1 Grape polyphenols reduce gut-localized reactive oxygen species

- 2 associated with the development of metabolic syndrome in mice.
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- 4 Short Title: Grape polyphenols quench reactive oxygen species in the gut
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15 Abstract

High-fat diet (HFD)-induced leaky gut syndrome combined with low-grade inflammation increase 16 17 reactive oxygen species (ROS) in the intestine and may contribute to dysbiosis and metabolic 18 syndrome (MetS). Poorly bioavailable and only partially metabolizable dietary polyphenols, such 19 as proanthocyanidins (PACs), may exert their beneficial effects on metabolic health by 20 scavenging intestinal ROS. To test this hypothesis, we developed and validated a novel, 21 noninvasive, in situ method for visualizing intestinal ROS using orally administered ROS-sensitive 22 indocyanine green (ICG) dye. C57BL/6J mice fed HFD for 10 weeks accumulated high levels of 23 intestinal ROS compared to mice fed low-fat diet (LFD). Oral administration of poorly bioavailable grape polyphenol extract (GPE) and β -carotene decreased HFD-induced ROS in the gut to levels 24 comparable to LFD-fed mice, while administration of more bioavailable dietary antioxidants (a-25 lipoic acid, vitamin C, vitamin E) did not. Forty percent of administered GPE antioxidant activity 26 27 was measured in feces collected over 24 h, confirming poor bioavailability and persistence in the 28 gut. The bloom of beneficial anaerobic gut bacteria, such as Akkermansia muciniphila, associated with improved metabolic status in rodents and humans may be directly linked to protective 29 antioxidant activity of some dietary components. These findings suggest a possible mechanistic 30 explanation for the beneficial effects of poorly bioavailable polyphenols on metabolic health. 31

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38 Introduction

Incidence of metabolic syndrome (MetS) and type-2 diabetes (T2D) is rapidly growing in 39 40 the world's population [1], highlighting the importance of new approaches for prevention, 41 detection, and treatment. Clinical and epidemiological studies as well as associated metaanalyses, suggest that consumption of diets rich in plant polyphenols offer protection against 42 43 development of chronic non-communicable diseases (NCDs) such as MetS and T2D [2-5]. 44 Studies have also shown that dietary polyphenols from a variety of fruits (blueberry, apple, 45 cranberry, grape) can attenuate the symptoms of MetS in mice [6, 7] and most recently, these improvements have been associated with alterations in the gut microbiota [8-10]. However, the 46 mechanism by which these fruit polyphenols, particularly large molecular weight oligomeric and 47 polymeric flavonoids, exert their beneficial health effects remains uncharacterized. The 48 49 hypothesis that dietary antioxidants, such as polyphenols, may protect against chronic NCDs was formulated more than 60 years ago [11]. This hypothesis gave birth to the widespread 50 51 popularity of antioxidants found in fruits, vegetables, chocolate, coffee, tea, wine and 52 contributed to the development of the dietary supplement industry.

53 Notably, antioxidant flavonoids, such as anthocyanins, monomeric flavan-3-ols, and their 54 oligomers, B-type proanthocyanidins (PACs), which represent the majority of polyphenols in grapes [12-14] and other red- or blue-colored berries are poorly bioavailable [15-18]. Relatively 55 56 low systemic absorption of these compounds, combined with their documented health benefits, 57 creates a paradox in understanding the mechanism of action of berry polyphenols and leads to several hypotheses aimed at explaining their health benefits. Colonic microbes can metabolize 58 59 berry flavonoids and some of the resulting metabolites have been suggested to be responsible 60 for the observed health benefits [19, 20]. Studies from several laboratories have shown that 61 grape, cranberry, and apple polyphenols promote the growth of mucin-degrading gut bacterium Akkermansia muciniphila in association with leaner phenotype, less intestinal and systemic 62

63 inflammation, improved oral glucose tolerance, and intestinal gene expression consistent with improved gut barrier and metabolism [8-10]. Oral administration of A. muciniphila cultures in 64 65 high-fat diet (HFD)-fed mice attenuated gut barrier dysfunction and other symptoms of MetS [21] 66 while administration of Amuc_1100*, an outer membrane protein of A. muciniphila that interacts 67 with TLR2, improved gut barrier and partially reproduced the beneficial effects of the bacterium in mice [22, 23]. Increased intestinal abundance of A. muciniphila has also been correlated with 68 69 anti-diabetic and anti-obesity therapies such as metformin treatment [24, 25] and gastric bypass 70 surgery [26], further supporting its positive impact on metabolic health.

71 While the ability of poorly bioavailable berry polyphenols to scavenge reactive oxygen species (ROS), has been widely associated with their health benefits, little is known about the 72 73 presence and distribution of ROS or molecular oxygen in human gut. A steep oxygen gradient is 74 assumed to exist between intestinal submucosa adjacent to the mesentery blood vessels to the center of the lumen, which is almost anoxic [27]. These assumptions are based on the relatively 75 invasive measurements with polarographic Clark-type electrodes [28, 29] or on less invasive 76 77 and sensitive electron paramagnetic resonance (EPR) oximetry [30]. Increased intestinal 78 permeability, sometimes referred to as leaky gut syndrome, is usually associated with MetS. obesity, chronic low grade intestinal inflammation, and gut dysbiosis [31, 32]. It is manifested in 79 a transport of water into the intestinal lumen and leakage of pro-inflammatory microbial 80 lipopolysaccharide (LPS) into the bloodstream, which can promote low-grade, systemic 81 82 inflammation and insulin resistance [33, 34]. Increased intestinal permeability may also be 83 associated with greater diffusion of oxygen and ROS in the intestine from the mesenteric vasculature, which, in turn, may affect gut microbiome communities by favoring oxygen-tolerant 84 85 bacteria (facultative anaerobes) at the expense of microbes that thrive under anaerobic or 86 microaerophilic conditions, such as A. muciniphila. Inflammation, associated with inflammatory bowel disease (IBD) and obesity, also leads to the localized and systemic production of ROS 87

[35, 36]. Therefore, pro-inflammatory disorders may lead to further increase in intestinal ROS
and cause depletion of anaerobic bacterial species, which are particularly sensitive to ROS, as
they lack biochemical defenses systems against their toxic effects [37].

91 Optical in vivo imaging using near-infrared fluorescence (NIRF) light generated by cyanine-based fluorescent dyes permits relatively deep photon penetration into tissue, minimal 92 93 auto-fluorescence, less scatter, and high optical contrast [38, 39]. To better understand the impact of poorly bioavailable, antioxidant dietary polyphenols on ROS in vivo, we developed a 94 95 non-invasive in situ method using cyanine-based dyes to measure intestinal abundance of ROS. 96 In biological systems hydrocyanines selectively react with ROS, such as superoxide, via an amine oxidation mechanism to regenerate fluorescing cyanine dyes, thus allowing imaging of 97 98 nanomolar levels of ROS. The resulting near infrared fluorescence (NIRF) is directly related to 99 ROS content. Both cell-permeable and impermeable variants of hydrocyanines were developed 100 and used to study surgically created ischemia [40], implant-associated inflammation [41], cancer 101 development [42], and commensal bacteria-induced ROS production in intestinal epithelial 102 sections [43, 44]. Cell-impermeable hydrocyanines were used successfully for the in vivo 103 imaging of retinal oxidative stress in rats [45].

104 To the best of our knowledge, the present study is the first to use cell-impermeable 105 hydrocyanines, specifically indocyanine green (ICG), to image ROS in the gut of live animals 106 using non-invasive fluorescent imaging techniques. This manuscript reports on the development 107 of ICG florescence-based ROS imaging methodology for the gut of live animals and the 108 application of this methodology to study the effects of grape polyphenols and other dietary 109 antioxidants on gut ROS content in healthy and HFD-fed, metabolically compromised animals. 110 Our findings indicate that poorly absorbed dietary polyphenols effectively counteract obesity-111 associated ROS increase in the gut, and thus may initiate the cascade of events that lead to the 112 improvement in MetS and associated dysbiosis.

113 Materials and Methods

114	Mice. Animal studies were conducted at an AAALAC-approved facility of Rutgers University
115	using Rutgers IACUC-approved protocols. Twenty-five C57BL/6J diet-induce obese (DIO; 60
116	kcal% fat diet; Research Diet #D12492) and twenty-five C57BL/6J control (10 kcal% fat diet;
117	Research Diets #D12450J) male mice (Jackson Labs, Cat# 380050) were purchased at 13 wk-
118	old. Both sets of mice were randomly divided into five groups (1 control, 4 experimental groups)
119	of five mice and maintained on their respective diets. Animals were acclimated for two weeks
120	before experimentation and housed at a constant temperature on a 12 h light/dark cycle with
121	free access to food and water.
122	Phytochemicals and reagents. Indocyanine green (ICG), β -carotene, gallic acid, α -lipoic acid,
123	L-ascorbic acid (vitamin C), D-alpha-tocopherol succinate (vitamin E) and 2,2'-azino-bis (3-
124	ethylbenzothiazoline-6-sulphonic acid (ABTS), 6-hydroxy-2,5,7,8-tetramethylchroman-2-
125	carboxylic acid (TROLOX), purified oligomeric B-type proanthocyanidins from grape seed (Cat#
126	1298219), and procyanidin B2 analytic standard (Cat # 29106-49-8) were purchased from
127	Sigma-Aldrich, St Louis, MO. Grape polyphenol extract (GPE) was prepared from frozen grape
128	pomace (provided by Welch's, Concord, MA). Details of grape pomace extraction and column-
129	purification, GPE biochemical characterization, and colorimetric quantification of total
130	polyphenols and PAC contained in GPE are described in Supplementary Methods.
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132	Grape polyphenol extract (GPE)

Frozen grape pomace was added to 50% ethanol in a ratio of 1:5 (grams:milliliters) and thoroughly ground in a Vitamix® Blender. The pH of the pomace slurry was decreased to 2.5 with concentrated sulfuric acid, and the mixture extracted for 2 h at 80°C with agitation. The extract was separated from the solids with a filtration centrifuge (Model RA-20VX, Rousselet 137 Robatel Co., Annonay, France). The filtered extract was concentrated to 100 mL in a rotary 138 evaporator and the polyphenol fraction further purified using solid-phase extraction (SPE) Strata C-18-E 20 g / 60 mL column (Phenomenex, Torrance, CA). The column was prewashed using 2 139 140 bed volumes each of ethyl acetate, followed by methanol acidified with 1% acetic acid, and then 141 water acidified with 1% acetic acid. After loading the extract (approximately 20 ml) onto the column, the column was washed with 3 bed volumes of water acidified with 1% acetic acid. 142 143 Thereafter, polyphenols were eluted with methanol acidified with 1% acetic acid. The eluate was 144 collected and rotary-evaporated to dryness. To fully remove GPE from the evaporating flasks, 145 extract was re-dissolved in water, freeze-dried, and stored -20°C until use.

146 GPE characterization by LC-MS/MS and colorimetric quantification

147 Procyanidin B2 was used as an external standard for the quantification of some of the individual

compounds, as procyanidin B2 equivalents exist in GPE and in PACs. We previously verified

that PACs with different degrees of polymerization accounted for 90% of the purified grape seed

150 PACs purchased from Sigma-Aldrich and used in our experiments and performed a detailed LC-

151 MS analysis of the sample, using the methodology described in Zhang *et al.* [46]. PACs,

152 quantified with DMAC assay adapted from Prior *et al.* 2010 [47] and total polyphenols,

quantified with Folin-Ciocalteau assay [48] were found to comprise 56% and 69% of GPE,

154 respectively.

Using this LC-MS method, we were able to quantify PAC monomers, dimers, trimers, tetramers and pentamers, as well as their corresponding gallates (**Supplementary Fig 1**). Overall, these compounds comprised 18% GPE. The discrepancy between colorimetric and LC-MS quantification was attributed to the presence of multiple PAC derivatives not quantified with the LC-MS method. The colorimetric method, on the other hand, quantifies total PACs and

polyphenols in the sample. Qualitatively, the biochemical composition of GPE and the

161 oligomeric B-type PAC sample from Sigma-Aldrich [46] was found to be similar.

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163 Feces extraction for antioxidant and total polyphenol assays. Fifteen wk-old mice were 164 gavaged with GPE delivering 32 mg total polyphenol / kg of body weight. Feces were collected hourly from 1 h to 12 h and at 24 h after the gavage. Feces were mixed with 50% Ethanol (100 165 166 mg/1 mL), then homogenized with a Geno/Grinder (Model 2010, Metuchen, NJ) at 1500 rpm for 8 min or ultra-sonicated for 30 min. Samples were centrifuged at 13,000 rcf for 40 min. The 167 168 supernatant was collected and used for 2,2'-azino-bis(3-ethylbenzothiazoline-6-sulphonic 169 acid (ABTS) antioxidant assay [49] and Folin-Ciocalteu assay to quantify total polyphenols. For 170 the ABTS assay, 7 mg/mL ABTS solution and 50 mg/mL K₂S₂O₈ solution were prepared in 1 mL 171 of milliQ water. 20 μ L 50 mg/mL K₂S₂O₈ were added to the ABTS solution before the mixture 172 was incubated for 30 min and then diluted to 20 mL of MilliQ water. TROLOX standards were prepared in 95% ethanol from 600 µg/mL stock and diluted to a standard range. For the assay, 173 174 1 mL of ABTS was added to 50 µL of samples or standard, briefly vortexed, then loaded to a microwell plate in duplicate. Absorbance at 734 nm was read within 4 min using a BioTek 175 176 Synergy HT Multi-Detection Plate Reader.

Preparation of hydro-indocyanine green (H-ICG). H-ICG used for the studies was prepared from the cyanine dye, indocyanine green, by reduction with NaBH₄. Indocyanine green and its hydrocyanine product H-ICG are generally membrane impermeable, nontoxic and should remain in the gastrointestinal track until eliminated via feces. Briefly, 8 mg of dye was dissolved in 8 mL methanol and reduced by adding 4-8 mg of NaBH₄. The reaction mixture was stirred for 5-10 minutes and solvent removed under reduced pressure. The resulting precipitate was nitrogen capped and stored at -20°C.

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185 In vivo ROS imaging and analyses. Prior to imaging, body hair around the abdomen and 186 back were shaved and depilated using Veet[®] hair remover followed by a water rinse. At 16 weeks of age, animals were gavaged with vehicle or GPE (total polyphenol dose of 32 mg/kg), 187 188 PAC (32 mg/kg), β -carotene (32 mg/kg), or a mixture of L-ascorbic acid, D- α -tocopherol 189 succinate, and α -lipoic acid (each 32 mg/kg). Mixing H-ICG with GPE reduced the sensitivity of 190 the measurements, so H-ICG was reconstituted in water (1 mg/mL) and orally administered 191 (dose of 6 mg/kg) 1 h after administration of the antioxidants, which resulted in the most reliable 192 and reproducible fluorescent images (data not shown). In-Vivo MS FX PRO imaging system 193 (Bruker, Ettlingen, German), equipped with Bruker Carestream Multimodal Animal Rotation 194 System (MARS), was used to capture both brightfield and NIRF images of the experimental animals at precise and reproducible positioning angles. Mice were anesthetized with 2% 195 196 isoflurane and placed in the imaging system 45 min after dye administration (1 h 45 min after 197 polyphenol/antioxidant treatment). Isoflurane anesthesia (1-2%) was maintained during imaging procedure. A small bead of sterile artificial tears ointment was applied to each eye of mice to 198 199 maintain lubrication.

200 Mice were initially placed into the MARS system in a supine position with their spine 201 directed towards the camera. Each mouse was rotated at 30° increments over 360° for 24 min 202 and fluorescence and brightfield images were taken consecutively at each angle. Rotation of 203 each mouse started 45 min following dye administration so that imaging of ventral orientation 204 corresponded with strongest signal, approximately 1 h after dye administration. Following 205 excitation illumination at 760 nm, emission at 830 nm was recorded using a filter equipped high 206 sensitivity cooled charged coupled device camera. Acquisition time was 20 s for each fluorescent image, followed by a brightfield light photograph (0.5 s exposure). Both NIRF and 207 208 brightfield images were optically superimposed to visualize anatomical information. 209 Quantitative analysis of the optical signal capture was completed in Carestream MI

software v5/0.529 (Carestream Health Inc.). Fluorescence intensity within a rectangular area of

211	fixed dimensions (161 by 158 pixels) was recorded. Images from control mice (i.e. not gavaged)
212	were used to subtract background and the mean fluorescence intensity for each image was
213	determined. Fluorescence images were converted to photons/s/mm ² using Bruker imaging
214	software. Data were presented with the fluorescence values as a function of the imaging angles.
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216	Statistical analysis. Statistical analyses were conducted using GraphPad Prism 5. Details are
217	provided in figure legends.
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219	RESULTS
220	Excretion of grape polyphenols and related antioxidant activity.
221	Fecal samples from mice gavaged with GPE (32 mg total polyphenols/kg) showed a large
222	increase in antioxidant activity (Fig. 1). This increase was apparent at 4 h in mice allowed ad
223	libitum access to food after treatment (Fig. 1A) and at 3 h in mice fasted for 12 h after treatment
224	(Fig. 1B). Fecal antioxidant activity in fed animals returned to basal levels 12 h after treatment,
225	while elevated fecal antioxidant capacity could still be detected at 12 h in fasted mice, after
226	which time ad libitum feeding was resumed. Fecal antioxidant activity of these initially fasted
227	mice returned to basal levels by 24 h.
228	Figure 1. Fecal samples collected after GPE treatment contain high levels of antioxidant
229	activity. Antioxidant activity (Trolox equivalents) in murine fecal samples (n= 6 mice) collected
230	before (0 h) a single oral dose of GPE (32 mg total polyphenols/ kg) and A. every hour for 12 h

- after treatment while mice had *ad libitum* access to chow diet or **B.** every hour during a 12 h
- 232 period of food restriction, after which chow diet was replaced and an additional fecal sample
- was collected at 24 h. C. Total polyphenols (as gallic acid equivalents, left) and total antioxidant

capacity (as Trolox equivalents, right) in fecal samples collected before gavage (0 h, black bars)
and in total feces collected over the 24 h period following oral GPE administration (crosshatched
bars), as compared to the initial dose (white bars). N=6 mice; Data are reported as mean ± SD.

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In a separate experiment, fecal samples were collected from mice before gavage (0 h) and total feces were collected over the 24 h period after gavage with GPE (66 mg GPE equivalent to 32 mg total polyphenols/ kg body weight). Fecal samples were pooled over a 24 h period and analyzed for antioxidant capacity (as Trolox equivalents) and total polyphenol content (as gallic acid equivalents; **Fig. 1C**). Based on the reactivity in Folin–Ciocalteu and ABTS assays, these data suggest that approximately 40% of the initially gavaged GPE antioxidant activity could be recovered in the feces.

Imaging of reactive oxygen species (ROS) in mouse gut: timing and intensity.

Mice fed both diets for 15 weeks were gavaged with GPE followed by H-ICG, 246 247 anesthetized and imaged for NIRF at 830 nm (excitation 760 nm) in a ventral orientation 248 (abdomen facing camera) 1, 2 and 3 h following H-IGG administration (2, 3 and 4 h following 249 GPE administration). These experiments were designed to determine the timing of maximum 250 ROS-induced fluorescence response following the administration of GPE and H-ICG and to 251 compare levels of ROS in the guts of LFD-fed and HFD-fed mice. A significant and reproducible 252 increase in ROS content was observed in HFD-fed mice compared to LFD-fed mice (Fig. 2A) at 253 1 h and 2 h measurements (Fig. 2B). The greatest ROS signal was observed 1 h after H-ICG 254 administration (2 h after GPE administration) and decreased by 3 h following H-IGG 255 administration (Fig. 2B). Based on these data, all subsequent in vivo ROS measurements were 256 carried out as close as possible to 1 h following H-ICG administration (2 h following GPE administration). 257

258 Figure 2. HFD-fed obese mice have higher levels of intestinal ROS than LFD-fed lean

259 **mice.** Mice fed HFD or LFD for 10 weeks (n = 6/ group) were imaged in stationary, ventral 260 orientation (abdomen facing camera) 3 h after H-ICG administration (i.e. 4 h after GPE 261 administration). A. Representative overlay of ROS-associated NIRF image and corresponding 262 brightfield image of a HFD-fed obese mouse (left) and a LFD-fed lean mouse (right). NIRF 263 intensity scale shown on the right, image was normalized accordingly using Carestream MI 264 software. B. ROS-associated NIRF in healthy, lean mice (white bars) and in obese mice (black 265 bars) at 1, 2, and 3 h after administration of H-ICG. N=6 mice per group; Data are reported as mean ± SD. One-way ANOVA followed by the Tukey's multiple comparison test was performed 266 across both groups and all time points. Same letters indicate no difference between groups or 267 time points while different letters indicate significant difference (p < 0.05). 268

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270 Comparison of ROS content in HFD (obese) and LFD (normal) mice over 360° of rotation.

271 For all subsequent experiments, the MARS rotational system was used to capture both 272 brightfield and NIRF images of individual mice at precise and repeatable angles to maximize the detection of NIRF emitted by ROS-sensitive dye. Total recorded NIRF was integrated over the 273 full 360° turn with NIRF images superimposed on the brightfield images taken at every 30° turn 274 275 (Fig. 3A). Compared to LFD-fed mice, the intestinal tract of HFD-fed animals contained significantly higher levels of ROS (Fig. 3). Plots of NIRF intensity at every 30° turn (Fig. 3B) and 276 calculation of total area under the NIRF curve (Fig. 3C) further confirmed the presence of 277 significantly greater quantities of ROS, detected by H-ICG florescence, in the intestines of the 278 279 HFD-fed, obese and hyperglycemic mice. Specifically, compared to LFD-fed mice, HFD-fed mice had 4.1-times greater ROS-associated NIRF using rotational imaging (1.1 x 10⁸ vs. 2.7 x 280 281 10⁷ [photons*deg]/s/mm² AUC; Mann Whitney test, p< 0.0001) and 3.8-times greater ROSassociated NIRF using a single recording in ventral orientation (6.9 x 10⁵ vs. 1.8 x 10⁵ 282

photons/s/mm²; Mann Whitney test, p< 0.0001; Fig. 3C), which is denoted as 0° in Figure 3A.
As expected for light emanating from the intestines, ventral orientation towards the camera
produced the highest NIRF. It is possible that our measurements underestimate the differences
between obese and lean animals as the NIRF emitted from obese mice had to pass through a
thicker layer of adipose tissue.

Figure 3. ROS-associated NIRF measured over a 360° rotational scan is higher in obese

289 mice than in lean mice. A. ROS-associated NIRF images in obese (HFD) and lean (LFD) mice 290 superimposed onto brightfield images. Rotation started 45 min following H-ICG administration, 291 which was 1 h 45 min after GPE administration. Images were taken at 30° rotational increments over a course of a 360° rotation completed in 24 min. Images were colorized using Carestream 292 293 MI software according to the NIRF intensity scale shown on right. B. Intensity of NIRF 294 measured at different orientational angles in HFD and LFD-fed mice. Zero angle represents 295 ventral orientation (abdomen facing camera). C. Area under curve (AUC) calculated from panel 296 B (left axis) and NIRF measured at 0° corresponding to the ventral orientation (right axis). N= 20 mice per group; Data are reported as mean ± SD. Significant difference between HFD and LFD 297 groups was detected using unpaired Mann Whitney test, *** p < 0.0001. 298

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300 Grape polyphenols reduce detectable ROS in the intestines of HFD and LFD-fed mice.

We compared the ability of GPE, its major antioxidant constituents – PAC [46], and other dietary antioxidants, such as β -carotene, and a mixture of vitamins C, E and α -lipoic acid (ATL mixture), to reduce ROS in the mouse intestine. GPE, PAC and β -carotene represent relatively poorly bioavailable dietary antioxidants, while vitamins C, E and α -lipoic acid are all relatively bioavailable and relatively less stable in the digestive tract. Compared to obese, HFD-fed mice treated with vehicle (water), animals gavaged with GPE, PAC, or β -carotene had significantly

reduced ROS in their intestines: 2.7-fold less for GPE and 1.9-fold less for both PAC and βcarotene (Fig. 4A-B). In contrast, the ATL mixture did not change the ROS-induced
fluorescence (Fig. 4A-B).

Figure 4. ROS-associated rotational NIRF of obese, HFD-fed mice treated with dietary

antioxidants. A. ROS-associated 360° rotational NIRF images of obese HFD-fed mice 311 superimposed on brightfield images. Animals were gavaged (1 h 45 min before imaging) with 312 GPE, B-type proanthocyanidins (PAC), β -carotene (β -car), or ATL (mixture of L-ascorbic acid, 313 D- α -tocopherol succinate and α -lipoic acid) at 32 mg/kg dose, except for GPE, which was dosed 314 315 to deliver 32 mg/kg dose of total polyphenols. Images were taken at 30° rotational increments over a course of a 360° rotation completed in 24 min. Images were colorized using Carestream 316 317 MI software according to the NIRF intensity scale shown on right. B. Area under curve (AUC) 318 calculated from 4A as a function of different antioxidant treatments. Numbers under x-axis are 319 $x10^7$ (photons*deg)/s/mm² AUC for the corresponding group. N= 5 mice per group. Data are 320 reported as mean ± SD. Significant difference between groups was detected by one-way ANOVA (p= 0.002) followed by post hoc comparison to water-treated group using Dunnett's 321 test, * p< 0.05, ** p< 0.01. 322

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Similar results were obtained in LFD-fed, lean mice subjected to the same treatments, although the LFD-fed mice consistently exhibited lower basal levels of ROS (Fig. 5). Specifically, ROS-associated NIRF was reduced 2.3 times by GPE treatment, 2.4 times by PACs, 2.8 by β -carotene, and 1.9 times for ATL, although the latter was not significantly different from the control or other three treatments at p≤ 0.05.

Figure 5. ROS-associated rotational NIRF of lean, LFD-fed mice treated with dietary
 antioxidants. A. ROS-associated 360° rotational NIRF images of obese LFD-fed mice

331 superimposed on brightfield images. Animals were gavaged (1 h 45 min before imaging) with GPE, B-type proanthocyanidins (PAC), β -carotene (β -car), or ATL (mixture of L-ascorbic acid, 332 D- α -tocopherol succinate and α -lipoic acid) at 32 mg/kg dose, except for GPE which was dosed 333 334 to deliver 32 mg/kg dose of total polyphenols. Images were taken at 30° rotational increments 335 over a course of a 360° rotation completed in 24 min. Images were colorized using Carestream MI software according to the NIRF intensity scale shown on right. B. Area under curve (AUC) 336 337 calculated from 5A as a function of different antioxidant treatments. Numbers under x-axis are $x10^7$ (photons*dea)/s/mm² AUC for the corresponding group. N=5 mice per group: Data are 338 reported as mean ± SD. Significant difference between groups was detected by one-way 339 340 ANOVA (p= 0.023) followed by post hoc comparison to water-treated group using Dunnett's test, * p< 0.05. 341

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343 **DISCUSSION**

Our data demonstrate that hyperglycemia and obesity in HFD-fed mice is associated 344 with the higher content of ROS in the gut. This increased ROS content can be at least partially 345 explained by the leaky gut syndrome usually associated with MetS and T2D [31, 50]. Increased 346 347 permeability of the intestinal wall should allow more oxygen from mesenteric vasculature to diffuse into the lumen. Our data, for the first time, confirmed and visualized this phenomenon, as 348 the increase in ROS in the gut of obese mice is likely associated with higher oxygen tension 349 350 (Fig. 2). The data also showed that oral administration of poorly bioavailable dietary 351 antioxidants such as GPE, its main component PAC, and β-carotene can reduce the content of ROS in the intestines of both obese and lean mice. In the case of obese mice, antioxidants, 352 particularly grape polyphenols, reduced ROS content to the levels observed in the lean mice. 353 This observation sheds light on the mechanism of action of dietary antioxidants to improve 354

carbohydrate metabolism and prevent the development of T2D and obesity documented in
multiple animal and human studies (see introduction). It may also provide some clues about the
reason for earlier reported beneficial changes in gut microbiome and intestinal permeability
associated with administration of poorly bioavailable dietary polyphenols [8-10].

359 It is tempting to speculate that very significant changes in gut redox potential associated 360 with increased oxygen tension and ROS content in the gut will change the gut ecosystem, favoring allegedly beneficial anaerobic species, such as A. muciniphila, whose presence 361 positively correlates with the improvements in symptoms of MetS and T2D [21-23, 51]. ROS are 362 363 the most reactive and toxic forms of oxygen, particularly for anaerobic or microaerophilic organisms, such as A. muciniphila, which have no antioxidant systems to protect them [37]. 364 365 Dietary polyphenols may, at least partially, act to reduce ROS and restore a more favorable 366 redox potential in the gut thus promoting a healthier gut microbial environment. However, it is 367 also possible that poorly bioavailable berry polyphenols exert their beneficial effects on health 368 and microbiome through their antibiotic effects [52], by being partially metabolized by colonic 369 bacteria to pharmacologically active compounds [20, 53], or by directly affecting growth of some 370 gut bacteria as nutrients or regulators. However, our data suggest that close to 50% of the 371 higher molecular weight polyphenols from GPE, which comprises mostly PAC, pass through the 372 digestive system and can be recovered in the feces along with antioxidant activity they confer 373 (Fig. 1). This observation downplays the possibility of GPE action through colonic metabolites or as nutritional substrates. 374

A mixture of more bioavailable dietary antioxidants comprising vitamins C, E, and α lipoic acid was less effective in reducing intestinal ROS, particularly in the HFD-fed mice. We attribute this lack of activity to the fact that these essential nutrients are quickly absorbed or degraded during the intestinal transit, and thus cannot significantly affect ROS content and redox potential in the lower parts of the intestine.

Data presented in this manuscript may be one of the first demonstrations of how the antioxidant properties of dietary components are mechanistically linked to the prevention or mitigation of T2D and obesity and how these conditions are linked to the accumulation of ROS and to gut microbial ecology. We observed that dietary antioxidants, such as polyphenols in GPE, effectively mitigated HFD-induced accumulation of ROS in the gut and in the feces. Earlier, we have shown that GPE reduced endotoxemia, inflammatory cytokines, hyperglycemia and adiposity in HFD-fed mice while promoting a marked bloom of *A. muciniphila* in the gut [8].

In conclusion, this manuscript may begin to explain the mechanisms behind the health 387 388 benefits of grapes and other fruits rich in poorly bioavailable antioxidants. The presented data 389 suggest that beneficial effects of poorly bioavailable grape polyphenols (mostly PACs) on 390 MetS/T2D, obesity, and hyperglycemia may be mediated through changes in gut microbiome 391 triggered by their ROS scavenging activity. Specifically, reduction in ROS may benefit anaerobic 392 and microaerophilic gut bacteria, such as A. muciniphila, that reside near the intestinal 393 epithelium through which oxygen and ROS leak into the lumen. Well-documented bloom of A. muciniphila, which has been associated with anti-diabetic effects and production of anti-diabetic 394 peptides such as Amuc 1100* [8, 9, 21-23], may be one of the events responsible for the 395 396 reduction of hyperglycemia, reduced fat accumulation and improvements in molecular markers 397 for intestinal health associated with dietary administration of GPE. Therefore, reducing the 398 intestinal ROS associated with dysbiosis and MetS may be a promising target for developing new pharmaceutical or dietary therapies. Nevertheless, we cannot exclude the possibility that 399 400 GPE-induced improvements in MetS are mediated by parallel, still undiscovered mechanism(s) that are independent of the antioxidant effects of GPE. 401

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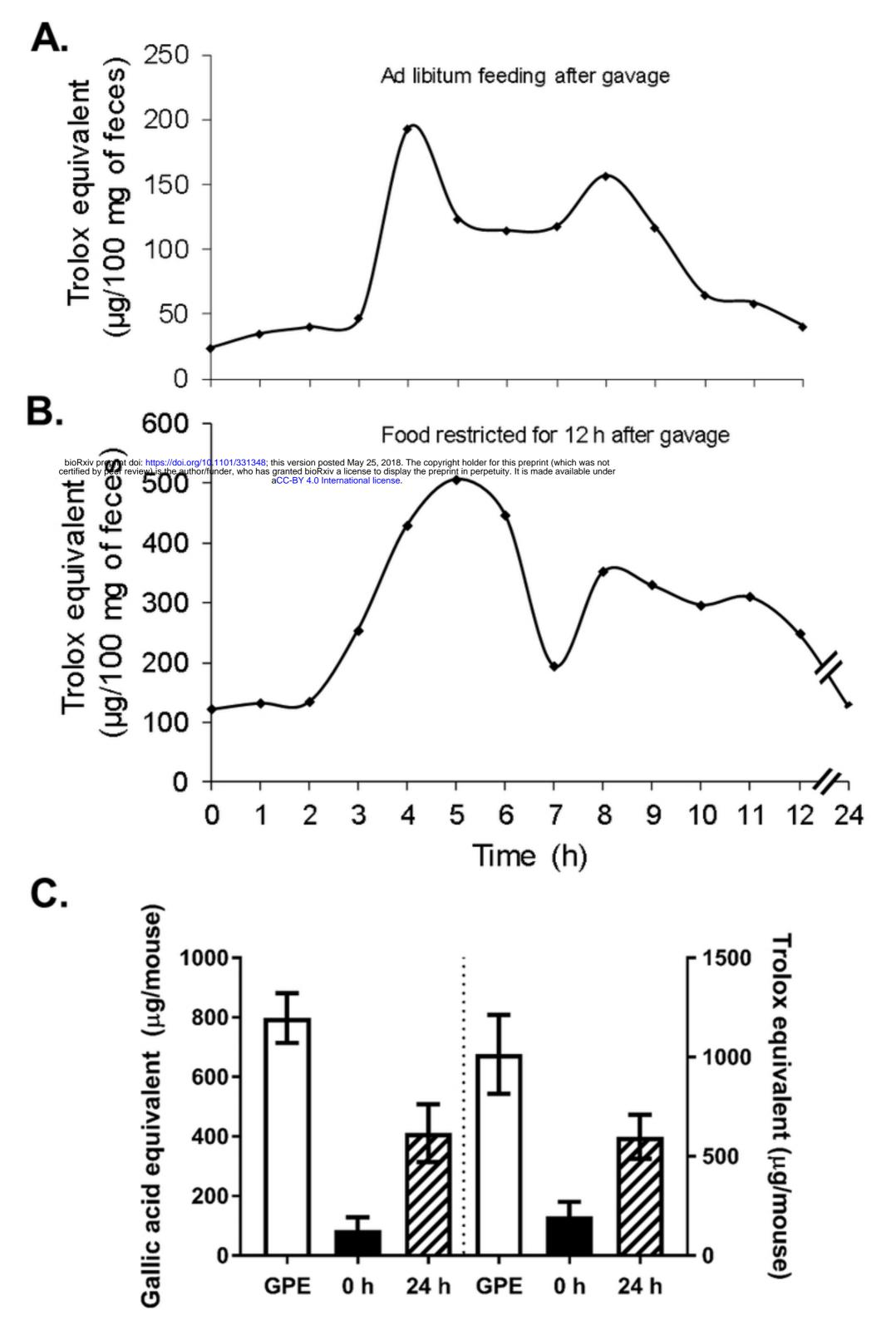
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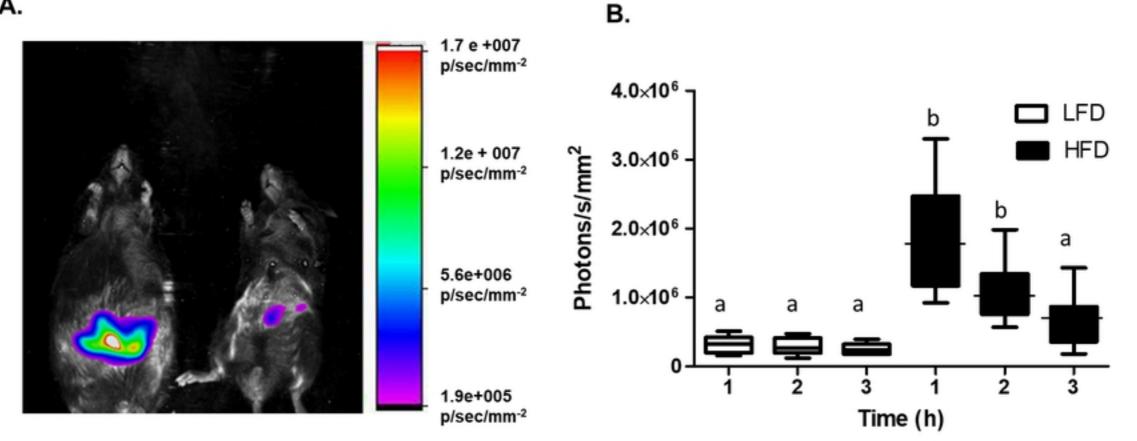
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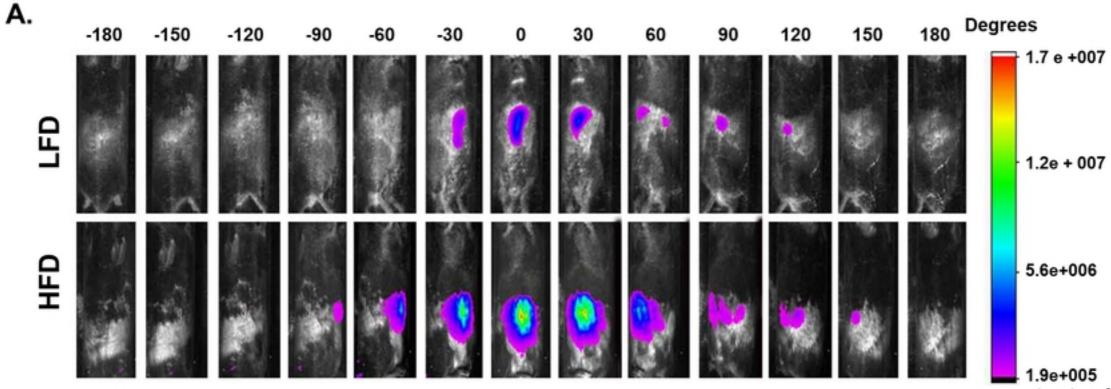
Figure legend to Supplementary Figure 1.

- **Supplementary Figure 1**. (+)ESI MS single ion chromatograms extracted at the corresponding
- 560 m/z of individual proanthocyanidins (PACs) in GPE sample. A oligomeric PACs; B –
- 561 oligomeric PAC monogallates.



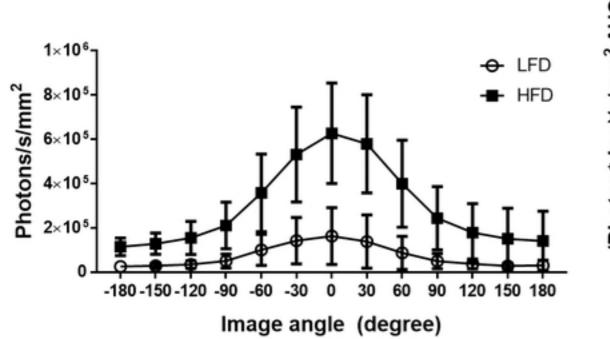
А.



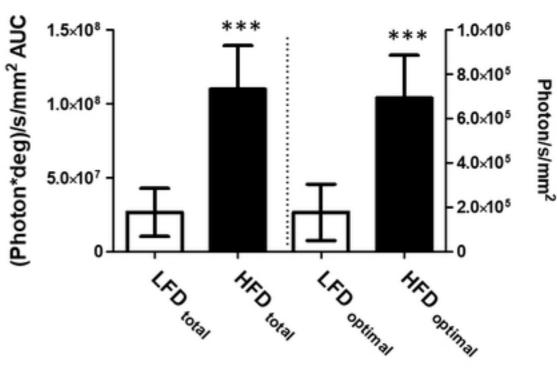


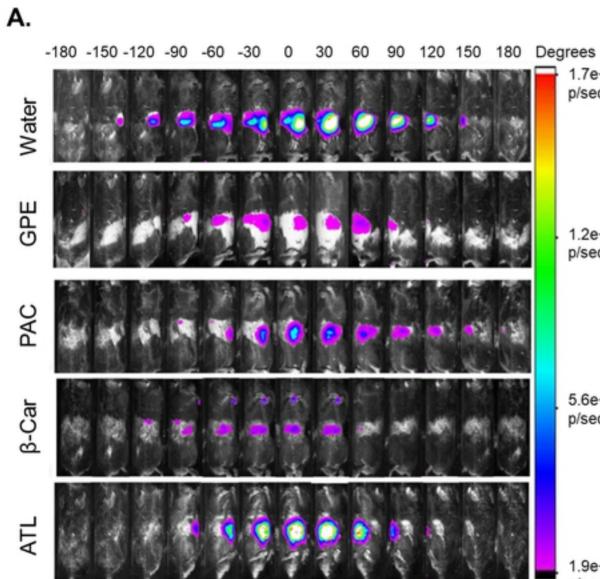
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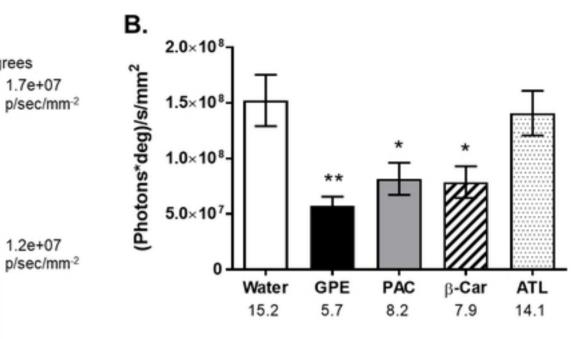
p/sec/mm⁻²



В.

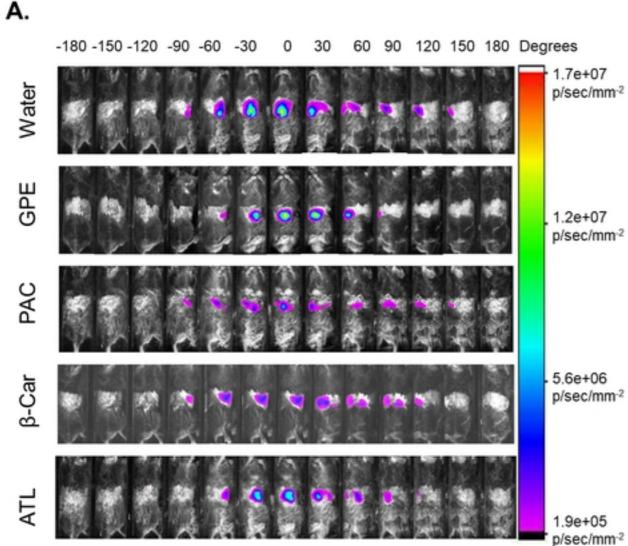


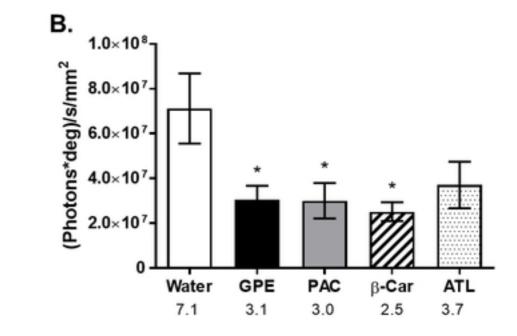




5.6e+06 p/sec/mm⁻²

1.9e+05 p/sec/mm⁻²





5.6e+06 p/sec/mm-2

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