

**Tilapia skin peptides restore cyclophosphamide-induced premature ovarian
failure via inhibiting oxidative stress and apoptosis in mice**

Yun-Tao Zhao ^{a†}, Haowen Yin ^{a†}, Chuanyin Hu ^b, Jian Zeng ^a, Xinyi Shi ^a, Shaohong Chen ^a, Kun Zhang ^a, Wenjing Zheng ^a, Wenjin Wu ^{c*}, Shucheng Liu ^{a*}

^a College of Food Science and Technology, Modern Biochemistry Experimental Center, Guangdong Ocean University, Guangdong Province Engineering Laboratory for Marine Biological Products, Guangdong Provincial Key Laboratory of Aquatic Product Processing and Safety, Zhanjiang 524088, P.R. China;

^b Department of Biology, Guangdong Medical University, Zhanjiang, 524023, P.R. China;

^c Institute of Agricultural Products Processing and Nuclear Agricultural Technology, Hubei Academy of Agricultural Sciences, Wuhan 430064, P.R. China

† : These authors contributed equally to this work.

* Corresponding authors:

Shucheng Liu, Ph.D.

Professor of Food Science

College of Food Science and Technology, Guangdong Ocean University,

1 Hai-Da Road, Zhanjiang, Guangdong 524088, P.R. China

Tel: 86-759-2396076

Email: liusc@gdou.edu.cn

Wenjin Wu, Ph.D.

Professor of Food Science

Institute of Agricultural Products Processing and Nuclear Agricultural Technology, Hubei

Academy of Agricultural Sciences,

No. 5, Nanhu Avenue, Hongshan District, Wuhan, Hubei 430064, P.R. China

Tel: 86-27-87284997

Email:

272081603@163.com

1. Screening of proteases

Oxidative stress plays a vital role in the development of POF. Here, alcalase, neutrase, papain, pepsin, and trypsin were chosen for enzymatic hydrolysis of tilapia skin based on antioxidant activity (Supplementary Table 1). The enzymolysis process parameters were obtained according to the previously studies with appropriate modification.¹⁻⁴

1.1 Determination of degree of hydrolysis

When the protein is hydrolyzed by the enzyme, the peptide bond will be broken, and free amino and carboxyl groups will be released simultaneously. Therefore, the degree of hydrolysis of the protein can be determined by measuring the free amino acid nitrogen. The degree of hydrolysis was measured according to the previously protocol with appropriate modification.¹

$$\text{Degree of hydrolysis (\%)} = (A_1 - A_0) / A \times 100 \%$$

A_1 , amino acid nitrogen content after hydrolysis; A_0 , amino acid nitrogen content before hydrolysis; A , total nitrogen content of the sample

1.2 DPPH radical scavenging assay

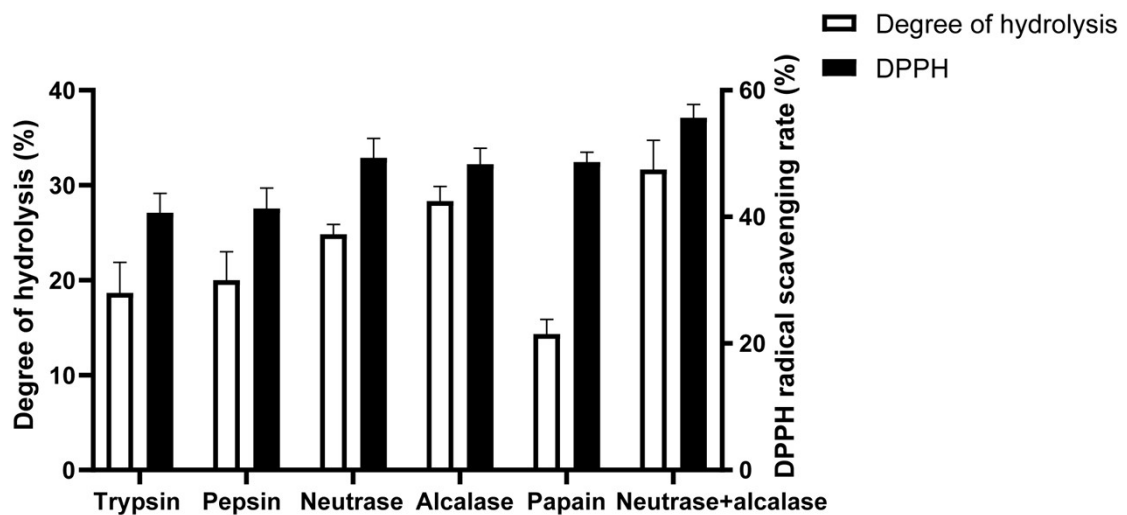
TSP was configured as a 5.0 mg/ml sample solution, the 2.0 ml sample solution was placed in the tube, 2.0 ml DPPH solution (0.1 mmol/L) dissolved in absolute ethanol was added, and the mixture was shaken vigorously for 10 s and protected from light at room temperature for 30 minutes. After the reaction, the absorbance of the reaction mixture was measured at 517 nm. The DPPH radical scavenging was assessed according to the previously method with appropriate modification.⁵

$$\text{DPPH radical scavenging rate (\%)} = (B_{\text{water}} - B_{\text{samble}} + B_{\text{ethanol}}) / B_{\text{water}}$$

B_{water} , absorbance of blank; B_{samble} , absorbance of samble; B_{ethanol} , absorbance of control.

Supplementary Table 1. Enzymolysis process parameters

| Protease | Temperature (°C) | pH | The amount of protease (%) | Time (h) | Solid-liquid ratio (V/W) |
|----------|------------------|-----|----------------------------|----------|--------------------------|
| Trypsin | 37 | 7.8 | 3 | 8 | 5: 1 |
| Neutrase | 50 | 7.0 | 3 | 6 | 5: 1 |
| Alcalase | 55 | 9.0 | 3 | 5 | 5: 1 |
| Pepsin | 37 | 2.0 | 3 | 6 | 5: 1 |
| Papain | 55 | 7.0 | 3 | 8 | 5: 1 |



Supplementary Fig. 1 Effects of enzymes on the degree of hydrolysis of tilapia skin and DPPH radical scavenging rate. All data were shown as the mean \pm SD (n=3).

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