Regular Paper

Title:

Searching for Secondary Antioxidants in Plants: Isoalliin from Onion as an Excellent

Acrolein Scavenger

Running head:

Acrolein scavenging compounds in plants

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ABSTRACT

Reactive carbonyl species (RCS), such as acrolein (Acr), arise from lipid peroxide

degradation and are highly cytotoxic. To identify natural RCS scavengers, extracts of 46

angiosperm species were prepared with 80% ethanol and evaluated for Acr-trapping activity

using an HPLC-based assay. Strong activities were found in diverse families, including

garlic, spinach, and avocado. In garlic, the active metabolite was identified as S-allyl-L-

cysteine sulfoxide, characteristic of Allium species, which trapped up to two Acr molecules

at its amino group. Its analog, S-(1E)-propenyl-L-cysteine sulfoxide (isoalliin), the major

onion constituent, displayed even stronger activity, surpassing established scavengers such as

carnosine and epigallocatechin gallate. These findings highlight S-alk(en)yl-L-cysteine

sulfoxides as potent secondary antioxidants and suggest that additional, structurally diverse

RCS-scavenging compounds remain to be discovered across the plant kingdom.

KEYWORDS: *acrolein*, *alliin*, *isoalliin*, *methiin*, *reactive carbonyl species*

Plant life is exposed to potential threats from reactive oxygen species (ROS). During

photosynthesis in plants, singlet oxygen ($^1O_2$) and superoxide radical (O_2^-) are constantly

produced in chloroplasts (Asada 2006). Furthermore, the H_2O_2 generation flux in

peroxisomes in illuminated leaves of C3 plants reaches 25% of the flux of CO_2 fixation on

electron base. This is approximately 50 times greater than the ROS generation flux associated

with mitochondrial respiration (Foyer and Noctor, 2003). When plants suffer environmental

stress, i.e. any changes in the surrounding environmental conditions that are not favorable for

a plant, ROS production in the cells are increased due to the disturbance of metabolism (for

example, the rate of CO_2 fixation in leaves decreases at low temperatures or under drought).

ROS oxidize biomolecules such as proteins, nucleic acids and lipids, thereby impairing their

functions and damaging cells. As a defense system against ROS, plant cells are richly

equipped with multiple types of ROS-scavenging enzymes and antioxidants, thereby keeping

ROS concentrations low enough.

ROS exert their biological functions also via the secondary products 'reactive carbonyl

species (RCS)'. RCS is a collective name of the α,β-unsaturated aldehydes and ketones such

as acrolein (Acr) and 4-hydroxy-(E)-2-nonenal (HNE) that are formed via the degradation of

lipid peroxides (Esterbauer et al. 1991, Aldini et al. 2005, Mano 2012). An RCS molecule

readily forms an adduct with a protein at the thiol-, amino-, or imidazole group via Michael

addition of its β-carbon (Esterbauer et al. 1991), and cause alterations of the protein function

(Wible and Sutter 2017). In plants, more than a dozen types of RCS occur (Schauenstein et

al. 1977, Mano 2012) and their levels are increased under oxidative stress conditions (Yin et

al. 2010, Yamauchi et al. 2012, Biswas and Mano 2015, Roach et al. 2018, Sultana et al.

2022, 2024). Rises of RCS levels have significant physiological impacts. For example, the

genetic enhancement of the RCS-scavenging enzyme 2-alkenal reductase (AER) (Mano et al.

2002, 2005) in transgenic plants suppressed the increases in RCS levels due to salt stress

(Sultana et al. 2024), aluminium stress (Yin et al. 2010) and light stress (Mano et al. 2010)

and thereby conferred stress tolerance. Vice versa, the genetic deficiency of aldehyde

alkenal/one reductase (Yamauchi et al. 2012) and aldehyde oxidase (Srivastava et al. 2017,

Nurbekova et al. 2021) made the plants more susceptible to oxidative stress or senescence.

The plant defense system against RCS toxicity consists of several types of enzymes and small

molecules, as the system against ROS. As for enzymatic defense, several classes of enzymes

with distinct RCS-detoxifying reactions have been characterized such as AER (Mano et al.

2002, 2005), glutathione transferase tau isozymes (Mano et al. 2017, 2019a,b) and aldehyde-

scavenging enzymes such as aldo-keto reductase (Yamauchi et al. 2011), aldehyde

dehydrogenase (Sunker et al. 2003) and aldehyde oxidase (Srivastava et al. 2017, Nurbekova

et al. 2021).

RCS-scavenging small molecules also occur in plants. Thiol compounds such as cysteine

(Cys) and the reduced form of glutathione are excellent RCS scavengers (Esterbauer et al.

1975). Various polyphenols also have the RCS scavenging ability. Zhu et al. (2009)

compared the RCS scavenging ability of a dozen tea polyphenols *in vitro* and found that nine

of them, including epigallocatechin gallate (EGCG), showed a high Acr-scavenging activity.

The reaction of EGCG and Acr starts with a nucleophilic attack of the carbon at position 8 on

the EGCG A-ring on the β-carbon of Acr, thus forming a Michael adduct. Subsequent aldol

condensation produces a ring structure (Huang, et al., 2020). One EGCG molecule can bind

up to three Acr molecules (Sugimoto, et al., 2021). Acr-scavenging reactions have been also

characterized for other polyphenols and their glycosides such as resveratrol, hesperetin

(Wang, et al., 2015), ferulic acid (Tao, et al., 2019), pelargonidin (Colzani, et al., 2018),

myricetin (Zhang, et al., 2020) and cyanidin-3-*O*-glucoside (Song, et al., 2021).

Amino compounds also have RCS-scavenging potential. The primary amino group in γ-

aminobutyric acid (GABA), L-Ala and L-Ser serves as a Michael acceptor to bind up to two

molecules of Acr (Jiang et al. 2020a, Zou et al. 2021). Recently it was reported that *S*-allyl

cysteine sulfoxide (alliin), an amino acid typical of *Allium* species, can scavenge Acr at a

high speed although the reaction mechanism has yet to be clarified (Uemura et al. 2023).

Theophylline, a purine derivative found in tea, forms a Michael adduct between its secondary

amine and the β-carbon of Acr at a high rate (Jiang, et al., 2020b). Interestingly, animals

contain RCS-scavenging dipeptides carnosine, homocarnosine, and anserine (Aldini et al.

2002) in brain and muscle. The amino and imidazole groups of these histidine-containing

dipeptides react as Michael acceptors (Aldini et al., 2005), allowing them to be excellent RCS

scavengers (Aldini et al., 2002; Liu et al., 2003; Carini et al., 2003). Exogenous application

of these dipeptides to plant cells or seedlings suppressed the RCS levels and mitigated

oxidative injury, without affecting ROS levels (Biswas and Mano, 2015; Sultana et al., 2022),

showing that RCS-scavenging compounds can protect plants as the "secondary antioxidants".

In this study, we aimed at discovering RCS-scavenging compounds in plants. Employing Acr

as a representative RCS, we evaluated RCS-scavenging ability of dozens of angiosperms.

Garlic cloves showed the highest content of Acr-scavenging ability, which was attributed to

alliin, a garlic-typical amino acid. We found that isoalliin and methiin, the cysteine

derivatives relative to alliin, also showed excellent Acr-scavenging ability and revealed the

reaction mechanism. Potential of plant specialized compounds as the secondary antioxidants

is discussed.

Materials and Methods

Chemicals Alliin and methiin were purchased from LKT Laboratories (Saint Paul, MN).

Carnosine, fluorescein, and HNE dimethyl acetal (HNE-DMA) were purchased from Sigma-

Aldrich Japan (Tokyo), and isoalliin from Nagara Science Co. (Gifu, Japan). Anserine nitrate

was   purchased   from   Fujifilm   Wako   Pure   Chemical   (Osaka,   Japan).   2,4-

Dinitrophenylhydrazine (DNPH), purchased from Fujifilm Wako, was purified by

recrystallization in acetonitrile and kept in acetonitrile until use (Mano et al. 2022). All other

chemicals were of analytical grade. Acr was prepared on the day of use by hydrolysis of the

acetal, as follows. Acrolein dimethyl acetal (Tokyo Chemical Industry, Tokyo, Japan) was

dissolved in 100 mM HCl aqueous solution at 40˚C for 40 min. The solution was then

neutralized with NaHCO₃ and further incubated at 25˚C for 2 h. The concentration of Acr was

determined from the absorbance at 215 nm with an extinction coefficient of 15.0 mM^{-1} cm^{-1}

(in water).

Plant Materials Bamboo (*Phyllostachys heterocycla*) shoots and yuzu (*Citrus junos*) fruits

were harvested from Yamaguchi University's experimental field. Following materials of fresh

plants were purchased from grocery stores in Yamaguchi (Japan) between April and December

2018: Apple (*Malus domestica*) fruits, asparagus (*Asparagus officinalis*) shoots, avocado

(*Persea americana*) fruits, bell pepper (*Capsicum annuum* 'Grossum') fruits, bitter melon

(*Momordica charantia* var. *pavel*) fruits, broccoli (*Brassica oleracea* var. italica) buds, carrot

(*Daucus carota* subsp. *sativus*) roots, cherry (*Cerasus avium*) fruits, chestnuts (*Castanea*

crenata), Chinese yam (*Dioscorea polystachya*) roots, common ginger (*Zingiber officinale*)

rhizomes, edible burdock (*Arctium lappa*) roots, eggplant (*Solanum melongena*) fruits, fig

(*Ficus carica*) fruits, garlic (*Allium sativum*) cloves, grape (*Vitis labruscana* 'Pione') fruits,

green onion (*Allium fistulosum*) leaves, guava (*Psidium guajava*) fruits, Haskap berry

(*Lonicera caerulea* var. *emphyllocalyx*) fruits, Indian gooseberry (*Phyllanthus emblica*) fruits,

Japanese apricot (*Prunus mume*) fruits, Japanese butterbur (*Petasites japonicus*) stalks,

Japanese ginger (*Zingiber mioga*) shoots, Jun-sai (*Bransenia shreberi*) leaves, Kaki persimmon

(*Diospyros kaki*) fruits, kiwifruit (*Actinidia deliciosa*) fruits, Korean lettuce (*Lactuca sativa*)

leaves, loquat (*Rhaphiolepis bibas*) fruits, lotus (*Nelumbo nucifera*) rhizomes, Mandarin

orange (*Citrus unshiu*) fruits, mulkhiya (*Corchorus olitorius*) leaves, okra (*Abelmoschus*

esculentus) fruits, onion (*Allium cepa*) bulbs, parsley (*Petroselinum crispum*) leaves, pea

(*Pisum sativum*) seeds, perilla (*Perilla frutescens* var. *crispa*) leaves, pitaya (*Hylocereus*

undatus) fruits, plum (*Prunus salicina*) fruits, spinach (*Spinacia oleacea*) leaves, star fruit

(*Averrhoa carambola*) fruits, strawberry (*Fragaria × ananassa*) achenes, taro (*Colocasia*

esculentai) tubers, watermelon (*Citrullus lanatus*) fruits, and white radish (*Raphanus*

sativus var. *hortensis*) roots.

Plant Extract Preparation An edible portion (10 g) taken from a fresh sample was

homogenized in 80% (v/v) ethanol (20 mL) using a kitchen blender and filtered through a layer

of Miracloth (Sigma-Aldrich Japan). The filtrate was acidified with HCl (10 mM final) to

facilitate protein precipitation. It was centrifuged after 10 minutes of incubation at 25˚C, and

the resulting supernatant was neutralized with sodium bicarbonate. The volume of

deproteinized extract was measured.

Determination of the Acr-scavenging ability A reaction mixture containing 200 μM Acr, 50

mM potassium phosphate pH 6.8, and a plant extract was incubated at 30˚C for 10 min. One

volume of the mixture was then added to 6.35 volumes of acetonitrile containing 4 mM DNPH

and 0.4 M formic acid and incubated at 30°C for 60 min. The resulting hydrazone solution was

filtered through a 0.45 μm filter (Millex LH; Merck, Darmstadt, Germany) and analyzed by

HPLC, as follows. The hydrazone solution (10 μL) was injected into a Zorbax ODS column

(4.6×250 mm, 5 μm; Agilent Technologies Japan, Hachioji, Japan) kept at 40°C and separated

in a 1.0 mL min^{-1} flow of 75% (v/v) acetonitrile in water (isocratic elution) with a high-pressure

pump (2690 Separation Module, Waters Corp., Milford, MA). The hydrazone was detected

with a UV-visible detector (2487 Absorbance Detector, Waters) at 370 nm. This concentration

was chosen based on reported values in Arabidopsis seedlings under salt stress (Sultana et al.

2022), corresponding to ~200 μM tissue concentrations, thereby approximating

physiologically relevant stress levels.

The decrease rate (v) of Acr concentration in the reaction mixture (in mol Acr consumed s^{-1} L^{-1}

^{1}) was used to calculate the Acr-scavenging ability of the plant extract per unit volume (in mol

Acr s^{-1} (L extract)$^{-1}$) by multiplying v by the volume ratio P (reaction mixture/plant extract) as

follows:

Acr-scavenging ability per unit volume of plant extract (mol s^{-1} (L extract)$^{-1}$)

$= v$ (mol Acr scavenged L^{-1} s^{-1}) $\times P$

The Acr-scavenging ability content in the original sample, as mol Acr consumed s^{-1} (g

sample)$^{-1}$, was then calculated from the extraction efficiency E (L extract (g sample)$^{-1}$) as

follows:

Acr-scavenging ability content (mol s^{-1} (g sample)$^{-1}$)

= Acr-scavenging ability of the extract (mol s^{-1} L^{-1}) × 1 (L) × E (L extract (g sample)$^{-1}$)

Purification of the Acr-scavenging component from garlic cloves Garlic cloves (40 g) were

homogenized in 80% (v/v) ethanol (80 mL) using a kitchen blender, filtered through two layers

of Miracloth, and centrifuged to remove insoluble debris. The supernatant was freeze-dried to

obtain 7.6 g of material, which was dissolved in distilled water (15 mL) and loaded onto a

preparative hydrophilic column (Universal Column Premium Amino 30 μm, 3.0 × 16.5 cm;

Yamazen Corp., Osaka, Japan) with a medium pressure chromatography system (EPCLC AI-

580; Yamazen Corp.) equipped with a detector (fixed wavelength at 254 nm). Chromatography

was performed at a flow rate of 20 mL/min under the following solvent conditions: solvent A:

acetonitrile:10 mM ammonium acetate in water (88:12, v/v); solvent B: acetonitrile:100 mM

ammonium acetate in water (1:1, v/v). The gradient program consisted of 0–16 min isocratic

elution of 0% B, 16–56 min of a linear gradient from 0% to 100% B, and 56–80 min isocratic

elution of 100% B. The fraction size was 20 mL. Each fraction was freeze-dried and then

dissolved in 2 mL of distilled water, and its Acr-scavenging ability was determined as

described above. The most active fraction was then separated on a Unison UK-Amino Column

(3 μm, 4.6×100 mm; Imtakt, Kyoto, Japan) with an HPLC apparatus equipped with an LH-40

liquid handler and an SPD-10AVP UV-VIS detector (Shimadzu Corp., Kyoto, Japan).

Chromatography was performed at a flow rate of 0.6 mL min^{-1} with the following multistep

gradient elution: 0–10 min isocratic elution of 0% B; 10–35 min of a linear gradient from 0%

to 100% B; 35–50 min isocratic elution of 100% B; 50–55 min of a linear gradient from 100%

to 0% B; and, finally, 55–90 min isocratic elution of 0% B. The fraction size was 1.8 mL. The

elution profile was monitored at 220 nm for nonspecific detection of organic substances. After

40 separation runs (50 μL injection per run), identical fractions were accumulated, freeze-dried,

and dissolved in a smaller volume to determine the Acr-scavenging ability.

LC-MS/MS analysis Chromatographic separation was performed on a hydrophilic Intrada

Amino Acid column (3 μm, 3 × 100 mm; Imtakt) with a Vanquish UHPLC System (Thermo

Fisher Scientific, Waltham, MA). A 5-μL aliquot of the sample was injected into the column

and eluted at a flow rate of 0.4 mL min^{-1} under the following solvent conditions: solvent A:

0.3% (v/v) in acetonitrile; solvent B: 0.1 M ammonium formate in water:acetonitrile (80:20,

v/v). The gradient program was as follows: 0–10 min isocratic elution of 15% B; 10–25 min

of a linear gradient from 15% to 60% B; 25–40 min isocratic elution of 60% B; 40–45 min of

a linear gradient from 60% to 15% B; and finally 45–50 min isocratic elution of 15% B. The

column temperature was set to 40˚C. Mass spectra were acquired using an Orbitrap Exploris

120 mass spectrometer (Thermo Fisher Scientific) equipped with an H-ESI source, with

acquisition in positive ion mode. The source parameters were as follows: capillary voltage of

3.5 kV in positive ion mode, ion transfer tube temperature of 325˚C, vaporizer temperature of

350˚C, sheath gas flow of 50 units, auxiliary gas flow of 10 units, and sweep gas of 1 unit. A

full scan was performed in the mass-to-charge ratio (m/z) range of 100–1000, with a resolution

of 120,000 at m/z 200. Tandem MS information was acquired in tMS^2 mode with a resolution

of 12,000 and HCD collision energies of 15, 30, and 45.

Results and Discussion

Comparison of Acr-scavenging ability of plants

For choosing a starting material suitable for purifying RCS-scavenging compounds, we first

collected various plant samples across diverse angiosperm lineages. To obtain samples in such

a variety in short time, we obtained them (46 species in total), mainly fruits and vegetables,

from local retail stores (see Materials and Methods). Because polyphenols have been

extensively investigated as acrolein scavengers (Colzani, et al., 2018; Huang, et al., 2020;

Sugimoto, et al., 2021; Tao, et al., 2019; Wang, et al., 2015; Zhang, et al., 2020; Zhu, et al.,

2009), we aimed at polar compounds in this study. We chose 80% ethanol as an extraction

medium, which is preferable to extracting more polar compounds than polyphenols (Phahom

and Mano, 2022). This extract was deproteinized by acid treatment, then neutralized, and its

Acr-scavenging rate was determined. To survey RCS scavengers that can react rapidly with

Acr, we determined Acr consumption in the initial 10 minutes in our assay. The initial Acr

concentration was set at 200 μM, mimicking physiological concentration, which was estimated

on the following observation. A typical Acr content in salt-stressed *A. thaliana* seedlings is 200

nmol (g fresh weight)$^{-1}$ (Sultana, et al., 2022). From this value, Acr concentration of 200 μM

in the tissue was calculated on a simple assumption that the Acr molecules occur in the tissue

in a homogenous solution of 1 mL volume per gram tissue weight. The reaction temperature

was set at 30°C to simulate field conditions.

Fig. 1 summarizes the Acr-scavenging ability on the fresh weight base of the plant materials.

Most plant materials showed significant levels of Acr-scavenging ability, thus indicating that

many plants contain Acr-scavenging compounds. The highest Acr-scavenging ability content

(in nmol Acr scavenged s^{-1} (g fresh weight)$^{-1}$) were 1.39 for garlic cloves, 0.99 for spinach

leaves, 0.96 for avocado fruits, 0.92 for lotus rhizomes, 0.91 for broccoli buds, 0.82 for

chestnuts, 0.70 for bamboo   shoots, 0.67 for onion bulbs, and 0.65 for both Chinese yam roots

and white radish roots. These plants, when placed in the angiosperm phylogeny tree (Cole, et

al., 2019), were distributed to different orders of taxa (Fig. 1). We chose garlic cloves as the

starting material for purification to identify an Acr-scavenging compound.

Figure 1 appears here showing the phylogenetic tree and Acr-scavenging ability content bar chart.

Figure 1. Acr-scavenging ability contents of plant materials. Plant extracts (80% ethanol) were deproteinized, neutralized, and tested for the Acr-scavenging ability as in Materials and Methods. Average of two runs. The phylogenic tree was constructed using the Angiosperm Phylogeny Poster (Cole et al. 2019) as a guide.

Purification of Acr-scavenging components from garlic extract

Garlic clove extract was first separated by preparative amino column chromatography

(Supplementary Fig. S1A), which showed a single prominent peak of Acr-scavenging ability

in fractions #13, #14, and #15. We scaled up the sample amount and the column size, as

described in the Materials and Methods section, collected the active fractions, concentrated and

purified them using an analytical HPLC column. The resulting fraction #8 had a high Acr-

scavenging ability (Supplemental Fig. S1B). We then analyzed this fraction by LC-MS/MS.

Total ion chromatography (m/z 100–1000) revealed two major components: a broad peak

eluted at 15.3–16.6 min with m/z 178.0528 and a narrow peak at 18.87 min with m/z 258.1096

(Fig. 2A, black trace).

Figure 2. LC-MS/MS evidence that alliin is the acrolein-scavenging substance in the fraction no. 8 from the Unizon UK-Amino Column.

To clarify which component is the Acr scavenger, we mixed fraction #8 with Acr and

examined the changes in the total ion chromatogram. The addition of Acr at 2 mM resulted in

a significant decrease in the 15.3–16.6 min peak (Fig. 2A, inset), while that of the 18.87 min

peak was unchanged, thus suggesting that the *m/z* 178.0528 signal represented the Acr

scavenger in fraction #8. Addition of Acr to fraction #8 generated two new broad peaks at 8.57

(*m/z* 290.1056) and 13.16 min (*m/z* 234.0795) (Fig. 2A, asterisks). The *m/z* values of these

peaks matched hypothetical Acr adducts to the *m/z* 178.0528 compound; the 13.16 min peak

corresponded to a mono-Acr adduct (mass increment 56.0265, matching the molecular weight

of Acr (C_3H_4O)), and the 8.57 min peak a di-Acr adduct (mass increment 112.0526).

Assuming that the m/z 178.0528 ion represents a $[M + H]^+$ ion, the elemental composition

of the molecule was deduced as $C_6H_{11}NO_3S$. Retrieval of the corresponding compounds in

the databases AraCyc (Mueller, et al., 2003), PlantCyc (Plant Metabolic Network (PMN):

https://pmn.plantcyc.org/organism-summary?object=PLANT, on www.plantcyc.org, Jan 15,

2022), and KEGG (Kanehisa, et al., 2000) using the software package Compound Discoverer

3.0 (Thermo Fisher Scientific), resulted in S-allyl-cysteine sulfoxide (alliin; $C_6H_{11}NO_3S$,

177.22 g mol^{-1}) as the most probable candidate.

Alliin is an amino acid sulfoxide characteristic of garlic, accounting for about 30% (w/w) of

total free amino acids in garlic cloves (Ueda, et al., 1991), and is a precursor of allicin, the

major compound of garlic odor (Stoll and Seebeck, 1948). In the LC-MS/MS analysis,

authentic L-alliin eluted as a broad peak ranging from 15.2–16.7 min with an m/z of 178.0532

(Fig. 2B). The MS^2 spectrum of this parent ion (m/z 178.0532) matched the spectrum of the

m/z 178.0528 ion of the Acr scavenger in fraction #8 (Fig. 2A). The addition of Acr to alliin

decreased the alliin peak and generated two broad peaks at 8.20 (m/z 290.1056) and 13.02 min

(m/z 234.0795) (Fig. 2B), as observed for fraction #8. Thus, the Acr-scavenging component in

the purified fraction was identified as alliin.

Reaction mechanism of alliin with Acr Uemura et al. (2023) has reported that alliin has a high

capacity to scavenge Acr. Its reaction mechanism with Acr, yet to be elucidated, could be

similar to that of an amino compound; i.e. the Michael addition of the β-carbon to the amino

nitrogen, and the second addition of Acr to the same nitrogen, followed by the intramolecular

aldol condensation to form a nitrogen-containing heterocycle (Carini et al. 2003). When alliin

was incubated with Acr, larger MS signals of the mono-Acr adduct (*m/z* 234.0795, eluted at

8.20 min) and the di-Acr adduct (*m/z* 290.1056, 13.02 min) were observed as increasing

concentration of Acr (Fig. 3A, B). In addition, another signal at *m/z* 272.0950 arose in higher

Acr concentration (Fig. 3C). On the assumption that it represented a $[M + H]^+$ ion, the atomic

composition of the compound was deduced as $C_{12}H_{17}NO_4S$. We presumed that this signal

corresponded to a dehydrated product of the di-Acr adduct.

Figure 3. LC-MS/MS results of alliin-acrolein adducts.

We have purified this putative dehydrated product of the di-Acr adduct and determined its

structure with NMR. The deduced structure corresponded to the N^b-(3-formyl-3,4-

dehydropiperidino) derivative of alliin (Table 1), indicating that the amino group of alliin

accepted two molecules of Acr, as expected. Specifically, one Acr molecule adds to the amino

group (Michael-type reaction), then the resulting secondary amino group undergoes Michael

addition with another Acr molecule to form the $(Acr)_2$ adduct, which then undergoes aldol

condensation to form a nitrogen-containing heterocycle (Figure 4). The MS^2 spectra for the

Acr adducts support this mechanism; the spectrum for the mono-Acr adduct contained a

product ion at m/z 144.0655, the deduced atomic composition for which ($C_6H_{10}NO_3$) matched

the fragment generated by cleavage between the sulfur atom and the β-carbon of the amino

acid, the same cleavage position as in alliin (Fig. 2B). Similarly, the MS^2 spectra of the di-Acr

Table 1. ^1H NMR (400 MHz) and ^{13}C NMR (500 MHz) chemical shift data of the purified adduct of m/z 272.0950. Deduced structure of the dehydrated product of $(Acr)_2$-alliin adduct and a possible LC-MS/MS fragment ion structure are shown.

NMR data			Structural formula of the dehydrated product of $(Acr)_2$-alliin adduct	Fragment ion (+) of LC-MS/MS
No.	δ_H	δ_C		
1	5.52	124.85		
2	5.94	125.03		
3	3.60, 3.80	54.2		
4	3.27, 3.33	49.97		
5	3.7	63.68		
6	-	174.82		
7	2.87, 3.06	45.9		
8	2.61	26.81		
9	7.18	152.41		
10	-	138.06		
11	9.35	195.6		
12	3.5	45.48		

exact mass 271.08728

m/z 182.0810

312   adduct and its dehydrated product contained product ions at *m/z* 200.0917 (Fig. 3B) and *m/z*

313   182.0811 (Fig. 3C), which correspond to the fragments at the same cleavage position of the

314   deduced compounds, respectively. This formation parallels mechanisms described for

315   histidine-containing dipeptides (Carini et al. 2003), where successive Michael additions are

316   followed by intramolecular condensation (Figure 4).

Figure 4. Possible reactions of alliin (R-NH$_2$) with Acr.

Comparison of the Acr-scavenging ability of S-alk(en)yl cysteine sulfoxides, amino

compounds, and polyphenols Plants in the *Allium* family are rich in alliin-analogous *S*-

alk(en)yl cysteine sulfoxides, such as *S*-propenylcysteine sulfoxide (isoalliin) in onion (*A.*

cepa) and *S*-methylcysteine sulfoxide (methiin) in Oriental garlic (*A. tuberosum*) (Yamazaki,

et al., 2011). Isoalliin and methiin also formed mono-Acr and (Acr)$_2$ adducts and the

dehydration product of the (Acr)$_2$ adduct, as did alliin (Supplementary Fig. S3 and S4). The

Acr-scavenging rates of these *S*-alk(en)yl cysteine sulfoxides were 120–150 μM Acr in 30 min,

when the reaction was started with 1 mM Acr and 1 mM scavenger (Table 2A). These rates

were comparable to, or even higher than, those for carnosine and anserine, Acr-scavenging

dipeptides in animals (Carini, et al., 2003; Spaas, et al., 2021).

As compared with broader variety of amino compounds, these *S*-alk(en)yl cysteine sulfoxides

excelled GABA and most of protein-constituting amino acids such as Met, His, Lys, Arg and

Gly for the Acr-scavenging rate. Such high Acr-scavenging rate for *S*-alk(en)yl cysteine

sulfoxides appears to be attributed to the presence of sulfoxide close to the amino carbon.

Indeed, methionine sulfoxide, in which the sulfoxide is one carbon further away, showed a

significantly faster Acr-scavenging rate than other amino acids lacking a sulfoxide although its

rate was slower than *S*-alk(en)yl cysteine sulfoxides (Table 2A).

We also compared the *S*-alk(en)yl cysteine sulfoxides with polyphenols that can scavenge

Acr. Isoalliin, methiin and alliin outperformed EGCG in scavenging Acr (Table 2A). We note

that assays of polyphenols (resveratrol, hesperetin) were conducted in 10% DMSO with longer

incubation times due to low solubility and slower reaction kinetics (Wang, et al., 2015).

Therefore, direct quantitative comparisons with amino acid sulfoxides should be made

cautiously. To compare alliin with resveratrol and hesperetin, a separate experiment was

performed in 10% DMSO solution and reaction time was set to 5 h (Table 2B). Under these

conditions, alliin scavenged Acr faster than EGCG, resveratrol, and hesperetin. Theophylline,

another type of Acr scavenger (Jiang, et al., 2020b) showed an Acr-scavenging rate comparable

to that for hesperetin and much slower than that for EGCG and alliin (Table 2B).

Table 2 (A) Comparison of Acr-scavenging rate of amino compounds. Acr (1 mM) was

incubated with a scavenger (1 mM) in 50 mM potassium phosphate, pH 7.0, at 30˚C for 30

min. The remaining Acr was determined by HPLC after derivatization with DNPH, as

described in the Materials and Methods section. Acr consumption (concentration in the

reaction mixture) in 30 min is shown. (B) Comparison of Acr-scavenging rate for alliin,

polyphenols, and theophylline. Acr (1 mM) was incubated with a scavenger (1 mM) in 10%

DMSO, 50 mM potassium phosphate, pH 7.0, at 30˚C for 5 h. Acr consumption in 5 h is

shown. The values shown are the average and standard error of three independent runs.

Different letters in the Statistics column represent significantly different values ($P < 0.05$,

Tukey's test).

A	Compound	Acr consumption (µM in 30 min)	Statistics
	Isoalliin	153.8 ± 6.5	a
	Methiin	144.5 ± 14.0	ab
	Alliin	126.8 ± 5.4	bc
	Carnosine	114.3 ± 1.3	cd
	Anserine	99.4 ± 5.5	de
	Methionine sulfoxide	86.0 ± 8.3	e
	Histidine	63.9 ± 6.0	f
	Lysine	59.5 ± 8.9	f
	Phenylalanine	57.5 ± 0.9	f
	EGCG	45.4 ± 5.2	f
	Arginine	44.7 ± 6.3	f
	Histamine	40.1 ± 8.4	fg
	Methionine	22.7 ± 8.7	gh
	GABA	10.6 ± 5.9	h
	β-Alanine	6.5 ± 3.7	h

B	Compound	Acr consumption (µM in 5 h)	Statistics
	Alliin	419.1 ± 3.0	a
	EGCG	282.0 ± 4.6	b
	Resveratrol	31.8 ± 1.5	c
	Hesperetin	18.9 ± 1.0	d
	Theophylline	17.9 ± 3.6	d

RCS scavenging compounds are present in many plant species Because RCS are secondary

toxic products derived from ROS, plants have evolved multiple enzymatic and non-enzymatic

mechanisms to mitigate their harmful effects (Mano et al. 2019a,b). In this study, we

established a method to evaluate the RCS-scavenging ability of plant extracts and demonstrated

that *S*-alk(en)yl cysteine sulfoxides, amino acids characteristic of *Allium* family, are highly

efficient Acr scavengers. Among them, isoalliin, the major sulfoxide in onion, exhibited the

strongest Acr-scavenging activity, surpassing not only its structural analog alliin but also other

well-known plant-derived and animal-derived scavengers. This finding identifies isoalliin as a

representative plant RCS scavenger and underscores the contribution of *Allium* metabolites to

the chemical defense system against carbonyl stress. Isoalliin concentrations in onion bulbs are

reported at 5–20 µmol g^{-1} FW (Yamazaki et al. 2011; Ueda et al. 1991). At these levels,

isoalliin would be comparable to stress-induced Acr accumulation, supporting its role as an in

planta scavenger.

It is noteworthy that the presence of a sulfoxide group in close proximity to the amino

carbon markedly enhances the Michael acceptor reactivity of the amino group, thereby

conferring the high RCS-scavenging capacity observed in S-alk(en)yl cysteine sulfoxides.

Consequently, the RCS-scavenging property of a compound appears to be governed by the

cooperative action of two or more functional groups, rather than by the reactivity of a single

moiety alone. More broadly, our findings suggest that structurally diverse, and as yet

unexplored, plant metabolites may play critical roles in mitigating oxidative damage through

RCS detoxification.

ABBREVIATIONS

Acr, acrolein; DNP-, dinitrophenylhydrazo-; DNPH, 2,4-dinitrophenylhydrazine; FW, fresh

weight; GSH, the reduced form of glutathione; HNE, 4-hydroxy-(E)-2-nonenal; LOOH, lipid

peroxide; RCS, reactive carbonyl species; ROS, reactive oxygen species.

AUTHOR CONTRIBUTION

Conceptualization: J. M. and D.S.; Investigation: A.H., N.T.; Methodology: J.M., C.N., A.H.,

N.T., Y.M., K.M.; Roles/Writing - original draft: A.H., N.T., Writing - review & editing; A.H.,

J.M., Funding acquisition: J.M., D.S.; Supervision: J.M.

FIGURE LEGENDS

Fig 1. Acr-scavenging ability contents of plant materials. Plant extracts (80% ethanol) were

deproteinized, neutralized, and tested for the Acr-scavenging ability as in Materials and

Methods. Average of two runs. The phylogenic tree was constructed using the Angiosperm

Phylogeny Poster (Cole et al. 2019) as a guide.

Fig. 2. LC-MS/MS evidence that alliin is the Acr-scavenging substance in fraction #8 using a

Unizon UK-Amino Column. A: Total ion chromatograms (m/z range 100–1000) of fraction

#8 with 2 mM Acr (red trace) and without it (black). The MS/MS spectrum of the m/z

178.0528 signal at 15.4 min is shown on the right. Inset: expanded chromatogram of the 15.1

min peak. B: Total ion chromatograms (m/z range 100–1000) of 1 mM alliin with 2 mM Acr

(red trace) and without it (black). The MS/MS spectrum of the m/z 178.0532 signal at 15.4

min (arrowhead) is shown on the right. Asterisks show possible Acr reaction products with

the scavenging compound (A) or with alliin (B).

Fig. 3. LC-MS/MS results for alliin-Acr adducts. An authentic alliin preparation (5 mM) was

mixed with various concentrations of Acr, incubated for 1 h, and subjected to LC-MS/MS

analysis. A: Extracted ion chromatograms of the mono-Acr adduct of alliin (m/z 234.0795). B:

Extracted ion chromatograms of the $(Acr)_2$ adduct (m/z 290.1056). C: Extracted ion

chromatograms of the dehydrated products from the di-Acr adduct (m/z 272.0950). The

corresponding parent ion MS/MS spectrum is shown at the bottom of panels A–C. This

formation parallels mechanisms described for histidine-containing dipeptides (Carini et al.

2003), where successive Michael additions are followed by intramolecular condensation.

Figure 4 illustrates this comparison explicitly.

Fig. 4. Possible reactions of alliin with Acr.

ASSOCIATED CONTENTS

Supporting information is available.

Two chromatographic results for the purification of Acr-scavenging substances from garlic

extract (Fig. S1), MS spectrum of the 15.42 min peak of fraction #8 (Fig. S2), LC-MS/MS

results for the reaction products of isoalliin and Acr (Fig. S3), and LC-MS/MS results for the

reaction products of methiin and Acr (Fig. S4).

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ACKNOWLEDGMENTS

The authors would like to express their gratitude to Ryoma Oishi and Suzuka Monden for their

technical assistance and to Prof. Toshihiro Murafuji, Yamaguchi University, for discussion.

FUNDING

This work was supported by the Ministry of Agriculture, Forestry and Fisheries of Japan, by

KAKENHI Grants (nos. 17K19909 and 20H03278) from the Japan Society for the Promotion

of Science (to J. M.), and by Yamaguchi University Project for Formation of the Core Research

Project. This work resulted from the use of research equipment shared in the MEXT Project

for promoting public utilization of advanced research infrastructure (Program for supporting

the construction of core facilities) Grant Number JPMXS0440400022.

Conflict-of-Interest Declaration

The authors declare no conflicts of interest associated with this manuscript.

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During manuscript preparation, the authors used AI-based language tools (DeepL, ChatGPT,

Google Gemini) solely for improving English grammar and readability. All scientific content

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