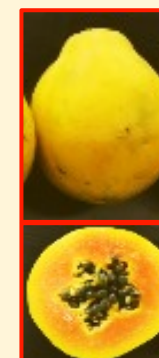


Biological
Effects





NATURAL PAPAYA RIPENING: PECTIN SOLUBILIZATION?



Analysis of Papaya Cell Wall-Related Genes during Fruit Ripening Indicates a Central Role of Polygalacturonases during Pulp Softening

João Paulo Fabi^{1,3*}, Sabrina Garcia Broetto¹, Sarah Lígia Garcia Leme da Silva¹, Silin Zhong², Franco Maria Lajolo^{1,3}, João Roberto Oliveira do Nascimento^{1,3}



frontiers

in Plant Science

Plant Physiology

SECTION ABOUT ARTICLES RESEARCH TOPICS FOR AUTHORS EDITORIAL BOARD ARTICLE ALERTS

< Articles

ORIGINAL RESEARCH ARTICLE

Front. Plant Sci., 27 July 2016 | <https://doi.org/10.3389/fpls.2016.01120>



Physiological Degradation of Pectin in Papaya Cell Walls: Release of Long Chains Galacturonans Derived from Insoluble Fractions during Postharvest Fruit Ripening

Samira B. R. do Prado¹, Paulo R. Melfi¹, Victor C. Castro-Alves¹, Sabrina G. Broetto¹, Elias S. Araújo¹, João R. O. do Nascimento^{1,2,3} and João P. Fabi^{1,2,3*}

nature
plants

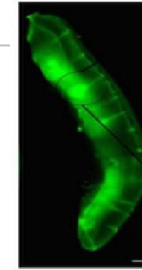
ARTICLES

<https://doi.org/10.1038/s41477-018-0249-z>

Genome encode analyses reveal the basis of convergent evolution of fleshy fruit ripening

Peitao Lü^{1,11}, Sheng Yu^{1,11}, Ning Zhu^{1,11}, Yun-Ru Chen^{1,11}, Biyan Zhou^{2,11}, Yu Pan³, David Tzeng¹, Joao Paulo Fabi⁴, Jason Argyris⁵, Jordi Garcia-Mas⁵, Nenghui Ye⁶, Jianhua Zhang⁶, Donald Grierson^{7,8}, Jenny Xiang⁹, Zhangjun Fei¹⁰, James Giovannoni¹⁰ and Silin Zhong^{1*}

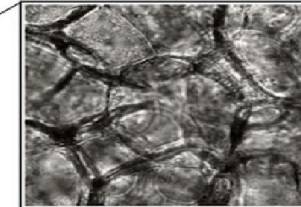
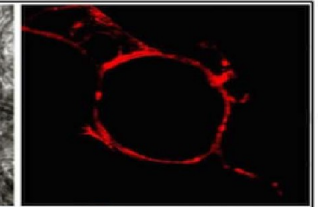
B



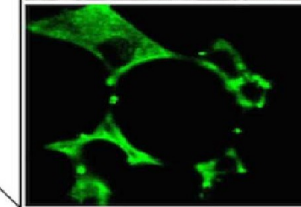
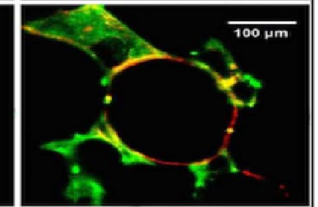
+cpPG1
+GFP

Bright field

FM4-64



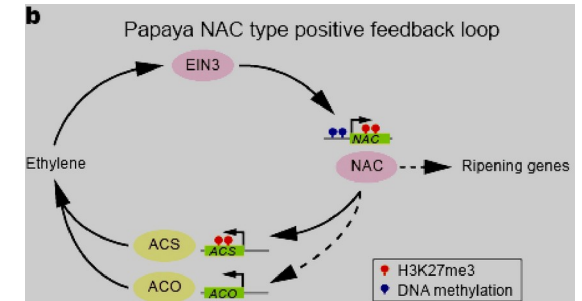
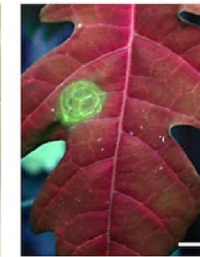
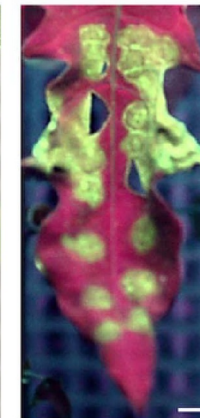
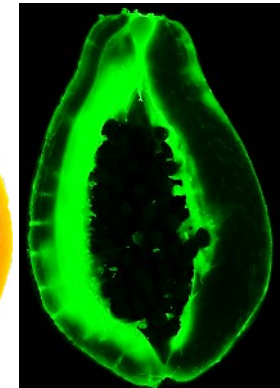
meinschaft



100 μm

GFP

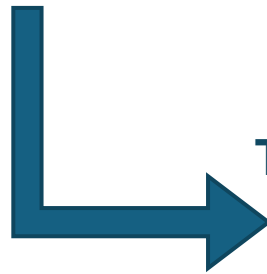
Merged



Fabi et al., 2014; Prado et al., 2017
Lu et al., 2018

Metabolome and proteome of ethylene-treated papayas reveal different pathways to volatile compounds biosynthesis

Roberta Ghedini Der Agopian ^{a, 1}, João Paulo Fabi ^{a, b, 1}, Beatriz Rosana Cordenunsi-Lysenko ^{a, b}



**TRANSCRIPTOMICS
PROTEOMICS
METABOLOMICS**



METABOLOMICS



PROTEOMICS

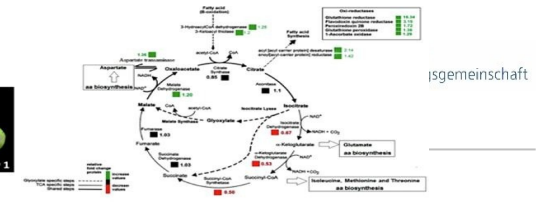
CONTROL



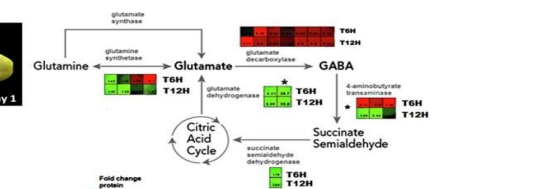
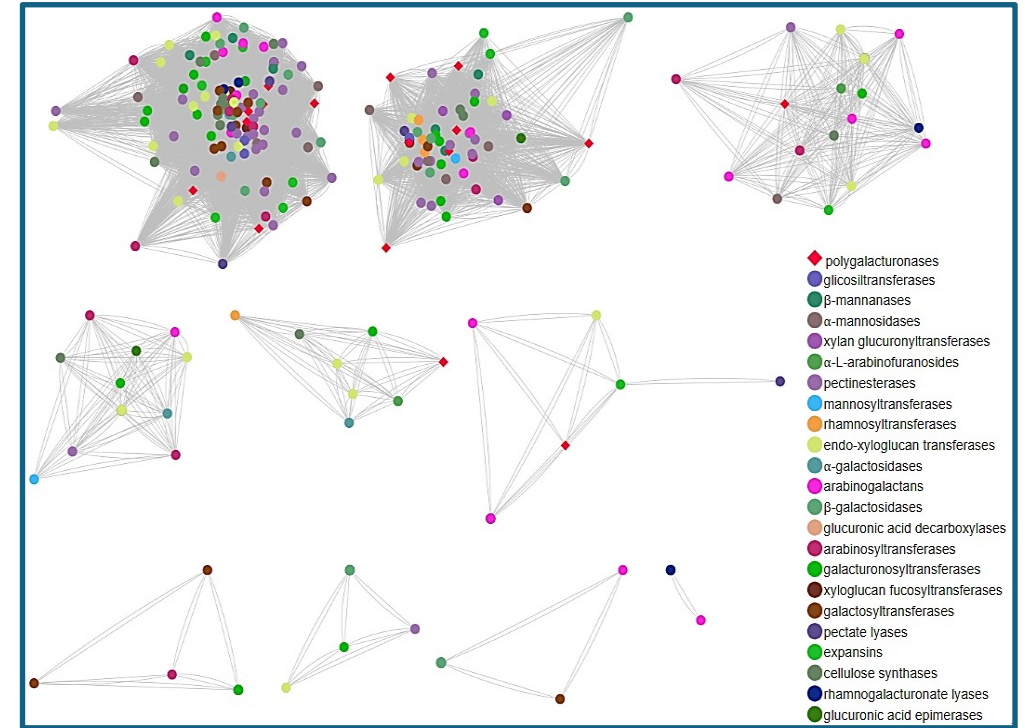
**ETHYLENE
6hs**



**ETHYLENE
12hs**



**↑ ETHYLENE
↑ SOFTENING
↓ TCA
↑ AMINO ACIDS
↑ LINALOOL
↑ BETA-OXIDATION
↑ OXI-REDUCTASES**

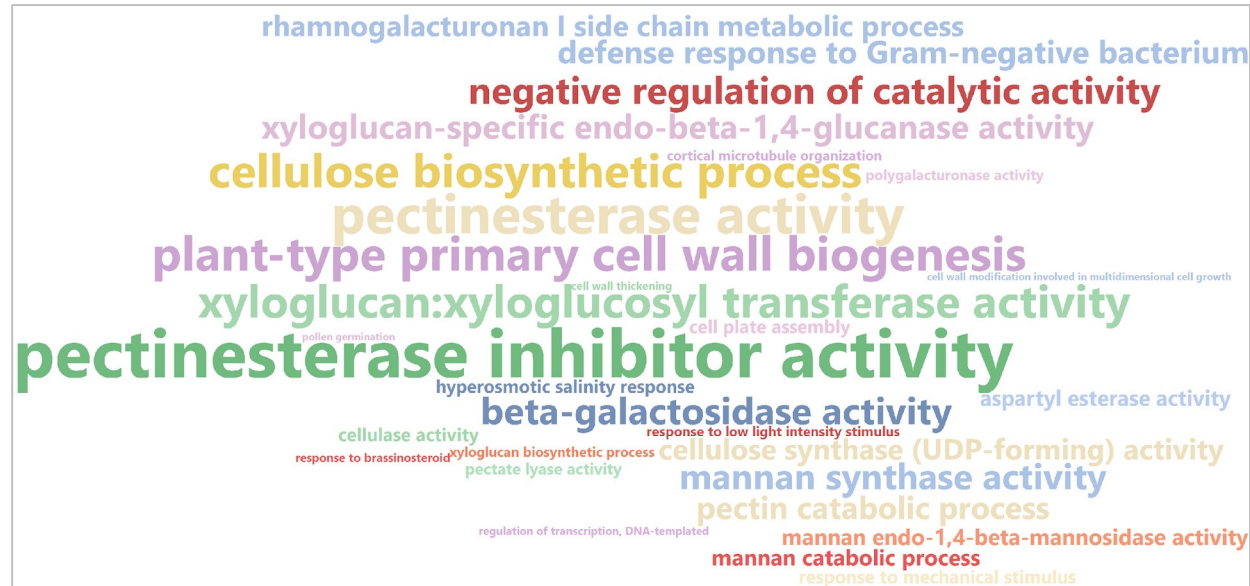
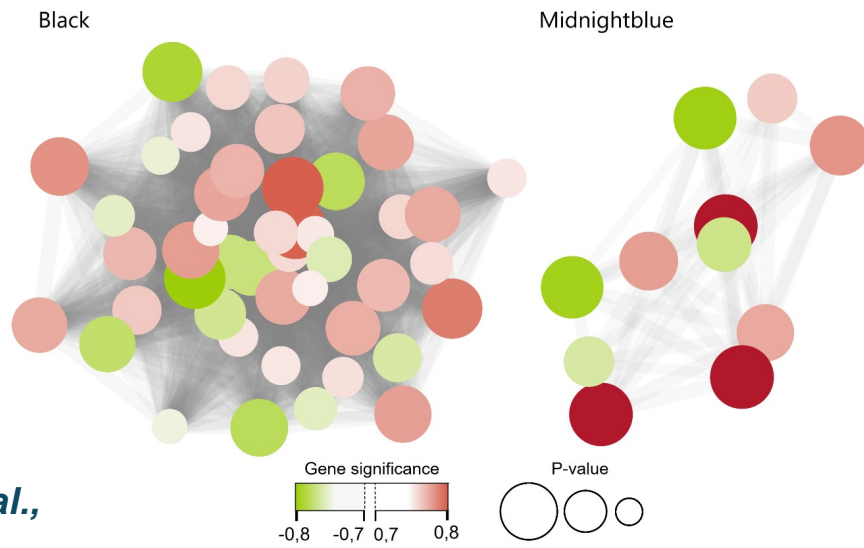
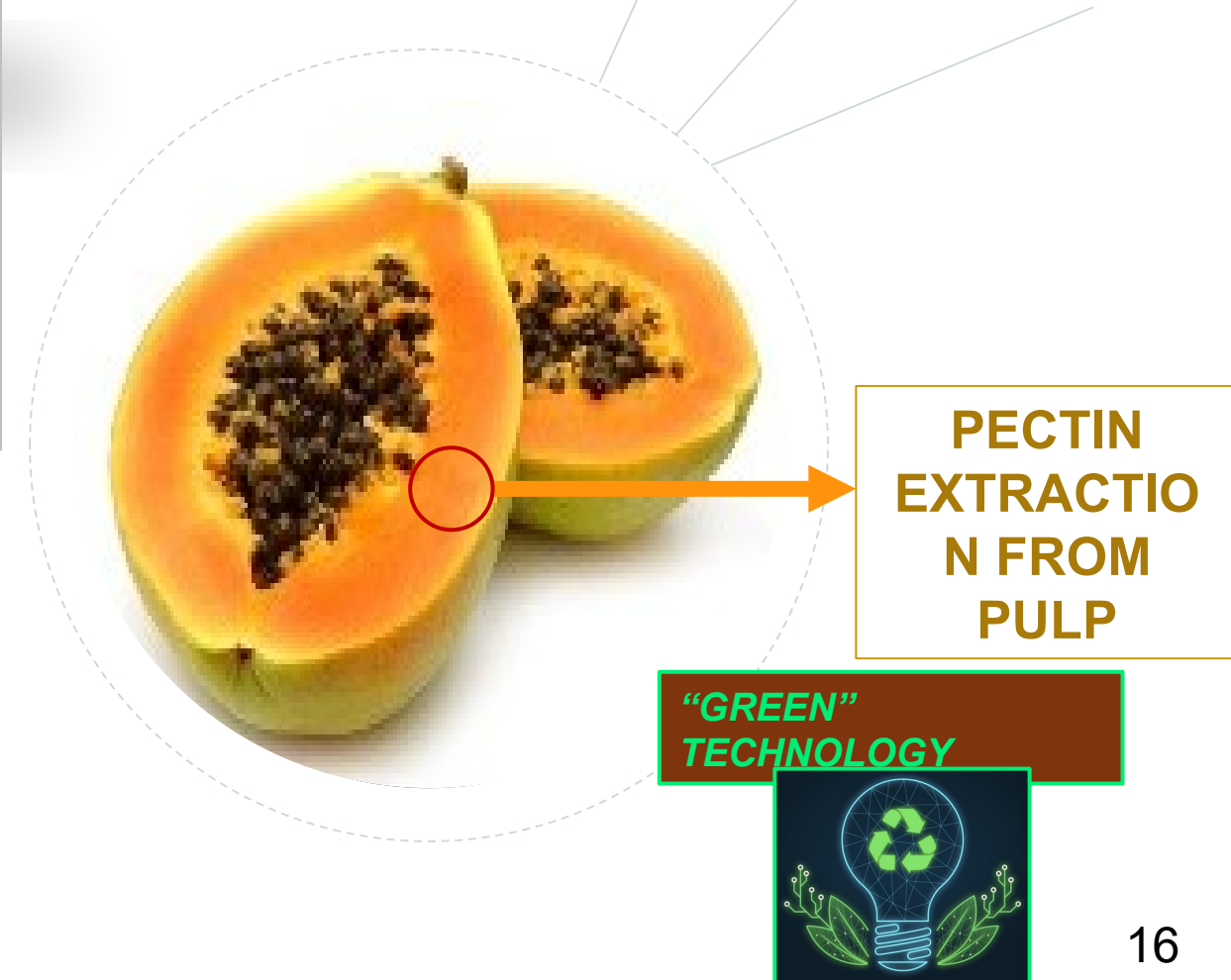


Article

Systems Biology Applied to the Study of Papaya Fruit Ripening: The Influence of Ethylene on Pulp Softening

Caroline Giacomelli Soares ^{1,2}, Samira Bernardino Ramos do Prado ^{1,2}, Sônia C. S. Andrade ³
and João Paulo Fabi ^{1,2,4,*}

Massive pectin solubilization during ripening: possible bioactive effects of RIPE PECTINS



OPEN

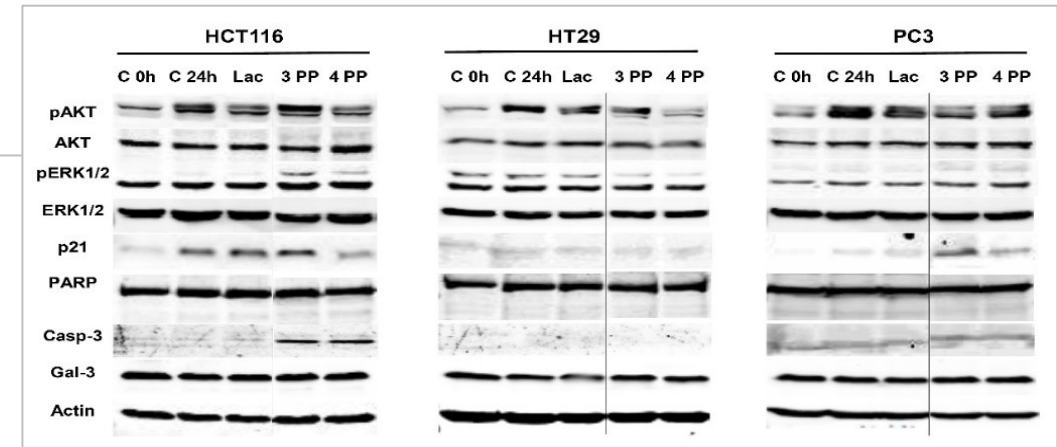
Ripening-induced chemical modifications of papaya pectin inhibit cancer cell proliferation

Received: 17 July 2017

Accepted: 13 October 2017

Published online: 29 November 2017

Samira Bernardino Ramos do Prado¹, Gabrielle Fernandez Ferreira¹, Yosuke Harazono^{2,3}, Tânia Misuzu Shiga¹, Avraham Raz², Nicholas C. Carpita⁴ & João Paulo Fabi^{1,5,6}



iche
nungsgemeinschaft

International Journal of Biological Macromolecules 126 (2019) 170–178



Contents lists available at ScienceDirect

International Journal of Biological Macromolecules

journal homepage: <http://www.elsevier.com/locate/ijbiomac>



Chelate-soluble pectin fraction from papaya pulp interacts with galectin-3 and inhibits colon cancer cell proliferation

Samira Bernardino Ramos do Prado^a, Gustavo R.C. Santos^b, Paulo A.S. Mourão^b, João Paulo Fabi^{a,c,*}



International Journal of Biological Macromolecules 164 (2020) 2681–2690



Contents lists available at ScienceDirect

International Journal of Biological Macromolecules

journal homepage: <http://www.elsevier.com/locate/ijbiomac>

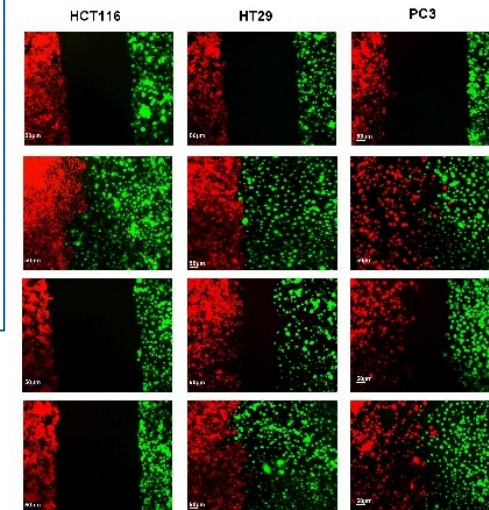
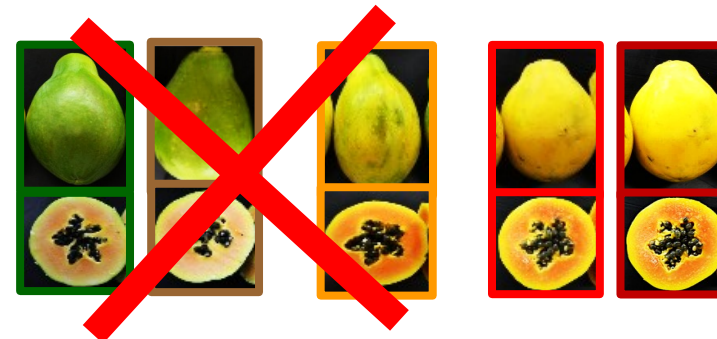


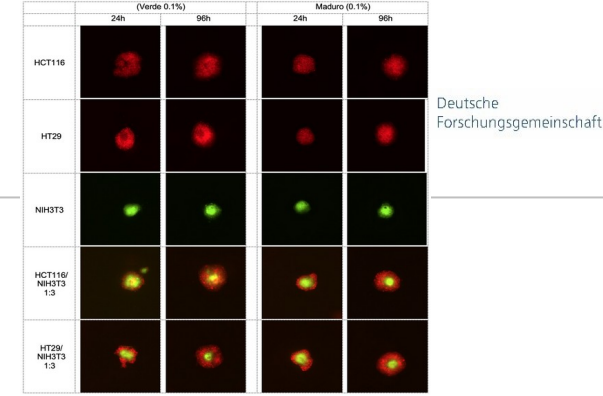
The acid and neutral fractions of pectins isolated from ripe and overripe papayas differentially affect galectin-3 inhibition and colon cancer cell growth

Lucas de Freitas Pedrosa^a, Rodrigo Guimarães Lopes^a, João Paulo Fabi^{a,b,c,*}

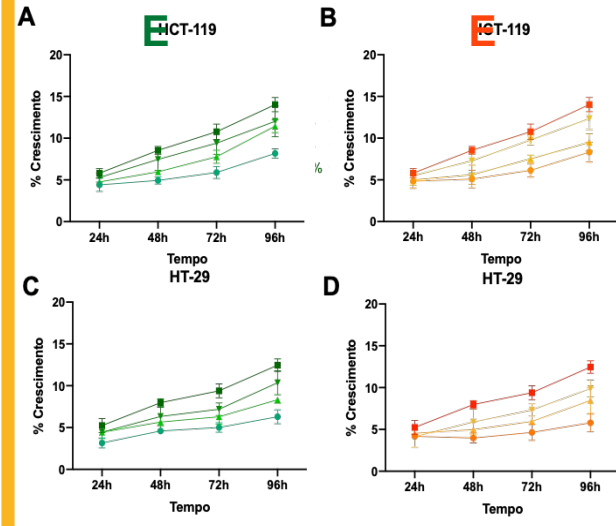
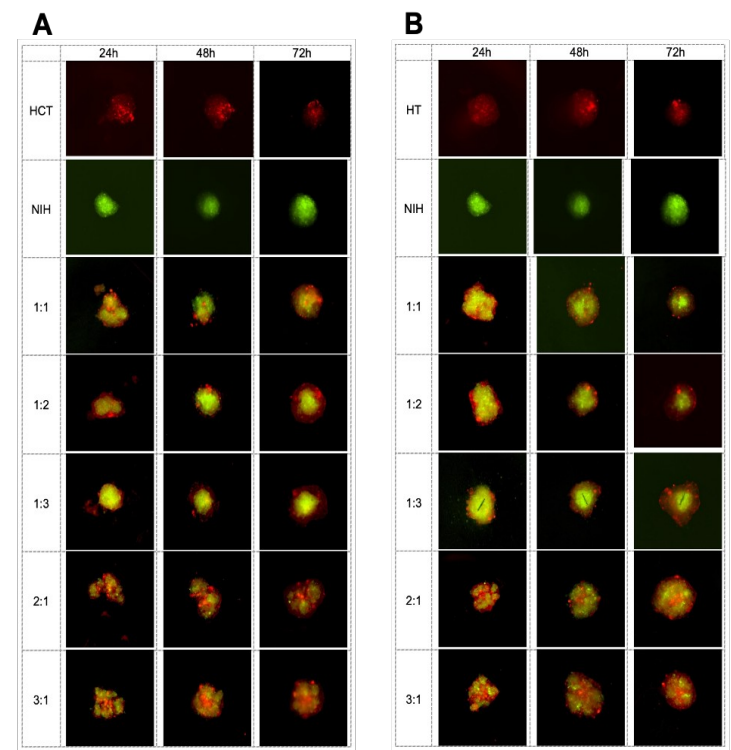
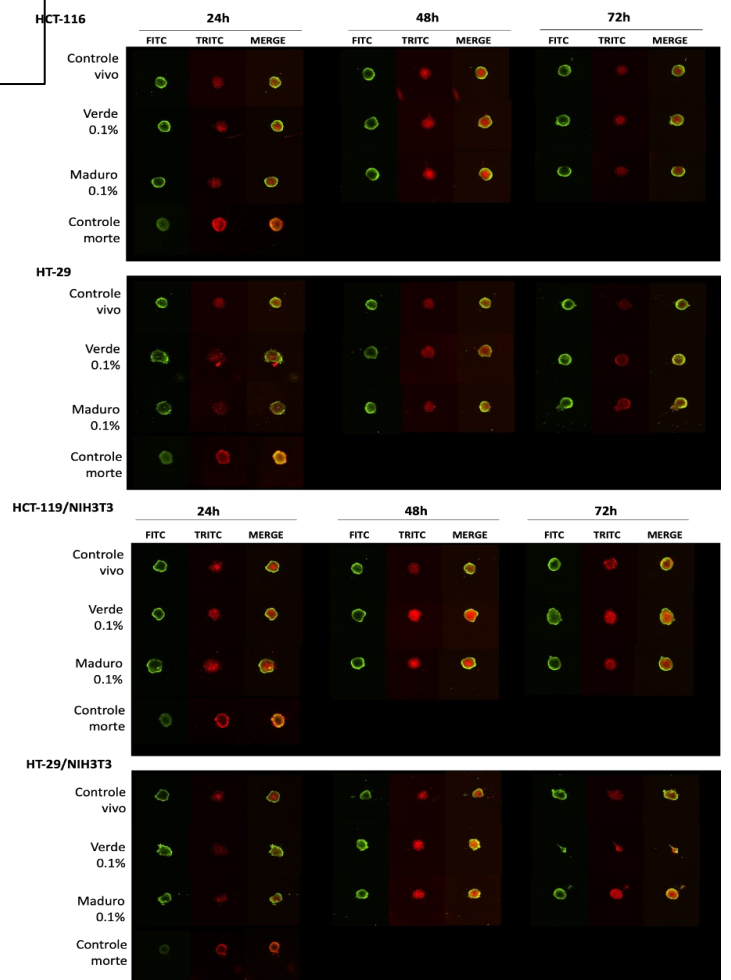


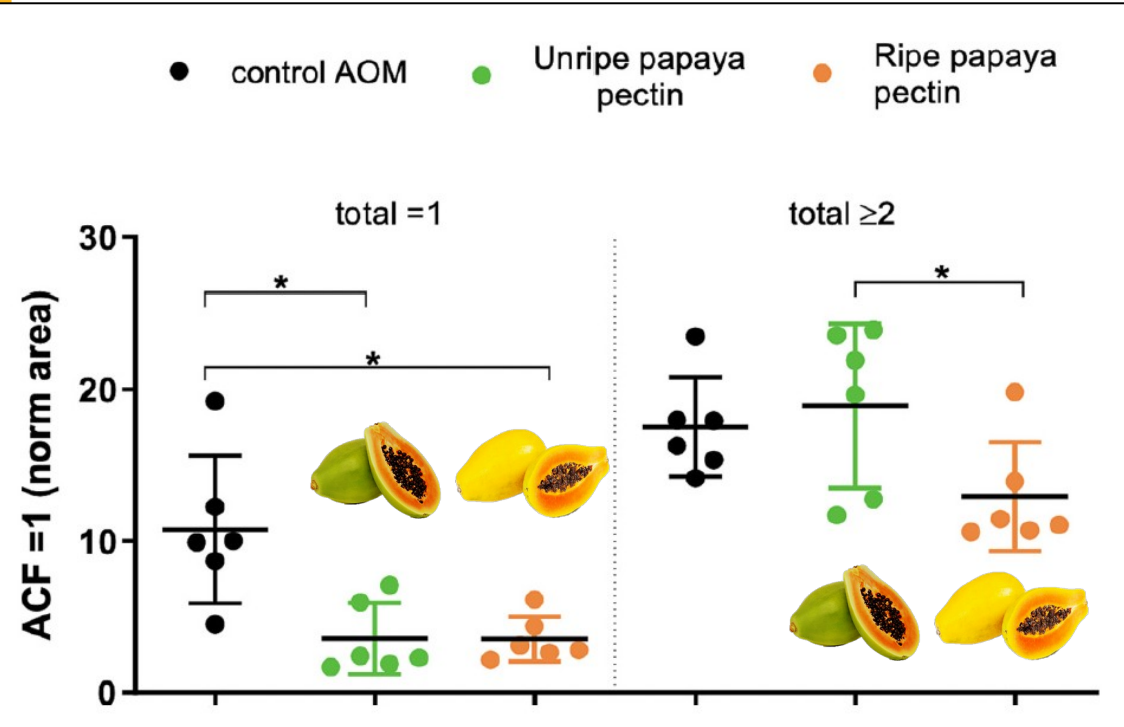
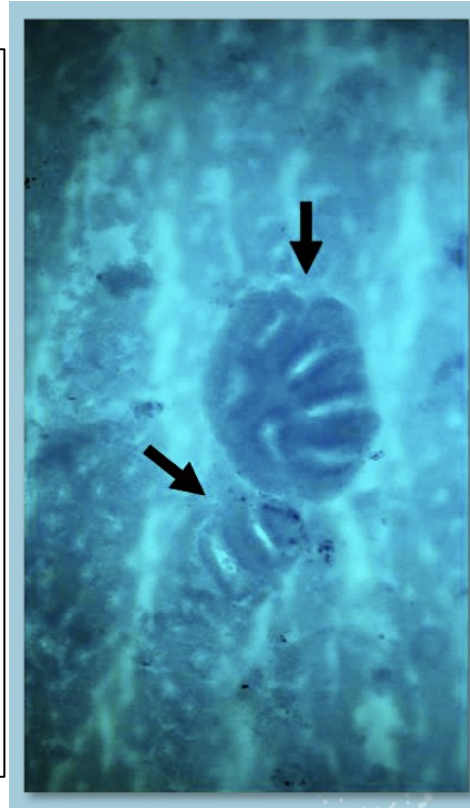
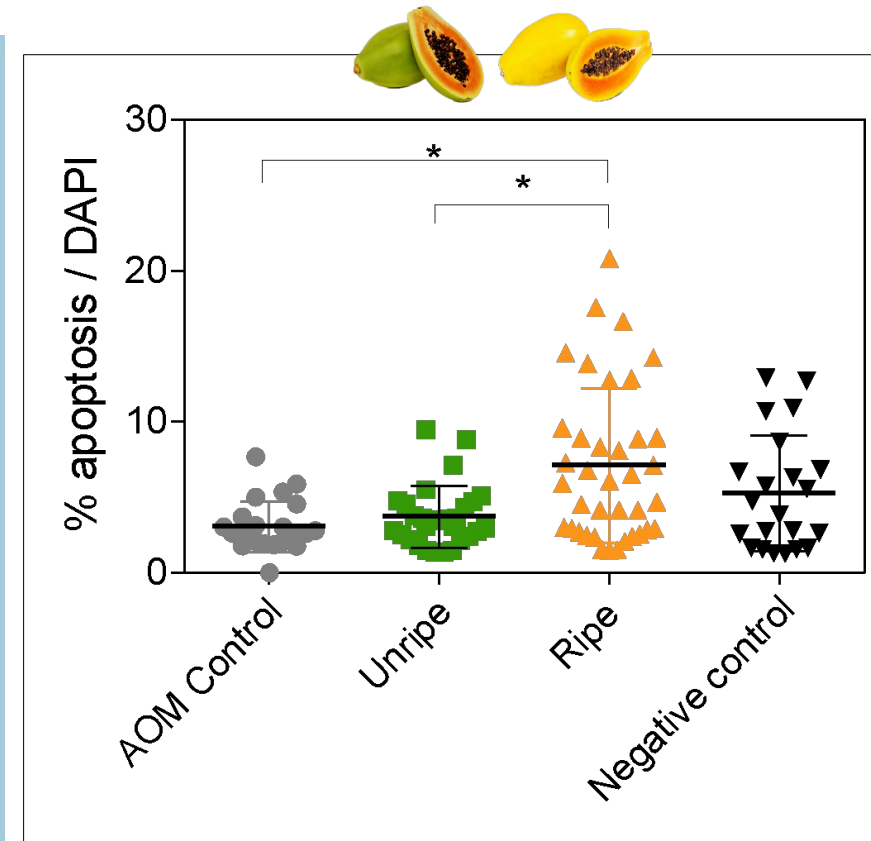
- *In vitro* anticancer activity
- Ripening-dependent
- Structure-dependent





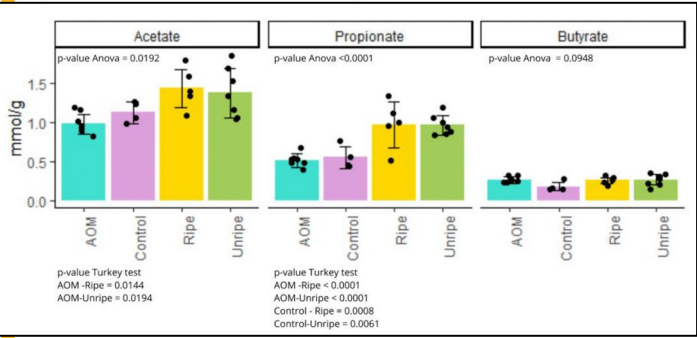
3D COLON CANCER CELLS TREATMENT WITH PECTINS



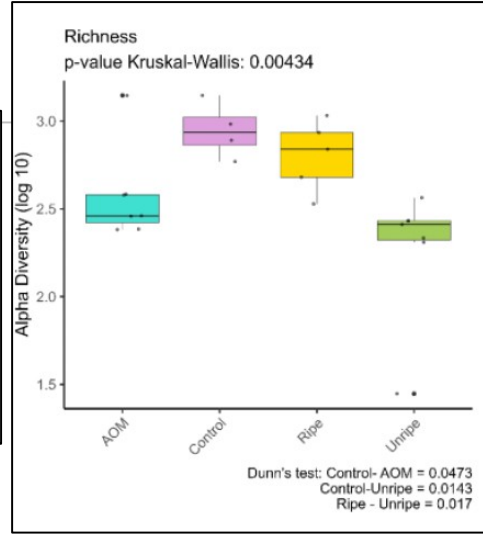


IN VIVO

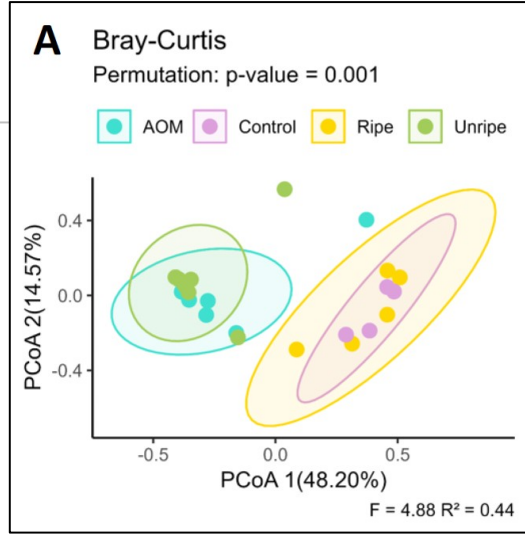




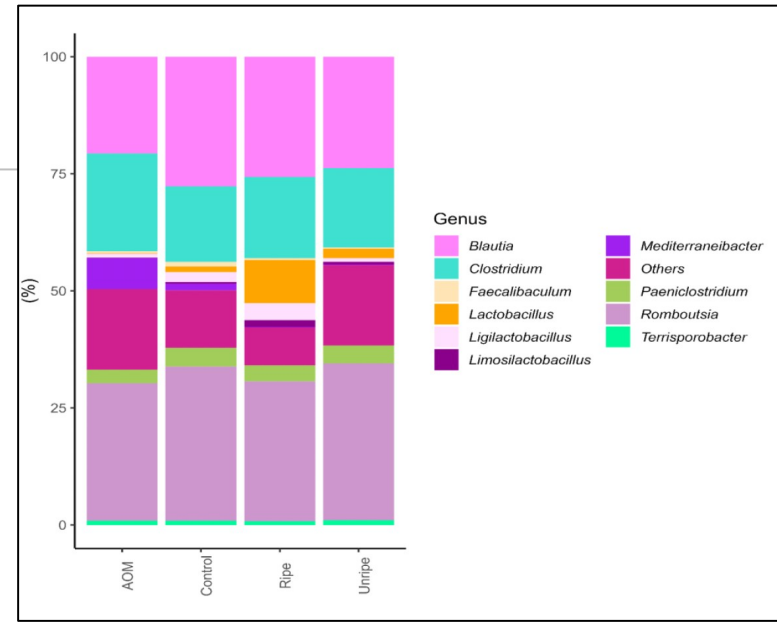
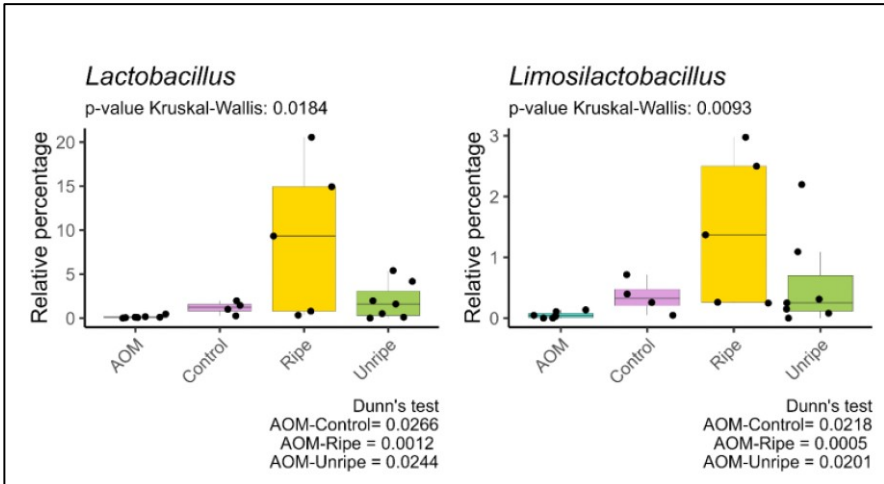
SCFAs



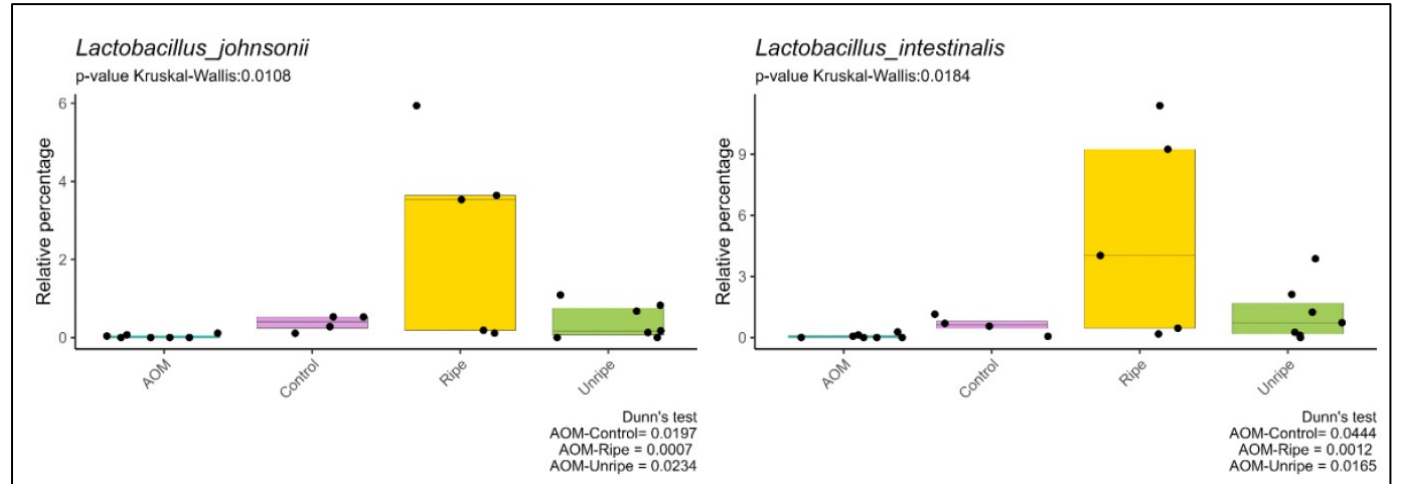
Alpha Diversity



Beta Diversity



Genus



Species

PATENT

Fabi, J.P.; Prado, S.B.R.; Shiga, T. “Process for the Extraction and Isolation of Food Fibers Rich in Pectins from Papayas and its Use. Brazil.

Patent: Innovation Privilege. Registration number: BR10201807478,

Institution of registration: INPI - National Institute of Industrial Property.

Deposit: 29/11/2018; Granted: 24/10/2023



**“GREEN”
TECHNOLOGY**



PASSION FRUIT

PASSION FRUIT FLOUR

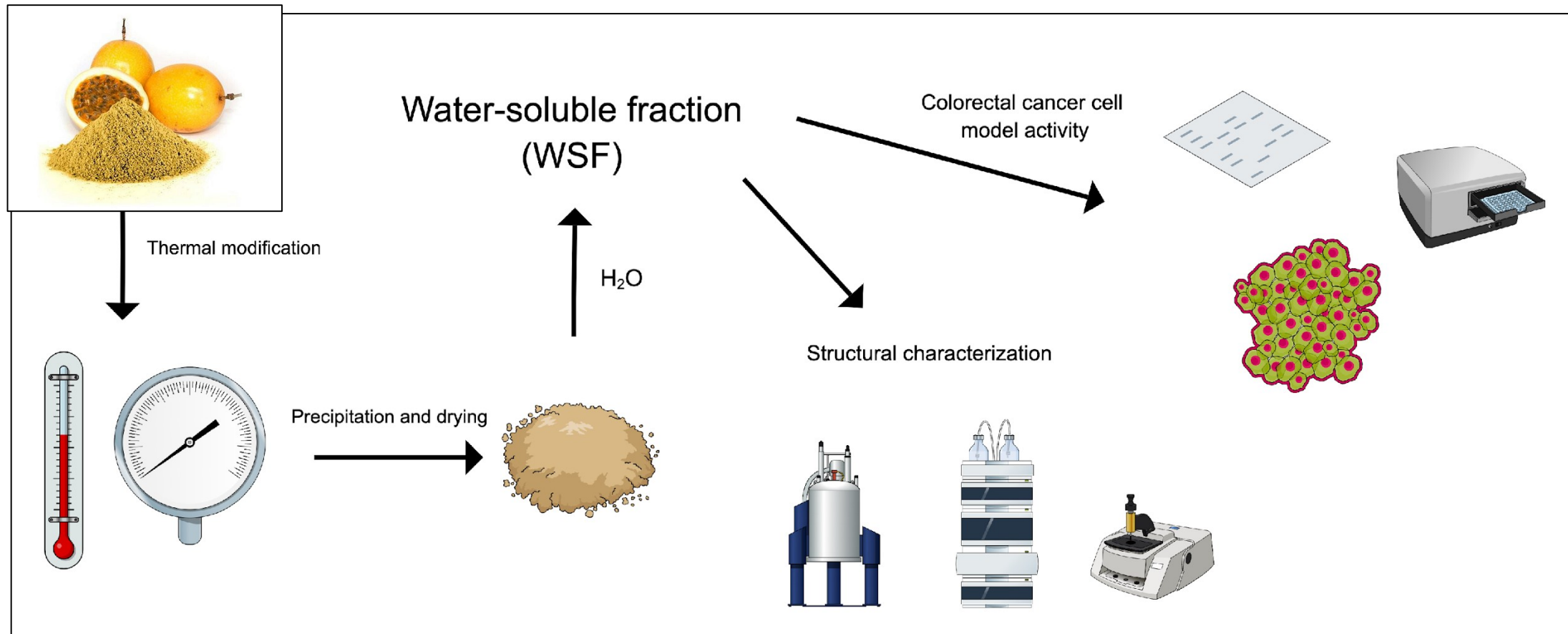


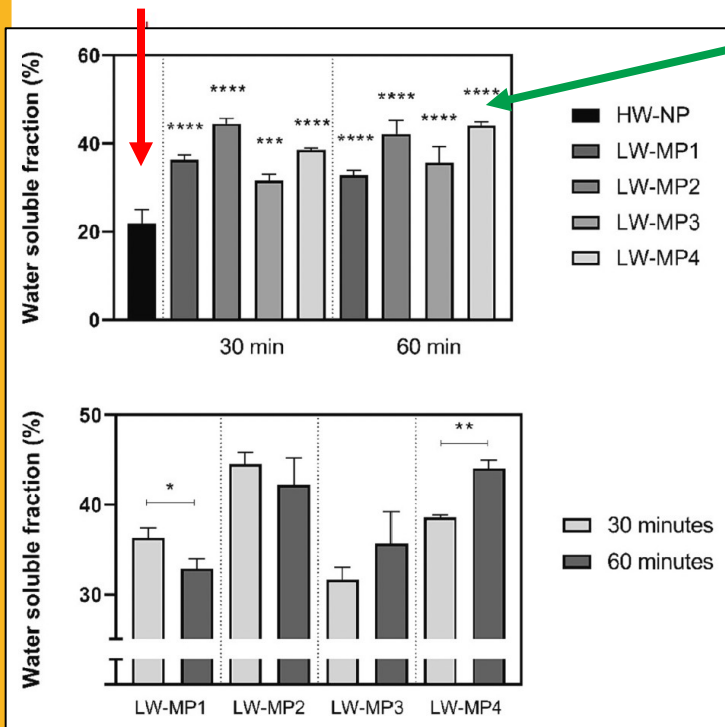
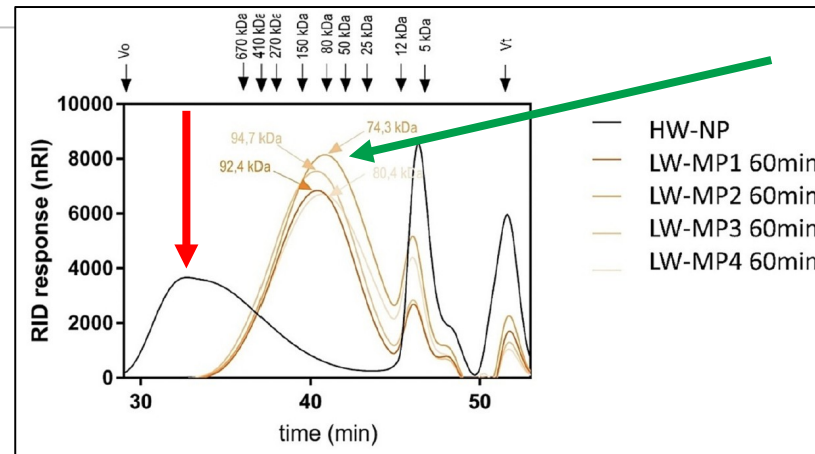
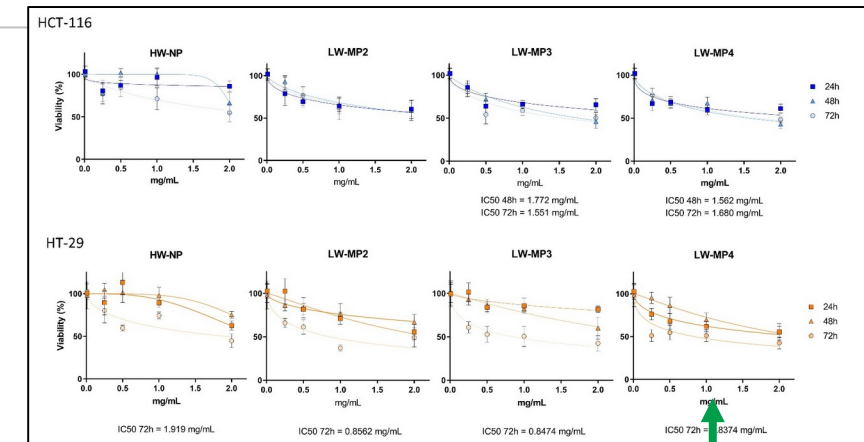
- LESS THAN 20% w/w OF SOLUBLE PECTINS
- EXTREMELY HIGH-MOLECULAR WEIGHT PECTINS



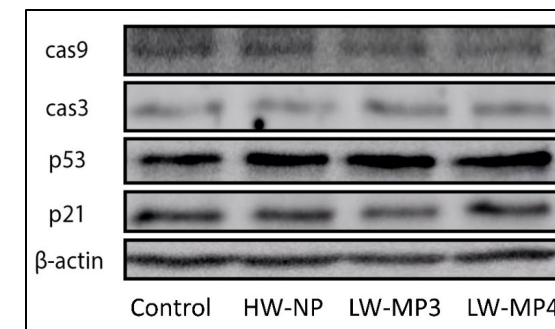
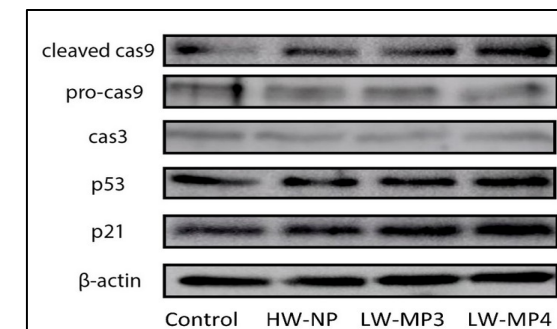
Assessing high-temperature and pressure extraction of bioactive water-soluble polysaccharides from passion fruit mesocarp

Lucas de Freitas Pedrosa^{a,b,c}, Dimitrios Kouzounis^c, Henk Schols^c, Paul de Vos^b, João Paulo Fabi^{a,d,e,*}



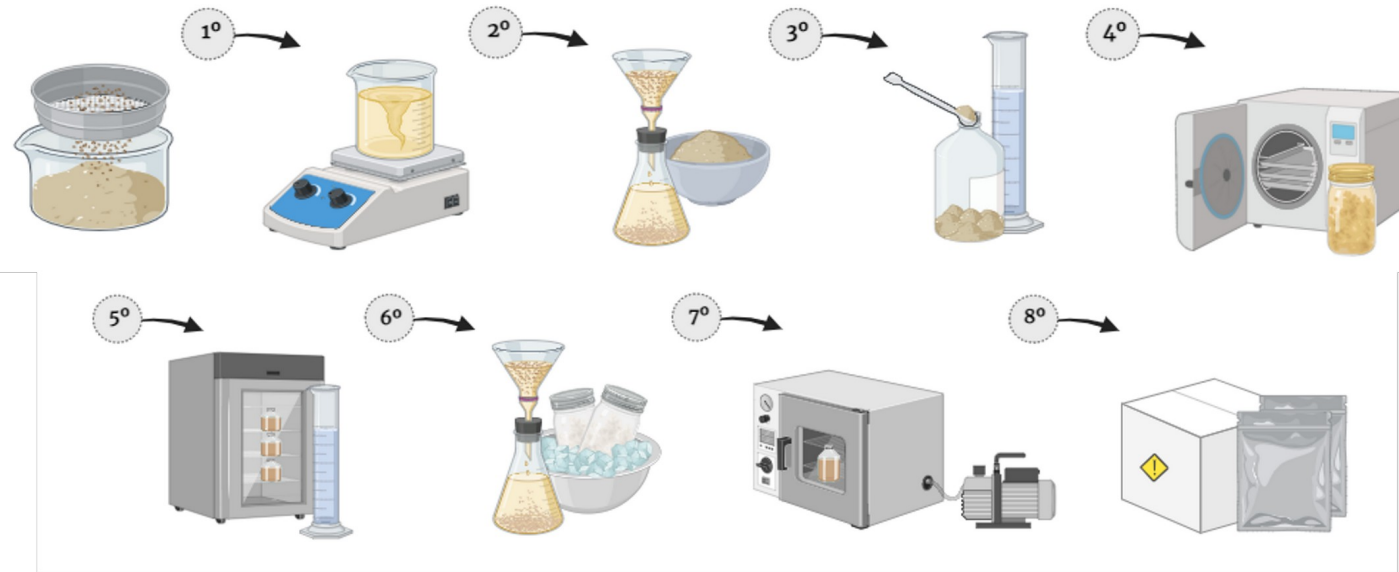


- MORE THAN 40% w/w OF SOLUBLE PECTINS
- MEDIUM-MOLECULAR WEIGHT PECTINS
- *IN VITRO* ANTICANCER EFFECTS

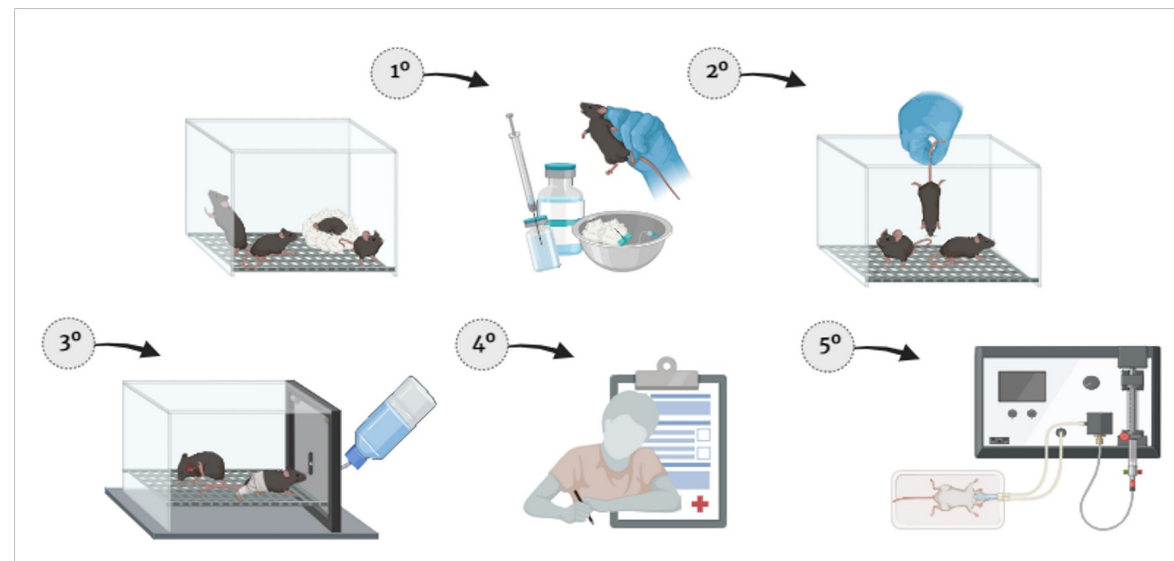




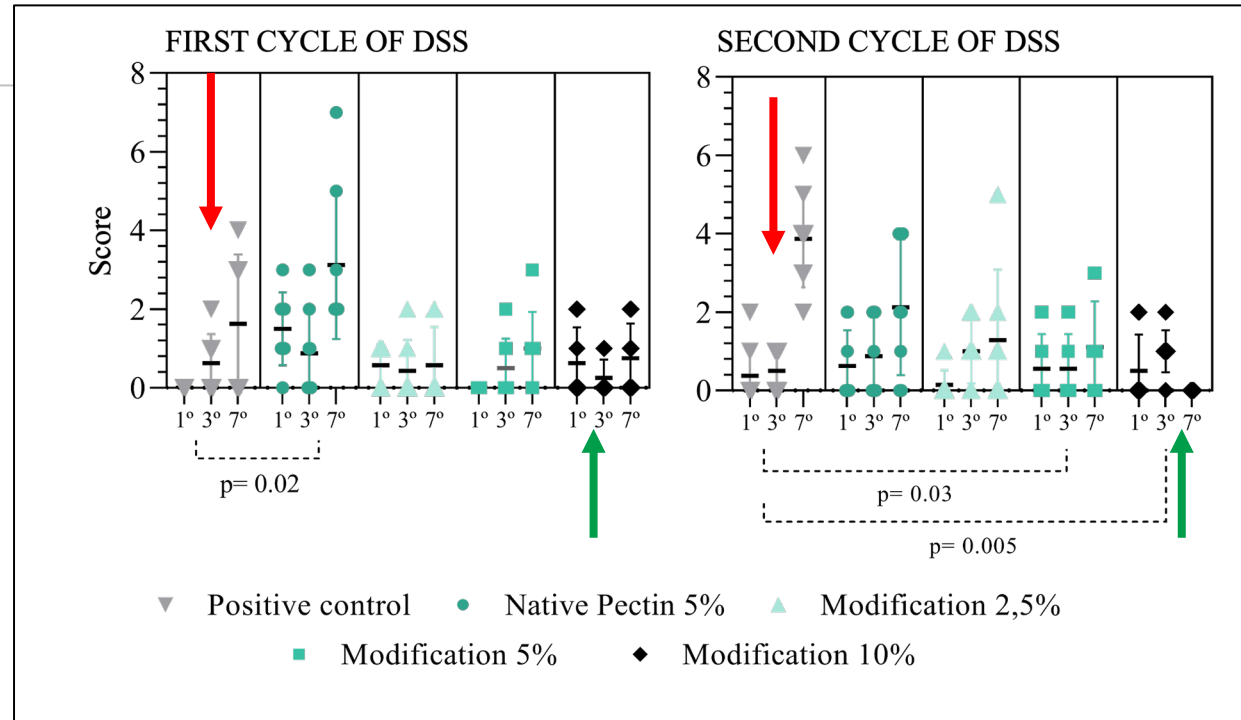
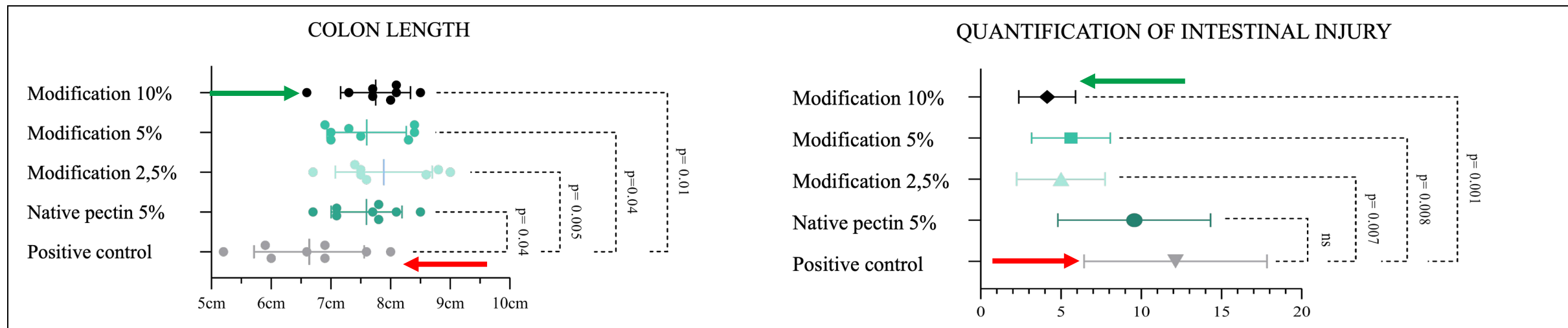
FIRST STAGE: MODIFICATION OF PECTIN



SECOND STAGE: *IN VIVO* EXPERIMENTATION



**Dextran Sodium
Sulfate
Azoxymethane**



PATENT APPLICATION

Fabi, J.P.; Pedrosa, L.F. “Extraction, purification and production modified pectins from passion fruit flour with beneficial biological effects”. Deposit PCT: 28/02/2025.



“GREEN” TECHNOLOGY

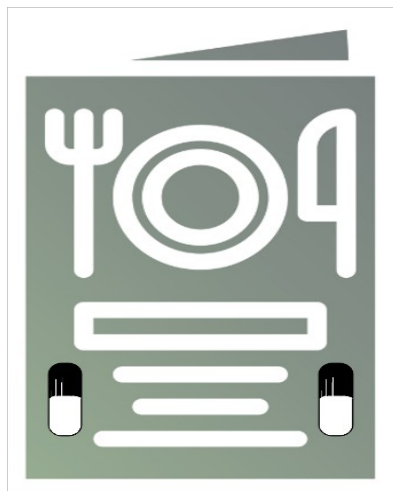


- **PREBIOTIC**
- **IMMUNOMODULATION**
- **ANTICANCER**

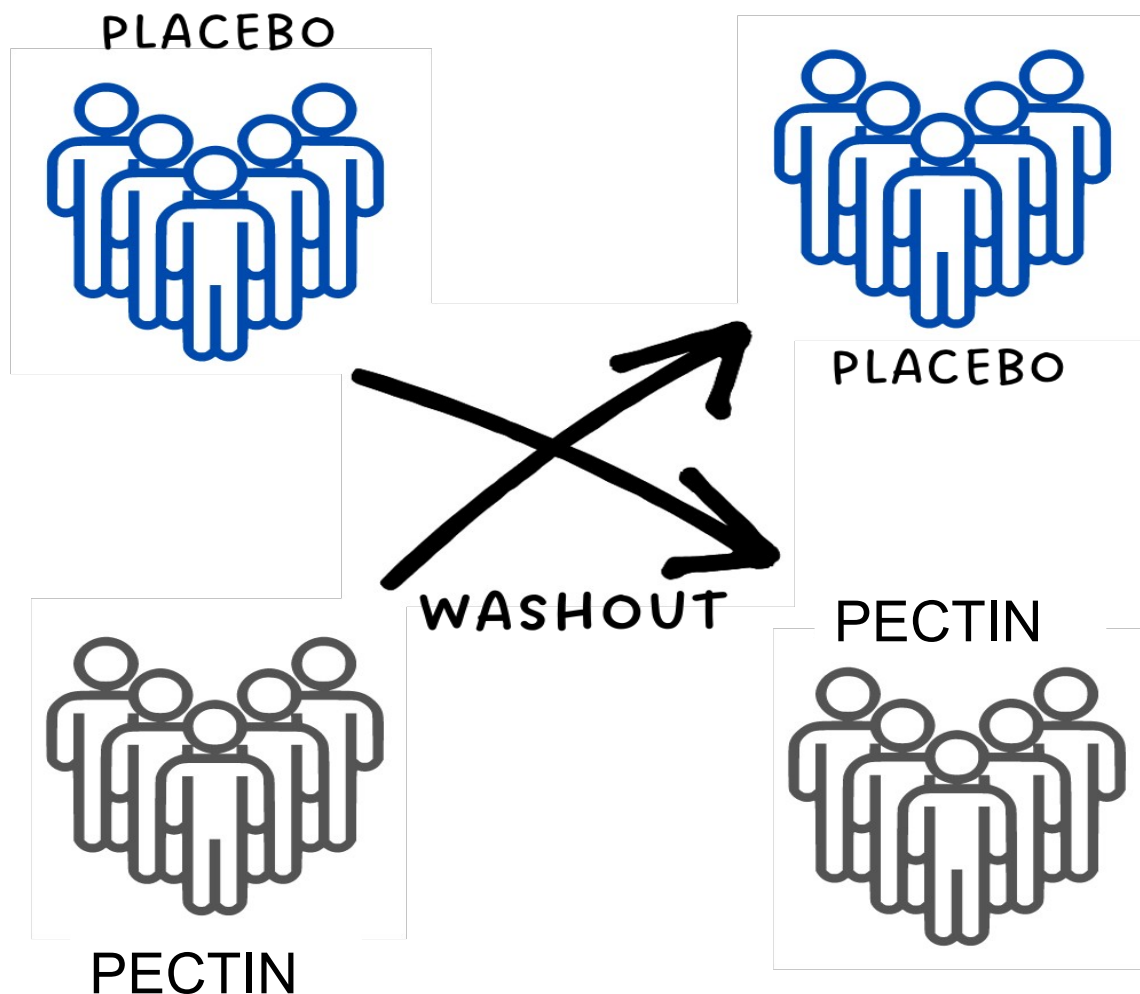
NEXT STEPS



- Study orientation;
- Exam collection;
- Collection kit delivery.



- start of the intervention;
- Delivery of the menu.





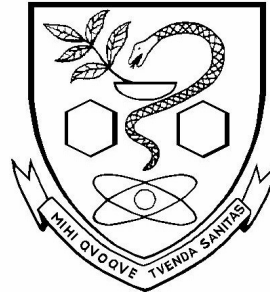
FAPESP
WEEK
GERMANY

March 25-26th, 2025

ACKNOWLEDGEMENTS



DFG Deutsche
Forschungsgemeinschaft



香港中文大學
The Chinese University of Hong Kong



The University of
Nottingham



Universidad Nacional de Córdoba



university of
 groningen

WAYNE STATE
UNIVERSITY



UNIVERSITY of MARYLAND
SCHOOL OF MEDICINE





Thanks!

Any questions?

You can find me at:
jpfabi@usp.br

 **@joaopaulofab**

<https://sites.google.com/view/biopol-lab>

