

# Optimizing Extract Preparation from Laurel (*Laurus nobilis* L.) Leaves Using a Pulsed Electric Field

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

Department of Food Science and Nutrition, University of Thessaly, Terma N. Temponera Street, 43100 Karditsa, Greece; tchatzimitakos@uth.gr (T.C.); dkalompatsios@uth.gr (D.K.); kkotsou@agr.uth.gr (K.K.); mmantiniotou@uth.gr (M.M.); empozinou@uth.gr (E.B.); slalas@uth.gr (S.I.L.)

\* Correspondence: vaathanasiadis@uth.gr; Tel.: +30-24410-64783

## 2.1. Chemicals and Reagents

Hydrochloric acid, methanol, L-ascorbic acid, 2,2-diphenyl-1-picrylhydrazyl (DPPH) 2,4,6-tris(2-pyridyl)-s-triazine (TPTZ), and all chemical standards for the HPLC determination of polyphenols were obtained from Sigma-Aldrich (Darmstadt, Germany). Ethanol, gallic acid, and the Folin-Ciocalteu reagent were bought from Panreac Co. (Barcelona, Spain). From Merck (Darmstadt, Germany), iron (III) chloride was purchased. Anhydrous sodium carbonate was purchased from Penta (Prague, Czech Republic). Deionized water was used for all conducted experiments.

## 2.3. Plant Extraction

The extraction procedure including PEF was based on a previous study [1]. Two custom stain-less steel chambers (Val-Electronic, Athens, Greece), a mode/arbitrary waveform generator (UPG100, ELV Elektronik AG, Leer, Germany), a digital oscilloscope (Rigol DS1052E, Beaverton, OR, USA), and a high-voltage power generator were used to perform the PEF processing of the samples. The optimal liquid-to-solid ratio and solvent concentration were initially investigated. For this purpose, laurel powder was properly weighed (Kern PLS 3100-2F, Kern & Sohn GmbH, Balingen, Germany) to achieve a liquid-to-solid ratio (10–50 mL/g) with 20 mL of extraction solvent (0–100 % *v/v* ethanol), as specified in Table S1. The dry sample initially underwent hydration by immersing in the solvent for 10 min. Following the completion of the PEF extraction process, the samples underwent a 10-min centrifugation at 10,000× *g* using a NEYA 16R Remi Elektrotechnik Ltd. (Palghar, India). Finally, the supernatants were collected and stored at −40 °C.

**Table S1.** The actual and coded levels of the independent variables were used to optimize the extraction process using the Screening design.

Independent Variables	Code Units	Coded Variable Level				
		1	2	3	4	5
Solvent concentration ( <i>C</i> %, <i>v/v</i> )	<i>X</i> <sub>1</sub>	0	25	50	75	100
Liquid-to-solid ratio ( <i>R</i> , mL/g)	<i>X</i> <sub>2</sub>	10	20	30	40	50

## 2.4. Optimization with Response Surface Methodology (RSM) and Experimental Design

The RSM technique was employed to achieve optimal efficiency in extracting bioactive compounds and evaluating antioxidant activity from laurel leaves extracts. Therefore, the main objective of the design was to effectively maximize the levels of these values. This was accomplished by optimizing the liquid-to-solid ratio (*R*, mL/g), solvent concentration (*C* %, *v/v*), extraction time (*t*, min), and PEF conditions, as discussed below. The optimization process was based on an experiment that utilized a Box-Behnken design with a main impact screening arrangement. The experiment consisted of 27 design points, including 3 center points. According to the experimental design, three levels of process variables were created. The overall model significance, as shown by the *R*<sup>2</sup> and *p* values, and the significance of the model coefficients, as represented by the equations, were assessed using analysis of variance (ANOVA) and summary-of-fit tests, with a minimum level of 95% confidence. In addition, the response variable was predicted as a function of the examined independent factors using a second-order polynomial model, as illustrated in Equation (S1):

$$Y_k = \beta_0 + \sum_{i=1}^2 \beta_i X_i + \sum_{i=1}^2 \beta_{ii} X_i^2 + \sum_{i=1}^2 \sum_{j=i+1}^3 \beta_{ij} X_i X_j \quad (\text{S1})$$

where the predicted response variable is denoted as  $Y_k$ , while the independent variables are  $X_i$  and  $X_j$ . The intercept and regression coefficients for the linear, quadratic, and interaction terms of the model are denoted as  $\beta_0$ ,  $\beta_i$ ,  $\beta_{ii}$ , and  $\beta_{ij}$ , respectively.

To determine the greatest peak area and assess the effect of a substantial independent variable on the response, the RSM was applied. The development of three-dimensional surface response graphs was initiated to represent the model equation visually.

## 2.6. Polyphenol Determination

### 2.6.1. Total Polyphenol Content (TPC)

Total polyphenol content (TPC) was evaluated based on a previous study [2] and expressed as mg gallic acid equivalents (GAE) per g of dry weight (dw). Briefly, 200  $\mu$ L of the sample was mixed with 200  $\mu$ L of Folin-Ciocalteu reagent and after 2 min, 1600  $\mu$ L of 5% *w/v* aqueous sodium carbonate solution was added. The mixture was incubated at 40 °C for 20 min and the absorbance was recorded at 740 nm in a Shimadzu UV-1700 PharmaSpec Spectrophotometer (Kyoto, Japan). The total polyphenol concentration ( $C_{TP}$ ) was calculated from a gallic acid calibration curve. TPC was determined as mg gallic acid equivalents (GAE) per g of dry weight (dw), using the following Equation (S2):

$$\text{TPC (mg GAE/g dw)} = \frac{C_{TP} \times V}{w} \quad (\text{S2})$$

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

### 2.6.2. HPLC Quantification of Polyphenolic Compounds

Individual polyphenolic compounds were identified and quantified from the laurel extracts using High-Performance Liquid Chromatography (HPLC), based on our prior research [2]. A Shimadzu CBM-20A liquid chromatograph and a Shimadzu SPD-M20A diode array detector (DAD) (both purchased by Shimadzu Europa GmbH, Duisburg, Germany) was employed for the analysis of laurel leaf extracts. The compounds were separated into a Phenomenex Luna C18(2) column from Phenomenex Inc. in Torrance, California, kept at 40 °C (100 Å, 5  $\mu$ m, 4.6 mm  $\times$  250 mm). The mobile phase included 0.5% aqueous formic acid (A) and 0.5% formic acid in acetonitrile/water (3:2) (B). The gradient program required: initially from 0 to 40% B, then to 50% B in 10 min, to 70% B in another 10 min, and then constant for 10 min. The flow rate of the mobile phase was set at 1 mL/min. The compounds were identified by comparing the absorbance spectrum and retention time to those of pure standards and then quantified through calibration curves (0–50  $\mu$ g/mL).

## 2.7. Antioxidant Capacity of the Extracts

### 2.7.1. Ferric-Reducing Antioxidant Power (FRAP) assay

The ferric-reducing antioxidant power (FRAP) was calculated as  $\mu$ mol of ascorbic acid equivalents (AAE) per gram of dw based on a previous established methodology by Shehata et al. [3]. In a 1.5-mL Eppendorf tube, 50  $\mu$ L of properly diluted sample was mixed with 50  $\mu$ L of  $\text{FeCl}_3$  solution (4 mM in 0.05 M HCl). The mixture was incubated for 30 min at 37 °C, with 900  $\mu$ L of TPTZ solution (1 mM in 0.05 M HCl) being immediately added right after, and the absorbance was measured after 5 min at 620 nm. The ferric-reducing power ( $P_R$ ) was calculated using an ascorbic acid calibration curve ( $C_{AA}$ ) in 0.05 M HCl with ranging values (50–500  $\mu$ M). The  $P_R$  was calculated as  $\mu$ mol of ascorbic acid equivalents (AAE) per g of dw, using Equation (S3):

$$P_R (\mu\text{mol AAE/g dw}) = \frac{C_{AA} \times V}{w} \quad (\text{S3})$$

where  $V$  is represented (in L) as the entire volume of the extraction medium and  $w$  (in g) represents the dried weight of the material.

### 2.7.2. DPPH• Antiradical Activity Assay

The antiradical activity for DPPH• (expressed as  $\mu$ mol AAE per gram of dw) was evaluated based on a previous procedure [3]. The extracted polyphenols from the dried material were evaluated for their antiradical activity ( $A_{AR}$ ) using a slightly modified DPPH• method, as previously established by Shehata et al. [3]. In brief, 50  $\mu$ L of the sample was mixed with a quantity of 1950  $\mu$ L of a 100  $\mu$ M DPPH• solution in methanol, with the solution being kept at room temperature for 30 min in the dark right after. The absorbance was measured at 515 nm. Moreover, a blank sample was

used instead of the sample, including DPPH• solution and methanol, with the absorbance immediately being measured. To calculate the percentage of scavenging, Equation (S4) was employed:

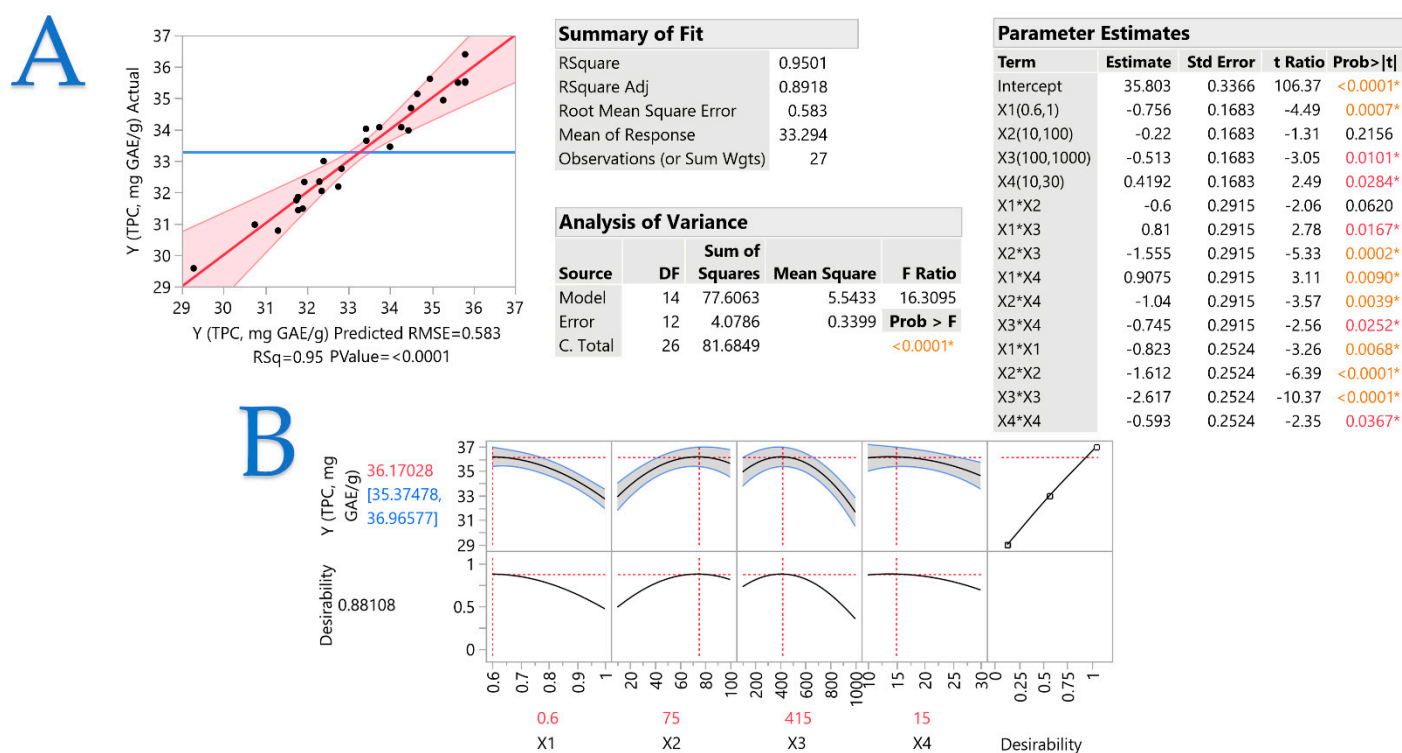
$$\% \text{ Scavenging} = \frac{A_{\text{control}} - A_{\text{sample}}}{A_{\text{control}}} \times 100 \quad (\text{S4})$$

An ascorbic acid calibration curve in Equation (S5) was used to evaluate antiradical activity ( $A_{\text{AR}}$ ), which was expressed as  $\mu\text{mol AAE/g dw}$ :

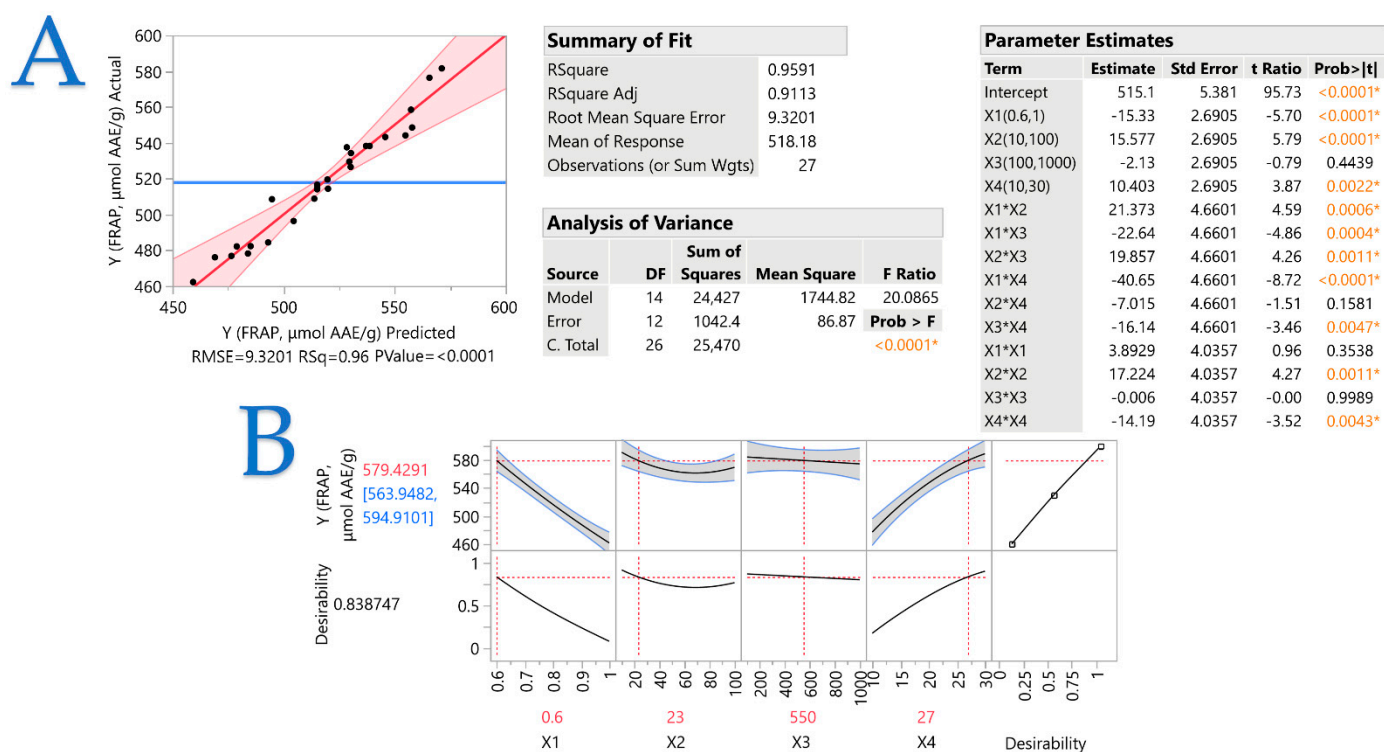
$$A_{\text{AR}} (\mu\text{mol AAE/g dw}) = \frac{C_{\text{AA}} \times V}{w} \quad (\text{S5})$$

## 2.8. Statistical Analysis

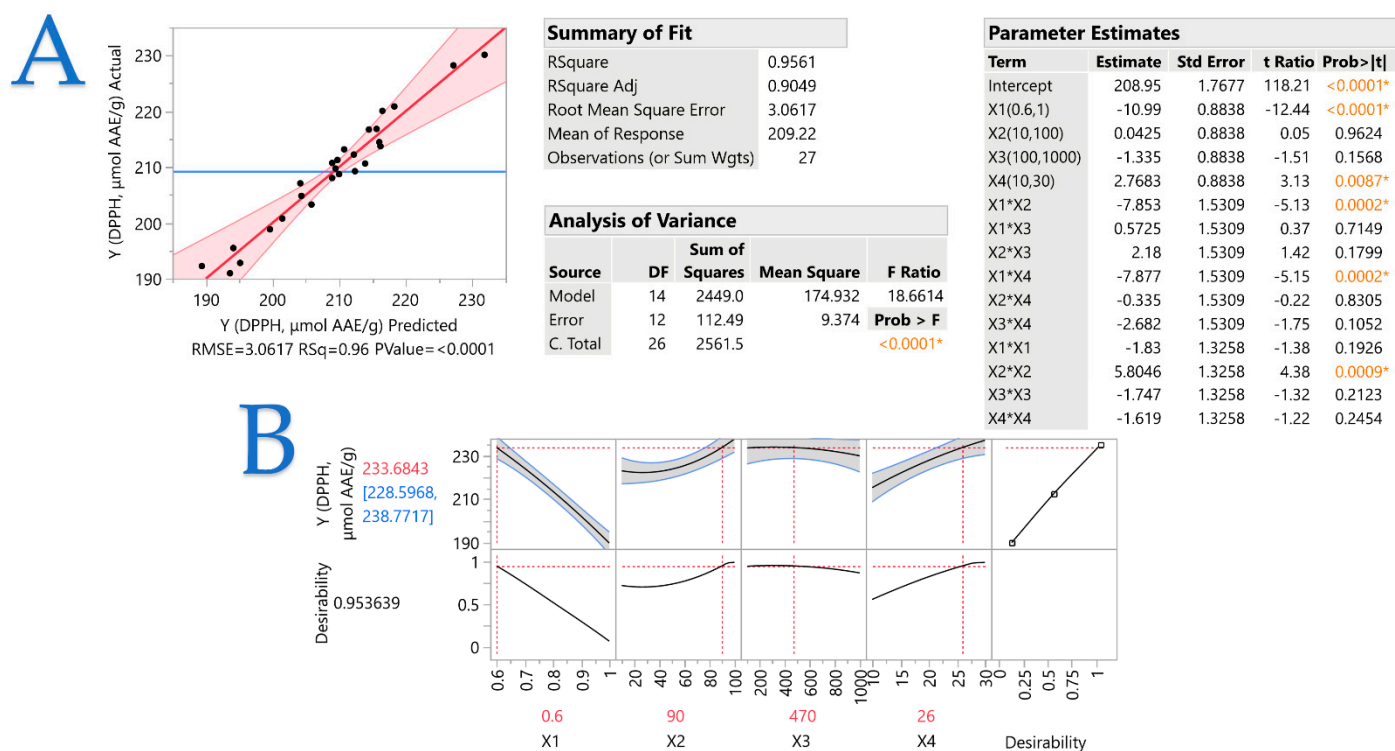
The statistical analysis related to Box-Behnken design for the response surface methodology and distribution analysis, which were applicable through JMP® Pro 16 software (SAS, Cary, NC, USA). The quantitative analysis was performed in triplicate, and the extraction procedures were repeated at least twice for each batch of laurel leaf extract. The results are represented in the form of means and standard deviations. Kinetics analysis, bivariate analysis, Pareto plot analysis, principal component analysis (PCA), multivariate correlation analysis (MCA), and partial least squares (PLS) analysis were conducted through JMP® Pro 16 software.



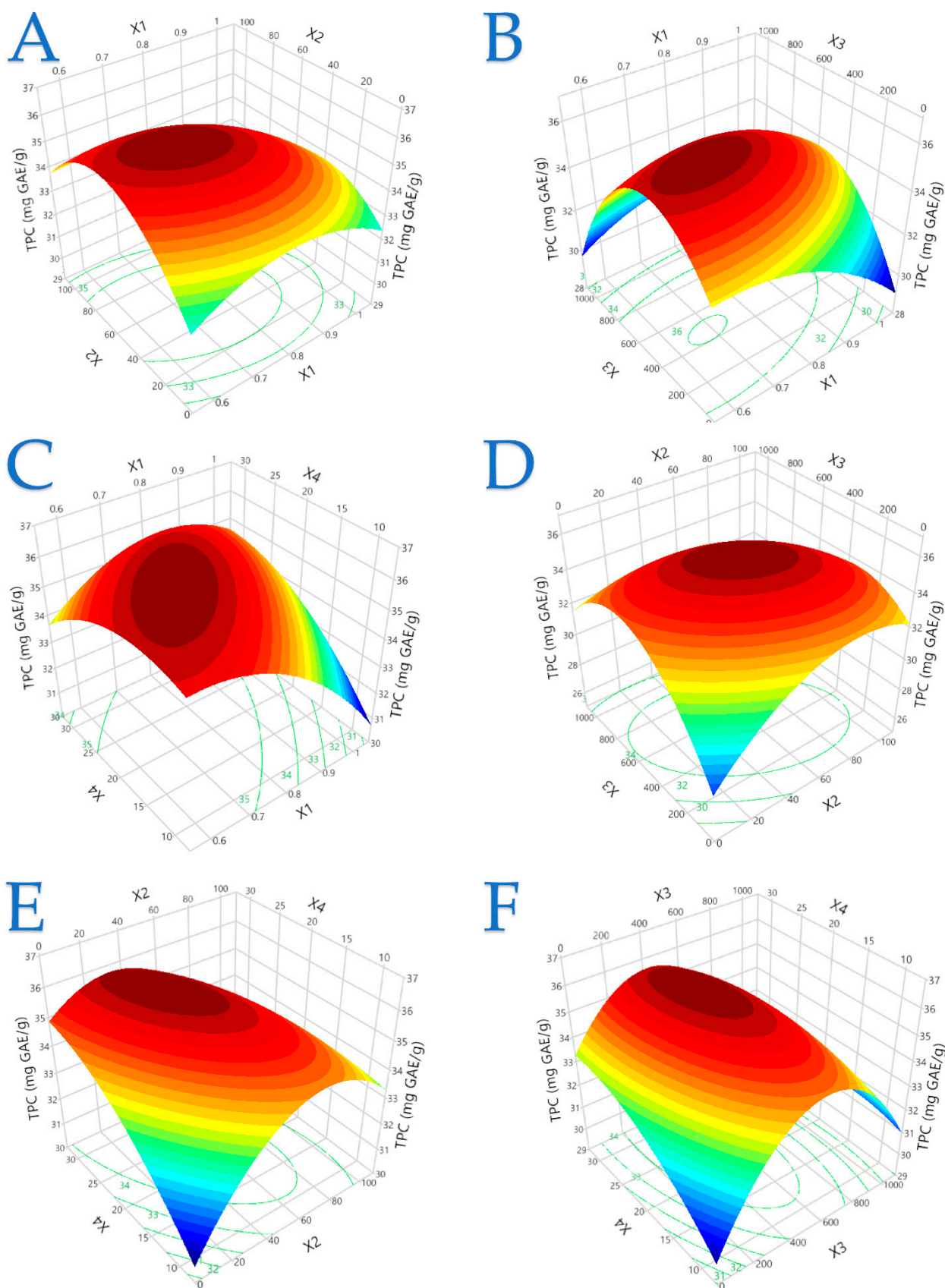
**Figure S1.** Plots **A** and **B** display the actual response versus the predicted response (Total polyphenol content – TPC, mg GAE/g) for the optimization of *L. nobilis* leaf extracts carried out with hydroethanolic solution, different extraction PEF parameters, and the desirability function. Asterisks 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 (FRAP,  $\mu\text{mol AAE/g}$ ) for the optimization of *L. nobilis* leaf extracts carried out with hydroethanolic solution, different extraction PEF parameters, 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.

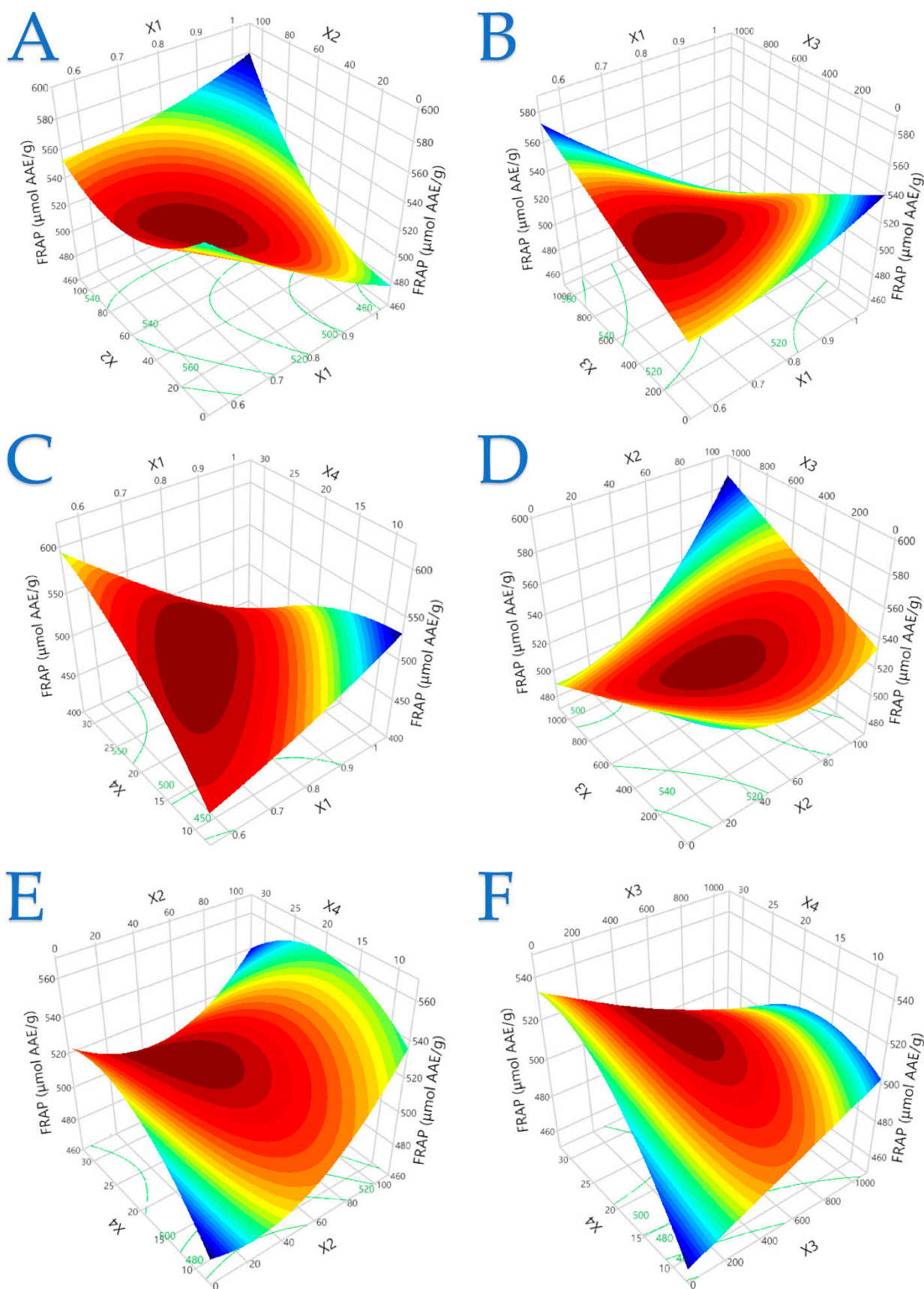


**Figure S3.** Plots A and B display the actual response versus the predicted response (DPPH,  $\mu\text{mol AAE/g}$ ) for the optimization of *L. nobilis* leaf extracts carried out with hydroethanolic solution, different extraction PEF parameters, and the desirability function. Asterisks and colored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

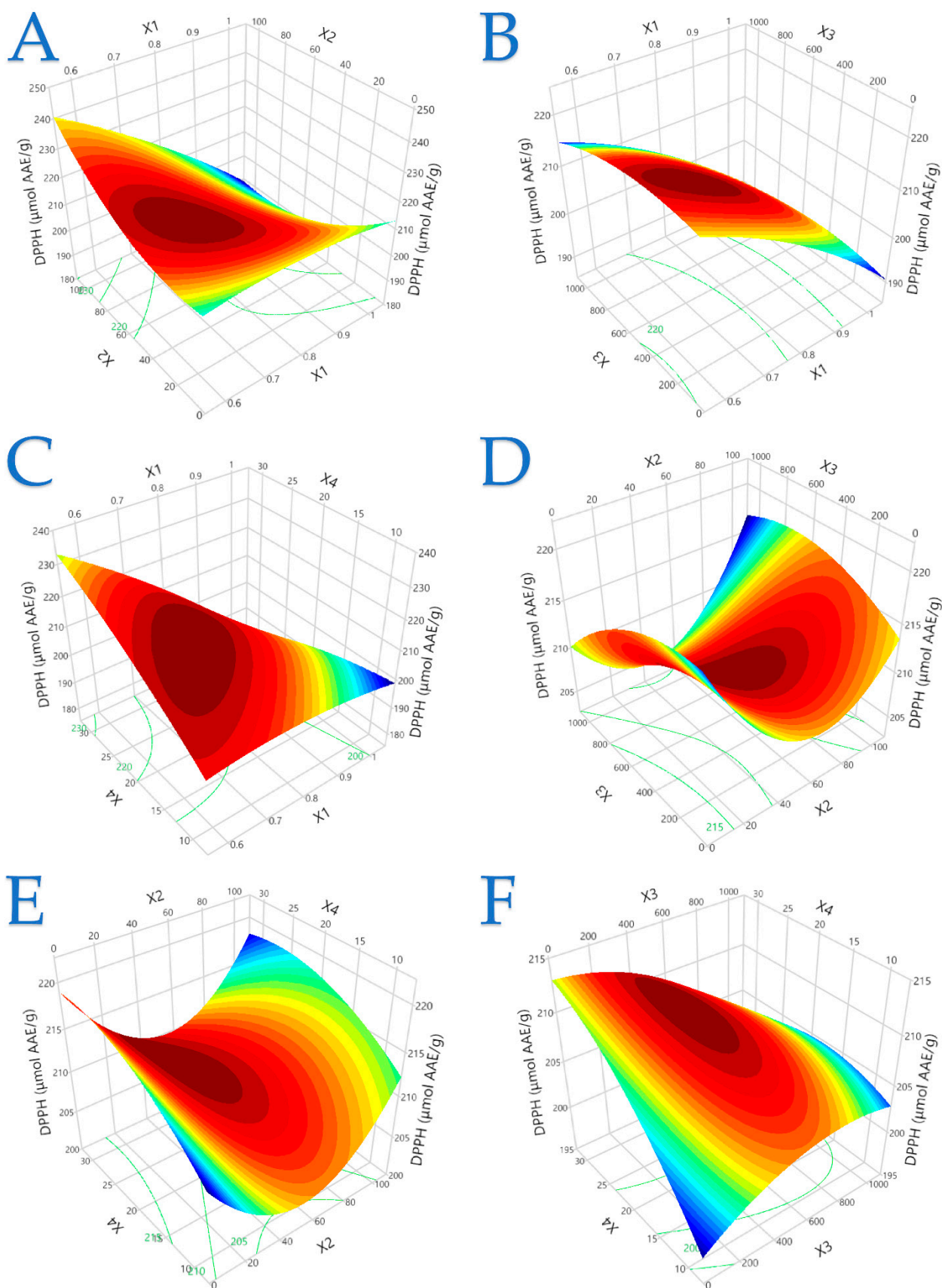


**Figure S4.** The optimal extraction of *L. nobilis* leaf extracts is shown in 3D graphs that show the impact of the process variables considered in the response (Total polyphenol content – TPC, mg GAE/g). Plot (A), covariation of  $X_1$  and  $X_2$ ; plot (B), covariation of  $X_1$  and  $X_3$ ; plot (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  $X_4$ .

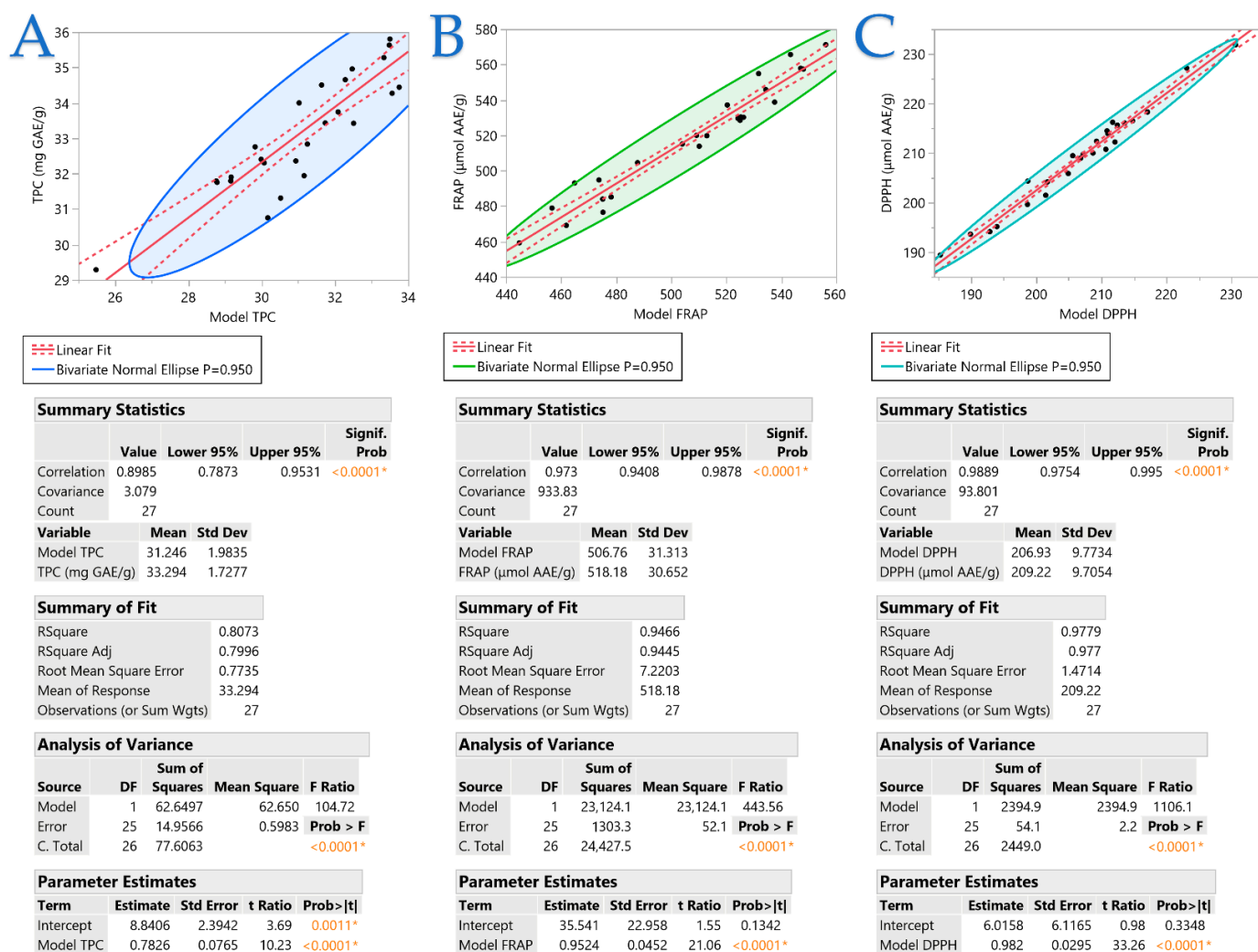




**Figure S5.** The optimal extraction of *L. nobilis* leaf extracts is shown in 3D graphs that show the impact of the process variables considered in the response (FRAP,  $\mu\text{mol AAE/g}$ ). Plot (A), covariation of X1 and X2; plot (B), covariation of X1 and X3; plot (C), covariation of X1 and X4; plot (D), covariation of X2 and X3; plot (E), covariation of X2 and X4; plot (F), covariation of X3 and X4.

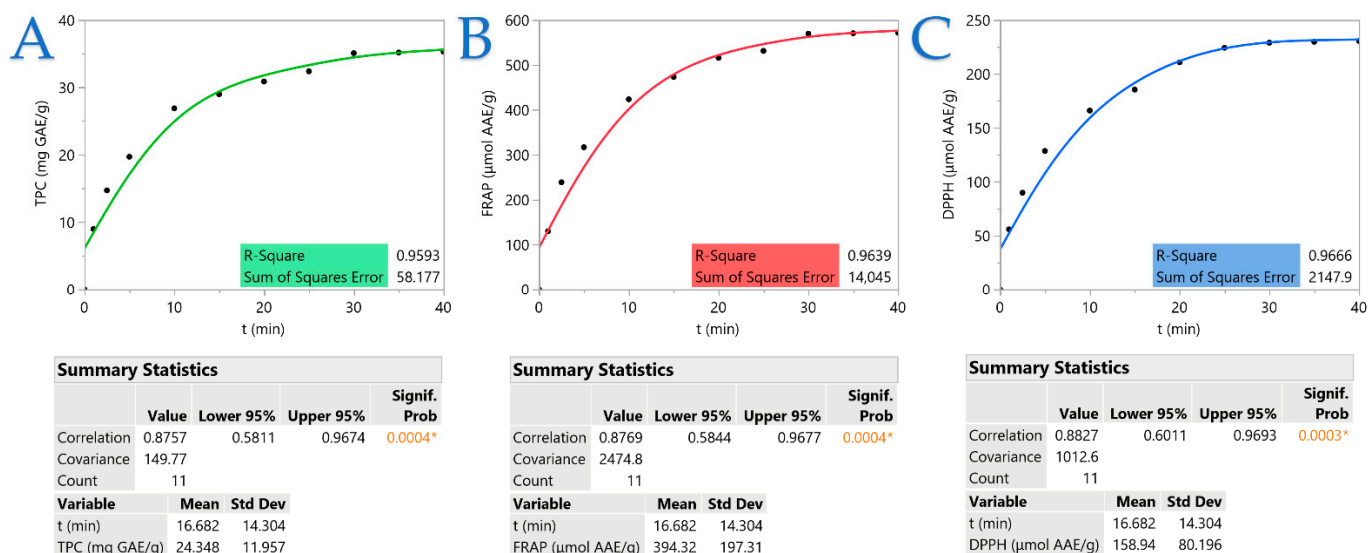


**Figure S6.** The optimal extraction of *L. nobilis* leaf extracts is shown in 3D graphs that show the impact of the process variables considered in the response (DPPH,  $\mu\text{mol AAE/g}$ ). Plot (A), covariation of  $X_1$  and  $X_2$ ; plot (B), covariation of  $X_1$  and  $X_3$ ; plot (C), covariation 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  $X_4$ .

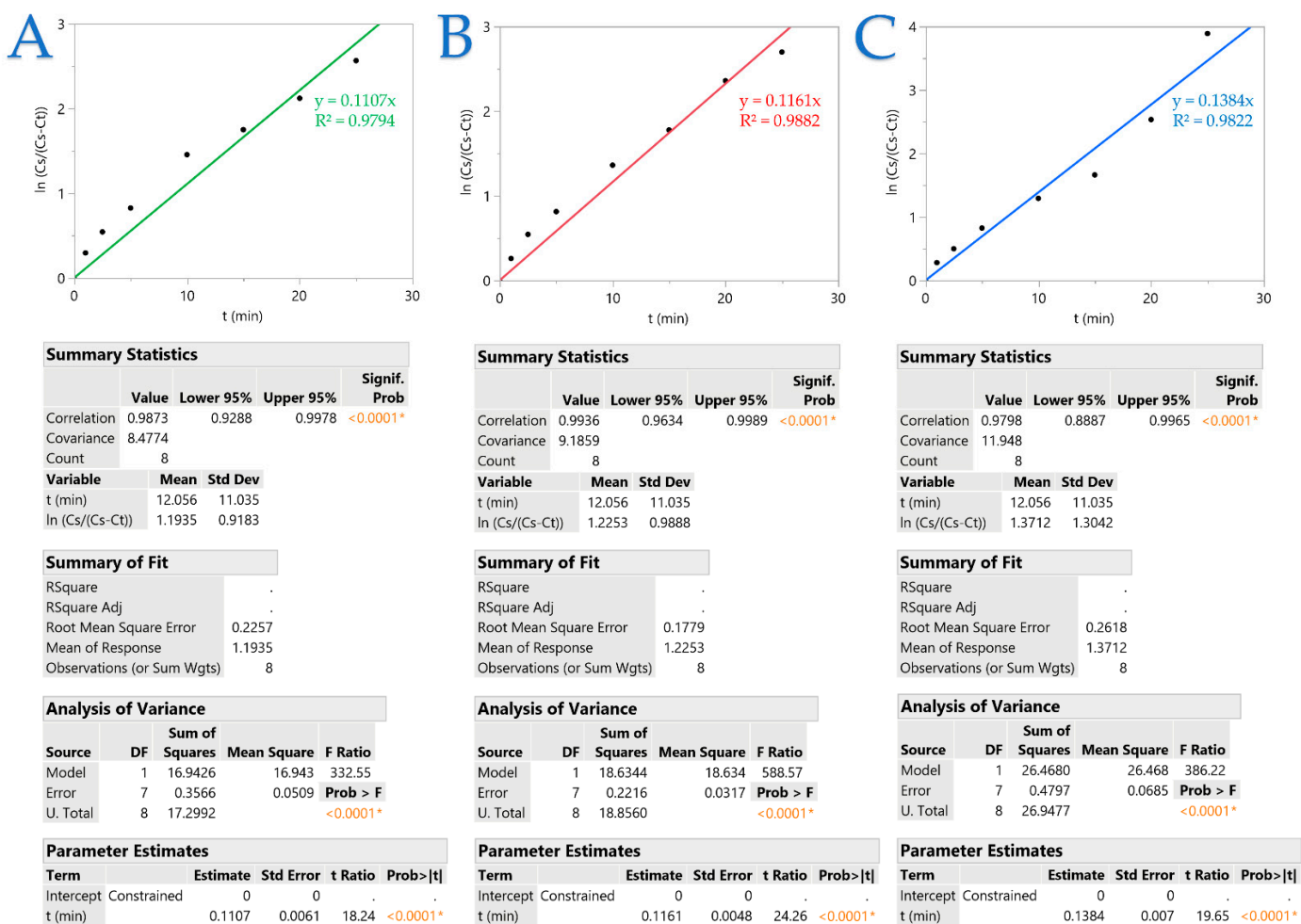


**Figure S7.** Bivariate analysis of TPC (A), FRAP (B), and DPPH (C) assays by each model estimate; Line of Fit and confidence limits (curves) for the expected values also presented; Asterisks and colored values indicate statistically significant values, while inset tables include statistics on the evaluation of the resulting bivariate platform model.

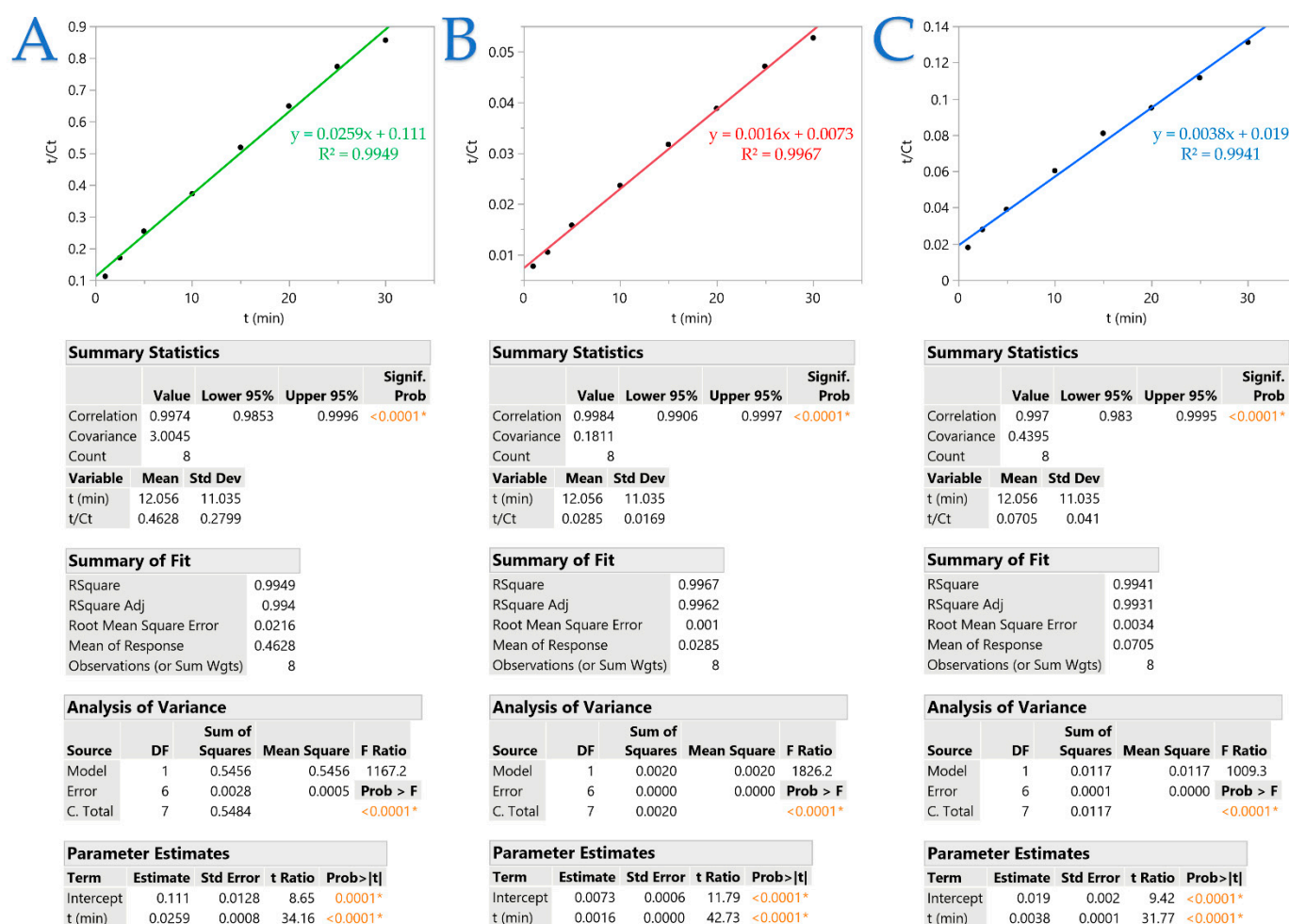




**Figure S8.** Time course of TPC (A), FRAP (B), and DPPH (C) assays during extraction from laurel leaves using PEF, under the optimal extraction PEF conditions ( $X_1$ :0.6,  $X_2$ :55,  $X_3$ :355); Asterisks and colored values indicate statistically significant values, while inset tables include statistics on the evaluation of the resulting bivariate platform model.



**Figure S9.** First-order kinetic models of extraction of TPC (A), FRAP (B), and DPPH (C) assays from laurel leaves using PEF, under the optimal extraction PEF conditions ( $X_1$ :0.6,  $X_2$ :55,  $X_3$ :355); Asterisks and colored values indicate statistically significant values, while inset tables include statistics on the evaluation of the resulting bivariate platform model.



**Figure S10.** Second-order kinetic models of extraction of TPC (A), FRAP (B), and DPPH (C) assays from laurel leaves using PEF, under the optimal extraction PEF conditions ( $X_1$ :0.6,  $X_2$ :55,  $X_3$ :355); Asterisks and colored values indicate statistically significant values, while inset tables include statistics on the evaluation of the resulting bivariate platform model.

## References

1. Athanasiadis, V.; Chatzimitakos, T.; Makrygiannis, I.; Kalompatsios, D.; Bozinou, E.; Lalas, S.I. Antioxidant-Rich Extracts from Lemon Verbena (*Aloysia Citrodora* L.) Leaves through Response Surface Methodology. *Oxygen* **2024**, *4*, 1–19, doi:10.3390/oxygen4010001.
2. Chatzimitakos, T.; Athanasiadis, V.; Makrygiannis, I.; Kalompatsios, D.; Bozinou, E.; Lalas, S.I. An Investigation into *Crithmum Maritimum* L. Leaves as a Source of Antioxidant Polyphenols. *Compounds* **2023**, *3*, 532–551, doi:10.3390/compounds3040038.
3. Shehata, E.; Grigorakis, S.; Loupassaki, S.; Makris, D.P. Extraction Optimisation Using Water/Glycerol for the Efficient Recovery of Polyphenolic Antioxidants from Two Artemisia Species. *Sep. Purif. Technol.* **2015**, *149*, 462–469, doi:10.1016/j.seppur.2015.06.017.