

EXPLORING THE HEALTH BENEFITS OF LENTIL PHENOLICS: ANTIOXIDANT AND IMMUNOMODULATORY EFFECTS

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INTRODUCTION

- ❑ **Lentils** are rich in **essential nutrients** such as protein, fibre, and flavonoids, with a **low glycemic index** that helps avoid glycemia peaks.
- ❑ Epidemiological data suggest **potential benefits against cardiovascular diseases and diabetes**.

OBJECTIVES: Identify the lentil variety with the highest phenolic and flavonoid content, antioxidant capacity, and anti-diabetic effects while evaluating its cytotoxicity and immunomodulatory activity.

METHODS

- ❑ Raw and cooked *Lens culinaris L.* varieties:



Kermit Green Brown Red

- ❑ Determination of total phenolics, flavonoids, antioxidant and anti-diabetic activities;
- ❑ Quantification and identification of phenolic compounds;
- ❑ Cytotoxicity and immunomodulatory activity.

Caco-2 cells
IL-6
IL-8

RESULTS & DISCUSSION

PHENOLIC AND FLAVONOID COMPOUNDS

Table 1 – Total phenolics, total flavonoids, and antioxidant activity of *Lens culinaris L.* varieties. Values represents mean \pm SEM in mg of gallic acid, mg of catechin, and μ g of Trolox equivalent per g of dry extract (DW), respectively. Different letters indicate significant differences at * $p < 0.05$.

		Total Phenolics (mg AG/g DW)	Total Flavonoids (mg CAE/g DW)	Antioxidant activity (μ g Trolox/g DW)
Kermit	Raw	4.0 \pm 0.1 ^a	2.4 \pm 0.0 ^a	26.3 \pm 0.6 ^a
	Cooked	3.3 \pm 0.1 ^c	2.6 \pm 0.0 ^a	23.36 \pm 0.9 ^a
Green	Raw	3.4 \pm 0.1 ^b	2.4 \pm 0.1 ^a	22.5 \pm 0.9 ^b
	Cooked	2.9 \pm 0.0 ^d	2.5 \pm 0.0 ^a	16.4 \pm 0.8 ^a
Brown	Raw	2.9 \pm 0.2 ^c	1.7 \pm 0.1 ^c	19.3 \pm 0.8 ^c
	Cooked	2.4 \pm 0.1 ^{cd}	2.1 \pm 0.0 ^b	18.8 \pm 0.5 ^c
Red	Raw	0.8 \pm 0.0 ^f	0.6 \pm 0.0 ^d	0.8 \pm 0.0 ^d
	Cooked	0.9 \pm 0.0 ^f	0.7 \pm 0.0 ^d	0.7 \pm 0.0 ^d

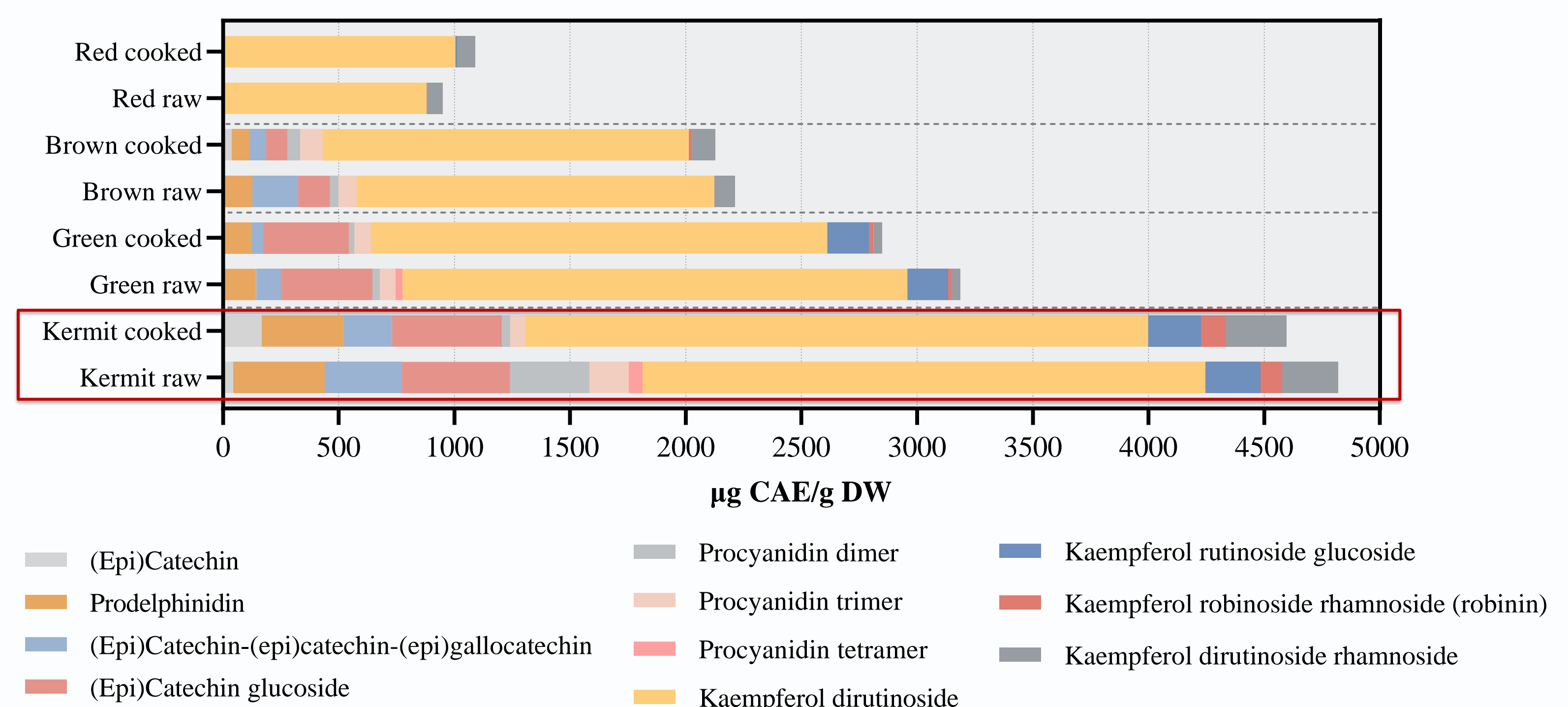


Figure 1 – Concentrations of phenolic compounds [μ g catechin equivalent per g of dry weight (μ g CAE/g DW)] of raw and cooked *Lens culinaris L.* varieties measured using HPLC-MS.

ANTI-DIABETIC ACTIVITY

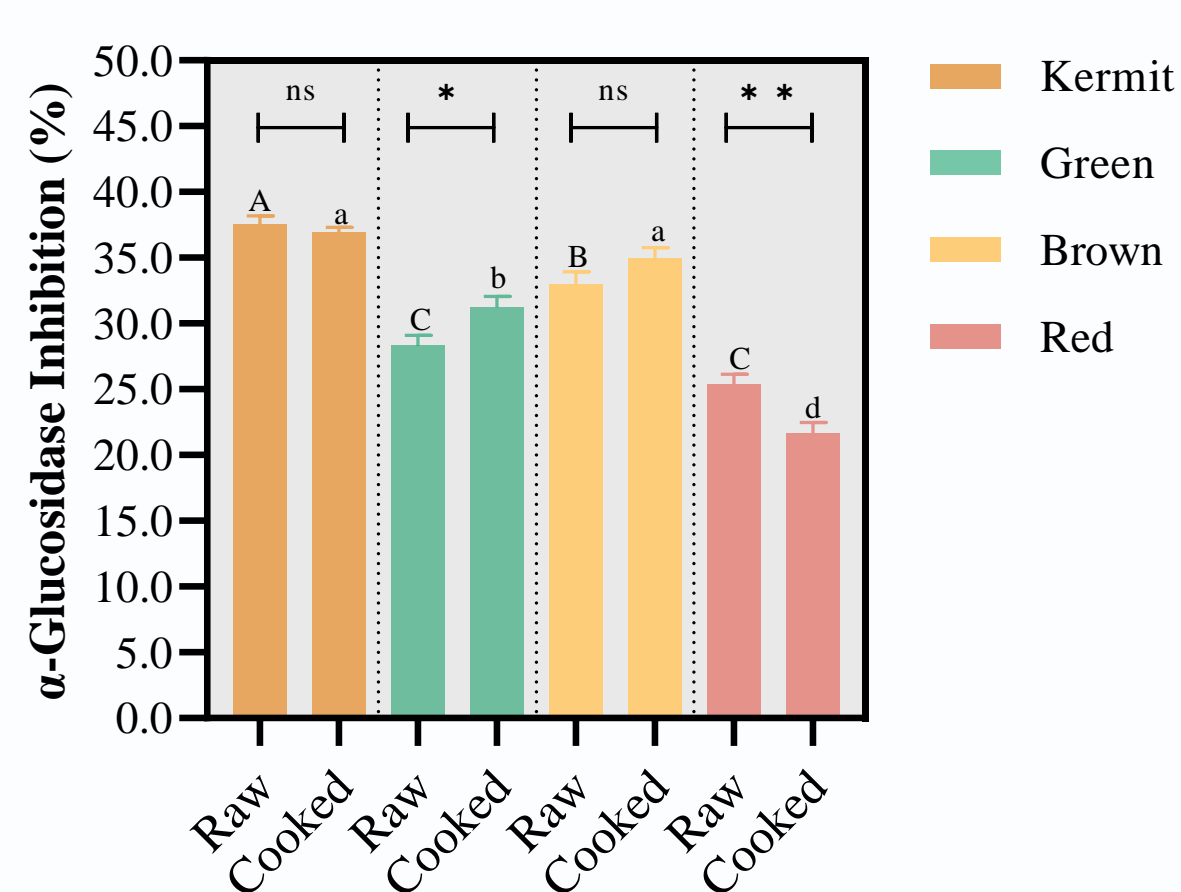


Figure 2 – Anti-diabetic activity of *Lens culinaris L.* varieties. Value represents mean \pm SEM. Capital letters show differences among raw varieties, lowercase letters among cooked varieties, with significance at $p < 0.05$. Differences between raw and cooked forms of the same varieties are marked at * $p < 0.05$; ** $p < 0.01$.

CYTOTOXICITY & IMMUNOMODULATORY ACTIVITY

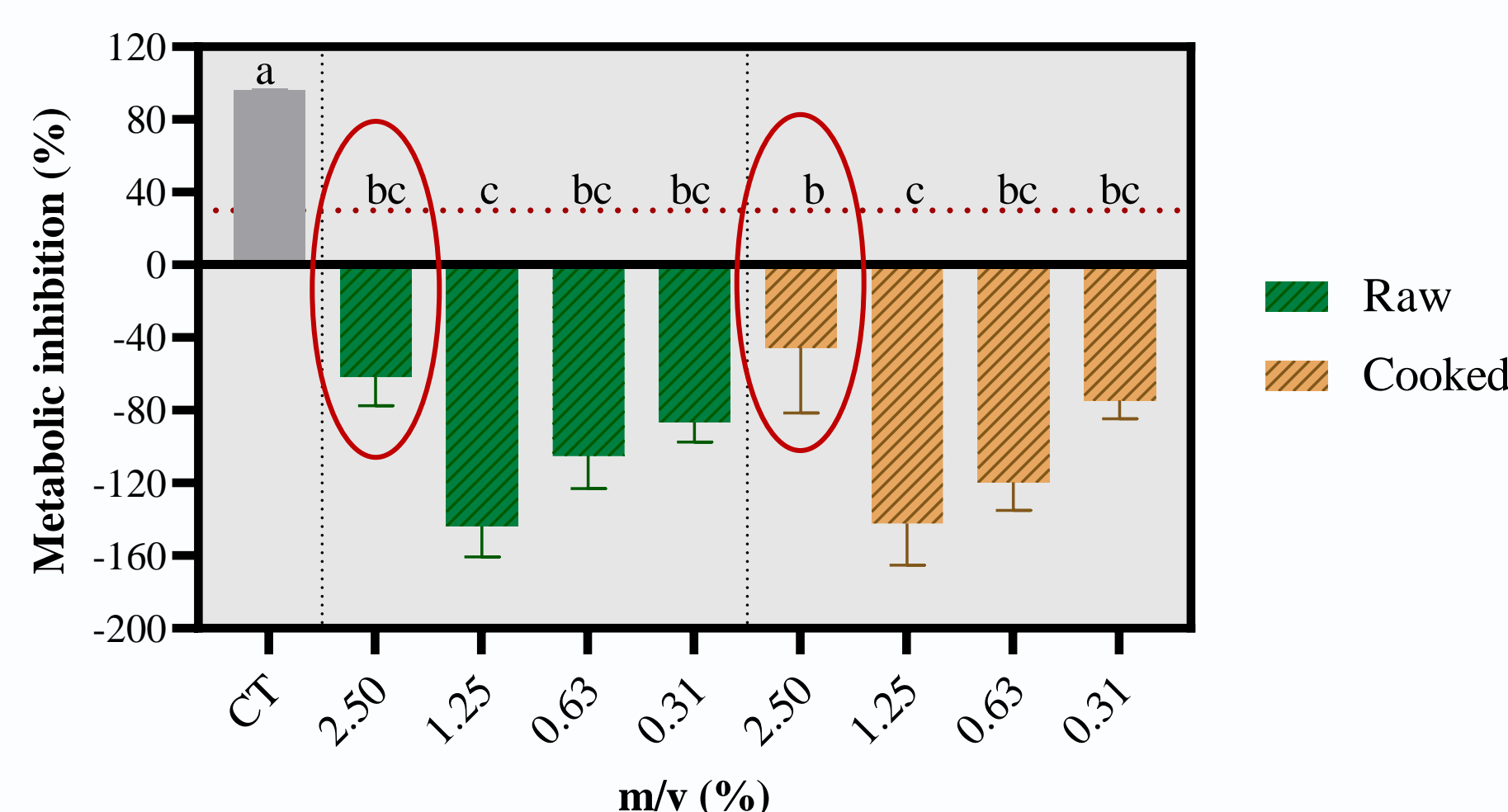


Figure 3 – Cytotoxicity of phenolic extract of Kermit towards Caco-2 cells at different concentrations. CT is the negative control (40% of DMSO). The dotted line represents 30% cytotoxicity limit (ISO 10993-5:2009). Different letters indicate significant differences at * $p < 0.05$.

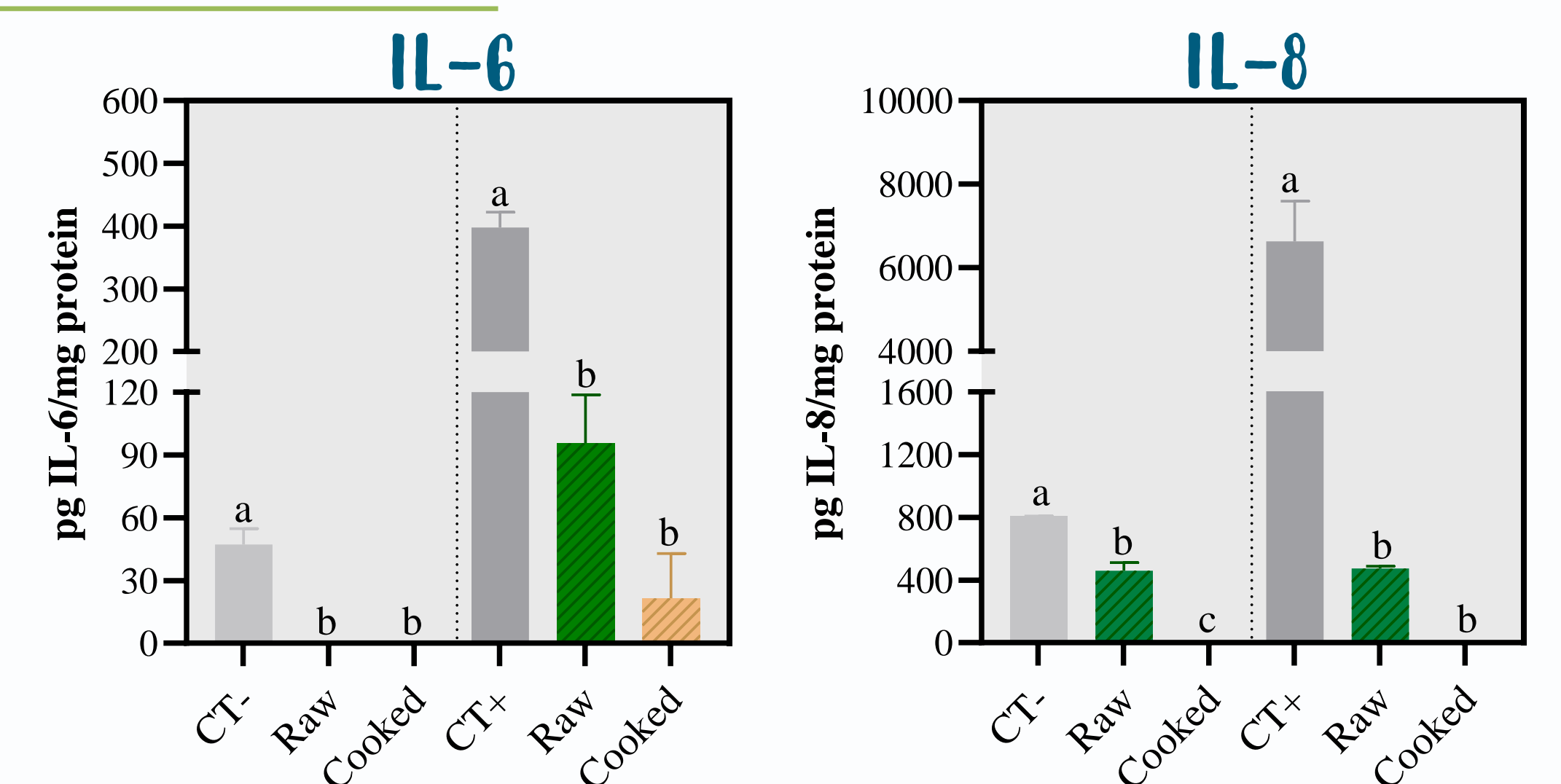


Figure 4 – Modulation of immune response in Caco-2 cells by phenolic extract of Kermit [2.50 m/v (%)]. The left part corresponds to the non-stimulated cell's response, and the right to the inflammatory effect (using IL-1 β). Different letters indicate significant differences within each stimulus treatment at * $p < 0.05$.

CONCLUSIONS

- ❑ **Kermit variety** exhibited the **highest phenolic and flavonoid content, antioxidant and anti-diabetic activities**, and the **largest quantities of phenolic compounds**, making it the best candidate for *in vitro* analyses.
 - ❑ **Cooking affected phenolic composition**, often reducing **(Epi)Catechin and Procyanidin compounds**, though **Kaempferol derivatives** remained prominent across all varieties.
 - ❑ **No deleterious effect regarding metabolic inhibition** was observed in Caco-2 cells when exposed to Kermit phenolic extracts.
- Regarding the immunomodulatory results:
- ❑ The production of IL-6 and IL-8 significantly decreased with Kermit phenolic extracts.
 - ❑ In cells stimulated with IL-1 β , the Kermit phenolic extracts showed relevant **anti-inflammatory effects**, as demonstrated by reductions in the selected cytokines' secretion.

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