1	Phenolic composition and in vitro antiproliferative
2	activity of <i>Borago</i> spp. seed extracts on HT-29 cancer
3	cells Running title: Phenolics from <i>Borago</i> species
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17 18 19 20 21	This is the accepted version of the following article: Food Bioscience 42 ( <b>2021</b> ) 101043, which has been published in final form at [https://doi.org/10.1016/j.fbio.2021.101043]. This article may be used for non-commercial purposes in accordance with the ELSEVIER Policy

#### 22 Abstract:

Borage oil contains  $\gamma$ -linolenic acid (GLA, 18:3*n*-6), and significant amounts of tocopherols, 23 sterols and squalene. However, data on phenolics are absent for most *Borago* species, while such 24 25 compounds are relevant for improving human health. In this work, seeds of all endemic-wild Borago species and wild and farmed B. officinalis were surveyed for phenolic compound 26 composition and in vitro antiproliferative activities. Phenolic analyses were conducted by HPLC-27 DAD and LC-MS, and antitumor actions were checked by the MTT assay. Besides a flavonol 28 (kaemferol), 13 phenolic acids were identified and quantified. Among B. officinalis samples, the 29 highest amounts of total phenolics and rosmarinic acid were found in the warmest and 30 southernmost localities. Rosmarinic acid ranged from 12.21 (B. officinalis 'Alba' B<sub>2</sub>) to 105.06 31 mg/100 g seed (B. longifolia). Ferulic acid was also found in all Borago species, ranging from 32 1.38 in wild *B. officinalis* to 55.98 mg/100 g seed in *B. longifolia*. The MTT assay showed dose-33 and time-dependent inhibitory effects of *Borago* extracts on HT29 cancer cells, with GI<sub>50</sub> values 34 within the 250-300 µg/mL range after 72 h of cell exposure to seeds extracts. Due to the 35 occurrence of some compounds lacking antiproliferative activity in the crude phenolic extract, as 36 evidenced by <sup>1</sup>H NMR spectrum, the antiproliferative activity of the phenolics-containing 37 extracts was lower than that obtained due to pure phenolics. This work constitutes the first 38 approach to evaluate the phenolic composition of all *Borago* species and provides arguments for 39 using endemic-wild Borago taxa by the pharmaceutical, cosmetic and food industries. 40

41 Keywords: *Borago* species; phenolic compounds; rosmarinic acid; LC-mass spectrometry;
42 HPLC-DAD; HT29 cells

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#### 44 Abbreviations:

<sup>1</sup>H NMR: proton Nuclear Magnetic Resonance; AIF: all-ions fragmentation; ARA: arachidonic
acid, 20:4*n*-6; DAD: diode array detector; DGLA: dihommo-gamma linolenic acid, 20:3*n*-6;

- DMSO: dimethylsulfoxide; ESI: electrospray ionization; FA: fatty acid; GLA: γ-linolenic acid,
  18:3*n*-6; GI<sub>50</sub>: dose of extract/compound that inhibits the growth of cells by 50%; HCD: higher
  collisional dissociation; LC-MS: LC-mass spectrometry; LOD: limit of detection; LOQ: limit of
  quantification; PA: phenolic acid; PUFA: polyunsaturated FA; ROS: reactive oxygen species;
  MTT: 3-(4,5-dimethylthiazol-2-yl)-2,5-diphenyltetrazolium bromide.

53

#### 1. Introduction

Epidemiological studies have shown that the intake of fruits and vegetables is correlated with a 54 reduced risk of chronic diseases (Boeing et al., 2012), while recent works highlight the 55 56 significant link between phenolics-containing foods and their antioxidant properties (Shahidi and Ambigaipalan, 2015). Phenolics have constrictive action on capillaries and can reduce the 57 damage caused by pro-oxidant processes, thus they are useful for the prevention and treatment of 58 reactive oxygen species (ROS)-induced diseases, such as cancer, diabetes immune dysfunctions, 59 Parkinson's and Alzheimer's, multiple sclerosis, and inflammatory lung disorders (Mao et al., 60 2017; Tanase et al., 2019). Nowadays, there is a growing demand of natural plant extracts with 61 antioxidant activity because of the increased report on carcinogenic effects of some synthetic 62 antioxidants, which are currently used as food additives, cosmetics and in pharmaceutical 63 formulations (Ivanov et al., 2014). In addition to their antioxidant capacity, plant phenolics act as 64 cytotoxic anti-cancer agents by promoting apoptosis and reducing angiogenesis, growth and 65 differentiation of tumours. For instance, the anticarcinogenic activity of common borage (Borago 66 officinalis L.) leaves has been related to their phenolic composition (Lozano-Baena et al., 2016). 67

*B. officinalis* is the only species of this genus with traditional applications. It is native to the eastern Mediterranean region and is cultivated in various areas of Europe, Great Britain, and North America. The leaves and flowers are used in salads, and in Europe the leaves are cooked as a vegetable. It has several ethnobotanical applications in the abovementioned areas where it is indigenous and in other areas, where it has been introduced (Ramezani et al., 2020). In EEUU, the seeds, leaves and flowers of *B. officinalis* are ingested to stimulate the ovaries (Ososki et al., 2002), and in India are used for skin rashes (Khanday et al., 2017).

In addition to *B. officinalis*, the genus *Borago* L. includes 4 endemic species: *B. longifolia* Poir.
(Algerian-Tunisian endemic species), *B. trabutii* Maire (native to Morocco and Algeria), *B. pygmaea* (DC.) Chater & Greuter (native to Corse, Sardegna, and Capraia), and *B. morisiana*

Bigazzi & Ricceri) (native to Sardegna and S. Pietro Islands) (Selvi et al., 2006; Mansion et al.,
2009).

B. officinalis is widespread, growing in the wild or cultivated for seeds production, which are a 80 81 good source of  $\gamma$ -linolenic acid (GLA, 18:3*n*-6), a bioactive polyunsaturated fatty acid (PUFA). GLA has several healthy benefits; in the body is metabolized to dihomo- $\gamma$ -linolenic acid (DGLA, 82 20:3n-6) and further to arachidonic acid (ARA, 20:4n-6), which in turn acts as eicosanoids 83 precursors. All endemic-wild Borago species are remarkable GLA-producers, and their seeds 84 contain significant amounts of tocopherols, sterols, and squalene (Guil-Guerrero et al., 2017; 85 Fabrikov et al., 2019); however, knowledge on phenolic compounds of Borago species is 86 restricted to B. officinalis. The seeds of B. officinalis contain high amounts of phenolic 87 compounds (2.45-10.98 mg GAE/g) (Mhamdi et al., 2010). Among these, highlight gallic, 88 chlorogenic, rosmarinic, syringic, synergic, synaptic, p-coumaric and trans-cinnamic acids 89 (Mhamdi et al., 2010; Nogala-Kalucka et al., 2010; Zadernowski et al., 2002). 90

There is a gap of knowledge on the phenolic compounds of the seeds of endemic-wild *Borago* species as well as on the bioactive properties of such seeds, while these can become new GLArich oils to be used as functional foods (Guil-Guerrero et al., 2017; Guil-Guerrero et al., 2018). . The present study was conducted to investigate the phenolic compounds profiles of endemic *Borago* species and *B. officinalis* of diverse origin and their *in vitro* antiproliferative activity against human colon cancer cells.

#### 98 2. Materials and Methods

#### 99 2.1 Plant material and chemicals

Borago seeds were collected from their natural habitats in the wild, other seeds were obtained 100 101 from cultures at the University of Almería (Spain) or taken from several botanical gardens (Table 1). Each wild species was collected from three well-differentiated subpopulations in each 102 103 collection location. B. officinalis F and G seeds collected in the Alpujarra (Spain) were classified as mature, immature or early mature stage by the coloring of the seed. Upon receipt, the seeds 104 105 were cleaned, labeled and placed in a glass desiccator until analysis. Commercial B. officinalis oil was purchased from local markets. Just prior to analysis, seeds were ground to powder with a 106 107 mortar, then they were immediately analyzed. ~2 g of each sample was used for moisture analysis. This was carried out in a forced air oven at 105 °C for 8 h, and all results are expressed 108 on dry weight (d.w.) basis. Moisture content for al seeds was  $\sim 7.5 \pm 0.5\%$ . 109

110 Gallic acid (97.5-102.5%, G7384), proto catechuic acid (≥97.0%, 37580), DL-*p*-

111 hydroxyphenyllactic acid (≥97%, H3253), *p*-hydroxy benzoic acid (≥99%, 240141, chlorogenic

acid (≥95%, C3878), 3,4-dihydroxy hydrocinnamic acid (98%, 102601), caffeic acid (≥98.0%,

113 C0625), vanilic acid (97%, H36001), salicylic acid (≥99.0%, 247588), *p*-coumaric acid (≥98.0%,

114 C9008), ferulic acid (99%, 128708), 2-hydroxy-4-methoxy benzoic acid (99%, 173479),

rosmarinic acid (≥98%, R4033), kaempherol (≥97.0%, 60010), and all chemicals and solvents

116 were purchased in high purity grade from Sigma- Aldrich Química SA (Madrid, Spain).

117 2.2 Extraction of phenolics from Borago seeds

118  $\sim 0.2$  g of dry seed powders were extracted three times with 3 ml of methanolic solution 119 (MeOH:H<sub>2</sub>O, 60:40, v/v). The mixture was centrifuged at 1000 xg for 10 min, and the 120 supernatants were collected, combined and vacuum-evaporated at 60 °C to dryness. The obtained 121 residue was dissolved in 1 mL of the previous methanolic solution. Before injection, samples 122 were filtered through a 0.45-mm membrane filter.

### 123 2.3 Characterization of phenolic compounds by HPLC-DAD

Phenolics were analyzed using a HPLC Finnigan Surveyor LC Pump Plus Thermo Scientific 124 system equipped with a DAD Thermo Scientific and Hypersil Gold C18 column (250 x 4.6mm, 125 126 5 µm, Thermo Electron, Cambridge, UK). A flow rate of 0.65 mL/min was set. The compounds were separated with gradient elution using aqueous acetic acid (acetic acid:  $H_2O$ , 1:99, v/v) (A) 127 128 and methanol (B) as eluents at ambient temperature. The step gradient was as follows: 0–28 min 80% of A; then, it was linearly decreased to 25% in 8 min and remained constant during 8 min. 129 Later, it was increased to 80% in 6 min and remained constant during 5 min. The total running 130 time was 55 min. The column temperature was 25 °C, and the injection was 10 µL. . The mobile 131 phase was filtered through a 0.45 um membrane filter (Millipore, Durapore<sup>®</sup>, Ireland), and the 132 injection volume was 10 µL. Peaks were monitored at 240, 280 and 330 nm and identified by 133 retention times in comparison with pure standards. Quantification of the compounds was made 134 using external calibration curves obtained from pure standards (Sigma Aldrich, St. Louis, MO, 135 USA) in the HPLC system (Table 2). 136

# 137 2.4 Characterization of phenolic compounds by LC-MS

The chromatographic separation was performed on a Thermo Fisher Scientific Transcend 600 138 LC (Thermo Scientific Transcend<sup>TM</sup>, Thermo Fisher Scientific, San Jose, CA, USA) by using a 139 Hypersil Gold C18 column (250 x 4.6mm, 5 µm, Thermo Electron, Cambridge, UK). A flow rate 140 of 0.65 mL/min was set. The compounds were separated with gradient elution using aqueous 141 acetic acid (acetic acid:  $H_2O$ , 1:99, v/v) (A) and methanol (B) as eluents at ambient temperature. 142 The step gradient was as follows: 0-26 min 80% of A; then, it was linearly decreased to 25% in 143 144 8 min and remained constant during 8 min. Later, it was increased to 80% in 8 min and remained 145 constant during 5 min. The total running time was 55 min. The column temperature was 25 °C, and the injection volume was  $10 \,\mu$ L. 146

The LC system was coupled to a single mass spectrometer Orbitrap Thermo Fisher Scientific 147 (Exactive<sup>TM</sup>, Thermo Fisher Scientific, Bremen, Germany) using electrospray ionization (ESI) 148 (HESI-II, Thermo Fisher Scientific, San Jose, CA, USA) in positive and negative ion mode. ESI 149 150 parameters were as follows: spray voltage, 4 kV; sheath gas (N<sub>2</sub>>95%), 35 (adimensional); auxiliary gas (N<sub>2</sub>>95%), 10 (adimensional); skimmer voltage, 18 V; capillary voltage, 35 V; tube 151 152 lens voltage, 95 V; heater temperature, 305 °C; capillary temperature, 300 °C. The mass spectra were acquired employing two alternating acquisition functions: (1) full MS, ESI+, without 153 fragmentation (higher collisional dissociation (HCD) collision cell was switched off), mass 154 resolving power = 25,000 FWHM; scan time = 0.25 s; (2) all-ions fragmentation (AIF), ESI+, 155 with fragmentation (HCD on, collision energy 30 eV), mass resolving power = 10,000 FWHM: 156 scan time = 0.10 s, (3) full MS, ESI- using the aforementioned settings and (4) AIF, ESI- using 157 the settings explained for (2). Mass range in the full scan experiments was set at m/z 50–1000. 158 LC chromatograms were acquired using the external calibration mode and they were processed 159 using Xcalibur<sup>TM</sup> version 3.0, with Qualbrowser and Trace Finder 4.0 (Thermo Fisher Scientific, 160 Les Ulis, France). Unknown analysis was carried out with Compound Discoverer<sup>TM</sup> version 2.1 161

- 162 (Thermo Scientific, Les Ulis, France).
- 163 2.5. Accuracy and validity of the analysis protocols

HPLC-DAD and LC-MS analyses were performed using the experimental set-up described in Table 2. Precision/injection repeatability test (expressed as relative standard deviation, %) was performed by six replicated injections of the standard mixture of phenolic acids (PA) at a concentration of 0.03, 0.1, 0.25, 0.5, 1.0, 1.5, 2.0 and 2.5 ppm. The accuracy was also evaluated by the standard addition procedure (% of recovery) with three addition levels (30% of the expected values, in duplicate). Standard mixture was added to the samples, and all the extraction procedures were carried out. Recovery rates were calculated by the following equation:

171  $R\% = [(Cs-Cp)/Ca] \cdot 100$ 

where R (%) is the percent recovery of added standard; Cs the compound content in spikedsample; Cp the compound content in sample; and Ca the compound standard added.

To determine the limits of detection (LOD) and quantification (LOQ) of the assays, pure phenolic compounds were diluted in the 0.001–20 mg/mL range in methanol in triplicate and quantified by HPLC-DAD. Negative controls made without phenolics addition were also analyzed. The LOD was defined as the minimum concentration at which distinct peaks could be detected above the baseline noise. The LOQ was defined as the lowest concentration of compounds that could be quantified with an accuracy and precision within 15%.

# 180 2.6 Cell assays on cancer and normal cell lines

The HT29 colon cancer cells line and the CCD18 colonic human myofibroblasts cells line were 181 used to check antiproliferative activities. Cultures were supplied by the Technical 182 Instrumentation Service of University of Granada (Granada, Spain). First, it was checked for the 183 absence of *Mycoplasma* and bacteria. Then, cells were grown at 37 °C and 5% CO<sub>2</sub> humidified 184 atmosphere in medium RPMI-1640 supplemented with 5% fetal bovine serum, 2 mM L-185 186 Glutamine, 1mM sodium pyruvate, 0.125 mg/mL amphotericin and 100 mg/mL penicillinstreptomycin. All cultures were plated in 25 cm<sup>2</sup> plastic tissue culture flasks (Sarstedt, USA). All 187 culture media and reagents were purchased from Sigma-Aldrich (St. Louis, MO, USA). Cell 188 culture and cell assay, that is, the 3-(4,5-dimethylthiazol-2-yl)-2,5-diphenyltetrazolium bromide 189 190 (MTT) test were accomplished as previous described (Ramos-Bueno et al., 2016).

In the MTT assay, cells were divided into 96-well microtiter plates, adjusted of  $1 \times 10^4$  cell/well and cultivated in medium at 37 °C, 5% CO<sub>2</sub> prior to adding the different extracts dissolved in medium. The phenolics-containing extracts of *B. morisiana*, *B. officinalis* H, *B. pygmaeae*, *B. longifolia* and *B. trabutii* were supplied to cells dissolved in a mixture of distilled watermethanol (40:60, v/v) and then in the culture medium at designed concentrations (0-300 µg/mL). 48 and 72 h later, 5 mg/mL of an MTT solution was added to the culture medium to determine 197 the viability of cells. The absorbance was recorded at 570 nm on an enzyme-linked 198 immunosorbent assay (ELISA) plate reader (Thermo Electron Corporation, Sant Cugat del 199 Valles, Barcelona, Spain) (Ramos-Bueno et al., 2016). The formazan crystals produced were 200 solubilized using 100  $\mu$ L dimethylsulfoxide (DMSO). Cells without phenolic extracts were 201 considered as negative controls. Cell survival in exposed cultures relative to unexposed cultures 202 (negative controls) was calculated, and the number of viable cells was calculated using the 203 following equation:

204 Percentage of viable cell (%) = (Absorbance of treated cells/Absorbance of untreated cells) ×
205 100%.

The concentrations causing 50% cell growth inhibition (GI<sub>50</sub>) were calculated from the growth curves. Doxorubicin (98.0-102%, D1515), from Sigma-Aldrich (Madrid, Spain) was used as a positive control, while DMSO and methanol were used as the negative (vehicle) controls. Phenolic extracts, pure phenolics and controls were evaluated in three independent assays. Values presented are mean  $\pm$  standard error of the mean.

211  $2.7^{-1}H$  NMR analysis of the MeOH-H<sub>2</sub>O extract of Borago trabutii

The extract (20 mg) was dissolved in CD<sub>3</sub>OD (0.5 mL) and <sup>1</sup>H NMR was measured (300 MHz)

in a Bruker advance system. Nuclear magnetic resonance (NMR) spectra was obtained using a

214 Bruker Avance 300 MHz spectrometer (Bruker BioSpin GmbH, Germany). The filtered seed

extract (20 mg) was dissolved in CD<sub>3</sub>OD (0.5 mL) and the spectrum acquired at 298 K.

216 Chemical shifts are reported as ppm using residual CH<sub>3</sub>OH as internal standard.

217 2.8 Statistical Analysis

Data on seeds from botanical gardens correspond to the analyses effected to seeds received in a single shipment, which were analyzed three times in triplicate each. Data on cultures from the University of Almería correspond to the average of three samples from different plots, each of them analyzed in triplicate. Seeds from the wild were collected from different species populations, and each of which was analyzed in triplicate. Borage oil data correspond to the average  $\pm$  SD obtained from three different commercial packages from the same manufacturer, each of them analyzed in triplicate. All data in tables were analyzed using one-way ANOVA (Statgraphics Centurion XVI.I, Warrenton, VA, USA) and expressed as the average  $\pm$  SD. Differences among mean values of phenolic compounds and GI<sub>50</sub> values were tested by Duncan's test at *P*<0.05 (Table 3)..

228

## 230 3. Results and Discussion

#### 231 *3.1 Compounds identification and quantitation*

Two LC systems were used for both qualitative and quantitative analysis of phenolics. An 232 233 HPLC-DAD chromatogram of *B. longifolia* seed extract is shown in Figure 1. All investigated compounds good molar extinction coefficients at 280, 300 and 320 nm, which were used to 234 235 monitor the chromatographic separations (Table 2). The constituents under investigation were also identified by the recorded absorption spectra of each peak identified in *Borago* seed extracts 236 with those of pure standards. The structures of all identified compounds present in Borago seeds 237 extracts were confirmed by LC-MS. Precision/injection repeatability test showed good precision 238 in peak area (standard deviation <1%) and peak retention time ( $\pm2\%$ ). The results of the 239 regression equation, linearity range, LOD, LOQ and recoveries for each compound is presented 240 in Table 2. Notice that the developed methodology is precise, accurate and sensitive, robust for 241 the simultaneous quantitative evaluation of the investigated phenolic compounds. 242

3.2 Total phenolics (Table 3) ranged from 55.36 in *B. officinalis* I to 250.86 mg/100 g seeds in *B.* 243 244 longifolia. In endemic-wild Borago species, phenolic compounds ranged from 92.80 in B. pygmaea to 250.86 mg/100 g in B. longifolia seeds. Total phenolic levels in Borago species 245 were similar to those reported in other typical GLA sources: *Ribes nigrum* (108.14 mg/100 g 246 seeds) and Echium vulgare (122.60 mg/100 g seeds) (Nogala-Kalucka et al., 2010). 247 Regarding B. officinalis, the higher phenolics content was found in wild B. officinalis A 248 (204.25 mg/100 g) and the lower amount in cultivated *B. officinalis* I (55.36 mg/100 g). Such 249 data agrees with previous reports data by Nogala-Kalucka et al. (2010) and Mhamdi et al. 250 251 (2010). Phenolic acids content

Rosmarinic acid was found in all analyzed species in high quantities, ranging from 12.21 (*B. officinalis* 'Alba' B<sub>2</sub>) to 105.06 mg/100 g seeds (*B. longifolia*) respectively. Rosmarinic acid content in *B. longifolia* seeds was similar to that detected in commercial borage oil (105.06 and

255 103.64 mg/100 g, respectively). Such amounts agree with previous ones obtained by 256 Wettasinghe et al. (2001), who identified rosmarinic acid as the major phenolic compound in 257 borage seeds. According to Petersen et al. (2009), rosmarinic acid accumulation is a rather 258 consistent feature of species within the *Boraginaceae* family.

Ferulic acid was found in all analyzed *Borago* species, ranging between 1.38 (*B. officinalis* G<sub>2</sub>) 259 260 and 55.98 mg 100/g seeds (B. longifolia). Among the cinnamic acid derivatives, 3,4dihydroxyhydroxycinnamic acid was identified in all samples, except in B. pygmaea and 261 immature seeds of *B. officinalis* G<sub>2</sub>, while chlorogenic acid was identified in *B. trabutii* and all *B.* 262 officinalis samples. Another PA of the hydroxycinnamic acid group, p-coumaric acid, ranged 263 264 from trace amounts (B. morisiana A and B and wild B. officinalis G1) to 8.24 mg/100 g in cultivated B. officinalis I. The occurrence of caffeic acid was restricted to B. officinalis 265 wild 266 (excepting В. officinalis D and G1), B. trabutii and В. longifolia. The ester of caffeic and quinic acid, namely chlorogenic acid, was detected in a small 267 number of samples. Wild *B. officinalis* D had the highest chlorogenic acid content (2.31 mg/100 268 269 g seeds), while it was absent in *B. morisiana* and *B. pygmaea*.

Gallic acid was present in all Borago species, the highest amounts detected in B. morisiana B 270 (20.39 mg/100 g seeds). Other compounds belonging to this group, vanillic and salicylic acids, 271 272 were identified in most samples. The content of salicylic acid varied from trace amounts in B. officinalis oil to 18.53 mg/100 g in B. longifolia. The highest concentrations of protocatechuic 273 acid (3,4-dihydroxybenzoic acid), were identified in wild B. officinalis A and B. longifolia 274 (21.48 and 20.09 mg/100 g, respectively). Besides the above listed phenolic compounds, 2-275 hydroxy-4-methoxybenzoic acid was identified in all analyzed Borago species except in B. 276 277 pygmaea, and the highest content was found in B. officialis D (7.95 mg/100 g seeds). phydroxybenzoic acid was not detected in most *B. officinalis* samples, and contents ranged from 278 traces to 25.69 mg/100  $g^1$  (*B. morisiana* A). 279

- Hydroxyphenyllactic acid content ranged from 3.17 (*B. officinalis*  $F_1$ ) to 49.80 mg 100 g<sup>-1</sup> (*B.*
- 281 officinalis A), both data for mature seeds, while it was not detected in cultivated B. officinalis I.
- Among the endemic *Borago* species, *B. morisiana* B contained the highest hydroxyphenyllactic
- acid amounts (35.87 mg/100 g).

284 *3.3. Other compounds* 

Two flavonols, galangin and kaempferol, were found in the seeds of some Borago species. 285 Kaempferol were detected in *B. trabutii* (1.25 mg/100 g), *B. officinalis* I (0.32 mg 100/g), and *B.* 286 officinalis A and G1 (traces). In B. trabutii were also detected: kaempferol-3-O-hexoside, 287 quercetin, quercetin-3-O-hexoside and quercitrin, while kaempferol-3-O-hexoside was identified 288 also in B. longifolia. Galangin was detected in the seeds of B. trabutii. In addition, a heterocyclic 289 phenol, 8-hydroxyquinoline, was detected in B. pygmaea, B. trabutii and B. longifolia seeds. 290 291 Finally, a non-alkaloid nitrogen glucosinolate, gluconapin, which is usually found in *Brassica* species (Rohit et al., 2016), was detected in *B. pygmaea* seeds. 292

# 293 *3.4. Factors influencing the concentrations of phenolics in* Borago *species*

294 Phenolic compounds, as well as other secondary metabolites, represent a chemical interface 295 between plants and the environment. The amounts of PA were highly variable among Borago taxa, and this can be related to phenological stage, environmental conditions (geographical 296 297 distribution) and chemotypes, which can modify the constituents of the plants (Amzad and Shah, 2015; Medina-Medrano et al., 2015). Climate features have been cited as a determining factor in 298 the concentration of phenolics in plants. In this way, the maximum amounts of phenolic 299 compounds were found in B. longifolia and B. officinalis A, closely followed by B. trabutii, the 300 301 three samples from North Africa, where there is a hot-summer Mediterranean climate (Beck et 302 al., 2018). Such climate is characterized by arid summer and low annual rainfall, which is stressful for plants. Seasonal environmental changes activate a multi-gene response that leads to 303 304 changes in secondary metabolites accumulation. Then, plants synthesize phenolic compounds in 305 order to adapt to high environmental pressure (Stavroula and Rahul, 2016). Among all the 306 species analyzed, B. officinalis is the only one growing in well differentiated climatic areas; therefore, the differences in phenolic profiles among seeds could be related to climate effects, 307 308 although the existence of chemotypes is not ruled out. Both total phenolic and rosmarinic acid contents were significantly higher in *B. officinalis* A (the southernmost of the wild samples from 309 310 B. officinalis), while the minimum phenolic content was detected in B. officinalis I cultivated in Kiev (Ukraine), under a humid continental climate (55.36 mg  $100/g^1$ ). These findings agree with 311 those of Wang & Zheng (2001), who indicated that higher growing temperatures increase the 312 flavonol an anthocyanin contents in strawberries. 313

314 Interestingly, *B. officinalis* B<sub>1</sub> and *B. officinalis* 'Alba' B<sub>2</sub>, both cultivated in the University of Almería, present also strong differences regarding 3,4-dihydroxyhydroxycinnamic acid amounts. 315 The levels of this compound in *B. officinalis*  $B_2$  (9.94 mg/100 g<sup>-</sup>) was much lower than that 316 detected in *B. officinalis*  $B_1$  (40.76 mg/100 g seeds), which suggests the existence of different 317 chemotypes 2009). Strong differences 318 (Hernandez et al., regarding 3.4dihydroxyhydroxycinnamic, hydroxyphenyllactic, salicylic and rosmarinic acids amounts were 319 found between B. morisiana A and B (Table 3). The highest values were found in B. morisiana 320 A, growing close to the Mediterranean Sea, while *B. morisiana* B seeds, which were collected in 321 a locality placed at 700 m asl, showed lower values. Simultaneously, B. morisiana A and B 322 showed similar ferulic acid contents (28.01 and 30.18 mg/100 g, respectively). In addition to 323 environmental parameters, the chemotype and the degree of development of the seed also affects 324 phenolic compounds amounts. So, mature and immature seeds showed different ferulic acid 325 amounts, which in mature seeds were much higher than in immature seeds (8.89 and 5.49 in B. 326 327 officinalis F, and 19.62 and 1.38 mg/100 g in B. officinalis G, respectively). These results were in good agreement with those of Mhamdi (2010). The effect of seeds development was also 328 329 checked in rosmarinic acid content. Mature B. officinalis seeds collected in the Alpujarra region 330 (B. officinalis F<sub>1</sub> and G<sub>1</sub>) had rosmarinic acid at 30.82 and 31.28 mg/100 g, respectively, amounts significantly higher than those found in immature seeds: 22.82 and 19.46 mg/100 g seeds, 331 respectively. The amounts of individual phenolic compounds in commercial Borago oil were 332 333 significantly lower than those detected in *Borago* seeds samples, except for rosmarinic and *p*hydroxibenzoic acids contents. This fact could be related to the industrial methodology used for 334 borage seed oil extraction. Most seed oils are traditionally pre-pressed, while the residual cake is 335 extracted with solvents, and then both crude oils are combined and refined together. In the 336 technical refining, polar phenolic compounds totally disappear, due to their higher affinity for the 337 water phase (soapstock). Moreover, during physical refining, a partial distillation into the 338 deodorizer distillate takes place, and due to the various volatilities of the phenolic compounds, 339 some of them disappear from the oil (Van Hoed, 2010). Conventional pretreatment of oily seeds 340 may include among other procedures thermal treatment (cooking) for the purpose of debilitating 341 cell coats, liquify the oil in the plant cells and preparation of the matter for optimal oil extraction 342 (Soto et al., 2004). Moreover, the cooking of the seeds can increase p-hydroxibenzoic acid 343 344 content, as detected in rapeseed oil (Gawrysiak-Witulska et al., 2018). This fact could explain the 345 high *p*-hydroxibenzoic acid content in commercial borage oil in comparison with other amounts detected in seed samples (10.35 vs ~1 mg/100 g seeds). 346

Among the procedures used in the industry to obtain oils from seeds, as solvent extraction and cold-pressing are, in order to preserve phenolic compounds content of the various *Borago* oils cold-pressing should be selected, because cold-pressed oils retain higher levels of natural antioxidants (Siger et al., 2008).

351 *3.5. Antiproliferative activity of the water:methanol extracts on cancer cells* 

After 48 and 72 h of treatment, the MTT assay revealed concentration- and time-dependent inhibitory effects on HT29 cells for all assayed extracts. The effects of the seed extracts of *Borago* species on HT29 and CCD18 cells viability after 72 h of treatment are shown in Figure 355 2A. Cell viability at 48 h at the maximum concentration tested (300  $\mu$ g/mL) and for the different species, was 20-30% lower than that obtained at 72 h (data not shown). Note that for CCD18 356 cells the Borago extract lacked significant effects on cell viability. After 72 h culture, cells 357 358 growth inhibition was exercised much better by B. longifolia and B. trabutii. The doses of extracts that inhibits the growth of cells by 50% (GI<sub>50</sub>), as well as those of some pure phenolics 359 360 are depicted in Figure 2B. GI<sub>50</sub> values *B. trabutii*, *B. longifolia*, *B. morisiana*, *B. officinalis* were 249, 239, 298, and 293 µg/mL. However, the extracts of *B. pygmaea* showed an undetermined 361 GI<sub>50</sub> value higher than 300  $\mu$ g/mL. 362

In order to have a better understanding of the composition of the extract that caused the 363 364 inhibition of the proliferation of HT29 cells, we carried out an <sup>1</sup>H NMR analysis of the MeOH-H<sub>2</sub>O extract of *B. trabutii*, which is depicted in Figure 3. The analysis of the spectrum reveals 365 that the main constituents of the extract are, in order of decreasing abundance: carbohydrates, 366 phenolic compounds, lipids and nitrogen compounds. Detailed examination of the olefinic and 367 aromatic signals in the spectrum (6.0-7.5 ppm) reveals the majoritarian presence of rosmarinic 368 369 acid among the phenolic compounds. The zone of the spectrum in which the signals due to nitrogen compounds usually appear reveals a complex mixture of substances. Although the 370 presence of pyrrolizidine alkaloids cannot be discarded, the lack of representative signals of 371 372 those compounds, like the olefinic hydrogen at 5.70 ppm of amabiline and analogs, or the oxygenated methylene (4.78 ppm for amabiline, 4.47 and 4.27 ppm for thesinine), points to a 373 very low concentration, if they exist at all. Thus, the *in vitro* antiproliferative activity of *Borago* 374 extracts should be related to to rosmarinic acid content, which exercised the higher cell growth 375 376 inhibition (GI<sub>50</sub> of 37 µg/mL). This compound was previously found to exert strong 377 anticarcinogenic activity on several cancer cell lines, as in the human acute promyelocytic leukemia cell line HL-60. In this model, no viable cells were detected when rosmarinic acid was 378 379 added to the cell medium at concentrations over 0.55 mM. The in vivo anticarcinogenic activity of rosmarinic acid has been related to the ability of this compound in inhibiting inflammation and scavenging reactive oxygen species (Lozano-Baena et al., 2016). Moreover, the antiproliferative activity of rosmarinic acid has been linked to the inhibition of extracellular signal-regulated kinase (ERK) signaling pathways, which play critical roles in cell proliferation and survival, which are frequently activated in colorectal cancer pathway (Xavier et al., 2009).

We also checked the antiproliferative activity against HT29 cells of other phenolics present at high concentrations in the various *Borago* spp. extracts: 3,4-dihydroxyhydrocinnamic acid and hydroxyphenyllactic acid, which showed GI<sub>50</sub> values of 83 and 140, respectively, thus these activities were lower than that showed by rosmarinic acid. In addition to rosmarinic acid, antiproliferative activity was described for gallic, caffeic and ferulic acids (Anantharaju et al., 2016); however, these compounds are present in the various *Borago* extracts at lower amounts.

Given the occurrence of other compounds lacking any antiproliferative activity in the crude phenolic extract, such as carbohydrates, the antiproliferative activity displayed by the water:methanol extract was lower than pure phenolic compounds values. Moreover, we cannot attribute the antiproliferative effects of the extracts to specific compounds, and it is likely that interactions between the various phenolic components of the extract contribute to the overall reported effects.

The antiproliferative activity against HT-29 cells achieved by the phenolic fractions of the different *Borago* species is of interest, since these cells are not very sensitive to phenolic compounds. For instance, the polyphenols from defatted seeds of evening primrose (*Oenothera paradoxa*), another typical GLA-source, were found to induce apoptosis in the human colon cancer Caco-2 cells, whereas HT-29 and IEC-6 cells were affected to a lesser extent (Gorlach et al., 2011).

### 404 **5.** Conclusions

All endemic and farmed *Borago* species analyzed here showed very similar phenolic compounds 405 profiles, in which highlights rosmarinic acid. The concentrations of all identified phenolics in B. 406 officinalis samples were highly variable, which could be related to genetic features, phenological 407 stages and environmental conditions. Among *B. officinalis* samples, the highest values of total 408 phenolic and rosmarinic acid were found in the warmest and southernmost localities. Mature and 409 immature B. officinalis seeds had significant differences in rosmarinic, hydroxyphenyllactic and 410 hydroxycinnamic acids contents. All checked Borago species showed dose- and time-dependent 411 inhibition exercised on the human colorectal cancer cell line HT29. The antiproliferative activity 412 against HT29 cells achieved by the phenolic-containing extracts of the various *Borago* species is 413 of interest, since such cells have been described as not very sensitive to phenolic compounds. 414 Given the occurrence of some compounds lacking on antiproliferative activity in the crude 415 416 phenolic extracts, as evidenced by the <sup>1</sup>H NMR spectrum, the antiproliferative activity was lower for the phenolics-containing water: methanol extracts than that obtained for pure phenolic 417 compounds. Further studies on biological activities of the seeds of the various Borago species 418 will be welcomed; for instance, antioxidant, antimicrobial and anti-inflammatory properties. 419 Moreover, works involving separation, purification and one to one bioassays of phenolic 420 421 fractions may reveal the true nature and extent of their potency for *in vitro* antiproliferative activities. From a nutritional, pharmaceutical and cosmetic point of view, all Borago species 422 423 reported here have interesting phenolic compounds profiles, which is an added value to the previously reported contents of GLA, tocopherols, squalene and sterols. 424

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# 430 **6. References**

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534							
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540							

# 542 Figures legend:

- 543 Fig. 1 280 nm-HPLC chromatogram of the phenolic-containing water:methanol extract of *B*.
- 544 *longifolia* seeds. 1. Gallic acid; 2. Protocatechuic acid; 3. Hydroxyphenyllactic acid; 4.
- 545 Chlorogenic acid; 5. 3,4-Dihydroxyhydrocinnamic acid; 6. Caffeic acid; 7. Vanilic acid; 8.
- 546 Salicylic acid; 9. *p*-Coumaric acid; 10. Ferulic acid; 11. Rosmarinic acid; 12. 2-Hydroxy-4-
- 547 methoxybenzoic acid.
- 548 Fig. 2 MTT assay. A) Concentration–response plot for HT29 and CCD18 cells after exposure to
- 549 *B. longifolia*, *B. morisiana*, *B. officinalis*, *B. pygmaea* and *B. trabutii* extracts for 72 h. Data on
- 550 CCD18 cells are plotted only for *B. trabutii*, given a close similarity for effects of the various
- 551 *Borago* extracts on these cells. B) GI<sub>50</sub> after HT19 cells exposure for 72 h to *B. longifolia*, *B.*
- *morisiana*, *B. pygmaea*, and *B. trabutii* extracts, as well as to 3,4-dihydroxyhydrocinnamic acid,
- 553 hydroxyphenyl lactic acid, rosmarinic acid and doxorubicin. Data represent the mean of three
- complete independent experiments  $\pm$  SD (error bars). In a bar, means followed by different letter
- are significantly different at P < 0.05.
- **Fig. 3** <sup>1</sup>H NMR of the MeOH-H<sub>2</sub>O extract of *B. trabutii seeds*. The expansion from 6.2 to 7.6
- 557 ppm shows the aromatic and olefinic signals due to rosmarinic acid.
- 558

# Table 1. Data collection of *Borago* species

	Number of		-		Geographical	Collection
Label	Samples	subpopulations studied	Species status	Sample location	coordinates	year
1	B. officinalis A	3	Wild	Tunisia, Béja: Ouechtata	36.951 N 8.999 E	2016
2	<i>B. officinalis</i> B <sub>1</sub>	1	Cultivated	Spain, Almería: University of Almería	36.829 N 2.405 W	2019
3	B. officinalis 'Alba' B2	1	Cultivated	Spain, Almería: University of Almería	36.829 N 2.405 W	2019
				Russia, Ekaterinburg: Russian Academy of Sciences, Ural		
4	B. officinalis C	1	Cultivated	Branch: Institute Botanic Garden	56.813 N 60.604 E	2018
5	B. officinalis D	1	Wild	Russia, Udmurt Republic, Igrinskaya district: Zura	57.611 N 53.397 E	2017
				Kyrgyz Republic, Bishkek: Gareev Botanical Garden of NAS		
6	B. officinalis E	1	Cultivated	KR	42.835 N 74.636 E	2017
7	<i>B. officinalis</i> F <sub>1</sub>	3	Wild	Spain, Granada: Bubión, Alpujarra, mature seeds	36.949 N 3.355 W	2019
8	<i>B. officinalis</i> F <sub>2</sub>	2	Wild	Spain, Granada: Bubión, Alpujarra, immature seeds	36.949 N 3.355 W	2019
9	B. officinalis G <sub>1</sub>	2	Wild	Spain, Granada: Mecina Bombarón, Alpujarra, mature seeds	36.982 N 3.156 W	2019
				Spain, Granada: Mecina Bombarón, Alpujarra,		
10	B. officinalis G <sub>2</sub>	2	Wild	immature seeds	36.982 N 3.156 W	2019
				Russia, Moscow: Botanical garden of All-		
				Russian Scientific Research Institute		
11	<i>B. officinalis</i> H	1	Cultivated	of Medicinal and Aromatic Plants	55.567 N 37.569 E	2017
				Ukraine, Kiev: M.M. Glushko National Botanical Garden,		
12	B. officinalis I	1	Cultivated	National Academy of Sciences of Ukraine	50.245 N 30.334 E	2019
13	B. officinalis oil	1	-	Spain, Casa Santiveri SL		2019
14	B. pygmaea	2	Wild	Italy, Ogliastra: Gairo, Montarbu di Seui	39.839 N 9.455 E	2016
15	B. longifolia <u>.</u>	2	Wild	Algeria, Skikda: Garaet, Sidi Lakhdar	36.910 N 7.191 E	2016
16	B. morisiana A	2	Wild	Italy, Oristano: Laconi, Tanca de Cuccuru	39.874 N 9.091 E	2016
17	B. morisiana B	2	Wild	Italy, Carbonia Iglesias: Carloforte, Calavinagra	39.164 N 8.242 E	2016
18	B. trabutii	3	Wild	Morocco, Marrakech-Tensift-Al Hauz: Anfli, Ourika valley	31.201 N 7.739 W	2018

		•	LC-MS parameters			HPLC-DAD parameters				
		-		•		Detection	Correlation			
			m/z	m/z	Ionization	wavelength	coefficients	LOD	LOQ	Recovery
$N^{a}$	Rt	Phenolic compound	precursor ion <sup>a</sup>	fragment ion <sup>b</sup>	mode	(nm)	$(R^2)$	(µg/mL)	(µg/mL)	(%)
Compounds identified by Rt and m/z ions										
1	6.8	Gallic acid	169.01425	125.02319	Negative	280	0.988	0.01	0.03	99.72
2	9.4	Protocatechuic acid	153.01868	109.02970	Negative	280	0.998	0.20	0.60	87.82
3	10.8	DL-p-Hydroxyphenyllactic acid	181.05063	95.01244	Negative	280	0.979	0.30	0.80	100.02
4	13.1	p-Hydroxybenzoic acid	137.02442	93.03325	Negative	280	0.989	0.20	0.40	98.93
5	15.1	Chlorogenic acid	355.10236	163.03566	Positive	280	0.991	0.30	0.50	98.99
		3,4-Dihydroxyhydrocinnamic								
6	15.9	acid	163.04007	93.03316	Negative	280	0.988	0.20	0.50	101.04
7	21.9	Caffeic acid	179.03498	135.04429	Negative	320	0.979	0.40	1.00	65.99
8	23.7	Vanilic acid	167.03498	108.02023	Negative	280	0.988	0.20	0.70	89.98
9	31.0	Salicylic acid	139.03909	93.03460	Positive	300	0.991	0.20	0.60	89.93
10	31.5	p-Coumaric acid	163.04007	119.04881	Negative	280	0.996	0.30	0.60	93.15
11	32.3	Ferulic acid	193.05063	134.03643	Negative	280	0.978	0.30	0.50	100.22
12	34.6	Rutin	609.14611	301.03474	Negative	320	0.997	0.20	0.50	98.88
13	34.9	Naringenin	271.06120	119.04879	Negative	280	0.995	0.40	0.50	99.89
14	35.2	Rosmarinic acid	359.07724	109.02650	Negative	320	0.994	0.40	0.60	97.89
		2-Hydroxy-4-methoxybenzoic			U					
15	38.2	acid	167.03498	108.02023	Negative	280	0.969	0.20	0.50	97.96
16	48.1	Kaempferol	287.05501	153.01760	Positive	320	0.973	0.50	0.40	100.01
	Compounds identified by $m/z$ ions <sup>c</sup>									
16		8-Hydroxyquinoline	146.06012	117.056080	Positive		-	-	-	-
17		Gluconapin	432.06398	96.95920	Positive		-	-	-	-
18		Quercetin	303.04993	178.99749	Positive		-	-	-	-
19		Ouercetin-3-O-hexoside	463.08820	302.03696	Negative		-	-	-	-
20		Kaempferol-3-O-hexoside	447.09328	255.02924	Negative		-	-	-	-
21		Quercitrin	447.09328	230.98517	Negative		-	-	-	-
22		Galangin	269.04555	223.04036	Negative		-	-	-	-

#### Table 2. HPLC-DAD and LC-MS parameters for analysis of phenolic-enriched extracts of Borago seeds

<sup>a</sup> Mass error lower than 5 ppm
 <sup>b</sup> Mass error lower than 10 ppm
 <sup>c</sup> Phenolic compounds identified by LC-MS





- \*- B. pygmaea - HT-29 - - - B. morisiana - HT-29 .... B. longifolia - HT-29





