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## Effect of long-chain fatty alcohols from orujo olive oil on nitric oxide and eicosanoid generation

M. A. Fernández Arche<sup>1</sup>, R. de la Puerta Vázquez<sup>1</sup>, A. Márquez Martín<sup>1</sup> and V. Ruiz-Gutierrez<sup>2</sup> <sup>1</sup>Department of Pharmacology, School of Pharmacy, University of Seville, C/ Profesor García Gonzalez No. 2

and <sup>2</sup>Instituto de la Grasa (CSIC), Av. Padre García Tejero No. 4, 41012 Seville, Spain

Olive pomace oil ('orujo' oil) is an olive oil product suitable for human consumption that is traditionally produced in Spain<sup>(1)</sup>. The nonacylglycerol component of this oil is a good source of interesting minor components, e.g. triterpenes<sup>(2)</sup>, or fatty alcohols, derived from waxy materials. Tetracosanol (C<sub>24</sub>OH; 30%), hexacosanol (C<sub>26</sub>OH; 37%) and octacosanol (C<sub>28</sub>OH; 15%) are the major constituents of the long-chain fatty alcohol (LCFA) fraction isolated from orujo olive oil<sup>(3)</sup>. A similar mixture of long-chain alcohols, termed 'policosanol' and purified from waxy materials of different sources such as sugar cane, bees wax, rice bran or spinach, have shown many beneficial physiological activities<sup>(4,5)</sup>. The present study focused on the effect of LCFA isolated from orujo olive oil on NO, PGE<sub>2</sub> and TNF $\alpha$  release by a lipopolysaccharide (LPS)-stimulated murine macrophage cell line (RAW-264.7) as well as the effect on thromboxane B<sub>2</sub> (TXB<sub>2</sub>) generation by A-23187-stimulated rat peritoneal neutrophils (PMN). Nitrite (as an index of NO generation) levels were determined by a fluorometric method. PGE<sub>2</sub>, TNF $\alpha$  and TXB<sub>2</sub> production were quantified by sandwich immunoassay.

LCFA significantly and dose-dependently decreased the NO production in LPS-stimulated RAW-264.7 cell line macrophages (Fig. 1). Western-blot analysis for inducible NO synthase (iNOS) showed that NO reduction was a consequence of the 100% inhibition of iNOS expression at a dose of 100 $\mu$ g/ml (Fig. 2). By contrast, LCFA scarcely affected PGE<sub>2</sub> levels (Fig. 1). TNF $\alpha$  production was also significantly decreased by LCFA at the highest dose assayed (100 $\mu$ g/ml; Fig. 1). LCFA significantly reduced TXA<sub>2</sub> production in rat PMN stimulated with A-23187 (Fig. 3).

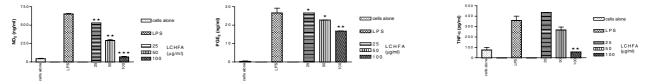
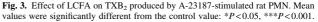


Fig. 1. Effect of LCFA on NO, PGE<sub>2</sub> and TNF $\alpha$  produced by LPS (10 µg/ml)-stimulated RAW-264.7 murine macrophages (1 × 10<sup>6</sup> cells/ml). Mean values were significantly different from those for LPS control group: \*\*P<0.01, \*\*\*P<0.001.



Fig. 2. Effect of LCFA subfraction on iNOS expression and densitometric analysis in *RAW* 264.7 cells. DEX, dexamethasone; OD, optical density.



These results showed that LCFA isolated from 'orujo' oil has a protective effect on some mediators implicated in the development of inflammatory damage in these experimental models and suggest its potential value as a functional component of the olive pomace oil.

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