

# 1 Enzymatic Conversion of Oleuropein to 2 Hydroxytyrosol Using Immobilized $\beta$ -Glucosidase on 3 Porous Carbon Cuboids

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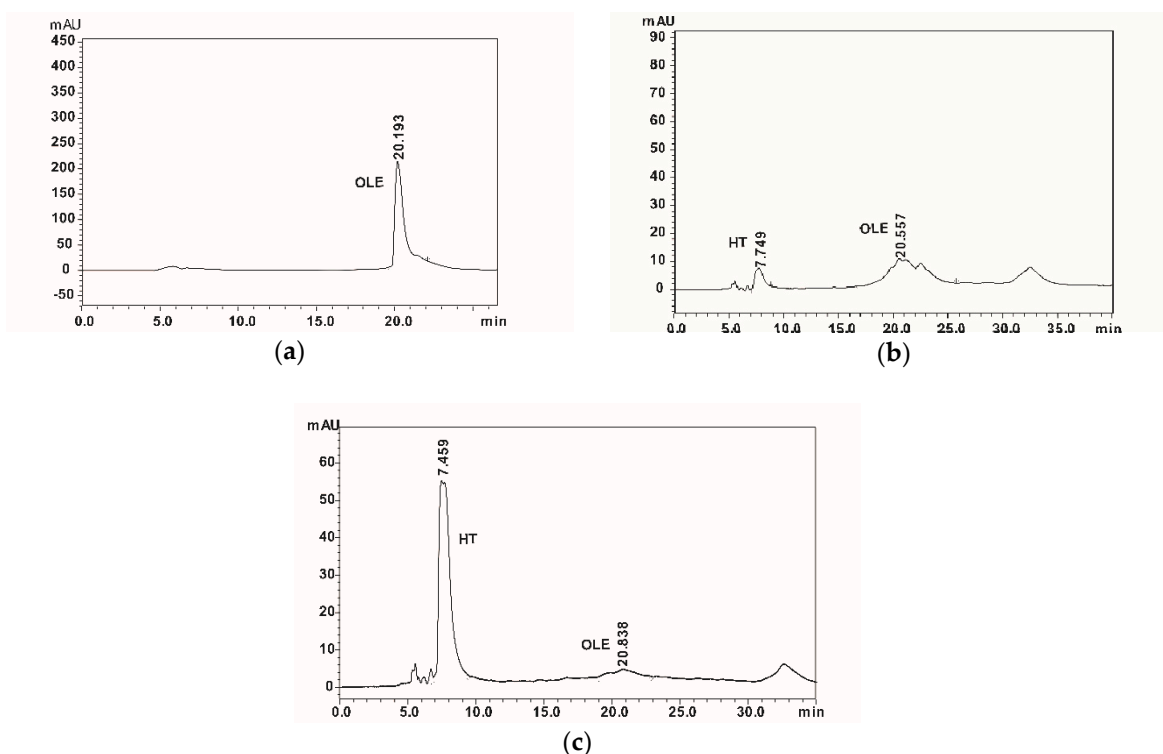
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## 15 1. HPLC analysis of OLE and HT during the conversion

16 Figure S1 illustrates the HPLC spectra of the different steps of the chemoenzymatic conversion  
17 of OLE to HT. The chromatogram of OLE before the conversion is depicted in Figure S1a. After the  
18 enzymatic hydrolysis of OLE from immobilized  $\beta$ -glucosidase for 24 h, the peak of OLE (20.19 min)  
19 is significantly reduced, while a number of wide peaks in the range of 20–23 min are observed  
20 (Figure S1b). These peaks could represent the intermediate products from OLE degradation[1]. A  
21 small peak of HT is also emerged at 7.7 min at this step. When the reaction mixture is incubated at 60  
22 °C, pH 7 for 2 h, as Figure S1c shows (step 2) the peak of HT is significantly increased indicating the  
23 successful conversion of OLE to HT.  
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25

26 **Figure S1.** HPLC chromatography of (a) OLE, (b) conversion of OLE step 1 and (c) conversion of OLE step  
27 2, at 280 nm.  
28

## 29            2. LC–MS analysis of the conversion of OLE to HT

### 30            2.1. Instrumentation

31 All LC-MS<sup>n</sup> experiments were performed on a quadrupole ion trap mass analyzer (Agilent Technologies, model  
32 MSD trap SL) retrofitted to a 1100 binary HPLC system equipped with a degasser, an autosampler, a diode  
33 array detector and an electrospray ionization source (Agilent Technologies, Karlsruhe, Germany). All hardware  
34 components were controlled by Agilent Chemstation Software.

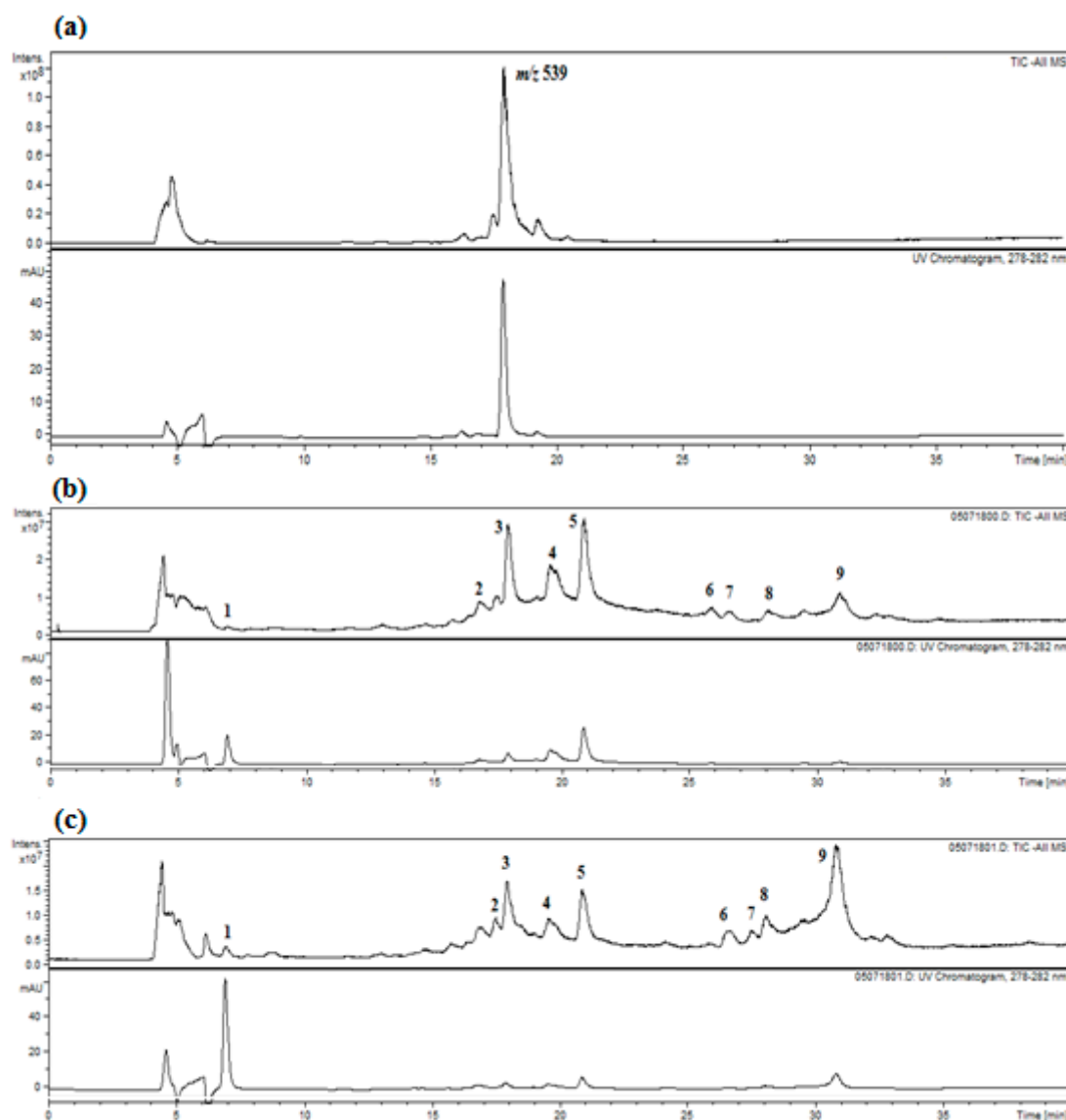
### 35            2.2. Analysis

36 A 10 µl aliquot was filtered (0.45 µm) and injected into the LC–MS instrument. Separation was achieved on a 15  
37 cm x 4.6 mm i.d., 5 µm Zorbax Eclipse XDB-C18 analytical column (Agilent, USA), at a flow rate of 0.3 mL min<sup>-1</sup>  
38 for oleuropein, using as solvent A (water/acetic acid, 99.9: 0.1 v/v) and solvent B (acetonitrile). The gradient  
39 used for the analysis was: 0–30 min, 80-50% A; 30–35 min 50% A; 35–40 min 50–80% A. The UV/vis spectra  
40 were recorded in the range of 200–550 nm and chromatograms were acquired at 254 and 280 nm.

41 Precursor ions scanning of chemoenzymatic conversion of OLE to HT was monitored between m/z 50–m/z  
42 1.000 in negative polarity. The ionization source conditions were as follows: capillary voltage, 3.5 kV; drying  
43 gas temperature, 350 °C; nitrogen flow and pressure, 11 L min<sup>-1</sup> and 50 psi, respectively. Maximum  
44 accumulation time of ion trap and the number of MS repetitions to obtain the MS average spectra were set at 30  
45 and 3 ms, respectively.

### 46            2.3. Results of LC-MS analysis of the conversion of OLE

47 The chemoenzymatic conversion of OLE to HT was clarified with LC-MS experiments. The total ion  
48 chromatogram and the UV chromatogram at 280 nm of the conversion of OLE in each step is illustrated in  
49 Figure S2. Oleuropein is detected before the bioconversion at 17.4 min and corresponds to m/z 539 (Figure S2a).  
50 After the enzymatic hydrolysis of OLE from immobilized β-glucosidase for 24 h, the peak of OLE is significantly  
51 reduced while a number of peaks, peak 2 and peaks 4-9 are observed that correspond to m/z 377 and according  
52 to bibliography belong to different types of OLE-aglycones (Figure S1b)[2]. These data proves the successful  
53 hydrolysis of glucosidic bond of OLE from the immobilized β-glucosidase. A minor peak of HT is also detected  
54 at 6.9 min at this step, corresponding to m/z 123. After the incubation of the reaction mixture at 60 °C, pH 7 for 2  
55 h (step 2) there is an increase of HT peak and a decrease of OLE-alglycones peaks indicating the formation of HT  
56 during the step 2 of the conversion.



57 **Figure S2.** (a) Total ion chromatogram (up) and UV chromatogram (down) at 280 nm of OLE ( $m/z$   
 58 539) before the conversion; (b) Total ion chromatogram (up) and UV chromatogram (down) at 280  
 59 nm of the reaction mixture of the enzymatic conversion of OLE, step 1; (c) Total ion chromatogram  
 60 (up) and UV chromatogram (down) at 280 nm of the reaction mixture of the conversion of OLE step  
 61 2. See Table S1 for peak identification.

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**Table S1.** Peak assignments of reaction mixture of conversion of OLE

P.	Rt (min)	[M-H] <sup>-</sup> ( $m/z$ ) (%)	Compounds
1	6.9	123(100), 153(45)	HT
2	17.4	377(100), 713(56), 737(50), 307(35), 275(27), 349(22)	OLE-aglycon
3	17.9	539(100), 377(10)	OLE
4	19.5	377(100), 307(35), 275(28)	OLE-aglycon
5	20.9	377(100), 307(36), 275(29)	OLE-aglycon
6	26.6	377(100), 307(30), 275(25)	OLE-aglycon
7	27.5	377(100), 307(29), 275(23)	OLE-aglycon
8	28.0	377(100), 307(35), 275(25)	OLE-aglycon
9	30.8	377(100), 307(29), 275(21)	OLE-aglycon

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65 **References**

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