

# Monitoring solubles mono-, di- and oligosaccharides in Jerusalem artichoke with HPLC-ELSD

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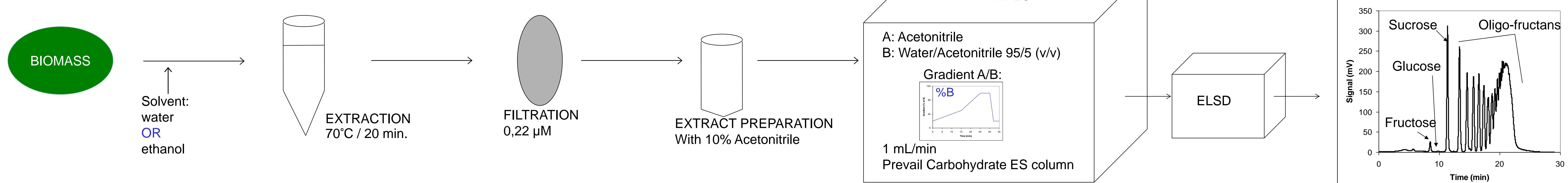
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**Introduction:** Jerusalem artichoke biomass consists mainly of structural polysaccharides, reserve polyfructans and solubles sugars that can be converted by microorganisms to ethanol.

- Aim:**
- To test a method to extract the main mono-, di- and oligo-saccharides present in the biomass and to analyse them with HPLC-ELSD.
  - To determine fructose, glucose, sucrose and oligo-fructans availability in the stalks, leaves and tubers.

## Soluble carbohydrates analysis:



## Extraction: ethanol vs water:

**Figure 1 & 2:** Chromatogram of mono-, di- and oligo-saccharides of Jerusalem artichoke tubers after first extraction (■) made with water (Figure 1) or ethanol (Figure 2) at 70°C/20min. Second extraction (■) with hot water at 70°C/20min. Duplicate experiment.

The sugars present in the second extract correspond to sugars not extracted in the first extraction.

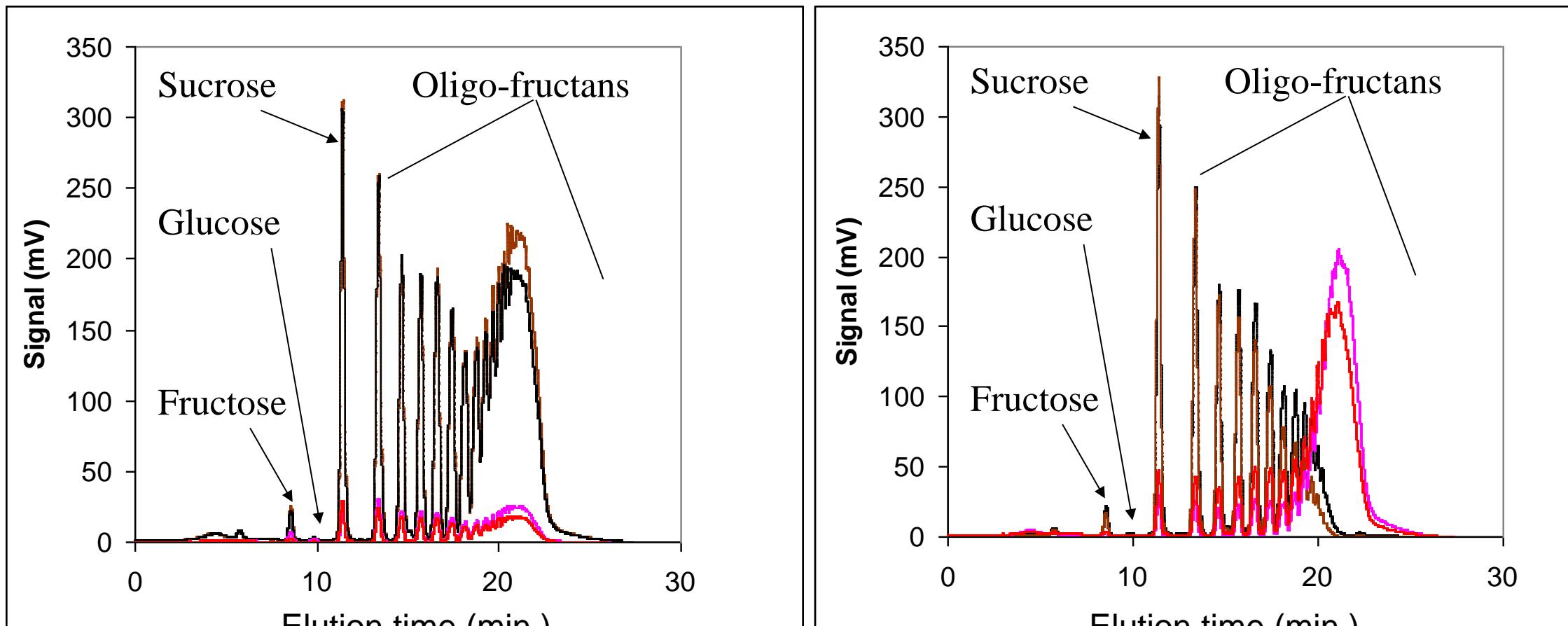


Figure 1

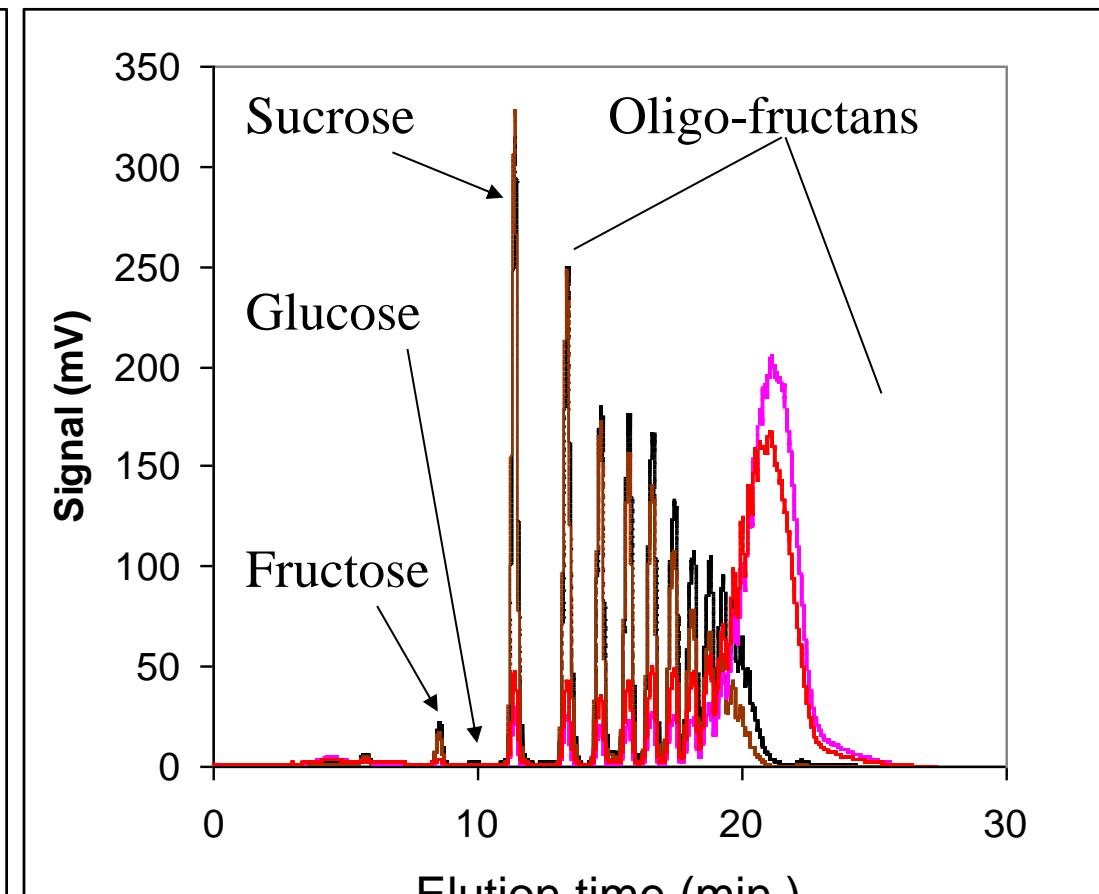
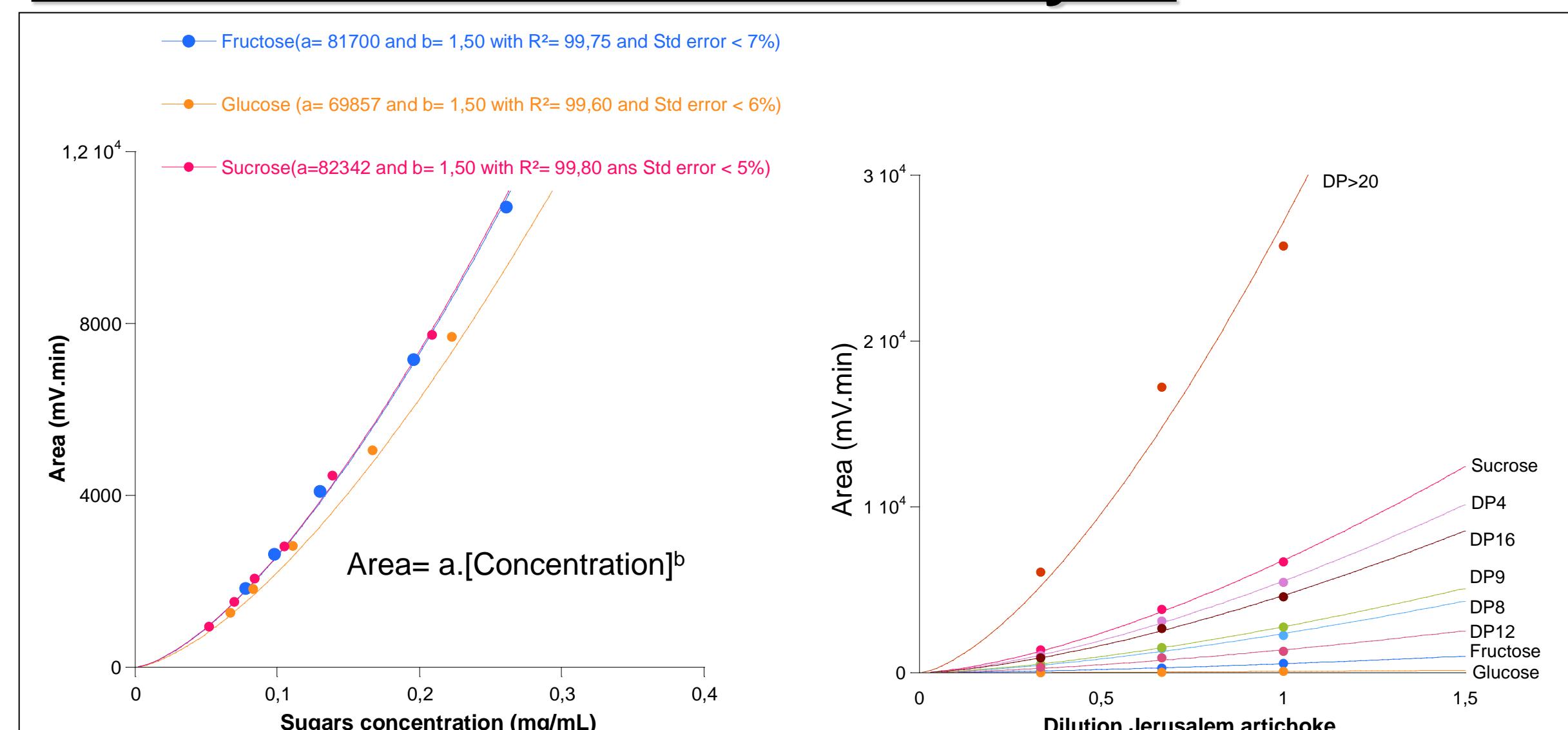


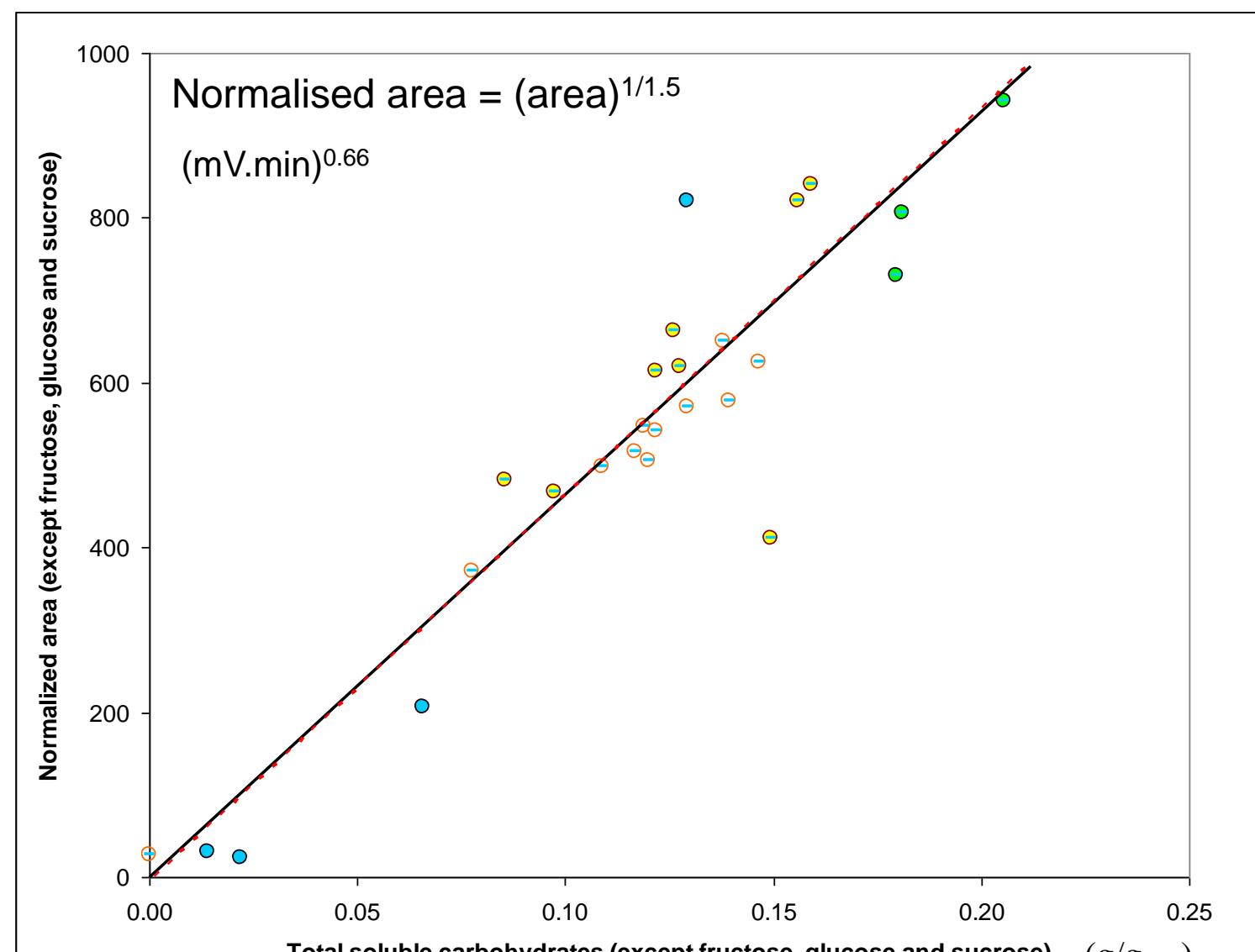
Figure 2

Extraction of mono-, di- and oligo-saccharides with hot water (70°C/20 min) (Figure 1) is more effective than extraction with ethanol (Figure 2) or methanol (not shown).

## Calibration of HPLC-ELSD analysis



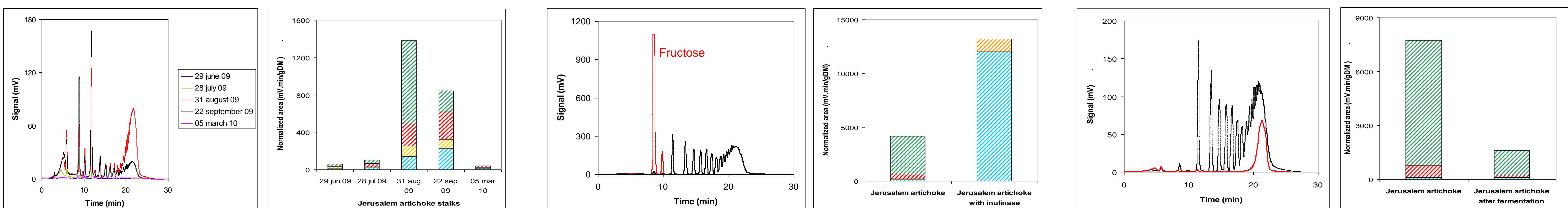
**Figure 3:** Calibration of fructose, glucose, sucrose and oligofructans analysis. Fitting of  $\text{Area} = a \cdot [\text{Concentration}]^b$ . Standard error on "a" is presented.



**Figure 4:** Correlation between oligofructans normalized peak area (HPLC-ELSD) and total soluble carbohydrate (Luff-Shorll method). For consistency, fructose, glucose and sucrose were subtracted from total soluble carbohydrate.

- ELSD response:  $\text{Area} = a \cdot [\text{concentration}]^b$
- « b » can be set to 1.5
- Standard error of « a » < 7%
- Fitting  $R^2$  is > 98%
- a linear correlation seem exists with area and Luff method for oligo-fructans:
  - Normalized area =  $a' \cdot [\text{TSC}]$  with  $a' = 4685$  ( $R^2 = 0.84$ ) (TSC total soluble carbohydrates (mg/g<sub>DM</sub>))

## Monitoring of Jerusalem artichoke's soluble saccharides



**Figure 5a :** Soluble sugar concentrations of stems and leaves is maximum at the end of august with fructose 7.2 mg/g<sub>DM</sub>, glucose 7.4 mg/g<sub>DM</sub>, sucrose 13.8 to 15.5 mg/g<sub>DM</sub> and oligofructans 129 mg/g<sub>DM</sub>. Oligo-fructans possibly translocate to the tuber in september.

**Figure 5b :** Inulinase hydrolyses tuber polysaccharides to fructose. Fructose concentration increases from 8.3 to 670 mg/g<sub>DM</sub>.

- before inulinase treatment or fermentation
- after inulinase treatment or fermentation

**Figure 5c :** *S. cerevisiae* was able to ferment tuber mono- and di-saccharides as well as the oligofructans up to a DP of 11. Hydrolysis was not complete for higher DP.

## Interpretation and Conclusion

- > Response of HPLC-ELSD method are  $\text{Area} = a \times [\text{Concentration}]^b$  where b can be set to 1.5
- > The developed method is sustable to monitor mono-, di-, and oligo-saccharides in Jerusalem artichoke