

## Development of a Rapid HPLC-UV Method for Analysis of Menaquinone-7 in Soy Nutraceutical

Rishipal S, Alka P, Mojeer H and Bibhu Prasad P\*

Microbial and Pharmaceutical Biotechnology Laboratory, Centre for Advanced Research in Pharmaceutical Sciences, India

\*Corresponding author: Bibhu Prasad P, Assistant Professor (Pharmaceutical Biotechnology), Microbial and Pharmaceutical Biotechnology Laboratory, Centre for Advanced Research in Pharmaceutical Science, Faculty of Pharmacy, Jamia Hamdard, New Delhi 110062, India, Tel: +919990335013; E-mail: [bibhu\\_panda31@rediffmail.com](mailto:bibhu_panda31@rediffmail.com)

Received date: October 28, 2016; Accepted date: December 21, 2016; Published date: December 26, 2016

Copyright: © 2016 Rishipal S, et al. This is an open-access article distributed under the terms of the Creative Commons Attribution License, which permits unrestricted use, distribution, and reproduction in any medium, provided the original author and source are credited.

### Abstract

Among all fermented foods, fermented soybeans (soy nutraceutical) were found wide applications as nutraceutical due to nutritional benefit. The vitamin K<sub>2</sub>, menaquinone-7 (MK-7) is commonly used for preventing osteoporosis and is an important secondary metabolite of soy nutraceutical. A consistent and improved high-performance liquid chromatography (HPLC) method for determination of MK-7 in fermented soybean is developed. The analysis was achieved on Lichrospher-100, RP-C<sub>18</sub> (5 μm) column with a dimension 125 mm × 4.0 mm, with detection at 248 nm using a gradient mobile phase mixture of water and methanol (1:1 v/v) acidified to pH 3.0 by orthophosphoric acid and acetonitrile with a flow rate of 1.2 mL min<sup>-1</sup>. Under these conditions, the analysis of MK-7 was achieved in less than 4 min. The retention time was found to be 2.38 min. The calibration curve for MK-7 was linear in the range of 2.5-20 μg mL<sup>-1</sup> with R<sup>2</sup>=0.9997. The proposed method was successfully employed for quantification of the MK-7 present in soy nutraceutical.

**Keywords:** Menaquinone-7; Vitamin K<sub>2</sub>; Fermented soybean; HPLC-UV; *Bacillus subtilis*

### Introduction

Menaquinone-7 (MK-7) is a vitamin K-2 analogue and plays an important role in the carboxylation of γ-glutamate residues of the osteocalcin [1-4]. The γ-carboxylated osteocalcin promotes the mineralisation of bone in osteoblasts in bone metabolism, thereby help in the prevention of osteoporosis [5,6]. High dietary MK-7 intake reduces coronary calcification and prevents cardiovascular disease [7]. The important source for MK-7 includes fermented soybeans like natto and found both in animal products and in the intestine [8,9]. There are reports on the biosynthesis of MK-7 from vitamin K<sub>1</sub> by microorganisms [10]. Due to anti-osteoporosis activity, MK-7 incorporated into the multivitamin formulation and along with calcium and vitamin D. Therefore, analysis of MK 7 is required and urgently needed.

The chromatographic analysis of MK-7 will play an important role in establishing the quality of MK-7 containing fermented food, pharmaceuticals and its metabolism/biosynthesis. The objective of this study was to develop and validate a rapid HPLC-UV method and to investigate the concentration of the MK-7 present in nutraceutical produced under solid-state fermentation of soybean by *Bacillus subtilis* fermented soybeans by a newly developed high-performance liquid chromatography-UV method.

### Materials and Methods

#### Materials and microorganism

The culture of *Bacillus subtilis* NCIM 2708 was obtained from National Collection of Industrial Microorganisms, National Chemical

Laboratory, Pune, Maharashtra, India. It was maintained on slants of the nutrient agar mediums at 4°C and sub cultured at every 30 days interval. All the chemicals and solvents used in the research procured from Merck, Mumbai, India. Microbiological media procured from Hi-Media, Mumbai, India. Soybean variety SL-525 and DS-9814, collected from the Pulse Laboratory of Indian Agricultural Research Institute, New Delhi, India. The reference compound MK-7 obtained from Medley Pharmaceuticals, India.

#### Preparation of seed culture

Microbial suspension of *Bacillus subtilis* NCIM 2708 was prepared from actively growing slants in distilled sterile water. Microbial suspension was inoculated into the seed culture medium (1% v/v) containing soybean powder 6% (soybean variety, SL-525), sodium chloride 0.5% and distilled water adjusted to pH 7.0 with 0.1 N HCl or 0.1 N NaOH [11] and incubated at 37°C for 24 h in a shaker incubator at 180 rpm.

#### Soy nutraceutical production

Soybean based nutraceutical was prepared by the solid-state fermentation of soybean seeds by *Bacillus subtilis* NCIM 2708. Soybean seeds (variety DS-9814) were prepared for the fermentative production of MK-7 by successive procedures of washing, soaking, boiling and dehulling respectively. The prepared soybean seeds were sterilised and seed culture of *B. subtilis* NCIM 2708 was added at a concentration of 1 mL g<sup>-1</sup>. Fermented in a humidity incubator at 37°C and 75% relative humidity for 24 h.

After solid-state fermentation, the fermented soybean seeds are kept at 4°C for 7 days in order to achieve the ageing process [12]. Aged fermented soybeans were autoclaved and extraction of MK-7 was carried out with different solvents.

### Extraction of MK-7 from fermented soybeans

Fermented soybean seeds DS-9814 (5 g) were triturated by the mortar-pestle. To the fermented soybean DS-9814, 15 mL of different non-polar and medium polar extracting solvents i.e., propan-2-ol & n-hexane (1:2 v/v), toluene, acetonitrile and ethanol were added and were mixed by vigorous shaking for 10 min. The mixture was centrifuged at 3000 rpm for 5 min and the organic layer was separated and concentrated up to 1 mL. Samples obtained were filtered through 0.45  $\mu\text{m}$  membrane filter and were analysed by HPLC for quantification of MK-7.

### Preparation of standard MK-7

Different concentrations ((2.5, 5.0, 10, 20)  $\mu\text{g mL}^{-1}$ ) of standard MK-7 were prepared in a solvent mixture of water & acetonitrile (2:8 v/v). Standard solutions were filtered through a 0.45  $\mu\text{m}$  membrane filter and were analysed by the HPLC to prepare the standard plot of MK-7.

Events Number	Time	Solvent	%
1	0.01	Acetonitrile	80
2	3.50	Acetonitrile	80
3	4.50	Acetonitrile	100
4	6.50	Acetonitrile	100
5	10.00	Acetonitrile	80

Table 1: The gradient time programme for chromatographic condition I.

### Chromatographic condition II

Methanol (A) and Acetonitrile (B) (1:1 v/v) with a flow rate of 1 mL  $\text{min}^{-1}$  under isocratic condition was used as mobile phase with absorbance at 254 nm.

### Chromatographic condition III

Methanol (A) and water (B) (95:5 v/v) with a flow rate of 1 mL  $\text{min}^{-1}$  under the isocratic mode of elution with detection of MK-7 at 254 nm.

## Results and Discussions

### Chromatographic analysis of standard MK-7

The standard MK-7 concentration of 10  $\mu\text{g mL}^{-1}$  eluted with different chromatographically conditions shows different  $R_t$  and percentage elution pattern (Figures 1a-1c). Under chromatographic conditions, I the  $R_t$  was found to be the lowest i.e., 2.3 min with 99% elution. Under the chromatographically condition, II the  $R_t$  was found to be the highest i.e., 4.8 min with 68% elution. Under the chromatographically condition, III the  $R_t$  was found to be 3.4 min with 90% elution. From results, it shows that gradient mode of elution resulted enhanced MK-7 elution than an isocratic mode of elution.

### Chromatographic condition and analysis of MK-7

The extracted and standard MK-7 were analysed by quaternary HPLC system (Shimadzu Japan). The system software was class-VP equipped with Lichrospher-100, RP-C<sub>18</sub> column with 5  $\mu\text{m}$  sizes and a dimension of 125 mm  $\times$  4.0 mm. The column temperature was kept at 25°C. Elution of MK-7 was optimised by using different mobile phase with different flow rate under isocratic and gradient mode conditions. Detection of MK-7 was carried out by UV detector. Peaks were analysed by using software Class VP (Shimadzu, Japan). Some of the close chromatographic conditions under which the MK-7 was detected are presented below.

### Chromatographic condition I

A mixture of water and methanol (1:1 v/v) acidified to pH 3.0 by orthophosphoric acid (A) and acetonitrile (B) with a flow rate of 1.2 mL  $\text{min}^{-1}$  under gradient mode was used as mobile phase. The absorbance of MK-7 was detected at 248 nm with a gradient elution (Table 1).

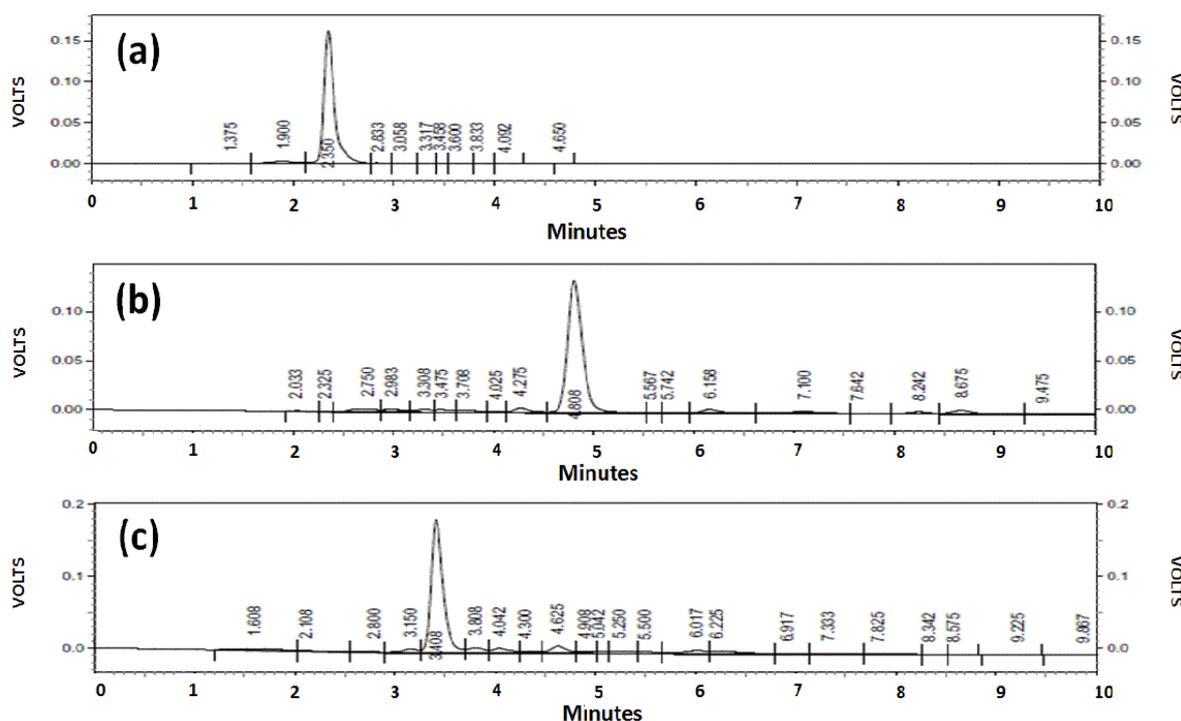
Further, under gradient mode, the elution time was decreased considerably in comparison to the isocratic mode. Out of chromatographically condition, I and III, condition I was better than condition III for analysis of MK-7.

### Linearity of analysis

Different dilution of MK-7 ((2.5, 5, 10, 20)  $\mu\text{g mL}^{-1}$ ) was prepared and analysed by the chromatographic condition, I. The solutions were injected in triplicate, and the regression equation was found  $Y (\text{MK } 7) = 118202 \times + 22026$  ( $R^2 = 0.9997$ ) by plotting the peak area (Y) versus the MK-7 concentration (X) expressed in  $\mu\text{g mL}^{-1}$ . The coefficient ( $R^2$ ) obtained for the regression line demonstrates the excellent relationship between peak area and the concentration of MK-7. The chromatograms were represented in Figure 2.

### Precision of analysis of HPL chromatogram method

The precision of the chromatographic analysis of MK-7 was observed in the form of percent relative standard deviation (% RSD) and was estimated by measuring the repeatability of intra-day analysis on five replicate of the MK-7 solution at the highest concentration. The RSD value for peak area and retention time ( $R_t$ , min) was found to be 0.16 and 0.14 respectively.



**Figure 1:** The chromatograms of MK-7 ( $10 \mu\text{g mL}^{-1}$ ) eluted under chromatographic conditions I (a), chromatographic conditions II (b) and chromatographic conditions III (c)

### Limits of detection and quantitation of MK-7 analysis

The Limit of Detection (LOD) and Limit of Quantitation (LOQ) of MK-7 analysis were determined by the calibration plot method [13]. LOD and LOQ were calculated by use of the equations:

$$\text{LOD} = C_{\text{lod}} \times R_{\text{vr}}/S_1$$

&

$$\text{LOQ} = C_{\text{loq}} \times R_{\text{vr}}/S_1$$

Where  $C_{\text{lod}}$  and  $C_{\text{loq}}$  are the coefficients for LOD and LOQ,  $R_{\text{vr}}$  is the residual variance of the regression, and  $S_1$  is the slope. Calculations were performed by using values of  $C_{\text{lod}}$  and  $C_{\text{loq}}$  of 3.3 and 10. LOD and LOQ of MK-7 were found to be  $0.49 \mu\text{g mL}^{-1}$  and  $1.499 \mu\text{g mL}^{-1}$  respectively.

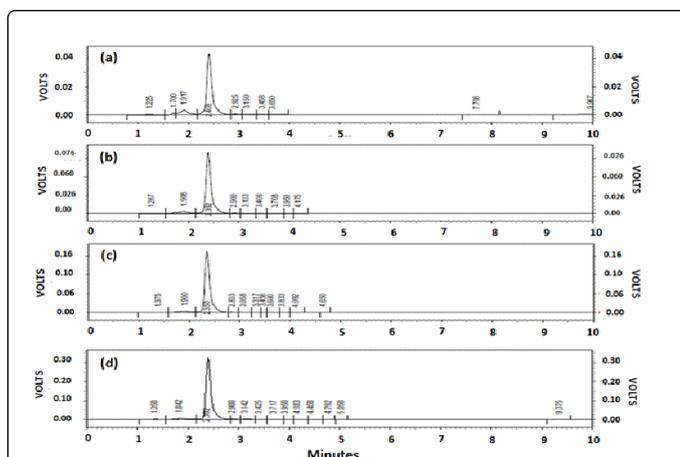
### Accuracy and specificity of the HPL chromatogram analysis

Accuracy and specificity of the chromatographic method was tested on fermented soybean seeds containing MK-7. The analysis was carried out with and without co-injection of MK-7. The MK-7 extraction from nutraceutical was carried out by successive extraction through propan-2-ol and n-hexane (1:2 v/v), toluene, acetonitrile and ethanol separately. Propan-2-ol and n-hexane extract found to be having maximum,  $8.28 \mu\text{g}$  of MK-7 per gram while acetonitrile extract found to contain  $3.24 \mu\text{g}$  of MK-7 per gram of soy nutraceutical. However, MK-7 was undetected toluene and ethanol extract [8].

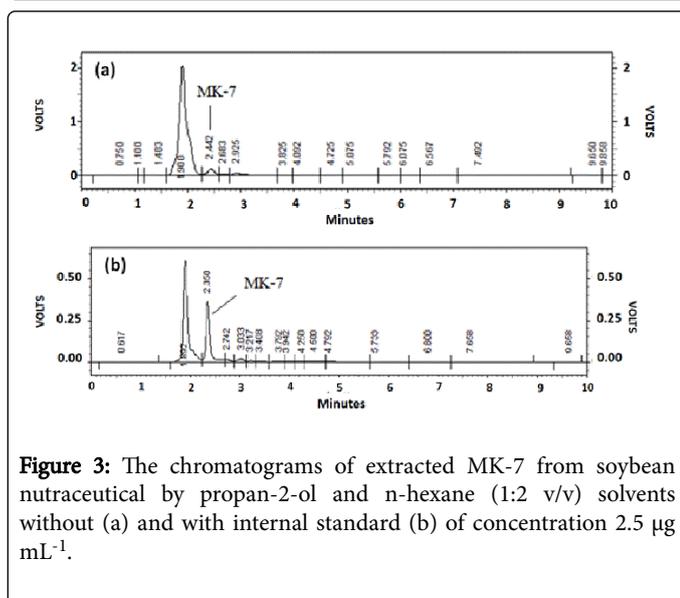
The retention time for MK-7, extracted from fermented soybean seeds was increased to 2.44 min from 2.39 min. The accuracy &

specificity of the analysis and extraction procedure was carried out by adding internal standard of MK-7 ( $2.5 \mu\text{g mL}^{-1}$ ) to one gram of fermented soybeans and extracted with propan-2-ol and n-hexane (1:2 v/v) shows  $R_t$  at 2.35 min and concentration was found to be  $11.77 \mu\text{g g}^{-1}$  with 89.32 % elution. The chromatograms of extracted MK-7 from soybean nutraceutical with and without internal standard were shown in Figure 3. In a study determination of MK-7 by HPLC was obtained by using mobile phase with a mixture of methanol and ethanol 95:5 (v/v).

The fluorescence detector was used for the analysis of MK-7 with a flow rate of  $1 \text{ mL min}^{-1}$  and the retention time was 3.0 min [14]. In the present study of the analysis of MK-7 through HPLC by gradient elution program, the mobile phase was a mixture of water (pH adjusted to 3.0 with orthophosphoric acid) and methanol (1:1 v/v) and acetonitrile in a ratio of 2:8 (v/v) with a flow rate of  $1.2 \text{ mL min}^{-1}$  by using UV detector at a  $\lambda_{\text{max}}$  of 248 nm. The benefit of this modification was that total retention time of MK-7 was decreased from 3 min to a retention time of 2.3 min and analysed by UV detector, which is comparatively cheaper and widely used than a fluorescence detector.



**Figure 2:** The chromatograms of MK-7 of concentration  $2.5 \mu\text{g mL}^{-1}$  (a),  $5 \mu\text{g mL}^{-1}$  (b),  $10 \mu\text{g mL}^{-1}$  (c) and  $20 \mu\text{g mL}^{-1}$  (d) eluted under chromatographic conditions I.



**Figure 3:** The chromatograms of extracted MK-7 from soybean nutraceutical by propan-2-ol and n-hexane (1:2 v/v) solvents without (a) and with internal standard (b) of concentration  $2.5 \mu\text{g mL}^{-1}$ .

## Conclusion

The newly developed gradient HPLC-UV method for analysis MK-7 in soybean nutraceutical is specific, accurate, rapid and precise. The HPLC of MK-7 achieved by UV detector under the gradient mode of elution. The peak area and MK-7 concentration show excellent correlation. Further, the highest amount of MK-7 was extracted with using a solvent mixture of propan-2-ol and n-hexane (1:2 v/v) from

fermented soybean. The developed method can be useful for extracting and analysing the MK-7 present in fermented soybean seeds and multivitamin formulation.

## Acknowledgement

The Authors acknowledge the Department of science and technology (DST), Government of India for providing fellowship to the research scholar, Ms. Alka Puri.

## References

1. Yamaguchi M, Sugimoto E, Hachiya S (2001) Stimulatory effect of menaquinone-7 (vitamin K2) on osteoblastic bone formation in vitro. *Mol Cell Biochem* 223: 131-137.
2. Yamaguchi M, Taguchi H, Gao YH, Igarashi A, Tsukamoto Y (1999) Effect of vitamin K2 (menaquinone-7) in fermented soybean (natto) on bone loss in ovariectomized rats. *J Bone Miner Metab* 1: 23-29.
3. Yamaguchi M, Uchiyama S, Tsukamoto Y (2013) Inhibitory effect of menaquinone-7 (vitamin K2) on the bone-resorbing factors-induced bone resorption in elderly female rat femoral tissues in vitro. *Mol Cell Biochem* 245: 115-120.
4. Tsukamoto Y, Kasai M, Kakuda H (2001) Construction of a *Bacillus subtilis* (natto) with high productivity of vitamin K2 (menaquinone-7) by analog resistance. *Biosci Biotechnol Biochem* 65: 2007-2015.
5. Schurgers J, Cranenburg E, Vermeer C (2008) Matrix Gla-protein: the calcification inhibitor in need of vitamin K. *Thromb Haemost* 4: 593-603.
6. Atkins G, Welldon K, Wijenayaka A, Bonewald L, Findlay D (2009) Vitamin K promotes mineralization, osteoblast-to-osteocyte transition, and an anticatabolic phenotype by  $\gamma$ -carboxylation-dependent and-independent mechanisms. *Am J Physiol Cell Physiol* 6: C1358-C1367.
7. Beulens J, Bots M, Atsma F, Bartelink M, Prokop M, et al. (2009) High dietary menaquinone intake is associated with reduced coronary calcification. *Atherosclerosis* 2: 489-493.
8. Sato T, Yamada Y, Ohtani Y, Mitsui N, Murasawa H, et al. (2001) Production of menaquinone (vitamin K 2)-7 by *Bacillus subtilis*. *J Biosci Bioeng* 1: 16-20.
9. Sato Y, Honda Y, Kaji M, Asoh T, Hosokawa K, et al. (2002) Amelioration of osteoporosis by menatetrenone in elderly female Parkinson's disease patients with vitamin D deficiency. *Bone* 1: 114-118.
10. Shearer M, Newman P (2008) Metabolism and cell biology of vitamin K. *Thromb Haemost* 4: 530-547.
11. Hu H, Yao S, Mei L, Zhu Z, Hur B (2000) Partial purification of nattokinase from *Bacillus subtilis* by expanded bed adsorption. *Biotechnol Lett* 17: 1383-1387.
12. Chung H (1999) Volatile Components in Fermented Soybean (Glycine max) Curds. *J Agric Food Chem* 47: 2690-2696.
13. Shabir G (2010) Development and validation of a stability-indicating LC method for the determination of domperidone, sorbic acid, and propylparaben in pharmaceutical formulations. *J Liq Chromatogr Relat Technol* 20:1802-1813.
14. Kamao M, Suhara Y, Tsugawa N, Uwano M, Yamaguchi N, et al. (2007) Vitamin K content of foods and dietary vitamin K intake in Japanese young women. *J Nutr Sci Vitaminol* 6: 464-470.