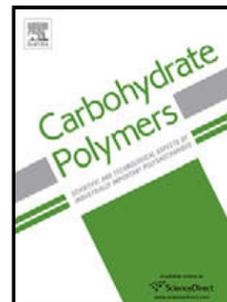


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1 Highlights

- 2 • Polysaccharides (PS) were isolated from alkaline extract of *Armillaria ostoyae*.
- 3 • AkPS1V-1 was a 66.6 kDa glucan and AkPS1V-2 a 15.3 kDa galactoglucan.
- 4 • AkPS1V-2 was composed of 6:1 Glc/Gal and *O*-3-linked Glcp branches.
- 5 • AkPS1V-2 showed higher antioxidant activities than AkPS1V-1.

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10 **Molecular properties and antioxidant activities of polysaccharides isolated from**
11 **alkaline extract of wild *Armillaria ostoyae* mushrooms**

12

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14

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23

24 **Abstract**

25 This study aims to discover novel and bioactive polysaccharides (PS) from wild *Armillaria*
26 *ostoyae*, a honey mushroom species. Two PS designated AkPS1V-1 (66.6 kDa) and
27 AkPS1V-2 (15.3 kDa) were isolated and fractionated by anion ion exchange (IEC) and size
28 exclusion chromatography (SEC) from the alkaline extract of *A. ostoyae* mushrooms.
29 AkPS1V-1 was a glucan composed of solely glucose residues and AkPS1V-2 a
30 heteropolysaccharide composed of glucose and galactose at 6:1 molar ratio. AkPS1V-2
31 exhibited higher antioxidant activities than AkPS1V-1 based on reducing power, radical
32 scavenging and metal chelating assays. The structure of AkPS1V-2 was further analyzed and
33 elucidated as a branched galactoglucan with a backbone composed of
34 (1→6)-β-D-glucopyranosyl, (1→3)-β-D-glucopyranosyl, (1→3)-α-D-galactopyranosyl and
35 (1→3,6)-β-D-glucopyranosyl residues at 3:1:1:1 ratio, and side chain of
36 (1→3)-β-D-glucopyranosyl residue. This is the first report on a pure PS structure and its
37 antioxidant activities from this mushroom species.

38

39 **Keywords:** *Armillaria ostoyae*; Polysaccharides; Extraction; Fractionation; Structure;
40 Antioxidant activity.

41

42 **1. Introduction**

43 Edible fungi or mushrooms are nutritious, and healthy foods and many have notable
44 medicinal properties and bioactivities. Polysaccharides (PS) represent a class of the most
45 abundant biopolymers in edible fungi which can have a wide range of nutritional and
46 medicinal functions such as antitumor, immunomodulatory, prebiotic and antioxidant
47 activities (Stachowiak and Regula, 2012). Extraction is the first important step for
48 acquirement of the PS from mushrooms. Most of the bioactive (non-starch) PS serve as the

49 structural components of fungal cell wall. To make a tough cell wall, these PS form a rigid
50 and complex network. Both the tough cell wall and the rigid PS property create resistance to
51 the extraction of PS from mushrooms. While hot water extraction (HWE) can retain the
52 water-soluble PS, aqueous alkaline extraction is more effective to break the cell wall and to
53 extract the PS from mushrooms (Latgé, 2007). Several of the well-known antitumor PS were
54 extracted by alkaline water such as lentinan from *Lentinus edodes* (Chihara, Hamuro, Maeda,
55 Arai & Fukuoka, 1970) and MD/D fraction from *Grifola frondosa* (Mayell, 2001).

56 The properties and bioactivities of PS depend on the structure characteristics such as
57 monosaccharide composition, glycosidic bond, degree of branching, and molecular weight
58 (MW). The most common structure form of antitumor and immunomodulatory PS from
59 mushrooms is β -(1 \rightarrow 3) glucan with side chains, such as lentinan from *Lentinus edodes* and
60 Schizophyllan from *Schizophyllum commune*, and some linked with protein/peptide as PSP
61 complexes (Ooi & Liu, 2000; Zhang, Cui, Cheung & Wang, 2007). In addition to the
62 well-known antitumor and immunomodulation, antioxidant activities have been widely
63 evaluated in many recent studies on PS from various edible fungi (Kozarski et al., 2012;
64 Lindequist, Niedermayer & Jülich, 2005 Vaz et al., 2011). However, most of the fungal PS
65 tested for antioxidant activities were crude or partially purified PS fractions with complex or
66 unknown chemical composition, and the actual activity of pure PS is uncertain.

67 *Armillaria* fungal species, generally called honey mushrooms for their yellow brown
68 caps and sweet fragrance, belong to the family Tricholomataceae (Pegler, 2000; Muszynska,
69 Sulkowska-Ziaja, Wolkowska, & Ekiert, 2011). This species grows symbiotically with
70 *Gastrodia elata* (Tin Ma) plant which is a famous Chinese herbal medicine (Cha & Igarashi,
71 1995). Some *Armillaria* species are edible, and consumed around the world, such as *A. mellea*
72 and *A. ostoyae* in Europe and China, *A. matsutake* S. in Japan and *A. ponderosa* in North
73 America. *Armillaria* mushrooms have significant nutritional and medicinal functions.
74 Extract of *A. mellea* and *G. elata* has been formulated into herbal drug tablets called “Tian Ma

75 Mi Huan Jun Pian” in China to treat various diseases such as headache, insomnia,
76 neurasthenia and infectious diseases (Gao, Li, Zhao & Wang, 2009; Tang & Eisenbrand,
77 1992). As the major bioactive constituents of *Armillaria*, PS have shown antitumor,
78 immunodulating and antidiabetes effects (Kiho, Shiose, Nagai & Ukai, 1992; Lung & Chang,
79 2013; Vaz et al., 2011; Wu et al., 2012).

80 *A. ostoyae* is a popular edible mushroom in northeastern China and is widely
81 distributed in the forests. However, there is no literature report on the molecular structure and
82 antioxidant activity of PS from *A. ostoyae*. In this study, we applied a two-step extraction
83 protocol, first by HWE to remove proteins and water soluble constituents, and next by
84 alkaline extraction of wild *A. ostoyae* mushrooms collected from the Lesser Khingan Range
85 forest in northeastern China. The crude PS isolated by ethanol precipitation were further
86 purified and fractionated through a series of steps for further determination of molecular
87 properties and antioxidant activities.

88

89 **2. Materials and methods**

90 *2.1. Mushroom materials*

91 Wild *A. ostoyae* mushrooms were collected from the Lesser Khingan Range forest in
92 the Wuying region in China (Wuying Forestry Bureau) (altitude 320 m, coordinates 48°04' of
93 Northern latitude and 129°15' of East longitude) in September 2009. The mushroom species
94 was identified by comparing their morphological traits with reliable reference (Liu, 2004),
95 and further confirmed by comparing the DNA sequence with the GenBank (National Center
96 for Biotechnology Information website [<http://www.ncbi.nlm.nih.gov>]). The mushrooms were
97 air dried, enclosed within plastic bags, and stored at 25°C before use.

98

99 *2.2. Extraction and isolation of PS*

100 The mushrooms were dried completely in an oven at 50 °C to constant weight, and

101 ground into powder with an electric mill. The mushroom powder (100 g) was first defatted
102 with petroleum ether (PE) and then ethanol (EtOH) for 6 h each. The solid residue was then
103 subject to hot water extraction (HWE) at 90°C (~2 L distilled water) for the water soluble
104 constituents. The residue collected after filtration was subject to alkaline extraction with 0.5
105 M NaOH and 0.05 M NaBH₄ in water (~2 L) at 4°C for 6 h for three times. The alkaline
106 extract was neutralized to pH 7 by acetic acid, and then concentrated by vacuum evaporation
107 below 45°C. The concentrated extract was subject to sequential ethanol precipitation in three
108 steps, at 0.3:1, 1:1 and 5:1 EtOH (95%) volume ratio. The liquid mixture was kept at 4 °C for
109 overnight in each precipitation step. The precipitate was collected by centrifugation and
110 freeze-dried, yielding the crude PS, AkPS0.3V, AkPS1V and AkPS5V.

111

112 2.3. Purification of AkPS1V

113 The crude PS precipitated in the second step with 1:1 EtOH volume ratio, AkPS1V, was
114 deproteinized by repeated treatment with Sevag reagent (1:4 butanol to chloroform) until no
115 precipitate formed, and then decolorized with 10% H₂O₂ at pH 8.5 and room temperature for
116 5 h. The AkPS1V solution was then dialyzed against distilled water through a 3500 Da MW
117 cutoff membrane for 5 days and then lyophilized. The partially purified AkPS1V was
118 fractionated by ion exchange chromatography (IEC) as follows. The AkPS1V was
119 redissolved in 20 mM Tris-HCl (pH 7.4) and then loaded to 2.6 × 27 cm DEAE cellulose-52
120 IEC column (Sigma, St. Louis, MO, USA) which had been equilibrated with Tris-HCl buffer
121 solution (20 mM, pH 7.4). The column was eluted sequentially with Tris-HCl (20 mM, pH
122 7.4) containing 0, 0.1, 0.3, 0.5 or 1 M NaCl at a flow rate of 1.5 mL/min. The eluate was
123 collected with a fractional collector at 4 mL per tube. The carbohydrate content was
124 monitored by anthrone test and the protein content monitored spectrophotometrically at 280
125 nm. The PS fraction eluted by the buffer from IEC was collected and further purified by size

126 exclusion chromatography (SEC) on a 2.6×60 cm Superdex G-75 column (Sigma). The SEC
127 column was loaded with 50 mg of PS sample and eluted with 0.3 M $(\text{NH}_3)_2\text{CO}_3$ at 0.3
128 mL/min. The selection of $(\text{NH}_3)_2\text{CO}_3$ as the mobile phase for SEC was according to literature
129 (Siddiqui & Wood, 1971; Powell, Ahmed, Yates & Turnbull, 2010) and the specific
130 conditions were set based on our preliminary trials. Two fractions abundant in sugar were
131 collected, dialyzed, and freeze dried, yielding AkPS1V-1 and AkPS1V-2.

132

133 2.4. Analysis of AkPS1V-1 and AkPS1V-2

134 2.4.1. Intrinsic viscosity and molecular weight distribution

135 The intrinsic viscosity, $[\eta]$, was determined by Huggins and Kraemer equations,

$$136 \quad \eta_{sp}/c = [\eta] + k'[\eta]^2c \quad (1)$$

$$137 \quad (\ln\eta_r)/c = [\eta] - (1/2-k'')[\eta]^2c \quad (2)$$

138 where η_{sp}/c is reduced specific viscosity, $(\ln\eta_r)/c$ inherent viscosity, and k' is a constant
139 depending on the molecular properties, solvent and experimental conditions. The viscosity of
140 CPS solution in water was measured at 30°C with an Ubbelohde capillary viscometer (Huang,
141 Siu, Wang, Cheung & Wu, 2013).

142 MW distribution of PS fractions was analyzed by high-pressure gel permeation
143 chromatography (HPGPC) with two columns in series, Ultrahydrogel 250 and Ultrahydrogel
144 2000 (both $7.8 \text{ mm} \times 300 \text{ mm}$ dimensions from Waters Co., Milford, MA, USA), with a
145 Waters 1515 isocratic HPLC pump and a Waters 2414 refractive index detector, as described
146 by Huang et al. (2013). Distilled water was used as the mobile phase at 0.6 mL/min and 50°C.
147 PS samples were predissolved in distilled water at 5 mg/mL and centrifuged at 18,000 rpm
148 for 25 min before injection. Dextran MW standards ranging from 1.0 to 670 kDa (Sigma)
149 were used for calibration and the peak MW was computed with the Breeze V3.3 software.

150

151 2.4.2. FT-IR and NMR spectroscopy

152 Infrared (IR) spectrometry of AkPS1V-1 and AkPS1V-2 was performed in the 4000–500
153 cm^{-1} region on an Avatar 360 FTIR spectrometer (Thermo Nicolet, Cambridge, UK). Samples
154 were pressed into tablets with KBr and subjected to 64 scans at 4 cm^{-1} resolution in reference
155 to air to obtain an average spectrum in the Spectrum 6.1 software.

156 NMR spectroscopy of AkPS1V-2 including ^1H NMR, ^{13}C NMR and HMBC was
157 performed on a Bruker AVANCE III 600 spectrometer at 25°C . The PS sample (5 mg) was
158 lyophilized in deuterium twice and then dissolved in $500 \mu\text{L}$ 99.8% D_2O before analysis.

159

160 2.4.3. Monosaccharide composition

161 Monosaccharide composition of PS fractions was analyzed by HPLC after acid
162 hydrolysis and 1-phenyl-3-methyl-5-pyrazolone (PMP) reaction as reported previously (Siu,
163 Chen, & Wu, 2014). In brief, 5 mg of sample was hydrolyzed with 2 M trifluoroacetic acid
164 (TFA) (2 mL) at 110°C for 4 h. The hydrolysate was then dried under nitrogen in a hot water
165 bath and re-dissolved in 2 mL water. The hydrolysate solution ($450 \mu\text{L}$) was mixed with 450
166 μL of 0.5 M 1-phenyl-3-methyl-5-pyrazolone (PMP) solution in methanol, and $450 \mu\text{L}$ of 0.3
167 M NaOH solution and then reacted at 70°C for 30 min. The reaction was stopped by
168 neutralizing with $450 \mu\text{L}$ of 0.3 M HCl, and the product was partitioned with chloroform
169 three times. The aqueous layer was collected and filtered through a $0.45 \mu\text{M}$ membrane, and
170 applied to HPLC. The HPLC was performed with an Agilent ZORBAX ECLIPSE XDB-C18
171 column (150 mm x 4.6 mm) on an Agilent 1100 instrument at 25°C with potassium phosphate
172 buffered saline (0.05 M, pH 6.9) containing 15% (solvent A) and 40% acetonitrile (solvent B)
173 as mobile phases, and UV detection at 250 nm. Monosaccharide standards for the
174 identification and quantification of the corresponding peaks were from Sigma.

175

176 2.4.4. Methylation analysis

177 AkPS1V-2 was subjected to methylation, acid hydrolysis, reduction and acetylation to

178 give partially methylated alditol acetates (PMMAAs). Methylation was performed according to
179 documented method (Ciucanu and Kerek, 1984) with minor modifications. In brief, dry
180 AkPS1V-2 (5 mg) was predissolved in 2.5 mL anhydrous dimethyl sulfoxide (DMSO) with
181 constant stirring for 3 h. Anhydrous sodium hydroxide (30 mg) was added to the AkPS1V-2
182 solution in nitrogen atmosphere with stirring for 30 min. Under nitrogen protection, methyl
183 iodide (0.8 mL) was slowly added to the solution in an ice bath and stirred in dark at room
184 temperature for 1 h. The reaction was stopped by adding 2.5 mL distilled water and the
185 excess amount of methyl iodide was removed by vacuum evaporation at 40°C. The partially
186 methylated sample was extracted with dichloromethane. The dichloromethane solution was
187 washed with deionized water three times to remove impurities. The partially methylated
188 AkPS1V-2 was then evaporated to dryness under vacuum in a rotatory evaporator at room
189 temperature. The methylation process was repeated three times for completion.

190 The partially methylated AkPS1V-2 was further hydrolyzed with 2 M TFA (1 mL) in a
191 sealed tube at 110°C for 6 h, and excess TFA was removed with a stream of nitrogen in a
192 boiling water bath. The dried hydrolysate was redissolved in 1 mL ammonia saturated water
193 and reduced with excess NaBH₄ at room temperature for 12 h. Excess NaBH₄ was reacted
194 with acetic acid (till no bubbles appearing) and the borate acid formed was removed by
195 co-distillation with methanol. The dried residue was acetylated with 1 mL acetic anhydride in
196 a sealed tube at 110°C for 2 h to form partially methylated alditol acetate (PMAA). The
197 PMMA was evaporated to dryness under vacuum, and redissolved in chloroform, and washed
198 three times with water. The products were analyzed with GC-MS using an Agilent 6890N GC
199 and 5975 VL MSD through a fused silica capillary column (30 x 0.25mm ID, Agilent
200 HP-5MS). The column temperature was fixed at 100°C for 3 min, then increased to 250°C at
201 3°C/min and fixed at 250°C for 10 min. The injector and the detector were fixed at 280°C and
202 250°C, respectively.

203

204 2.5. Antioxidant activity assays

205 The antioxidant activity of PS fractions was determined by three chemical assays,
206 Trolox equivalent antioxidant capacity (TEAC), ferric reducing ability of plasma (FRAP),
207 and ferrous ion Fe^{2+} chelating as reported in detail previously (Siu et al., 2014). In all assays,
208 the PS samples were predissolved in water into a series of dilution. For the TEAC assay in
209 brief, $\text{ABTS}^{\bullet+}$ radicals were generated from 2,2'-azinobis(3-ethylbenzothiazoline-6-sulfonic
210 acid) (ABTS) oxidation by potassium persulfate ($\text{K}_2\text{S}_2\text{O}_8$). The $\text{ABTS}^{\bullet+}$ solution (500 μl) was
211 added into various concentrations of PS sample solution in water to attain an initial
212 absorbance of 0.70 ± 0.02 at 734 nm. The TEAC activity of sample was expressed in μmol
213 Trolox/g sample. For the FRAP assay, PS sample solution (120 μl) was mixed with 900 μl of
214 freshly prepared FRAP reagent solution, and incubated at room temperature in dark for 2 h,
215 followed by measurement of the absorbance at 593 nm using ferrous sulfate (FeSO_4) as a
216 reference. FRAP activity was expressed in $\mu\text{mol FeSO}_4/\text{g}$ sample. For the Fe^{2+} chelating assay,
217 PS sample solution (1 ml) was mixed with 20 μl of 2 mM FeCl_2 for 1 min, followed by the
218 addition of 40 μl of 5 mM ferrozine. The mixture was incubated at room temperature for 10
219 min, followed by measurement of absorbance at 562 nm. The chelating activity was
220 expressed in μmol Trolox/g sample.

221

222 2.6. Statistical analysis

223 All experiments were performed in triplicates and the results were expressed as mean \pm
224 standard deviation (SD). Statistical significance of the antioxidant tests was determined by a
225 one way analysis of variance (ANOVA) followed by Student's t-test. Difference was
226 considered to be statistically significant at $p < 0.05$.

227

228 3. Results and discussion

229 3.1. Yields and properties of crude PS from alkaline extract

230 Table 1 shows the yields, properties and antioxidant activities of the three crude PS
 231 fractions isolated from the alkaline mushroom extract by sequential EtOH precipitation with
 232 0.3, 1 and 5 volume ratio of EtOH to the extract liquid. The highest yield was achieved at 0.3
 233 EtOH volume ratio, and the yields were much lower in the later steps of precipitation,
 234 suggesting that the concentration of higher MW PS in the water extract was much higher.
 235 EtOH causes the precipitation of PS in an aqueous solution due to its high miscibility with
 236 water to compete for the water molecules bound to the PS surface. With increasing EtOH
 237 concentration in the PS solution, PS become unstable and form aggregate, and then
 238 precipitate. The crude PS with a higher MW is precipitated at a lower EtOH concentration. As
 239 predicted, the intrinsic viscosity (correlated to the average MW) of PS was highest at the
 240 lowest EtOH and vice versa. All crude PS fractions isolated from the alkaline extract were
 241 composed mainly of carbohydrate and protein plus a small portion of phenolic compounds.
 242 The crude PS fraction attained at 5 volume ratio of EtOH also had the highest protein and
 243 phenolic contents as well as the highest antioxidant activities.

244

245 **Table 1.** Yields, chemical contents and antioxidant activities of crude PS fractions isolated
 246 from alkaline extracts of *A. ostoyae* mushrooms by differential ethanol precipitation with 0.3,
 247 1 and 5 ethanol volume ratios to the extract liquid.

EtOH ratio	Yield (wt%)	Intrinsic viscosity (dL/g)	Total content (wt%)			Activity *	
			Sugar	Protein	Phenolics	TEAC	FRAP
0.3	3.30	0.25±0.01	45.8±2.3	34.7±1.9	1.37±0.1	39.9±3.9	14.4±1.3
1	1.36	0.20±0.01	53.3±2.6	10.7±0.1	1.51±0.1	38.1±2.1	26.7±1.9
5	0.35	0.03±0.00	29.1±1.4	43.5±0.7	2.86±0.3	115±8.7	53.8±2.7

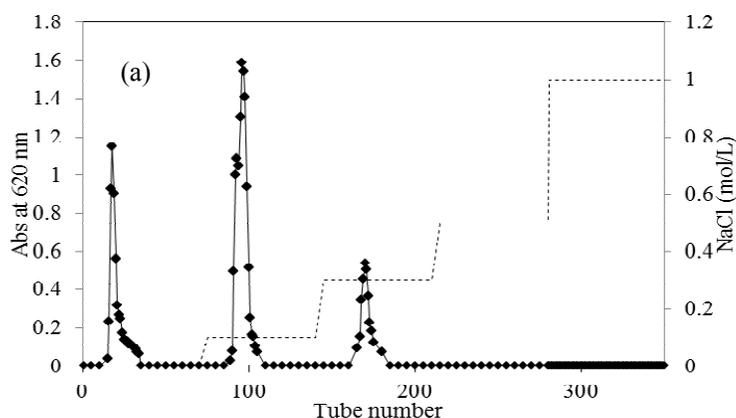
248 *TEAC in μM Trolox/g, FRAP in μM Fe^{2+} /g, derived from the calibration curves generated
 249 by Trolox and ferrous sulphate, respectively.

250

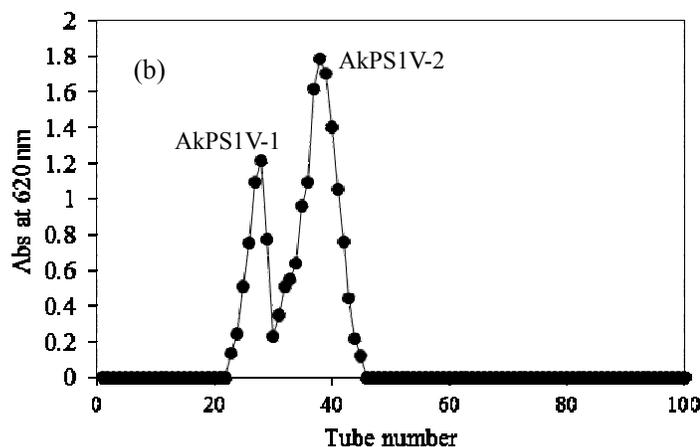
251 *3.2. MW profiles of purified PS fractions*

252 Since AkPS0.3V was barely soluble in water and AkPS5V had a very low yield,
 253 AkPS1V, which also had the highest total sugar content, was collected for further
 254 fractionation (by IEC and SEC) and structural analysis. On the IEC elution profile of
 255 AkPS1V (Fig. 1a), the first peak eluted out with buffer solution was composed of protein-free
 256 PS, while the two later peaks eluted with 0.1 and 0.3 M NaCl in the buffer solution had
 257 absorbance at 280 nm for protein, and were probably PSPs (supplemental data Fig. 2). The
 258 first and second peaks were major fractions of AkPS1V accounting for 38% and 43% of the
 259 total mass, respectively. The protein-free PS fraction eluted out from SEC column exhibited
 260 two peaks (Fig. 1b), which were collected as AkPS1V-1 (tubes 23-29) and AkPS1V-2 (tubes
 261 33-45), accounting for 37% and 63% of the total mass, respectively. AkPS1V-1 and
 262 AkPS1V-2 both exhibited a sharp, symmetric peak on HPGPC, indicating their MW
 263 homogeneity (supplemental data Fig. 3), and their average MWs were calibrated to 66.5 and
 264 15.3 kDa, respectively. Acid hydrolysis of AkPS1V-1 resulted in glucose residues only while
 265 that of AkPS1V-2 contained glucose and galactose at 6:1 molar ratio according to HPLC
 266 analysis (supplemental data Fig. 4).

267



268



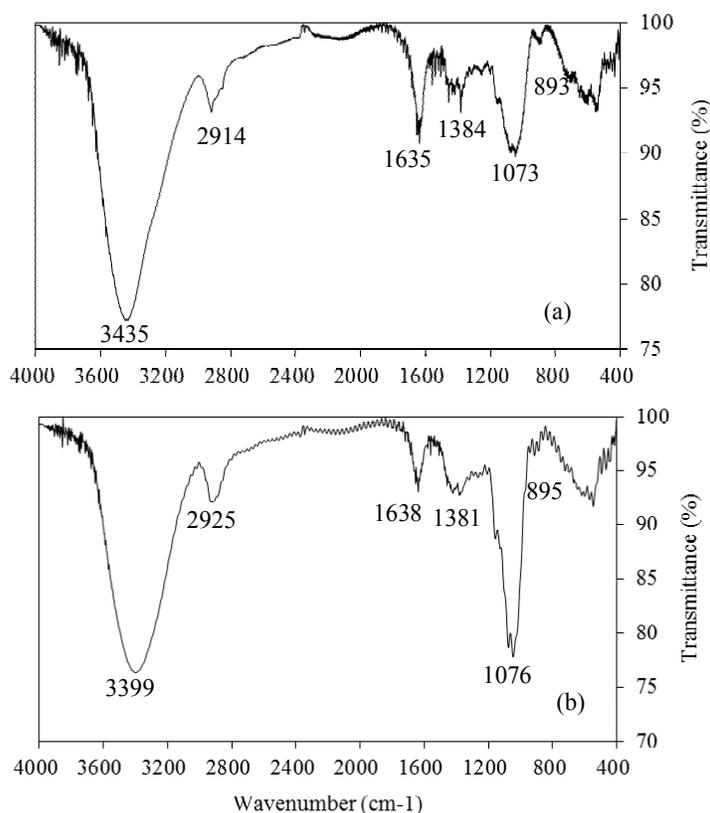
269

270 **Fig. 1.** Chromatographic profiles of AkPS1V fractions: (a) AkPS1V on a DEAE-cellulose 52
 271 IEC column (eluted with different concentration of NaCl solution at 1.5 mL/min); (b) Neutral
 272 AkPS1V from (a) eluted out of the Superdex 75 SEC column with 0.3 M $(\text{NH}_3)_2\text{CO}_3$.
 273 Absorbance at 620 nm represents total carbohydrate content (relative) determined by
 274 anthrone test.

275

276 3.2. FT- IR spectral characteristics of AkPS1V-1 and AkPS1V-2

277 The FT-IR spectra of AkPS1V-1 (Fig. 2a) and AkPS1V-2 (Fig. 2b) were characteristic
 278 of PS structure. The broad intense peak at around 3400 cm^{-1} is attributed to the $-\text{OH}$ group
 279 and the peak at around 1380 cm^{-1} to the $-\text{OH}$ bending vibration. The peak at around 2920
 280 cm^{-1} is assigned to the weak C-H stretching vibration and that at round 1635 cm^{-1} to the ring
 281 stretching of glucose. The peak at around 1075 cm^{-1} is attributed to the presence of
 282 pyranoside. The absence of absorption peak at around 1730 cm^{-1} confirms the absence of
 283 uronic acid.



284

285 **Fig. 2.** FT-IR spectra of (a) AkPS1V-1 and (b) AkPS1V-2.

286 Table 2 shows the fragments of AkPS1V-2 from methylation analysis including
 287 2,3,4,6-Tetra-O-Me-Glcp, 2,4,6-Tri-O-Me-Glcp/Galp, 2,3,4-Tri-O-Me-Glcp and
 288 2,4-Di-O-Me-Glcp in a relative molar ratio of 1:2:3:1. This set of results suggests that
 289 AkPS1V-2 was composed of (1→3,6), (1→6) and (1→) glucopyranosyl and (1→3) linked
 290 galactopyranosyl/glucoopyranosyl residues.

291 **Table 2.** GC-MS result of partially methylated alditol acetates of AkPS1V-2.

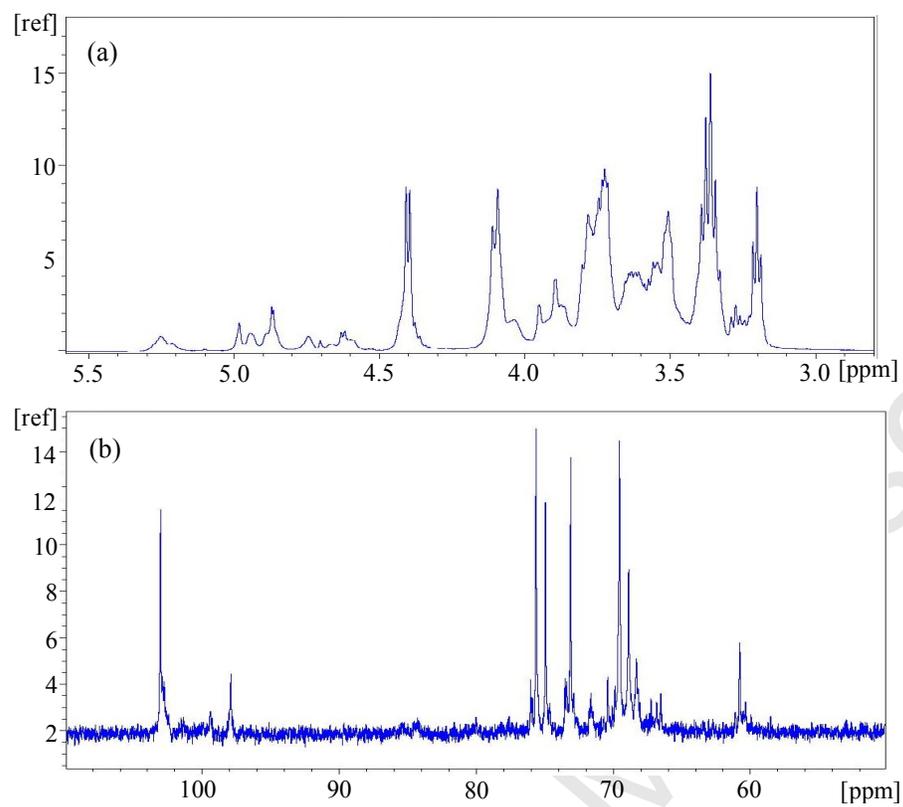
Methylated sugar	Mass Fragment (m/z)	Molar ratio	Linkage type
2,3,4,6-Tetra-O-Me-Glcp	59,71,87,101,117,129,145,161,205	1	1→
2,4,6-Tri-O-Me-Glcp/ 2,4,6-Tri-O-Me-Galp	58,71,87,101,117,129,161,233	2	1→3
2,3,4-Tri-O-Me-Glcp	58,71,87,101,117,129,161,189,233	3	1→6
2,4-Di-O-Me-Glcp	58,74,87,101,117,129,139,159,173,189,233	1	1→3,6

292 The structural characteristics of AkPS1V-2 were further deduced from the NMR spectra
293 (Fig. 3). On the ^1H NMR spectrum (Fig. 3a), the three overlapped peaks in the anomeric
294 region (δ 4.41 ppm) are attributed to β -anomeric protons, and another peak at δ 4.9 ppm to
295 α -anomeric proton. The chemical shifts from δ 3.2-4.1 ppm are assigned to protons of H-2 to
296 H-6. The three β -configuration pyranose units and one α -configuration pyranose unit were
297 further confirmed by the three anomeric carbon signals around δ 103 ppm on the ^{13}C NMR
298 spectrum (Fig. 3b), which are ascribed to (1 \rightarrow 3,6), (1 \rightarrow 6) and (1 \rightarrow 3)-D-glucopyranosyl, and
299 one anomeric carbon signal in δ 98 ppm to (1 \rightarrow 3)-D-galactopyranosyl. The relevant sugar
300 residues were confirmed by labelling the C-1 to C-6 in ^{13}C NMR spectrum according to
301 reference data (Table 3). The structural characteristics derived from NMR corroborate those
302 from GC-MS.

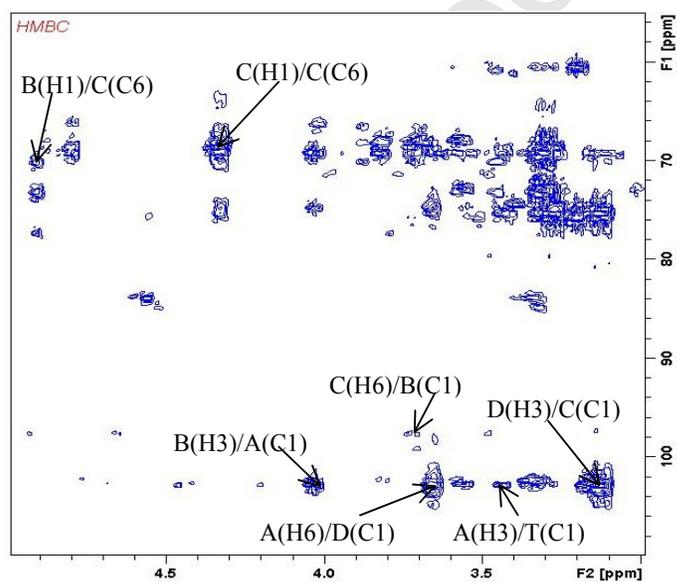
303

304 3.3. Linkage and structural characteristics of AkPS1V-2

305 Based on the ^1H - ^{13}C HMBC spectrum (Fig. 4), the linkage sites and the sequence
306 among residues were established (Table 3). A cross peak was observed between C-1 (δ 103
307 ppm) of residue A and H-3 (δ 3.66 ppm) of residue B [A(C1)/B(H3)], suggesting that C-1 of
308 residue A was linked to H-3 of residue B. Similarly, the cross peaks at δ 97.9/3.66 ppm
309 [B(C1)/C(H6)], δ 102.8/3.13 ppm [C(C6)/C(H1)], δ 103/3.42 ppm [C(C1)/D(H3)] and δ
310 102.9/4.02 ppm [D(C1)/A(H6)] suggest that the C-1 of residue B was linked to H-6 of
311 residue C, C-1 of residue C to H-6 of another residue C, C-1 of residue C to H-1 of residue D,
312 and C-1 of residue D to H-6 of residue A.



313

314 **Fig. 3.** (a) ^1H -NMR spectrum and (b) ^{13}C -NMR spectrum of AkPS1V-2.324 **Fig. 4.** HMBC spectrum of AkPS1V-2.

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327 **Table 3.** Assignment of ^1H NMR and ^{13}C NMR chemical shifts of AkPS1V-2.

Sugar residue	Chemical shifts (ppm)					
	H1/C1	H2/C2	H3/C3	H4/C4	H5/C5	H6/C6
(A): $\rightarrow 3,6$ - β -D-Glcp(1 \rightarrow	4.41/ 102.8	3.22/ 73.4	3.42/ 84.2	3.34/ 69.7	3.51/ 74.6	3.65, 4.09/ 70.1
(B): $\rightarrow 3$ - α -D-Galp(1 \rightarrow	4.41/ 97.9	3.94/ 70.4	4.03/ 80.0	4.1/ 71.6	4.1/ 73.5	3.6, 3.6/ 61.9
(C): $\rightarrow 6$ - β -D-Glcp(1 \rightarrow	4.41/ 103.0	3.20/ 73.1	3.38/ 75.6	3.36/ 69.5	3.50/ 74.9	3.72, 4.09/ 68.9
(D): $\rightarrow 3$ - β -D-Glcp(1 \rightarrow	4.9/ 102.9	3.25/ 73.5	3.17/ 85.3	3.21/ 69.9	3.24/ 76.0	3.33, 3.58/ 61.08

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329

330 Based on all above analytical results, the following structural unit of AkPS1V-2 is
 331 established,

332

 β -D-Glcp

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 $\{6\}\text{-}\beta\text{-D-Glcp-(1}\rightarrow 3\text{)-}\alpha\text{-D-Galp-(1}\rightarrow [6\text{-}\beta\text{-D-Glcp-(1]}_3\rightarrow 3\text{)-}\beta\text{-D-Glcp-(1}\rightarrow \}_n$

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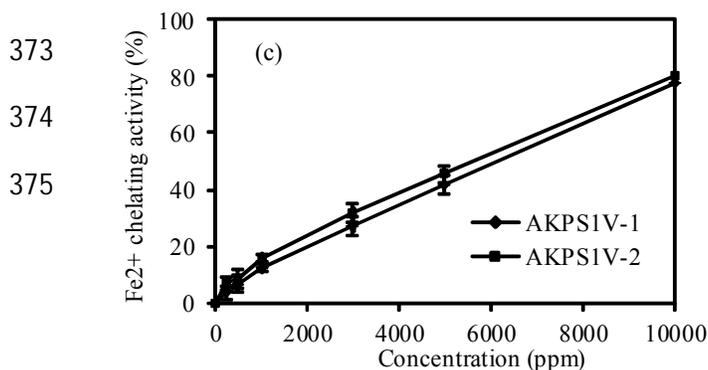
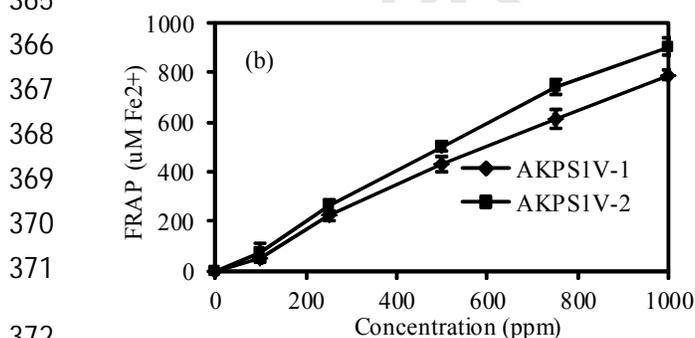
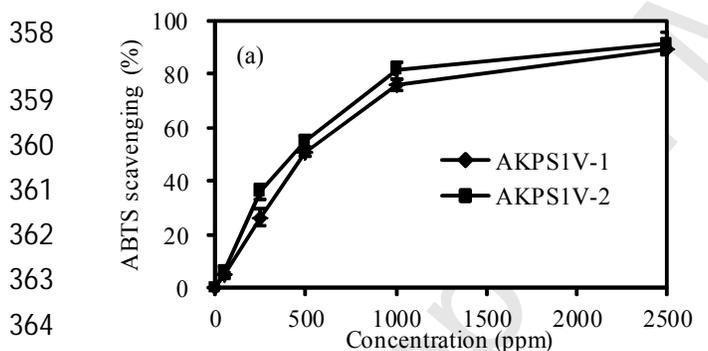
345

346

Various polysaccharides with various molecular structures of have been isolated from *Armillaria* species, such as an α -(1 \rightarrow 3) glucan isolated from *A. mellea* fruiting bodies (Sánchez , Garcia & Novaes-Ledieu, 1993) and an α -(1 \rightarrow 6) glucan from *A. tabescens* mycelia (Luo, Xu, Yu, Yang & Zheng, 2008). Some glucans from *Armillaria* were in the form of PSP complexes, such as a glucan with β -(1 \rightarrow 3) and β -(1 \rightarrow 6) linkages and a glucan with α -(1 \rightarrow 3) and α -(1 \rightarrow 4) linkages from *A. mellea* fruiting bodies (Amar, Delaumèny, & Vilkas, 1976; Sánchez et al., 1993). In addition, various heteropolysaccharides such as xylomannan, heterogalactan have been isolated from *A. mellea* (Bouveng et al., 1967; Fraser & Lindberg, 1967; Sun, Liang, Zhang, Tong & Liu, 2009). Up to now, however, there is no literature report on a PS molecular structure from the *A. ostoyae* species.

347 3.4. Antioxidant activities of AkPS1V-1 and AkPS1V-2

348 Fig. 5 shows the antioxidant activities of AkPS1V-1 and AkPS1V-2 measured by (a)
 349 TEAC, (b) FRAP and (c) ferrous ion chelating assays, respectively, all in a dose-dependent
 350 manner. AkPS1V-2 showed a slightly higher activity than AkPS1V-1 in all three assays (Fig.
 351 5 & supplemental data Table 1). As both PS had the similar chemical composition with
 352 glucose as the major constituent (>86%), the higher antioxidant activity of AkPS1V-2 (15.5
 353 kDa) could be partially attributed to its lower MW than AkPS1V-1 (66.6 kDa). In comparison
 354 of the data in Table 1 and Supplemental data Table 1, the antioxidant activities of AkPS1V-1
 355 and AkPS1V-2 were only significantly different from those of the crude PS, AkPS1V, from
 356 which these two were fractionated. This implies that the antioxidant activity of PS was not
 357 enhanced with the purification process and increase in the chemical purity of PS fractions.



376 **Fig. 5.** Antioxidant activities of AkPS1V-1 and AkPS1V-2 measured by (a) TEAC, (b) FRAP,
377 and (c) ferrous ion chelating assays (error bars for SD, $n = 3$).

378

379 Although rhamnose has been shown the most significant correlation with the
380 antioxidant activity of PS among the monosaccharides (Lo, Chang, Chiu, Tsay & Jen, 2011),
381 glucans as the major component of crude PS extracted from several medicinal mushrooms
382 have also shown significant metal chelating and reducing power (Kozarski et al., 2012).
383 Some purified glucans have also shown antioxidant activities such as the two glucans GLPL1
384 and GLPL2 from *G. lucidum*, both containing (1→3), (1→4) and (1→6) glucopyranosyl
385 residues (Liu, Wang, Pang, Yao & Gao, 2010). The MW of PS is another factor affecting their
386 bioactivities. In our present study, AkPS1V-2 with a lower MW (15.3kDa) showed higher
387 radical scavenging, reducing and metal chelating abilities than AkPS1V-1 with a higher MW
388 (66.6 kDa). The increasing antioxidant activity with MW reduction of PS has also been
389 demonstrated with lower PS fractions derived from degradation of microbial PS with various
390 methods such as acid hydrolysis (Yan et al., 2009), microwave radiation (Sun, Wang, Shi &
391 Ma, 2009), and ultrasonication (Zhou, Yu, Zhang, He & Ma, 2012). Although it is quite
392 uncertain about the active sites or functional groups responsible for the antioxidant activities
393 of polysaccharides, the hydroxyl group has been regarded as the most possible group
394 contributing to the antioxidant action by donating hydrogen atoms to stabilize the radicals
395 and to terminate the radical chain reaction (Hu, Zhang, & Kitts, 2000). It has been suggested
396 that, at an equal mass basis, PS with a lower MW may have more reductive hydroxyl
397 terminals to react with the radical species and tend to have a higher antioxidant activity (Yan
398 et al., 2009). However, we should not assume that MW and antioxidant activity follow a
399 simple and proportional relationship. Although the MW difference between AkPS1V-2 and
400 AkPS1V-1 was nearly four times, the differences in their antioxidant activities were very
401 small (supplemental data Table 1). As stated early in this report, the bioactivities of PS can be

402 affected by several structure characteristics such as monosaccharide composition, glycosidic
403 bond, degree of branching in addition to MW.

404 PS including intracellular PS and exopolysaccharides (EPS) from another *Armillaria*
405 species, *A. mellea*, have also shown antioxidant activities such as radical scavenging,
406 reducing power, metal chelating and protection against lipid peroxidation and DNA damage
407 (Gao & Wang, 2012; Lung & Yu, 2013; Vaz et al., 2011). However, all these antioxidative PS
408 were in crude form isolated from hot-water extract by ethanol precipitation without further
409 purification. Such crude PS often contained significant amounts of proteins and low-MW
410 pigments and are not able to show the actual activities of pure PS (Kozarski et al., 2012; Siu
411 et al., 2014).

412

413 **4. Conclusions**

414 Two pure PS with homogenous MW distributions, AkPS1V-1 (66.6 kDa) and
415 AkPS1V-2 (15.3 kDa), have been isolated from the alkaline extract of wild *A. ostoyae*
416 mushrooms through a series of steps. AkPS1V-1 was composed of solely glucose residues
417 and recognized as a glucan, and AkPS1V-2 was composed of glucose and galactose at 6:1
418 molar ratio. AkPS1V-2 exhibited a more significant antioxidant capacity due probably to its
419 lower MW than AkPS1V-1. The molecule structure of AkPS1V-2 has been determined as a
420 branched galactoglucan. This is a novel PS from this mushroom species. Further activity tests
421 in animal models should be performed of the pure PS fractions for more reliable evaluation of
422 their potential as natural antioxidants for human health.

423

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427

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